

June 9 (Thu)

ROOM 323

## IPET Symposium II

### Functional Foods and Industrialization of Traditional Foods

Organized by **KoSFoST and IPET**

**Chair : Taewan Kim (Andong National University, Korea)**

**IPET-7**

**13:30 ~ 13:55**

[K]

Functional Products Development for Prevention of Inflammation and Allergy  
Seun-Ah Yang (Keimyung University, Korea)

**IPET-8**

**14:00 ~ 14:25**

[K]

New Product Development for Exportation of Traditional Rice Product  
Jun-Seok Kum (Korea Food Research Institute, Korea)

**IPET-9**

**14:30 ~ 14:55**

[K]

Development and Dissemination of *Chungkukjang* Starter  
Chung-Ho Ryu (Gyeongsang National University, Korea)

**IPET-10**

**15:00 ~ 15:25**

[K]

Development of Beef and Pork Using Environmentally Friendly Heating Equipment  
Ki-Hyun Kwon (Korea Food Research Institute, Korea)

**15:30 ~ 15:40 Coffee break**

**IPET-11**

**15:45 ~ 16:10**

[K]

Development of Organic Bread Through Selection of Yeast Native to Korea  
Hee-Kyong Kim (Maeil Dairy Industry Co., Korea)

**IPET-12**

**16:15 ~ 16:40**

[K]

Development of the Products and Processing Technology with Sweet Potato for Creating the New Demand of Consumption  
Sung-Soo Kim (Korea Food Research Institute, Korea)

**IPET-13**

**16:45 ~ 17:10**

[K]

Development of Case-ready Seasoned Meat Products and Packaging System for the Value Addition and the Innovations in the Distribution System of Domestic Meats  
Sung Hee Cheong (Sundal-Gojip, Co., Korea)

[K] : Korean [E] : English [T] : Translation