

June 9 (Thu)

ROOM 324

IPET Symposium I

Functional Foods and Industrialization of Traditional Foods

Organized by **KoSFoST and IPET**

Chair : Soo Wan Chae (Chonbuk National University, Korea)

IPET-1

10:00 ~ 10:20

[K]

Development Policy of the Life Industry

Jae-Kyu Shim (Ministry for Food, Agriculture, Forestry and Fisheries, Korea)

IPET-2

10:20 ~ 10:50

[K]

Antioxidant and Anti-inflammatory Activities of Glyceollins

Jong-Sang Kim (Kyungpook National University, Korea)

IPET-3

10:55 ~ 11:15

[K]

Development of LOHAS Foods from Hemp Seeds

Eun-Soo Kim (Konkuk University, Korea)

IPET-4

11:20 ~ 11:40

[K]

Development and Commercialization of Fermented (Red) Ginseng Yoghurt Drink and Chewable Type Product Based on Global Patented Technology

Sangwook Kim (Kuan Industrial Co., Korea)

IPET-5

11:45 ~ 12:05

[K]

Natural Seasoning Containing Antihypertensive Material

Jeong Ryong Do (Korea Food Research Institute, Korea)

IPET-6

12:10 ~ 12:30

[K]

Development of Advance Fermented Soybean Products with Excellence Quality & Functions

Do-Youn Jeong (Institute of Sunchang Fermented Soybean Products, Korea)

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