

June 9 (Thu)

ROOM 320

Aquatic Food Products Division

Seafoods as Functional and Health Foods

Chair : Sang Moo Kim (Gangneung–Wonju University, Korea)

D2-1 **09:30 ~ 10:05**

Anti-inflammatory Effect of Fish Protein
Hiroki Saeki (Hokkaido University, Japan)

D2-2 **10:05 ~ 10:40**

Immunomodulatory Properties Enhanced by Highly Viscous Polysaccharides from the Brown Alga Gagome (*Kjellmaniella crassifolia*)
Shigeru Katayama (Shinshu University, Japan)

D2-3 **10:40 ~ 11:00**

Physiological Properties of Seaweed Polysaccharides Degraded by Irradiation
Jong-Il Choi (Korea Atomic Energy Research Institute, Korea)

11:00 ~ 11:10 **Coffee Break**

Chair : Dong Soo Kim (Korea Food Research Institute, Korea)

D2-4 **11:10 ~ 11:30**

The Physiological Value and Functional Antioxidant Derived from Chlorella
Jin-young Jeon (Daesang Corp., Korea)

D2-5 **11:30 ~ 11:50**

Health Functional Foods Using Marine Algae
Dong Soo Lee (R&D Center, JuYeong NS Co., Ltd., Korea)

D2-6 **11:50 ~ 12:10**

The Development of Emerging Novel Ingredients Derived from the Ocean
Sung Hee Jang (Dongwon F&B Health Food Business Division, Korea)

D2-7 **12:10 ~ 12:30**

A Novel Neurological Activity of Seaweed Polyphenols: Hypnotic Effects of Phlorotannins of *Ecklonia cava* Kjellman
Sueng Mock Cho (Korea Food Research Institute, Korea)