

August 28 AM (Wed)

Room C4

Graduate Student Oral Competition - M.S. Candidate

supported by Food Research Institutes Directors' Council

Chair: Sang-Ho Yoo, *Sejong University, Korea*

GSM-1 10:00-10:25

Ultra High Pressure-Assisted Infusion of Fluorescein Derivatives into Corn Starch

Kye-Sun Kim, Kyung Hee University, Korea

GSM-2 10:25-10:50

Characterization of a Prototype Diffusion-based Time-temperature Indicator for Monitoring Microbial Quality of Non-pasteurized Angelica Juice

Jeong Un Kim, Yonsei University, Korea

GSM-3 10:50-11:15

Microbial Decontamination of Red Pepper Powder by Cold Plasm

Jung Eun Kim, Seoul Women's University, Korea

GSM-4 11:15-11:40

Utilization of Brown Rice Flour as a Gluten-Free Ingredient in Extruded Noodles

Jeong-Ju Baek, Sejong University, Korea

GSM-5 11:45-12:10

Osteoponin Is Up-regulated in both Vascular Smooth Muscle Cells and Osteoblast Cells by Phosphate Addition

Mee-Young Shin, Andong National University, Korea

GSM-6 12:10-12:35

Direct-QUENCHER Method Improves the Measurement of Antioxidant Activity in Hot-Air and Freeze-Dried Schizandra Chinensis Fruits

Eun-Joo Park, Kyungpook National University, Korea

GSM-7 12:35-13:00

A New Establishment of Liquid Chromatography-TOF Mass Spectrometry for the Simultaneous Characterization and Quantification of Isoflavones in Soybean Products

Mi Jin Lee, *Woosuk University, Korea*