

Monday, August 25

211

Product Development Division

Current Issues in Korean Traditional Foods

Chair: **Ha-Yull Chung** (Hankyong National University, Korea)

- D4-1** 15:00-15:30
Development of Functional Health Food from Agro-foods
Haeng-Ran Kim (Rural Development Administration, Korea)
- D4-2** 15:30-16:00
Fermenting Korean Foods Increases Their Efficacy for Preventing or Alleviating Metabolic Diseases
Sunmin Park (Hoseo University, Korea)

Chair: **Han-Seung Shin** (Dongguk University, Korea)

- D4-3** 16:00-16:30
Taste Sensing System and Its Application for Japanese Traditional Fermented Products
Masaaki Habara (Intelligent Sensor Technology, Inc., Japan)
- D4-4** 16:30-17:00
Antimicrobial Properties of Beneficial Microorganisms from Korean Traditional Foods
Hyungjae Lee (Dankook University, Korea)
- D4-5** 17:00-17:30
Effects of Fermentation with Lactic Acid Bacteria from Kimchi on the Tastes and Biochemical Properties of Vegetables Used in Korean Traditional Foods
Ha-Yull Chung (Hankyong National University, Korea)