

Monday, August 25

209/210

Regional Symposium “Microbial Institute for Fermentation Industry”

Development of High Value-added Low-salt Soy Products for Microorganism

Chair: **Yong-Seob Jeong** (Chonbuk National University, Korea)

RSMF-1 10:00-10:30

Possible Role of *Bacillus* Strains from Analyses of Bacterial Communities by Pyrosequencing of Low-salted Soybean Products

Tai-Boong Uhm (Chonbuk National University, Korea)

RSMF-2 10:30-11:00

Analysis in Microflora and Volatile Flavor Components of Traditional *Gochujang* with Different Concentrations of Salt during Fermentation

Jung-Min Park (Korean Culture Center of Microorganisms, Korea)

RSMF-3 11:00-11:30

Optimization of Medium and Fermentation Conditions for Mass Production of *Bacillus licheniformis* SCK 121057 by Statistical Experimental Design

Yu-Ri Lee (Research Center for Industrial Development of Biofood Materials, Korea)

RSMF-4 11:30-12:00

Development of High Value-added Materials Using Functional Microbial Resources Derived from Traditional Fermented Foods

Seong Yeop Jeong (Microbial Institute for Fermentation Industry, Korea)