

Tuesday, August 26

212/213

## Food Engineering Division

### Innovative Processing Technologies for Ensuring Food Process and Quality

Chair: **Young Jin Choi** (Seoul National University, Korea)

**D10-1** 10:00-10:35  
Potential for Improving Frozen Food Quality by Utilizing Supercooling Phenomena  
**Manabu Watanabe** (Tokyo University of Marine Science and Technology, Japan)

**D10-2** 10:35-11:10  
Quality Factor Control and Analysis of a Chicken Breast Maintained at an Extended Supercooling State below the Freezing Point  
**Soojin Jun** (University of Hawaii, USA)

Chair: **Sanghoon Ko** (Sejong University, Korea)

**D10-3** 11:20-11:55  
Novel Membrane Technology for Dairy and Beverage Processing  
**Jun Tae Kim** (Keimyung University, Korea)

**D10-4** 11:55-12:30  
Nanopowderization of Red Ginseng for Ensuring Its Quality  
**Bumsik Kim** (Kyungil University, Korea)