

Tuesday, August 26

208

Brewing Science Division

The Commercialization of Various Liquor Products Using Brewing Technics

Chair: **Jae Ho Kim** (Korea Food Research Institute, Korea)

- D13-1** 15:00-15:30
Physicochemical Characteristics in the Mash Quality of *Cheongju* Prepared Using Different *Nuruks*
Chul Cheong (Seoul Venture University, Korea)
- D13-2** 15:30-16:00
Application of Electronic Nose for Quality Control of Beer Industry
Bong Soo Noh (Seoul Women's University, Korea)
- D13-3** 16:00-16:30
Quality Optimization of *Schisandra chinensis* Fruit Spirits According to Brewing Conditions
Ho Chul Choi (Seoul Venture University, Korea)
- D13-4** 16:30-17:00
Distillery Yeast Development for Korean Pot Distilled Spirits (*Soju*)
Tae Wan Kim (Korea Food Research Institute, Korea)