

Tuesday, August 26

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Animal Foods Division

Functionality and Safety of Animal-derived Foods

Chair: **Yohan Yoon** (Sookmyung Women's University, Korea)

- D14-1** 15:00-15:30
Novel Approaches to Enhance Meat Quality and Functional Properties of Muscle-protein Based Products
Yuan H. Brad Kim (Purdue University, USA)
- D14-2** 15:30-16:00
Recent Trend for the Control of Bacterial Threats in Raw Meats in Japan
Hiroshi Asakura (National Institute of Health Sciences, Japan)
- D14-3** 16:00-16:30
Heat Stable Protein in Meat and Fat as the Species Marker to Identify Fraudulent Adulteration of Undeclared Meat Species
Won-Bo Shim (Gwangju Institute of Science and Technology, Korea)

Chair: **Younghoon Kim** (Chonbuk National University, Korea)

- D14-4** 16:30-17:00
Enhancement of Antioxidant Activity and Cardiovascular Health by Fermentation of Maillard Reaction Products from Milk Proteins
Nam Su Oh (R&D Center, Seoul Dairy Cooperative, Korea)
- D14-5** 17:00-17:30
Microbiota Producing μ 10, c 12 Conjugated Linoleic Acid (CLA) Up-regulates Hepatic Lipogenesis via Activated SREBP1-mTOR Pathway
Gwang-woong Go (Kookmin University, Korea)