

Traditional Fermented Foods Division

Traditional Food and Taste

Friday, June 5

▶201

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

D14-1 14:00-14:35

Sweet and Umami Substances in Natural and Fermented Food

Masanori Kohmura (Ajinomoto Co., Inc., Japan)

D14-2 14:35-15:10

Umami Peptides in *Joseon Ganjang*: A Possible Modulators on Human Bitter Taste Receptors

Mee-Ra Ryu (Korea Food Research Institute, Korea)

Chair: **Woo Jung Park** (Gangneung-Wonju National University, Korea)

D14-3 15:30-16:05

Defining Traditional *Doenjang* Flavor Using Sensory and Flavor Chemistry Approach

Mina K. Kim (Dongguk University, Korea)

D14-4 16:05-16:30

Future Technological Assignment in Traditional Fermented Foods

Ha-Yull Chung (Hankyong National University, Korea)