

Food Engineering Division

Novel Approaches to Evaluate Food Texture and Rheology

Wednesday, June 3

▶204

Chair: **Gi Hyung Ryu** (Kongju National University, Korea)

D4-1 15:00-15:30

Evaluation of Food Texture Using Mastication Measurements

Kaoru Kohyama (National Food Research Institute, Japan)

D4-2 15:30-16:00

Prediction of Rheological Properties of Food Materials Based on "Multi-Physics" Numerical Simulation Technique

Oon-Doo Baik (University of Saskatchewan, Canada)

Chair: **Yong-Ro Kim** (Seoul National University, Korea)

D4-3 16:00-16:30

The Rheological Approaches on the Physicochemical Attributes of Dairy Products: Mechanical Perspectives

Won-Jae Lee (Gyeongsang National University, Korea)

D4-4 16:30-17:00

Practical Insights into Normal Stress in the Food Application Environment

Suyong Lee (Sejong University, Korea)