

## Graduate Student Oral Competition - M.S. Candidate

Wednesday, June 3

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Sponsored by Food Research Institutes Directors' Council

Chair: **Suyong Lee** (Sejong University, Korea)

**GSM-1** 10:00-10:20

Formation and Reduction of Furan in a Soy Sauce Model System According to the Time of Addition of Food Additives

**Min Yeop Kim** (Dongguk University, Korea)

**GSM-2** 10:20-10:40

Evaluation of Moisture Role in Lipid Oxidation as an Active Substrate Using Linoleic Acid Model Systems with Deuterium Oxide: Effects of Different Temperature, Oxygen Limitation, Proton Donor, and Electron Donor

**Sumi Oh** (Sungkyunkwan University, Korea)

**GSM-3** 10:40-11:00

Enhanced Antibacterial Activity of Carvacrol and Thymol with Sodium Chloride on *Escherichia coli* O157:H7

**Hyeree Moon** (Korea University, Korea)

**GSM-4** 11:00-11:20

DNA Protection and Antioxidant Activities of Water Extract from Hulled Barley and *Phellinus linteus* Grown on Hulled Barley

**Ji Young Lee** (Konkuk University, Korea)

**GSM-5** 11:30-11:50

Effects of Freeze-drying Process on Total Phenolics, Total Flavonoids, and Antioxidant Capacity in Five Cultivars of Kiwifruits (*Actinidia* sp.)

**Jeong-Seung Hwang** (Kyung Hee University, Korea)

**GSM-6** 11:50-12:10

Effect of the Safety-Verified Novel Starter Candidate Application to Soybean Fermentation

**Bitnara Lee** (Kyonggi University, Korea)

**GSM-7** 12:10-12:30

Preparation and Characterization of Mucoadhesive Buccal Nanoparticles

**Ji Woon Suh** (Hanyang University, Korea)