

학술분과위원회 대학원생 우수논문 수상자

<감각 · 소비자과학분과>

■박사과정 2등상

Wine acceptability and flavor perception of consumers differing in wine familiarity

Jiyun Yang

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■석사과정 1등상

Test control comparison of Home Use Test

Nahyung Lee

Pusan National University, Korea

■석사과정 3등상

Analysis of capsaicin and perceived spiciness intensities of cabbage kimchi according to different presentation method

Seo-yeong Chon

Jeonbuk National University, Korea

Region-specific characteristics of Korean traditional *Doenjang* produced in Chungcheongbuk-do using physiochemical and descriptive analysis

Yongwoo Jo

Jeonbuk National University, Korea

<식품분석분과>

■박사과정 1등상

Development and validation simultaneous multiplexing detection method of 21 allergenic foods with LC/MS

Kyung-Do Kim

Gwangju Institute of Science and Technology, Korea

■박사과정 2등상

Determination of antioxidant and anti-lipid effects of wheat-germ extracts using *in vitro* assays

Kyeong Jin Kim

Seoul National University of Science and Technology, Korea

■박사과정 3등상

Evaluation of analytical method and determination of benzo(a)pyrene in herbal medicines by using high-performance liquid chromatography

Yong Yeon Kim

Dongguk University, Korea

■석사과정 1등상

Comparison of xylitol detection methods using HPLC-UV, HPLC-ELSD and HPLC/RI

Eun-Bin Seo

Seoul National University of Science and Technology, Korea

■석사과정 2등상

Determination of tetrodotoxin and its analogues in Korean puffer fish using LC-MS/MS

Bongki Park

Chung-Ang University, Korea

■석사과정 3등상

Evaluation of analytical method of 2,4-toluene diisocyanate and 2,4-diaminotoluene using LC-MS/MS

Seoyeon Kim

Dongguk University, Korea

<식품안전분과>

■박사과정 1등상

Effect of cold storage temperature on the viable but non-culturable state and virulence of *Campylobacter jejuni*

Su-Hyeon Kim

Kyungpook National University, Korea

■박사과정 2등상

The inhibition of aflatoxin-producing *Aspergillus flavus* by lactic acid bacteria derived from traditional *Nuruk*

Jeonghyun Yun

University of Science and Technology, Korea

■석사과정 1등상

Characteristics of Novel Lytic E. coli O157:H7 phage and Depolymerase Identification for Biofilm Prevention

Dowon Park

Gachon University, Korea

■ 석사과정 2등상

Evaluating the antibacterial efficacy of a polyvinyl alcohol film containing *Salmonella* Enteritidis bacteriophage PBSE191

Sangbin Kim

Kookmin University, Korea

■ 석사과정 3등상

Magnetic extraction of food additive zinc oxide (ZnO) from commercial food by using starch magnetic beads conjugated with a peptide-based ligand

Hyo-bin Ryu

Kyung Hee University, Korea

Enhanced inactivation of foodborne pathogens on stainless steel by tap water based neutral electrolyzed water combined with UV-A irradiation and the underlying mechanism

Da-Young Jee

Hankyong National University, Korea

<식품공학분과>

■ 박사과정 1등상

A hybrid RSM-ANN-GA approach on optimization of extraction conditions for bioactive component-rich laver (*Porphyra dentata*) extract

Thinzar Aung

Chonnam National University, Korea

■ 박사과정 2등상

Effects of high hydrostatic pressure, holding time and moisture content on pressure induced gelatinization of various starches

Sang-Jin Ye

Kyung Hee University, Korea

■ 석사과정 1등상

Development of dried whole tofu noodle

Euiji Lee
Seoul National University, Korea

■ 석사과정 3등상

Numerical analysis of the heating pattern of multiphase food in continuous ohmic heating system
Sung Yong Joe
Chungnam National University, Korea

Low temperature vacuum drying (LTVD) of Alaska pollack (*Theragra chalcogramma*): effect of vacuum pressure on physical properties
Hye-Jae Choi
Ewha Womans University, Korea

Ohmic vacuum concentration for production of value added orange juice concentrate
Jeong Hyeon Hwang
Seoul National University of Science and Technology, Korea

< 탄수화물분과 >

■ 박사과정 1등상

Single-molecule level DP analysis of maltooligosaccharides by alpha-hederin nanopore
Sang-Mook You
Kyung Hee University, Korea

■ 박사과정 2등상

Comparison of pressure-treatment (PMT) and hydro-thermal treatment (HMT) of starch
Hui-Yun Kim
Kyung Hee University, Korea

■ 석사과정 1등상

Biochemical characterization of novel synthesized mangiferin glucoside using a commercial cyclodextrin glycosyltransferase from *Thermoanaerobacter* sp
Jiyeon Lee
Seoul National University, Korea

■ 석사과정 2등상

Application of coacervation of rice protein-gellan gum-rice flour to produce gluten-free food
Songl Lim

Kyonggi University, Korea

■ 석사과정 3등상

Effects of hydrocolloids on textural and physicochemical properties of soy protein Isolate-based plant cheese

Minju Song

Korea University, Korea

<유지분과>

■ 박사과정 1등상

Inhalation of patchouli (*Pogostemon cablin* Benth.) essential oil improved metabolic parameters and fatty acid profiles in obesity-induced sprague dawley rats

Seong Jun Hong

Gyeongsang National University, Korea

■ 박사과정 2등상

Betulinic acid improves hepatic lipid accumulation by suppressing de novo lipogenesis via insulin and IGF-1 signaling pathways

Hyun Kyung Kim

Hanyang University, Korea

■ 석사과정 1등상

Effects of different droplet conditions on oxygen solubility of oil-in-water emulsion

Keuncheol Yoo

Sungkyunkwan University, Korea

■ 석사과정 2등상

Impact of replacing pork backfat with oil bodies – natural pre-emulsified oil – on technological properties of meat model systems

Marie Anna Dominique Bibat

Graduate School of Chonnam National University, Korea

■ 석사과정 3등상

Structuring liquid oil into oleogel for dairy-free imitation cheese low in saturated fat

Kyungwon Moon

Sejong University, Korea

Changes in the physicochemical properties of medium chain triacylglycerol during heating process

Soyoon Park

Sungkyunkwan University, Korea

<식품포장분과>

■박사과정 1등상

UV-cure coating of conducting polymer onto polypropylene film surface to enable non-migratory antioxidant packaging

Kambiz Sadeghi

Yonsei University, Korea

■박사과정 2등상

Evaluation of exogenous melatonin treatment to extend the freshness of fresh vegetable

Athip Boonsiriwit

Yonsei University, Korea

■석사과정 1등상

Gelatin-based functional films integrated with potato peel carbon dots

Seungjae Min

Kyung Hee University, Korea

■석사과정 2등상

Development of high thermally stable polyester blends for the production of conventional beverage bottles

Hojun Shin

Yonsei University, Korea

■석사과정 3등상

Effect of in-package atmospheric dielectric barrier discharge cold plasma treatment on the antimicrobial efficacy of malic acid-incorporating edible films against *Salmonella* in chicken breast processed meat

Ye Jeong Jeon

Seoul Women's University, Korea

<식품미생물분과>

■박사과정 1등상

Genome-wide multi-omics analysis of mucin-degrading bacteria reveals their nutrient-dependent distinct metabolic features in the human gut

Kyoung Su Kim

Yonsei University, Korea

■박사과정 2등상

Carbohydrate-binding module improves the catalytic efficiency of *Thermoanaerobacter thermocopriae* derived cycloisomaltooligosaccharide glucanotransferase

Seong-Jin Hong

Chonnam National University, Korea

■박사과정 3등상

Isolation and identification of potentially pathogenic microorganisms associated with dental caries in human teeth biofilms

Chen Xiuqin

Kangwon National University, Korea

■석사과정 1등상

In vitro inhibitory effect of bacterial lysates from probiotic *Lactobacillus plantarum* and *Lactobacillus rhamnosus* GG on periodontal inflammation

Min Young Kim

Dongguk University, Korea

■석사과정 2등상

Isolation of bacterial cellulose (BC)-producing *Komagataeibacter* species and production of BC by using *Makgeolli* lees

Soo-Min Yim

Kyung Hee University, Korea

■석사과정 3등상

Improvement of L-carnitine and ginsenoside contents in fermented ginseng by using *Monascus ruber*

Minhae Hong

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