

식문화(FC)

No.	논문제목	저자명 (교신저자*)	소속	비고	초록	ppt	mp4
FC-01	안동시 음식 및 식품 관련 빅데이터 분석연구	한춘미1, 신원선2, 전해경1, 안태홍1, 백진경1, 홍완수1,*	1상명대학교 식품영양학전공, 2한양대학교 식품영양학과		○	○	
FC-02	Study on the Extraction of Emotion-related Terms for Plant-based Seafood Products using FGI Method: Focus on Plant-based Tuna Canned Products	Soo Bin Kim, Se Young Jung, Yu Na Song, Sin Yoing Park, Ji Yoon Kim, Mi Sook Cho*	Department of Nutritional Sciences and Food Managment, Ewha Womans Unicerisity		○	○	○
FC-03	A Study on the Perception of Braised Meat in Soy Sauce among the Elderly with Consideration of Age and Swallowing Disorder: Focusing on the Sorting Task	Yu Na Song1, Se Young Jung1, Sin Young Park1, Soo Bin Kim1, Ji Yoon Kim1, Jieun Oh2, Ju Yeon Park3, Mi Sook Cho1,*	1Department of Nutritional Sciences and Food Management, Ewha Womans University,		○	○	○
FC-04	Consumption Behavior and Age-Related Preference Analysis of Commercial Chicken Porridge Products	Se Young Jung1, Soo Bin Kim1, Yuna Song1, Sin Young Park1, Ji Yoon Kim1, Se Eun Ahn1, Jieun Oh2, Mi Sook Cho1,*	1Department of Nutritional Sciences and Food Management, Ewha Womans University, Korea 2College of Science and Industry		○	○	○
FC-05	Preference of Sugar Replacement Vegan Jujube Rice Muffins according to Sweet Consumption Behavior	Sin Young Park, Yuna Song, Se Young Jung, Soo Bin Kim, Ji Yoon Kim, Mi Sook Cho*	Department of Nutritional Sciences and Food Management, Ewha Womans University		○	○	○

식품영양(FN)

No.	논문제목	저자명(교신저자*)	소속	비고	초록	ppt	mp4
FN-01	영양소 섭취에 대한 우리 국민의 우려와 실제의 괴리: 일상섭취량 추정	황린시1, 남영민1, 권성욱2, 윤지현1,2, 김초일1,*	1서울대학교 식품영양학과, 2서울대학교 생활과학연구소		○	○	○
FN-02	Anti-skinaging Effects of Gryllus bimaculatus on ERM-CZ100-exposed Human Diploid Fibroblast	Kyong Kim, Se-Eun Jang, Yoon Sin Oh*	Department of Food and Nutrition, Eulji University, Seongnam		○	○	
FN-03	시판 과일 젤리의 고령친화식품 적합성에 관한 연구	김예준*, 류지혜, 김다솔, 권용석	농촌진흥청 국립농업과학원 농식품자원부 식생활영양과		○	○	
FN-04	Study on Sensory Characteristics of Korean Native Rice using Quantitative Descriptive Analysis	Ji Yoon Kim1, Seung Eun Lee2, Young-Hee Park2, Mi Sook Cho1,*	1Department of Nutritional Sciences and Food Management, Ewha Womans University, 2National Institute of Agricultural Sciences		○	○	○
FN-05	국내 딸기 품종별 감각 특성 묘사분석 연구	류지혜1, 이다은1, 이광식1, 정서진2, 권용석1,*	1국립농업과학원 농식품자원부 식생활영양과, 2이화여자대학교 식품영양학과		○	○	

FN-06	시판 과일 푸레의 고령친화식품으로서의 적용 가능성 연구	류지혜, 김예준, 김다솔, 권용석*	국립농업과학원 농식품자원부 식생활영양과		○	○	
FN-07	성인영양지수를 이용한 일부 대학생의 식생활 평가	원선임	청운대학교 식품영양학과		○	○	○
FN-08	Development of novel ultrasound system for mass production of fish collagen	Kyung-Mo Song1,*, Nam-Hyouck Lee1,2, Min-Cheol Kang1, Tae-Gyu Lim3	1Food Processing Research Group, Korea Food Research Institute 23FC Co., In Korea Food Research Institute 3Department of Food Science and Nutrition, Kongju National University		○	○	
FN-09	Sensory properties, amino acid, and volatile compound profiles for long- or short-term matured ganjang products	Yang Soo Byeon, Sang Sook Kim*	Korea Food Research Institute		○	○	
FN-10	안심 저장기간 및 포장방법에 따른 이화학적 특성 변화	이은선, 김종휘, 오미화*	국립축산과학원 축산물이용과		○	○	
FN-11	분질미 가루를 첨가한 피자도우의 품질특성	하혜민, 전재은, 고채윤, 이인선*	군산대학교 식품영양학전공		○	○	○
FN-12	Quality Characteristics and Antioxidant Activity of Muffins Added with Yulpi(Chestnut Inner Shell) Powder	Soobin Kim1, Yeji Kim1, Hyundo Ahn1, Eun-Seong Go1, Ji-Hye Chu1, Jin-Hee Choi2, Hae-Yeon Choi1,*	1Department of Food Service Management and Nutrition, Kongju National University, 2Department of Food Science and Nutrition, Daejin University		○		
FN-13	Quality Characteristics of Muffins Added with Different Amounts of Dried Chestnuts Powder	Hyundo Ahn1, Soobin Kim1, Yeji Kim1, Ji-Hye Chu1, Eun-Seong Go1, Jin-Hee Choi2, Hae-Yeon Choi1,*	and Nutrition, Kongju National University, 2Department of Food Science and Nutrition, Daejin University		○		

급식/조리/외식산업(FS)

No.	논문제목	저자명(교신저자*)	소속	비고	초록	ppt	mp4
FS-01	1인 가구의 밀키트 선택속성 연구	최용민1, 오지은2, 윤혜려1,*	1국립공주대학교 외식상품학과, 2이화여자대학교 신산업융합대학		○	○	
FS-02	어린이집 보육교사의 급식에 대한 인식, 건강행동, 영양지식 및 급식지도 조사	이승림*, 정유경, 김노영, 노민균, 장지수, 공나윤, 임예현	상지대학교 식품영양학과		○	○	○