

2015 International Symposium for Fall Meeting of Korean Society for Food Engineering & 20th Anniversary of ILSI Korea

Sustainable Technologies for Minimizing Loss of Food Commodity

Date November 11 (Wed) ~ 13 (Fri), 2015

Venue Diamond Hall (symposium) & Sapphire Hall (poster),
Haevichi Hotel & Resort, Jeju, Korea

Organized by  (사) 한국산업식품공학회

 RDA 농촌진흥청

Co-Hosted by  (사) 한국산업식품공학회

 ILSI

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 KoFeFTA

Schedule

- Wednesday, November 11, 2015

Moo-Yeol Baik (Kyung Hee Univ.)

12:00-13:00	Registration	
13:00-13:15	Opening Remarks	Byung-Yong Kim (President, Korean Society for Food Engineering)
13:15-13:30	Congratulatory Remarks	Ki Hwan Park (President, ILSI KOREA)

Session I : Introduction on Sustainable Food Security, Challenges and Solutions from Production Perspective

Chair : Jang-Ryeol Ryu (Future Food Resources Forum)

13:30-14:10	Future Direction to Achieve Sustainable Food Security in Korea: Food Industry Perspective	Cherl-Ho Lee (Korea Food Security Research Foundation)
14:10-14:50	Policy Direction of Food Industry: Change of Conditions and Food Policy for Food Industry	Kyung Seok Jeong (Ministry of Agriculture, Food and Rural Affairs)

14:50-15:10 Coffee Break

Chair : Hae-Yeong Kim (Kyung Hee Univ.)

15:10-16:00	Food Security and Global Environmental Change (Video Conference)	John Ingram (University of Oxford)
16:00-16:50	Various Solutions to Achieve Sustainable Food Security – From the Aspect of Food Production	Harvey Glick (Monsanto AP Regulatory Policy & Scientific Affairs Lead)

Chair : Ki Hwan Park (Chung-Ang Univ.)

17:00-18:00	Panel Discussion	
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- Thursday, November 12, 2015

Ki Hwan Park (Chung-Ang Univ.)

08:30-09:00	Registration	
09:00-09:30	Assembly Meeting	Byung-Yong Kim (President, Korean Society for Food Engineering)
09:30-09:50	Plenary Lecture	Hye Kyung Chun (Director General, National Institute of Agricultural Sciences)

Session II : Advanced Technologies for Distribution and Preservation

Chair: Moo-Yeol Baik (Kyung Hee Univ.)

10:00-10:30	Securing Competitive Advantage in Food Ingredients	Ji Won Jung (CJ Cheiljedang Foods R&D)
10:30-11:00	Nanotechnology to Enhance Safety and Security in Food Distribution and Preservation	K. Casey Jeong (University of Florida)

Chair: Jin-Soo Maeng (Korea Food Research Institute (KFRI))

11:00-11:30	Supercooling of Perishable Foods for Extended Freshness and Shelf Life in the Cold Chain	Soojin Jun (University of Hawaii)
11:30-12:00	Control of Refrigerated Temperature of RTE Foods for Minimizing Food Losses	Sangwoo Cho (Pulmuone Co, Ltd)

12:00-13:30 Lunch

- Thursday, November 12, 2015

Ki Moon Kang (CJ)

Session III : Strategie for Value-added Industrialization of Frozen Foods

Chair: Dong-Un Lee (Chung-Ang Univ.)

13:30-14:10	Freezing and Frozen Storage Processes of Foods and Their Environmental Impact	Volker Gaukel (Karlsruhe Institute of Technology (KIT))
14:10-14:50	The Use of Additives to Reduce Recrystallization during Frozen Storage	Andreas Reiter (Karlsruhe Institute of Technology (KIT))
14:50-15:20	Emerging Freezing and Thawing Technologies Focused on Supercooling Phenomena	Sung Hee Park (Gangneung-Wonju National Univ.)

15:20-15:30 Coffee Break

Chair: Won Byong Yoon (Kangwon National Univ.)

15:30-16:10	New Multi Layered Freezer	Koga Nobumitsu (MYCOM)
16:10-16:50	Development of Quality Control Technologies Based on Ice Crystal Morphology Formed in Frozen Foods	Yasuyuki Sagara (The University of Tokyo)
16:50-17:20	Current Research and Future Development Plan of Korean Domestic Frozen Agricultural Products for Food Ingredients	Gwi-Jung Han (Rural Development Administration)

Chair: Gwi-Jung Han (Rural Development Administration)

17:20-17:40	Panel Discussion	
17:40-18:00	Closing Ceremony	

- Friday, November 13, 2015

Industry Tour

10:00-	SamDaSoo, Jeju
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