

5th NFRI-KFRI Bilateral Symposium

Auditorium Hall (Food Research Institute), 6th Sep 2016

9:50-10:00 **Opening Remark**

From NFRI Director General Dr. Hiroshi Nabetani

From KFRI Vice President Dr. Lee, Young Chul

10:00~12:00 **Session 1. Postharvest technology etc.**

10:00~10:25 Dr. Choi, Jeong Hee(KFRI);

Big Data Utilization System for Precision Agriculture

10:20~10:50 Dr. Mizuki Tsuta(NFRI);

Fluorescence fingerprint for quality assessment of Awamori - the oldest spirit in Japan

10:50~11:05 Dr. Hong, Heedo(KFRI);

A Novel Immunostimulating Functional Food Material;

Polysaccharides from Persimmon Leaf Tea

11:05~11:30 Dr. Tomoko Sasaki(NFRI);

Effects of milling and cooking conditions of rice on in vitro starch digestibility and blood glucose response

11:30~12:00 Dr. Kim, Tae Wan(KFRI);

Recent R&D Movement of Brewing and Distilling for Alcohol-Beverages In Korea

12:00~13:30 Lunch

13:30~15:00 **Session 2. Functional Food**

13:30~13:55 Dr. Masao Goto(NFRI);

Apple procyanidins suppress T cell functions by a novel mechanism

13:55~14:20 Dr. Kim, Yun Tai(KFRI);

Research of Functional Foods for Pain Relief

14:20~14:45 Dr. Yoko Takahashi(NFRI);

Food functionalities of soy products on lipid metabolism in rats

14:45~15:10 Dr. Hur, Jin Young(KFRI);

Neuroprotective effect of *Raphanus sativus* var. *hortensis* f. *raphanistroides*, in neuronal cell and scopolamine induced rats via regulation of microglial activation

15:10~15:30 Break

15:30~17:30 **Session 3. NFRI Lab tour and Discussion**