

2018 International Symposium on New Insights to Food Biotechnology

Date: April 12, 2018 (Thu) 14:00-17:00

**Place: Building 203 (Room No. 101)
Seoul National University**

PROGRAM

TIME	CONTENTS
13:30-14:00	Registration
14:00-14:10	Opening Remark : Sang Ho Choi (Seoul National University)
	Chair : Dong Hyun Kang (Seoul National University)
14:10-14:40	Producing slowly digestible rice starch by maltogenic amylase modification and its application Le Quang Tri (Tien Giang University, Vietnam)
14:40-15:10	Factors and Inhibition of carcinogenic polycyclic aromatic hydrocarbons in cooked meat products Kanithaporn Vangnai (Kasetsart University, Thailand)
15:10-15:40	Structure of human nuclear lamin and anti-aging functional food preventing nuclear deformation Nam Chul Ha (Seoul National University, Korea)
15:40-15:50	Coffee break
	Chair : Nam Chul Ha (Seoul National University)
15:50-16:20	Antimicrobial resistance: Population and cell responses in Escherichia coli to treatment with antimicrobials John Elmerdahl Olsen (University of Copenhagen, Denmark)
16:20-16:50	The role of Prc in pathogenesis of Extraintestinal Pathogenic Escherichia coli Ching-Hao Teng(National Cheng Kung University, Taiwan)
16:50-17:00	Closing Remark : Sang Ho Choi (Seoul National University)

CFST

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