NKUST

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34 issue

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ST'S SALVAGE VESSEL POLARIS RETRIEVED WRECKAGE OF F-5E FIGHTER JET

NKUST Associate Professor Wen, Chan-Chuan of Shipping Technology Department (ST) led a team to assist in the salvage work and retrieved the wreckage of a Taiwan Air Force F-5E fighter jet on April 30.



In Pl

STARTUPS TO PASS
THE FIRST-STAGE
REVIEW IN 2021 USTART PLAN,
INDIGENOUS U-START
PLAN

In the first stage of 2021 U-start Plans, NKUST became the biggest winner with the highest number of teams receiving subsidies.



NKUST ICTC is committed to supporting our young adults by providing numerous job training workshops in late June.



FIND WHAT WORKS BEST FOR YOU

Another academic year has passed.

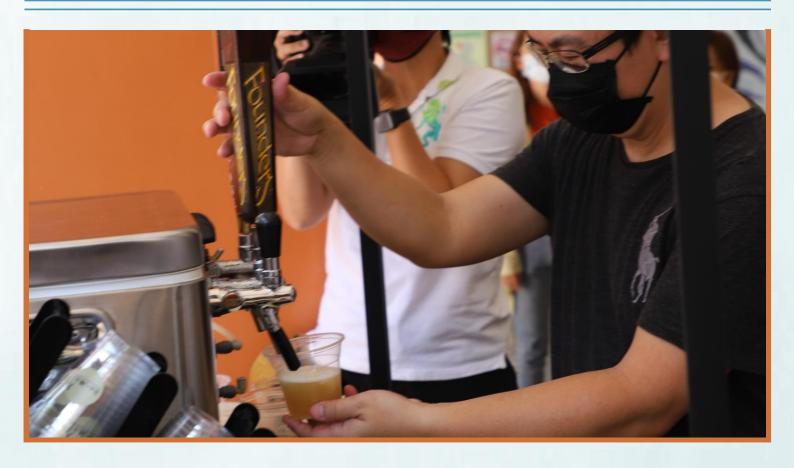
What are you planning to do during the summer vacation? Why not use this break to look after our wellbeing? Trying to have a productive and creative summer is also a good idea.













Seafood Science Department Launched Sour Beer Chill 53

Taiwanese will enjoy a new <u>craft</u> sour <u>beer</u> Chill 53 that was brewed at OFT Grinder (自由人釀造) thanks to a new <u>partnership</u> between NKUST Seafood Science Department (DSFS) researchers and OFT's professional brewers.

DSFS lab and OFT's cooperation achieved great success. Associate Professor Wu, Chien-Hui's (吳建輝) lab focused on the research of GABA, and they <u>screen</u>ed over 1,000 strains and finally located L. Plantarum NKUST 817. By using this Lactobacillus strain for the <u>trial</u>, it created fantastic chemistry with beer <u>yeast</u> and made the sour beer contained a bit of grape and lychee aromas.

OFT Grinder put their efforts into finding critical ingredients for beer <u>fermentation</u>. Their brewers <u>conducted</u> numerous experiments and chose German wheat, 23A Berliner Weisse with Taiwanese jade purse lychee in Kaohsiung city to produce the best sour beer. The beer was named Chill 53.

When sour beer Chill 53 was released on press day, everyone who drank was amazed by its fruit aroma and special delicate flavor.

The sour beer Chill 53 creates slightly tart and refreshing flavor profiles with welcoming aromas of jade purse lychee and grape. It is sure to keep you feeling cool, <u>refreshed</u>, and relaxed all summer long.

WARNING





No Drunk Driving.
Binge Drinking
Harms Your Health.

Vocabulary

- 1. craft beer / 微/精釀啤酒(小批量生產的特色啤酒
- 2. partnership *n* 合夥關係
- 3. screen **☑** 測試;檢查;篩檢
- 4. trial **n** 試驗;試用
- 5. yeast **n** 酵母(菌)
- 6. fermentation **n** 發酵
- 7. conduct **V** 進行;實施
- 8. refreshed **a** 涼爽的;精神振作的

Translated by Jess Lin Reviewed by Prof. Amy Tang