

日期	姓名	學號	題目	主持人	上台報告	發問
4月9日	葉耀升	1062234043	Production of g-aminobutyric acid (GABA) by <i>Lactobacillus paracasei</i> isolated from traditional fermented foods.pdf	陳怡熏		
4月16日	周禮民	1062234025	Alcalase enzyme treatment for elimination of egg stickiness in tench, <i>Tinca tinca</i> L.	葉耀升		
	陳荷璇	1062234037	Antioxidative activity of water extract of sweet potato leaves in Taiwan.pdf	葉又嘉		
	葉又嘉	1062234041	A new process for advanced utilisation of shrimp waste	周禮民		
	陳怡熏	1062234015	Upgrading of valuable food component contents and anti-nutritional factors depletion by solid-state fermentation: A way to valorize wheat bran for nutrition	陳荷璇		
4月23日	李婉鈴	1052234015	Preparation and antioxidant properties of extracts of Japanese persimmon leaf tea (kakinoha-cha)	洪義祥		
	洪義祥	1062234042	Fermented sweet lemon juice ( <i>Citrus limetta</i> ) using <i>Lactobacillus plantarum</i> LS5: Chemical composition, antioxidant and antibacterial activities	歐佳偉		
	歐佳偉	1062234020	Characterization of a novel antioxidative peptide from the sand eel <i>Hypoptychus dybowskii</i> .pdf	李婉鈴		
4月30日	林晏慈	1062234028	Temperature and pretreatment effects on the drying of Hass avocado seeds	陳博錯		
	陳博錯	1062234030	Effects of high hydrostatic pressure and superfine grinding treatment on physicochemical/ functional properties of pear pomace and chemical composition of its soluble dietary fibre	曾品慈		
	曾品慈	1062234018	Effect of citrus peel on phenolic compounds, organic acids and antioxidant activity of soy sauce	林晏慈		
5月7日	洪嘉苙	1062234001	Properties of polyphenol oxidase from Anamur banana ( <i>Musa cavendishii</i> )	劉騏萱		
	劉騏萱	1062234021	Comparison of antioxidative and synergistic effects of rosemary extract with $\alpha$ -tocopherol, ascorbyl palmitate and citric acid in sunflower oil.pdf	黃怡德		
	黃怡德	1062234046	Effects of water extract of propolis on fresh shibuta ( <i>Barbus grypus</i> ) fillets during chilled storage	洪嘉苙		
5月14日	陳湘庭	1062234008	Effect of preliminary processing and method of preservation on the content of selected antioxidative compounds in kale ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ) leaves	葉忠憲		
	葉忠憲	1062234009	Antioxidative properties of a chitosan – glucose Maillard reaction product and its effect on pork qualities during refrigerated storage	黃煒恩		
	黃煒恩	1062234024	Effect of fatty acids on the flavor formation of fish sauce	陳湘庭		
5月21日	洪佳芬	1062234006	Partial purification and characterization of polyphenol oxidase from artichoke ( <i>Cynara scolymus</i> L.) heads	劉恬欣		
	劉恬欣	1062234012	A review potentials for biotechnological applications of keratin-degrading microorganisms and their enzymes for nutritional improvement of feathers and other keratins as livestock feed resources.	蔡孟儒		
	蔡孟儒	1062234032	Slurry ice as an alternative cooling medium for fish harvesting and transportation: Study of the effect on seabass flesh quality and shelf life	洪佳芬		
5月28日	林梅慧	1062234017	Effects of molecular weight and hydrolysis conditions on anticancer activity of fucoidans from sporophyll of <i>Undaria pinnatifida</i>	傅慧盈		
	傅慧盈	1062234014	Production of reuterin in a fermented milk product by <i>Lactobacillus reuteri</i> : Inhibition of pathogens, spoilage microorganisms, and lactic acid bacteria	林燕隆		
	林燕隆	1062234019	The effect of organic acid and sodium chloride dips on the shelf-life of refrigerated Irish brown crab ( <i>Cancer pagurus</i> ) meat	林梅慧		
6月4日	吳宜慧	1062234022	High levels of branched chain fatty acids in natto and other Asian fermented foods	周註文		
	周註文	1062234026	Modernizing the preparation of the Malaysian mixed rice dish (MRD) with Cook-Chill Central Kitchen and implementation of HACCP	黃怡德		
	邱育羚	1082276901	Identification and characterization of molecular species of collagen in ordinary muscle and skin of the Japanese flounder	吳宜慧		
6月11日	林政龍	1062234013	Effect of citrus peel on phenolic compounds, organic acids and antioxidant activity of soy sauce	葉泓逸		
	葉泓逸	1062234003	Determination of optimal conditions for $\gamma$ -aminobutyric acid production by <i>Lactococcus lactis</i> ssp. <i>lactis</i> .pdf	楊宜斌		
	楊宜斌	1062234045	Characterization of the constituents and antioxidative activity of cocoa tea ( <i>Camellia ptilophylla</i> )	林政龍		
6月18日	洪君微	1062234048	Antiglycative and antioxidative properties of coffee fractions	黃毓綺		
	黃毓綺	1052234027	Characterization of the constituents and antioxidative activity of cocoa tea ( <i>Camelliaptilophylla</i> )	劉玥伶		
	劉玥伶	1062234002	Development of a potentially probiotic food through fermentation of Andean tubers	洪君微		