Guideline for Abstract Writing and Examples:

① The abstract should be a clear and concise summary written in English with 120~150 words, not exceeding 150 words.

② Abstract might be subdivided into sections of background (1~2 sentences), contents (3~5 sentences), and conclusion (1~2 sentences). The abstract should provide the background for the review and specific examples of important findings, and their industrial relevance.

③ Do not use such statements as ‘I~’, ‘We~’ or ‘Results are discussed’.

④ References should not be included.

⑤ List 5 keywords for indexing purpose.

Example 1 – Review article
Example 2 – History of food industry

우리나라 발효조미료 산업의 발달사
History of fermented condiments industry in Korea

Abstract
The history of fermented condiments symbolizes that of the fermentation industry of Korea. Daejang Co. (ex. Milwon) initiated the production of MSG using fermentation process in 1960 for the very first time. Ever since, both Daejang and CJ Co. (ex. Cheil Jedang) have scrambled for taking up bigger share of Korean market in the field of MSG, KG-coated MSG, and mixed seasoning. It is noteworthy that both companies have powerfully contributed to the development of Korean fermentation industry. Daejang initiated exporting plans to Indonesia in 1973, whereas CJ has become the global leader of the IMP market. Furthermore, both of them have developed such as not only amino acids but also nucleic acid-related substances, organic acids, enzymes etc. with glutamic acid as a platform. It is anticipated that the two will develop the newly diversified edible substances and various kinds of fermented foods along with new food cultures.

Keywords: fermented condiment, MSG, IMP, mixed seasoning, natural seasoning

1. Introduction (Kim, 2003; 2004)

발효조미료는 농(醸)을 비롯으로 조화해 얻은 정이 성 발효음료인데, 풍미성을 높이기 위해 소다염 형태로 제조한 것이다. 국가산업의는 조미료 및 식품첨가물로 분류하는데, 아미노산의 글루탐산소다(mono-sodium glutamate, 아미 MSG)와 협산에서의 아미노산소다(disodium inosinate, 아미 IMP)가 인기, 합성소다(disodium guanylate, 아미 GMP)를 주로 리브미래형료와 IMP+GMP, 아미