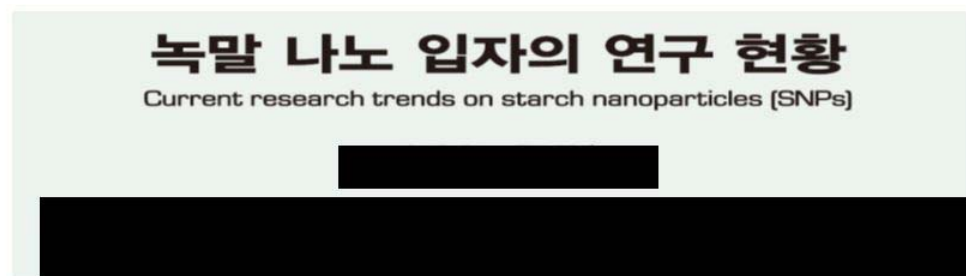


Guideline for Abstract Writing and Examples:

- 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



Abstract

Background (1~2 sentences)

In recent years, starch nanoparticles (SNPs) have been received much attention due to their unique characteristics different from native starch. Also, SNPs have economic and environmental advantages because they are prepared from starch, a cheap and safe natural polymer. It can be used in various industrial applications such as food additives, drug carriers, etc. SNPs have been prepared using different methods and their physicochemical, functional properties and possible industrial applications have been reported. Based on these studies, SNPs are expected to be the promising food materials and expand their utilization in many industries in the future. This review covered the overall researches on SNPs, including prepara-

Contents (3~5 sentences)

Conclusion (1~2 sentences)

tion, physicochemical and functional properties, and discussed their current and future applications including resistant starch materials.

Keywords: starch; starch nanoparticle (SNP); physicochemical properties; functional properties; resistant starch

서론

식품가공, 기능성 식품 개발 및 식품 안전성과 같은 다양한 식품 산업에서 나노 기술을 이용한 다양한 응용방법들이 많은 주목을 받고 있다. 나노 기술은 물질의 입자 크기를 감소시킴으로써 bulk한 물질과는 다른 독특한 물리화학적 및 기능적 특성을

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. Daesang Co. (ex Miwon) initiated the production of MSG using fermentation process in 1960 for the very first time. Ever since, both Daesang and CJ Co. (ex Cheil Jedang) have scrambled for taking up bigger share of Korean market in the field of MSG, IG-coated MSG, and mixed seasoning. It is noteworthy that both companies have powerfully contributed to the development of Korean fermentation industry. Daesang initiated exporting plants 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. 머리말 (임, 2003; 2004)

발효조미료는 당(糖)을 미생물로 자화해 얻은 정미성 발효물질인데, 용해성을 높이기 위해 소다염 형태로 제형화한 것이다. 국가산업에서는 '조미료 및 식품첨가물'로 분류하는데, 아미노산계의 글루탐산소다(monosodium glutamate, 이하 MSG)와 핵산계(이하 핵산조미료)의 이노신산소다(disodium inosinate, 이하 IMP)·구아닐산소다(disodium guanylate, 이하 GMP)·5'-퓨린 리보뉴클레오타이드(IMP+GMP, 이하

Background
(1~2 sentences)

Contents
(3~5 sentences)

Conclusion
(1~2 sentences)