

# WON B. YOON

## Now:

Professor in Dept. of Food Sci. and Biotechnology, Kangwon National University, S. Korea



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Won Yoon began working for Dr. Park as a master program student at OSU seafood Lab in 1994 and graduated in Spring 1996. His research focused on rheological characterization of surimi seafood and developing optimization techniques to determine a least cost formulation in surimi seafood. He joined Kangwon National University, S. Korea in 2008 after working several years in food industry. Areas of research emphasis include: evaluation of texture and rheological properties of food systems including surimi gels protein R&D; developing mathematical models for food processing; numerical simulation to analyze transport phenomena involved in food processing.

## Then:

1994-1996

Old OSU Seafood lab



(My first IFT at Anaheim, CA, 1995)

Won Yoon's MS work is about developing a least cost formulation using linear and nonlinear programming. Additionally, he worked on the rheological characterization of surimi pastes and surimi gels. He continuously works on surimi area after graduation of OSU seafood lab. He has published more than 10 research papers with Dr. Park. Recently he and his student developed a user friendly least cost formulation software, called Surimi manager<sup>®</sup>, to support industry people.

Rheological characterization of surimi paste and surimi gels (over 20 publications).