

JINHWAN LEE

Now:

Quality Assurance Manager
Da Yang Seafood, Inc.

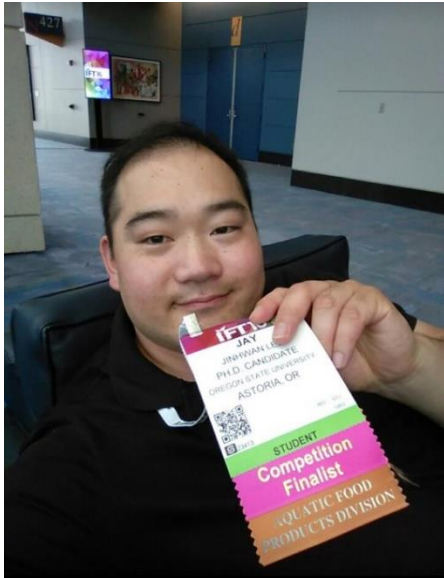


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After receiving his PhD in 2016, he has been working for Da Yang Seafood, a seafood processor in Astoria as a Quality Assurance Manager. Areas of research emphasis include: Seafood quality research affected by various postharvest processing and storage condition. Image and chemical analysis of fish proteins' denaturation/aggregation. Controlling the quality deterioration of frozen fillet and surimi using phosphate compounds. QC and QA management of Ready-to-eat cooked and peeled pacific shrimp. Global Food Safety program management.

Then:

PhD in Food Science and
Technology
2013-2016
Oregon State University



Jay Lee completed his Ph.D program under Dr. Jae W. Park at the OSU Seafood Lab in Food Science and Technology in 2013-2016. Thesis title: PHYSICOCHEMICAL PROPERTIES OF FROZEN FISH MUSCLE AS AFFECTED BY TMAOASE.