

# DR. IL-HWAN KIM

## Now:

Chairman, SDBNI Co., Ltd



Email: [kimih@sdbni.com](mailto:kimih@sdbni.com)

Dr. Kim is the Chairman of SDBNI, Co., Ltd located in Gyeonggi-do, South KOREA. His company specializes in research and development as well as manufacturing specialized food additives and functional ingredients. Phosphates are the main compound they work with, particularly preparing phosphate mixtures for both domestic and foreign food processing. Other products include natural preservatives, natural color, cochineal, paprika and other food ingredients. Dr. Kim has 15 publications and has obtained 2 patents as well as being a contributing member of a variety of committees related to food and government.

## Then:

Visiting Scientist  
OSU Seafood Lab  
2017-2018



Dr. Kim worked as a visiting scientist at the Oregon State University Seafood Lab from 2017-2018. During his time at the lab, he developed a protocol for purifying fish bone. His motivating interest was to maximize calcium and phosphorous content of fish bone as a functional food ingredient. He presented his findings at the 2018 PFT hosted in Girdwood, Alaska: PURIFICATION OF ALASKA POLLOCK FISH BONE FOR PREPARING NANO-SCALE FISH BONE SLURRY.

**Please use this page to share stories, anecdotes, memories, things you learned from your time with the Surimi Research Group, etc.**

When I started my studies in Corvallis , Jae suggested that he would drive from Astoria and meet me. When he set the meeting time at 7:00 AM, I understood that this was a serious guy. (: I enjoyed my time in Corvallis and Astoria a lot.