

JINSIL (JINA) YOO

Now:

Graduate student (Master program)
KNU Food Processing and
Engineering Lab



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Jina began studying as a visiting student at the OSU Seafood Lab in 2018. She has been a graduate student majored in food processing and engineering. Areas of research emphasis include: value-added fish bone; surimi and surimi seafood; replacement of sodium polyphosphate; and texture analysis.

Then:

Visiting student in Seafood lab
2018
Oregon State University



Jina completed her Bachelor in Food Science and Biotechnology in Kangwon National University. Her advisor is Dr. Yoon who graduated in Seafood lab as a MS student with Dr. Park. She studied the characteristics of sub-micro fish bone and the effects of fish bone on enhancement of surimi gel strength. 2018 IFT Poster title: OPTIMIZING FISH BONE TREATMENT FOR MAXIMIZING CALCIUM CONTENT AND GEL ENHANCEMENT WHEN ADDED IN ALASKA POLLOCK SURIMI. In addition, she collaborated with Daesang company to investigate the replacement of Sodium polyphosphate.