

# Bon-Jae Gu

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## EDUCATION

M.S. in Food Science & Technology, Kongju National University, South Korea  
Graduation date Feb. 2012  
Dissertation Effect of die geometry on physicochemical properties of extruded corn flour from conventional method and extrusion with CO<sub>2</sub> gas injection

B.S. in Food Science & Technology, Kongju National University, South Korea  
Graduation date Feb. 2010

## WORK EXPERIENCE

Nov. 2009 - Feb. 2012 PepsiCo, Inc. & Kongju National University project  
"High pressure carbon dioxide extruded food products"

Jun. 2008 - Jun. 2011 Agricultural Research and Development Promotion Center & Kongju National University project  
"Development of LOHAS food and package products from hemp"

Feb. 2010 - Apr. 2011 Agricultural Research and Development Promotion Center & Kongju National University project  
"Development of non deep-fry vacuum puffing machine for *Yukwa* making process"

Feb. 2006 - Jan. 2008 Military service (discharged from the army as a sergeant)

## AWARD

Scholarship from Kongju National University Industry-University Cooperation Foundation (two times)

Outstanding poster award from The Korean Society of Food Science and Nutrition (2011)

Scholarship for academic excellence (four times)

## CERTIFICATE

Acquired a teacher's license in level 2, as certified by Ministry of Education & Human Resources Development

## TRAINING

Jan. 2010 Completed the course of International workshop on food extrusion in Jeonju Kijeon College

- Nov. 2009      Quality Evaluation of carbohydrate through physical property and texture measurement course in Sejong University
- Jul. 2008      HPLC Basic Training from Varian Technologies Korea

## **PUBLICATIONS**

1. Singkhornart S., Gu, B. J., Ryu G. H. (2012). Physicochemical properties of extruded germinated wheat and barley as modified by CO<sub>2</sub> injection and difference extrusion conditions. *International Journal of Food Science & Technology*, 48, 290-299.
2. Gu, B. J., Ryu, G. H. (2012). Effect of Die geometry and carbon dioxide injection on physical properties of extruded corn flour. *Food Engineering Progress*, 16, 83-91.
3. Norajit, K., Gu, B. J., Ryu, G. H. (2011). Effects of the addition of hemp powder on the physicochemical properties and energy bar qualities of extruded rice. *Food Chemistry*, 129, 1919-1925.
4. Serge, E. O., Gu, B. J., Ryu, G. H. (2011). Effects of feed moisture and barrel temperature on physical pasting properties of cassava starch extrudate. *The Korean Society of Food Preservation*, 18, 271-278.
5. Gu, B. J., Ryu, G. H. (2011). Effect of die geometry on expansion of corn flour extrudate. *Food Engineering Progress*, 15, 148-154.
6. Gu, B. J., Norajit, K., Ryu, G. H. (2010). Physicochemical properties of extruded defatted hemp seed and its energy bar manufacturing. *Food Engineering Progress*, 14, 127-134.
7. Jin, T., Gu, B. J., Ryu, G. H. (2010). Manufacturing of hemp seed flake by using extrusion process. *Food Engineering Progress*, 14, 99-105.