

# Curriculum Vitae

Chul Soo Park

Associate Professor

Department of Crop Science

Chonbuk National University, Jeonju, Korea, 561-756

Telephone: 82-63-270-2533 (Cell: 82-10-5032-1745)

Email: pcs89@jbnu.ac.kr

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## Education

Degree obtained	Education Institution	Year
Ph.D. (Dep. of Crop Science)	Korea Univ.	Sep. 1996 – Aug. 2000
M.S. (Dep. of Crop Science)	Korea Univ.	Mar. 1993 – Aug. 1996
B.S. (Dep. of Crop Science)	Korea Univ.	Mar. 1989 – Feb. 1993

## Thesis Title

- Ph.D. Evaluation and establishment of selection criteria for high grain quality of Korean winter wheat (*Triticum aestivum* L.)
- M.S. Studies on the RAPD analysis and response pattern to exogenous GA<sub>3</sub> of culm length isogenic lines of wheat'

## Professional experience

- Associate Professor, Department of Crop Science and Biotechnology, Chonbuk National University, Korea (2014 – Present)
- Assistant Professor, Department of Crop Science and Biotechnology, Chonbuk National University, Korea (2010 – 2014)
- Researcher, National Institute of Crop Science, RDA, Korea. (2005 – 2010)
- Research Associate, Department of Molecular Biology, Myungji University, Korea. (2003 – 2005)
- Research Associate, IMPACT Center, Washington State University, WA, USA. (2000 – 2003)

## Research Activities

### Field of Reserch

- Chemistry and processing of wheat grain
- Chemistry and functional properties of starch and protein in wheat
- Wheat breeding for improvement of yield and quality

### Current Research Topics

- Protein quality of wheat required for making noodles and bread
- Interactive effects of wheat protein and starch on end-use quality
- Marker selection for improvement of yield and quality of Korean wheats
- Improvement of resistance for biotic stress in Korean wheats

## Publications

1. Lee JY, Kang CS, Beom HR, Jang YR, Altenbach SB, Lim SH, Kim YM, **Park CS\*** 2017. Characterization of a wheat mutant missing low-molecular-weight glutenin subunits encoded by the B-genome. *J. Cereal Sci.* 73: 158-164.
2. Cho EJ, Kang CS, Yoon YM, **Park CS\***. 2016. The effects of *Rht* semi-dwarfing alleles on agronomic traits in Korean wheat cultivars. *Indian J. Genet.* 76:31-39.
3. Kim JE, Yoon YM, Cho SW, Kang CS, Lee JY, **Park CS\***. 2016. Evaluation of Gliadin and Storage Protein Activator (*Spa*) in Korean Wheat Cultivars. *Korean J. Breed. Sci.* 48: 206-216.
4. Jang YR, Beom HR, Kim JB, **Park CS**, Kim YT, Kang CS, Lim SH, Kim YM, Lee JY. 2016. Allelic Analysis of Omega-5 Gliadin (*Gli-B1*) in Korean Wheat Cultivars. *Korean J. Breed. Sci.* 48:159-167.
5. Shin DH, Choi MG, Kang CS, **Park CS**, Choi SB, Park YI. 2016. A wheat R2R3-MYB protein PURPLE PLANT1 (TaPL1) functions as a positive regulator of anthocyanin biosynthesis. *Biochem. Biophysic. Res. Comm.* 469:686-691.
6. Shin DH, Choi MG, Kang CS, **Park CS**, Choi SB, Park YI. 2016. Overexpressing the wheat dihydroflavonol 4-reductase gene TaDFR increases anthocyanin accumulation in an Arabidopsis *dfr* mutant. *Genes Genom.* 38: 333-340.
7. Son JH, Kang CS, Cheong YK, Kim KH, Kim HS, Park JC, Kim KH, Kim BK, **Park CS\***. 2015. Characterization of Korean wheat line with long spike. I. Agronomic traits and genetic variations. *Korean J. Breed. Sci.* 47: 219-228.

8. Kang CS, Son JH, Cheong YK, Kim KH, Kim HS, Park JC, Kim KH, Kim BK, **Park CS\***. 2015. Characterization of Korean wheat line with long spike. II. Flour characteristics and genetic variations. Korean J. Breed. Sci. 47:229-237.
9. Kang CS, Cheong YK, Kim KH, Kim HS, Son JH, Kim KH, Park JC, Kim DH, Choi JK, Bae JS, Kim KJ, Lee CK, Park KG, Kim BK, Park KH, **Park CS\***. 2015. A wheat variety, 'Goso' with low protein, good cookie, red grain wheat and resistance to pre-harvest sprouting. Korean J. Breed. Sci. 47:330-338.
10. Kim KH, Seo JH, Park TL, Han OK, Park KH, Song TH, Park JC, **Park CS**, Kang CS, Park HH, Park NG, Jeung JH, Ju JI, Kang SJ, Hyun JN. 2015. A High-yield wheat cultivar 'Cheongwoo' for whole crop forage. Korean J. Breed. Sci. 47:339-344.
11. Cho EJ, Kang CS, Yoon YM, **Park CS\***. 2015. The relationship between allelic variation of *Vrn-1* and *Ppd* and agronomic traits in Korean wheat cultivars. Indian J. Genet. 75: 294-300.
12. Cho EJ, Kang CS, Jung JU, Yoon YM, **Park CS\***. 2015. Allelic variation of *Rht-1*, *Vrn-1* and *Ppd-1* in Korean experimental lines and landraces and its effect on culm length and heading date. Plant Breed Biotech. 3: 129-138.
13. Kang HJ, Kang CS, Kim KH, **Park CS\***. 2015. Mapping of QTL for color of noodle dough sheet in a doubled haploid population. J. Agric. Sci. 7: 182-194.
14. Jung TH, Kim JY, Baik BK, **Park CS\***. 2015. Starch characteristics of waxy wheat line, Gunji-1, with elevated amylose content. Cereal Chem. 92:14-21.
15. Cai L, Choi I, **Park CS**, Baik BK. 2015. Bran hydration and physical treatments improve the bread-baking quality of whole grain wheat flour. Cereal Chem. 92: 557-564.
16. DH Shin, Choi MG, Kang CS, **Park CS**, Choi SB, Park YI. 2015. Preferential expression of cell elongation related genes in leaves of the new elite wheat line Iksan370 with large spikes. Plant Biotech. Reports. 9:97-105.
17. Ahn JH, Lee SK, **Park CS\***. 2014. Genetic variation of glutenin in Korean wheat landraces using allele-specific DNA markers. Plant Genet. Res.12: 353-356.
18. Lee HS, Jung JU, Kang CS, Heo H, **Park CS\***. 2014. Mapping of QTL for yield and its related traits in a doubled haploid population of Korean wheat. Plant Biotech. Report 8:443-454.
19. Kim KH, Shin SH, Park JC, Kang CS, **Park CS\***. 2014. Relationship between pre-harvest sprouting and functional markers associated with grain weight, *TaSus2-2B*, *TaGW2-6A* and *TaCwi-A1*, in Korean wheat cultivars. SABRAO J. 46:319-328.
20. Kim KH, Shin SH, Lee HS, KIM JY Son JH, Kang CS, Park JC, **CS Park\***. 2014. Relationship between pre-harvest sprouting and functional markers, *TaVp-1A*, *TaSdr-B1* and *TaPHS1*, in Korean wheat cultivars. Research on Crop 15:604-612.

21. Park SY, Lee HS, Kang CS, **Park CS\***. 2014. Mapping of quantitative trait loci (QTL) for spike length and kernel number in recombinant inbred lines (RILS) population derived from wheat line with large kernel number. *Research on Crop* 15:852-862.
22. Kang CS, Cheong YK, Kim KH, Kim HS, Kim YJ, Kim KH, Park JC, Park HH, Kim HS, Kang SJ, Choi HJ, Kim JG, Kim KJ, Lee CK, Park KG, Park KH, **Park CS\***. 2014. A white wheat variety, "Joongmo2004" with high milling, good noodle quality moderate resistance to Fusarium head blight. *Korean J Breed.* 46:276-283.
23. Kang CS, Cheong YK, Kim KH, Kim HS, Kim YJ, Kim KH, Park JC, Park HH, Kim HS, Kang SJ, Choi HJ, Kim JG, Kim KJ, Lee CK, Park KG, Park KH, **Park CS\***. 2014. A wheat variety, "Soon" with good noodle quality, red grain wheat, resistance to winter hardiness and pre-harvest sprouting. *Korean J Breed.* 46: 260-267.
24. Oh MW, Roy SK, Kamal AHM, Cho K, Cho SW, **Park CS**, Choi JS, Komatsu S, Woo SH. 2014. Proteome analysis of roots of wheat seedlings under aluminum stress. *Mol Biol Rep.* 41: 671-681.
25. Kim DE, Roy SK, Kamal AHM, Cho K, Kwon SJ, Cho SW, **Park CS**, Choi JS, Komatsu S, Lee MS, Woo SH. 2014. Profiling of mitochondrial proteome in wheat roots. *Mol Biol Rep.* 41: 5393-53667.
26. Shin S, Kim KH, Kang CS, Cho KM, **Park CS**, Okagaki R, Park JC. 2014. A Simple Method for the Assessment of Fusarium Head Blight Resistance in Korean Wheat Seedlings Inoculated with *Fusarium graminearum*. *Plant Pathol. J.* 30: 25-32.
27. Ahn JH, Kang CS, Jeung JU, Baik BK, Peña RJ, **Park CS\***. 2014. Association between allelic variations at the *Glu-D1*, *Glu-A3*, *Glu-B3* and *Pinb-D1* loci and quality of bread and white salted noodles. *Intl. Food Research J.* 21: 1141-1149.
28. Kang CS, Jung JU, Park JC, Baik BK, **Park CS\***. 2014. Relationship between physicochemical characteristics of flour and sugar-snap cookie quality in Korean wheat cultivar. *Intl. Food Research J.* 21: 617-624.
29. Kang SC, Shin SH, **Park CS\***. 2014. Effects of Transglutminase on the Quality of White Salted Noodles Made from Korean Wheat Cultivars. *Food Sci. Biotech.* 21:195-202.
30. Kang CS, Kim KH, Seo YW, Woo SH, Heo MR, Choo BK, **Park CS\***. 2014. Survey of regional cultural situation and evaluation of grain characteristics of Korean wheat I. Survey of regional cultural situation in Korean wheat cultivar growers. *Kor. J. Crop Sci.* 59:1-15.
31. Kang CS, Kim KH, Choi ID, Shin SH, Son JH, Jung YK, Lee CK, Park KG, **Park CS**. 2014. Effect of characteristics of grain and flour on color of noodle dough sheet and simple test for Fe content in Korean wheat cultivar. *Korean J. Crop Sci.* 59:27-37.

32. Shin SH, Kim KH, Kang CS, Park JC, **Park CS\***. 2013. Effects of agronomic characteristics and grain morphology on pre-harvest sprouting in Korean wheat cultivar. *Kor. J. Breed Sci.* 346-357.
33. Lee JY, **Park CS**, Kim HJ, Kim JH, Kim MS, Kim YT, Kang CS, Lim SH, Ha SH, Ahn SN, Kim YM. 2013. Two-dimensional electrophoresis of high molecular weight glutenin subunits in Korean wheat cultivars. *Korean J. Breed Sci.* 45: 240-252.
34. Kang CS, Shin SH, Son JH, Kim KH, Choi ID, **Park CS**. 2013. Evaluation of quality of par-baked French bread treated with transglutaminase in Korean wheat. *J. Agric. Life Sci.* 44:30-36.
35. Park JC, Kim KH, Kang CS, Cho KM, Shin SH, Choi JS, Park CS. 2013. Effect of kernel discoloration on grain quality of two-rowed hulled malting barley cultivar in Korean. *J. Agric. Life Sci.* 44: 50-54.
36. Mo YJ, Jeung JU, Shin YS, **Park CS**, Kang KH, Kim BK. 2013. Agronomic and genetic analysis of Suweon 542, a rice floury mutant line suitable for dry milling. *Rice* 6: 37.
37. Heo MR, Choi ID, Kang CS, Kim KH, Park EO, **Park CS\***. 2013. Evaluation of cookie quality from semi-dwarf Korean landrace crippled wheat "Anzunbaengimil". *J. Agric. Life Sci.* 47: 257-264.
38. Kang CS, Kim KH, Seo YW, Woo SH, Heo MR, Choo BK, **Park CS\***. 2013. Survey of regional cultural situation and evaluation of grain characteristics of Korean wheat II. Grain characteristics collected in Korean wheat cultivar growers. *Kor. J. Crop Sci.* 58: 239-252.
39. Kang HN, Kang CS, Choo BK, Lee KS, **Park CS\***. 2013. Influence of baking and thawing conditions on quality of par-baked meat pie. *J. Agric. Life Sci.* 47: 227-239.
40. Cho KM, Shin SH, Kim KH, **Park CS**, Huh MR, Woo SH, Park JC. 2013. Yield and feed value of seed blending between barley and rape. *J. Agric. Life Sci.* 47: 1-8.
41. Cho KM, Lee SB, Kang CS, Back NH, Yang CH, Park KH, Huh MR, **Park CS\***. 2013. The effect of liquid-pig-manure application with Korea wheat cultivation on yield and feed value in upland. *J. Agric. Life Sci.* 47: 43-51.
42. Kang CS, Kim KH, Shin SH, **Park CS\***. 2013. Influences of cultivar and environment on arabinoxylan content in Korean wheat. *Kor. J. Breed Sci.* 45: 81-95.
43. Kamal AHM, Cho K, Choi JS, Jin Y, **Park CS**, Lee JS, Woo SH. 2013. Patterns of protein expression in water-stressed wheat chloroplasts. *Biologia Plantarum* 57: 305-312.
44. Shin SH, Kang CS, Jeung JU, Baik BK, Woo SH, **Park CS\*** 2012. Influence of allelic variations of glutenin and puroindoline on flour composition, dough rheology and quality of white salted noodles from Korean wheat cultivars. *Kor. J. Breed.* 44: 406-420.

45. Lee YS, Yoon HS, Lee SY, Lee JK, **Park CS**, Seo WD, Woo SH, Song IG. 2012. Characteristics of wheat flour dough and noodles with Barnyard millet. *Kor. J. Food & Nutr.* 25: 706-712.
46. **Park CS\***, Kim HS, Kim DH, Hyun JN, Kang CS. 2012. Environmental impacts of Korean and CIMMYT wheat lines on protein characteristics and bread making quality. *Kor. J Crop Sci.* 57: 1-11.
47. Kang CS, Jeung JU, Baik BK, **Park CS\***. 2012. Effects of allelic variations in Wx-1, Glu-D1, Glu-B3, and Pinb-D1 loci on flour characteristics and white salted noodle-making quality of wheat flour. *Cereal Chem.* 89: 296-306.
48. Shin SH, Kang CS, Kim KH, **Park CS \***. 2012. Analysis of glutenin compositions in Korean wheat cultivar using SDS-PAGE and PCR. *Korean J. Breed.* 44: 245-257.
49. Kim KH, Kang CS, Park JC, Shin SH, Hyun JN, **Park CS \***. 2012. Evaluation of Pre-harvest Sprouting in Korean Wheat Cultivar. *Korean J. Breed.* 44: 526-537.
50. Lee YS, Yoon HS, Lee SY, Lee JK, **Park CS**, Seo WD, Kim SY, Woo SH, Song IG. 2012. Nutritional components and biological activities of barnyard millets (*Echinochloa* spp.). *Kor. J. Food & Nutr.* 25: 644-649.
51. Kim KH, Kang CS, Park HH, Kim KH, Park KG, Cheong YK, **Park CS**, S-J Yoon. 2012. Selection of Korean wheat germplasms with low polyphenol oxidase using polyphenol oxidase-specific DNA markers. *Kor. J. Breed.* 44: 11-18.
52. Heo HY, Baik BK, Kim KM, Kang CS, Choo BK, **Park CS \***. 2012. Influence of amylose content on cooking time and textural properties of white salted noodles. *Food Sci. Biotech.* 21: 345-353.
53. Heo HY, Kang CS, Woo SH, Lee KS, Choo BK, **Park CS \***. 2012. Characteristics of yellow alkaline noodles prepared from Korean wheat cultivar. *Food Sci. Biotech.* 21: 69-81.
54. Kang CS, Kim KH, Park JC, Kim KH, Park KG, Cheong YK, Yoon SJ, **Park CS \***. 2011. Relationship between polyphenol oxidase activity and color of white salted noodles prepared from Korean wheat cultivar. *Kor. J. Breed.* 43: 402-410.
55. **Park CS**, Kang CS, Jeung JU, Woo SH. 2011. Influence of allelic variations in glutenin on the quality of pan bread and white salted noodles made from Korean wheat cultivars. *Euphytica* 180: 235–250.
56. Jung YJ, **Park CS**, Jeung JU, Kang CS, Lee GA, Choi YM, Lee JR, Lee MC, Kim CK, Seo YW. 2011. Phenotypic and marker assisted evaluation of Korean wheat cultivars. *Kor. J. Breed. Sci.* 43: 186-194.
57. Kim AR, Kamal AHM, Seo YW, **Park CS**, Nam JH, Kim SI, Choi JS, Woo SH. 2011. Leaf proteome analysis of wheat-rye translocation lines. *Aust J Crop Sci.* 5: 1670-1677.

58. Kang CS, **Park CS\***, Park JC, Kim HS, Cheong YG, Kim KH, Kim KJ, Park KH, Kim JG. 2010. Flour characteristics and end-use quality of Korean wheat cultivars. I. flour characteristics. Kor. J. Breed. Sci. 42: 61-74.
59. Kang CS, **Park CS\***, Park JC, Kim HS, Cheong YG, Kim KH, Kim KJ, Park KH, Kim JG. 2010. Flour characteristics and end-use quality of Korean wheat cultivars. II. End- use properties. Kor. J. Breed. Sci. 42: 75-86.
60. Kamal AHM, Kim KH, Shin KH, Choi JS, Baik BK, Tsujimoto H, Heo H-Y, **Park CS**, Woo, S-H. 2010. Abiotic stress responsive proteins of wheat grain determined using proteomics technique. Australian J. of Crop Sci. 4: 196-208.
61. **Park, CS**, Baik, BK. 2010. Recovery and purity of isolated barley starch and protein as affected by fractionation water temperature. Cereal Chem. 87: 561–565.
62. Kim KH, Kamal AHM, Shin KH, Choi JS, **Park CS**, Heo HY, Woo SH. 2010. Wild Relatives of the Wheat Grain Proteome. J. Plant Biol. 53: 344–357.
63. Lee YJ, Lee TG, Jeon WB, Kim DY, Hong MJ, Lee MB, Hyun JN, Kim MJ, Lee MJ, **Park CS**, Seo YW. 2010. Employment of hordein subunit polymorphisms in establishing selection criteria for high quality malting barley (*Hordeum vulgare* L.). J. Crop Sci. Biotech. 13: 81–87.
64. Jung YJ, **Park CS**, Jeung JU, Kim CK, Park JC, Kang CS, Seo YW. 2010. Employment of wheat grain properties in evaluation of Fusarium head blight resistance J. Crop Sci. Biotech. 13: 275 – 281.
65. **Park CS**, Kang CS, Cheong YK, Jung WS, Woo SH. 2010. Influence of puroindoline genotypes on grain characteristics, physico-chemical properties of flour and end-use quality of Korean wheats. Breeding Sci. 60: 233–242.
66. Ha YW. **Park CS.**, Park, MW. 2010. Current status of wheat production, varieties and quality of its major varieties in Henan Province, China. J. North. Agric. Res. 30: 40-59.
67. **Park CS**, Peña RJ, Baik BK, Kang CS, Heo HY, Woo SH. 2009. Allelic variation of glutenin, granule-bound starch synthase I and puroindoline in Korean wheat cultivar. Korean J. Crop Sci. 54: 181-191.
68. **Park CS**, Kang CS, Park JC, Jung YJ, Cheong YK, Woo SH. 2009. Association of puroindoline genotypes and grain properties, milling performances and physical properties of flour in Korean wheats. Korean J. Crop Sci. 54: 249-259.
69. Kamal AHM, **Park CS**, Heo HY, Chung KY, Cho YG, Kim HS, Song BH, Lee CW, Woo SH. 2009. Proteomic approaches on puroindoline gene of pre-harvesting wheat. Korean J. Breed. 41: 205-212.
70. Shin YS, **Park CS**, Seo YW, Jeung JU. 2009. Characteristics of endosperm starch of the rice mutant lines induced by sodium azide. Korean J. Breed. 41: 84-91.

71. Park JC, Noh TH, **Park CS**, Kang CS, Kang MH, Lee ES, Lee JH, Lee JJ, Kim TS. 2009. Responses of resistant genes to barley yellow mosaic virus (BaYMV) strains in Korea. *Res. Plant Dis.* 15: 72-76.
72. Park JC, Noh JG, **Park CS**, Kang, CS, Kim, MJ, Park, KH, Kim, HM. 2009. Relationship between soil-borne virus infection and root growth damage in Korean hulless barley. *Plant Pathol. J.* 25: 231-235.
73. Kamal AHM, Kim KH, Shin KH, Seo HS, Tsujimoto H, Heo HY, Choi JS, **Park CS**, Woo, SH. 2009. Diversity of novel glutenin subunits in bread wheat. *J. Plant Biol.* 52: 533-542.
74. Kamal AHM, Kim KH, Shin DH, Seo HS, Shin KH, **Park CS**, Heo HY, Woo SH. 2009. Proteomics profile of pre-harvest sprouting wheat by using MALDI-TOF Mass Spectrometry. *Plant Omics Journal.* 2: 110-119.
75. **Park CS**, Heo HY, Kang MS, Kim HS, Park HH, Park JC, Kang CS, Kim HS, Cheong YG, Park KH. 2009. A new white wheat variety, Hanbaek with good noodle quality, high yield and resistant to winter hardiness. *Korean J. Breed.* 41: 44-50.
76. **Park CS**, Heo HY, Kang MS, Kim HS, Park HH, Park JC, Kang CS, Kim HS, Cheong YG, Park KH. 2009. A new white wheat variety, Sukang with good noodle quality, resistant to winter hardiness and pre-harvest sprouting. *Korean J. Breed.* 41: 130-136.
77. Heo HY, **Park CS**, Kang MS, Park HH, Lee CK, Kim HS, Goo BC, Park JC, Park KG, Cheong YK, Kim JG. 2007. A New Waxy Wheat Cultivar "Shinmichal1" with Stress Tolerance. *Korean J. Breed.* 39: 385-386.
78. Kang CS, Cheong YK, Kim SL, Kim DK, Kim JG, **Park CS\***. 2008. Effect of polyphenol oxidase activity on discoloration of noodle dough sheet prepared from Korean wheats. *Korean J. Crop Sci.* 53: 187-195.
79. Park JC, **Park CS**, Kim MJ, Kim YK, Lee MJ, Park KH, Noh TH. 2008. An Easy Seedling method to screen resistance of powdery mildew of barley and wheat. *Res Plant Dis.* 14: 153-158.
80. **Park CS**, Heo HY, Kang MS, Lee CK, Park KG, Park JC, Kim HS, Kim HS, Hwang JJ, Cheong YK, Kim JG. 2008. A new white wheat variety, "Baegjoong" with high yield, good noodle quality and moderate to pre-harvest sprouting. *Korean J. Breed. Sci.* 40: 153-158.
81. **Park CS**, Heo HY, Kang MS, Lee CK, Park KG, Park JC, Kim HS, Kim HS, Hwang JJ, Cheong YK, Kim JG. 2008. A new white wheat variety, "Jejoong" with high yield, good noodle quality and moderate to scab. *Korean J. Breed. Sci.* 40: 308-313



82. Kang CS, Park KS, Park JC, Cheong YG, Kim JG, **Park CS\***. 2008. Flour and end-use quality of "Charmdlerak" wheat, A Korean wheat. *Korean J. Food Preserve.* 15: 219-224.
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92. **Park CS**, Kim YK, Han OK, Lee MJ, Park JC, Seo JH, Hwang JJ, Kim JG, Kim TW. 2005. Characteristic of biochemical markers and whole-wheat flours using small-scaled sampling methods in Korean wheat. *Korean J. Crop Sci.* 50: 346-355.
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102. **Park, CS**, Baik BK, Hong BH. 2001. Genotypic and environmental effects on cookie quality of Korean winter wheat. *Korean J. Crop Sci.* 46: 352-359.
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106. Hong, BH, **Park, CS**. 1998. Genetic variation of high molecular weight glutenin (HMW-Glu) subunit in Korean wheat. *Korean J. Crop Sci.* 43: 259-263.