학회일정

학술지발간

1. 한국식품위생안전성학회지(2019년 10월) : 제 34권 5호 12편 게재
2. 한국식품위생안전성학회지(2019년 12월) : 제 34권 6호 13편 게재

상임이사회 개최

* 2019년 제9차 상임이사회의

1. 일 시 : 2019년 10월 8일(화) 18:30
2. 장 소 : 로스옥 양재점
3. 주요안건
   1) 총무분야
      – 총이사회 및 총회 준비사항 보고
   2) 학술분야
      – '제34회 한국식품위생안전성학회 정기학술대회' 준비사항 보고
      · 정기학술대회 홍보
      · 사전등록자 및 포스터 접수 현황 보고
   3) 학술지 편집위원회
      – 학회지 34권 5호 발간 진행사항 보고

학회일정

* 2019년 제10차 상임이사회의

1. 일 시 : 2019년 10월 22일(화) 18:30
2. 장 소 : 일일향(뱅뱅사거리점)
3. 주요안건
   1) 총무분야
      – 신규이사회원 추천(5명), 상임이사 자동 추천(1명) 총이사회의 및 총회를 통하여 인준하기로 결정
   2) 학술분야
      '제34회 한국식품위생안전성학회 정기학술대회' 개최 관련 최종 사항 보고
   3) 재무분야
      – 2019년 감사 보고 완료
   4) 정보분야
      – '제34회 정기학술대회' 학회 홈페이지 통한 홍보 진행
   5) 학술지 편집위원회
      – 학회지 34권 5호(10월호) 발간 진행사항 보고
   6) 정보 · 정책지 편집위원회
      – 정보 · 정책지 14권4호(12월호) 발간 준비

》 이사회 개최

* 2019년도 제2차 총이사회의

1. 일 시 : 2019년 11월 8일(금) 07:00
2. 장 소 : 경주 힐튼호텔 파인룸
3. 주요안건

• 보고 사항

1) 2019년 사업 및 업무보고
   (1) 사업보고
   – 학술대회 및 세미나 개최
   – 학회지 및 정보 · 정책지 발간
   – 한국연구재단 등재지 유지
   – 학회 공식 홈페이지 개선 작업
   (2) 업무보고 : 회원 현황 및 공문수발현황
   (3) 학회상 시상
   – 공로상, 학술상, 신진과학자상, 우수논문상, 3M 학술대상
   – 식품의약품안전처장 표창
   – Young Scientist(구두 발표 부문)
   – 최우수포스터상(포스터 발표 부문)
2) 회원 현황 보고
   (1) 2019년 회원 현황보고
   (2) 2020년도 이사회원 추천

• 의결 사항

1) 2019년도 제1차 총이사회 회의록 접수
2) 2019년도 세입 · 세출 결산심의
3) 2019년도 감사보고: 김대경 감사, 강경선 감사
4) 2020년도 사업계획 및 예산(안) 심의
   가. 2020년도 사업계획(안)
   나. 2020년도 예산(안)

학회일정

* 2019년도 제3차 총이사회의

1. 일시 : 2019년 12월 19일(목) 18:00
2. 장소 : 설국(교대역)
3. 주요안건

• 보고 사항

1) 2019년도 사업보고
   - 학술대회 및 세미나 개최
   - 학회지 및 정보, 정책지 발간
   - 한국연구재단 등재지 유지
   - 학회 공식 홈페이지 개선 작업
2) 회원 현황보고
   - 2019년 회원 현황보고

• 의결 사항

1) 2019년도 제2차 총이사회 회의록 접수
2) 2019년도 회계 결산 심의
3) 규정개정에 대한 사항

〉〉 2019년도 제34회 정기총회

1. 일 시 : 2019년 11월 8일(금) 11:30
2. 장 소 : 경주 화백컨벤션센터 회의실 101호
3. 주요안건

• 보고 사항

1) 2019년 사업 및 업무보고
   (1) 사업보고
   - 학술대회 및 세미나 개최
   - 학회지 및 정보 · 정책지 발간
   - 한국연구재단 등재지 유지
   - 학회 공식 홈페이지 개선 작업

   (2) 업무보고 : 회원 현황 및 공문수발현황
   (3) 학회상 시상
   - 공로상(서울대학교 강경선)
     학술상(덕성여자대학교 김건희),
     신진과학자상(국립한국교통대학교 육현균),
     우수논문상(전북대학교 김용석)
     3M 학술대상(중앙대학교 정명섭)
   - 식품위생안전유공자 표창장 5명 수상
     : 박찬우((주)농심), 손병익(한국쓰리엠(주)),
     김혜란((주)비오메리으코리아), 이상대((주)아이엠헬스케어), 박정웅((주)세니젠)
   - Young Scientist(구두 발표 부문) 17명 수상
   - 최우수포스터상(포스터 발표 부문) 20명 수상

2) 회원 현황 보고
   (1) 2019년 회원 현황보고
   (2) 2020년도 이사회원 추천 : 총회의 인준에 따라 2020년도부터 이사회원으로 임명함.

• 의결 사항

1) 2019년도 제1차 총이사회 회의록 접수
2) 2019년도 세입 · 세출 결산심의
3) 2019년도 감사보고
4) 2020년도 사업계획 및 예산(안) 심의
   가. 2020년도 사업계획(안)
   나. 2020년도 예산(안)

제34회 한국식품위생안전성학회 정기학술대회
– 미래 식품산업에 대비한 스마트 안전기술 –

- 일 시 : 2019년 11월 7일(목)~8일(금)
- 장 소 : 경주 화백컨벤션센터(HICO) 1층 전시장 및 회의장, 3층 대회의실
- 주 최 : 한국식품위생안전성학회
- 후 원 : 식품의약품안전처, 농촌진흥청 국립농업과학원, 식품의약품안전평가원(미생물과, 식품안전평가연구회, 곰팡이독소연구회), 경주화백컨벤션뷰로, 한국과학기술단체총연합회, (재)발효미생물산업진흥원, 한국쓰리엠주식회사, ㈜비오메리으코리아, ㈜써모피셔사이언티픽코리아, 중앙대학교 식품안전연구센터, ㈜풀무원, 한주소금, ㈜비엠에이, 불량식품판별연구단, 식품안전정보원 수산물안전관리연구팀 & 숙명여자대학교 위해분석연구센터, 유전정보를 이용한 수산물 데이터베이스 구축 연구팀
- 주 제 : "미래 식품산업에 대비한 스마트 안전기술"
- 발표 논문 : 17 (국외 4편, 국내 13편)
- 포스터발표 논문 : 186편
- 참가부스 업체 : 31개 업체(기기부스 25개, 독립부스 6개)

◎ 발표 논문

Plenary Session

- Utilizing Big Data to Enhance Food Safety management Systems
  Dr. Tim Jackson (Vice President, Driscoll's of the Americas)
- Investingation, Detection, and Contrl of Foodborne Viruses
  Prof. Matthew Moore (University of Massachusetts Amherst)
- Global concerns of Antimicrobial Resistance : Progress of CODEX TFAMR
  박용호 교수 (서울대학교)

Session I. 마이크로바이옴 활용 식품안전관리와 진흥

- 국내 식물성 식품의 메타게놈 분석
  정희곤 교수 (충남대학교)
- 생물정보학 기반 식중독진단키트 개발
  박정웅 대표 ((주)세니젠)
- 식품마이크로바이옴 기술 활용: 미생물산업 육성
  정도연 원장 (발효미생물산업진흥원)
- 식품안전 분야에 마이크로바이옴 분석기술의 활용
  윤요한 교수 (숙명여자대학교)
- NGS를 활용한 식품안전관리
  황진희 연구관 (식품의약품안전평가원)

Session II. 식품내 환경유래 위해 미생물과 검출기술

- Environmental pathogens management in Food manufacturing
  Jack van der Sanden (International Food Safety Advisor)
- 야생동물과 식품원료의 안전성
  박영철 교수 (강원대학교)
- 국내 산업체에서 Environmental pathogen을 효과적으로 관리하기 위한 제안
  성호경 대표 ((주)에프에스엠에스)

Session III. 소금의 안전성

- 소금 관련 제도의 소개
  윤상현 연구관 (식품의약품안전처)
- 소금과 미식의 생리학
  정재훈 약사 (푸드라이터)
- 소비자가 원하는 소금
  조윤미 대표 (C&I 소비자연구소)
- 종합토론

Session IV. ICT 기반 식품 위해관리

- 축사
  황인균 부장 (식품의약품안전평가원)
- 연구회 총회 및 경과보고
  최장덕 연구관 (식품의약품안전평가원)
- ICT 기반 식품 중 유해 관리 모니터링 체제
  김재수 본부장 (한국과학기술정보연구원)
- 빅데이터를 이용한 식품 위해관리
  전지원 팀장 ((주)풀무원)
- 식품 중 유해물질 위해관리 플랫폼 구축
  최성희 실장 ((주)켐아이넷)
- 미국 FDA의 식품첨가물 안전성 평가
  박진영 박사 (미국 FDA)
- 종합토론

Session V. 아프리카돼지열병의 안전성 및 제외국 관리 동향

- 아프리카돼지열병 국내 발병 상황에서의 국내 축산물 유통의 안전성
  오연수 교수 (강원대학교)
- 아프리카돼지열병 대응 시스템 비교 분석을 통한 국내 돈육제품의 안전성
  조호성 교수 (전북대학교)

Session VI. 식중독균 신속검출법: 국제 인증 및 유효성 검증

- 국제적으로 통용되는 매생물 검사법의 인증 및 유효성 검증
  Evan Henke Technical Manager (3M APAC)
- LAMP법을 활용한 3M™ Molecular Detection System
  최승호 과장 (3M Professional Service)

Session VII. 냉장 온도 설정의 사회적 필요성

- 소비자는 냉장 온도에 대해 어떻게 생각하는가?
  조윤미 대표 (C&I 소비자 연구소)
- 국내외 냉장온도 관련 제도 현황
  홍준배 박사 (한국소비자원)
- 보존유통시 냉장온도 기준의 개선을 위한 비교법적 검토
  이주형 박사 (식품안전정보원)
- 종합토론
  김원일 박사 (국립농업과학원)

Session VIII. Global 시대, 농산물 스마트 안전관리 전략

- 블록체인 등 4차 산업혁명기술을 이용한 농축산물 이력관리
  도재규 사무관 (농림축산식품부)
- 농산물 품질 · 안전관리를 위한 스마트 패키징 기술
  이승주 교수 (동국대학교)
- 농업용수 소독 기술
  조민 교수 (전북대학교)
- 수출 농산물 안전관리 기술 개발 및 적용 사례
  김원일 박사 (국립농업과학원)

Session IX. 수산식품원료의 판정법 개발 및 데이터베이스 구축

- 수산식품원료의 관리현황 및 진위 판별법
  문귀임 과장 (식품의약품안전평가원)

- 수산식품원료의 데이터베이스 구축을 위한 현황 및 관리
  양지영 교수 (부경대학교)
- 수산식품원료로서 어류의 분류와 과학적인 종명 사용
  이완옥 교수 (전남대학교)
- Mass occurrence of hybrid pufferfish and its implications in food safety
  Takahashi Hiroshi (National Fisheries University)

Session X. 생산 · 유통단계 수산물 위생안전관리 모델 개발 및 발전방향

- 단순수산물가공업체 HACCP 모델
  박슬기 박사 (부경대학교)
- 수산물 위 · 공판장 Hazard Analysis Critical Control Point(HACCP) 모델 개발
  신일식 교수 (강릉원주대학교)
- 수산물 위해평가 결과를 활용한 HACCP의 평가
  하지명 박사 (숙명여자대학교 위해분석연구센터)
- High-performance graphene FET를 활용한 최신 식중독 검출기법의 적용
  권오석 박사 (한국생명공학원구원)

Session XI. 최근 곰팡이독소 연구 및 관리 동향

- 축사
  황인균 부장 (식품의약품안전평가원)
- 연구회 총회 및 경과보고
  권진욱 연구관 (식품의약품안전평가원)
- 두류 중 포몹신 분석법 및 오염 실태
  황인민 박사 (세계김치연구소)
- 푸사리움 및 변형곰팡이 독소 연구 동향과 오염실태
  이상유 박사 (중앙대학교)
- 사료 중 곰팡이독소 안전관리
  안종성 과장 (농산물품질관린원)
- 농식품 트리코테센 점막 노출체 연구
  문유석 교수 (부산대학교)
- 종합토론

Session XII. 미생물 분석의 신기술

- In-situ optical detection of viral pathogens
  박태정 교수 (중앙대학교)
- Application of microbiome on foods to identify indicator microorganisms
  박시홍 교수 (Oregon State University)
- 식품산업에 관련된 NGS (차세대 시퀀싱) 미생물 연구의 최신 동향
  박근준 이사 (Thermo Fisher Scientific Korea)

Session XIII. 기후 환경변화 대응 신종 식품위해인자 관리 방안

- 기후 환경변화 대응 신종 식품위해인자 탐색 및 도출 방안
  이중근 소장 ((주)비엠에이)
- Risk Matrix를 활용한 신종 식품위해인자 우선순위 결정 방법
  주효정 실장 (켐아이넷(주))
- 신종 식품위해인자에 대한 외국 관리 동향
  김중범 교수 (순천대학교)

Session XIV. 식품안전 확보를 위한 식품이력추적제도의 현재와 미래

- 축산물 이력제 현황
  이정용 처장 (축산물품질평가원)
- 수산물 이력제 현황
  노갑철 부장 (한국수산회)
- 안전관리와 품질향상 도모를 위한 식품이력추적의 발전적 제언
  이주형 본부장 (식품안전정보원)

• 종합토론
정윤희 원장 (식품안전정보원)

Session XV. 최신 분석기술과 불량식품 판별법 개발

• 부정 불량식품의 안전관리 현황
김형수 연구관 (식품의약품안전처 신종유해물질팀)

• Application of metabolomics as a discriminatory tool for fruit juice adulteration
어중혁 교수 (중앙대학교)

• 다원소 및 유기분자화합물 안전동위원소의 분석을 통한 수산물 원산지 판별
신경훈 교수 (한양대학교)

• NGS를 이용한 불량식품 판별용 DNA 마커의 대량 개발
나경주 책임연구원 (서울대 NICEM)

Session XVI. 한국형 유용균주 산업화 기반구축

• 식품첨가물 용도별 해설서 마련 연구
김용석 교수 (전북대학교)

• Pediococcus acidilactici SRCM102024 활용한 장내 미생물 조절을 통한 아토피성 피부염에서의 개선 효과
박선민 교수 (호서대학교)

• 유해 오염물질의 독성저감효과를 갖는 미생물의 발굴 및 특성연구
최경민 부장, 진현미, 류병곤, 정유진 (국립낙동강생물자원관)

◎ 구두 발표

OP-01 Applied Laboratory Methods

유산균 배양액 처리가 생선 fillet의 저장 중 품질 특성에 미치는 영향

조두민, 박슬기, 이양봉, 김영목*

부경대학교 식품공학과

OP-02 Pathogens

Interaction of different sugars with buccal microbial towards cariogenic biofilm

Xiuqin Chen[1], Dong-Hwan Kim[2], Akanksha Tyagi[1], Ramachandran Chelliah[1], Momna Rubab[1], Su-Bin Hwang[1], Hyeon-Yeong Jo[1], Eun-Ji Park[1], Nam-Hyeon Kim[1], Deog-Hwan Oh[1*]

[1]Department of Food Science and Biotechnology, College of Agriculture and Life Science, Kangwon National University, Chuncheon, 24321, Korea
[2]Kangwon Institute of Inclusive Technology, Kangwon National University, Chuncheon, 24321, Korea

OP-03 Toxins & Toxicology

Simultaneous determination of twenty mycotoxins in the Korean soybean paste, *doenjang*, by tandem mass spectrometry with immunoaffinity clean-up

So Young Woo, Sang Yoo Lee, Su Been Park, Jeong Hun Song, Seung Yoon Kang, Hyang Sook Chun*

Food Toxicology Laboratory, Advanced Food Safety Research Group, BK21 Plus, School of Food Science and Technology, Chung-Ang University, Anseong 17546, Republic of Korea

OP-04 Sanitation & Antimicrobials

Characterization of a Broad Lytic Phage of Escherichia coli 0157:H7 as an Antimicrobial Agent

Damilare E. Adeyemi, Su-Hyeon Joung, Jaein Choe, Mi-Kyung Park*

[1]School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea

OP-05 Sanitation & Antimicrobials

수산물 위 · 공판장 Hazard analysis critical control point (HACCP) 모델 개발

Hyeyoung Shin[1], Seongju Jang[1], Youngmog Kim[2], Ilsik Shin[1*]

[1]Department of Marine Food Science and Technology, Gangneung-Wonju National University, Gangneung, Republic of Korea
[2]Department of Food Science and Technology, Pukyong National University, Busan, Republic of Korea

OP-06 Applied Laboratory Methods

Optimization of Rutin extraction from the Buckwheat hulls as a by-product using Response Surface Methodology (RSM)

Jae Yeon Jeong[1], Jin Woo Hwang[1], So I Kim[1], Yoon Hyeung Lee[1], Jiyoung Shin[1], Sung Rak Choi[2], Ji Young Yang[1*]

[1]Food Science and Technology, Pukyong National University, Busan, Korea
[2]Hotel management, Dae dong college, Busan, Korea

OP-07 Applied Laboratory Methods

Comparison of discriminative power of MALDI-TOF MS, VITEK II, 16S rRNA and atpA gene sequencing on unusual Enterococcus species

Se-Hyung Kim[1], Dong-Hyeon Kim[1], Hyo-Won Jeong[2], Dongryeoul Bae[1], Kun-Ho Seo[1*]

[1]KU Center for One Health, College of Veterinary Medicine, Konkuk University, Seoul, 05029, Korea
[2]Seoul Metropolitan Government Research Institute of Public Health and Environment, Gyonggi-do, 13818, Korea

OP-08 Applied Laboratory Methods

Development of a Colorimetric Detection Method for the Rapid and Simple detection of Organophosphorus and Carbamate Pesticides

Hyo-In Kim[1], Jeong-Eun Lee[1], Sol-A Kim[1], Won-Bo Shim[2*]

[1]Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea 35 Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

OP-09 Applied Laboratory Methods

Measurement Uncertainty Estimation and Validation for Anthraquinone in Tea by Using Gas Chromatography Mass Spectrometer

Seongwoong Yang[1], Hyun-Hee Kang[1], Choong-In Yoon[2], Ji-Young Moon[3], Young-Jun Kim[1*]

[1]Department of Food Science and Technology, Seoul National University of Science and Technology, Seoul 01811, Korea
[2]Lab of Nanobio, Seoul National University of Science and Technology, Seoul 01811, Korea
[3]Division of Safety Analysis, Experiment & Research Institute National Agricultural Products Quality Management Service, Gimcheon 39660, Korea

OP-10 Applied Laboratory Methods

Isolation of Yeasts and Their Characteristics from Self-Produced Beer and Lambic Beer

Jin woo Hwang[1], Jae yeon Jeong[1], I seul Choi[1], Jun ho Yang[1], Jiyoung Shin[1], Gyeong hwan Kim[2], Ji-young Yang[1*]

[1]*Department of Food science & Technology, Pukyong National University, Busan 608-737, Korea*
[2]*Division of Food Nutrition and Culinary Art, Dong-Eui University, Busan, Korea*

OP-11 Sanitation & Antimicrobials

Isolation and comparison of antimicrobial resistant Acinetobacter baumannii originating from cow- and pig-related samples in Korea

Bum Soon Jang, Kun Taek Park*

Department of Biotechnology, Inje University, Kimhae, Republic of Korea

OP-12 Sanitation & Antimicrobials

Effects of peroxyacetic acid and lactic acid on the reduction of *Salmonella* Enteritidis in food contact surfaces and chicken skin

Kyung Won Na, Ha Lim Jeong, Yu Kyung Kim, Kye-Hwan Byun, Md. Ashrafudoulla, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

OP-13 Sanitation & Antimicrobials

키토산과 sodium dedocyl sulfate으로 코팅한 sulfur nanoparticles 합성과 항균성 평가

김연호, 김근향, 윤기선, 임종환*

경희대학교 식품영양학과

OP-14 Sanitation & Antimicrobials

Antibacterial and antibiofilm mechanism of eugenol against *Vibrio parahaemolyticus* clinical and environmental isolates

Md. Ashrafudoulla, Md. Furkanur Rahaman Mizan, Kye-Hwan Byun, Md. Iqbal Hossain, Shamsun Nahar, Sazzad Hossen Toushik, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

OP-15 Sanitation & Antimicrobials

Anti-biofilm effect of nisin alone and combinedly with food-grade oil components against *Listeria monocytogenes* on food and food contact surface.

Md. Iqbal Hossain, Sazzad Hossen Toushik, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

OP-16 Risk Assessment

Bacterial community analysis based on NGS to identify the cause of gochujang swelling risk

Ji-Hwan Back[1], Ji-Young Yang[2*]

[1]*Division of Chemical and Energy Engineering, Graduate School of Engineering, Yokohama National University, Yokohama, Japan*
[2]*Department of Food Science and Technology, Pukyong National University, Busan, South Korea*

OP-17 Sanitation & Antimicrobials

An effective cleaning method to remove peanut from surfaces of facilities generally used in food manufacture

SOl-A Kim[1], Jeong-Eun Lee[1], Hyo-In Kim[1], Won-Bo Shim[2,3*]

[1]Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam, Republic of Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea
[3]Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

◎ 포스터 발표

P1-01 두족류 Real time PCR 검증 및 모니터링

박은지, 조아현, 강주영, 이한철, 박민지, 하헌호, 김중범*

순천대학교 식품공학과

P1-02 Specific Growth of EHEC in different enrichment media and its Metagenomic analysis

Soo Hwan Suh, Myeongkyo Jeong, Gunwoo Nam, HyoJu Choi, Woo-Jung Lee, Mi-Gyoung Kim, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju, Republic of Korea

P1-03 Evaluation and optimization of multiplex real-time PCR method for detection of Enterohemorrhagic Escherichia coli (EHEC)

Yong Hoon Kim, Ah-Rran Jeon, Kyoung Min Gwak, Eun Jeong Heo, Suk Hwan Kim, Soo Hwan Suh, Sun Young Hwang, Woo Young Jeong, Mi-Gyeong Kim, Hyo-Sun Kwak*

Food Microbiology Division, Ministry of Food and Drug Safety, Cheongju-si, Korea

P1-04 Monitoring of 81 veterinary drug residues in livestock products in Korea

Yu Ra Kim, Nam ji Kwon, Hui-Seung Kang, Joohye Kim, Soo Yeon Choi, Hyunjin Park, Jin-Chul Kim, Byung-Hoon Cho, Jae-Ho Oh*

Pesticide&Veterinary drug residues Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Korea

P1-05 Comparison of swab sampling methods for detection of norovirus on surfaces

Min Hee Jeong, Ji Yeon Jo, Eun Sook An, JinHee Hwang, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Republic of Korea

P1-06 유산균 배양액 처리가 생선 fillet의 저장 중 품질 특성에 미치는 영향

조두민, 박슬기, 이양봉, 김영목*

부경대학교 식품공학과

P1-07 Development of Plutonium rapid analytical method in foodstuff by ICP-MS

Hye-Eun Lee, Jeong-Yun Hwang, Yeseul Park, Taehyun Ahn, Jang-Duck Choi, Gil-Jin Kang*

Food Contaminants Division, Food Safety Evaluation Dept., National Institute of Food and Drug Safety Evaluation, Ministry of Food

and Drug Safety, 187, Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Rep. of Korea

P1-08 Species-identification of Cephalopod products sold on the South Korea market using DNA barcode information

Yeon-Cheol Yu, Yewon Hong, Jung Ju Kim, Eun Mi Park, Hyung-soo Kim, Guiim Moon*

New Hazardous Substances Team, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, South Korea

P1-09 Development of Strontium rapid analytical method in foodstuff using scintillation cocktail

Jeong-Yun Hwang, Hye-Eun Lee, Yeseul Park, Taehyun Ahn, Jang-Duck Choi, Gil-Jin Kang*

Food Contaminants Division, Food Safety Evaluation Dept., National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187, Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Rep. of Korea

P1-10 Monitoring and risk assessment of hazardous metals in domestic agricultural products

MinHui Kim, Min Su Shin, Jang Duck Choi, Gil Jin Kang*

Food Contaminants Division, Food Safety Evaluation Dept., National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187, Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Rep. of Korea

P1-11 Ultra-fast PCR method for the identification of Miichthys miiuy and Sciaenops ocellatus

Yewon Hong, Yeon-Cheol Yu, Jung Ju Kim, Eun Mi Park, Hyung-soo Kim, Guiim Moon*

New Hazardous Substance Team, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, South Korea

P1-12 식품 중 곤충 이물의 형태학적, 생태학적 특성 연구

최종현[1*], 이재황[1], 서정혁[1], 문귀임[1], 방민석[2], 나자현[3], 천용식[3]

[1]식품의약품안전처 식품의약품안전평가원 신종유해물질팀
[2]고려대학교 환경생태공학부
[3]고려대학교 생명자원연구소

P1-13 식품 중 다빈도 곤충 이물 판별용 프라이머 개발

이재황[1*], 최종현[1], 서정혁[1], 문귀임[1], 윤태중[2], 여상헌[3], 나자현[3, 4]

[1]식품의약품안전처 식품의약품안전평가원 신종유해물질팀
[2]고려대학교 한국곤충연구소
[3](주)하이포스알앤씨
[4]고려대학교 생명자원연구소

P1-14 Development of the analysis methods of natural origin material additives in food

Hyeong-yeol Yun, Ji-won Shim, Jae-wook Shin*

Korea Advanced Food Research Institute, 50, Botdeul-ro, Uiwang-si, Gyeonggi-do, Korea

P1-15 Screening, Functional Activity of Glutamate Conversion Gene (GAD-glutamic acid decarboxylase genes) in Probiotic Lactic Acid Bacteria (LAB) for GABA Synthesis for Stress Reduction in Animal Model.

Akanksha Tyagi[1], Dong-Hwan Kim[2], Xiuqin Chen[1], Momna Rubab[1], Fred Kwame Ofosu[1], Ramachandran Chelliah[1], Eric-Banan-Mwile Daliri[1], Kaliyan Barathikannan[1], Elahi Fazel[1], Deog-Hwan Oh[1*]

[1]Department of Food Science and Biotechnology,

College of Agriculture and Life Sciences, Kangwon National University, Chuncheon, 24341, Korea
[2]Kangwon Institute of Inclusive Technology-Kangwon National University, Chuncheon, 24341, Korea

P1-16 Improvement of nested RT-PCR for the detection of sapovirus in food samples

Soontag Jung[1], Daseul Yeo[1], Zhaoqi Wang[1], Sunho Park[1], Ae Min[1], Ziwei Zhao[1], Mengxiao Song[1], Min-Suk Rhee[2], Changsun Choi[1,3*]

[1]Department of Food and Nutrition, College of Biotechnology and Natural Resources, Chung-Ang University, Anseong, Gyeonggi 17546, South Korea
[2]Department of Biotechnology, College of Life Sciences and Biotechnology, Korea University, Seoul, 02841 Republic of Korea
[3]Bio and Environmental Technology Research Institute, Chung-Ang University,

P1-17 Method for the determination of polychlorinated biphenyls in kitchen towels as hygienic goods

Youngwoon Kang, Hyeon jeong Kim, Yumi Jo, Jae-Chun Choi, Yun-sook Kang*

Food Additives and Packaging Division, National Institute of Food and Drug Safety Evaluation,Ministry of Food and Drug Safety, Cheongju-si, Korea

P1-18 Development of detection method for earthworm as inedible-insect using gene analysis

SeungMan Suh, HaeYeong KIm*

Department of Food Science and Biotechnology, Kyung Hee University, Yongin, Korea

P1-19 유전자변형 감자 스크리닝 키트 개발을 위한 안정성 실험

서승만, 이도근, 김지영, 박샛별, 김재환, 김해영*

경희대학교 식품생명공학과

P1-20 시판 재래식 된장의 끓어넘침과 이에 따른 미생물 및 이화학 특성의 변화

조아령[1], 임세미[1], 바후구나아슈토쓰[1], 라말인감스리니바산[1], 김민섭[1], 김유종[1], 나윤진[1], 김난경[1], 이충일[1], 편수남[1], 이종숙[2], 김소영[3], 김명희[1*]

[1]영남대학교 식품공학과,
[2]대구과학대학교 식품영양조리학부,
[3]국립농업과학원 발효가공식품과

P1-21 Impact of IgY technology on the sea food production in respecting food hygiene and public health

Fazle Elahi[1], Deog Hawn Oh[1*], Tamnna Jahan Mony[2], Doo-Yeon Baek[2], Kaliyan Kaliyan Barathikannan[1], Ramachandran Chelliah[1], Su-Bin Hwang[1], Hyeon-Yeong Jo[1], Eun-Ji Park[1], Chae-Rin Park[1]

[1]Department of Food Science and Biotechnology, Kangwon National University, Chuncheon, 24341, Republic of Korea
[2]Research Institute, ADBiotech CO., LTD, Chuncheon, Gangwon, South Korea

P1-22 Characterizations of multi-element of squid and their feasibility for geographical traceability

Young Hee Choi*, Chang Ho Han, Suk kyung Ko, Young Hee Jin, Il Young Kim

Seoul Metropolitan Government Research Institute of Public Health and Environment, Seoul, Korea

P1-23 Bacteriophage Amplification Assay for Detection of Foodborne Shiga toxin-producing Escherichia coli (STEC).

Da-Yun Baek[1], Jong-Hyun Park[1], Seok-Cheol

Cho[2], Myung-Ki Kim[2], Young-Duck Lee[2*]

[1]Department of Food Science and Biotechnology, Gachon University, Korea
[2]Department of Food Science and Engineering, Seowon University, Korea

P1-24 The complete mitochondrial genome of bobo croaker *Pseudotolithus elongatus* (Perciformes: Sciaenidae)

Jong-Oh Kim[1], Min-Jae Kang[2], Yong Bae Seo[11], Jiyoung Shin[3], Ji-Young Yang[3*], Gun-Do Kim[2*]

[1]Institute of Marine Biotechnology, Pukyong National University, Busan, Republic of Korea
[2]Department of Microbiology, Pukyong National University, Busan, Republic of Korea
[3]Department of Food Science & Technology, Pukyong National University, Busan, Republic of Korea

P1-25 Development of a Colorimetric Detection Method for the Rapid and Simple detection of Organophosphorus and Carbamate Pesticides

Hyo-In Kim[1], Jeong-Eun Lee[1], Sol-A Kim[1], Hyun-Jin Park[2], Won-Bo Shim[2*]

[1]Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea 35 Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

P1-26 Measurement Uncertainty Estimation and Validation for Stevioside & Rebaudioside A in Foods

Su-Ji Lim[1], Dae-Won Kim[1], Choong-In Yun[2], Jae Wook Shin[3], Young-Jun Kim[1*]

[1]Department of Food Science and Technology, Seoul National University of Science and Technology, Seoul 01811, Korea
[2]Lab of Nanobio, Seoul National University of Science and Technology, Seoul 01811, Korea
[3]Korea Advanced Food Research Institute, Uiwang 16001, Korea

P1-27 Determination of Piperine in Piper Nigrum by using Near Infrared Spectroscopy

Jongrak Park[1], Ayoung Kim[2], Kwang-Deog Moon[1*], Young-Jun Kim[2*]

[1]School of Food Biotechnology, Kyungpook National University, Daegu 41566, Korea
[2]Department of Food Science and Technology, Seoul National University of Science and Technology, Seoul 01811, Korea

P1-28 Optimization of Rutin extraction from the Buckwheat hulls as a by-product using Response Surface Methodology (RSM)

Jae Yeon Jeong[1], Jin Woo Hwang[1], So I Kim[1], Yoon Hyeung Lee[1], Jiyoung Shin[1], Sung Rak Choi[2], Ji Young Yang[1*]

[1]Food Science and Technology, Pukyong National University, Busan, Korea
[2]Hotel management, Dae dong college, Busan, Korea

P1-29 Comparison of discriminative power of MALDI-TOF MS, VITEK II, 16S rRNA and atpA gene sequencing on unusual Enterococcus species

Se-Hyung Kim[1], Dong-Hyeon Kim[1], Hyo-Won Jeong[2], Dongryeoul Bae[1], Kun-Ho Seo[1*]

[1]KU Center for One Health, College of Veterinary Medicine, Konkuk University, Seoul, 05029, Korea

[2]*Seoul Metropolitan Government Research Institute of Public Health and Environment, Gyonggi-do, 13818, Korea*

P1-30 Measurement Uncertainty Estimation and Validation for Anthraquinone in Tea by Using Gas Chromatography Mass Spectrometer

Seongwoong Yang[1], Hyun-Hee Kang[1], Choong-In Yoon[2], Ji-Young Moon[3], Young-Jun Kim[1*]

[1]*Department of Food Science and Technology, Seoul National University of Science and Technology, Seoul 01811, Korea*
[2]*Lab of Nanobio, Seoul National University of Science and Technology, Seoul 01811, Korea*
[3]*Division of Safety Analysis, Experiment & Research Institute National Agricultural Products Quality Management Service, Gimcheon 39660, Korea*

P1-31 Development of an Simultaneous Analytical Method for 5 Residual Pesticides in Agricultural Products Using GC-MS/MS

Eun-Ji Park*, Nam Young Kim, Jung mi Lee, Yong-hyun Jung, Jae-Ho Oh

Pesticide and Veterinary Drug Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Osong, Chung-Ju, 363-700, Republic of Korea

P1-32 Isolation of Yeasts and Their Characteristics from Self-Produced Beer and Lambic Beer

Jin woo Hwang[1], Jae yeon Jeong[1], I seul Choi[1], Jun ho Yang[1], Jiyoung Shin[1], Gyeong hwan Kim[2], Ji-young Yang[1*]

[1]*Department of Food science & Technology, Pukyong National University, Busan 608-737, Korea*
[2]*Division of Food Nutrition and Culinary Art, Dong-Eui University, Busan, Korea*

P1-33 제외국의 식품 중 미생물 시험법의 검증법 비교 분석 연구

이종경[1*], 이현아[1], 조해미[1], 오세욱[2], 김진희[2], 곽승해[2], 박상언[3]

[1]*한양여자대학교 식품영양학과*
[2]*국민대학교 식품영양학과*
[3]*연세대학교 응용통계학과*

P1-34 커피 은피(Silverskin) 활용 감자향 제조의 최적화

김현재, 이양봉*

부경대학교 식품공학과

P2-01 수산 불량식품유통 방지를 위한 돔류의 형태학적 분류

양준호[1], 최이슬[1], 정재연[1], 신지영[1], 황진우[1], 김소이[1], 김군도[2], 최성락[3], 양지영[1*]

[1]*부경대학교 식품공학과*
[2]*부경대학교 미생물학과*
[3]*대동대학 호텔관광경영과*

P2-02 불량식품 방지를 위한 홍어류의 형태학적인 분류

최이슬[1], 양준호[1], 정재연[1], 신지영[1], 이윤형[1], 김소이[1], 김중범[2], 김경환[3], 양지영[1*]

[1]*부경대학교 식품공학과*
[2]*순천대학교 식품공학과*
[3]*동의과학대 식품영양조리학부*

P2-03 수산물 명명법에 대한 문제점과 FDA The seafood list의 명명법 Guideline

신지영[1], 정재연[1], 최이슬[1], 양준호[1], 황진우[1], 이윤형[1], 최성락[2], 양지영[1*]

[1]*부경대학교 식품공학과*
[2]*대동대학 호텔관광경영과*

P2-04 New Breeding Techniques을 이용한 작물의 관리 및 규제 전망

서승만, 김해영*

경희대학교 생명자원과학연구원 및 식품생명공학과

P2-05 Food Application Status of Four Thickeners in the Food Industry

Yong-Suk Kim*, Kyoung Nam Jin, Yusang Jeong, Eun-Jeong Jeong

Department of Food Science & Technology, Jeonbuk National University, Jeonju, Korea

P2-06 Investigation on the Usage Standard and Food Application Case of Flavouring Agent

Yong-Suk Kim*, Hyeonjeong Choi, Eun-Jeong Jeong

Department of Food Science & Technology, Jeonbuk National University, Jeonju, Korea

P3-01 A study on the monitoring of food hygeine of group dining facilities using ground water

Kyung-mi Kim, Se-ra Lee, Chang-hee Baek, Sun-min Lee*

Food safety center, CJ Freshway, Republic of Korea

P3-02 동해권역 유통단계 수산물 및 해수에서의 병원성 비브리오균 오염도 조사

최인호[1], 방제철[1*], 신일식[1], 조의동[2], 박권삼[2]

[1]*강릉원주대학교 해양식품공학과*
[2]*군산대학교 식품생명공학과*

P3-03 Model Development for Survival and Growth of *Vibrio parahaemolyticus* in tuna sashimi as a function of temperature

Yun Jin Lee, Mi Jin Kwon, Ki Young Song, Ki Sun Yoon*

Department of Food and Nutrition, Kyung Hee University, Seoul 02447, Republic of Korea

P3-04 어린이집 종사자 손에서 분리된 황색포도상구균의 항생제 내성 및 독소유전자 분포

조아현, 강주영, 박은지, 이한철, 김동훈, 김용태, 김중범*

순천대학교 식품공학과

P3-05 편의점 삼각김밥에서 Staphylococcal enterotoxins (SEs) cocktail의 온도에 따른 행동특성 연구

이채림, 김연호, 윤기선*

경희대학교 식품영양학과

P3-06 Effect of temperature on the fate of *Listeria monocytogenese* in the mixed leafy and cabbage salad

Geun Hyang Kim, Yeon Ho Kim, Chul Sun Hwang, So Young Yang, Ki Sun Yoon*

Department of Food and Nutrition, Kyung Hee University, Seoul, Republic of korea

P3-07 Effect of temperature on the fate of *Listeria monocytogenes* in julienned raw beef (yukhoe) at the online market

Ha Yeon Jo, Jeong Yeon Lee, Geun Hyang Kim, Chae Lim Lee, Ki Sun Yoon*

Department of Food and Nutrition, Kyung Hee University, Seoul 02447, Korea

P3-08 Effects of pH, temperature and glucose on biofilm formation and Molecular analysis of virulence genes of *SalmonellaKentucky* by Real-time PCR

Pantu Kumar Roy, Yu Kyung Kim, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P3-09 Listeria monocytogenes isolated from foods distributed in Korea

Oun Ki Chang[1], Jeong Min Lee[1], Ji Won Park[1], Hye Ri Kim[1], Hyo Mi Han[1], Soo Hwan Suh[2], Mi-Gyeong Kim[2], Hyo-Sun Kwak[2], Eun Hee Kim[1*]

[1]*Hazardous Substances Analysis Division, Gwangju Regional Office of Ministry of Food and Drug Safety*
[2]*Food Microbiology Division, Ministry of Food and Drug Safety*

P3-10 Bacterial community analysis of Kimchi using next-generation sequencing of 16S rRNA genes

HyoJu Choi, Woojung Lee, JeeHee kang, JungHa Woo, Hyunwoo Zin, Jinhee Hwang, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Republic of Korea

P3-11 Complete Genome Sequence of Salmonella enterica Serovar Thompson Strain MFDS1011630 Isolated from Korean Food-borne Outbreak

JungHa Woo, Woojung Lee, Hyunwoo Zin, HyoJu Choi, Jeehee Kang, Jinhee Hwang, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Republic of Korea

P3-12 Complete Genome Sequence of Pathogenic Escherichia coli MFDS1008621 Isolated from meat

Woojung Lee, Hyunwoo Zin, JungHa Woo, HyoJu Choi, Jeehee Kang, Jinhee Hwang, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Republic of Korea

P3-13 Effects of novel bacteriophage φCJ22 for inhibiting *Clostridium perfringens* in the gut of broilers

Dongryeoul Bae[1], Jinhyun Kim[1], Kyung-Woo Lee[2], Jong-Pyo Chae[3], Jae-Won Kim[3], Jong-Su Eun[3], Kun-Ho Seo[1*]

[1]KU Center for Food Safety, College of Veterinary Medicine, Konkuk University, Seoul, Republic of Korea;
[2]Department of Animal Science and Biotechnology, Konkuk University, Seoul, Republic of Korea;
[3]CJ Jeiljedang Corp. Suwon-si, Gyeonggi-do, Republic of Korea.

P3-14 Study on indicator micro-organism for safety management of norovirus

Jeong Su Lee, A Ra Jo, Yu Mi Jang, Jin Hee Hwang, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Republic of Korea

P3-15 Fate of *Vibrio parahaemolyticus* artificially inoculated onto raw squid during storage at 25℃.

Hyeon-Jin Kim, Dong-Hyeon Kim, Yong-Seok Jang, Hye-Young Youn, Dongryeoul Bae, Kun-Ho Seo*

Center for One Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, South Korea

P3-16 온도, pH 및 용수 조건에 따른 현장 적용형 *Vibrio vulnificus* 제어 기술 개발

이다은, 박슬기, 심윤아, 이도하, 윤요한, 김영목*

부경대학교 식품공학과,
[2]숙명여자대학교 식품영양학과

P3-17 경남(부산, 거제, 통영) 해안지역 해수 및 어패류 시료에서 병원성 비브리오균 모니터링

이도하, 박슬기, 이다은, 심윤아, 이재화, 신일식, 김영목*

부경대학교 식품공학과,
[2]강릉원주대학교 해양식품공학과

P3-18 Serotypes of Listeria monocytogenes isolated from food and environment in Korea

Soon Young Kwon, Yun Young Bae, Byeong Joon Kim, JinHee Hwang, Hyo-Sun Kwak*

Food Microbiology Division, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 363-700, Korea

P3-19 DNase I-mediated reduction in a mixed-culture biofilm of *Campylobacter jejuni* and contaminating bacteria

Jooyoung Lee[1], Joo-Sung Kim[2*]

[1]Food Analysis Center, Korea Food Research Institute, Wanju 55365, Republic of Korea
[2]Research Group of Consumer Safety, Korea Food Research Institute, Wanju 55365, Republic of Korea

P3-20 Prevalence of *Listeria monocytogenes* and Contamination Level of Hygiene Indicator in raw beef and environmental samples from slaughterhouse

Yong-Seok Jang, Dongryeoul Bae, Dong-Hyeon Kim, Jinhyun Kim, Hye-Young Youn, Kun-Ho Seo*

Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Hwayang-dong Gwangjin-gu, Seoul 05029, The Republic of Korea

P3-21 Influence of light-emitting diodes illumination on acid resistance of Escherichia coli O157:H7 in simulated gastric fluid

Seok-Gyu Lee, Hyun-Gyun Yuk*

Department of Food Science and Technology, Korea National University of Transportation, Chungcheongbuk-do ,Korea

P3-22 Optimization of sample processing for rapid and sensitive detection of food-borne pathogens in food samples

Ga Yeon Lim, Min Jung Lee, Bo Young Lee, Jinhee Hwang, Hyo Sun Kwak*

Food Microbiology Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju, Korea

P3-23 Interaction of different sugars with buccal microbial towards cariogenic biofilm

Xiuqin Chen[1], Dong-Hwan Kim[2], Akanksha Tyagi[1], Ramachandran Chelliah[1], Momna Rubab[1], Su-Bin Hwang[1], Hyeon-Yeong Jo[1], Eun-Ji Park[1], Nam-Hyeon Kim[1], Deog-Hwan Oh[1*]

[1]Department of Food Science and Biotechnology, College of Agriculture and Life Science, Kangwon National University, Chuncheon, 24321, Korea
[2]Kangwon Institute of Inclusive Technology, Kangwon National University, Chuncheon, 24321, Korea

P3-24 Comparison of enrichment broths for the recovery of injured *Escherichia coli O157:H7* on Kimchi

Hae-Sook Lee, Hyun-Gyun Yuk*

Department of Food Science and Technology, Korea National University of Transportation

P3-25 A survey on the contamination of norovirus and hepatitis A virus on oriental melon and in water for postharvest processing

Myeong-In Jeong*, Jae-Gee Ryu, Hyeonha Choe, Dawoon Kim, Hwang-Yong Kim, Kyoung-Yul Ryu

Microbial Safety Team, National Institute of Agricultural Sciences, Rural Development Administration, Wanju-gun, 55365, Republic of Korea

P3-26 Prevalence of foodborne pathogens in slaughtered cattle and pig carcasses in South Korea from 2015 to2019

Hye Young Lee, Hye Jeong Kang, Hana Lee, Ji Hyeon Kim, Soon-Seek Yoon, Jin-San Moon*

Hygine and Microbiology Lab, Bacterial disease Division, Animal & Plant Quarantine Agency, Gimcheon, South Korea

P3-27 Occurrence of Foodborne Pathogens in Composts, Manure and Vegetable growing Soils around Livestock Farm

Kwang Kyo Oh, Suin Yang, Jieun Jung, Seung-Mi Seo, Dawoon Kim, Eunjung Roh, Kyoungyul Ryu, Jae-Gee Ryu*

Microbial Safety Team, National Institute of Agricultural Sciences, Rural Development Administration

P3-28 Occurence of Foodborne Pathogens in Garlic Chive and Production Environments

Suin Yang, Kwang Kyo Oh, Dawoon Kim, Jieun Jung, Seung-Mi Seo, Eunjung Roh, Kyoungyul Ryu, Jae-Gee Ryu*

Microbial Safety Team, National Institute of Agricultural Sciences, Rural Development Administration

P3-29 Rapid and sensitive detection of Salmonella Typhimurium based on filtration, DNA concentration and real-time PCR after short enrichment in cabbage

SeungHae Gwak, JinHee Kim, UnJi Kim, SeWook Oh*

Department of Food and Nutrition, Kookmin University, Seoul, Republic of Korea

P3-30 Filter-based enrichment method for rapid detection of E. coli O157:H7 in 4 hour

Jin-Hee Kim, So-Young Lee, Terry Kim, Se-Wook Oh*

Department of Food and Nutrition, Kookmin University,Seoul, Korea

P3-31 Inactivation effect of food-borne pathogens by blue light emitting diodes (LED) in combination with sodium chlorophyllin copper solution (Na-Chl) on sesame seed

So-Young Lee, Seung-Hae Gwak, Ji-Hye Baek, Se-Wook Oh*

Department of Food and Nutrition, Kookmin University, 77, Jeongneung-ro, Seongbuk-gu, Seoul, 02707, Korea

P3-32 농산물 재배용 상토 및 상토 원료의 대장균 오염도 조사

장윤정[1], 김소정[1], 이승원[1], 김원일[1], 황인준[1], 김현주[2], 김황용[1], 류경열[1], 김세리[1*]

[1]농촌진흥청 국립농업과학원 유해생물팀
[2]농촌진흥청 국립식량과학원 작물기초기반과

P3-33 Development of colorimetric Loop-mediated isothermal amplification (LAMP) assay using molecular beacon HRP-mimicking for the rapid detection of Listeria spp. in mushroom

Jeong-Eun Lee[1], Sol-A Kim[1], Hyo-In Kim[1], Hyun-Jin Park[3], Won-Bo Shim[2,3*]

[1]Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam 52828, Republic of Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea
[3]Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

P3-34 재배 및 유통 단계 채소의 미생물학적 품질 평가

손지영, 김유진, 임규리, 김하영, 권효진, 윤귀애, 박기환*

중앙대학교 식품공학과

P3-35 Fecal shedding pattern of the ppGpp-null enteropathogenic *Escherichia coli* strain from weaning pigs after oral infection

Jun Bong Lee, Jang Won Yoon*

College of Veterinary Medicine & Institute of Veterinary Science, Kangwon National University, Chuncheon, Gangwon 24341, Republic of Korea

P3-36 Isolation, ribotyping and antimicrobial susceptibility profile of *Corynebacterium pseudotuberculosis* from superficial abscesses in Korean black goats

Chan Lan Kim[1], Kun Taek Park[2*]

[1]Animal Genetic Resources Reaserch Center, National Institute of Animal Science, Namwon, Korea,
[2]Department of Biotechnology, Inje University, Injero 197, Kimhae-si, Korea

P3-37 Inactivation effect of UV-C against *Salmonella* Typhimurium and *Escherichia coli* O157:H7 on sesame seeds

Terry Kim, Ji-Hye Baek, Un-Ji Kim, Se-Wook Oh*

Department of Food and Nutrition, Kookmin University, 77, Jeongneung-ro, Seongbuk-gu, Seoul, 02707, Korea

P4-01 피조개 중 미세플라스틱 오염현황

이한철, 조아현, 강주영, 박은지, 하헌호, 전세영, 김중범*

순천대학교 식품공학과

P4-02 Predictive growth models of Staphylococcus aureus in rice cake

Sunyoung Hwang, Se-Hun Kim, Minjoo Kwon, Gun Woo Nam, Soo Hwan Seo, Mi-Gyeong Kim, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187 Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Republic of Korea

P4-03 Validation of the analytical method for oxytetracycline in agricultural products using QuEChERS and LC-MS/MS

Yun Mi Chung, Myong-Shik Cho, Ha Na Choi, Eunhee Kim*

Hazardous Substances Analysis Division, Gwangju Regional Office of Ministry of Food and Drug Safety, Gwangju, Korea

P4-04 Method validation for analytical determination of polycyclic aromatic hydrocarbons in the beverage (liquid sample) by GC-MS

Heo-Sung Kim, Jisu Choi, Wonjun Kim, Kwang-Won Lee*

Department of Biotechnology, College of Life sciences and Biotechnology, Korea University, Seoul, Republic of Korea

P4-05 Arsenic speciation analysis in rice processed foods in South Korea

Chang-Hyun Noh, Min-Hyuk Kim, Seogyeong Choi, Kwang-Won Lee*

Department of Biotechnology, College of Life Sciences and Biotechnology, Korea University, Seoul, Republic of Korea

P4-06 Method validation for analytical determination of 8 polycyclic aromatic hydrocarbons in edible oil by GC-MS

Jisu Choi, Hoe-Sung Kim, Wonjun Kim, and Kwang-Won Lee*

Department of Biotechnology, College of Life sciences and Biotechnology, Korea University

P4-07 국내 대형 초밥 뷔페에서 사용되는 수산물의 원재료 모니터링 연구

김서영, 문혜빈, 김재광, 유용, 강태선*

상지대학교 보건과학대학 식품영양학과

P4-08 잡채의 보관 온도에 따른 황색포도상구균 성장 예측 모델 개발 및 안전섭취시간 추정

한예진, 이성준, 오선률, 박명수, 박경진*

군산대학교 식품영양학과

P4-09 볶음밥에서의 바실러스 세레우스 생육예측모델 개발

오선률, 한예진, 이성준, 박명수, 박경진*

군산대학교 식품영양학과

P4-10 Development of a predictive growth model of pathogenic Escherichia coli in fresh produce

Ju Yeon Park*, Eun Jeong Heo, You Jin Kim, Soo Hwan Suh, Yong Hoon Kim, Mi-Gyeong Kim, Hyo-Sun Kwak*

Food Microbiology Division, Food Safety Evaluation Department, Cheongju-si, Chungcheongbuk-do, Republic of Korea

P4-11 Determination of microbiological contamination level in fresh vegetables produced in Korea

You Jin Kim*, Eun Jeong Heo, Ju Yeon Park, Soo Hwan Suh, Yong Hoon Kim, Mi-Gyeong Kim, Hyo-Sun Kwak*

Food Microbiology Division, Food Safety Evaluation Department, Cheongju-si, Chungcheongbuk-do, Republic of Korea

P4-12 Evaluation of maximum residue limit for gamithromycin in livestock products

Nam ji kwon, Hui-Seung Kang, Jin-Chul Kim, Hyunjin Park, Joohye Kim, Soo Yeon Choi, Byung-Hoon Cho, Jae-Ho Oh*

식품의약품안전평가원, 잔류물질과

P4-13 Monitoring of Pesticide Residues in Fruiting vegetable cucurbit Products Distributed in Chungcheongnam-do, Korea

이강범*, 성시열, 송낙수, 김동욱, 신명희, 김남우, 김지희

Chungcheongnam-do Health and Environment Research Institute

P4-14 Quantitative Microbial Risk Assessment of Pathogenic Escherichia coli in Commercial Kimchi in South Korea

Soo Hwan Suh, Gunwoo Nam, Myeongkyo Jeong, Mi-Gyoung Kim, Hyo-Sun Kwak*

Food Microbiology Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju, Republic of Korea

P4-15 Assessment of potential risk to *Escherichia coli* in pre-processed spinach produces and validation of operating measures for safety in foodservices

Eunyoung Ro*, Youngmin Park*

Food safety center, Corporate Technology Office, Pulmuone Co., Ltd.

P4-16 Quantitative microbial risk assessment of Vibrio parahaemolyticus in tuna sashimi

Yun Jin Lee, Su Jin Kim, Chae Lim Lee, Ki Sun Yoon*

Department of Food and Nutrition, Kyung Hee University, Seoul, Republic of Korea

P4-17 Evaluation of health based guidance value (HbGV) of butylated hydroxyanisole, which are antioxidant in food additives

Ga young Song, Seo Yun Kim, Heeju Choi, Myungsil Hwang, Yong Eui Koo*

Food Safety Risk Assessment Division, National Institute of Food and Drug Safety Evaluation (NIFDS), Ministry of Food and Drug Safety, South Korea

P4-18 A Study on the exposure assessment of phthalates in foods

Min-Kyoung Seo, So-Won Baek, SeungChan Lee, Woo-Jin Jeon, Myung-Sil Hwang, Yong Eui Koo*

Food Safety Risk Assessment Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Republic of Korea

P4-19 마른 김 가공업체 HACCP 모델 제시

조두민[1], 박슬기[1], 김태진[2], 민진기[2], 김영목[1*]

[1]*부경대학교 식품공학과*
[2]*한국수산식품안전연구소*

P4-20 Monitoring of Polybrominated Biphenyls (PBBs) in Agricultural Products

Ji-Eun Lee, Sujin Seo, Yong Woon Shin, Jin-Wook Kwon*, Gil-Jin Kang

Food Contaminants Division, Food Safety Evaluation Dept, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju-si, Rep. of Korea

P4-21 Mathematical Model to Describe the Fates of *Vibrio vulnificus* and *Vibrio cholerae* Survival in Sea Squirt (*Halocynthia roretzi*) Consumption

Suyoun Choi[1], Yujin Kim[1], Sejeong Kim[2], Yohan Yoon[1,2*]

[1]*Department of Food and Nutrition, Sookmyung Women's University*
[2]*Risk Analysis Research Center, Sookmyung Women's University*

P4-22 Development of Predictive Model for *Staphylococcus aureus* Growth in Ready-to-Heat(RTH) Stew

Suyoun Choi[1], Doyeon Kim[1], Yewon Lee[1], Yohan Yoon[1,2*]

[1]*Department of Food and Nutrition, Sookmyung Women's University*
[2]*Risk Analysis Research Center, Sookmyung Women's University*

P4-23 Fates of Staphylococcus aureus in Ready-to-Eat (RTE) Salad

Doyeon Kim[1], Suyoun Choi[1], Yewon Lee[1], Yohan Yoon[1,2*]

[1]Department of Food and Nutrition, Sookmyung Women's University, Seoul, Korea
[2]Risk Analysis Research Center, Sookmyung Women's University, Seoul, Korea

P4-24 식품용 금속 캔의 성분조사와 주석 용출에 영향을 주는 요인에 대한 연구

설다은, 유정완, 김현재, 김성희, 고지윤, 이양봉*

부경대학교 식품공학과

P4-25 Bacterial community analysis based on NGS to identify the cause of gochujang swelling risk

Ji-Hwan Back[1], Ji-Young Yang[2*]

[1]Division of Chemical and Energy Engineering, Graduate School of Engineering, Yokohama National University, Yokohama, Japan
[2]Department of Food Science and Technology, Pukyong National University, Busan, South Korea

P4-26 식품첨가물의 물질별 특성 및 TTC원칙을 적용한 안전성 평가체계 개선에 관한 연구

김기훈[1,2], 민정란[2], 이창훈[2], 임호수[4], 정상희[1,2,3*]

[1]호서대학교 바이오응용독성학과
[2]호서대학교 바이오의과학연구센터
[3]호서대학교 임상병리학과
[4]식품의약품안전처 첨과물포장과

P4-27 Contamination of Salmonella species in the chicken slaughtering process in Korea

Yewon Cheong, Jun Bong Lee, Na Yeon Jang, Ha Ri Woo, Jiseung Jung, Se Kye Kim, Jang Won Yoon*

College of Veterinary Medicine & Institute of Veterinary Science, Kangwon National University, Chuncheon, Gangwon 24341, Republic of Korea

P4-28 잔류농약 위해평가 국제동향 연구

최성희, 이헌주, 이승우*

켐아이넷(주)

P4-29 국민 총 식이조사(TDS) 데이터베이스 관리 및 위해평가 시스템 구축

허지영, 이헌주, 최성희*

켐아이넷(주)

P4-30 축수산물 중 잔류물질 안전관리 우선순위 마련 연구

허지영[1], 강희승[2], 조병훈[2], 오재호[2], 김선춘[3], 이헌주[1*]

[1]켐아이넷(주)
[2]식품의약품안전처 식품의약품안전평가원
[3]국립과학수사연구원

P4-31 환경유래 식품오염물질의 범부처 통합 저감화 플랫폼 구축

허지영[1], 정명섭[2], 이헌주[1*]

[1]켐아이넷(주)
[2]중앙대학교

P4-32 Validation of analytical methods for organochlorine pesticides in shellfish and cephalopods by GC-MS/MS

Haeng-Un Lee, Jeong-Min Jo, Sung-Min Hwang, Myung-Sub Chung*

Dept. of Food Science & Technology, Chung-Ang University, Anseong-si, Gyeonggi-do, Korea

P4-33 Acrylamide and Furan Contents, Antioxidant Activities and Sensory Property of Cold Brew Coffees Brewed at Various Conditions

Hoon Boo, Jong-Sun Lee, Ji-Won Han, Myung-Sub Chung*

Dept. of Food Science & Technology, Chung-Ang University, Anseong-si, Gyeonggi-do, Korea

P4-34 Monitoring and Risk Assessment of Carbendazim Residues in Soybean Sproutand Mungbean Sprout from Markets in Western Seoul

Sung-kyu Park, Lae-hong Hwang*

Seoul Metropolitan Government Research Institute of Public Health and Environment, seoul, korea

P4-35 Predictive model of Staphylococcus aureus growth on Sandwich as a function of temperature

Mi Seon Kang[1,2], Jin Hwa Park[1], Minseon Koo[1,2], Hyun Jung Kim[1,2*]

[1]Korea Food Research Institute, Wanju 55365, Korea
[2]University of Science and Technology, Daejeon 34113, Korea

P4-36 대두의 잔류농약 가공계수에 관한 고찰

김정아[1], 서정아[1], 이혜수[1], 김동현[1], 김명석[1], 김명헌[1], 김서홍[2], 임무혁[1*]

[1]대구대학교 식품공학과
[2]충북대학교 농화학과

P4-37 인체적용제품의 통합위해성 평가를 위한 바이오 모니터링 DB구축

이장우, 양세희, 이헌주*

켐아이넷(주)

P4-38 유해오염물질 저감을 위한 식품안전 섭취 가이드 플랫폼의 개발

구정임[1], 문보경[2], 신민수[3], 최장덕[3], 강길진[3], 이헌주[1*]

[1]켐아이넷(주)
[2]중앙대학교
[3]심풀의약품안전평가원, 식품의약품안전처

P4-39 전북지역 농업용수 내 지표미생물 오염도 조사 및 환경에 따른 병원성대장균 생존력 조사

황인준, 김원일*

농촌진흥청 국립농업과학원, 유해생물팀

P4-40 Mathematical models to Describe Kinetic Behavior of *Salmonella* in Processed Meat Products

Youngeuen Park[1], Hyemin Oh[1], Eunbee cho[1], Yohan Yoon[1,2*]

[1]Department of Food and Nutrition, Sookmyung Women's University
[2]Risk Analysis Research Center, Sookmyung Women's University

P4-41 기후변화 대응 사전 식품안전관리 체계 구축을 위한 마비성 패독 예측 프로그램 개발

차유희*, 강상구, 주효정

켐아이넷(주) 빅데이터 융합연구실

P4-42 미생물 위해평가 DB 구축 및 인프라 강화 연구

김예진[1*], 박경진[2], 이상규[1], 서수환[3], 김미경[3], 곽효선[3], 주효정[1]

[1]켐아이넷(주) 빅데이터 융합연구실
[2]군산대학교 식품생명과학부
[3]식품의약품안전처 식품의약품안전평가원 식품위해평가부 미생물과

P4-43 채소 등을 이용한 신선편의 식품의 구매 후 가정 내 냉장고에 도달하기 까지 소비자의 행동에 따른 미생물학적 오염도 조사

Hyun-Jin Park[1], Gyu-Cheol Shim[1], Ja-Eun Kang[1], Il-Young Park[1], Won-Bo Shim[2*]

[1]Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828,

Korea
[2]Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

P4-44 냉장, 냉동 물류 온도 이탈 시뮬레이션과 challenge test를 통한 물류온도 관리기준 설정

이강욱*, 김근수, 백아형, 문혜진, 권도영*, 김상구, 이상윤

풀무원기술원, 식품안전국

P4-45 합성향료의 안전성 평가 방법론 고찰

최시내, 송현주*

㈜케이앤에이컨설팅

P4-46 국내 유통채널에서 판매되는 고춧가루의 미생물 모니터링 조사

김희정[1], 변계환[1], 정하림[1], 윤요한[2], 하상도[1*]

[1]Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea
[2]Department of Food and Nutrition, Sookmyung Women's University, Seoul 04310, Korea

P4-47 국내 재래시장에서 유통되는 반찬의 Clostridium perfringens 오염도 조사

김희정[1], 변계환[1], 이지영[1], 문요아[1], 윤요한[2], 하상도[1*]

[1]Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea
Department of Food and Nutrition, Sookmyung Women's University, Seoul 04310, Korea

P4-48 Changes of the microbiological quality on the oriental melon and washing water during the postharvest wash process at the farm

Nagendran Rajalingam, Hwang-Yong Kim, Youn-Jung Jang, Sojung Kim, Injun Hwang, Se-ri Kim, Nguyen Bao Hung, Won-Il Kim*

Microbial Safety Team, National Institute of Agricultural Sciences, Rural Development Administration, Wanju, 55365, Republic of Korea

P4-49 식수대용차 재료의 이화학적 품질특성 및 오염도 조사

박혜민[1], 조배식[2*]

[1]식품분석과 보건환경연구원 광주광역시
[2]식품의약품연구부 보건환경연구원 광주광역시

P4-50 Characterization of farm-, slaughter house-, and/or retail chicken meat-associated isolates of Enterococcus species in Korea

Jun Bong Lee, Yewon Cheong, Na Yeon Jang, Ha Ri Woo, Se Kye Kim, Jang Won Yoon*

College of Veterinary Medicine & Institute of Veterinary Science, Kangwon National University, Chuncheon, Gangwon 24341, Republic of Korea

P4-51 Evaluation of migration contents of parabens in leachate from dog toothpaste

Eun-Jung Park[1,2], Ji-Hee Choi[1,2], Jong Yeon Kim[2], Hae-Jeung Lee[1,2*]

[1]Institute for Aging and Clinical Nutrition Research, Gachon University, Gyeonggi-do, Korea
[2]Department of Food and Nutrition, College of Bionano, Gachon University, Gyeonggi-do, Korea

P4-52 Investigation of microbial contamination levels in meats and meat processed products

M. BAE, J. SUNG*, Y. CHO, J. YOO, Y. HAN, S. KIM, J. MYUNG, J. HONG, *S. PARK and M. KIM*

Division of Hazardous Substances Analysis, Center for food and drug analysis, Gyeongin Regional Office of Food & Drug Safety, Incheon, South Korea, rafarel2@korea.kr

P5-01 지하수 중 일반세균에 대한 건조필름의 정량 정확도 비교

강주영, 조아현, 박은지, 이한철, 서진우, 김중범*

순천대학교 식품공학과

P5-02 Antimicrobial susceptibility monitoring of bacterial pathogen isolated from Korean black goat

Woo Kyung Jung[1], Sook Shin[1], Chan Lan Kim[2], Kun Taek Park[3], Yong Ho Park[1*]

[1]Department of Veterinary Microbiology, Seoul National University, Seoul 08826, Korea
[2]Animal Genetic Resources Research Center, National Institute of Animal Science, Namwon 55717, Korea
[3]Department of Biotechnology, Inje University, Injero 197, Kimhae-si, Gyeongsangnam-do, Korea

P5-03 Efficacy of a various disinfectants as food additives to inactive Norovirus contaminated on fresh root vegetables

Sa Reum Park, Mi Rae Kim, Yoah Moon, Sangha Han, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-04 Application of electron-beam irradiation for inactivation of Norovirus and quality stability in raw mussels (*Mytilus coruscus*)

Mi Rae Kim, Myeong-In Jeong, Ji yeon Jo, Sa Reum Park, Yoah Moon, Sangha Han, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-05 Growth Characterization of *Propionibacterium* and Its Capability of Propionic Acid Production at different Temperature

Jung Kyu Chae, Sang-do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-06 Isolation and characterization of bacteriophages which is specific for *Salmonella* Thompson in South Korea

Hee Jeong Kim, Sangha Han, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-07 Evaluation of Efficacy for *Escherichia coli* and *Salmonella* Typhimurium Based on Contact Times and Temperature of Peroxyacetic Acid

Hyun-Jung Joo, Kye-Hwan Byun, Angela Jie-won Ha, Kyung Won Na, Ji Young Lee, Sang-Do Ha*

Advanced Food Safety Research group,

Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-08 키토산과 sodium dedocyl sulfate으로 코팅한 sulfur nanoparticles 합성과 항균성 평가

김연호, 김근향, 윤기선, 임종환*

경희대학교 식품영양학과

P5-09 Inhibition of hepatitis A virus by crude polysaccharides isolated from edible mushrooms

Dong Joo Seo*

Department of Food and Nutrition, Gwangju University, Gwangju 61743, Republic of Korea.

P5-10 Antibacterial and antibiofilm mechanism of eugenol against *Vibrio parahaemolyticus* clinical and environmental isolates

Md. Ashrafudoulla, Md. Furkanur Rahaman Mizan, Kye-Hwan Byun, Md. Iqbal Hossain, Shamsun Nahar, Sazzad Hossen Toushik, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-11 Level of contamination in the feces of several species at major inland pollution sources in the drainage basin of Yeoja bay, Republic of Korea

Sang Hyeon Jeong[1], Soon Bum Shin[2], Ji Hee Lee[2], Ji Young Kwon[1], Hee Chung Lee[1], Seon-Jae Kim[3], Kwang soo Ha[1*]

[1]Southeast Sea Fisheries Research Institute, National Institute of Fisheries Science, Tongyeong-si, Republic of Korea
[2]South Sea Fisheries Research Institute, National Institute of Fisheries Science, Yeosu-si, Republic of Korea
[3]Department of Marine Bio Food Science, Chonnam National University, Yeosu-si, Republic of Korea

P5-12 광주지역 유통 쌈 채소류의 Bacillus cereus 오염 실태 및 독소 유전자 분포

조선주[1], 정소향[1], 서유진[1], 김태순[1], 이향희[1], 서정미[1*], 조배식[1], 김중범[2]

[1]광주광역시보건환경연구원 식품의약품연구부 식품미생물과
[2]순천대학교 식품공학과

P5-13 Non-ionizing radiation method (UV-C) to control *Aspergillus flavus* and *Aspergillus parasiticus* on roasted coffee bean

Kye-Hwan Byun, Md. Furkanur Rahaman Mizan, Shamsun Nahar, Hyun-Jung Joo, Kyung Won Na, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-14 Sterilization of Food Contact Surfaces Using Chlorine Disinfectants to Control Biofilms of *Salmonella* spp.

Kyung Won Na, Kye-Hwan Byun, Jin Hee Kim, Angela Jie-won Ha, Ji Young Lee, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756,

Republic of Korea

P5-15 AIsolation and characterization of CAU-SEP-1 bacteriophage against *Salmonella enterica serovar* Enteritidis from river in South Korea

Jin Hee Kim, Md. Furkanur Rahaman Mizan, Md. Iqbal Hossain, Hee Jeong Kim, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-16 Effects of Chlorine-based Disinfectants to Reduce Biofilm of *Salmonella* Enteritidis on Food Contact Surfaces

Kyung Won Na, Ha Lim Jeong, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-17 Efficacy of DNase I and Flavourzymeagainst *Pseudomonas aeruginosa*, *Escherichia coli*, and *Salmonella Typhimurium*Biofilm from Food-contact Surfaces.

Shamsun Nahar, Ha Lim Jeong, Angela Jie-won Ha, Md. Furkanur Rahaman Mizan, Sang-Do Ha*

Advanced Food Safety Research Group, Brain Korea 21 plus, Department of Food Science and Technology, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido, 456-756, Republic of Korea.

P5-18 Anti-biofilm effect of nisin alone and combinedly with food-grade oil components against *Listeria monocytogenes* on food and food contact surface.

Md. Iqbal Hossain, Sazzad Hossen Toushik, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-19 Isolation, identification, and antimicrobial properties of bacteriocin producing bacterium *Lactobacillus plantarum* (M.2) against *Listeria monocytogenes*

Sazzad Hossen Toushik, Md. Iqbal Hossain, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-20 Comparison of synthetic silica agent, clove extracts, garlic extracts, and diatomaceous earth with traditional chemical pesticide based on controlling *Dermanyssus gallinae*

Jinhyun Kim[1], Yong-seok Jang[1], Hye-Young Youn[1], Jong-Cheol Yu[2], Kun-Ho Seo[1]

[1]Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, The Republic of Korea
[2]NEOBIO Co., Ltd., 1556 Deokyeong-ro, Yeongtong-gu, Suwon, Gyeonggi-do 16690, The Republic of Korea

P5-21 Genome Structure of Acetic Acid Bacteria Isolated from Natural Fermented Foods in Korea

Dong-Hyeon Kim[1], Hyunsook Kim[2], Dongryeoul Bae[1], Kun-Ho Seo[1*]

[1]*Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, The Republic of Korea*
[2]*Department of Food & Nutrition, College of Human Ecology, Hanyang University, Wangsimni-ro, Seongdong-gu, Seoul, South Korea*

P5-22 Evaluation of Probiotic Potential of Acetic Acid Bacteria Isolated from Natural Fermented Foods

Dong-Hyeon Kim, Hye-Young Youn, Yong-Seok Jang, Jin-Hyeon Kim, Dongryeoul Bae, Kun-Ho Seo[*]

Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, The Republic of Korea

P5-23 Characterization of extended-spectrum beta-lactamase-producing Enterobacteriaceae from retail meats and fishery products in Korea, 2018.

Seokhwan Kim, Hansol Kim, Yujeong Lee, Minhyuk Cha, Migyeong Kim, Hyosun Kwak[*]

Food Microbiology Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju, Republic of Korea

P5-24 Antimicrobial activity of probiotic kefir yeasts against *Salmonella* Enteritidis and *Listeria monocytogenes*

Hye-Young Youn, Dong-Hyeon Kim, Yong-Seok Jang, Jinhyun Kim, Dongryeoul Bae, Kun-Ho Seo[*]

Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, The Republic of Korea

P5-25 Antimicrobial resistance and genetic analysis of Salmonella spp. isolated from food.

Seokhwan Kim, Yujeong Lee, Hansol Kim, Minhyuk Cha, Migyeong Kim, Hyosun Kwak[*]

Food Microbiology Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju, Republic of Korea

P5-26 Potentials Effect of Postbiotic from Pediococcus acidilactici against Shiga toxin producing Escherichia coli and Helicobacter pylori with Antagonist Spectrum in a Caenorhabditis elegans model towards Microbiota modulation

Ramachandran Chelliah, Deog-Hwan Oh[*]

Department of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kangwon National University, Chuncheon, Gangwon-do 24341, Korea

P5-27 Antimicrobial Edible Films and Coatings for Meat Products and Sea Food Preservation

Dong-Hwan Kim[1], Ramachandran Chelliah[2], Kaliyan Barathikannan[2], Fazle Elahi[2], Eric Banan-Mwine Daliri[2], Fred Kwame Ofosu[2], Momna Rubab[2], Xiuqin Chen[2], Akansha Tyagi[2], Deog-Hwan Oh[1,2*]

[1]*Kangwon Institute of Inclusive Technology Kangwon National University, Chuncheon, 24341, Korea*
[2]*Department of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kangwon National University, Chuncheon, 24341, Korea*

P5-28 Residue of mold spores on material of work facilities in slaughter and animal product processing plant

Eun-Seon Lee, Jong-Hui Kim, Mi-Hwa Oh*

Animal Products Research and Development Division, National Institute of Animal Science, Wanju-gun, Korea

P5-29 The effect of combined treatment with NaOH and citric acid for reducingE. coli for clean in place (CIP) apparatus

Eun-Seon Lee, Jong-Hui Kim, Mi-Hwa Oh*

Animal Products Research and Development Division, National Institute of Animal Science, Wanju-gun, Korea

P5-30 Prevalence and antimicrobial resistance of Acinetobacter baumannii from chicken meats and carcasses in Korea

Miru Lee, Kun Taek Park*

Department of Biotechnology, Inje University, Kimhae, Republic of Korea

P5-31 Efficacy of 5 disinfectants against murine norovirus on stainless steel by OECD guideline

AE MIN[1], Soontag Jung[1], Zhaoqi Wang[1], Daseul Yeo[1], Sunho Park[1], Ziwei Zhao[1], Mengxiao Song[1], Min-Jung Cho[2], Sangdo Ha[2], Tae Jung Park[3], Yong-Soo Kim[4], Changsun Choi[1*]

[1]*Department of Food and Nutrition, Chung-Ang University, Anseong, Gyeonggi 17546, South Korea*
[2]*Department of Food Science and Technology, Chung-Ang University, Anseong, Gyeonggi 17546, South Korea*
[3]*Department of Chemistry, Chung-Ang University, Seoul 06974, South Korea*
[4]*Korea Health Industry Development Institute, Cheongju, Chungcheongbukdo, 28159, Korea*

P5-32 Presence and viable count of lactic acid bacteria and *Bifidobacterium spp.* in commercial yogurts in Korea

Yong-Seok Jang, Dong-Hyeon Kim, Dongryeoul Bae, Kun-Ho Seo*

Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Hwayang-dong Gwangjin-gu, Seoul 05029, The Republic of Korea

P5-33 The Synergistic effects of combined mild heating and dielectric barrier discharge plasma on the reduction of *Bacillus cereus* and *Escherichia coli* in red pepper powder

Eun Bi Jeon, Man-Seok Choi, Ji Yoon Kim, Shin Young Park*

Department of Seafood and Aquaculture Science/ Institute of Marine Industry, Gyeongsang National University, Tongyeong 53064, Korea

P5-34 Efficacy of high pressure processing against human norovirus in the Korean traditional soy sauce soaked raw crab product "*Ganjanggejang*" by a quantitative PCR integrated with propidium monoazide-sodium lauroyl sarcosinate

Eun Bi Jeon[1], Man-Seok Choi[1], Ji Yoon Kim[1], Heon Sang Jeong[2], Ji Won Park[2], Shin Young Park[1*]

[1]*Department of Seafood and Aquaculture Science/Institute of Marine Industry, Gyeongsang National University, Tongyeong 53064, Korea*
[2]*Department of Food Science and Biotechnology, Chungbuk National University, Cheongju 28644, Korea*

P5-35 위생용품(일회용 젓가락, 일회용 숟가락, 회용 포크, 일회용 나이프, 일회용 컵)의 전처리 방법 평가

Miseon Sung[1], Minji Nam[1], Youngeuen Park[1], Joohyun Kang[1], Yohan Yoon[1,2*]

[1]*Department of Food and Nutrition, Sookmyung Women's University*
[2]*Risk Analysis Research Center, Sookmyung Women's University*

P5-36 Antibacterial Activity of Lactic Acid Bacteria Isolated from Kimchi

김종희, 이은선, 오미화*

국립축산과학원 축산물이용과

P5-37 가시파래(*Enteromorpha prolifa*)를 첨가하여 제조한 막걸리의 품질특성 및 항산화 효과

김지윤, 전은비, 최만석, 박신영*

경상대학교 해양식품생명의학과

P5-38 Thermal inactivation of human norovirus GⅡ. 4 and Escherichia coli in salted shrimp (*Marsupenaeus japonicus*)

Man-Seok Choi, Shin Young Park*, Eun Bi Jeon, Ji Yoon Kim

Department of Seafood and Aquaculture Science/ Institute of Marine Industry, Gyeongsang National University, Tongyeong 53064, Korea

P5-39 Comparison of Bactericidal Effects of Chlorine Dioxide and Electrolyzed Water (EW) on Pathogenic Bacteria

Hye Rin Lee, Woo Suk Bang*

Department of Food and Nutrition, Yeungnam University, Gyeongsan, Gyeongbuk 38541, Korea

P5-40 위생물수건 처리업소의 처리과정에 따른 위생물수건의 미생물 수 변화

양희득, 임지영, 조은지, 안태훈, 이소정, 김정환*

을지대학교 식품산업외식학과

P5-41 Inhibitory effect on biofilm formation of Escherichia coli O157: H7 by Brassicaceae plant extracts in combination with proteinase K

Wen Si Hu[1], Da Min Nam[1], Soo Jin Nam[1], Ye Jin Park[1], Joo Sung Kim[3], Ok Kyun Koo[1,2*]

[1]*Department of Food and Nutrition, Gyeongsang National University, Jinju, Republic of Korea*
[2]*Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Republic of Korea*
[3]*Research Group of Food Safety, Korea Food Research Institute, Republic of Korea*

P5-42 Prevalence and characteristics of quinolone resistance in *Salmonella* isolated from livestock in South Korea

Hye Jeong Kang, Su-Jeong Kim, Dong Chan Moon, Soon-Seek Yoon, Jin San Moon, Suk-Kyung Lim*

Bacterial Disease Division, Animal and Plant Quarantine Agency, Gimcheon, Republic of Korea

P5-43 증포인삼열매 음료의 진세노사이드 함량과 품질변화

김승태[1], 허창회[1], 김성훈[1], 이원종[1*], 장수길[2,3], 주성수[2,3]

[1](주)오투바이오
[2]노벨젠메드
[3]강릉원주대학교 생명과학대학 생물의약신소재 연구실

P5-44 Antimicrobial Resistance of E. coli isolates from Garlic Chive and its Production Environments

Dawoon Kim, Suin Yang, Seung-Mi Seo, Jieun Jung, Eunjung Roh, Kyoungyul Ryu, Kyu-Seok Jung, Jae-Gee Ryu*

Microbial Safety Team, National Institute of Agricultural Sciences, Rural Development Administration

P5-45 Application of lytic bacteriophage cocktail to reduce Escherichia coli O157:H7 in fresh vegetables.

Do-Won Park[1], Young-duck Lee[2*], Jong-Hyun Park[1]

[1]Department of Food Science and Biotechnololgy, College of Bionano Technology, Gachon University, Sungnam, 13120, Republic of Korea
[2]Department of Food Science and Enginerring, Seowon University, Cheongju 28674, Republic of Korea

P5-46 Exploring Biocontrol Ability of the Selective and Efficient *Salmonella*-specific Phage

Su-Hyeon Kim, Yeon Soo Kim, Hwa-Eun Lee, Sung Tae Lim, Mi-Kyung Park[*]

School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Republic of Korea

P5-47 Inhibitory effect on biofilm formation of Escherichia coli O157: H7 by Brassicaceae plant extracts in combination with proteinase K

Wen Si Hu[1], Da Min Nam[1], Soo Jin Nam[1], Ye Jin Park[1], Joo Sung Kim[3], Ok Kyun Koo[1,2*]

[1]Department of Food and Nutrition, Gyeongsang National University, Jinju, Republic of Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Republic of Korea
[3]Research Group of Food Safety, Korea Food Research Institute, Republic of Korea

P5-48 Evaluation of *Kluyveromyces marxianus* strains isolated from kefir as a Novel Probiotic Yeast

Hye-Young Youn, Dong-Hyeon Kim, Yong-Seok Jang, Jinhyun Kim, Dongryeoul Bae, Kun-Ho Seo[*]

Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, The Republic of Korea

P5-49 Effect of plant-derived compounds on the reduction of acne-inducing bacteria

Gi Yeon Song, Ji Min Han, In-Young Choi, Mi-Kyung Park[*]

School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Republic of Korea

P5-50 Characterization of a Broad Lytic Phage of *Escherichia coli* 0157:H7 as an Antimicrobial Agent

Damilare E. Adeyemi, Su-Hyeon Joung, Jaein Choe, Mi-Kyung Park[*]

School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea

P5-51 추출용매에 따른 홍삼박 추출물의 항산화능 및 항균성 측정과 식품소재로의 활용가능성 연구

유정완, 박진석, 정재연, 정충은, 이양봉[*]

부경대학교

P5-52 Reduction of Escherichia coli and Listeria monocytogenes on radish sprout after treating by chlorine and storing under different temperature

Bao Hung Nguyen, Hyeonjin Chu, Won-Il Kim, Injun Hwang, Hwangyong Kim, Kyoungyul Ryu, Se-Ri Kim[*]

Microbial Safety Team, Agro-Food Safety & Crop Protection Department, NAS, RDA, Wanju, 55365 Republic of Korea

P5-53 수산물 위 · 공판장 Hazard analysis critical control point (HACCP) 모델 개발

Hyeyoung Shin[1], Seongju Jang[1], Youngmog Kim[2], Ilsik Shin[1*]

[1]Department of Marine Food Science and Technology, Gangneung-Wonju National University, Gangneung, Republic of Korea
[2]Department of Food Science and Technology, Pukyong National University, Busan, Republic of Korea

P5-54 지하수 중 일반세균에 대한 건조필름의 정량 정확도 비교

강주영, 조아현, 박은지, 이한철, 서진우, 김중범*

식품공학과, 순천대학교, 순천, 대한민국

P5-55 Comparison and Evaluation Study on Efficacies of Korean Commercial Disinfectants Classified as Additives and Foods

Ji Young Lee[1], Chae Jung Kyu[1], Yumi Cho[2], Na kyeoung Kim[2], Sang-Do Ha[*1]

[1] Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea
[2] Lotte R&D Center

P5-56 조사처리 후 열처리공정이 PSL, TL 분석에 미치는 영향

곽지영, 김연주

CJ제일제당

P5-57 An effective cleaning method to remove peanut from surfaces of facilities generally used in food manufacture

SOl-A Kim[1], Jeong-Eun Lee[1], Hyo-In Kim[1], Won-Bo Shim[2,3*]

[1]Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam, Republic of Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea
[3]Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

P5-58 Effects of peroxyacetic acid and lactic acid on the reduction of *Salmonella* Enteritidis in food contact surfaces and chicken skin

Kyung Won Na, Ha Lim Jeong, Yu Kyung Kim, Kye-Hwan Byun, Md. Ashrafudoulla, Sang-Do Ha*

Advanced Food Safety Research group, Department of Food Science and Technology, BrainKorea21 Plus, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggido 456-756, Republic of Korea

P5-59 Isolation and comparison of antimicrobial resistant Acinetobacter baumannii originating from cow- and pig-related samples in Korea

Bum Soon Jang, Kun Taek Park*

Department of Biotechnology, Inje University, Kimhae, Republic of Korea

P5-60 휴대용 UV 살균기의 음용수 살균 효과 평가

김하영[1], 손지영[1], 윤귀애[1], 최동원[2], 박기환[1*]

[1]중앙대학교 식품공학과, [2]엠테이크 전자

P5-61 저장 중 된장의 대장균 및 *B. cereus* 성장에 대한 염도, 열처리 및 주정의 효과

임규리, 손지영, 김유진, 김하영, 권효진, 윤귀애, 박기환*

중앙대학교 식품공학과

P5-62 신선 고추의 수확, 선별, 포장 및 유통 단계에서의 미생물 모니터링 및 미생물 오염 저감화 방법 모색

Sol-A Kim[1], Jeong-Eun Lee[1], Hyo-In Kim[1], Won-Bo Shim[1,2,3*]

[1]Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam, Republic of Korea
[2]Institute of Agriculture and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea
[3]Department of Agricultural Chemistry and Food Science & Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Korea

P5-63 신선 과일의 미생물 오염 예방을 위한 침지액 병행 처리 효과

김솔아[1], 이정은[1], 김효인[1], 심원보[2,3*]

[1]경상대학교 응용생명과학부,
[2]경상대학교 농화학식품공학과,
[3]경상대학교 농업생명과학연구원

P6-01 Comparison of the cytotoxic effects after treatment of Chang liver cells with hydroalcohol extracts and their constituents obtained from differently processed from Xanthii Fructus

Hwa Young Choi[1], Su Kyung Jang[1], Gun Hee Cho[1], Hong Jin Lee[1], Sang Mun Shin[2], Hyang Sook Chun[1*]

[1]Food Toxicology Laboratory, Advanced Food Safty Group, BK21 Plus, School of Food Science and Technology; Chung Ang University, Anseung 17546, Republic of Korea
[2]Dept. of Industrialand Management System Engineering, Dong-A University 37, Nakdong-dearo 550beongil, Saha-gu, Busan 49315, Republic of Korea

P6-02 Analysis of *Aspergillus* diversity and natural occurrence of aflatoxin in Korean-style and modified *meju*

So Young Woo [1], Sang Yoo Lee [1], Fei Tian [1], Woo Jun Sul [2] Hyang Sook Chun [1*]

[1] Food Toxicology Laboratory, Advanced Food Safety Research Group, BK21 Plus, School of Food Science and Technology, Chung-Ang University, Anseong 17546, Republic of Korea
[2] Department of Systems Biotechnology, Chung-Ang University, Anseong 17546, Republic of Korea

P6-03 Simultaneous determination of twenty mycotoxins in the Korean soybean paste, *doenjang*, by tandem mass spectrometry with immunoaffinity clean-up

So Young Woo, Sang Yoo Lee, Su Been Park, Jeong Hun Song, Seung Yoon Kang, Hyang Sook Chun*

Food Toxicology Laboratory, Advanced Food Safety Research Group, BK21 Plus, School of Food Science and Technology, Chung-Ang University, Anseong 17546, Republic of Korea

P6-04 Analytical method development for simultaneous determination of Sterigmatocystin and Aflatoxins in food by LC-MS/MS

Bom Nae Lee, Eun A Chong, So Young Chun, Jin-Wook Kwon, Gil Jin Kang*

식품의약품안전평가원, 오염물질과

P6-05 Monitoring and risk assesment of Tropane Alkaloids (TAs) in Plant Food

Seung-A Jeong, Do-Hyeon Kim, Jian Lee, Jin-Wook Kwon, Gil-Jin Kang*

Food Contaminants Division, Food Safety Evaluation Dept., National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, 187, Osongsaengmyeong 2-ro, Osong-eup, Heungdeok-gu, Cheongju-si, Chungcheongbuk-do, 28159, Rep. of Korea

P6-06 Determination of Mycotoxins in Commercial Herbs for Food and Medicine Using Liquid Chromatography - Triple Quadrupole Mass Spectrometry

Su Jeong Choi*, Jin Ah Kim, Eun Jung Kim, Young Ae Park, Sam Ju Jung, Eun Jung Choi, Hee sun Kim, In Sook Hwang, In Sil Yu

Seoul Metropolitan Government Research Institute of Public Health and Environment

P6-07 Comparation of the antifungal and antiaflatoxigenic potential of liquid- and vapor-phase of Thymus vulgaris essential oil against Aspergillus flavus

Fei Tian, Sang Yoo Lee, Hyang Sook Chun*

Advanced Food Safety Research Group, BK21 Plus, School of Food Science and Technology, Chung-Ang University, Anseong 17546, Korea.

P6-08 Chebulic acid reduces methylglyoxal-induced mitochondrial dysfunction in INS-1 rat pancreatic β-cell

Hyun-jungYoo , Kwang-Won Lee*

Department of Biotechnology, College of Life Sciences and Biotechnology, Korea University, Korea

P6-09 Induction of apoptosis by glyoxal-derived Advanced Glycation End products in hepatocytes

Jison Kang, Yu-Jin Jeong, Kwang-Won Lee*

Department of Biotechnology, College of Life Sciences and Biotechnology, Korea University, Republic of Korea

P6-10 Functional impact of fermented maillard reaction product by Lactobacillus gasseri 4M13 on liver cell death and lipid accumulation

Yu-Jin Jeong, Jison Kang, Kwang-Won Lee*

Department of Biotechnology, College of Life Sciences and Biotechnology, Korea University, Seoul, 02841, Korea

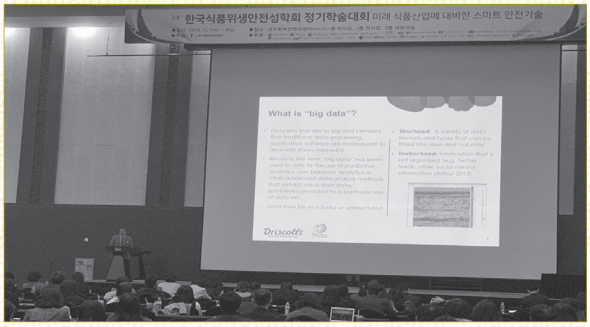
P6-11 Advanced glycation end products inhibit ATP synthesis of mitochondria through the endoplasmic reticulum stress, leading to kidney cell dysfunction by MAPK/JNK pathway

So-Ra Jeong, Kwang-Won Lee*

Department of Biotechnology, College of Life Sciences and Biotechnology, 02841, Korea University, Seoul , Republic of korea

◎ 주요사진

II. 축사
(Speech of congratulation)


34 한국식품위생안전성학회 정기학술대회 미래 식품산업에 대비한 스마트 안전기술
What is "big data"?

마이크로바이옴이란?
MICROBIOME

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SCIENTIFIC
Environmental Pathogen Detection Solution

2019년도
한국식품위생안전성학회 제2차 총이사회

34 한국식품위생안전성학회 정기학술대회 미래 식품산업에 대비한 스마트 안전기술
저녁 만찬 (Banquet)

34th
한국식품위생안전성학회
정기학술대회
미래 식품산업에 대비한 스마트 안전기술
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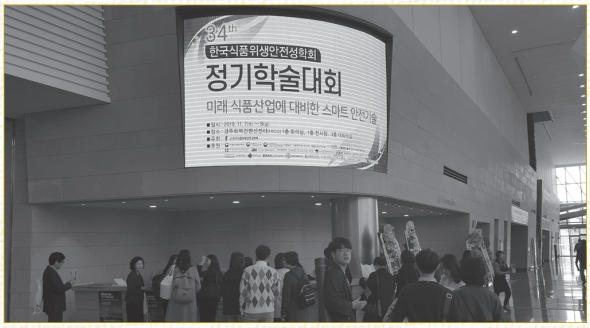
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한국식품위생안전성학회
정기학술대회
미래 식품산업에 대비한 스마트 안전기술