학회일정

학술지발간

1. 한국식품위생안전성학회지(2020년 10월) : 제 35권 5호 13편 게재
2. 한국식품위생안전성학회지(2020년 12월) : 제 35권 6호 13편 게재

상임이사회 개최

* 2020년 제9차 상임이사회의

1. 일 시 : 2020년 10월 14일(수) 18:30
2. 장 소 : 일일향 3호점
3. 주요안건
   1) 총무분야
      – 총이사회 및 총회 준비사항 보고
   2) 학술분야
      – '제35회 한국식품위생안전성학회 정기학술대회' 준비사항 보고
      · 정기학술대회 홍보
      · 사전등록자 및 포스터 접수 현황 보고
   3) 학술지 편집위원회
      – 학회지 35권 5호 발간 진행사항 보고

학회일정

* 2020년 제10차 상임이사회의
1. 일 시 : 2020년 10월 28일(수) 18:30
2. 장 소 : 일일향 3호점
3. 주요안건
   1) 총무분야
      – 신규이사회원 추천(5명), 상임이사 자동 추천(1명) 총이사회의 및 총회를 통하여 인준하기로 결정
   2) 학술분야
      – '제35회 한국식품위생안전성학회 정기학술대회' 개최 관련 최종 사항 보고
   3) 재무분야
      – 2020년 감사 보고 완료
   4) 정보분야
      – '제35회 정기학술대회' 학회 홈페이지 통한 홍보 진행
   5) 학술지 편집위원회
      – 학회지 35권 5호(10월호) 발간 진행사항 보고
   6) 정보 · 정책지 편집위원회
      – 정보 · 정책지 15권4호(12월호) 발간 준비

》이사회 개최

* 2020년도 제2차 총이사회의
1. 일 시 : 2020년 11월 5일(목) 18:00
2. 장 소 : 부산 밍주 센텀점
3. 주요안건

• 보고 사항
   1) 2020년 사업 및 업무보고
      (1) 사업보고
      – 학술대회 및 세미나 개최
      – 학회지 및 정보 · 정책지 발간
      – 한국연구재단 등재지 유지
      (2) 업무보고 : 회원 현황 및 공문수발현황
      (3) 학회상 시상
      – 학술상, 신진과학자상, 우수논문상, 3M 학술대상
      – 식품의약품안전처장 표창
      – Young Scientist(구두 발표 부문)
      – 최우수포스터상(포스터 발표 부문)
   2) 회원 현황 보고
      (1) 2020년 회원 현황보고
      (2) 2021년도 이사회원 추천

• 의결 사항
   1) 2020년도 제1차 총이사회 회의록 접수
   2) 2020년도 세입 · 세출 결산심의
   3) 2020년도 감사보고: 김대경 감사, 강경선 감사
   4) 2021년도 사업계획 및 예산(안) 심의
      가. 2021년도 사업계획(안)
      나. 2021년도 예산(안)

학회일정

≫ 2020년도 제35회 정기총회

1. 일 시 : 2020년 11월 6일(금) 11:30
2. 장 소 : 부산 벡스코 제2전시장 321호
3. 주요안건

• 보고 사항

1) 2020년 사업 및 업무보고

(1) 사업보고

– 학술대회 및 세미나 개최

– 학회지 및 정보 · 정책지 발간

– 한국연구재단 등재지 유지

(2) 업무보고 : 회원 현황 및 공문수발현황

(3) 학회상 시상

– 학술상(서울대학교 이병훈),
신진과학자상(식품의약품안전처 도정아),
우수논문상 피인용부분(경기도보건환경연구원 김명길)
우수논문상 인용부분(숙명여자대학교 윤요한)
3M 학술대상(한국농식품안전관리원 정덕화)

– 식품위생안전유공자 표창장 5명 수상
: 고창선((주)바이오메드), 김태익((주)써모피셔 사이언티픽코리아), 문효영(압티지엠제이), 박영민((주)풀무원), 장종근(대상(주))

– Young Scientist(구두 발표 부문) 14명 수상

– 최우수포스터상(포스터 발표 부문) 22명 수상

2) 회원 현황 보고

(1) 2020년 회원 현황보고

(2) 2021년도 이사회원 추천 : 총회의 인준에 따라 2021년도부터 이사회원으로 임명함.

• 의결 사항

1) 2020년도 제1차 임시총회 회의록 접수

2) 2020년도 세입 · 세출 결산심의

3) 2020년도 감사보고

4) 2021년도 사업계획 및 예산(안) 심의

가. 2021년도 사업계획(안)

나. 2021년도 예산(안)

제35회 한국식품위생안전성학회 정기학술대회
– 신종 식인성 병원체와 식품안전 –

- 일 시 : 2020년 11월 5일(목)~6일(금)
- 장 소 : 부산 벡스코(BEXCO) 제2전시장
- 주 최 : 한국식품위생안전성학회
- 후 원 : 식품의약품안전처 식품안전정책과, 농촌진흥청 국립농업과학원, 식품의약품안전평가원 식품위해평가과, 곰팡이독소연구회, 농림식품기술기획평가원, 부산관광공사, 한국쓰리엠주식회사, ㈜비오메리으코리아, ㈜써모피셔사이언티픽코리아, 중앙대학교 식품안전연구센터, ㈜바이오메드, 한국식품산업협회, 일루미나, ㈜신우코퍼레이션, 테라젠바이오, 옵티팜, 제주대학교, 불량식품판별연구단, 식품안전정보원, 수산물안전관리연구팀
- 주 제 : "신종 식인성 병원체와 식품안전"
- 발표 논문 : 66편(국외 11편, 국내 55편)
- 포스터발표 논문 : 182편
- 참가 부스 업체 :13개 업체 (기기부스 9개, 독립부스 4개)

◎ 구두 발표

OP-01 Toxins & Toxicology

Emodin, an emerging mycotoxin, induces endoplasmic reticulum stress, autophagy, and apoptosis in HepG2 cells

Su Been Park, Gun Hee Cho, Young Eun Park, Hyang Sook Chun*

Food Toxicology Laboratory, School of Food Science and Technology; Chung-Ang University, Anseong 17546, Republic of Korea

OP-02 Risk Assessment

백설기의 가공과정 중 buprofezin의 농약 감소 연구

임무혁*, 조미현, 이혜수, 김동현, 서정아

대구대학교

OP-03 Risk Assessment

Repellent efficacy of mixture of *Origanum vulgare* and *Tanacetum cinerariifolium* against larvae of *Tribolium castaneum* and *Cadra cautella*

Heejeong Lee[1], Si Eun Kang[1], Hwa-Eun Lee[1], Su-Hyeon Kim[1], Jaein Choe[1], Su-Hyeon Joung[1], Young-Duk Kim[2], Mi-Kyung Park[1*]

[1]School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea
[2]ICT Research Institute, DGIST (Daegu Gyeongbuk Institute of Science and Technology), Daegu 42988, Korea

OP-04 Applied Laboratory Methods

Applicability of simultaneous determination of polyphenols in Oat and sprout powders using HPLC

Su-Ji Lim[1], Jin-Wook Park[1], Yu-Seon Lee[1], Choong-In Yun[2], 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

OP-05 Sanitation & Antimicrobials

Synergistic effects of combined ficin and peroxyacetic acid against Salmonella

Thompson on plastic surfaces

Ha Lim Jeong, Shamsun Nahar, Younsoo Kim, Yu Kyung Kim, Sang-Do Ha

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

OP-06 Sanitation & Antimicrobials

Evaluation of probiotic properties of Lactobacillus plantarum BNH17

So-Hui Park, Su-Hyeon Kim, Gi Yeon Song, Mi-Kyung Park*

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

OP-07 Risk Assessment

Validation and risk assessment of GC-MS quantification method for nicotine in mushrooms, tea, berries and spices.

Hyun hee Kang[1], Eun bin Seo[1], Hyo jin Yang[1], Young jun Kim[1*], Choong in Yun[2]

[1]Department of Food Science and Technology, Seoul National University of Science & Technology, Seoul 01811, Korea
[2]Lab of Nanobio, Seoul National University of Science and Technology, Seoul 01811, Korea

OP-08 Sanitation & Antimicrobials

Investigation of antibiotic-resistant Escherichia coli from fresh produce and agricultural environment

Gi Yeon Song[1], In Young Choi[1], Damilare Adeyemi[1], Mi-Kyung Park[1*]

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

OP-09 Pathogens

Characteristics of long-term survived Salmonella enterica serovar Enteritidis at various environment conditions

Hana Song, Areum Han, Sun-Young Lee*

Department of Food and Nutrition, Chung-Ang University, Anseong 17546, Republic of Korea

OP-10 Pathogens

Isolation and identification of potentially pathogenic microorganisms associated with dental caries in human teeth biofilms

Xiuqin Chen, Eric Banan-Mwine Daliri, Pianpian Yan, Kyoung hee Jo, Deog-Hwan Oh*

[1]Department of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kangwon National University, Chuncheon 200-701, 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 Pathogens

Mechanism of thymol to combat Vibrio parahaemolyticus biofilm and increase seafood safety

Md. Ashrafudoulla, Junbin Cho, Mevo S. I. Ulrich, Sang-Do Ha*

Advanced Food Safety Research group, BrainKorea21 Plus, Chung-Ang University, 4726 Seodong-daero, Anseong, Gyunggido 456-756, Republic of Korea

OP-13 Applied Laboratory Methods

Cell-laden Gelatin methacryloyl bionk for the fabrication of Z-stacked hydrogel scaffolds for tissue engineering

Jeong Wook Seo, Hojae Bae*

Department of Stem Cell and Regenerative Biotechnology, KU Convergence Science and Technology Institute, Konkuk University, Seoul, 05029, Republic of Korea

OP-14 Sanitation & Antimicrobials

Inhibition of foodborne pathogens (Vibrio parahaemolyticus, Pseudomonas aeruginosa, and Escherichia coli) by Kimchi derived lactic acid bacteria in sea food model and food contact surfaces.

Sazzad Hossen Toushik, Kyeongjun Kim, Sang-Do Ha*

Advanced Food Safety Research Group, Department of Food Science and Technology, Chung-Ang University, 72-1 Nae-ri, Anseong, Gyeonggi-do 456-756, Republic of Korea

◎ 포스터 발표

P1-01 Inhibitory effect of cereal grains and legumes extracts on pancreatic lipase in vitro

Jaehee Lee*, A-reum Park, Minjeong Kim, Hyewon An, Kiyoen Lee, Seongjin Choi, Jin-gwan Ham

Agro-food research institute, Gangwon agricultural research and extension services 386-2 Sinbuk-ro, Sinbuk-eup, Chuncheon-si, Gangwon-do, 24203, Korea

P1-02 Determination of total arsenic and arsenic speciation in edible seaweeds from South Korea by ICP-MS and HPLC-ICP-MS

Dong-Jae Won, Jian Lee, Ye-Seul Park, Gi-Eon Park, Hwa-Jeong Lee, Yong Eui Koo*

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

P1-03 Multi-residue determination for sulfonamides in fishery products by LC-MS/MS

Soo Yeon Choi, Eun Jung Kim*, Sihyun Park, Jang Duck Choi, Hae Jung Yoon

Pesticide and Veterinary Drug Residues Division, National Institute of Food & Drug Safety Evaluation, Osong, Cheongju, Chungcheongbuk-do, 28159, Republic of Korea

P1-04 Simultaneous analysis of 168 Veterinary Drug residues in Korean fishery Ppoducts by Liquid Chromatography-Tandem Mass Spectrometry

Sihyun Park, Eun Jung Kim*, Soo Yeon Choi, Jang Duck Choi, Hae Jung Yoon

Pesticide and Veterinary Drug Residues Division, National Institute of Food & Drug Safety Evaluation, Osong, Cheongju, Chungcheongbuk-do, 28159, Republic of Korea

P1-05 Monitoring of Raw Materials for Commercial Home Meal ReplacementProducts Using DNA Barcode Information

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

New Hazardous Substance Division, National Institute of Food and Drug Safety Evaluation Cheongju, Korea

P1-06 주요 식품 수출국의 식중독균 검사법 조사 연구

육현균[1*], 김민정[1], 박기환[2], 이영덕[3]

[1]국립한국교통대학교 식품공학과
[2]중앙대학교 식품공학부 식품공학전공
[3]서원대학교 제약식품공학부 식품공학전공

P1-07 Development of Analytical Method for Methoprene in Livestock Products Using LC-MS/MS

Eun-Ji Park, Nam Young Kim, Jung mi Lee*, Yong-hyun Jung, Hae jung Yoon

Pesticide and Veterinary Drug Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju 28159, Korea

P1-08 Development of a Simultaneous Analytical Method for Pesticide Residue of Organotin Pesticide Cyhexatin and Fenbutatin oxide in the Livestock Products Using QuEChERS

Nam Young Kim, Eun-Ji Park, Jung mi Lee*, Yong-hyun Jung, Hae jung Yoon

Pesticide and Veterinary Drug Residues Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju, 28159, Korea

P1-09 Rapid multi-residue screening for 168 veterinary drugs in foods of animal origin by UHPLC-MS/MS

Hyunjin Park, Sujeong Park*, Yu Ra Kim, Tae Ho Lee, Jang-Duck Choi, Hae Jung Yoon

Pesticide and Veterinary Drug Residues Division, National Institute of Food & Drug Safety Evaluation, Osong, Cheongju, Chungcheongbuk-do, 28159, Republic of Korea

P1-10 2020년도 국내 유통 축산물 중 동물용의약품 168종 잔류실태조사

이태호, 박수정*, 박현진, 김유라, 최장덕, 윤혜정

식품의약품안전처 식품의약품안전평가원 잔류물질과

P1-11 자색옥수수 색소 1호 품종 포엽의 일반성분 함량 및 추출물 생리활성 검정

이기연*, 이재희, 박아름, 박지선, 임승태, 김태희, 김재은, 배선화, 김다솜, 최성진, 함진관

강원도농업기술원 농식품연구소

P1-12 Comparison of loop-mediated isothermal amplification (LAMP) and conventional PCR for detection of Shiga toxin-producing Escherichia coli (STEC) in various food products

Hye-Jin Jang[1], Min-Sun Koo[2*], Young-Sun Cho[2*]

[1]*Technical Assistance Center, Korea Food Research Institute, Jeollabuk-do, Republic of Korea*
[2]*Food Analysis Center, Korea Food Research Institute, Jeollabuk-do, Republic of Korea*

P1-13 대하와 흰다리새우 판별을 위한 Ultra fast PCR 판별법 개발 및 검증

박은지, 강주영, 이한철, 박민지, 김찬영, 오도경, 정은선, 김중범*

순천대학교 식품공학과

P1-14 Development for simultaneous determination of catechin and caffeine in health functional foods

Se Yun Lee, Hee Sun Jeong, Tae Hyung Yoon, Hye Young Lee, Jae Myoung Oh*

Nutrition and Functional Food Research Division, National Institute of Food and Drug Safety Evaluation, Cheongju-si, Korea

P1-15 프랜차이즈 햄버거 제품의 영양표시 실태 평가

최원희, 황금희, 조정화, 김종수, 이혜영*

영양기능연구과, 식품위해평가부, 식품의약품안전평가원

P1-16 국가표준식품성분 DB 구축을 위한 멥쌀의 품종별 식이섬유 함량 분석

진경남, 정유상, 정은정, 김용석*

전북대학교 식품공학과

P1-17 황색포도상구균 분리배지의 정성 및 정량 정확도 비교

강주영, 박은지, 이한철, 박민지, 정은선, 임지유, 최유나, 김중범*

순천대학교 식품공학과

P1-18 수산물 시료에서 분자생물학적 방법으로 병원성 비브리오균 검출을 위한 전처리 기술 개발

조경진, 박슬기, 강민균, 정금재, 송예준, 박소홍, 박민지, 김영목*

부경대학교 식품공학과2부경대학교 식품연구소

P1-19 Improved method validation and monitoring for the determination of nitrite ion in foods by diazotization

Ho Soo Lim, Euna Choi, Sang Jin Lee, Hye Seon Nam, Jong Kwon Lee*

Food Additives and Packaging Division, National Institute of Food and Drug Safety Evaluation, Cheonju, Korea

P1-20 분자생물학적 기반 신속 검출을 위한 병원성 비브리오균 증균 배양 조건 확립

정금재, 박슬기, 이재화, 조경진, 강민균, 조두민, 오도경, 손은익, 송미루, 김도균, 김영목*

부경대학교 식품연구소, 부경대학교 식품공학과2부경대학교 산학협력단

P1-21 농축액에서 프탈레이트 잔류 회수율 평가 및 식품 중 프탈레이트 미량 분석을 위한 분석법 연구

박건우*, 박경호, 김지현, 김상구, 이상윤

풀무원기술원 QSM실 식품안전센터 식품안전팀

P1-22 Oxidative stability of microwave vacuum dried fish powder supplemented extruded macaroni

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P1-23 Evaluation of crAssphage as molecular dependent MST markers to detect human fecal contamination and indicate viral presence in environment

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P1-24 Evaluation of Real-time PCR Detection Method of toxigenic Vibrio cholerae O1 and O139

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P1-25 Evaluation of Real-time PCR detection method of Vibrio cholerae serotype O1 and

O139

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P1-26 Evaluation of the potential of banana peel in the production of human food to improve food security in developing countries

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P1-27 Research of species identification and quantitation in multispecies food using Next Generation Sequencing technique

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P1-28 Inter-laboratory validation of LC-MS/MS method for the quantification of fenthion and its five metabolites in animal-derived foods

Eun Jung Chang*, Da Young Oh, Ju Hee Park, Hani Kang, Byoungeun Min, Seong Min Park, Sung-Kug Park, Seung-Tae Chung

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P1-29 Improved detection of hepatitis A virus contaminated in jogae jeotgal (fermented Manila clam)

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P1-30 Fatty acid composition and characterization of commercial vegetable oils with multivariate statistical approaches

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P1-31 Residue analysis of veterinary drugs in farmed fish in Seoul

young hee Choi*, myung sook Lee, sung hee Ryu, young hee Jin, jae eun Kwak, bog soon Kim

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P1-32 An advanced analytical method for determining silicone resin in foods by using an inductively coupled plasma optical emission spectrometer

Yeong-Ju Park[1], Min-Ji Kang[1], Mi-Sun Park[1], So-Yeon Jeong[1], Ji Hyun Lee[2], Chan Lee[2], Hee-Jae Suh[1*]

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P1-33 Improving the Method for Determination of Methyl Cellulose in Various Foods Using High Performance Liquid Chromatography

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P1-34 Quality characteristics and optimal enzymatic treatment of compound K-enriched red ginseng

Min-Ji Kang, Yeoung-Ju Park, Un Sik Hwang, Sol SIM, Su Yeon Park, So-Yeon Jeong, Mi-Sun Park, Hoon Park, Hee-Jae Suh*

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P1-35 Quality and Antioxidant Effects of the Korean Traditional Rice Wine Makgeolli Supplemented with quinoa seed during Fermentation

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P1-36 PNA probe를 이용한 사료의 Lactobacillus sp. 동정

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P1-37 PNA probe를 이용한 사료의 Bacillus sp., S. cerevisiae, 및 Torulaspora sp. 동정

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P1-38 Applicability of simultaneous determination of polyphenols in Oat and sprout powders using HPLC

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P1-39 Determination of tetrodotoxin in pufferfish using liquid chromatography-mass spectrometry

Bongki Park[1], [1]Woojin Jang[1], Ki-Hwan Park[1], Hee-Seok Lee[1], Kwang-Sik Choi[2], Wan-Ok Lee[3], Jihyun Lee[1*]

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P1-40 The Efficiency of Atmospheric Dielectric Barrier Discharge Plasma against Bacillus cereus and Staphylococcus aureus on Gwamegi (Semi-dried Cololabis saira)

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P1-41 단호박을 첨가하여 제조한 막걸리의 품질특성 및 항산화 활성

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

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P1-42 Cell-laden Gelatin methacryloyl bionk for the fabrication of Z-stacked hydrogel scaffolds for tissue engineering

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P2-01 Educational and Promotional Material for Children in Adulterated Foods Elimination

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P2-02 Enhancement of Reuterin (3-Hydroxypropanal) production from Lactobacillus reuteri URCS11 with Moringa olifera (leaves) supplement: Application in food industry

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P2-03 Adherence Inhibition of Shiga toxin producing (STEC) Escherichia coli by Non-digestible Oligosaccharides derived from Saccharomyces boulardii in Caenorhabditis elegans Gut Model

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P2-04 어린이 대상 불량식품 교육 · 홍보를 위한 가상현실(VR) 체험 프로그램 개발

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P3-01 Prevalence, characterization, and antimicrobial susceptibility of Listeria monocytogenes from raw beef and slaughterhouse environments in Korea

Yong-Seok Jang[1], Dongryeoul Bae[1], Kwang-Young Song[1], Hye-Young Youn[1], Hyun-Jin kim[1], Jin-San Moon[2], Kun-Ho Seo[1]*

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P3-02 The physicochemical and organoleptic properties of dairy products added with various concentration of hyaluronic acid A Preliminary Study

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[2]Department of Food Nutrition, Kosin University, Busan, Korea
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P3-03 The survival and fate of E. coli O157:H7 and L. monocytogenes during maturing of unpasteurized raw milk Cheddar cheese

Jung-Whan Chon[1], Jhun-Woo Kim[1], Kwang-Young Song[1,2], Jong-Soo Lim[1], Dong-Hyeon Kim[1], Dongryeoul Bae[1], Hyunsook Kim[3], Kun-Ho Seo[1*]

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P3-04 Synergistic Effects of the Early Administration of a Lactic Acid Bacterium and Yeast on the Inhibition of Salmonella Enteritidis Colonization in Young Chickens

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P3-05 Antimicrobial resistance and characterization of Staphylococcus aureus isolated from bovine mastitic milk in Korea

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

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P3-06 Cronobacter 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], Dae Hoon Keon[1]

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P3-07 Phenotype and molecular characterization of Listeria monocytogenes isolated from slaughtered cattle and pig carcasses

Serim Hong, Hye Jeong Kang, Hye Young Lee, Jin-San Moon, Soon-Seek Yoon, Ha-Young Kim*

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P3-08 Fate of Vibrio parahaemolyticus artificially inoculated onto raw squid during storage at 25 and 10℃

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

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P3-09 Prevalence of antibiotic-resistant Escherichia coli in agricultural water in Korea

Myeong-In Jeong, Dawoon Kim, Ji-Young Lee, Sojung Kim, Hyeonha Choe, Kyoung-Yul Ryu, Jae-Gee Ryu*

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P3-10 Characteristics of long-term survived Salmonella enterica serovar Enteritidis at various environment conditions

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P3-11 Microbial Contamination Levels in Disposable Products in Korea

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P3-12 A colorimetric loop-mediated isothermal amplification (LAMP) assay using molecular beacon HRPmimicking for the rapid detection of Listeria monocytogenes in meat products

Jeoung-Eun Lee[1], Sol-A Kim[1], Hyun-Jin Park[1], Hyoyoung Mun[2], Won-Bo Shim[3,4*]

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P3-13 Contamination of foodborne pathogens in lettuce and its produced environments

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P3-14 광주지역 유통·판매 소고기에서 분리된 병원성대장균의 항생제 내성 및 유전적 특성 조사

이민규*, 이향희, 정혜진, 정소향, 서유진, 조선주, 조배식, 정재근, 서정미

광주광역시보건환경연구원

P3-15 Phenotype and molecular characterization of Staphylococcus aureus isolated from slaughtered cattle and pig carcasses

Serim Hong, Hye Jeong Kang, Hye Young Lee, Jin-San Moon, Soon-Seek Yoon, Ha-Young Kim*

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P3-16 National surveillance on contamination level of foodborne pathogens from slaughtered cattle and pig carcasses from 2014 to 2019

Serim Hong, Hye Young Lee, Hye Jeong Kang,

Ha-Young Kim, Soon-Seek Yoon and Jin-San Moon*

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P3-17 Prevalence of enterohemorrhagic Escherichia coli in retail fresh beef and its correlation with carcass contamination

Eun Young Ro[1*], Young Min Park[1*], Sang Gu Kim[1], Sang Yun Lee[1]

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P3-18 Distribution of antimicrobial resistance of foodborne pathogens isolated from fresh vegetables

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P3-19 Isolation and identification of potentially pathogenic microorganisms associated with dental caries in human teeth biofilms

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P3-20 충남·북, 경남·북, 전남 지역 농업용수의 미생물학적 특성 및 농업용수 분리 대장균의 항생제 내성 패턴

황인준[1], 박대수[1], 김은선[1], 나겐드란 라자링감[1], 윤재현[1], 최송이[1], 김세리[1*]

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P3-21 Comparison of the fate of *Salmonella* Typhimurium in raw beef, pork, and chicken as a function of temperature.

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P3-22 Monitoring of foodborne pathogens from carcass and environment in cattle and pig slaughterhouses

ESeul Kim, Serim Hong, Hye Jeong Kang, Hye Young Lee, Ha-Young Kim, Soon-Seek Yoon and Jin-San Moon*

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P3-23 Interaction between invading *Listeria monocytogenes* and bacterial community structure in potting soils at different storage temperatures

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P3-24 Filtration-immunomagnetic separation based

real-time PCR for rapid and sensitive detection of Escherichia coli O157:H7 and Salmonella Typhimurium in fresh-cut-apple

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P3-25 Development of a recovery broth for heat-injured Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella Typhimurium

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P3-26 Isolation and characterization of antibiotic-resistant Salmonella spp. from fresh produce and agricultural environment

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P3-27 Development of fluorescent-labeled phage method for Salmonella detection

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P3-28 Case study for large-scale food poisoning outbreak originated from contaminated curry

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[2]Department of Preventive Medicine and Public Health, Chungnam National University, Daejeon, Korea

P3-29 Surveillance of potential foodborne viruses in retail meat from 2017-2019

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

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[2]Department of Food Bioscience & Technology, Korea University, Seoul, 02841, South Korea

P3-30 Prevalence of human enteric virus in stool of healthy adults without gastrointestinal symptom

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

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P3-31 Mechanism of thymol to combat *Vibrio parahaemolyticus* biofilm and increase seafood safety

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P3-32 Comprehensive molecular characterization and other pathogenic properties of *Vibrio parahaemolyticus* isolated from seafoods

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P3-33 Molecular epidemiology and antimicrobial resistance pattern of *Corynebacterium pseudotuberculosis* isolated from Korean black goats with lymphadenitis

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

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P3-34 Prevalence and molecular epidemiology of antimicrobial resistant *Acinetobacter baumannii* from chicken-associated samples in Korea

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P4-01 A study on heavy metal contamination of powdered agricultural products in Incheon

Byung-Kyu Park[1*], Seung-Hye Jung[1], Sung-Hee Kwon[1], Eun-Young Ye[1], Han-Jung Lee[1], Soon-Jae Seo[1], Sun-Hoi Kim[2], Sung-Min Song[2], Kwang-Sig Joo[1], Myung-Je Heo[1]

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P4-02 Pesticide and Heavy Metal Residue Monitoring in 13 Types of Agroforestry Products in 2019

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P4-03 Development of predictive models for establish the use by date of market milk

Seong-Jun Lee[1], Sun-Ryul Oh[1], Hye-In Lee[1] and Gyung-Jin Bahk[1*]

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P4-04 Monitoring of Pesticide Residues on Herbs and Spices products

Eun-Young Yeo[1*], Jin-Seob Jang[1], Su-Yeon Lee[1], Jung-Im Kim[1], Seung-Hye Jung[2], Sung-Hee Kwon[2], Byung-Kyu Park[2], Soon-Jae Seo[2], Myung-Hee Kim[1], Kwang-Sig Joo[2], Myung-Je Heo[1]

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P4-05 Improvement of microbial stabilization in liquid whole egg

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P4-06 Validation of HPLC method for the determination of formaldehyde in foods and cosmetic products

Nam Hee Lee[1], Daeun Cheong[1], Young-Suk Kim[1*]

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P4-07 Validation of gas chromatography-mass spectrometry method for the determination of 4-nonylphenols in fatty food

Daeun Cheong[1], Nam Hee Lee[1], Young-Suk Kim[1*]

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P4-08 A study on the extraction and transfer of phthalates in strawberry containers

Sung-Hee Kwon[1*], Eun-Young Yeo[1], Han-Jung Lee[1], Byung-Kyu Park[1], Soon-Jae Seo[1], Kwang-Sig Joo[1], Myung-Je Heo[1]

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P4-09 Verification of crAsspahge as a novel MST marker through qPCR analysis of human and nonhuman feces in South Korea

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P4-10 Exposure assessment of 3-Monochloropropane-1,2-diol Esters and Glycidyl Esters in foods on Korean market

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P4-11 A study on control characteristics of lactic acid bacteria derived from fruit drinks

Guen Su Kim[1*], Kang Wook Lee[1], A Hyong Baek[1], Jeong A Kim[1], Do young Kwon[1], Sang Gu Kim[1], Sang yun Lee[1]

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P4-12 신선편의식품 중 샐러드 제품의 포화지방, 트랜스지방 및 콜레스테롤 함량 분석 연구

예민지[1], 오보영[1], 김종수[1], 이혜영[1], 방수진[1*]

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P4-13 전남지역 유통 채소류의 잔류농약 실태

최수정[1*], 박종수[1], 안양준[1], 박숙[1], 박학재[1], 나환식[1], 하태만[1], 강효정[1]

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P4-14 식품 중 헥사클로로부타디엔 (HCBD) 시험법 개발 (Method Development of Hexachlorobutadiene in Foods)

Sujin Seo[1], Ji-Eun Lee[1], Misun Go[1], Yong Woon Shin[1], Jin-Wook Kwon[1], Yong Eui Koo[1*]

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P4-15 패스트푸드점 다회용 용기의 미생물 오염도 조사

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P4-16 액상, 호상 요구르트에서 *Listeria monocytogenes*

예측모델 개발

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경희대학교 식품영양학과

P4-17 우유에서 지방함량, 온도에 따른 장출혈성 병원성대장균의 행동예측모델 개발 연구

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P4-18 천연기원물질 식품첨가물의 사용실태 조사

한상미, 최시내*

㈜케이앤에이컨설팅

P4-19 Detection and molecular characterization of the Novel Recombinant Norovirus causing gastroenteritis in South Korea

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P4-20 백설기의 가공과정 중 buprofezin의 농약 감소 연구

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[1]대구대학교

P4-21 죽 가공과정 중 etofenprox의 농약 감소 연구

임무혁[1*], 이혜수[1], 서정아[1], 김동현[1], 조미현[1]

[1]대구대학교

P4-22 Prevalence and characterization of *Listeria monocytogenes* isolated from seed sprout production facilities in the Republic of Korea, 2018

Do-Young Jeong[1], Su-Bin Lee[1], Se-Ri Kim[1], Kyoung-Yul Ryu[1], Songyi Choi[1], Myeong-In Jeong[1], Nagendran Rajalingam[1], In-Jun Hwang[1], Jae-Hyun Yoon[1,2*]

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P4-23 Simultaneous recovery of *Cronobacter sakazakii*, *Escherichia coli* O157:H7, and *Salmonella enterica* serovar Typhimurium from fresh vegetables using a formulated multi-pathogen selective enrichment broth, CESB

Jae-Hyun Yoon[1,2], Do-Young Jeong[1], Su-Bin Lee[1], Songyi Choi[1], Se-Ri Kim[1*]

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P4-24 신선채소를 포함한 즉석섭취식품의 미생물학적 한계기준 설정의 필요성

정진경[1], 박영민[1*], 김상구[1], 이상윤[1]

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P4-25 Repellent efficacy of mixture of *Origanum vulgare* and *Tanacetum cinerariifolium* against larvae of *Tribolium castaneum* and

Cadra cautella

Heejeong Lee[1], Si Eun Kang[1], Hwa-Eun Lee[1], Su-Hyeon Kim[1], Jaein Choe[1], Su-Hyeon Joung[1], Young-Duk Kim[2], Mi-Kyung Park[1*]

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P4-26 Determination of residue contents of hydrogen peroxide and peracetic acid in foods and packaging using simultaneous analysis

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P4-27 Determination of quaternary ammonium compounds(QAC) residues in stainless steel surface using ultra performance liquid chromatography mass spectrometry

Songyue Cui[1*], Sungoung Lee[1], Hoontae Kwon[1], Junghoon Lim[1], Changsun Choi[2]

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P4-28 Statistical and dose-response models for risk assessment: NOAEL, Benchmark dose and Linear extrapolation

Jae-Hong Park[1], Heeju Choi[1], Myung Sil Hwang[1], Seo Yun Kim[1], Yun-sook Kang[1*]

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P4-29 Surveillance of foodborne virus in root vegetables collected from farms and markets in South Korea.

Zhaoqi Wang[1], Sunho Park[1], Soontag Jung[1], Daseul Yeo[1], Ae Min[1], Ziwei Zhao[1], Mengxiao Song[1], Ki Hwan Park[2], Changsun Choi[1]

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P4-30 A study on the exposure assessment for Mercury

Min-Kyoung Seo[1], Seungyoung Park[1], Myung-Sil Hwang[1], Minkyeong Park[1], SeungChan Lee[1], Yun-sook Kang[1*]

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P4-31 Screening for thyrogenic activity in potential endocrine disrupting chemicals by thyroid hormone receptor transactivation agonist assay using HeLa_TRE cells

Da-Hyun Jeong[1], Jae-Koan Seo[1], Hyun-Suk Oh[1], In-Gyun Hwang[1], Yun-Sook Kang[1*]

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P4-32 A Study on the pre-exposure assessment method for criteria of pesticide residue

최성희[1*], 이승우[1], 이헌주[1]

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P4-33 Validation and risk assessment of GC-MS quantification method for nicotine in mushrooms, tea, berries and spices.

Hyun hee Kang[1], Eun bin Seo[1], Hyo jin Yang[1], Young jun Kim[1*], Choong in Yun[2]

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P4-34 Survival of murine norovirus-1 and hepatitis A virus in bottled drinking water under storage temperature

Ziwei Zhao[1], Soontag Jung[1], Zhaoqi Wang[1], Daseul Yeo[1], Ae Min[1], Mengxiao Song[1], Changsun Choi[1*]

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P4-35 Survival of murine norovirus-1 and hepatitis A virus in fresh and frozen strawberries under storage temperature

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P4-36 Survival of murine norovirus-1 and hepatitis A virus in oysters under storage temperature

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

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P4-37 A Study on Heavy Metal Concentrations of New Transfered Cosmetics in Korea Market

Chae Man Choi*, Ae Sook Park, Su un Kim, Yoon Hee Kim, Geon Young Park, In Sil Yoo

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P4-38 Pesticide Residues Monitoring and Risk Assessment for Commercial Agricultural Products sold in the Southern Area of Seoul in 2019

Tae-rang Kim, Jung-youn Ji, Yae-jun Son, Kwang-ho Hwang, Mi-sun Kim, Jae-eun Kwak, Eun-jung Han, Hee-jeong Jeong, Ri-ra Kim, Yae-Jae Shin, Eun-sun Yun, Il-young Kim and Bog-soon Kim

Agricultural Products Inspection Team, Seoul Metropolitan Government Research Institute of Public Health and Environment

P4-39 Association between smoking habit and lead and cadmium concentration in human body

Seung-Chan Lee, Seung-Young Park, Min-Kyeong Park, Min-Kyeong Seo, Myung-Sil Hwang, Yun-Sook Kang*

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P4-40 유럽의 잔류농약 모니터링 시스템과 최근 결과

이혜수[1], 서정아[1], 김동현[1], 조미현[1], 임무혁[1*]

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P5-01 생리대 중 프탈레이트 오염도 조사연구

김현주[1*], 이유진[1], 김애란[1], 조윤식[1], 박신희[1], 김양희[1], 박용배[1]

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P5-02 전통발효 식품으로부터 항균활성 및 생물막을 생성하는 유산균 스크리닝 및 분리

김종희[1], 이은선[1], 김부민[1], 함준상[1], 오미화[1*]

[1] 농촌진흥청 국립축산과학원

P5-03 Effect of sinigrin content and antioxidant effects on *Brassica juncea* ethanolic extract by various extraction conditions

Hee-Yeon Kwon[1], Sun-Il Choi[1], Xionggao Han[1], Xiao Men[1], Gill-Woong Jang[1], Ye-Eun Choi[1], Ok-Hwan Lee[1*]

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P5-04 Anti-obesity effect of ethanolic extracts from *Ligularia fischeri*, *Aster scaber* and *Synurus deltoides* cultivated in Gangwon Province

Ye Eun Choi[1], Sun il Choi[1], Xionggao Han[1], Xiao Men[1], Gill Woong Jang[1], Hee-Yeon Kwon[1], Ok-Hwan Lee[1*]

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P5-05 Application of biogenic silver nanoparticles to control the multi-drug resistant food-borne pathogenic microorganisms.

Md. Amdadul Huq[1*], Xiaoqing Wang[1], Sun-Young Lee[1], Shahina Akter[2]

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P5-06 Antimicrobial resistance of Escherichia coli isolated from oysters Crassostrea gigas and major inland pollution sources in the Jaranman-Saryangdo area in Korea

Ji Young Kwon[1], Sang Hyeon Jeong[1], Ji Hoon Kim[1], Sung Rae Cho[1], Jang Won Lee[1], Kwang-Soo Ha[1*]

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P5-07 Cell survival, growth, and biochemical characteristics of the potential probiotic yeast strain *Kluyveromyces marxianus* isolated from kefir

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

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P5-08 Safety assessment of potential probiotic agent yeast: *Kluyveromyces marxianus* strains isolated from Korean kefir in BALB/c mice

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P5-09 소, 돼지 도축장 및 육가공장에서 분리한 곰팡이의 열처리에 따른 저감 효과

이은선[1], 김종희[1], 김부민[1], 오미화[1*]

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P5-10 Application of blue light-emitting diodes in combination with antimicrobials for inactivating Escherichia coli O157:H7 on fresh-cut fruit and vegetable

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P5-11 김치의 발효기간과 종류에 따른 유산균군집 및 항균활성 특성 규명

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동아제약 연구소 신제품연구팀

P5-12 식품 이물의 곰팡이 여부 확인 검사법

최종현[1*], 이수정[1], 이재황[1], 김형수[1], 임혜림[2], 나혜진[2], 문귀임[1]

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P5-13 어린이급식소 위생관리 전 후 미생물학적 품질 및 적합성 비교 분석

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P5-14 Multi-drug resistant Clostridium perfringens strains isolated from pig and meats in South Korea

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P5-15 골마지효모에 대한 키토산의 저해 효과

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[2]세계김치연구소

P5-16 쌀에 오염된 진균의 형태학적 분리 · 동정

이한철[1], 서진우[1], 김용태[1], 김동훈[1], 김찬영[1], 김중범[1*]

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P5-17 Development of novel bioprobes for Bacillus cereus detection using hybrid cell wall binding domains of phage endolysins

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P5-18 Production of microbiologically safe dried sea cucumber using infrared assisted freeze drying (IRAFD)

Ah Hyun Jung[1], Jeong Hyeon Hwang[1], Hye Seung Chung[1], Ji Young Kim[1], Il-Shik Shin[2], Sung Hee Park[1*]

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P5-19 어린이집 급식실 조리도구의 미생물학적 안전성 평가

박민지[1], 강주영[1], 박은지[1], 이한철[1], 김채영[1], 오유진[1], 김중범[1*]

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P5-20 Effect of control measures on the pathogenic *Escherichia coli* and *Staphylococcus aureus* in ready-to-eat (RTE) fresh-cut vegetables

Jeong Yeon Lee[1], So Young Yang[1], Ji Soo Lee[1], Ki Sun Yoon[1*]

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P5-21 405 nm LED 조사에 의한 감귤 저장병 원인 곰팡이의 저감화 효과 평가

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P5-22 우리나라 발효식품에서 분리된 유산균의 항리스테리아 활성 분석

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P5-23 Usnic acid-chitosan nanoparticles: Anti-persister agent against biofilm-forming pathogenic bacteria

Fazlurrahman Khan[1], Geum-Jae Jeong[2], Daeun Lee[2], Kyung-Jin Cho[2], Yoon-Ah Sim[2], Nilushi Indika Bamunuarachchi[2], Eun Ik Son[2], Young-Mog Kim[1,2*]

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P5-24 어린잎채소 세척 후 저장 온도에 따른 Escherichia coli와 Listeria monocytogenes의 생육 특성

최송이[1], 추현진[1], 채효빈[1], 나겐드란 라젤링감[1], 윤재현[1], 황인준[1], 김세리[1]

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P5-25 Screening for different organic acid and combination of slightly acidic electrolyzed water on the reduction of skin pathogens

Pianpian Yan[1], Kyoung hee Jo[1], Xiuqin Chen[1], Su Jung Yeon[1], Ramachandran Chelliah[1], Eric-Banan-Mwile Daliri[1], Deog-Hwan Oh[1*]

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P5-26 Mitochondrial targeting strategy for controlling propagation and aflatoxin production of Aspergillus flavus

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

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P5-27 Development of Slightly Acidic Electrolyzed (SAEW) Water based Nano-Formulation as a Potential Mouthwash and Hand Sanitizer against cariogenic bacteria (oral-pathogens) and multi-drug resistant methicillin-resistant Staphylococcus aureus (mdr-MRSA)

Kyoung hee Jo[1], Chae rin Park[1], Eun ji Kim[1], Pianpian Yan[1], Xiuqin Chen[1], Ramachandran Chelli[1], Deog-Hwan Oh[1*]

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P5-28 Investigation of cleaning methods and detergent to effectively remove peanut from surfaces of food facilities

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P5-29 Identification of benzethonium chloride or benzalkonium chloride in commercial Grapefruit seed extracts

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P5-30 Reduction of *Listeria monocytogenes* in king oyster mushrooms (*Pleurotus eryngii*) by combined treatments with organic acids, nisin, and ultrasound

Su-Bin Lee[1], Do-Young Jeong[1], Hye-Young Joo[1], Se-Ri Kim[1], Songyi Choi[1], Myeong-In Jeong[1], Nagendran Rajalingam[1], In-Jun Hwang[1], Jae-Hyun Yoon[1,2*]

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P5-31 Appplication of nano-emulsion based edible coating containing grapefruit seed extract to improve the safety and quality of shrimp

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P5-32 새싹 작물 가공 공정 중 미생물 오염도 조사

최송이[1], 채효빈[1], 추현진[1], 나겐드란 라젤링감[1], 윤재현[1], 황인준[1], 김세리[1], 서우덕[2]

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P5-33 Survey on analysis of Benzophenone, 1-Hexene, 1-Octene, and Heavy Metals(Pb, As, Cd, Hg) in commercial foods packing items

Chang-ho Han, Sung-ja Cho*, Ji-young Kim, Sun-hee Park, Jae-hoon Cha, So-young Jung, Moo-sang Kim, In-sil Yu

Department of Food and Drug, Seoul

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

P5-34 Investigation of antibiotic-resistant *Escherichia coli* from fresh produce and agricultural environment

Gi Yeon Song[1], In Young Choi[1], Damilare Adeyemi[1], Mi-Kyung Park[1*]

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P5-35 Inactivation of Salmonella Enteritidis on almonds by gaseous chlorine dioxide

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P5-36 Application of Floating Electrode-Dielectric Barrier Discharge Plasma for the Reduction of *Aeromonas hydrophila* and *Listeria monocytogenes* on Cabbage Kimchi

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P5-37 Combined effect of organic acids, nisin, and ultrasound on the reduction of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in enoki mushrooms (*Flammulina velutipes*)

Jae-Hyun Yoon[1,2], Do-Young Jeong[1], Su-Bin Lee[1], Songyi Choi[1], Myeong-In Jeong[1], Se-Ri Kim[1*]

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P5-38 Effects of alginate-based edible coating with antimicrobials for inactivating foodborne pathogens on fresh-cut melon

Jeong-Eun Hyun[1], Soyul Lee[1], Suyoung Jo[1], A-Ra Jang[1], Sun-Young Lee[1*]

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P5-39 Evaluation of probiotic properties of *Lactobacillus plantarum* BNH17

So-Hui Park, Su-Hyeon Kim, Gi Yeon Song, Mi-Kyung Park*

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P5-40 Characterizing the effects of e-beam on human norovirus GII. 4 viability by a RT-qPCR with propidium monoazide-sodium lauroyl sarcosinate and quality assessment in "*Jogeajeotgal*"

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P5-41 Inhibition of foodborne pathogens (*Vibrio parahaemolyticus*, *Pseudomonas aeruginosa*, and *Escherichia coli*) by Kimchi derived lactic acid bacteria in sea food model and food contact surfaces.

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P5-42 Synergistic effects of combined ficin and peroxyacetic acid against *Salmonella* Thompson on plastic surfaces

Ha Lim Jeonga, Shamsun Nahara, Younsoo Kima, Yu Kyung Kima, Sang-Do Haa

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P5-43 Sanitation using various disinfectants to control Hepatitis A virus contaminated on fresh root vegetables

Yoah Moon[1], Mi Rae Kim, Eun Ji Lee[1], Eun Seo Choi[1], Sangha Han[1], Sang-Do Ha[1]

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P5-44 TEM observation of the effect of combination treatment of LED with chitosan on pathogenic bacteria

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P5-45 Comparison of antiviral efficacy of 3 disinfectants against murine norovirus on stainless steel

Ae Min[1], Soontag Jung[1], Zhaoqi Wang[1], Daseul Yeo[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*]

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P5-46 Comparative virucidal efficacy of five disinfectants against hepatitis A virus on stainless steel by carrier test

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P5-47 Determination of Quaternary Ammonium Compounds(QAC) Residues in Stainless Steel Surface using Ultra Performance Liquid Chromatography Mass Spectrometry

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P5-48 Correlation Analysis of Inspection results and ATP Bioluminescence Assay for Verification of Hygiene Status at 5 Stars Hotels in Korea.

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P5-49 Profiles of Staphylococal Species in Retail Pork: Prevalence, Antimicrobial Resistance, Enterotoxigenicity, and Virulence Factors

Gi Yong Lee[1], Soo In Lee[1], Sun Do Kim[1], Ji Heon Park[1], Soo-JinYang[1*]

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P6-01 Microbial population and aflatoxin analysis in home-made *doenjang*

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P6-02 Influence of lead exposure to rat on anxiety of brain function

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P6-03 The Use of High Content Cellular Imaging System to Evaluate the Apoptotic Features in Chang Liver Cells Treated with Differently Processed Xanthii Fructus

Hwa Young Choi[1], Su Kyung Jang[1], Ju Hee Im[1], Jung Woo Moon[1], Hyang Sokk Chun[1*]

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P6-04 Emodin, an emerging mycotoxin, induces endoplasmic reticulum stress, autophagy, and apoptosis in HepG2 cells

Su Been Park[1], Gun Hee Cho[1], Young Eun Park[1], Hyang Sook Chun[1*]

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P6-05 Acrylamide in aricultural products -focus on raw snacks

이윤정[1], 정소영[1*], 장민수[1], 이인숙[1], 김미선[1], 김현정[1], 유인실[1]

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P6-06 Study of exposure to EDCs(Endocrine-Disrupting Chemicals) from children's slime use

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P6-07 Monitoring of Mycotoxins in Foods Using LC/MSMS

Seon-sil Choi*, So-young Yoo, Han-na Kim, Yeo-jin Choi, Sang-mi Jung, *Hyeon-jeung Kim, Jong-dae Kim*

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P6-08 Discovery of BPA-susceptibility genes in muscle cell

Soontag Jung[1], Zhaoqi Wang[1], Daseul Ye[1], Ae Min[1], Ziwei Zhao[1], Mengxiao Song[1], Sunho Park[1], Changsun Choi[1,2*]

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P6-09 Identification of differentially expressed genes in muscle tissue of mice exposed to BPA

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P6-10 Establishment of guidelines for the technology method for evaluating the toxicity of paralytic shellfish among marine toxins

kyoungah lee[1], hye-min park[2], young-ra kim[2], kyoung-jin lee[2], young-seok han[1*]

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P6-11 Monitoring of Paralytic Shellfish Poisoning (PSP) in Seoul between 2018 and 2020

Myung-sook Lee*, Suk-kyung Ko, Young-hee Choi, Young-hee Jin, Jae-eun Kwak, Seung-hee Ryu and Bog-soon Kim

Gangnam Agro-marine Products Inspection Center, Seoul Metropolitan Government Research Institute of Public Health and Environment

P6-12 Quantification of aflatoxin and ochratoxin A carried over from *Meju* to *Doenjang*

A-Yeong Jeong[1], So Young Woo[1], Jeonghun Song[1], Sang Yoo Lee[1] and Hyang Sook Chun[1*]

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P6-13 수산물(이매패류) 중 아자스필산 시험법 마련 및 실태조사 연구

김다희, 정승아, 최형화, 권진욱, 구용의*

식품의약품안전처 식품의약품안전평가원 식품위해평가부 오염물질과

◎ 주요사진

Ⅰ. 개회사
(Opening Speech)

Ⅲ. 시상
(Award)

Chair, CODEX TFAMR
Professor, Department of Microbiology
College of Veterinary Medicine
Seoul National University
Former Commissioner
Animal, Plant and Fisheries Quarantine and Inspection
(QIA), KOREA

Waters
Waters