학회일정

≫ 학술지발간

1. 한국식품위생안전성학회지(2023년 8월) : 제 38권 4호 10 편 게재
2. 한국식품위생안전성학회지(2023년 10월) : 제 38권 5호 15편 게재
3. 한국식품위생안전성학회지(2023년 12월) : 제 38권 6호 17편 게재

≫ 상임이사회 개최

* 2023년 제6차 상임이사회의

1. 일 시 : 2023년 7월 27일(목) 18:00
2. 장 소 : 진성장어
3. 주요안건
   1) 총무분야
      – 제38회 정기학술대회 사전등록 및 초록접수 일정 논의
   2) 학술분야
      – 제38회 정기학술대회 후원기관 논의
   3) 학술지 편집위원회
      – 학회지 38권 4호 발간 진행사항 보고

* 2023년 제7차 상임이사회의

1. 일 시 : 2023년 8월 30일(수) 16:00
2. 장 소 : 다온정
3. 주요안건
   1) 학술분야
      – 제38회 정기학술대회 세션 프로그램 논의
   2) 학술지 편집위원회
      – 학회지 38권 4호 발간
   3) 정보 · 정책지 편집위원회
      – 정보 · 정책지 18권 2호(12월호) 발간 준비

* 2023년 제8차 상임이사회의

1. 일 시 : 2023년 9월 20일(수) 18:30
2. 장 소 : 대동천
3. 주요안건
   1) 총무분야
      – 제38회 정기학술대회 학술상 관련 논의

학회일정

2) 학술분야
– 제38회 정기학술대회 세션 프로그램 논의
3) 학술지 편집위원회
– 학회지 38권 5호 발간 진행사항 보고

* 2023년 제9차 상임이사회의
1. 일 시 : 2023년 10월 16일(월) 18:30
2. 장 소 : ZOOM
3. 주요안건
1) 총무분야
– 제38회 정기학술대회 준비 사항 검토

* 2023년 제10차 상임이사회의
1. 일 시 : 2023년 10월 24일(화) 18:30
2. 장 소 : ZOOM
3. 주요안건
1) 총무분야
– 총이사회 및 총회 준비사항 보고
· 신규이사회원 추천, 상임이사 추천 총이사회의 및 총회를 통하여 인준하기로 결정
2) 학술분야
– 제38회 정기학술대회 개최 관련 최종사항 보고
· 정기학술대회 개최 홍보
3) 학술지 편집위원회
– 학회지 38권 5호 발간 진행사항 보고
– 학회지 38권 6호 발간 준비
4) 정보 · 정책지 편집위원회
– 정보 · 정책지 18권2호(12월호) 발간 준비

* 2023년 제11차 상임이사회의
1. 일 시 : 2023년 11월 9일(목) 18:00
2. 장 소 : 대진도원참치
3. 주요안건
(1) 총무분야
– 2023년도 제2차 총이사회의 개최 관련 논의
2) 학술분야
– 제38회 정기학술대회 개최 관련 논의
3) 재무분야
– 2023년 학술 활동 지원사업 결과 보고
3) 학술지 편집위원회
– 학회지 38권 6호 발간 준비
4) 정보 · 정책지 편집위원회
– 정보 · 정책지 18권 2호(12월호) 발간 준비

* 2023년 제12차 상임이사회의
1. 일 시 : 2023년 12월 20일(수) 17:00
2. 장 소 : 요리하는 남자
3. 주요안건
(1) 총무분야
– 제38회 정기학술대회 결과 보고
2) 재무분야
– 제38회 정기학술대회 수입내역 결과 보고
3) 학술지 편집위원회
– 학회지 38권 6호 발간 진행사항 보고
4) 정보 · 정책지 편집위원회
– 정보 · 정책지 18권2호(12월호) 발간 진행사항 보고

학회일정

이사회 개최

* 2023년도 제2차 총이사회의

1. 일 시 : 2023년 11월 30일(금) 12:00
2. 장 소 : 제주 해비치 호텔 & 리조트
3. 주요안건

· 보고 사항

1) 2023년 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, 공로상, 우수인용상(피인용부분), Thermo Fisher Scientific 학술상, 한 국식품산업협회 학술상

– 식품의약품안전처장 표창

– Young Scientist(구두 발표 부문)

– 최우수포스터상(포스터 발표 부문)

2) 회원 현황 보고

(1) 2023년 회원 현황보고

(2) 2024년도 이사회원 추천

· 의결 사항

1) 2023년도 제1차 총이사회 회의록 접수

2) 2023년도 세입 · 세출 결산심의

3) 2023년도 감사보고: 강경선 감사, 전향숙 감사

4) 2024년도 사업계획 및 예산(안) 심의

가. 2024년도 사업계획(안)

나. 2024년도 예산(안)

학회일정

>> 2023년도 제38회 정기총회

1. 일 시 : 2023년 11월 30일(금) 12:30
2. 장 소 : 제주해비치 호텔 & 리조트
3. 주요안건

· 보고 사항

1) 2023년 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(건국대학교 서건호),
신진과학자상(중앙대학교 이희석),
우수논문상 피인용부분
(인천광역시 보건환경연구원 박병규),
공로상(한국식품산업협회 김명철)
Thermo Fisher Scientific 학술상
(중앙대학교 전향숙),
한국식품산업협회장상(한국식품연구원 조용선)

– 식품위생안전유공자 표창장 5명 수상
: 이철수(한국식품과학연구원), 김종규(서울우유협동조합), 김정빈((주)부일), 김봉균(오뚜기), 허수정(한국식품안전관리인증원)

– Young Scientist(구두 발표 부문) 17명 수상

– 최우수포스터상(포스터 발표 부문) 32명 수상

2) 회원 현황 보고

(1) 2023년 회원 현황보고

(2) 2024년도 이사회원 추천 : 총회의 인준에 따라 2024년도부터 이사회원으로 임명함.

· 의결 사항

1) 2023년도 제1차 임시총회 회의록 접수

2) 2023년도 세입 · 세출 결산심의

3) 2023년도 감사보고

4) 2024년도 사업계획 및 예산(안) 심의

가. 2024년도 사업계획(안)

나. 2024년도 예산(안)

제38회 한국식품위생안전성학회 정기학술대회
– New Challenges in Food Safety –

- 일 시 : 2023년 11월 29일(수)~12월1일(금)
- 장 소 : 제주 해비치 호텔 & 리조트
- 주 최 : 한국식품위생안전성학회
- 후 원 : 식품의약품안전처, 식품의약품안전평가원, 국립농업과학원, 한국과학기술단체총연합회, 한국식품연구원, 한국식품안전관리인증원, 한국소비자원, 식품안전정보원, 한국식품산업협회, 한국식품과학연구원, 한국규제과학센터, 안전성평가연구소, ㈜비오메리으코리아, ㈜써모피셔사이언티픽코리아, ㈜세니젠, 브루커코리아, 진시스템, Waters(MCAM), 농심, HS그룹, GAP, 경북대(IP사업단+농업과학기술연구소), 부경대학교 산학협력단
- 주 제 : New Challenges in Food Safety
- 발표 논문 : 144편(국외 15편, 국내 129편)
- 포스터발표 논문 : 206편
- 참가 부스 업체 : 21개 업체(기기부스 13개, 독립부스 8개)

◎ 구두 발표

OP1-01 Validation and determination using HPLC and LC-MS/MS for organic acids in processed foods in Korea

Min-A Kim[1], Do-yeon Kim[1], Ku-Won Kim[1], Choong-In Yun[2], Young-Jun Kim[1,2*]

[1]Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea
[2]Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea

OP2-01 Optimization of growth factor for lactic acid bacteria to prevent discoloration in tuna using response surface methodology

Ji-Hwan Choi, Du-Min Jo, Young-Mog Kim

Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

OP2-02 Application of static headspace GC-MS method for selective 1,4-Dioxane detection in food additives

Su-Yeon Park[1], Myung-Chan Kim[1], Seo-Yeon Kwon[1], Yu-Kyeong Kim[1], Yeong-In Kim[1], Yong-Soo Seo[2], Sueng-Mok Cho[1], Eui-Cheol Shin[3], Jin Hong Mok[1], Yang-Bong Lee[1]

[1]Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea
[2]Cooperative Laboratory Center, Pukyong National University, Busan 48513, Korea
[3]Department of Food Science/GreenBio Science, Gyeongsang National University, Jinju 52828, Korea

OP2-03 A rapid culture-independent detection method of *Salmonella* spp. in poultry products utilizing immunomagnetic separation, whole genome amplification, and loop-mediated isothermal amplification

Hyungsuk Oh, Eun-Ah Jung, Hyeon-Jin Kim, Tae-Jin Kim, Kun-Ho Seo*

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

OP3-01 Analysis of differences in consumption behavior of seafood according to the frequency of purchase of seafood by food main buyers

Min Sook Kyung, Seo Young Koo, Sunjung Ahn, Joon Ho Hwang, Sunny Ham*

Department of Food & Nutrition, Yonsei University, Seoul 03722, Korea

OP4-01 Harnessing elastic light scattering for rapid and label-free bacterial species classification

Euiwon Bae[1*], Brianna Corman[2], Valery Patsekin[2], Bartek Rajwa[3], J. Paul Robinson[2,4]

[1]Applied Optics Laboratory, School of Mechanical Engineering, Purdue University, West Lafayette, Indiana 47907, USA
[2]Department of Basic Medical Sciences, Purdue University, West Lafayette, Indiana 47907, USA
[3]Bindley Bioscience Center, Purdue University, West Lafayette, Indiana, 47907
[4]Weldon School of Biomedical Engineering, Purdue University, West Lafayette, Indiana 47907, USA

OP4-02 Specific and rapid detection of *E. coli* O157:H7 with magnetic separation and nanoluciferase fused bacteriophage tail spike proteins

Jin Seo, Minsuk Kong

Department of Food Science and Biotechnology, SeoulTech, Seoul 01811, Korea

OP5-01 Development of poly lactic acid based natural antimicrobial film with caprylic acid against Salmonella biofilm contamination in meat industry

Eun Her, Sangha Han, Sang-Do Ha*

Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

OP5-02 Exploring the path of fundamental research on Aeromonas hydrophila contamination in food and charting future directions

Md. Ashikur Rahman, Md. Ashrafudoulla, Shirin Akter, Sang-Do Ha*

Food Safety and Regulatory Sciences, Chung-Ang University, Anseong 17546, Korea

OP5-03 Effect of UV-C combined with Baicalin to combat Salmonella thompson biofilm in chicken skin and related surfaces

Humaun Oliulla, Md Ashikur Rahman Mizan, Md. Ashrafudoulla, Sang-Do Ha*

Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

OP5-04 Comparative anti-microbial and anti-biofilm activities of postbiotics derived from kefir and normal raw milk lactic acid bacteria against bovine mastitis pathogens

Hyeon-Jin Kim[1], Hyungsuk Oh[1], Jin-San Moon[2], Kun-Ho Seo[1]

[1]Center for One Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea
[2]Bacterial Disease Division, Animal and Plant Quarantine Agency, Gimcheon 39660, Korea

OP5-05 A study on the relationship between knowledge, attitude, and behavior regarding camping food hygiene and safety management

Wonwi Moon, Seonok Ham*

Department of Food&Nutrition, Yonsei University, Seoul 03722, Korea

OP5-06 Synthesis of gold nanoparticles using Eisenia bicyclis extract and its anti-biofilm activity against pathogenic bacteria

DoKyung Oh[1], Sim-Yeon Ju[1], Ji-Hwan Choi[1], Fazlurrahman Khan[2], Young-Mog Kim[1*]

[1]Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea
[2]Institute of Fisheries Sciences, Pukyong National University, Busan 48513, Korea

OP5-07 Optimization of protease production by Bacillus licheniformis SF5-1 and bioactive activity of its hydrolysate from soybean meal

Yikang Sim, Jiyoung Shin, Junho Yang, Sora Lee, Seokwon Kang, HNINOOHLAING, Ji-young Yang*

Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

OP5-08 Food quality maintenance of mackerel fillets by the combinational application of lactic acid bacteria cell-free supernatant and rosemary extract

Jeong-Bin Jo, Du-Min Jo, Young-Mog Kim*

Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

OP5-09 Characterization of newly isolated lytic bacteriophages targeting Listeria monocytogenes for the potential application to dairy yogurt

Jeongeun Park, Jiyong Kim, Jaein Choe, Mi-Kyung Park*

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

OP5-10 Exploring the potential possibility of a novel lytic phage vB_EcoM_EC as a biocontrol agent against indigenous Escherichia coli isolates

Jaein Choe, Su-Hyeon Kim, Mi-Kyung Park*

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

OP6-01 Terminalia catappa extract improves lipid metabolism and antioxidant response against glucose toxicity and expends healthspan in Caenorhabditis elegans

Yebin Kim, Miran Jang*

Department of Food and Life Science, Inje University, Gimhae 50834, Korea

OP6-02 Introduction of domestically regulated mycotoxin method in food and investigation of contamination status

Seonghwan Moon*, Euna Chong, Yechan Kim, Soi Kim, Kwangsoo Jeon, Chulhan Park, Dooho Park, Bongpyo Hong

SGS Korea, Uiwang 16071, Korea

◎ 포스터 발표

P1-01 Monitoring and risk assessment of lead and cadmium in agricultural products at local food markets in Ulsan

Min-kyung Kim*, Kyoung-jin Kim, Geum-bi Kim, Su-hui Kim, Young-kyoung Jo, Hui-jeong Kim, Ju-eun Park, So-yeon Jeong, Won-dug Seo, Young-seon Choi, Su-mi Choi

Agricultural & Aquatic Products Research Division, Ulsan Research Institute of public Health and Environment, Ulsan 44642, Korea

P1-02 Monitoring of pesticide residues in agricultural products at local food famer's markets in Sejong City from 2020 to 2022

In Hae Choi*, Kyung Seon Kim, Min Seok Kim, Eun Ok Bang, Chan Hee Jung

Sejong Research Institute of Health and Environment, Sejong 30015, Korea

P1-03 Analysis of the microbiota of oysters in South Korea by five distribution channels

Ye Jin Hong[1], Yeo Min Kim[1], Young Hoon Lee[2], Seon Gyeong Park[3], Min Suk Rhee[3], Tae Jin Cho[2], Sun Ae Kim[1*]

[1]*Department of Food Science and Biotechnology, Ewha Womans University, Seoul 03760, Korea*
[2]*Department of Food and Biotechnology, Korea University, Seoul 02841, Korea*
[3]*Department of Biotechnology, Korea University, Seoul 02841, Korea*

P1-04 Detection of Escherichia coli O157:H7 and Bacillus cereus in lettuce and beef by real-time PCR

Dayoung Byeon, Jin-Hee Kim*

Department of Food and Nutrition, Mokpo National University, Muan 58554, Korea

P1-05 Development of predictive growth model for establishing of use by date in prepacked *Gimbap*

Hye-In Hwang, Jae-Yeong Bang, Seung-Kyu kim, Hye-In Lee, Gyung-Jin Bahk*

Department of Food and Nutrition, Kunsan National University, Kunsan 54150, Korea

P1-06 Checking the temperature of fresh food delivered by courier using time-temperature indicator (TTI) and smartphones

Jae-Yeong Bang, Hye-In Hwang, Seung-Kyu Kim, Gyung-Jin Bahk*

Department of Food and Nutrition, Kunsan National University, Kunsan 54150, Korea

P1-07 Development of a prediction model for Staphylococcus aureus and vibrio parahaemolyticus in meat meal kit

Jae-Hee Park, Se-Hun Kim, Yongchjun Park, Soon Han Kim, Sunyoung Hwang*

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

P1-08 Comparison of Salmonella spp. and L. monocytogenes risk in cabbage juice

Su Bin Son[1], Se Wook Oh[2], Ki Sun Yoon[1*]

[1]*Department of Food and Nutrition, Kyung Hee University, Seoul 02447, Korea*
[2]*Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea*

P1-09 A study on the detection status of microplastics in domestic commercial salt

Seung-Wan Hong*, Hee-Dae Park, Kyung-Shik Park, Jin-Hyun Kim, Seung-Hyeon Jung *Food*

Safety Science Institute, OTTOGI Corporation, Anyang 14060, Korea

P1-10 Development of predictive models of Cronobacter sakazakii in cheese for infants

Yu-Na Jo, Jeong Won Son, A Young Min, Yongchjun Park, Soon Han Kim*

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

P1-11 Development of predictive models of Cronobacter sakazakii in processed meat-containing product for the elderly

Jeong Won Son, Yu-Na Jo, A Young Min, Yongchjun Park, Soon Han Kim*

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

P1-12 The migration and analysis of heavy metals during air frying and microwave heating methods: paper and rubber

Jeong Won Son, Yu-Na Jo, A Young Min, Yongchjun Park, Soon Han Kim*

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

P1-13 Investigation of diclazuril residues in chicken eggs and exposure assessment

Min Ji Kim*, Manho Choi, Ji Young Kim, Dong Woo Shin

Pesticide and Veterinary drug Residues Division, National Institute of Food and Drug safety Evaluation, Cheongju 28159, Korea

P1-14 Evaluation of health-based guidance value (HBGV) of 2-chloroethanol (2-CE)

Seonggeun Zee, Young Joo Lee, Hyeonji Oh, Sanghyun Yoon, Geumsoon Oh, Youngmin Sin*

Food Safety Risk Assessment Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju 28159, Korea

P1-15 Monitoring of acrylamide in recommended standard of management foods used for LC-MS/MS

Dong June Kee, Ju Hui Kang, Jeong Min Kim, Woo Young Lee, Jae Eun Mun*

New Hazardous Substances Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju 28159, Korea

P1-16 Development and validation of multi-analytical method for alkenylbenzenes in food using GC-MS/MS

Min Woo Choi, Young Woon Kang, Su-jin Oh, Junghyuck Suh, Soonho Lee*

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P1-17 Analytical method of polychlorinated biphenyls by introducing an automatic clean-up equipment

Yu-Sang Cho*, Hae-Soon Lee, Jin-Hyun Kim, Seung-Hyeon Jung

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P1-18 Analysis of flavor pattern and volatile components according to the storage period of processed oat products using electronic nose

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P1-19 Monitoring microbial quality and safety of Fresh salads, vegetable juices, and vegetable/fruit juices in Korea

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P1-20 Salmonella spp. and Listeria monocytogenes analysis in fresh salads and fruits & vegetables juices: 2023 summer

Se-Wook Oh*, Ji-Yun Bae, Unji Kim, So-Young Lee, So-Hee Kim, Yeon-Hee Seo

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P1-21 Distribution and contamination of microorganisms in ten different cuts Hanwoo beef carcasses

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

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P1-22 Analysis of hazardous heavy metals in camping cooking utensils using ICP-OES

Hye Young Park*, Ok Yeon Song, Yun Jin Lee, Si Weon Choi, Hye Seon Nam, Youn Ju Choi

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P1-23 Analysis of microbiological hygiene status of frozen croissant dough sold in the market

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P1-24 Development of safety prediction algorithm for overlapped/combined consumption of health functional foods

Huiwon Seo[1], Hyeong Kyu Kim[1], Hongjun Jean[2], Yooheon Park[1,2], Seok-Hee Lee[1,2*]

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P1-25 Application of UHPLC-PDA and LC-HRMS methods for determining 31 NSAIDs in illegal products

Ji Hyun Lee, Hyunsuk Kim, Yoonji Yang, Aeseul Kim, Minkung Seo, Sowoon Seo, Hyungil Kim, Sooyeul Cho*

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P1-26 Validation and determination of organotins in agricultural products using GC-MS

Juhee Cho[1], Sumin Lim[1], Jiwon Park[1], Choong-In Yun[2], Young-Jun Kim[1,2*]

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P1-27 Microbiological hazard analysis of Korean rice cake(Garae-tteok) by manufacturing process

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P1-28 Risk assessment of heavy metals in distributed fishery products in Gwangju (2020-2022)

Hyo Hee Kim, Jin Jeong, Duckwoong Park, Semi Lee, Eunji Kim, Suyeon Lee, Suyeon Choi, In-sook Kang*

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P2-01 Verification of new analytical method for three pesticides: novaluron, dimethomorph, and iprodione

Chun yeong Lee*, Bo kyung Jung, Dong gue Kim, Yun jeong Yi, Mi sun Kim, Hee Jin Choi, Min jung Kim, Jin kyung Yu, Mi sun Hong, Eun sun Yun, Ju sung Park

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P2-02 Establishment of ai-based accuracy test of DNA markers for food safety authentication

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P2-03 Development of mitocondrial genome-based Indel markers to distinguish between ganoderma lucidum and perenniporia fraxinea

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P2-04 Analysis of the fragmentation patterns and structures of tretoquinol, pentoxyverine, etc. adulterated in the dietary supplement using LC-QTOF-MS

Mi Jin Kim, Hwan Seong Choi, Hyunil Shin, Ji Hyun Lee, Hyungil Kim, Sooyeul Cho*

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P2-05 The quality characteristics and antioxidant activity of jelly using enzymatic hydrolysates of young ginseng sprout

Sowon Yang, Hyunji Seo, Sieun Yu, Chaeyeon Song, Haebin Jo, Daeun Hwang, Hee-Jae Suh*

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P2-06 Quantitative method using primer-generation rolling circle amplification to detect pathogenic genes

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P2-07 Improvement of lutein analysis method for functional ingredient complex of health functional food

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P2-08 Optimization of enzymatic hydrolysis of Tenebrio molitor and the quality characteristics of Yanggaeng with the addition of it

Chaeyeon Song, Hyunji Seo, Sieun Yu, Sowon Yang, Daeun Hwang, Haebin Jo, Hee-Jae Suh*

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P2-09 Effect of different extraction technologies on the antioxidant changes of algae

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P2-10 Development of molecular markers for the differentiation of cultured Takifugu rubirpes

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P2-11 Development of simultaneous analytical method of veterinary drug residues in livestock and fishery products using liquid chromatography-quadrupole-time-of-flight mass spectrometry

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P2-12 Mitochondrial DNA analysis of closely related Takifugu species

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P2-13 Simple and effective analytical method for insecticide amitraz residues in beef, milk, and fat using LC-MS/MS

Jonghwa Lee*, Dai An, Yunseon Kwak, Juhyeon Park, Jihye Min, Seungwan Jee, Soo Kyung Suh, Mi-Ok Yun

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P2-14 Validation of analytical method for Lancotrione-sodium and its metabolite residues in agricultural products

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P2-15 Assessment of neonicotinoid insecticide residues in leafy and fruit vegetables from southern Seoul markets

Yun Jeong Yi*, Bo Kyung Jung, Donggue Kim, Chun Yeong Lee, Mi Sun Kim, Hee Jin Choi, Min Jung Kim, Jin Kyung Yu, Mi Sun Hong, Eun Sun Yun, Ju Sung Park

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P2-16 Development and validation of simultaneous analysis method to analyze 8 pharmaceutical compounds that cloperastine, theobromine etc. using UPLC-PDA

Mi Jin Kim, Hyun Il Shin, Hwan Seong Choi, Ji Hyun Lee, Hyung Il Kim, Soo Yeul Cho*

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P2-17 Research on live lactic acid bacteria in probiotic products

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P2-18 A rapid analysis method for microorganisms in convenience foods using liquid nutrient media

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P2-19 Detection of sexual enhancement compounds - sildenafil and its analogues in products purchased directly from overseas using HPLC and LC-MS/MS

Ji Hyun Lee, Yoonji Yang, Aeseul Kim, Hyunsuk Kim, Minkyung Seo, Sowoon Seo, Hyungil Kim, Sooyeul Cho*

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P2-20 Development of KASP markers for identification of Solanum nigrum Linn.

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P2-21 Molecular beacon design for colorimetric loop-mediated isothermal amplification assay

Jeong-Eun Lee[1], Sol-A Kim[2], Dong-Hyun Kim[2], Song-Min Lee[2], Hee-Kyeong Yang[2], Ik-Jun Choi[2], Won-Bo Shim[3,4*]

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P2-22 Evaluation of matrix effect for analysis of

multi-veterinary drugs in fishery products using LC-MS/MS

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P2-23 Applicability of determination of avilamycin in livestock using liquid chromatography-tandem mass spectrometry

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P2-24 Analysis of aminoglycoside antibiotics using LC-MS/MS in honey, propolis, and royal jell

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P2-25 Development of analytical method for isoeugenol in fishery products using GC-MS/MS

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P2-26 Development of qualitative test method for unapproved genetically modified squash using various PCR platforms

Min Ki Shin*, Seung-Jin Hong, Dong-Gyu Kim, Eunju Lee*

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P2-27 Rapid and sensitive detection of viable Escherichia coli O157: H7 in salad by PMAxx combines immunomagnetic separation with real-time PCR

So-Hee Kim, Yeon-Hee Seo, Ji-Yun Bae, Unji Kim, So-Young Lee, Se-Wook Oh*

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P2-28 Analytical method development for polyfluoroalkyl substances in rice matrix using QuEChERS and LC-MS/MS

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P2-29 Development of long-term preservation method for rotavirus

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P2-30 Establishing the multi-analytical methods for bio-toxins (peptide-type toxin) in agricultural products by using UPLC-MS/MS

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Jung Shin, Soonho Lee*

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P2-31 Evaluation of applicability of the multi-analytical methods for bio-toxins (peptide-type toxins) in agricultural products

Jiwon Yoon, Seok-Woo Hyun, Yo A Lee, Seung Jung Shin, Soonho Lee*

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P2-32 Study on the applicability of simultaneous analytical method of mycotoxins in various foods

Hee Won Lee, Hee Joong Kim, Young Woon Kang, Junghyuck Suh, Soonho Lee*

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P2-33 A study on the optimization of chlorogenic acid analysis in conventional food with Health claim

Hee Sun Jeong, Byoung Kyu An, Jung Ho Choi*, Kwang Il Kwon, Hye Young Lee

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P2-34 Development of a high-performance liquid chromatography-tandem mass spectrometric method for the determination of methimazole in livestock and fishery products

Sung Yong Ha, Jun young Choi, Sooyeon Kim, Minhwa Lee, Youngsu Lee, So-Young Um, YongSang Lee

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P2-35 Development of ultrafast real-time PCR method for distinguishing three crab species (Paralithodes camtschaticus, Chionoecetes opilio, and C. japonicas)

Eun Ji Park, Ja Hyun Lee, Su Yeon Eom, Ho Soo Lim, Hyung Soo Kim, Jae-Eun Mun*

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P2-36 Identification of morphologically indistinguishable plants using species-specific PCR

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P2-37 Ultra-fast real-time PCR method for the identification of Cherax quadricarinatus and Homarus americanus

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P2-38 Development of a rapid detection method

for Escherichia coli using an Artificial Intelligence (AI) technology

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P2-39 Comparison of detection efficiency and accuracy in total aerobic bacteria selective media

Ji-yu Im, Chae-Young Kim, Eun-Yeong Kim, Ju Hee Nam, Du-Yeong Jung, Jung-Beom Kim*

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P2-40 Food fraud detection combined with artificial intelligence by food categories and types of food fraud

Su Been Park[1], Sang Yoo Lee[1], So Young Woo[1], Jongwon Choi[2], Hyang Sook Chun[1*]

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P2-41 Multiplex PCR assay for the simultaneous detection of three types of lavers, : Neopyropia yezoensis, Neopyropia tenera, and Neoporphyra haitanensis

Jun Su Kim, Seung-Min Yang, Eiseul Kim, Hae-Yeong Kim*

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P2-42 Validation of rapid detection method for total aflatoxins using Afla-V one kit in peanut, chili, corn oil, and doenjang

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P2-43 Simultaneous determination of emerging mycotoxins fusaric acid, diacetoxyscirpenol, cyclopiazonic acid in food matrix by LC-MS/MS detection with SPE clean-up

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P2-44 Analysis of 10-HDA in royal jelly using high performance liquid chromatography

Su Hee Lee, Hye Jeong Jeong, Geon Woo Park, Hui-Seung Kang*, Woo-Young Lee, Jae-Eun Mun

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P2-45 Determination of adulteration testing in honey using a liquid chromatography quadrupole time of flight mass spectrometry

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P2-46 Droplet digital PCR for absolute

quantification of Lactiplantibacillus plantarum subsp. plantarum in milk

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P2-47 Discrimination and identification of bovine and porcine gelatin from specific peptide markers in dietary supplement capsules by LC-MS/MS

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P2-48 Anti-obesity effects of Brassica juncea extract in 3T3-L1 adipocyte and high fat diet-induced obese mice

June seok Lim[1], Ji-Hyun Im[2], Xionggao Han[2], Xiao Men[2], Geon Oh[2], Geun hee Cho[1], Sun-Il Choi[2], Woon sang Hwang[3], Ok-Hwan Lee[2*]

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P2-49 Anti-obesogenic effect of Brassica juncea extract in BPA-induced 3T3-L1 adipocytes and obese C57BL/6J mice

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P2-50 Development of qualitative and quantitative test methods for 13 active ingredients of sterilization and disinfectant products

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P2-51 Construction and performance of sub-terahertz wave imaging system for the detection of low-density foreign objects for the potential application of the food industry

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P2-52 Usability evaluation of a user-friendly smartphone-based communication system integrated with detection algorithms for conveying the information of imported food products

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P2-53 Development of an AI-integrated communication model system using mobile apps for imported food products

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P3-01 A meta-analysis of industry 4.0 technology applications in the agricultural food supply chain: domestic and international cases

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P3-02 Effect of calcium and vitamin D supplements on fractures: a systematic review and meta-analysis

Hayoung Choi[1], Yohan Song[2], Jahyun Cho[3], Gaya Noh[4], Soohyun Oh[5], Yongik Jeong[6], Youngrak Kim[7], Seryun Park[8], Hye-Young Kwon[4*]

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P3-03 The impact of omega-3 supplement on healthcare expenditure for cardiovascular diseases

Jahyun Cho[1], Gaya Noh[2], Hayoung Choi[3], Yohan Song[4], Soohyun Oh[5], Yongik Jeong[6], Youngrak Kim[7], Seryun Park[8], Hye-young Kwon[2*]

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P3-04 Current status and development direction of foods for special medical purposes in domestic and abroad

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P3-05 A study on the management direction of animal medications in domestic settings

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P3-06 The impact of health claims with health functional food on perception in Korean consumers

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P3-07 Analysis of the sugar intake according to the use of nutrition labels in Korean adults based on the 2017-2021 Korea national health and nutrition survey (KNHANES)

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P4-01 Application of the molecular biology method for detection of Staphylococcus aureus

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P4-02 Analysis of food poisoning outbreaks occurred in Busan, 2022

HyeSun Hwang*, Yeji Byun, JiYoung Park, YoungHee Kwon, JaeHoon Jeong, HoCheol Yun

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P4-03 Cultivation and genetic characterization of human astrovirus

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P4-04 Survival of rotavirus on beef, chicken and lettuce depending on various storage temperatures

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P4-05 The prediction of food poisoning outbreaks according to climate change scenarios

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P4-06 A study on microbial contamination of leafy vegetables for school foodservice in Gyeonggi province

Dong Hyeon Cho*, Jong In Choi, Jeong A Han, Seung Hwan Yoon, Sang Youn Sim, Jung Soo Park

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P4-07 Comparison of LAMP-MPN method with direct-plating method for quantification of Listeria monocytogenes contaminated at low levels in pork and chicken

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P4-08 Status of salmonellosis diagnosis in Seoul (2017~2023)

Miok Song*

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P4-09 Complete genome sequence of Vibrio parahaemolyticus MFDS1020133, a foodborne pathogen from a Konosirus punctatus in South Korea

Juyeon Park, Hyo Ju Choi, Jina Ha, Jae Hyun Choi, Woojung Lee, Doo Won Seo, Seung Hwan Kim, Soon Han Kim*

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P4-10 Genome-based characterization and comparative genomic analysis of Salmonella enterica subsp. enterica serovar Enteritidis MFDS1022168 isolated from an outbreak in South Korea

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P4-11 Whole-genome sequencing of Salmonella enterica subsp. enterica serovar enteritidis strain MFDS1019591

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P4-12 Complete genome sequence of Salmonella enterica serovar Typhimurium Str. MFDS1021937 isolated food-borne outbreak in Korea

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P4-13 Phenotypic and molecular characterization of Salmonella isolated from eggs and egg products

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P4-14 Development of method for isolation and concentration of viral pathogens in agricultural environment

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P4-15 Seasonal viral dynamics and diversity around Jeju island fish farms by metagenomics analysis.

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P4-16 A survey on the microbiological sanitary condition of fermented milk purchased around Dong-Eui university in Busan

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P4-17 Microbiological quality assessment of franchise burger in busan, Korea

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P4-18 Specific and Rapid Detection of E. coli O157:H7 with Magnetic Separation and Nanoluciferase Fused Bacteriophage Tail Spike Proteins

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P4-19 Microbiological safety assessment of samgak-kimbap purchased around Dong-Eui university in busan

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P4-20 Optimization of detecting Clonorchis sinensis and Metagonimus yokogawai through real-time PCR

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P4-21 Comparison real-time PCR study for Gymnophalloides seoi and Taenia solium detection

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P4-22 Molecular genetic characteristics of methicillin-resistant Staphylococcus aureus isolated from foods and food environment

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P4-23 Effect of soft rot and hydroponic solution changes on virus internalization

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P4-24 A survey on the microbiological sanitary condition of pre-made sandwich around Dong-Eui university in Busan

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P4-25 Development of short enrichment broth for rapid detection of non-injured and sodium hypochlorite injured Bacillus spp.

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P4-26 Development of rapid enrichment broth for rapid detection of non-injured and sodium hypochlorite injured Listeria monocytogenes

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P4-27 Rapid and visual detection of Escherichia coli O157:H7 using an RPA-CRISPR/Cas12a-based biosensor

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P4-28 Prevalence, toxinotyping, and antimicrobial profiles of Clostridium perfringens isolated from pork production chain in Korea

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P4-29 Comparison of three methods (selective agar, real-time PCR and loop-mediated isothermal amplification method) for detection of Salmonella typhimurium in food

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P4-30 Evaluation of characteristics including serotype, pathogenicity, and antibiotic resistance of Salmonella spp. isolated from cabbage

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P4-31 Analysis of microbial and pathogenic contamination on fresh-cut onion, cabbage and mung-bean sprout in Korea

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P4-32 Antimicrobial effect of sanitizers depending on treatment temperature for inactivating foodborne pathogens in vegetables

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P4-33 Microbiological safety of garlic, onion, and green onion subjected to different minimal processes during refrigerated storage

Areum Han, Hyeonsu Kim, Yeonjin Woo, Eunjin Yoo, A-Ra Jang, Sun-Young Lee*

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P4-34 Effect of foliar application of natural antimicrobials on phytopathogenic bacteria in lettuce plants under natural sunlight

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P4-35 Evaluation of microbiological safety in Shellfish living in the southern coast

Chae-Young Kim, Ji-Yu Im, Du-Yeong Jung, Seong-Jin Park, Seung-Hyun Cho, Jung-Beom Kim*

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P4-36 Isolation and identification of Fungi isolated from Tteokguk rice

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P4-37 Rapid discrimination of five foodborne pathogens using surface-enhanced raman spectroscopy

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P4-38 Antibiotic resistance and hemolytic characteristic of sterilization indicator bacteria

Ju-Hee Nam, Chae-young Kim, Ji-yu Im, Du-yeong Jung, Eun-yeong Kim, Jung-Beom Kim*

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P4-39 Antibiotic resistance of Acinetobacter spp. isolated from agricultural products and agricultural environment

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P4-40 Complete genome sequence of vibrio parahaemolyticus NIFS2208160 isolated from seawater adjacent to shellfish growing area along the south coast in Korea

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P4-41 Quantification of foodborne Listeria monocytogenes and Bacillus velezensis in preharvest lettuce using qPCR

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P4-42 Complete genome sequencing and comparative genomics of Salmonella enterica subsp. enterica serovar Schwarzengrund strain S16

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P4-43 Prevalence and antimicrobial susceptibility profile of Staphylococcus spp. isolated from agricultural products and the environmnet

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P4-44 Investigation of foodborne pathogens on non-heated foods served in food service business operators in Seoul

Young-Eun Kim*, Young-Hee Choi, Jae-Kyoo Lee, Jin-Young Kim, Soon-Young Hong, Da-mi Kim, Ouk-Hee Kim, In-Sook Hwang

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P4-45 Genetic characterization of Salmonella spp. isolated from agricultural environments

Injun Hwang, Daesoo Park, Eunsun Kim, Song-Yi Choi, Kyung Min Park, Se-Ri Kim*

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P4-46 Analysis of uncertainty of Ochratoxin a in wheat using LC-MS/MS

Dong-Jin Kang, Chae Uk Lim, eunjoo Beak, Yong-Kyung Kim, Sujeong Shin, Seyeon Kim, Namkuk Kim, Seong-Hun Lee*

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P4-47 Simultaneous determination of prochloraz and its metabolites in 5 representative agricultural products by liquid chromatography-tandem mass spectrometry (LC-MS/MS)

Chae Uk Lim, Hansol Lee, Eunjoo Baek, Namkuk Kim, Kyungeun Yu, So Hee Park, Dogyung Oh, Seong Hun Lee, Sung-Hee Hong, Hyejin Park*

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P5-01 Survey on residues of extremely and highly toxic pesticide ingredients

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P5-02 Development of poly lactic acid based natural antimicrobial film with caprylic acid against Salmonella biofilm contamination in meat industry

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P5-03 Inactivation effect of various disinfectants against rotavirus suspension and food contact surface

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P5-04 Antibacterial coating of ternary polymer blend containing grapefruit seed extract on polyurethane sponge for application to strawberry harvesting

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P5-05 Isolation and characterization of multidrug-resistant Salmonella-specific bacteriophages and their antibacterial efficiency in chicken breast

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P5-06 Exploring the path of fundamental research on Aeromonas hydrophila contamination in food and charting future directions

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P5-07 Isolation, characterization of Salmonella Thompson-specific bacteriophages and their preventive application against Salmonella Thompson biofilm on eggshell as a promising antimicrobial agent in the food industry

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P5-08 The mechanism of action of peppermint

essential oil to combat biofilm developed by foodborne and food spoilage pathogens on food contact surfaces

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P5-09 Effect of UV-C combined with baicalin to combat Salmonella Thompson biofilm in chicken skin and related surfaces

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P5-10 Distribution of pathogenic genes and antibiotic resistance in vibrio strains isolated from aquarium water

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P5-11 Optimization of peroxyacetic acid (PAA) treatment time and concentration for potato washing process

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P5-12 Harmonising electrolysed water synergies with modern techniques: ensuring safety standards in agriculture, food, and environment

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P5-13 A study to identify the cause of a food poisoning outbreak in a kindergarten in Seoul

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P5-14 Tracing antimicrobial resistance in fresh produce and agricultural environment

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P5-15 Antimicrobial efficacy of blue light combined with riboflavin treatment in various food conditions

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P5-16 Synergistic bactericidal effects of 405 nm blue LED irradiation and gelatin film on Escherichia coli O157:H7 and Salmonella Typhimurium in buffered peptone water (PW) and on fresh grapefruit peel surfaces

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P5-17 Synergistic efficacy of the combined ultrasound and ammonium persulfate in inactivating E. coli O157:H7 in buffered peptone water and orange juice

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P5-18 Effect of sample color on combined treatment of blue light and riboflavin

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P5-19 Application of flexible plasma patch for inactivation of Staphylococcus aureus on pork skin

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P5-20 Synergistic inactivation of Escherichia coli O157:H7 using UV-A light and propyl gallate in peptone water and apple juice

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P5-21 Investigation of microbial contamination in dried fish fillet products

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P5-22 A study on the reduction of microorganisms in unheated green juice containing Brassica oleracea var.acephala

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P5-23 Production of a monoclonal antibody specific against a thermal stable-soluble protein in Tenebrio molito

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P5-24 Development of an indirect Enzyme-linked immunosorbent assay (ELISA) based on a Monoclonal antibody for detecting egg-adulterated foods

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P5-25 Production of polyclonal antibodies specific to thermal stable-soluble protein in shrimp and their development of indirect enzyme-linked immunosorbent assay

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P5-26 Research on biological hazard rapid assessment technology and its application by using cell electrical conductivity

measurement technology

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P5-27 Changes in microorganisms and the occurrence of volatile spoilage components according to the storage period of pork

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P5-28 Development of food-grade basal medium and antibacterial agent to be used in muscle stem cell culture for producing cultured meat

Wan-Sup Sim[1*], Da Hye Yoon[1], Hee Jin Chun[1], Hyeon Jin Kim[1], Na-Ri Kim[1], Kisoo Han[1], Hee-Jin Park[2], Il Choi[2], Chul Kim[2], Ho Lee[2]

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P5-29 Impact of sub-mic of grapefruit seed extract on E. coli-dominated multi-species biofilms: insights into biofilm formation with S. Typhimurium, L. monocytogenes, and combinations

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P5-30 Antibacterial mechanism of citrus aurantium L. flowers (Bahar narang) extract and its application in vegetable washing for salad preparation

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P5-31 Evaluation of the antibacterial activity of bitter orange extract against various bacteria

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P5-32 Comparison of prevalence, sequence type, and antimicrobial resistance of Salmonella isolated from raw poultry meat in South Korea

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P5-33 Efficacy of 275 nm light-emitting diodes on the inactivation of E. coli O157:H7 and L. monocytogenes in PBS and fresh-cut apple

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P5-34 Antifungal effect of riboflavin mediated 405 nm light emitting-diods on Rhizopus stolonifer

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P5-35 Survey on sanitary management of beef by-products

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P5-36 Status of microbial contamination in the manufacturing and distribution stage of home meal replacement (HMR)

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P5-37 Effect of reducing food poisoning bacteria by chlorine-based disinfectants in the seafood manufacturers

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P5-38 A study on food-borne bacteria contamination in the main ingredients of Kimchi

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P5-39 Comparison of prevalence and antimicrobial profile of pathogenic Escherichia coli in pork and chicken production chains in Korea

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P5-40 Antibacterial activity of Bacillus sp. isolated from Jeotgal

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P5-41 Preventing melanosis and extending freshness of shrimp (Litopenaeus vannamei) using the combinational application of lactic acid bacteria cell-free supernatant and rosemary extract

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P5-42 Response surface methodology analysis: optimal conditions for preventing tuna discoloration using lactic acid bacteria cell-free supernatant

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P5-43 Contamination and Reduction of Food Poisoning Bacteria on the Facilities Handle in Food Service

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P5-44 Laminarin-gold nanoparticles: therapeutic potential against microbial pathogens

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P5-45 Effects of Washing Method on Microbial Reduction in Salad

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P5-46 Implementation of targeted cleaning and sanitation directed by ATP swabbing as a part of environmental monitoring program

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P5-47 Isolation and characterization of bacteriophages infecting food spoilage bacteria, Bacillus licheniformis

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P5-48 Isolation and characterization of bacteriophages, EM19_2Sm and ED19-1L, infecting enterohemorrhagic Escherichia coli

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P5-49 Prevalence of microbiological contamination in the ready-to-eat side dishes sold in Gyeongsangnam-do, South Korea

Ji-Yeon Um, Hye-Jeong Jang, Yeon-Ju Choi, So-Young Kim, Areum Jo, Min Young Kim, Jihee Ahn*, Jea-Dong Kim

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P5-50 Distribution, occurrence, and antibiotic resistance profiles of vibrio vulnificus and vibrio cholerae isolated from seafood for sale and coastal areas in Gyeongsangnam-do in 2022

Jin Yeong Tak, Jeong Gil Park, Ji-Young Um, Su Wan Choi, Na Lam Hwang, Mi Suk Kim*, Jae Dong Kim

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P5-51 Reduction of Escherichia coli O157:H7 population on the surface of fresh ginseng by disinfectant treatment

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P6-01 Simultaneous detection of azaspiracids (AZAs) and their prevalence in imported shellfish in South Korea

Hyojin Kwon[1], SungHwan Moon[2], SungEun Park[2], Daseul Yeo[3], Yuan Zhang[3], Danbi Yoon[3], Seongwon Hwang[3], Md. Iqbal Hossain[3], Gyung Jin Bahk[4], Jihyun Lee[1], Changsun Choi[3*]

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P6-02 Very low prevalence of brevetoxin (BTX) in Korean imported shellfish from 2020-2023

Hyojin Kwon[1], SungHwan Moon[2], SungEun Park[2], Daseul Yeo[3], Yuan Zhang[3], Danbi Yoon[3], Seongwon Hwang[3], Md. Iqbal Hossain[3], Gyung Jin Bahk[4], Jihyun Lee[1], Changsun Choi[3*]

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P6-03 Surveillance of pectenotoxin (PTX) and their analogs in imported shellfish using UHPLC-MS/MS

Hyojin Kwon[1], SungHwan Moon[2], SungEun Park[2], Daseul Yeo[3], Yu An Zhang[3], Danbi Yoon[3], Seongwon Hwang[3], Md. Iqbal Hossain[3], Gyung Jin Bahk[4], Jihyun Lee[1], Changsun Choi[3*]

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P6-04 Determination of YTX and its analogues in imported shellfish in South Korea using UHPLC-MS/MS

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P6-05 Patulin production by Penicillium expansum in stored dried ginsen

angnam Choi*, Sosoo Kim, Mijeong Lee, Jiseon Baek, Jayeong Jang, Theresa Lee

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P6-06 Quantification of paralytic shellfish toxins in environmental samples using neuro-2a cell-based assay

Jun Kim[1], Si-Yun Hong[1], Youngjin Kim[3], Jeong-In Park[1,2], Won Bae Joh[2], Mira Park[2], Young-Seok Han[3], Youn-Jung Kim[1,2*]

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P6-07 Development of an acute toxicity test method for iuminescent bacteria to detect paralytic shellfish toxin

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P6-08 Simultaneous determination of mycotoxins in meal replacement products using QuEchers by liquid chromatography tandem mass spectrometry

SuJeong Choi*, Chae Man Choi, Bu Chuhl Choi, Young Shin, Li la Kim, Yong Cheol Lee, Yeo Jae Shin, Mi Hyun Choi, Hye Ran Yang, Hyun Jeong Kim, In Sook Hwang, Yong Seung Shin

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P6-09 Monitoring of hybridization among Takifugu pufferfish species in Korean waters.

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P6-10 Investigation of hazardous substances (residual pesticides, heavy metals, sulfur

dioxide) of dry agricultural products

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P6-11 Determination of domoic acid in seafood matrices using HPLC-UV with solid phase extraction cleanup

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P6-12 Hydroxyanilide fungicide, fenhexamid exposure may cause endocrine disruption: inducing estrogen receptor-alpha dependent lipid accumulation in 3T3-L1 adipocyte

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P6-13 Pyrethroid insecticide, fenvalerate exposure may cause endocrine disruption: inducing estrogen receptor alpha-mediated transcriptional activation and cellular lipid accumulation

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P6-14 Three bisphenols (BPA, BPC, and BPG) promotes estrogen receptor alpha (ERα)-dependent lipid accumulation in 3T3-L1 adipocytes

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P6-15 valuation of (anti-)androgenic effect by chemicals using androgen receptor transcriptional activation (AR TA) assay applied S9 metabolism system

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P6-16 Monitoring of heavy metals and sulfur dioxide contents in herbal medicines commonly used for food and drug distributed in Seoul for the past 10 years

Hyun Jung Jang*, Sang Hun Park, Yoeng Shin, So Hyeon Park, Ji Hye Kim, Jae Hoon Cha, In Eon Kim, Eun Sun Yun, Yong Seung Shin

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P6-17 A study on mercury, methylmercury and selenium in abyssal fish

Yun-Sik Cho*, Seon-Il Hwang, Sang-Woon Shin, Hyun-Ju Kim, Ji-Yeon Lee, Ji-Won Song, Jeong-Eun Kim, Byoung-Hoon Lee, A-Ra Mo, Myeong-Ki Park

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P6-18 Multicollinearity mitigation in RNA-seq: Biomarker gene discovery through machine learning

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◎ 주요사진

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