학회일정

학술지 발간

1. 한국식품위생안전성학회지(2025년 10월) : 제 40권 6호 8편 게재
2. 한국식품위생안전성학회지(2025년 12월) : 제 40권 6호 8편 게재

상임이사회 개최

* 2025년 제10차 상임이사회의

1. 일 시 : 2025년 11월 5일(수) 18:00
2. 장 소 : 루싱
3. 주요안건
   1) 총무분야
      – 총이사회 및 총회 준비사항 보고 · 신규이사회원 추천, 상임이사 추천 총이사회의 및 총회를 통하여 인준하기로 결정
   2) 학술분야
      – 제40회 정기학술대회 개최 관련 최종사항 보고 · 정기학술대회 개최 홍보
   3) 학술지 편집위원회
      – 학회지 40권 6호 발간 진행사항 보고
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 20권4호(12월호) 발간 준비

* 2025년 제11차 상임이사회의

1. 일 시 : 2025년 12월 11일(목) 18:00
2. 장 소 : 메드포갈릭 강남삼성역점
3. 주요안건
   1) 총무분야
      – 2026년도 제41회 정기학술대회 개회식 관련 사항 검토
   2) 학술분야
      – 제41회 정기학술대회 개최 관련 사항 논의
   3) 학술지 편집위원회
      – 학회지 40권 6호 발간 진행사항 보고
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 20권 4호(12월호) 발간 진행사항 보고

학회일정

》 이사회 개최

* 2025년도 제2차 총이사회의
1. 일 시 : 2025년 11월 20일(목) 12:00
2. 장 소 : 제주 해비치 호텔 & 리조트
3. 주요안건

· **보고 사항**

1) 2025년 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), 신송 식품과학상, 한국식품산업협회 학술상
– 식품의약품안전처장 표창
– Young Scientist(구두 발표 부문)
– 최우수포스터상(포스터 발표 부문)
2) 회원 현황 보고
(1) 2025년 회원 현황보고

· **의결 사항**

1) 2025년도 제1차 총이사회 회의록 접수
2) 2025년도 세입 · 세출 결산심의
3) 2025년도 감사보고: 전향숙 감사, 이병훈 감사
4) 2026년도 사업계획 및 예산(안) 심의
가. 2026년도 사업계획(안)
나. 2026년도 예산(안)
5) 정관 개정에 관한 사항
6) 임원 선출에 관한 사항

》 2025년도 제40회 정기총회

1. 일 시 : 2025년 11월 20일(목) 12:30
2. 장 소 : 제주해비치 호텔 & 리조트
3. 주요안건

· **보고 사항**

1) 2025년 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(전북대학교, 김용석),
공로상(식품안정정보원, 이재용),
신진과학자상(서울대학교, 이지현),
우수논문상 피인용부분(경상국립대학교 심원보),
한국식품산업협회 학술상(국립부경대학교 양지영)
신송식품과학상(중앙대학교, 전향숙)
– 식품위생안전유공자 표창장 5명 수상
: 전상진((주)바이오메드), 이경호(대상(주)),
강천수(휴코에프에스(주)), 권오형(LAS),
백주아((주)세스코 식품안전센터)
– Young Scientist(구두 발표 부문) 40명 수상
– 최우수포스터상(포스터 발표 부문) 42명 수상

2) 회원 현황 보고
(1) 2025년 회원 현황보고

학회일정

· 의결 사항

1) 2024년도 정기총회 회의록 접수
2) 2025년도 세입 · 세출 결산심의
3) 2025년도 감사보고
4) 2026년도 사업계획 및 예산(안) 심의
   가. 2026년도 사업계획(안)
   나. 2026년도 예산(안)
5) 정관 개정에 관한 사항
6) 임원 선출에 관한 사항

제40회 한국식품위생안전성학회 정기학술대회

– The Science of Food Safety: Bridging Research and Application –

· 일 시 : 2025년 11월 19일(수)~11월21일(금)
· 장 소 : 제주 해비치 호텔 & 리조트
· 주 최 : 한국식품위생안전성학회
· 후 원 : 식품의약품안전처, 식품의약품안전평가원, 한국식품연구원, 한국식품안전관리인증원, 식품안전정보원, 한국식품산업협회, 한국식품과학연구원, 한국소비자원, 네오젠코리아, ㈜세니젠, 써모피셔사이언티픽코리아㈜, ㈜비오메리으코리아, 고마바이오텍㈜, ㈜LAS, 매일유업㈜, Hygiena, 국립부경대학교, 경북대학교, 이화여자대학교
· 주 제 : The Science of Food Safety: Bridging Research and Application
· 발표 논문 : 110편(국외 10편, 국내 100편)
· 포스터발표 논문 : 222편
· 참가 부스 업체 : 27개 업체 (기기부스 19개, 독립부스 8개)

◎ 구두 발표

OP1-01 Insights into the genomic traits, antibiogram profiling and biofilm dynamics of Vibrio parahaemolyticus and Vibrio vulnificus: Implications for seafood safety

Nigar Sultana Meghla[1,2,3], Soo-Jin Jung[1,2], Syeda Roufun Nesa[1,2], Md Furkanur Rahaman Mizan[1,2], Iksoon Kang[4], Sang-Do Ha[1,2*]

[1]Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
[2]GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
[3]Department of Microbiology, Jashore University of Science and Technology, Jashore-7408, Bangladesh
[4]Department of Animal Science, California Polytechnic State University, San Luis Obispo, CA 93407, USA

OP1-02 Predictive modeling of coliform growth in chicken breast using statistical and machine learning approaches

Yejin Kim[1,2], Hae In Yong[2*], Heeyoung Lee[1*]

[1]Food Standard Research Center, Korea Food Research Institute, Wanju, Korea
[2]Department of Animal Science and Biotechnology, Chungnam National University, Daejeon, Korea

OP1-03 Influence of kitchen environment and risk perception on job satisfaction and commitment among institutional foodservice workers

Suejung Hur, Jisoo Lee, Chin-A Lee, Sunny Ham*

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

OP1-04 The effects of meal safety perception and online information use on national food safety evaluation among adolescents: The

moderating role of food safety concern

Hee Sun Park, Seon Yeong Baek, Sunny Ham*

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

OP1-05 Evaluation of Staphylococcus aureus biofilm formation and cross-contamination in a milk processing environment

Se Bin Im, Se-Wook Oh*

Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea

OP1-06 Developments and limitations of in vitro-in silico-based toxicity prediction models

*Kyunghee Ji**

Department of Health, Environment and Safety, Yongin University, Yongin 17092, Korea

OP1-07 The prevalence and microbial growth of high-risk foodborne pathogens associated with agricultural products during the years 2020-2024: A review

Soo Jin Kong, Ki Sun Yoon*

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

OP1-08 Physicochemical and microbial dynamics of Kimchi and predictive modeling of Yersinia enterocolitica in cabbage kimchi

Subin Jang[1,2], Yejin Kim[1], Chang-Hwan Jeong[1], Jong-Chan Kim[1], Heeyoung Lee[1,2*]

[1]Food Standard Research Center, Korea Food Research Institute, Wanju-gun, Korea
[2]Department of Food Biotechnology, University of Science and Technology, Daejeon, Korea

OP2-01 Simultaneous concentration of foodborne pathogens using tetraethylenepentamine-coated magnetic nanoparticles with filtration

So-Hyeon Ji, Se-Wook Oh*

Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea

OP2-02 Quality control model for predicting spiciness and sweetness in spicy sauce using rapid, non-destructive, eco-friendly NIR

Dahui 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

OP2-03 Development and optimization of UHPLC-MS/MS method for highly sensitive simultaneous quantification of eight sugar alcohols

Ji-Eun Kang[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

OP2-04 Microbiological analysis and hyperspectral imaging combined with artificial intelligence for non-destructive detection of defective red pepper powders

Ju Young Lim[1,2], Sung Gi Min[1], Ki Sun Yoon[2], Ji-Young Choi[1*]

[1]*Smart Processing Research Group, World Institute of Kimchi, Gwangju 61755, Korea*
[2]*Department of Food and Nutrition, Kyung Hee University, Seoul 02447, Korea*

OP2-05 Development of propagation strategy and characterization of phage vB_LmoP_KFSLM4 infecting Listeria monocytogenes

Jeong-Ah Yun[1,2], Su-Hyeon Kim[1], Seung-Wan Cho[1,2], Mi-Kyung Park[1,2*]

[1]*School of Food Science and Biotechnology and Food and Bio-Industry Research Institute, Kyungpook National University, Daegu 41566, Korea*
[2]*Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea*

OP3-01 Single-person households' dietary behaviors and food waste typologies

Wonwi Moon[1], Yonghee Suk[2], Sunny Ham[2*]

[1]*Research and Development Team, UNESCO i-WSSM, Hwaseong 18221, Korea*
[2]*Department of Food and Nutrition, Yonsei University, Seoul 03722, Korea*

OP3-02 Labeling systems and consumer educational approaches for the safe use of foods for special medical purposes

HyoJeong Lim[1], Seoungyong Lee[1], Takao Orii[2,3], Kyenghee Kwon[1*]

[1]*Department of Food & Medical Products Regulatory Policy, Graduate School of Dongguk University, Seoul 04620, Korea*
[2]*Tokyo Healthcare University Graduate School of Medical and Health Sciences, Tokyo 141-8648, Japan*
[3]*Council for Accelerating Pharmaceutical information Standards (CAPS), Tokyo 104-0061, Japan*

OP4-01 Comparative studies of colorimetric and laser-speckle thermography from lateral flow assay for food safety applications

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

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

OP4-02 Biofilm formation and analysis of EPS architecture comprising polysaccharides and lipids by Pseudomonas aeruginosa and Escherichia coli on food processing surfaces

Shirin Akter[1,3], Md. Ashikur Rahman[1,3], Md. Ashrafudoulla[4], Hwayoung Lee[1,3], Lee Gaeul[2,3], Sang-Do Ha[1,2,3*]

[1]*Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea*
[2]*Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea*
[3]*GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea*
[4]*Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA*

OP4-03 Temporal and comparative analysis of biofilm formation by Escherichia coli, Salmonella Typhimurium and Pseudomonas aeruginosa using CLSM and biomass quantification

Md Anamul Hasan Chowdhury[1,3], Chowdhury Sanat Anjum Reem[1,3], Md. Ashikur Rahman[1,3], Shirin Akter[1,3], Md. Ashrafudoulla Ashrafudoulla[4], Sang-Do Ha[1,2,3*]

[1]*Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea*
[2]*Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea*
[3]*GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea*
[4]*Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA*

OP4-04 Novel Yersinia enterocolitica O3-specific bacteriophages isolated from the environment: Biofilm inhibition on food-contact surfaces and promising applications for cold-chain food safety

Harim Lee[1,3], Soo-Jin Jung[1,3], Chaeryeong Oh[2,3], Sang-Do Ha[1,2,3*]

[1]*Department of Food and Nutrition, College of Biotechnology and Natural Resources, Chung-Ang University, Anseong 17546, Korea*
[2]*Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea*
[3]*GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea*

OP4-05 Effects of freeze-thaw conditions on single- and dual-species biofilms of Listeria monocytogenes and Pseudomonas aeruginosa on stainless steel surfaces

Yoon-Mi Ji, Se-Wook Oh*

Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea

OP4-06 Induction of viable but non-culturable Salmonella using sodium hypochlorite and their resuscitation through antioxidant-mediated strategy

Su-Min Roh[1,2], Su-Hyeon Kim[1], Dimitris Charalampopoulos[3], Mi-Kyung Park[1,2*]

[1]*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea*
[2]*Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566,*

Korea
[3]Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading RG6 6A, UK

OP4-07 AI-assisted genome-informed qPCR platform for rapid on-site detection of mastitis pathogens to enhance dairy food safety

Jaewook Kim, Hae-Yeong Kim*

Department of Food Science and Biotechnology, Kyung Hee University, Yongin 17104, Korea

OP5-01 Green synthesis of silver nanoparticles using Bacillus rugosus HH2 supernatant with broad-spectrum antibacterial properties

Ju-Hong Kang[1], Geum-Jae Jeong[1], Hyo-Jin Kim[2], Na-Gyeong Lee[1], Young-Mog Kim[1*]

[1]Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea
[2]Interdisciplinary program of Blue Food, Pukyong National University, Busan 48513, Korea

OP5-02 Phenyllactic acid inactivates Cronobacter sakazakii through cell membrane destruction, biofilm retardation, and altered gene expression

Meidistria Tandi Rapak[1,4], Soo-Jin Jung[3], Ashrafudoulla Md[5], Ashikur Rahman Md[2], Sang-Do Ha[1,2,3*]

[1]Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
[2]Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
[3]GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
[4]Department of Biology, Hasanuddin University, Makassar 90245, Indonesia
[5]Department of Food Science, Center for Food Safety, University of Arkansas System Division of 14 Agriculture, Fayetteville, AR 72704, USA

OP5-03 Korean food safety research trends and thematic evolution (2015-2024): Comparing before and after COVID-19

Byoungchang Choi[1], Moonkoo Kim[2*]

[1]Hygiene Policy Team, Food and Drug Safety Division, Daejeon, Korea
[2]Electronics and Telecommunications Research Institute, Daejeon, Korea

OP5-04 Effects of thermo-focused ultrasound treatment on microbial inactivation and physicochemical properties of green tea latte

Rina Yu, Prabhathma Yasasvi Rathnayake , So Eun Yeo, Chemin Nam, Hyun Uk Cho, Seohyeon Jeon, Hae In Yong*

Department of Animal Science & Biotechnology, Chungnam National University, Daejeon 34134, Korea

OP5-05 Biosurfactant from Bacillus velezensis DG5714: Isolation, extraction, characterization, and evaluation of its potential as a natural emulsifier

Do-Kyun Kim[1], Geum-Jae Jeong[1], Eun-Byeol Jo[2], Jung-Min Lee[1], Young-Mog Kim[1*]

[1]*Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea*
[2]*Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea*

OP5-06 Natural phlorotannins against Pseudomonas aeruginosa virulence: Multi-target inhibition and molecular insights for safe therapeutics

Abirami Karthikeyan[1], Aqib Javaid[2], Nazia Tabassum[3,4], Young-Mog Kim[3,4,5], Tae-Hee Kim[3,4], Won-Kyo Jung[3,4,6], Fazlurrahman Khan[2,3,4,7,8*]

[1]*Industry 4.0 Convergence Bionics Engineering, Pukyong National University, Busan 48513, Korea*
[2]*Interdisciplinary Program of Marine and Fisheries Sciences and Convergent Technology, Pukyong National University, Busan 48513, Korea*
[3]*Marine Integrated Biomedical Technology Center, The National Key Research Institutes in Universities, Pukyong National University, Busan 48513, Korea*
[4]*Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea*
[5]*Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea*
[6]*Major of Biomedical Engineering, Division of Smart Healthcare, College of Information Technology and Convergence and New-senior Healthcare Innovation Center (BK21 Plus), Pukyong National University, Busan 48513, Korea*
[7]*Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan 48513, Korea*
[8]*International Graduate Program of Fisheries Science, Pukyong National University, Busan 48513, Korea*

OP5-07 Beta-lactamase genes in lactic acid bacteria: Genomic, structural, and functional insights into a hidden reservoir of antimicrobial resistance

Aqib Javaid[1], Nazia Tabassum[2,3], Abirami Karthikeyan[4], Young-Mog Kim[2,3,5], Fazlurrahman Khan[1,2,3,6,7*]

[1]*nterdisciplinary Program of Marine and Fisheries Sciences and Convergent Technology, Pukyong National University, Busan 48513, Korea*
[2]*Marine Integrated Biomedical Technology Center, The National Key Research Institutes in Universities, Pukyong National University, Busan 48513, Korea*
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[4]*Industry 4.0 Convergence Bionics Engineering, Pukyong National University, Busan 48513, Korea*
[5]*Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea*
[6]*Ocean and Fisheries Development International*

Cooperation Institute, Pukyong National University, Busan 48513, Korea
[7]nternational Graduate Program of Fisheries Science, Pukyong National University, Busan 48513, Korea

OP5-08 Comprehensive genomic and functional characterization of kimchi-derived lactic acid bacteria Weissella cibaria and Weissella confusa

Md. Ashikur Rahman[1], Hyunhee Hong[4], Md. Ashrafudoulla[5], Shirin Akter[1,3], Alina Ghimire[2,3], Si Hong Park[4], ang-Do Ha[1,2,3*]

[1]Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
[2]Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
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[4]Food Science and Technology Department, Oregon State University, Corvallis, OR, USA
[5]Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

OP5-09 Influence of dietary sugars on Streptococcus mutans biofilm formation and the inhibitory potential of quercetin

Syeda Roufun Nesa[1,2], Md Furkanur Rahaman Mizan[1,2], Nigar Sultana Meghla[1,2], Hyobin Lee[1,2], Kyung A Chun[3], Sang-Do Ha[1,2*]

[1]Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
[2]GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
[3]Department of Conservative Dentistry, Korea University Anam Hospital, Seoul, Korea

OP5-10 Appraisal of cinnamon leaf oil for controlling Salmonella Typhimurium biofilms on chicken and food contact surfaces

Chowdhury Sanat Anjum Reem[1,3], Md Anamul Hasan Chowdhury[1,3], Md. Ashikur Rahman[1,3], Sang-Do Ha[1,2,3*]

[1]Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
[2]Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
[3]GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

OP5-11 Targeting foodborne pathogens: Integrating natural and synthetic molecules for safer foods

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OP5-12 Smartphone-based colorimetric biosensor platform for food safety: Detection of residual antibiotics via microbial metabolism

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OP5-13 Enhanced microbiological assay for highly sensitive and accurate detection of antibiotic residues in livestock products and eggs

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OP5-14 Development of a pH-responsive pectin-chitosan bilayer carvacrol nanoemulsion for improved shrimp preservation

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OP5-15 Development of an edible antimicrobial coating containing bacteriophage YEPA1 to control Salmonella contamination in foods

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OP5-16 Evaluation of critical control point effectiveness and improvement HACCP plan for bakery products manufacturing process

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OP5-17 Antimicrobial, anti-biofilm, and anti-inflammatory activities of Korean Red Ginseng extract and lactic acid bacteria against oral pathogens

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OP5-18 Optimization of generating groundwater sterilization reactive species using cold plasma through response surface methodology

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OP5-19 Genomic epidemiology of livestock-associated methicillin-resistant Staphylococcus aureus in Korean pig farms: Clonal expansion of CC398 and emergence of a novel lineage

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OP5-20 Rapid dissemination of pESI-carrying Salmonella Infantis in Korea: Insights into probable zoonotic transmission under a One Health framework

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OP5-21 Isolation and characterization of a novel Yersinia enterocolitica phage INFJ1 with biocontrol potential in food matrices

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OP6-01 Seasonal variation of tetrodotoxin and analogues in Korean pufferfish (Takifugu pardalis) and risk assessment of dietary exposure in Korean population

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◎ 포스터 발표

P1-01 From young-radish to yeolmu-kimchi: Effects of EHEC contamination on microbial communities and fermentation safety

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P1-02 Monitoring and risk assessment of pesticide residues on processed fruits and vegetables

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P1-03 Comparative study of detection limits in the revised and conventional yeasts and molds test methods of the korean food code

Eun Her, Ye Eun Ham, In Ho Lee, Kyung Shik

Park, Jin-Hyun Kim, Seung-Hyeon Jung*

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P1-04 Pesticide residues and risk assessment in agricultural products from public wholesale markets in Gyeongsangnam-do, Korea

Da Seul Paeng, Areum Jo, Jin-Hee Na, Bo Ram Kim, Yoon-Ju Seok, Jang-Ho Kim, Yeong Hee Yeo, Hye-Jung Kim*

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P1-05 Optimization of an analytical method for iodine-129 determination in foodstuffs by liquid scintillation counting

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P1-06 Evaluation of changes in quality and flavor characteristics of shrimp jeotgal added with kimchi-derived lactic acid bacteria

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P1-07 Climate factor-based predictive modeling of pesticide residue detection trends: A case study of agricultural products in sejong city

Ji Won Kim, Seung Woo Nam, Ji Yeon Yang, Si Won Kim, Ji Eon Park, Ji Hyun Park, Jung Woo Ryu, Kyong Yong Jung*

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P1-08 Investigation of protein content and hazardous substances in protein supplements selling in jeonbuk state

So-Yeon Kim, Jong-Ho Park, So-Jeong Park, Mi-Rae Jang, Hyun-Jeong Choi, Chae-Eun Lee, Yu-Mi Lee, Tae-Hyuk Kwon, Jae-Suk Seo*

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P1-09 Significance of food labeling compliance in global export markets

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P1-10 Development of predictive models for establish the use by date of market milk

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P1-11 Insights into the genomic traits, antibiogram profiling and biofilm dynamics of Vibrio parahaemolyticus and Vibrio vulnificus:

Implications for seafood safety

Nigar Sultana Meghla[1,2,3], Soo-Jin Jung[1,2], Syeda Roufun Nesa[1,2], Md Furkanur Rahaman Mizan[1,2], Iksoon Kang[4], Sang-Do Ha[1,2*]

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P1-12 Human biomonitoring-based exposure assessment and risk characterization of bisphenols (BPA, BPS, BPF) in the Korean population

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P1-13 A survey on pesticide residues and risk assessment for agricultural products from wholesale market in Gyeonggi-do

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P1-14 Health risk assessment of total sugars and caffeine intake from dessert café foods and beverages in Seoul

Min Jeong Kim*, Young Ae Park, Jae Eun Kwak, Young Hye Park, Ju Yeon Jo, Hyo In Jang, Mi Sun Kim, Tae Rang Kim, Hyun Jeong Kim, Ju Sung Park

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P1-15 Microbial quality of fresh and frozen berry products in commercial distribution

You Jin Myung, Sun Ae Kim*

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P1-16 Results of safety testing on household chemical products (2024)

Eun Ji Won*, Jung Yun Hwang, Kyoung Nam Kim, Mi Young Park, Min Kyung Kim, Ho Cheol Yun, Young Sun Choi, Min Ryeong Sim

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P1-17 A study on the current status and limitations of existing consumption pattern data for developing a quantitative microbial risk assessment framework for novel foods

Sun A Kim, Gyeong Min Lee, Yong Joon Park, Yixuan Sun, Haifeng Wang, Pan Gao, Young-Min Bae, Sun-Young Lee*, Yang Ju Son*

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P1-18 Comprehensive microbial profiling and microbiological quality assessment of edible seaweeds in Korea: Including bacteria and fungi

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P1-19 Antimicrobial resistance in Pasteurella multocida isolated from swine with respiratory disease: A two-year comparative study

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P1-20 Assessment of veterinary drug residues in livestock products distributed in Korea using a multi-residue method

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P1-21 Effects of addition of green tea extract to mealworm chitosan film on the shelf life of pork patties

Yixuan Sun, Haifeng Wang, Yong Joon Park, Sun A Kim, Pan Gao, Yang Ju Sun*, Gyeong Min Lee

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P1-22 A trend change in processed food consumption and intake rates in koreans using data from the national health and nutrition examination survey (2014-2023)

Soo Jin Kong, Eun Bin Choi, Seul Bin Baik, Se Eun Park, Ji Min Ahn, Na Hyeon Kim, Ki Sun Yoon*

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P1-23 Monitoring of pesticide residues for agricultural products distributed in the Gangseo area of Seoul in 2024

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P1-24 A study on the safety assessment of tar dyes in processed foods in Korea

Hye-Rin Shim, Min-Ji Seog, Yee-un Seo, Hae-Soon Lee, Jin-Hyun Kim, Seung-Hyeon Jung*

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P1-25 Persistence of pathogenic Escherichia coli on cross-contaminated food-contact surfaces simulating seasoning containers: Impact of nutrient residues on survival

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P1-26 Py-GC/MS as a reliable strategy for evaluating food-contact polymeric materials and additives

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P1-27 Monitoring assessment of biogenic amines including histamine in seafood

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P1-28 Lightweight object detection model for real-time imported food safety management

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P1-29 Investigation of radioactive and heavy metal contamination in seafood distributed in the Jeju area

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P1-30 Risk assessment of physicochemical deterioration in Atlantic salmon (Salmo salar) under long-term frozen storage and post-thaw conditions

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P1-31 Predictive algorithms for overlapping and co-administration safety based on the cross-nutrient database

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P1-32 Safety and quality assessment of fish by-products from Atlantic salmon and olive flounder for value-added utilization

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P1-33 Evaluation of Staphylococcus aureus biofilm formation and cross-contamination in a milk processing environment

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P1-34 Safety evaluation of cutting board oils and waxes for wooden kitchen utensils

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P1-35 Microbiological safety assessment of selected agricultural by-products for potential food applications

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P1-36 Enhancing safety and functional properties of anchovy sauce by-products through reaction flavor and microencapsulation technology

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P1-37 Monitoring of heavy metals (Lead, Total mercury, Cadmium, Total arsenic, and Inorganic arsenic(Ⅲ, Ⅴ)) in health functional food

Ju-young Lee[1], Jeong-Yun Yang[1], Sun-Jung Baek[1], Young-Kyoung Kim[1*], Dahui Kim[2], Choong-In Yun[3], Shinae Choi[4], Young-Jun Kim[2,3*]

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P1-38 Development of a system for identifying off-odor compounds originating from paper box

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P1-39 Development of the food list, food sampling, and preparation for Total Diet Study in Korea

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P1-40 Isolation, identification, and confirmation of Listeria innocua from enoki mushroom (Flammulina velutipes) from commercial products

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P2-01 Method validation for the determination of mecoprop-p in agricultural commodities using quechers extraction and lc-ms/ms

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P2-02 Development and validation of an Internal standard-based quantitative method for Vitamin D3

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P2-03 The bio-safety of artificial intelligence-designed recombinant peptide delivery systems expressed in E. coli for improvement of memory

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P2-04 Validation of Korean Food Code standards in commercially distributed honey

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P2-05 Analytical method development for colistin in livestock and fishery products using high performance liquid chromatography-tandem mass spectrometry

Yeong-Ju Jo, Ye-bin Jang, Mi-ok Kim*, Gui-Hyun Jang, Jae-eun Mun

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P2-06 Qualitative determination of halquinol analogues and metabolites in livestock and fishery products using LC-QTOF

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P2-07 Multiresidue determination of veterinary drugs in fishery products by LC-MS/MS

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P2-08 Multi-residue analysis of residual substances in honey and royal jelly with LC-MS/MS using a modified QuEChERS method

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P2-09 Development of a simultaneous multi-residue LC-MS/MS method for prohibited and exempted veterinary drugs

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P2-10 Analysis method for strontium (89Sr) in food

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P2-11 Validation of analytical method for diminazene, methomyl and tetramethrin in fishery products by liquid chromatography tandem mass spectrometry

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P2-12 Improved detection of Campylobacter in chicken carcass samples using bolton broth supplemented with an additional antibiotic

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P2-13 Evaluation of cefoxitin- and cefotetan-supplemented bolton broth for the selective enrichment of Campylobacter

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P2-14 A vaildation of analytical method for cyhexatin, azocyclotin and fenbutatin oxide residue in agricultural products

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P2-15 Optimization and validation of LC-MS/MS method for the determination of coating agents in food contact materials

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P2-16 Comparison study on sulfur dioxide (SO2) test in food by monnier williams modified method and using liquid chromatography-tandem mass spectrometry (LC-MS/MS)

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P2-17 Selection and improvement of fatty acid composition of Rhodotorula toruloides mutant strains by NTG treatment

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P2-18 Changes in delta-9 desaturase sequence linked to lipid profile shifts in Rhodotorula toruloides

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P2-19 Optimization of treatment conditions to prevent discoloration of yellowtail red muscle using cell-free supernatant from Leuconostoc citreum M8

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P2-20 Performance comparison of Petrifilm® Bacillus cereus count plates and MYP agar for detecting B. cereus in cake and triangular Kimbap

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P2-21 Development of pretreatment method for microplastic analysis in processed fishery foods

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P2-22 Evaluation of microplastic damage during pretreatment using SEM and μ-FTIR

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P2-23 Development of automated MOSH/MOAH analysis system in edible oils using online LC-GC-FID

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P2-24 Evaluation of a cation exchanger resin as a substitute for phosphoryl cellulose for caramel I/III classification

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P2-25 Comparative evaluation of hplc-uvd and gc-fid methods for improved quantification of tocopherols as nutritional fortifiers

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P2-26 Comparison of parameters between AOAC and CODEX for verifying a rapid detection kit of residual veterinary drugs

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P2-27 Modification of methanol analysis method in various alcoholic beverages using GC-FID

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P2-28 Expansion of multi pesticide residues analysis methods in agricultural products by GC-MS/MS

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P2-29 Rapid identification of microorganisms from various food sources using Bruker MALDI Biotyper® and detection of Listeria monocytogenes via MBT Subtyping

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P2-30 Comparison of Scoville Heat Unit (SHU) measurement methods for instant ramen

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P2-31 Analytical method for multi-component jelly-based health functional foods

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P2-32 Py-GC/MS coupled with F-Search as a reliable tool for monitoring insect contamination in foods

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P2-33 Application of Lactophenol Cotton Blue staining to the Howard mold count method to improve objectivity

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P2-34 Development of a simultaneous analytical method for three yellowed rice mycotoxins in food

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P2-35 Development of a glycyrrhizic acid analysis method in foods using HPLC

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P2-36 Optimization of QuEChERS-LC-MS/MS for the simultaneous determination of 17 furanocoumarins in various food matrices

Hyunjun Lee[1,2], Jun Yong Jang[3], Dayoung Kang[3], Joon-Goo Lee[4], Seonghwan Moon[5], BoKyung Moon[6], Jihyun Lee[2,3*]

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P2-37 Development of an LC-MS/MS method for the determination of sulfites in foods

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P2-38 Profiling of primary metabolites in Korean red pepper (Capsicum annuum) according to ripening stage

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P2-39 Improving identification methods for water-soluble carotenoid-based food colorants beyond conventional solvent extraction

Haeun Lee[1], Woojin Jang[2], Sungwoo Kwon[1], Kwang-Won Lee[3], Sun-Jung Baek[4], Jihyun Lee[1*]

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P2-40 Study on temperature-dependent migration from disposable cutlery

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P2-41 Rapid alternative approach for commercial sterility testing of long shelf-life foods using the Soleris® method

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P2-42 Development and validation of an LC-MS/MS method for spiromesifen and its metabolite in export agricultural products

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P2-43 Differentiation of m/z peaks for Salmonella serovar identification using MALDI-TOF MS

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P2-44 Improved selective detection of Bacillus cereus and B. thuringiensis in food using a newly modified MYPA

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P2-45 Enhanced formulation of selective media to improve the detection ability for Bacillus cereus and B. thuringiensis in contaminated food samples

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P2-46 A PAM-free asymmetric RPA-CRISPR/Cas12a system for detection of Escherichia coli O157:H7

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P2-47 Filtration-assisted PAM-independent RPA-CRISPR/Cas12a detection of Salmonella Typhimurium in fresh-cut fruits

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P2-48 Automated pre-treatment using magnetic nanoparticles for molecular diagnostics of foodborne bacteria

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P2-49 Evaluation of the GENE-UP® BREW WILD YEAST kit for rapid detection of Dekkera spp. in the carbonated beverage industry

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P2-50 Improved detection method of foodborne viruses in sugar-preserved strawberries

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P2-51 Development and optimization of analytical method for dilauryl thiodipropionate using HPLC-PDA

Yeon-Seok Seong, Ji-Hyun Im, Xiaolu Fu, June-Seok Lim, Min-Hye Kim, Ok-Hwan Lee*

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P2-52 Comparative analysis of quantitative methods for vitamin E derivatives (D-α-tocopheryl acetate, DL-α-tocopheryl acetate, and D-α-tocopheryl succinate) across countries

Hyun-Woo Oh[1], Geun-Hee Cho[2], Ji-Hyun Im[2], Xiaolu Fu[2], June-Seok Lim[2], Tae-Woong Song[2], Min-Hye Kim[2], Young-Jae Heo[1], Su-Jong Kim[1], Hee-Jae Suh[3], Sun-Il Choi[1,2], Ok-Hwan Lee[1,2*]

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P2-53 Establishing the simultaneous analytical methods for anatoxins and cyliderospermopsins in agricultural products by using UPLC-MS/MS

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P2-54 Application of a validated analytical method for the determination of anatoxin-a and cylindrospermopsin in diverse agricultural products

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P2-55 Monitoring of major cannabinoids (THC, CBD) content in hemp seed oil-containing foods using LC-MS/MS method

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P2-56 Development of an NIR quality control model for predicting spiciness and sweetness in spicy sauce

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P2-57 Method validation of chloride, nitrate and ammonium ions in edible ice using ion chromatography

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P2-58 Simultaneous determination and validation of anthocyanins and ellagic acid in strawberries using UHPLC-MS/MS

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P2-59 Development of a detection method for unauthorized GM squash events ZW20 and CZW3

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P2-60 Simultaneous LC-MS/MS determination of parent and modified mycotoxins in cereal, nut, and seed-based foods

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P2-61 Study on the analytical method for taurine in infant/follow-up formulas

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P2-62 Optimization of analytical method for β-carotene in nutrition-emphasized food products

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P2-63 Optimization and characterization of Listeria monocytogenes-specific phage vB_LmoP_KFSLM5

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P2-64 Development of a simple lateral flow strip using a Brucella metabolite peptide for rapid diagnosis of Brucella infection

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P2-65 Detection of edible insect adulteration in food using a monoclonal antibody-based lateral flow assay

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P2-66 Validation of an LC-MS/MS method for the determination of diethylstilbestrol (DES) and medroxyprogesterone acetate (MPA) in minor and other animal species

Da-Geon Lee, Yoon-Hee Lee, Yong-Won Cho, Tae-Gyu Min, Won-Guen Oh, Yongho Shin*

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P2-67 Validation of an analytical method for nitrovin in minor and other animal species using LC-MS/MS

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P3-01 Consumer awareness survey for providing accurate information on health functional foods

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P3-02 Design of a dietary education program tailored for GLP-1 users: A model utilizing functionally labeled foods (lentil-based peanut butter)

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P3-03 Functional bioactivities of Bacillus coagulans isolates from Indonesian fermented foods in relation to metabolic syndrome

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P3-04 Status of veterinary drug residue testing in imported livestock products and an analysis of domestic regulatory management

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P3-05 Assessing hygiene practices of Korean fresh produce farms for the implementation of FSMA produce safety rule

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P4-01 Analysis of Bacillus cereus toxin gene characteristics and antibiotic resistance

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P4-02 IResearch and trends analysis of food-borne disease pathogens in Ulsan ('17-'24)

Jongseok Oh, Seonhwa Kim, Eunhee Choi, Hyunju Lee, Jaesun Choi, Daekyo Kim, MInjeong Kim, Yeonsu Lee, Eunkyung Lim, Youngsun Choi, Minryuoung Shim, Changhyun Kim*

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P4-03 Research on the contamination of foodborne pathogens in agricultural products distributed in Ulsan

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P4-04 Optimizing a novel trivalent inactivated Salmonella vaccine strategy for the prevention of salmonellosis in poultry

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P4-05 Development of a novel inactivated vaccine against Salmonella Enteritidis infection in Hy-Line Brown chickens

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P4-06 Antibacterial effects of different parsnip (Pastinaca sativa) cultivars and plant parts against foodborne pathogens

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P4-07 Risk assessment of major foodborne pathogens in ham products

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P4-08 Temperature- and time-dependent microbial succession in packaged beef revealed by next-generation sequencing (NGS)

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P4-09 Isolation and characterization of bacteriophages against antibiotic-resistant Staphylococcus aureus

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P4-10 Temporal and comparative analysis of biofilm formation by Escherichia coli, Salmonella Typhimurium and Pseudomonas aeruginosa using CLSM and biomass quantification

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P4-11 Biofilm formation and analysis of EPS architecture comprising polysaccharides and lipids by Pseudomonas aeruginosa and Escherichia coli on food processing surfaces

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P4-12 Development of an Ultrafast PCR-based method for the rapid detection of pathogenic Vibrio

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P4-13 Survival of Listeria monocytogenes and quality attributes of ground beef during frozen storage

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P4-14 Exploring the fate of Salmonella enterica serovar Typhimurium and Listeria monocytogenes in an in vitro fecal fermentation model: Interaction with gut microbiota

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P4-15 Isolation and characterization of phages for controlling Listeria monocytogenes

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P4-16 Temporal and spatial patterns of norovirus and microbial source tracking markers across rivers of mid-west area, South Korea

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P4-17 PCharacteristics of pathogenic Escherichia coli isolated from cattle and pig slaughterhouses during 2020 to 2025

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P4-18 Complete genome sequence of Salmonella enterica serovar Enteritidis strain MFDS1025534 isolated from food

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P4-19 Novel Yersinia enterocolitica O3-specific bacteriophages isolated from the environment: Biofilm inhibition on food-contact surfaces and promising applications for cold-chain food safety

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P4-20 Phenotypic and genotypic characterization of Vibrio vulnificus isolated from seafood

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P4-21 Pathogenic and genotypic profiles of Clostridium perfringens isolates in South Korea, 2020-2024

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P4-22 Genomic characterization of an enteroaggregative Escherichia coli MFDS1028192 isolated from a kitchen countertop

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P4-23 Comparative genomic analysis of Yersinia enterocolitica in Korea: Genetic characteristics and diversity

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P4-24 Evaluation of predictive models describing the growth and death patterns of pathogenic Escherichia coli in cooked spinach under different storage temperatures and periods

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P4-25 Detection of norovirus on environmental surfaces in childcare centers

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P4-26 Survey on norovirus contamination and microbiome analysis of environmental samples from domestic childcare centers

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P4-27 Establishment of a monitoring system for foodborne pathogens through investigation and surveillance of foodborne outbreaks in Korea

Min Ji Hong, Won Jeong Park, Migyeong Kim, Jina Ha, Huihyeon Hwang, Min Jung Lee, Yonghoon Kim, Insun Joo*

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P4-28 Rapid and accurate serotyping of foodborne pathogens using Nanopore-based NGS panel

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P4-29 Performance evaluation of the NGS-based multiplex panel for detection of foodborne pathogens compared with real-time PCR

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P4-30 Growth behavior of Salmonella Enteritidis in plant-based egg and liquid whole egg products at various storage temperatures

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P4-31 Data-driven prediction of food hazards: Strategic directions for preventive risk management

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P4-32 Comparative analysis of virulence factors and antimicrobial susceptibility in Staphylococcus aureus from bovine mastitis and normal raw milk

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P4-33 Antimicrobial mechanism of different organic acids against Escherichia coli O157:H7 under alkaline condition

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P4-34 IGompertz model-based analysis of freezing curve dynamics and survival of foodborne pathogens under different freezing rates

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P4-35 Influence of freezing rate and storage duration on survival and post-thaw growth of foodborne pathogens

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P4-36 Formation and detection of viable but non-culturable Salmonella Typhimurium in acidic foods during cold storage

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P4-37 Characteristics of the viable but nonculturable (VBNC) state of Salmonella enterica serovar Typhimurium induced by lactic acid and cold stress

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P4-38 Genome-based discrimination of Bacillus thuringiensis and Bacillus cereus using a Bt-specific qPCR marker

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P4-39 Sublethal injury of Escherichia coli O157:H7 in food models under freeze-thaw

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P4-40 Effects of freeze-thaw conditions on single- and dual-species biofilms of Listeria monocytogenes and Pseudomonas aeruginosa on stainless steel surfaces

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P4-41 Genomic characterization of a vancomycin- and teicoplanin-resistant Enterococcus faecalis ST6 isolate harboring a plasmid-borne vanA operon in South Korea

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P4-42 Antifungal effect of riboflavin-mediated 405 nm light emitting-diodes on Penicillium italicum on mandarin and its impact on fruit quality

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P4-43 Glycan-mediated magnetic separation of Escherichia coli O157:H7 from lettuce

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P4-44 Bioinformatics-guided development and comparative evaluation of qPCR, POC PCR, and ddPCR assays for rapid detection of Vibrio campbellii and Vibrio harveyi

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P4-45 From farm to gut: Transferable phenicol-oxazolidinone resistance in food-animal Enterococci and the risk of human microbiome spillover

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P4-46 Characterization of ESBL-producing Escherichia coli isolated from broiler farm environments in Korea

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P4-47 Verification of a PCR-based assay for the rapid detection of Campylobacter coli in food against the standard culture method

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P4-48 First identification and genomic characterization of Enterobacter cloacae complex ST555 isolated from a leafy vegetable farm in South Korea

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P4-49 Experimental transmission of human norovirus from hand or glove to food contact surfaces

Songfeng Jin[1], Soontag Jung[1], Dong Jae Lim[1], Daseul Yeo[1], Hyojin Kwon[1], Seongwon Hwang[1], Danbi Yoon[1], Tae Jin Cho[3], Sun Ae Kim[4], Min-Suk Rhee[2], Changsun Cho[1*]

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P4-50 Monitoring of six foodborne viruses in childcare facilities using RT-qPCR in South Korea 2024-2025

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P5-01 pH-responsive hydrogel delivery system of phage and prebiotics for targeted control of Klebsiella pneumoniae

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P5-02 Monitoring of residual formaldehyde in table napkins and cocktail napkins

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P5-03 Appraisal of cinnamon leaf oil for controlling Salmonella Typhimurium biofilms on chicken and food contact surfaces

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P5-04 Fabrication and physicochemical stabilization of natural ingredient-based nano-emulsions using a biosurfactant from Bacillus velezensis GJ1 and thyme oil

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P5-05 Biosurfactant from Bacillus velezensis GJ1: Antibacterial potential and mechanistic insights against Listeria monocytogenes

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P5-06 Influence of dietary sugars on Streptococcus mutans biofilm formation and the inhibitory potential of quercetin

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P5-07 Calcium-crosslinked pectin films for pectinase-triggered controlled release of bacteriophages in food packaging

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P5-08 Functional and structural evaluation of Weissella-derived postbiotics as natural inhibitors of Aeromonas hydrophila

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P5-09 Comprehensive genomic and functional characterization of kimchi-derived lactic acid bacteria Weissella cibaria and Weissella confusa

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P5-10 Deep learning-based food poisoning prediction index incorporating environmental and real-time news data

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P5-11 Receptor-specific phage cocktail effectively controls AMR Salmonella Typhimurium and limits BIM emergence in foods

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P5-12 Investigation of antibiotic resistance in Salmonella isolates from meat in Gwangju Metropolitan City, 2022-2024

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P5-13 Fish gelatin-based nanoplatforms with maltol-gold coating: Multifunctional antimicrobial approaches for safer foods

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P5-14 Bactericidal efficacy of sodium hypochlorite against three Salmonella spp. on eggshells

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P5-15 Effect of storage temperature on the survival and internal penetration of Salmonella Enteritidis in washed eggs

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P5-16 Sustainable utilization of undervalued onions for biofilm removal and shelf-life extension of ready-to-eat chicken

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P5-17 Effect of cell-free supernatant application method on discoloration prevention of tuna (Thunnus orientalis) muscle

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P5-18 Changes of active ingredient content in food-contact surface sanitizing solutions in storage duration with accelerated age-conditioning

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P5-19 Bactericidal effects of UV-C irradiation on eggshells contaminated with Salmonella

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P5-20 Immunofluorescence-assisted investigation of Human Astrovirus-1 in oyster processing and product

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P5-21 Fabrication of chitooligosaccharide/polyvinyl alcohol films incorporating postbiotics with antibacterial and antioxidant properties

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P5-22 Genomic and phenotypic characterization of Salmonella isolates from agricultural environments

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P5-23 Evaluation of the antiviral potential of citrus peel extract against Hepatitis A virus on food production and processing environments

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P5-24 Control of Staphylococcus aureus biofilm using a cold plasma patch and synergistic effect with antibiotic

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P5-25 Gallic acid-mediated photodynamic inactivation against antibiotic-resistant Pectobacterium carotovorum subsp. carotovorum on Chinese cabbage

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P5-26 Effects of Leuconostoc citreum M8 suupernatant on color preservation and stability of Seriola quinqueradiata

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P5-27 Development of a spray-assisted cold plasma sterilization device equipped with UVC-LED for sustainable food system

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P5-28 Evaluation of critical control point effectiveness and improvement HACCP plan for sandwiches manufacturing process

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P5-29 Comparative evaluation of natural antimicrobial agents against Escherichia coli and Staphylococcus aureus

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P5-30 Development of a pH-responsive pectin-chitosan bilayer carvacrol nanoemulsion for improved shrimp preservation

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P5-31 Evaluation of critical control point effectiveness and improvement HACCP plan for lunch box manufacturing process

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P5-32 Antimicrobial, anti-biofilm, and anti-inflammatory activities of kefir-derived lactic acid bacteria postbiotics against oral pathogens

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P5-33 Comparative analysis of ESBL-producing Escherichia coli between floor- and cage-reared layer hen farms in South Korea

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P5-34 A non-thermal strategy for controlling stress-adapted Staphylococcus aureus: Synergistic role of propyl gallate, UVA, and mild heat

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P5-35 Analysis of ammonium persulfate-induced ultrasound inactivation of Escherichia coli O157:H7 across stress adaptations and application to fresh produce rinsing system

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P5-36 Mechanistic study on the photolysis induced 172 nm excimer lamp and citric acid for microbial control

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P5-37 Synergistic effect of Perillaldehyde and Ultrasound for inactivation of E. coli O157:H7, S. Typhimurium, L. monocytogenes, and S. aureus in peptone water

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P5-38 Enhanced photodynamic inactivation of foodborne pathogens using an ultrasonic riboflavin mist combined with 405 nm blue light

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P5-39 Inhibition of biofilm formation and surface decontamination of Salmonella Typhimurium using 172 nm excimer lamp

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P5-40 Combined effects of ammonium persulfate, ultrasound, and mild heat on Staphylococcus aureus grown under various conditions in buffered peptone water and on orange peel

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P5-41 Advancement of near-infrared heating with naringenin spray: Mechanistic insights into thermal intensity reduction

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P5-42 Enhancing microbial safety of sous vide chicken breast using naringenin-infused sauce: A synergistic approach with mild heat treatment

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P5-43 Host-specific Salmonella serotypes and antimicrobial resistance in chicken, porcine, and bovine

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P5-44 Evaluating drying, heating, and fermentation pretreatments for control of ESBL-Producing Escherichia coli

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P5-45 Phage endolysin (LysLM3), a promising solution against Listeria monocytogenes

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P5-46 In silico identification of a novel depolymerase gene from Salmonella phage vB_SalA_KFSST3 and its genomic safety evaluation for food application

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P5-47 Evaluation of the effect of immersion treatment on the reduction of Listeria monocytogenes in ready-to-eat pineapple processing

Ho-Jin Song[1], Ik-Jun Choi[1], Hye-Jin Kim[1], Dong-Gyu Lee[1], In-Gyu Jung[1], Sung-Jin Lee[1], Won-Bo Shim[1,2,3,4]

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P5-48 Isolation of proteolytic Bacillus sp. from traditional fermented foods and their inhibitory effects on foodborne pathogens and biofilm formation

Kyeong-Yun Choi[1], Hye-Jin Kim[2], Hyun-Min Park[1], Jeong-Woo Yoon[1], Ji-Yoon Chang[1,2*]

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P5-49 Phenyllactic acid inactivates Cronobacter sakazakii through cell membrane destruction, biofilm retardation, and altered gene expression

Meidistria Tandi Rapak[1,4], Soo-Jin Jung[3], Ashrafudoulla Md[5], Ashikur Rahman Md[2], Sang-Do Ha[1,2,3*]

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P6-01 Investigation of mycotoxin contamination in Valentine's chocolates distributed in Seoul

Jaemin Shin*, Mira Jang, Heejin Choi, Jihye Kim, Dahee Kim, Jaebeen Lee, Misun Kim, Hyunjung Kim, Jusung Park

Seoul Research Institute of Pubulic Health and Environment, Seoul, Korea

P6-02 Fungal diversity and mycotoxin contamination in stored wheat

Ja-Yeong Jang, Ju-Young Na, Seul-Gee Back, So-Jung Kim, Parthiban Subramanian, Hyo-Won Choi*

Plant Disease Control Division, National Institute of Agricultural Science, Wanju, Korea

P6-03 Cytotoxicity analysis of bovine gelatin-based bioink containing Euterpe oleracea extract for cultured meat production

Kyu-Min Kang[1], Dan-Bi Lee[1], Jung-Woo Lee[1], Ui-Bin Baek[1], Yu-Na Oh[1], Sin-Young Park[2], Jung Seok Choi[2], Hack-Youn Kim[1*]

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P6-04 Assessment of neonicotinoid insecticide residues in leafy and fruit vegetables from Seoul (2022-2024)

Yun jeong Yi[1*], Min jung Kim[1], Jin kyung Yu[1], Joo hyeon Park[1], Jin young Kim[1], Hana Kwon[1], Chun yeong Lee[1], kyoung ah Lee[2], Hyun jung

Jang[1], Mi sun Hong[2], Eun sun Yun[1], and Ju sung Park[1]

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P6-05 Survey of eight mycotoxins in Jeju-do market foods by LC-MS/MS

Doseung Lee, Hyun-Jeong Oh, Chang-Hui Yang, Young-Hee Kim, Eun-A Ko*

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P6-06 Analysis of mycotoxins in wheat using NIRS

Dong-Jin Kang*, Ju-Young Jang, In-Sook Kim, Yu-Jin Kim, Dong-Yeong Kim, Byeung Kon Shin

Gyeongbuk branch of National Agricultural Products Quality Management Service, Daegu, Korea

P6-07 Biochemical assessment of cicadamide-4 from cicadae periostracum and its cytotoxic effect including acute oral toxicity using an ICR mice model

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P6-08 Development of alternative methods for drug toxicity testing for replacing rodent models

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P6-09 Analysis of bioactive components and antioxidant activities of Hwaljingigo

Ji-Hyun Im[1], Xiaolu Fu[1], June-Seok Lim[1], Min-Hye Kim[1], Yeon-Seok Seong[1], Rae-Kyo Jeong[2], Yeon-Hee Jeon[2], Jae-Yeon Lee[3], Eun-Young Park[3], Do-Sang Lee[4], Im-Joung La[4], Sun-Il Choi[1], Ok-Hwan Lee[1*]

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P6-10 Comprehensive in vitro evaluation of the functional activities of Hwaljingigo

Ji-Hyun Im[1], Xiaolu Fu[1], June-Seok Lim[1], Min-Hye Kim[1], Yeon-Seok Seong[1], Rae-Kyo Jeong[2], Yeon-Hee Jeon[2], Jae-Yeon Lee[3], Eun-Young

Park[3], Do-Sang Lee[4], Im-Joung La[4], Sun-Il Choi[1], Ok-Hwan Lee[1*]

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P6-11 Estrogen receptor alpha-dependent induction of lipid accumulation in 3T3-L1 adipocyte by clofentezine, clomazone, metconazole

Yu-Jin Kwon[1*], Se-Hee Jeon[1], Min-Ji Kim[1], Seung-Woo Ha[2], Da-Hyun Jeong[3], Hee-Seok Lee[1,2,3]

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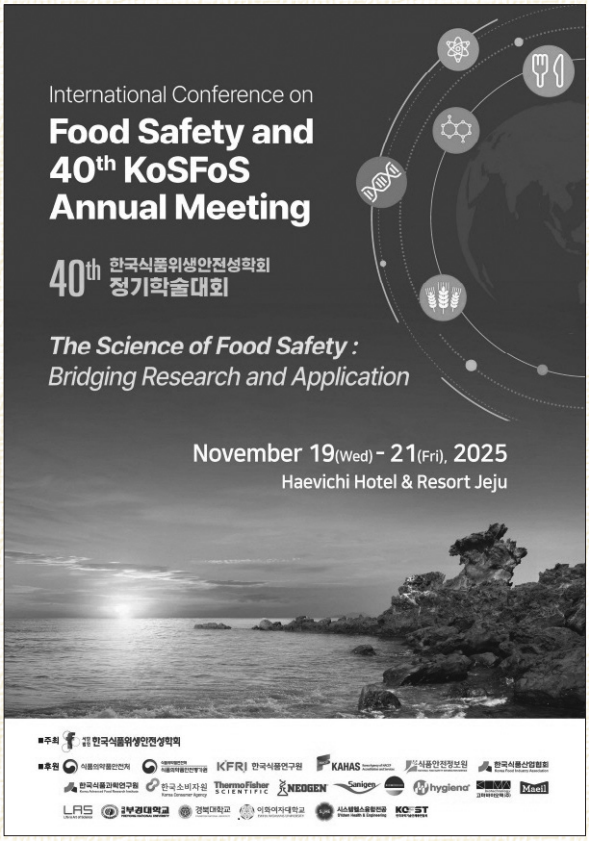
◎ 주요사진



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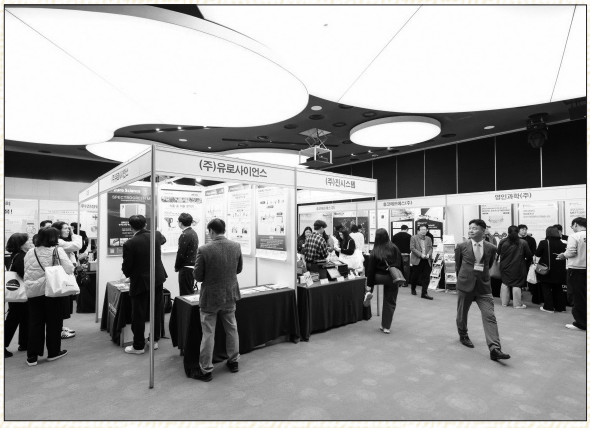
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