학회일정

학술지발간

1. 한국식품위생안전성학회지(2022년 10월) : 제 37권 5호 11편 게재
2. 한국식품위생안전성학회지(2022년 12월) : 제 37권 6호 8편 게재

상임이사회 개최

* 2022년 제10차 상임이사회의

1. 일 시 : 2022년 10월 13일(목) 17:00
2. 장 소 : 다온정(서울 강남구 테헤란로14길 16 라인빌딩)
3. 주요안건
   1) 총무분야
      – 총이사회 및 총회 준비사항 보고
        · 신규이사회원 추천, 상임이사 추천 총이사회의 및 총회를 통하여 인준하기로 결정
   2) 학술분야
      – '제37회 한국식품위생안전성학회 정기학술대회' 개최 관련 최종사항 보고
        · 정기학술대회 개최 홍보
   3)재무분야
      – 2022년 감사 보고 완료
   3) 학술지 편집위원회
      – 학회지 36권 5호 발간 진행사항 보고
      – 학회지 36권 6호 발간 진행사항 보고
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 17권4호(12월호) 발간 준비

학회일정

* 2022년 제11차 상임이사회의
1. 일 시 : 2022년 10월 27일(목) 14:00
2. 장 소 : ZOOM 화상회의
3. 주요안건
   1) 총무분야
      – 2023년도 제1차 총이사회의 개최 관련 논의
   2) 학술분야
      – '제38회 한국식품위생안전성학회 정기학술대회' 개최 관련 논의
   3)재무분야
      – 2022년 학술 활동 지원사업 결과 보고
   3) 학술지 편집위원회
      – 학회지 37권 6호 발간 준비
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 17권4호(12월호) 발간 준비

* 2022년 제12차 상임이사회의
1.일 시 : 2022년 12월 19일(월) 17:00
2.장 소 : 진스시(서울 서초구 강남대로43길 22-2)
3.주요안건
   1) 총무분야
      – 2023년도 제1차 총이사회의 대면 개최 확정
   2) 학술분야
      – '제38회 한국식품위생안전성학회 정기학술대회' 일정 확정
   3)재무분야
      – 2022년 37회 정기학술대회 수입내역 결과 보고
   3) 학술지 편집위원회
      – 학회지 37권 6호 발간 준비
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 17권4호(12월호) 발간 준비

》 이사회 개최

* 2022년도 제2차 총이사회의
1. 일 시 : 2022년 11월 11일(금) 11:30
2. 장 소 : 부산 벡스코(BEXCO)
3. 주요안건

• 보고 사항
   1) 2022년 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, 한국식품산업협회장상
      – 식품의약품안전처장 표창
      – Graduate Student Competition(구두 발표 부문)
      – 최우수포스터상(포스터 발표 부문)
   2) 회원 현황 보고
      (1) 2022년 회원 현황보고
      (2) 2023년도 이사회원 추천

• 의결 사항
   1) 2022년도 제1차 총이사회 회의록 접수
   2) 2022년도 세입 · 세출 결산심의
   3) 2022년도 감사보고 : 김대경 감사, 강경선 감사
   4) 2023년도 사업계획 및 예산(안) 심의
      가. 2023년도 사업계획(안)
      나. 2023년도 예산(안)

학회일정

≫ 2022년도 제37회 정기총회

1. 일 시 : 2022년 11월 11일(금) 12:00
2. 장 소 : 부산 벡스코(BEXCO)
3. 주요안건

• 보고 사항

1) 2022년 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(강원대학교 오덕환),
신진과학자상(한국기능식품연구원 가미현),
우수논문상 피인용부분(서울여자대학교 강태선),
공로상(중앙대학교 전향숙), Thermo Fisher
Scientific 학술상(서울대학교 강경선),
한국식품산업협회장상(국민대학교 오세욱)

– 식품위생안전유공자 표창장 5명 수상 : 이장휘
(일동바이오사이언스), 조병호(주식회사애니랩),
이태헌(태신바이오사이언스), 이영금(진성유니텍),
구락현(서울우유협동조합)

– Graduate Student Competition(구두 발표 부문)
14명 수상

– 최우수포스터상(포스터 발표 부문) 37명 수상

2) 회원 현황 보고

(1) 2022년 회원 현황보고

(2) 2023년도 이사회원 추천 : 총회의 인준에 따라
2023년도부터 이사회원으로 임명함.

• 의결 사항

1) 2022년도 제1차 임시총회 회의록 접수

2) 2022년도 세입 · 세출 결산심의

3) 2022년도 감사보고

4) 2023년도 사업계획 및 예산(안) 심의

가. 2023년도 사업계획(안)

나. 2023년도 예산(안)

회원동정

» 회원소식

[제17회 동곡상 수상자–교육학술 부문] 오덕환 강원대 교수

오덕환(62) 강원대 교수는 강릉 주문진 출신으로 식품미생ss물 기반의 식품위생안전성분야와 천연물발효 기능성소재분야에서 탁월한 연구 성과를 달성한 식품미생물 위생안전 전문가다.

1995년 강원대 식품생명공학과 전임교수로 임용된 뒤 연구논문 363편, 특허출원 48건, 특허등록 28건, 기술이전 12건, 저서 18권, 연구비수주실적 88건, 국내외 학술대회 발표 478건 등을 이뤘다.

27년 이상 교수로 봉직하며 석사 33명, 박사 23명 등 식품미생물 위생안전성 분야의 고급 전문 인력을 배출했다. 2016년부터 2020년까지 대학원생 인력양성 장학지원사업인 3단계 BK플러스 사업 창의인재인력양성 농식품 안전관리사업팀장을 맡아 농수산 · 해양분야 최종 결과평가에서 전국 1등으로 선정되기도 했다.

농업생명과학대학 학장, 식품의약품안전처 식품위생 및 축산물 위생심의위원, 한국식품산업클러스터진흥원 비상임 이사 등 다양한 산학관연 활동을 통해 우리나라 식품산업분야, 식품안전성분야 발전에 큰 기여를 했다.

이러한 역량을 인정받아 국내 식품분야 최대 학회인 한국식품영양과학회, 한국식품과학회 학술 대상을 받았고 오뚜기재단에서 학술상, 농림축산식품부 과학기술대상 포장상 등을 수상했다. 국제식품위생안정성학회(IAFP)에서 아이아인 최초로 2011년 펠로우(Fellow), 2016년 종신회원으로 선정되는 영애를 안았다.

오덕환 교수는 "교육계에 몸 담으며 인력양성에 힘써 제자 12명이 아시아 계통 대학 교수로 활동하며 글로벌 네트워크를 구축, 세계 속에 강원도를 알리는데 큰 힘이 됐다고 자부한다"며 "전공 분야인 식품미생물을 기반으로 유해 미생물을 억제하고 이로운 미생물을 키우는 발효기술의 과학적 검증을 통해 국민 건강 증진에도 기여할 수 있어 기쁘게 생각한다"고 말했다.

공적 및 프로필

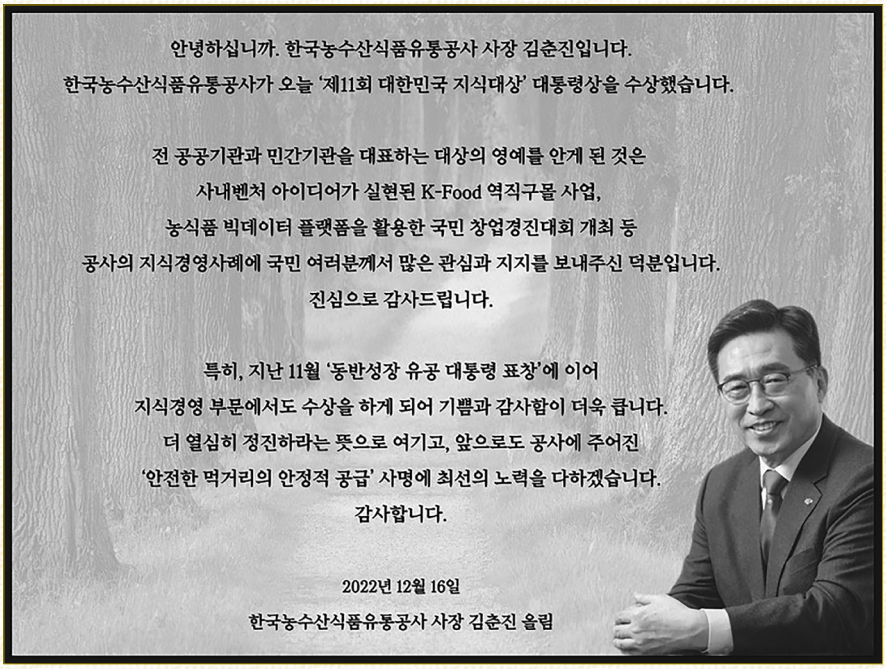
강릉 출신. 1983년 강원대 식품공학 학사, 1985년 강원대 식품미생물학 석사, 1993년 루이지에나주립대

회원동정

(Louisiana State University) 식품미생물학 박사를 취득했다. 1995년 강원대 식품생명공학과 전임교수로 임용됐다. 농업생명과학대 학장, 한국식품기술사회 회장, 식품저장유통학회 회장, 국무총리실 식품안전정책전문위원 등을 역임했다. 2003년 한국식품영양과학회와 2021년 한국식품과학회에서 학술대상, 2016년 농림축산식품부 과학기술대상 포장상 등을 수상했다. 국제식품위생안전성학회(IAFP)에서 아시아인 최초 펠로우(Fellow · 2011년), 종신회원(2016년)으로 선정됐다.

》 회원사 소식

한국농수산식품유통공사 "제11회 대한민국 지식대상" 대통령상 수상



* 학회에서는 회원 여러분들의 경조사를 공지하여 드리고 있습니다.
회원분들께 알릴 소식이 있으시면 사무국으로 연락주시기 바랍니다.
한국식품위생안전성학회 사무국 : Tel)02-566-0417, E-mail)foodhygiene@paran.com

제37회 한국식품위생안전성학회 정기학술대회
–Smarter food safety technologies for new–normal era–

- 일 시 : 2022년 11월 10일(목)~11일(금)
- 장 소 : 부산 벡스코(BEXCO)
- 주 최 : 한국식품위생안전성학회
- 후 원 : 식품의약품안전처, 식품의약품안전평가원, 국립농업과학원, 한국과학기술단체총연합회, ㈜비오메리으코리아, ㈜써모피셔사이언티픽코리아, 한국식품연구원, 한국식품안전관리인증원, 일루미나코리아, ㈜세니젠, ㈜트라코월드, 식품안전정보원, 한국식품산업협회, 안전성평가연구소, 부경대학교 산학협력단, 고려대학교 식품생화학 및 독성학연구실
- 주 제 : Smarter food safety technologies for new–normal era
- 발표 논문 : 130편(국외 36편, 국내 94편)
- 포스터발표 논문 : 180편
- 참가 부스 업체 : 20개 업체(기기부스 15개, 독립부스 5개)

◎ 구두 발표

OP1–01 Assessment and standardization of quality index for the fresh–distributed yellow croaker Larimichthys polyactis

Ye-Bin Jang, Jeong-Bin Jo, So-Yeon Noh, Min-Ji Park, Du-Min Jo, Mi-Ru Song, Young-Mog Kim*

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

OP2–01 Characterization of two tailed Salmonella Typhimurium–specific phages and investigation of their binding kinetics for enhancing their capture efficiency

Yu-Bin Jeon, Su-Hyeon Kim, Jaein Choe, Mi-Kyung Park*

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

OP3–01 Customers' perception on the food labeling certification system by the level of awareness

DongYoung Kim, MinSook Kyung, Wonwi Moon, Sujeong Lee, Sunny Ham*

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

OP3–02 The effect of food safety concern and safe eating capacity on consumers' food purchase via online

Hyeon Ji Oh, YoungHeeSuk, SunnyHam*

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

OP4–01 Evalutation of double knock–out mutants of Corynebacterium pseudotuberculosis as candidates for live–attenuated vaccine to control caseous lymphadenitis

Yeona Kim, Hyeunwoo Cho, Beomsoon Jang, Kun Taek Park*

Department of biological sciences, Inje University, 197 Injero, Gimhae 50834, South Korea

OP4-02 Gold nanoparticle and PCR-based colorimetric assay for the identification of Campylobacter spp. in chicken carcass

Hyungsuk Oh[1], Seung-Hwan Hong[2], Hye-Young Youn[1], Hyeon-Jin Kim[1], Young-Seon Kim[1], Jung-Whan Chon[3], Kun-Ho Seo[1*]

[1]Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, South Korea
[2]Biomedical Research Institute, Seoul National University Hospital, Seoul 03080, South Korea
[3]Department of PetTotal Care, Divisionof Nursing and Welfare, Kyung-in Women's University, 63 Gyeyangsan-ro, Gyeyang-gu, Incheon 21041, South Korea

OP5-01 Anti-biofilm activity of the cell-free supernatant Enterococcus faecium against Staphylococcus aureus and Pseudomonas aeruginosa isolated form bovine mastitis milk

Hyeon-Jin Kim[1], Hye-Young Youn[1], Young-Seon Kim[1], Jin-san Moon[2], Tae-Jin Kim[1], Hyung-Suk Oh[1], Kun-Ho Seo[1*]

[1]Center for One Health, College of Veterinary Medicine, Konkuk University, 120 Neungdong-ro, Gwangjin-gu, Seoul 05029, Korea
[2]BacterialDiseaseDivision,AnimalandPlantQuarantineAgency,177Hyeksin8-ro,Gimcheon-si39660,Gyeonsangbuk-do,Korea

OP5-02 Photodynamic inactivation of Penicillium italicum and Penicillium digitatum by 405 nm light emitting diode in combination with riboflavin

Suzi Kim, Hyun-Gyun Yuk*

Food Science and Technology Major, Korean National University of Transportation, Jeungpyeong-gun, Chungbuk 27909, Korea

OP5-03 Anti-listeria activity of newly isolated lactic acid bacteria from fermented foods and their application on smoked salmon

Na-Yeon Son[1], Gi-Seong Moon[2], Hyun-Gyun Yuk[1*]

[1]Food Science and Technology Major, Korea National University of Transportation, Jeungpyeong-gun, Chungbuk 27909, Korea
[2]Biotechnology Major, Korea National University of Transportation, Jeungpyeong-gun, Chungbuk 27909, Korea

OP5-04 ClyRD, a novel chimeric endolysin from Clostridium perfringens phages with enhanced antibacterial activity

Jena Kim, Minsuk Kong*

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

OP5-05 Antimicrobial effect mechanism for food poisoning bacteria treated with LED (405 nm and 460 nm), chitosan and temperature hurdles

Su-Jin Kim, Woo-Suk Bang*

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

OP5-06 Antibacterial activity and mechanisms of immature persimmon (Diospyros kaki Thunb.) juice extract against Salmonella Enteritidis and Staphylococcus aureus

Jein Choe, Nisa Wulandari, Jiyong Kim, Hyeju Jung, Mi-Kyung Park*

School of Food Science and Biotechnology,

Kyungpook National University, Daegu 41566, Korea

OP5-07 Synergistic effect of vB_PcaS_KFSPCC phage and oxolinic acid for the control of Pectobacterium carotovorum subsp. carotovorum

Ye-Rim Park, Su-Hyeon Kim, Hyeju Jung, Mi-Kyung Park*

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

OP5-08 A novel postbiotic from Limosilactobacillus reuteri IDCC 3701 with potential antimicrobial activity against foodborne pathogens

Rafael Levandowski, Jaein Choe, Hyeju Jung, Mi-Kyung Park*

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

◎ 포스터 발표

P1-01 Monitoring of ethylene oxide and 2-chloroethanol content of Korean ice-cream and imported gums

Yun Sik Woo, Ji Yoon Kim, Hwi Jin Min

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P1-02 Models of the behavior of S. Typhimurium and S. Enteritidis in ready-to-eat (RTE) fresh-cut cabbage stored at 9 to 36oC

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P1-03 The trend of detected pesticide residues in fruiting vegetables distributed in Gwangju from 2020 to august 2022

Sujin Mun, Yongshik Yang, Davin Lee, So-jin Yang, Hye Jin Kim, Soyoung Lim, Bae Sik Cho, Ae Gyeong Kim*, Hye-Young Kee, Hyanghee Lee, Jeong Hee Park, Yeo Kyung Kim, Do Woo Kim, Hyo Hee Kim

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P1-04 Development of growth model for S. Typhimurium in mung bean sprouts as a function of temperature

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P1-05 Identification of optimal growth conditions for screening retort products with incomplete sterilization treatment

Young gyue Lee, Eun Ae Kim, Soo Jung hyun, Moon Gi Jang, Beom Gil Lee*

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P1-06 Dynamic kinetic analysis of growth of Listeria monocytogenes in vacuum packed Sundae

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P1-07 Monitoring of 3-MCPD esters and glycidyl esters in infant formulas and their material oils from domestic and foreign markets

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P1-08 A survey on veterinary drug residues of commercial marine products in Gwangju area

Jong Pil Kim, In Sook Kang*, Nan Ju Song, Yu Jin Han, Jin Ah Kim, Bae Sik Cho

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P1-09 Research on Pesticide Residues in Commercial Agricultural Products for Juice in Busan

Ji-yun Jeong, Gyung-Hye Sung, Hyun-nho Cho, Min-Gi Jung, Seo-youn Lee, Seung-woo Park, Byungjun Kim*

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P1-10 Dynamic modeling of Clostridium perfringens growth in vacuum packaged jokbal (pig's trotter)

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P1-11 Monitoring of Technetium-99 and Cobalt-60 Contamination of Foods Produced in Europe

Tae Hyun Ahn[1*], Tae Hee kim[1], Chan Jong Park[1], Jung Hyuck Suh[1], Yong Eui Koo[1], Hyun Kyung Kim[1], Kyo Chul Lee[2], Yong Jin Lee[2]

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P1-12 Development of predictive model for freshness according to distribution and storage temperature of market prepacked Gimbap

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P1-13 Establishment of acceptable daily intakes (ADIs) for veterinary drugs and risk assessment of veterinary drug residues in livestock products

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P1-14 Survey of Microbial Contamination of leafy vegetables at Farms in Gyeonggi Province

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P1-15 Monitoring of Pesticide Residues and Risk Assessment for Meal Kit in online marketplac

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P1-16 Microbiological Quality of Onions (Allium cepa) Directly Transferred from Domestic Farms in Korea

A-Ra Jang, Areum Han, MENGBOYANG , Yooncheol Shin, Hyunji Song, Soo-Young Jang, Sun-Young Lee*

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P1-17 A study on the quality change of fish cakes by storage conditions to set the used-by date of fish cakes

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P1-18 Investigation of Food Quality and Safety in Plant-based Meat Substitutes

Jung-Bin Lee*, Jun-Bae Hong, Da hee Lim, Su jung Kim, Tae soo Kim, Sam Han, Min ji Choi, Hee soo Lee, Ji young Son

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P1-19 Exposure assessment of NDL-PCBs for foodstuff

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P1-20 Development, method validation and occurrence of glycoalkaloids in potato starch using LC-MS/MS

Su Kyung Jang, Songyi Han, Su-jin Oh, Hwa-jeong Lee, Hyun Kyung Kim*

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P1-21 Analysis of microbial safety and cross contamination sources in the button mushroom (Agaricus bisporus) production process

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P1-22 Economic evaluation of food manufacturing plants applying the IoT-based HACCP management model

Nam Insik[1*], Ha Taegwon[1], Lim Changgeun[1], Choi Youngeun[1], Sheryl Mae Agapito[1], Therese Ariane Neri[1], Seunghee Baek[1], Hyewon Kim[2], Hyunha Song[3], Minhong Shin[3], Gyungsun Lee[3], Jaejin Cho[3], Sujin Kang[1]

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P1-23 Assessment and standardization of quality index for the fresh-distributed yellow croaker Larimichthys polyactis

Ye-bin Jang, Jeong-Bin Jo, So-Yeon Noh, Min-Ji Park, Du-Min Jo, Mi-Ru Song, Young-Mog Kim[*]

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P1-24 A preliminary study on novel food risk assessment guidance by understanding novel food application and authorization status of MFDS

Keum-Soon Oh, Jeong-A Han, Ju-Hyun Sung, Hyo-Jin Chang, Chae-Yeong Kim

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P1-25 Establishment of hazard analysis(HA) and critical limit(CL) for sericulture products HACCP model development

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P1-26 Derivation of toxicity equivalency factors for saxitoxin-group toxins associated with bivalve molluscs

Ju Hee Im, Sang Yoo Lee, Sumi Park, Jongbin Park, Hyang Sook Chun[*]

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P1-27 A review of submissions for approval of functional ingredients of health functional foods

Wonhee Choi, Hyeran Woo, Miyoung Lee[*], Kwangil Kwon, Hyeyoung Lee

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P2-01 Multi-residue analysis method and monitoring for pesticide in fishery products using Liquid Chromatography- Tandem Mass Spectrometry

Hyo-Jeong Kim[*], Da Hee Lee, Kyung Yoal Ryu, Ji Youung Song, Ki Mi No, Ji-hye Lee, Goeun Yun, So-Hee Choi, Eun Young Jang, Soo Kyung Suh[*]

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P2-02 Characterization of complete chloroplast genome of Aralia cordata and Oplopanax elatus

Jiran Jeong[1], So Yeon Kang[1], Eun Byeol Koh[1], Cheol Seong Jang[2], Myung Jo Kim[3], Gyoungju Nah[1*]

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P2-03 Development of a detection method for mixed seasoning in red pepper powder using genetic analysis

Bo Young Kim, Myoung Jin Kim, Mi Ri Hong, Yeon Ju Chae, Seong Hui Lee, Hee Chang Shin, Seong Hun Lee, Kie Chul Jung[*]

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P2-04 Construction of DNA marker database used for food material authentication

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P2-05 Development of LC-MS/MS method for surfactant and sterilizing preservative in Hygiene wet wipe and towel

Hye-Young Park[*], Seong-Hoon Jeong, Hyesu Lee[*], Hyun-Ah Kim, Soon-Ho Lee

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P2-06 Ultra-fast real-time PCR method for the identification of Hemerocallis fulva and Veratrum maackii

Yewon Hong, Ja Hyun Lee, Bora Kim, Ho Soo Lim, Hyung Soo Kim, Eun Ju Lee[*]

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P2-07 Identification of two plants of the Campanulaceae family using species-specific PCR

Ja Hyun Lee, Yewon Hong, Bora Kim, Ho Soo Lim, Hyung Soo Kim, Eun Ju Lee[*]

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P2-08 Development of ultra-fast real-time PCR method for distinguishing Ligularia fischeri and Caltha palustris

bora kim, Yewon Hong, Ja Hyun Lee, Ho Soo Lim, Hyung Soo Kim, Eun Ju Lee[*]

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P2-09 Determination of total cyanide in fruit syrup with quick distillation method

Su Yeob Cho, Kwang-Won Lee[*]

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P2-10 Reduction of polycyclic aromatic hydrocarbons in air-fried seafood by GC-MS

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P2-11 Method validation and monitoring of 3-MCPD in processed foods in South Korea using GC-MS

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P2-12 Method validation and determination of Manganese in agricultural, marine, livestock products, and processed foods in South Korea using ICP-OES

Bokyung Soh, Yerim Han, Kwang-Won Lee*

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P2-13 The results of the survey about household maesil (Prunus mume) syrup and monitoring total cyanide

Hong-Rim Ko, Kwang-Won Lee*, Su Yeob Cho, Kyu Hyun Rhee

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P2-14 Development of Simultaneous Analytical Method of β-Lactams in Livestock and Fishery Products Using Liquid Chromatography-Tandem Mass Spectrometry

Tae Ho Lee, Sun Young Park, Suji Lee, Man Ho Choi, Ji Young Kim*, Jang Duck Choi, Guiim Moon

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P2-15 Development of Multi-analytical Method for Pesticides in Fishery Products using GC-MS/MS

So-I Kim, Ji Young Kim*, Jang Duck Choi, Guiim Moon

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P2-16 Applicability of simultaneous determination of Sulfonamides in livestock using liquid chromatography- tandem mass spectrometry

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P2-17 Development of an analytical method for lipophilic marine biotoxins in shellfish

Won-Bum Jang*, Du-Hwan Hwang, Hae-Soon Lee, Jin-Hyun Kim, Seung-Hyeon Jung

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P2-18 Monitoring of 178 Pesticide Residues in Livestock Products using LC-MS/MS and GC-MS/MS

Nam Young Kim, Ji Hyun Kim, Tae Ho Lee, So Ra Park*, Ji Young Kim, Gui-hyun Jang, Guiim Moon

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P2-19 A significant high percentage of mislabeling present in commercial shrimp products

Kun Hee Kim, Ji Young Lee, Yoo Rim Kim, Tae Sun Kang*

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P2-20 Detection of seven genetically modified canola events using two event-specific multiplex PCR assays

Seung-Man Suh[1], Hyun-Jae Kim[1], Min-Ki Shin[2], In-Sun Joo[2], Keum-Soon Oh[2], Hae-Yeong Kim[1*]

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P2-21 Multi-residue analysis method and monitoring of pesticides in fishery products from Youngnam region using LC-MS/MS.

Min Ju Bae*, Su-Nyeong Jang, Jun Young Kim, Keong Yeol Kim, Kwang Soo Yoo, Sheen-Hee Kim, Yong Eui Koo

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P2-22 Contents of Preservatives for Pickled Foods and Boiled Foods in Seoul

In-soon Cho, Min-soo Chang, Bu-chuhl Choe, Jae-hoon Cha, Chang-ho Han, In-sook Hwang

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P2-23 Method validation and multivariate analysis of cobalt, manganese, selenium and zinc in in nuts in South Korea by ICP-MS

Ye-Seul Park

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P2-24 Study for development of Health Functional Food Code analytical methods guide for vitamins, 28159, Korea

Min Ji Ye, Bo Young Oh, Kyu Heon Kim*, Kwang Il Kwon, Hye Young Lee

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P2-25 Quality Properties of Commercial Honey in Seoul Markets

Mi ra Jang*, Eun hee Kim, Hee jeong Jeong, Yun hee Kim, Yeo jae Shin, Mi hyun Choi, Seok ju Cho, In sook Hwang, Yong seung Shin

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P2-26 Correlation analysis betweenin vitro, in vivo, and clinical trials on anti-obesity activity of standardized Ecklonia stolonifera extract

Xionggao Han[1], Sun-Il Choi[1], Xiao Men[1], Se-jeong Lee[1], Geon Oh[1], June-seok Lim[2], Geun-hee Cho[2], Heegu Jin[3], Hyun-Ji Oh[3], Dahye Kang[4], EunJin Kim[4], Boo-Yong Lee[3*], Ok-Hwan Lee[1,2*]

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P2-27 Evaluation of the specificity of PCR primers to identify bacterial species used as biofertilizers

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P2-28 Validation and determination of HPLC method for lac color

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P2-29 Validation and monitoring of carminic acid in various foods

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P2-30 Analysis of dietary fiber and free sugar content of legumes by cooking status

Suran Byeon, Rheeno Lee, Yong-Suk Kim*

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P2-31 Change of dietary fiber and free sugar content after cooking instant noodles

Heebeom Jang, Rheeno Lee, Yong-Suk Kim*

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P2-32 Comparison of dietary fiber and free sugar content in seven types of baby leaves

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P2-33 Changes in quality of non-sterilized Tofu at different storage temperatures

Ji Yeon Choi, Min Joo Kim, Sun Hye Hwang, Yong Sun Cho*

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P2-34 A study on the quality change of fish cakes by storage conditions to set the used-by date of fish cakes

Sun Hye Hwang, Min Joo Kim, Ji Yeon Choi, Yong Sun Cho*

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P2-35 Evaluation ofthe quality change and estimation of the quality safety limit period of breads during storage

Min Joo Kim, Sun Hye Hwang, Ji Yeon Choi, Yong Sun Cho*

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P2-36 Comparative analysis of quantitative method for Staphylococcus aureus in 3M™ Petrifilm™Staph Express System and Baird-Parker agar in various foods

Hye Jin Jang, Ji Yeon Choi, Sun Hye Hwang, Min Joo Kim, Yong Sun Cho*

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P2-37 A study on the identification of the origin of red pepper powder using isotope ratio mass spectrometer (IR-MS)

Min-jung Shin[1], Yu-mi Jung[1], Sun-Hoi Kim[2], Sung-Hee Kwon[1], Ji-Hyeung Kim[2], Kwang-Sig Joo[1], Meyong-Hee Kim[3], Myung-Je Hur[1]

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P2-38 Evaluation of cell morphological characteristics of domestic and imported red pepper powder using an optical microscope

Seung-Ri Lee[1], Eun-Young Yeo[1], Sung-Hee Kwon[1], Ji-Hyeung Kim[2], Kwang-Sig Joo[1], Meyong-Hee Kim[3], Myung-Je Hur[1]

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P2-39 Determination of four polycyclic aromatic hydrocarbons in powdered milk using gas chromatography- mass spectrometry

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P2-40 Validation of qualification and quantification method for GM maize DP-915635-4

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P2-41 Inhibition of rancidity of Gwamegi using lactic acid bacteria and optimization of the process using response surface methodology

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P2-42 Development of long-term preservation method for foodborne viruses

Haeun Kang, Dong Joo Seo*

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P2-43 Development of ultrafast PCR assay for the identification and monitoring of the three Arcidae species

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P3-01 Anti atrophic effect of Enzymatically Modified Stevia in dexamethasone-induced muscle atrophy C2C12 model

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P3-02 Ginsenosides Rh1, Rg2, and Rg3 protect dexamethasone-induced muscle atrophy in C2C12 muscle cells by improving mitochondrial biosynthesis and myotube growth

Xiao Men[1], Sun-Il Choi[1], Xionggao Han[1], Se-Jeong Lee[1], Geon Oh[1], Kwi Sik Bae[2], Geum-Su Seong[3], Im-Joung La[4], Do-Sang Lee[4], Ok-Hwan Lee[1*]

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P3-03 Study on the Management of Food Types in Domestic and Abroad

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P4-01 Whole genome sequence-based comparison of Bacillus cereus isolates from lettuce and its environments sources in South Korea

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P4-02 Analysis of microbial communities on Lettuce in the diverse regions of South Korea

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P4-03 Comparison of whole-genome sequencing data of Yersinia enterocolitica isolated from cattle and pig slaughterhouses in South Korea

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P4-04 Complete genome sequence analysis of enterotoxigenic Escherichia coli MFDS1016424 isolated from spicy squid salad

Iseul Choi[1], Min-Hee Kim[2], Eunsu Ha[1], Woojung Lee[2], Eun Sook An[2], Seung Hwan Kim[2], Jinho Choi[1*], Soon Han Kim[2*]

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P4-05 Complete genome sequence analysis of enteropathogenic Escherichia coli MFDS1001074 isolated from food

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P4-06 Complete genome sequence analysis of Clostridium perfringens MFDS1012647 isolated from Barbeque

Suhyun Noh[1], Soohyun Sung[2], Eunsu Ha[1], Woojung Lee[2], Eun Sook An[2], Seung Hwan Kim[2], Jinho Choi[1*], Soon han Kim[2*]

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P4-07 Development of an Alternative Positive Control Strain for Bacillus cereus ATCC 14579

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P4-08 Development of molecular diagnostic method for Aichivirus and Enterovirus from food facilities using foodwater : 2021-2022

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P4-09 Distribution of Potentially Marine Pathogenic Bacteria in North and South Pacific Oceans

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P4-10 Evaluation of methods for recovering Norovirus from drinking water

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P4-11 Development of predictive models of Campylobacter in Egg Products

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P4-12 Evaluation of conventional PCR and real-time PCR screening methods targeted to the femA for detection of Staphylococcus aureus

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P4-13 Validation of suitable analysis method for E. coli O157:H7 belonging to atypical enteropathogenic E. coli

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P4-14 Comparison of antimicrobial resistance of pathogenic and nonpathogenic Escherichia coli isolated from domestic pig farms

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P4-15 Analysis of contamination pathway of Listeria monocytogenes from enoki mushrooms and their production environment from a factory farm in south Korea

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P4-16 Development of a portable reflection type elastic light scatterometer for bacterial colony classification

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P4-17 Genetic diversity in antimicrobial resistance of Klebsiella pneumoniae isolated from agricultural products and environment

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P4-18 Investigation of antibiotic susceptibility of Escherichia coli isolated from irrigation water used in vegetables cultivation

Daesoo Park, Injun Hwang, Eunsun Kim, Song-Yi Choi, Jeong-Eun Hyun, Se-Ri Kim*

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P4-19 Internalization of norovirus into lettuce under hydroponic cultivation

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P4-20 Polyethyleneimine functionalized magnetic nanoparticles combined with real-time PCR for detection of Escherichia coli O157:H7 in romaine lettuce

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P4-21 Detection using real-time PCR for low-level E. coli O157:H7 in salads by combining effective pretreatment methods of filtration, short enrichment and IMS

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P4-22 Development of multiplex PCR-LFA for detecting low levels of E. coli O157:H7 and P. carotovorum in various agricultural products

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P4-23 Development of a modified enrichment broth of Staphylococcus aureus using response surface methodology

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P4-24 Microbiological quality monitoring of fresh salads and fresh fruit and vegetable juices marketed in Republic of Korea

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P4-25 Prevalence, bio-serotype, genotype, and antimicrobial susceptibility of Yersinia enterocolitica isolated from carcasses and environmental samples of cattle slaughterhouses in South Korea

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P4-26 Antibiotic resistance and sterilization characteristic of Klebsiella pneumoniae and Escherichia coli isolated from sewage

Eun Sun Jeong, Do Gyung Oh, Chan Yeong Kim, Chae Young Kim, Ji Yu Im, Eun Yeong Kim, Jung Beom Kim*

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P4-27 Development of a novel method that combines loop-mediated isothermal amplification with whole genome amplification for rapid and specific detection of Salmonella serogroup D

Hyungsuk Oh[1], Seung-Hwan Hong[2], Hye-Young Youn[1], Hyeon-Jin Kim[1], Young-Seon Kim[1], Tae Jin Kim[1], Kun-Ho Seo[1*]

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P4-28 Microbial Contamination Analysis for Ice, Drinking water for serving, Cooking utensils and Cooked foods Foodservice Business in Seoul

Su Jeong Choi*, Young Hee Choi, Eun Jung Han, Jung Im Jang, Young Eun Kim, Jin Young Kim, Da Mi Kim, Jeong Sook Lee, In Sook Hwang, Yong Seung Shin

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P4-29 Molecular biological analysis of Bacillus cereus strains from outbreak in Seoul 2021

Jae Min Shin*, Young Eun Kim, Jung Im Jang, Hyo Sun Seo, Young Hee Jin, Jinkyung Kim, So Yune Baek, Eui Kyung Cha, Su Jin Jeon, Eun Sung Kim, Young Ok Hwang, Jib Ho Lee

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P4-30 Investigation of microbial loads of lettuce between traditional local market and urban supermarket

Chaerin Kim, Myung-In Jeong, Sojung Kim, Hyeonha Choe, Nagendran Rajalingam, Sanghyun Han*

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P4-31 Prevention of Escherichia coli contamination in hydroponic lettuce using citric acid and plant-growth promoting rhizobacteria

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P4-32 A study on microbiological characteristics of Staphylococcus aureus isolated from lettuce and cultivation environment

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P4-33 Prevalence of antimicrobial resistant E. coli isolates from piglets, pigpens, and human workers from the swine farms in Gyeonggi-do

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P4-34 Antibiograms of Enterococcus faecalis and Enterococcus faecium isolated from the swine farm, human clinical patients, and pork meat products in Gyeonggi-do

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P4-35 Growth Analysis of Indicator Bacteria and Foodborne Pathogens According to the Raw Materials and Fermentation Period in Salted Shrimp

Jeeyeon Lee[1], Hyun Jin Cho[1], Minkyoung Ryu[1], Yeongsil Lim[1], Heeyoung Lee[2], Sunhyun Park[2,3], You-Shin Shim[2*]

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P4-36 Development of multiplex fluorescence loop-mediated isothermal amplification based on lateral flow assay (mfLAMP-LFA) for simultaneous detection of mecA and spa genes in Methicillin-resistant Staphylococcus

aureus (MRSA)

Jeong-Eun Lee[1], Sazzad Hossen Toushik[1], Sol-A Kim[2], Dong-Hyun Kim[2], Song-Min Lee[4], Won-Bo Shim[1,3,4*]

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P4-37 Prevalence, bio-serotype, genotype, and antimicrobial susceptibility of Yersinia enterocolitica isolated from carcasses and environmental samples of pig slaughterhouses in South Korea

Serim Hong[1,2], Hye-Young Lee[1], Jin-San Moon[1], Minji Jun[1], Soon-Seek Yoon[1], Ha-Young Kim[1*]

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P4-38 Detection of viral pathogen sequences using specific primers based on NGS analysis

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P4-39 Antibiofilm efficacy of lytic Salmonella phage KFSST3 against Salmonella Typhimurium biofilm on cantaloupe under cold temperature

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P4-40 Characteristics of Clostridium perfringens strains isolated from pigs and meats in South Korea

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P4-41 Molecular characteristic and antimicrobial resistance profile of methicillin-resistant Staphylococcus aureus in comparison with methicillin-susceptible S. aureus isolated from pigs in Korea

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P5-01 Profiles of non-aureus staphylococci in broiler farms: Prevalence, antimicrobial resistance, and methicillin resistance

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P5-02 Detection of vancomycin resistance genes and antibiotic resistance characteristics of Enterococcus spp. isolated from shellfishes and iInland pollution soruces near shellfish farms in west coast of korea

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P5-03 Antimicrobial resistance of bacteria isolated from shellfish and aquatic environments of the west coast of Korea

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P5-04 Altered antimicrobial resistance in acid-tolerant pathogenic Escherichia coli

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P5-05 Inhibition effects of sorbic acids and potassium sorbate on foodborne pathogens and food spoilage bacteria in broth media

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P5-06 Minimum inhibitory concentration of microorganisms for benzoic acid and sodium benzoate in broth media

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P5-07 Evaluation of the effect of the inland pollution source on sea water and oyster (Crassostrea gigas) after rainfall in Jaranman · Saryangdo area, Korea

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P5-08 The effects of microwave cooking containers on the temperature changes of frozen products

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Preventive Quality Management team, Pulmuone, Seoul, Korea

P5-09 Various commercial disinfectant efficacy test to Corynebacterium pseudotuberculosis for control of caseous lymphadenitis in Korean black goat

Hyeunwoo Cho, Yeona Kim, Bumsoon Jang, Kun Taek Park*

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P5-10 Inactivation of phytopathogens using combined treatments of grapefruit seed extract and UV-A/B light

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P5-11 Distribution and transmission of microbiome, resistome, and virulome of Korean beef and its producing environment

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P5-12 Sequential tracking of the microbiome from the poultry farm-to-table reveals the fate of environmental resistome

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P5-13 Assessment of the antimicrobial activity of lactic acid bacteria isolated from Kefir and kimchi against canine periodontal pathogens

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P5-14 Comparison efficiency of infrared radiation removing Escherichia coli with conventional drying in barley sprout

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P5-15 A Study on the Development of Enhanced Value-Added Smart Sensors for smart HACCP Activation

Kyung-Soon Lee[1], Jae-Jin Cho[1*], Min-hong Shin[1], Hyun-Ha Song[1], Yong-Hee Yang[2], Young-Wook Son[3], Je-Myung Lee[3], Hyun-Su Kwon[3]

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P5-16 Screening of natural products showing antimicrobial activity against Clostridium difficile

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P5-17 Antibiotic resistance of staphylococcus aureus isolated from retail lettuce in Jeonju, Korea

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P5-18 Antioxidant, anti-inflammation, and antimicrobial activities of sword bean (Canavalia ensiformis) pod fermentation liquid using Lactobacillus sp.

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P5-19 Effect of package conditions on fungi growth in red pepper powder

Do Gyung Oh, Eun Sun Jeong, Chan Yeong Kim, Ji Yu Im, Chae Young Kim, Eun Yeong Kim, Ju Hee Nam, Jung Beom Kim*

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P5-20 Encapsulation of marine-bioactive compound into chitosan nanoparticles: Inhibition of Candida albicans and Streptococcus mutans mixed biofilms

Fazlurrahman Khan[1,2], Du-Min Jo[1,2,3], Min-Gyun Kang[3], Kyung-Jin Cho[3], Dokyung Oh[1,2,3], Young-Mog Kim[1,2,3*]

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P5-21 Assessment of mackerel (Scomber japonicus) freshness byevaluating microbiological and physicochemical characteristics

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P5-22 Reduction of Bacillus cereus contamination in green moss used for ginseng sprouts packaging with slightly acidic hypochlorous water

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P5-23 Reduction of Escherichia coli O157:H7 on ginseng surface by slightly acidic electrolyzed water(SAEW) and Ethanol

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P5-24 Evaluation of natural plant extracts to develop an food additive possessing antioxidant and antibacterial activities

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P5-25 Lactic acid bacteria from Jeotgal as novel antioxidants

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P5-26 Biological properties of sword bean (Canavalia ensiformis) fermentation liquid fermented by Lactobacillus sp.

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P5-27 The effects of sodium bisulfate and caprylic acid as decontamination agents against foodborne pathogens on stainless steel

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P5-28 Isolation of Enterococcus faecalis from clindamycin and erythromycin antibiotic resistance genes by IS6 family in crops and environment

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P5-29 Lactic acid bacteria isolated from fermented foods and their antiviral activity

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P5-30 ClyRD, a novel chimeric endolysin from Clostridium perfringens phages with enhanced antibacterial activity

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P5-31 Hypersensitive monoclonal antibodies specific to thermal stable-soluble proteins in buckwheat

Sol-A Kim[1], Sazzad Hossen Toushik[4], Jeong-Eun Lee[4], Dong-Hyun Kim[1], Song-Min Lee[2], Won-Bo Shim[2,3,4*],

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P5-32 Quality characteristics during storage of Platycodon grandiflorus buds pre-treatment by different methods

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P5-33 Rapid detection of Escherichia coli O157:H7 in Korean beef based on a colorimetric loop-mediated isothermal amplification assay using a molecular beacon paired with an HRP-mimicking sequence

Sazzad Hossen Toushik[1], Jeong-Eun Lee[1], Sol-A Kim[2], Dong-Hyun Kim[2], Won-Bo Shim[1,3,4*],

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P5-34 Insights into the Antibacterial Activity of Clostridium perfringens Phage Endolysin PlyDolk21.

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Technology

P5-35 Microbial Contamination of Ultraviolet Sterilizer located at cafeteria in Childcare Center

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P5-36 Comparison of Heat Resistance in Spore-Forming Bacteria for Sterilization Test Method

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P5-37 Comparison of domestic and foreign sterilization testing methods

Chan Yeong Kim, Eun Sun Jeong, Do Gyung Oh, Ji Yu Im, Eun Yeong Kim, Chae Young Kim, Jung Beom Kim[*]

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P5-38 Molecular genetic characterization of Bacillus cereus group strains isolated from lettuce farms in Korea

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P5-39 Reduction of microorganisms for small-scale Korean traditional Yugwa manufacturing ingredients using an antibacterial agent

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P5-40 Color-based TTI (time-temperature indicator) measurement using smartphones

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P5-41 Determination of propionic, benzoic and sorbic acid in fresh fruits during storage

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P5-42 Identification of volatile components from chicken during refrigerated storage

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P5-43 Comparison of metabolomics profile by parts of chicken during refrigerated storage period

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P6-01 Occurrence of mycotoxigenic fungi and mycotoxin in stored peanut

Jung-Hye Choi, Ju-Young Nah, Mi-Jeong Lee, Su-Bin Lim, Theresa Lee, Ja Yeong Jang, Jeomsoon Kim[*]

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P6-02 Fungal occurrence in dried ginseng products from retail market in Korea

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P6-03 Isolation of Penicillium nalgiovense strains from fermented foods and their properties of the isolates for processing and safety

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P6-04 Deoxynivalenol analysis method in fat and oil containing foods Using HPLC-DAD

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P6-05 Use of phenotypic markers for evaluation of apoptotic cell death induced by plant-derived alkaloids in Chang liver cells

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P6-06 The combination of Praeruptorin B and Norisoboldine reduces apoptosis and cytokines via antagonistic interaction in Chang liver cells

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P6-07 Simultaneous determination of regulated and non-regulated Fusarium mycotoxins in foods by liquid chromatography-tandem mass spectrometry with solid phase extraction

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P6-08 Imperatorin positively regulates melanogenesis through signaling pathways involving PKA/CREB, ERK, AKT, and GSK3β/β-Catenin

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P6-09 The effect of maturity on cyanogenic glycoside contents in Maesil (Prunus mume) fruits harvested in Korea

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◎ 주요사진

International Conference on Food Safety and 37th KoSFos Annual Meeting
37th 한국식품위생안전성학회 정기학술대회
Smarter Food Safety Technologies for New-normal Era
Period November 10(Thu)~11(Fri), 2022
Venue Busan BEXCO, Convention Hall

International Conference on Food Safety and 37th KoSFos Annual Meeting

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