학회일정

학술지발간

1. 한국식품위생안전성학회지(2024년 10월) : 제 39권 5호 13편 게재
2. 한국식품위생안전성학회지(2024년 12월) : 제 39권 6호 18편 게재

상임이사회 개최

* 2024년 제9차 상임이사회의

1. 일 시 : 2024년 9월 25일(수) 18:00
2. 장 소 : ZOOM
3. 주요안건
   1) 총무분야
      – 제39회 정기학술대회 개최 관련 논의
   2) 학술분야
      – 제39회 정기학술대회 세션 프로그램 논의
   3) 기획분야
      – 세포배양국제심포지엄 개최 논의
      – 컨슈머소사이어티 코리아 2024 정기학술대회 개최 논의
   3) 학술지 편집위원회
      – 학회지 39권 5호 발간 진행사항 보고
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 19권 3호(9월호) 진행사항 보고

* 2024년 제10차 상임이사회의

1. 일 시 : 2024년 10월 10일(목) 18:00
2. 장 소 : 루싱
3. 주요안건
   1) 총무분야
      – 제39회 정기학술대회 학술상 관련 논의
   2) 학술분야
      – 제39회 정기학술대회 세션 프로그램 논의
   3) 기획분야
      – 컨슈머소사이어티코리아 2024 정기학술대회 개최 논의
   4) 학술지 편집위원회
      – 학회지 39권 5호 발간 진행사항 보고

학회일정

* 2024년 제11차 상임이사회의

1. 일 시 : 2024년 10월 22일(화) 18:00
2. 장 소 : ZOOM
3. 주요안건
   1) 총무분야
      – 총이사회 및 총회 준비사항 보고
        · 신규이사회원 추천(총이사회의 및 총회를 통하여 인준하기로 결정)
   2) 학술분야
      – 제39회 정기학술대회 개최 관련 최종사항 보고 및 정기학술대회 개최 홍보
   3) 기획분야
      – 컨슈머소사이어티코리아 2024 정기학술대회 개최 논의
   4) 학술지 편집위원회
      – 학회지 39권 5호 발간 진행사항 보고
      – 학회지 39권 6호 발간 준비
   5) 정보 · 정책지 편집위원회
      – 정보 · 정책지 19권4호(12월호) 발간 준비

* 2024년 제12차 상임이사회의

1. 일 시 : 2024년 11월 13일(수) 17:30
2. 장 소 : 더케이호텔 대금홀
3. 주요안건
   (1) 총무분야
      – 2024년도 제39회 정기학술대회 개회식 관련 사항 검토
   2) 학술분야
      – 제39회 정기학술대회 개최 관련 사항 논의
   3) 학술지 편집위원회
      – 학회지 39권 6호 발간 준비
   4) 정보 · 정책지 편집위원회
      – 정보 · 정책지 19권 4호(12월호) 발간 준비

학회일정

이사회 개최

* 2024년도 제2차 총이사회의

1. 일 시 : 2024년 11월 21일(목) 12:00
2. 장 소 : 제주 해비치 호텔 & 리조트
3. 주요안건

· 보고 사항

1) 2024년 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), 한국식품산업협회 학술상, 신송식품과학상

– 식품의약품안전처장 표창

– Graduate Student Competition (구두 발표 부문)

– 최우수포스터상(포스터 발표 부문)

2) 회원 현황 보고

(1) 2024년 회원 현황보고

(2) 2025년도 이사회원 추천

· 의결 사항

1) 2024년도 제1차 총이사회 회의록 접수

2) 2024년도 세입 · 세출 결산심의

3) 2024년도 감사보고: 전향숙 감사, 이병훈 감사

4) 2025년도 사업계획 및 예산(안) 심의

가. 2025년도 사업계획(안)

나. 2025년도 예산(안)

학회일정

2024년도 제38회 정기총회

1. 일 시 : 2024년 11월 21일(목) 12:30
2. 장 소 : 제주해비치 호텔 & 리조트
3. 주요안건

· 보고 사항

1) 2024년 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(국립순천대학교 김중범),
공로상(한국식품안전관리인증원, 한상배),
((주)오뚜기, 정승현),
신진과학자상(식품의약품안전평가원 이정미),
우수논문상 피인용부분(경기도보건환경연구원 송서현),
한국식품산업협회 학술상(건국대학교 서건호),
신송식품과학상(서울대학교 이병훈)

– 식품위생안전유공자 표창장 5명 수상 :
박준영(네오젠코리아(유)), 최진호((주)세니젠,
박성제((주)비오메리으코리아,
안국주(써모피셔사이언티픽코리아(주)), 이주희
((주)오뚜기)

– Graduate Student Competition(구두발표부문) 19명 수상

– 최우수포스터상(포스터 발표 부문) 44명 수상

2) 회원 현황 보고

(1) 2024년 회원 현황보고

(2) 2025년도 이사회원 추천 : 총회의 인준에 따라 2025년도부터 이사회원으로 임명함.

· 의결 사항

1) 2023년도 정기총회 회의록 접수

2) 2024년도 세입 · 세출 결산심의

3) 2024년도 감사보고

4) 2024년도 사업계획 및 예산(안) 심의

가. 2025년도 사업계획(안)

나. 2025년도 예산(안)

학회일정

제39회 한국식품위생안전성학회 정기학술대회
– Future Food Safety: the role of food technology –

· 일 시 : 2024년 11월 20일(수)~11월22일(금)
· 장 소 : 제주 해비치 호텔 & 리조트
· 주 최 : 한국식품위생안전성학회
· 후 원 : 식품의약품안전처, 식품의약품안전평가원, 한국식품연구원, 한국식품안전관리인증원, 식품안전정보원, 한국식품산업협회, 한국규제과학센터, 네오젠코리아(유), 써모피셔사이언티픽코리아(주), ㈜세니젠, ㈜비오메리으코리아, ㈜진시스템, 켐아이넷㈜, ㈜풀무원, Nanopore Technologies, ㈜LAS, ㈜시마즈사이언티픽코리아, 커넥타젠㈜, 로머, 중앙대학교, 부경대학교, 경북대학교
· 주 제 : Future Food Safety: the role of food technology
· 발표 논문 : 150편(국외 19편, 국내 131편)
· 포스터발표 논문 : 183편
· 참가 부스 업체 : 20개 업체(기기부스 14개, 독립부스 18개)

◎ 구두 발표

OP1-01 A study on the safety assessments system for recognition of temporary standards for cell-cultivated food ingredients

Hongjun Jun[1*], Suhyuyn Kim[1], Chaewon Baek[1], Jiwon Seo[1], Yooheon Park[1,2]

[1]Department of Food & Medical Products Regulatory Policy, Dongguk University, Seoul, Korea
[2]Department of Food Science and Biotechnology, Dongguk University, Seoul, Korea

OP1-02 Comprehensive evaluation of allergenicity in cultured meat: emerging strategies for risk assessment

Jun-Hyeok Ham, Yeon-Jung Lee, Inae Lee, Hae-Yeong Kim*

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

OP2-01 Enhancing recovery and detection of sodium hypochlorite-injured Salmonella Typhimurium using improved enrichment media and gene expression analysis

Yeon-Hee Seo, Unji Kim, Se-Wook Oh*

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

OP2-02 Validation, measurement uncertainty, and monitoring of flavor enhancers using HPLC-DAD and LC-MS/MS

Do-Yeon Kim[1], Choong-In Yun[2,3], Young-Jun Kim[1,3*]

[1]Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea
[2]Department of Food Science and Biotechnology, Sungkyunkwan University, Suwon 16419, Korea
[3]Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea

학회일정

OP2-03 Identification of fish biomarker to distinguish different origins between Korean and Japanese red seabreams using metabolomics

Junho Yang, Jiyoung Shin, Ji-young Yang*

Department of Food Science & Technology, Pukyong National University, Busan, Korea

OP4-01 Development of portable food safety assessment platforms utilizing smartphones

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

[1]Applied Optics Laboratory, School of Mechanical Engineering, Purdue University, West Lafayette, Indiana 47906, USA
[2]Department of Basic Medical Sciences, School of Veterinary Medicine, Purdue University, West Lafayette, Indiana 47906, USA
[3]Bindley Bioscience Center, Discovery Park, Purdue University, West Lafayette, Indiana 47906, USA
[4]Weldon School of Biomedical Engineering, Purdue University, West Lafayette, Indiana 47906, USA

OP4-02 Targeted therapy for foodborne pathogens: Harnessing lactic acid bacteria-derived nanoparticles

Fazlurrahman Khan[1,2,3,4], Nazia Tabassum[3,4], Do Kyung Oh[3,4,5], Geum-Jae Jeong[3,4,5], Young-Mog Kim[3,4,5*]

[1]Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan 48513, Korea
[2]International Graduate Program of Fisheries Science, 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

OP4-03 Comparative genomic and phenotypic analysis of Salmonella typhimurium bacteriophage- insensitive mutants associated with flagella and O-antigen receptor phages

Soo-Jin Jung[1,3], June Gu Kang[2,3], Harim Lee[1,3], Md. Ashrafudoulla[4], Jaewoo Bai[5], 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, Advanced Food Safety Research Group, Chung-Ang University, Anseong 17546, Korea
[3]GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
[4]National Institute of Health, 9000 Rockville Pike Bethesda MD 20892, USA
[5]Department of Food Science & Technology, Seoul Women's University, Seoul 01797, Korea

OP4-04 Cultivation of wild-type hepatitis A virus using induced pluripotent stem cell-derived hepatocytes

Daseul Yeo, Changsun Choi*

Department of Food and Nutrition, College of Biotechnology and Natural Resources, Chung-Ang University, Anseong 17546, Korea

OP5-01 Purification and application of biosurfactant derived from *Bacillus rugosus* HH2 as a natural anti-*Staphylococcus* aureus agent

Geum-Jae Jeong[1], Do-Kyun Kim[1], Kyung-Jin Cho[1], DoKyung Oh[1], Dong-Joo Park[2], Won-Kyo Jung[2], Fazlurrahman Khan[3*], Young-Mog Kim[1*]

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

OP5-02 Isolation and identification of heat resistance bacteria in corn retort pouch

Ju-hee Nam, Zi-on Choi, Du-yeong Jung, Hyun-jung Jung, Jung-beom Kim*

Department of Food Science and Technology, Sunchon National University, Suncheon 57922, Korea

OP5-03 Reduction effects of microorganisms contaminated in lettuce according to washing methods

Du Yeong Jung, Ju Hee Nam, Zi On Choi, Hyun Jung Jung, Jung Beom Kim*

Department of Food Science and Technology, Sunchon National University, Suncheon, Korea

OP5-04 Characterization of a novel bacteriophage targeting *E. coli* O157:H7 and its application on different food contact surfaces and food matrices

June Gu Kang[1,3], Soo-Jin Jung[2,3], Harim Lee[2,3], Sang-Do Ha[1,2,3*]

[1]*Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea*
[2]*Department of 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*

OP5-05 Application of Bayesian Optimization to improve efficiency and accuracy in microbial inactivation processes

Se-Rim Lee[1], Do-Kyun Kim[1,2*]

[1]*Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea*
[2]*Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea*

OP5-06 The impact of consumer concerns and safety perception of agricultural, livestock, aquatic products and processed foods on willingness to pay: Based on The Consumer Behavior Survey for Food 2023

Wonwi Moon, Younghee Suk, Sunny Ham*

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

OP5-07 Antibiofilm activity of Coenzyme Qo (CoQo) against *Pseudomonas aeruginosa* biofilm on various seafood contact surfaces

Shirin Akter[1], Md. Ashikur Rahmanb[1], Md. Ashrafudoulla[1,2], Md. Anamul Hasan Chowdhury[1], Meidistria Tandi Rapak[1,2], Sang-Do Ha[1*]

[1]Advanced Food Safety Research Group, Chung-Ang University, Anseong 17546, Korea
[2]National Eye Institute, National Institute of Health, Bethesda, MD, USA

OP5-08 Efficacy of phenyllactic acid against *Cronobacter sakazakii* biofilm on food contact surfaces

Meidistria Tandi Rapak[1,2], Md. Ashrafudoulla[3], Md. Ashikur Rahman[1,2], Shirin Akter[1,2], Sang-Do Ha[1,2*]

[1]Department of 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]National Eye Institute, National Institute of Health, 9000 Rockville Pike, Bethesda, MD 20892, USA

OP5-09 Preservation of *Salmonella enteritidis*-specific phage vB_SalC_SE1: Impact of biopolymeric matrices and storage on phage activity

Su-Hyeon Kim, Putri Christy Artawinata, Mi-Kyung Park*

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

OP6-01 Simultaneous determination and exposure assessment of domoic acid and its analogs in seafood marketed in Korea using liquid chromatographic methods

Si Eun Kim, Hyang Sook Chun*

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

OP6-02 Simultaneous determination of tetrodotoxin and paralytic shellfish toxins in seafood using hydrophilic interaction liquid chromatography-tandem mass spectrometry

Hyunjin Jung*

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

◎ 포스터 발표

P1-01 Monitoring of pesticide residues and heavy metals in fermented liquor in Ulsan

Heejung Kim*, Kyoungjin Kim, Minkyung Kim, Geumbi Kim, Suhee Kim, Youngkyung Jo, Jueun Park, Soyeon Jeong, Wondug Seo, Youngsun Choi

Agricultural and fishery products inspection office, Ulsan metropolitan city health and environment research institute, Ulsan, Korea

P1-02 Monitoring of radioactivity and heavy metal contamination of echinoderm and tunicate marine products

Ji-Won Song, Yun-Sik Cho*, Hee-Jeong Choi*, Ki-Cheol Kim, Mi-Hui Son, Sang-Tae Kim, Jin-Hee Sung, Jeong-Eun Kim, Byoung-Hoon Lee, A-Ra Mo, Myeong-Ki Park

Agricultural and Fishery Products Safety Inspection Team, Gyeonggi Province Institute of Health and Environment, Suwon, Korea

P1-03 Study on effective washing methods for pesticide residue removal in raw vegetables

Yun-Sun Im*, Sun-Hoi Kim, Eun-Young Yeo, Mi-Sook Yeom, Min-Jung Shin, Na-Youn Lim, Kwang-Sig Joo, Myung-Je Heo

Samsan Agricultural Products Inspection Center, Incheon Metropolitan City Institute of Public Health and Environment, Incheon 21320, Korea

P1-04 Proximate composition and heavy metal content of Pyropia spp. from Seocheon: Relation to seasonal production and auction price

Seo-Jin Han[1], Seul-Ki Park[2], Gyuseok Lee[2], Da Uhm Lee[3], Du-Min Jo[4], Jeong-Bin Jo[1], Ju-Hong Kang[1], Gyu-Won Kim[1], Kee-Jai Park[2], Young-Mog Kim[1*]

[1]Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea
[2]Smart Food Manufacturing Project Group, Korea Food Research Institute, Wanju 55365, Korea
[3]Food Safety and Distribution Research Group, Korea Food Research Institute, Wanju 55365, Korea
[4]National Marine Biodiversity Institute of Korea, Seocheon 33662, Korea

P1-05 Monitoring of food additives and heavy metals in sugar-free beverages

Su Jin Kim, Jae Suk Seo, So Jeong Park, Hyeon Jeong Choi, So Yeon Kim, Chae Eun Lee, Ha Eun Lee, Tae Hyuk Kwon, Mee Sook Kang*

Food Analysis Division, Jeonbuk State Institute of Health and Environment, Imsil, Korea

P1-06 Monitoring and risk assessment of heavy metals in agricultural and fishery products distributed in Sejong City in 2023

JiYoung Lee, Min Seok Kim, Kyoung Yong Jung*

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

P1-07 Development of simultaneous analysis method for phthalate metabolites in breast milk using QuEChERS

Da-Yeong Gwon, Mi-ran Kim, Yong-Kook Kwon, Ji-Eun Lim, Do-kyeong Yoo, Gun-young Lee, Keum-Soon Oh, Yeong-Min Shin*

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

P1-08 Age groups exposure assessment of Koreans using physiologically based Toxicokinetic (PBTK) Models using human biomonitoring: A case study using DEHTP

HyungJun Kim, MinJu Kim, Yong-Kook Kwon, Gunyoung Lee, Keum-Soon Oh, YeongMin Shin*

Food Safety Risk Assessment Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Osong Health Technology Administration Complex, Cheongju 25159, Korea

P1-09 Development of a predictive growth model for moderately hazardous foodborne pathogens in meal type dietary management foods for patients

Hee Jeong Han, Jae-Hee Park, Yongchjun Park, Insun Joo, Sunyoung Hwang*

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

P1-10 Study of microbiological test for replace coliform test to Enterobacteriaceae test

Yun Sik Woo*, Ye Jin Lee, Gyu bin Hong, Ji Yoon Kim, Hwi Jin Min

Food Safety Team, BINGGRAE Food Research Center, Namyangju, Korea

P1-11 Monitoring of radioactivity in fishery products from Chungcheongnam-do coast, 2022-2024

Doe Kyoung Kwon*, Won Jin Kim, Yong Su Jang, Ji Hyeong Kim, Kyoung Ae Lee, Eun Bi Kim, Chang Sik Choi

Fisheries Safety Center, Chungcheongnam-do Institute of Fisheries Resources, Chungcheongnam-do 32002, Korea

P1-12 Microbial analysis of liquid egg products: 16S rRNA metagenome sequencing with culture-dependent approaches

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P1-13 Development of predictive models of *Listeria monocytogenes* in raw ham

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P1-14 Development of predictive models of *Salmonella* spp. in raw ham

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P1-15 A study on mycotoxin contamination and caffeine content of coffee in Ulsan

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

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P1-16 Korean dietary intake data for risk assessment from Korea National Health and Nutrition Examination Survey: with Rstudio

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P1-17 Risk assessment of bisphenols for the Korean general population based on human biomonitoring

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P1-18 Prioritization methodology for supporting the proactive food emerging risk surveillance system in Korea

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P1-19 Monitoring radioactive contamination of domestically distributed fish and fishery products following the discharge of contaminated water from the Fukushima Daiichi Nuclear Power Plant in Japan

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P1-20 Safety data of high-frequency combinations in Korean functional food intakes: A systematic review

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P1-21 Treatment of UVC-LED irradiation on pathogenic bacteria contaminated whipping cream to enhance their food safety

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P1-22 Monitoring and exposure assessments of pesticide residues in fishery products

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P1-23 Prevalence of biofilm forming and antibiotic-resistant Vibrio species on seafood

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

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P1-24 Effects of lactic acid bacteria on the growth and microbial communities of mealworms *(Tenebrio molitor)*

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P1-25 Evaluating microbial quality and safety of frozen convenience foods distributed in South Korea based on ingredients

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P1-26 Validation of South Korea unapproved GM potato (AV43-6-G7) detection method

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P1-27 Quantitative microbial risk assessment of *Staphylococcus aureus* and *Vibrio parahaemolyticus* in meat meal kits considering rapidly emerging distribution environment

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P1-28 A study on standardization for the digitization of human biomonitoring databases

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P1-29 Enhancing prediction performance of noncompliant imported foods using two-phase ensemble machine learning models

Yu jin Na[1], Sang kon Oh[2], Jin young Baek[1], Sang goo Cho[3], Seung Yong Cho[1*]

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P1-30 Validation of rapid detection kits for microbiological quality and safety assessment of frozen food: A comparative study with the MPN method

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P1-31 Microbiological quality and safety indicators for frozen convenience food: Contamination analysis of total bacteria, *E. coli*, coliform, and Staphylococcus aureus

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P1-32 Analysis of 100 PDE-5i compounds including propoxyvardenafil & n-3-hydroxypropy-lnortadalafil from dietary supplements using HPLC and LC-Q-TOF/MS

Geum Joo Yoo, Yoon Ji Yang, Min Kyeong Seo, Hyunsuk Kim, Kyoung-Moon Han, Mi Jin Kim, Hyung Soo Kim, Hyun-Kyung Kim*

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P1-33 Optimization and validation of simultaneous analysis method for selective estrogen receptor modulators(SERMs) using UPLC-PDA

Mi jin Kim[1], Hyunil Shin[1,2], Hwan Seong Choi[1], Hyung Soo Kim[1], Hyun-Kyung Kim[1*]

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P1-34 Monitoring of functional ingredients and nutrients in health functional foods

Chaeman Choi*, Sujeong Choi, Buchul Choi, Misun Kim, Yongcheol Lee, Lila Kim, Soyoung Oh, Mihyun Choi, Yeojoon Son, Aekyung Kim, Insook Hwang, Jusung Park

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P1-35 Optimization and validation of simultaneous analysis method for selective estrogen receptor modulators (SERMs) using UPLC-PDA

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P1-36 Distribution of pesticide residues in facility cultivation soils in Gyeonggi Province

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P1-37 Evaluation of hazardous substances and monitoring safety of reusable food containers due to repeated use

So Hyun Park[1*], Na-Youn Park[1], In Gyu Lee[1], Su Bin Park[1], Min Seo Kim[1], Young Eun Do[2], Hye Jin Park[2], Younglim Kho[1], Jae Woo Kim[2], Jung Hwan Kim[1]

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P1-38 Study on the contents of heavy metals of fishery products in west coast of Korea

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P1-39 Verification of analysis method for analysis of phthalates and alternative plastic substances among human application products

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P1-40 Urinary concentrations of aluminium in general South Korean population and their association with intake/life-styles

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P1-41 Exploring the association between urinary nickel concentrations and intake/life-styles in a South Korean population

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P1-42 Monitoring of residual veterinary drugs in domestically distributed fishery products using LC-MS/MS

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P2-01 A study on the analysis and reduction of matrix effect of pesticides in agricultural products using LC-MS/MS

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P2-02 Analytical method validation for pymetrozine in agricultural products using QuEChERS and LC-MS/MS

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P2-03 Validation of simultaneous analytical method for 11 kinds of acidic herbicides including triclopyr among agricultural products using LC-MS/MS

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P2-04 Study on migration of hazardous heavy metals, sulfur dioxide in wood camping cooking utensils

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P2-05 Approaches for non-targeted analysis with high-resolution mass spectrometry and GCxGC-TOF : Case studies to determine MOSH/MOAH compounds in food containers and food packaging

Joon Kim, JongWook Lee, Yoo Young Ahn, Wonseok Jeong, Seunghwa Lee, Nam-Yong Cheong*

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P2-06 Effect of single nucleotide polymorphisms on the morphological differences observed between closely related Takifugu species

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P2-07 Assessing species identification and labeling compliance in South Korea dried fish products using genetic markers

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P2-08 Determination of ethoxyquin and ethoxyquin dimer residues in livestock by liquid chromatography-tandem mass spectroscopy

Jin Ha Sim, Hyesu Lee, Man Ho Choi, So-Ra Park*, Gui-Hyun Jang, Miok Eom

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P2-09 Determination and validation of coumaphos and coumaphos oxon in livestock and fishery products using liquid chromatography-tandem mass spectrometry

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P2-10 Validation of qualitative and quantitative method for GM soybean MON94313

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P2-11 Development and evaluation of chromogenic selective media for the selective detection of *Bacillus cereus*, *Clostridium perfringens*, and *Staphylococcus aureus*

San-Yi Kim[1], Jung-Whan Chon[2], Eun-Ah Jung[1], So-Yeon Kwon[1], Soo-Ah Lee[1], Hyungsuk Oh[1], Yu-Rim Lee[1], Kun-ho Seo[1,3*]

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P2-12 Monitoring of veterinary drug residues in livestock and fishery products using liquid chromatography quadrupole time-of-flight mass spectrometry

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P2-13 Comparison of the change of major components of *Eleuterococcus senticosus* stem extract by region

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P2-14 Analytical method development and monitoring benzo[a]pyrene content in black ginseng and its concentrates

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P2-15 Comparison of the food code culture method and simplified culture method for detecting *Yersinia enterocolitica*

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P2-16 Evaluation of VIDAS cell concentration methods for use in GENE-UP real-time PCR to detect enterohemorrhagic Escherichia coli in beef, cheese, and vegetables

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P2-17 Study on applicability and improvement of analytical methods for simultaneous determination of 8 mycotoxins in various foods

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P2-18 Development of simultaneous analytical method for 11 mycotoxins using rapid sample preparation technique

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P2-19 A rapid identification method of functional microbial strains by using FT-IR

Byeong Keun Kim, Sang Mo Kang, Ka Young Choi, Jae Yeon Lee, Cheong Tae Kim*

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P2-20 Identification of Oldenlandia species based on chemical profiling using liquid chromatography time of flight mass spectrometry

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P2-21 Safety management by contamination assessment of biotoxins (Peptide-type toxin) in marine, fresh water, and migratory fish

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P2-22 Development of a new technique for evaluating the quality changes of processed food

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P2-23 A rapid analysis method for fungi in food by using fluorescence reaction technique

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P2-24 Application of real-time PCR methods for the detection of *Clostridium perfringens* and *Staphylococcus aureus*

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P2-25 Evaluation of testing method for the enumeration of fungi

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P2-26 Development and validation of liquid chromatography-tandem mass spectrometry for quantitative analysis of melatonin in foods

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P2-27 Establishment of analytical method for C-14 radioactive contamination in food

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P2-28 Validation and measurement uncertainty of LC-MS/MS method of artificial sweeteners in dairy products

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P2-29 Comparison of pretreatment techniques and multivariate statistical methods for curcumin quantification in Curcuma longa using near-infrared spectroscopy

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P2-30 Development of monoclonal antibodies specific to a metabolite peptide in Brucella-infected cattle

Hye-Jin Kim[1], Jeong-Eun Lee[2], Hee-Kyeong Yang[1], Ik-Jun Choi[1], Dong-Gyu Lee[1], Ho-Jin Song[1], Ji Yoon Chang[3,4,5], Won-Bo Shim[3,4,5*]

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P2-31 Investigation of the antigenicity of *Tenebrio molitor* larva (TML) to heating methods and time and detection of TML in processed foods using indirect enzyme-linked immunosorbent assay

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P2-32 Changes in antigenicity of shrimp *(Litopenaeus vannamei)* protein as a food allergen through processing methods and analysis of the presence of shrimp in processed foods using indirect enzyme-linked immunosorbent assay

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P2-33 Long-term preservation method of hepatitis A virus by physicochemical treatments

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P2-34 A study on the content analysis of water-soluble vitamins B1, B2, and B6 in commercial processed foods

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P2-35 Development of anthocyanin extraction method for mulberry by-products using natural deep eutectic solvents through response surface methodology approach

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P2-36 Determination of phycobiliproteins, carotenoid, and chlorophyll content in fresh laver from Seocheon, Korea

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P2-37 Optimization of flavor compounds profiling techniques for quality control and process improvement in sesame oil products

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P2-38 Improvement of analytical methods for sucralose and quantification in various foods

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P2-39 Verification of QuEChERs method with GC-MSMS for chlorothalonil pesticide

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P3-01 Consumers' awareness of food labeling information among online purchasers and off-line purchasers

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P3-02 Development of a digital storytelling for food safety training and education

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P3-03 Status of residue management about major livestock importing countries (Pesticides and pollutants)

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P3-04 Status of residue management about major livestock importing countries (Veterinary drugs)

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P3-05 Data survey for post-management of food additives in organic processed foods

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P3-06 Matrix effect evaluation in multi-residue veterinary drug analytical methods for five marine fish species using LC-MS/MS

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P4-01 Research on the distribution and characterization of *Salmonella* spp. and pathogenic *E. coli* isolated from livestock products in Ulsan

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P4-02 Investigation of foodborne pathogens contamination in hams distributed in Korea

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P4-03 Surveillance of groundwater-derived Norovirus and foodborne pathogens in Sejong city (2023-2024) for foodborne illness prevention

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P4-04 Optimal vaccine combination to control salmonellosis in Brown Nick layers

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P4-05 Distribution of *Salmonella* serotypes isolated from meat in Gwang-ju metropolitan city in 2022-2024

Jeong Hee Park*, Duck Woong Park, Eun Jin Seo, Soo Yeon Choi, In Sook Kang, Sung Soon Shim

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P4-06 Antimicrobial resistance profiles of hybrid pathogenic *E. coli* strains isolated in Korea

Woojung Lee, Jaehyun Choi, Doo Won Seo, Yongchjun Park, Seung Hwan Kim, Insun Joo*

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P4-07 Substrate-dependent modulation of bacterial community composition in *Protaetia brevitarsis* larvae and frass

Kyung Min Park*, Sun Young Kim, Ye-Seul Lee

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P4-08 Investigation of norovirus and indicator virus contamination in agricultural environments

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Lee, Yong Chjun Park, In Sun Joo*

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P4-09 Norovirus outbreak surveillance in childcare centers and schools, Republic of Korea, 2023

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P4-10 Assessment of molecular biology method for detection of *Clostridium perfringens* in food

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P4-11 Improving *Listeria monocytogenes* detection in dried basil: The role of skim milk in loop-mediated isothermal amplification (LAMP)

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P4-12 Prevalence of extended spectrum beta-lactamase producing *Escherichia coli* in poultry environmental samples

So-Yeon Kwon[1], Binn Kim[1], Jungwhan Chon[2], Eun-Ah Jung[1], San-Yi Kim[1], Soo-Ah Lee[1], Hojin Choi[1], Yu-Rim Lee[1], Minji Baek[1], Ye-Won Woo[1], Kunho Seo[1*]

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P4-13 Safety evaluation of Bacillus spp. isolated from Jeotgal for application as fermentation starters

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P4-14 Development of a novel cultivation model for Human norovirus using zebrafish embryos

Danbi Yoon[1], Dasel Yeo[1], Teng Niu[1], Seongwon Hwang[1], Dong Jae Lim[1], Hyojin Kwon[2], Md. Iqbal Hossain[1], Changsun Choi[1*]

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P4-15 UV inactivation of three rotavirus strains in beef, chicken, and lettuce

Yuan Zhang[1], Md. Iqbal Hossain[1], Dong Jae Lim[1], Daseul Yeo[1], Seongwon Hwang[1], Danbi Yoon[1], Teng Niu[1], Zhaoqi Wang[1], Soontag Jung[1], Hyojin Kwon[2], Changsun Choi[1*]

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P4-16 Emergence and characteristics of multidrug-resistant *Salmonella enterica* subspecies *enterica* serovar Infantis harboring the pESI plasmid in chicken slaughterhouses in Korea

Jiyeon Jeong[1,2], Myeongju Chae[1], Min-Su Kang[1], Ji-Youn Lee[1], Yong-Kuk Kwon[1], Hye-Jin Lee[1], So-Hee Lee[1], Hyeon-Bin Son[1], Seongbeom Cho[2], Jin-San Moon[1*]

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P4-17 Prevalence and characterization analysis of methicillin-resistant *Staphylococcus aureus (MRSA)* from retail meats in South Korea, 2023

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P4-18 Prevalence and antimicrobial resistance profile of *Enterococcus faecalis* and *Enterococcus faecium* from retail meats in South Korea, 2023

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P4-19 Characterization of *Campylobacter coli* isolated from chickens in Korea

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P4-20 Comparative analysis of cross-species hepatitis E virus infections: pathological and virological characteristics in a minipig model

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P4-21 Prevalence and characterization of *Listeria monocytogenes* isolated in online market-purchased enoki mushrooms *(Flammulina velutipes)*, the Republic of Korea

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P4-22 Establishment of a detection method for potentially hazardous pathogen in foods

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P4-23 Biofilm formation, antibiotic resistance, and gene expression in *Aeromonas hydrophila* on different food contact surfaces

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P4-24 Effect of organic acids on the induction of a viable but nonculturable (VBNC) state in *Salmonella* Typhimurium during cold storage

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P4-25 Effect of organic acid combinations to inactivate the survival of *Escherichia coli* O157 inoculated in a laboratory medium

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P4-26 Microbial profile and pathogen presence in Yukhoe

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P4-27 The effect of pH on antimicrobial efficacy of various organic acids and HCl against *Escherichia coli* O157:H7

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P4-28 The effect of different organic acids on reduction of *Listeria monocytogenes* depending on pH

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P4-29 Comparative genomic and phenotypic analysis of *Salmonella* Typhimurium bacteriophage-insensitive mutants associated with flagella and O-antigen receptor phages

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P4-30 Survey on the detection of *Salmonella* spp. in livestock feed produced in Korea

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P4-31 Multiple capture of *Listeria monocytogenes*, *Staphylococcus aureus*, and *Salmonella* Typhimurium using arginine-modified chitosan coated nanoparticles for rapid detection

Hui-Dong Sang*, So-Hyeon Ji, Se Bin Im, Se-Wook Oh

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P4-32 Application of matrix-assisted laser desorption/ionization time-of-flight mass spectrometry (MALDI-TOF MS) for the rapid detection of foodborne pathogens

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P4-33 Developed DNA extraction method for point of care testing using tetraethylene-pentamine-functionalized magnetic

nanoparticles, salmon sperm DNA and lysozyme T4

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P4-34 Isolation and characterization of *Escherichia coli* O157:H7 bacteriophages Jhoon1 and Jhoon6

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P4-35 Comparison study on rapid method of *Salmonella* spp. detection on K-Food, Kimbap

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P4-36 Metabolomic profiling provide insights into ripening and disorder of red pepper *(Capsicum annuum)*

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P4-37 A study on microbial contamination of leafy vegetables and their cultivation environments for school food service in Gyeonggi province

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P5-01 Evaluation of the influence of the inland pollution source on seawater and ark shell *(Anadara Kagoshimensis)* after rainfall in the Yeoja bay, Korea

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P5-02 $Ca2^{+}$-crosslinked pectin packaging: Controlled phage release via pectinase for food safety

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P5-03 Pseudomonas bacteriophage powder for a targeted solution for controlling brown blotch disease in mushrooms

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P5-04 An antibacterial polymer coating with polyethyleneimine-encapsulated bacteriophage system for enhanced phage-bacteria binding affinity

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P5-05 Analysis of sanitation and safety information utilization based on consumer trust levels in food labeling

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P5-06 Screening of biosurfactant-producing bacteria for bio-detergent application

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P5-07 Changes in food delivery and food safety conception: Analyzing food consumer damage and remedial procedure

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P5-08 Investigation of microbial contamination on sanitary products distributed in Seoul

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P5-09 Development of a discoloration prevention technique for red fleshed fish meat using *Eisenia bicyclis* extract and lactic acid bacteria supernatant, and on-site quality improvement during distribution

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P5-10 Effect of disinfectants on Listeria monocytogenes biofilm reduction on various surface materials

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P5-11 Silver nanoparticles from *Pseudomonas aeruginosa* pyoverdine: Targeted antibiofilm and antivirulence agents against foodborne pathogens

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P5-12 Prevention of red fish meat discoloration in a computational treatment of *Leuconostoc citreum* M8 supernatant and Eisenia bicyclis extract

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P5-13 Effectiveness of final washing in reducing microbial contamination during the slaughter process of special livestock (rabbits and quail)

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P5-14 Comparison of antibiotic resistance characteristics of bacteria isolated from rivers near Gomso Bay due to rainfall effects

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P5-15 Comparison of heat resistance between *Ureibacillus suwonensis* and reference strain

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P5-16 Evaluation and reduction of microbial contamination on the knob of facilities in child care centers

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P5-17 Synergy effect of ultraviolet (UV) sterilization on fungi reduction contaminated in rice cake

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P5-18 Control of *Escherichia coli* O157:H7 and *Listeria monocytogenes* inoculated in enoki mushrooms *(Flammulina velutipes)* by combined treatments with organic acids, thymol, and ultrasound

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P5-19 Exploring alternatives to antibiotics for the application to cultured meat

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P5-20 Quantitative observation and prediction of CIP (Clean-In-Place) process by using ultrasound

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P5-21 Control of rotavirus by sequential stress of disinfectants and gamma irradiation in fresh vegetable industry

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P5-22 Characterization of a novel bacteriophage targeting *E. coli* O157:H7 and its application on different food contact surfaces and food matrices

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P5-23 Control of Listeria *monocytogenes* using lactic acid bacteria during lentil sprout cultivation

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P5-24 Impact of irradiation (e-beam and gamma ray) for inactivation against rotavirus on poultry and meat products

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P5-25 Application of mild heat treatment with grapefruit-derived naringenin for inactivation of *E. coli* O157:H7, *S. Typhimurium*, *L. monocytogenes*, and *S. aureus* in peptone water and cold brew coffee

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P5-26 Evaluation of synergistic bactericidal effects and mechanisms of decontamination system utilizing a 172nm excimer lamp and 0.5% citric acid against Escherichia coli O157:H7

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P5-27 Synergistic impact of syringic acid and mild heat treatment on the inactivation of pathogens: *Escherichia coli* O157:H7, *Salmonella* Typhimurium, *Listeria monocytogenes*, and *Staphylococcus aureus* in saline peptone water

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P5-28 The combination effect of UVA LED and propyl gallate for the microbial inactivation: mechanisms and applications

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P5-29 A novel data-driven strategy for enhancing food microbial inactivation parameters using Bayesian Optimization

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P5-30 Antibiofilm activity of Coenzyme Qo (CoQo) *Pseudomonas aeruginosa* biofilm on various seafood contact surfaces

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P5-31 Bioconversion of cabbage juice for improved food safety and S-methylmethionine content through non-thermal processes and fermentation

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P5-32 Survival of foodborne pathogens under freezing and repeated freeze-thaw cycles

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P5-33 Antimicrobial mode of action of grapefruit seed extract and its combination with acetic acid and UV-B light against phytopathogen and foodborne pathogens

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P5-34 Comparison of methods for detecting reactive oxygen species after combined treatment of gallic acid and UV-A/B lights against phytopathogens and foodborne pathogens

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P5-35 Selection of optimal yeast and evaluation of fermentation characteristics for Sikhye based fermented alcoholic beverages

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P5-36 Mechanisms of *Escherichia coli* inactivation by combined chlorogenic acid and ultraviolet-A (365 nm) treatment and its effects on DNA integrity

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P5-37 Study on changes in inorganic arsenic content of grains according to reduction methods

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P5-38 Isolation and characterization of bacteriophage Chage1 and its endolysin to control *Cronobacter sakazakii*

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P5-39 Efficacy of phenyllactic acid against Cronobacter sakazakii biofilm on food contact surfaces

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P5-40 A study on microbial reduction of radish sprouts by disinfection and washing methods

Ik-Jun Choi[1], Hee-Kyeong Yang[1], Hye-Jin Kim[1], Dong-Gyu Lee[1], Ho-Jin Song[1], Ji Yoon Chang[2,3,4], Won-Bo Shim[2,3,4*]

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P5-41 Effective reduction of biofilm on materials of cooking tools and food facilities using combined chemical disinfection and physical cleaning methods

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P5-42 Enhanced multi-species biofilm formation and antimicrobial resistance of *Salmonella* Typhimurium under sodium hypochlorite exposure

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P5-43 Characterization of LysG77YL, an endolysin from B. licheniformis-infecting bacteriophage G77YL and its application as an antimicrobial agent

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P5-44 Antimicrobial resistance and characterization of *Salmonella enterica* isolated from poultry meats

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P5-45 Characterization of extended-spectrum β-lactamase producing *Escherichia coli* isolates from domestic retail meats

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P6-01 Analysis of furan in aquatic products and their commercially processed foods

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P6-02 Validation of an analytical method for determination of pesticides in livestock products using LC-MS/MS and GC-MS/MS

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P6-03 Metagenomics analysis for seasonal distribution of toxic marine dinoflagellates communities in coastal regions of Korea

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P6-04 Analysis of characteristics of virulence factors in response to environmental changes in *Staphylococcus aureus*

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P6-05 Investigation of extraction efficiency and matrix effect in palytoxin quantification using LC/MRM-MS

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P6-06 Determination of tetrodotoxin and its analogue composition in *Takifugu obscurus* pufferfish tissues using LC-MS/MS

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P6-07 Seasonal variation of tetrodotoxin and its analogue contents of the pufferfish *Takifugu porphyreus*

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P6-08 Quantification of cyanide in commercial Maesil-cheong (Prunus mume fruit syrup) of Korea

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P6-09 Comparative toxicity assessment of microcystin and nodularin congeners using a multi-model review approach

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P6-10 Simultaneous determination of microcystins and nodularin in foods marketed in South Korea using liquid chromatography-tandem mass spectrometry

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P6-11 Validation of hydrophilic interaction liquid chromatography-tandem mass spectrometry for the simultaneous determination of paralytic shellfish toxins and tetrodotoxin in seafood

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P6-12 Simultaneous quantification of six major boswellic acids in boswellia-based products using high-performance liquid chromatography

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P6-13 Determination of microcystins in algal dietary supplements using ultra-high performance liquid chromatography/mass spectrometry

Yongcheol Lee[1], Chea Man Choi[1], Su Jeong Choi[1], Mi Sun Kim[1], Li La Kim[1], Soyoung Oh[1], Mi Hyun Choi[1], Yeo Joon Son[1], Ae Kyung Kim[1], In Sook Hwang[1], Jaecheol Kim[2*]

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P6-14 Impacts on gut health with long-term exposure to microplastics

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◎ 주요사진

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