

6th Asia-Pacific Symposium on Food Safety 2021

IAFP Asia-Pacific Symposium

Post-Corona & Food Safety

Period : November 10~12, 2021

Venue : ICC JEJU KOREA



■ Organizer  The Korean Society of Food Hygiene and Safety

■ Sponsors

 Ministry of Food and Drug Safety

 National Institute of Food and Drug Safety Evaluation

 National Institute of Agricultural Sciences

 Jeju CVB Jeju Convention & Visitors Bureau

 KCST Korea Corporation of Science & Technology Transfer

 3M Science. Applied to Life.™

 ThermoFisher Scientific

 KAHAS Korea Agency of HACCP Accreditation and Services

 Wikim 세계감치연구소 World Institute of Kimchi

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 JOC 생명환경연구원

Invitation



Dear all members of the Korean Society of Food Hygiene and Safety

Humankind is now facing unprecedented uncertainty as we go through the era of COVID-19. As we go through this period, the awareness of hygiene and safety around the world is growing. We are facing a time to prepare for the new normal post-coronavirus era that is newly appearing in our society. In addition, our society has experienced that one pathogen can infect and impact the whole world, and we also have experienced how important global cooperation is to overcome this. Since we live in a world different from not long ago, we will face new hygiene issues and food safety than before. Therefore, our society will host an international academic conference under the theme of 'Post-Corona & Food Safety' from November 10 to 12, 2021 at ICC Jeju, Jeju island, Korea in collaboration with the International Association for Food Protection (IAFP) in the United States.

In this international symposium, domestic and foreign prominent researchers from US, Japan, Asia, and Europe as well as Korea were invited to explore various alternative methods for new food hygiene and safety in the new normal era. In addition, through this international conference, we would like to share the valuable research results of our members and promote mutual academic development. I think this academic forum will be of great help to members.

Our society would like to ask you to join us in the festival of this joint international academic conference held by the Korean Society for Food Hygiene and Safety and the IAFP, where we can share the continuous development of our society and the direction of academic growth and development of our members.

November 11th, 2021

Hyang Sook Chun Ph. D
President of the Korean Society of Food Hygiene and Safety

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Zhinong Yan

Senior Advisor_ Walmart Food Safety Collaboration Center, China

Robert Barlow

Team Leader_ Food Microbiology Agriculture & Food CSIRO Australia

Roger Cook

Principal Advisor_ New Zealand Food Safety New Zealand Ministry for Primary Industries, New Zealand

Bobby Krishna

Senior Specialist_ Food Permit Control Section Food Safety Department Dubai Municipality, UAE

Program

Day 1 Program | 2021. 11. 10 (Wed)

Time	ICC JEJU (first floor)		ICC JEJU (2nd floor)
	Yeongju Hall	Baekrok Hall	Room 201A
14:00~16:00			

Day 2 Program | 2021. 11. 11 (Thu)

Time	ICC JEJU (1st floor)			ICC JEJU (2nd floor)
	Yeongju Hall A	Yeongju Hall B	Baekrok Hall A&B	Room 201A
08:30~10:00	Registration			
10:00~10:30	Opening Ceremony Opening remarks / Congratulatory message / Award ceremony			
10:30~11:00	Plenary Session Changing Risk Profiles of Foods and How to Manage Them / Ruth L. Petran (IAFP president, USA)			
11:00~11:30	Future Risk Assessment Strategies in Food Safety in Europe / Alfonso Lampen (BfR, Germany)			
11:30~13:00	Lunch			
	Session 1		Session 2	Session 3
13:00~15:00	Improvement of Dietary Exposure Assessment for the Food Safety Control: Total Diet Study		Combating Food Fraud: Food Fraud Prevention Research (Visual Caffè)	Management of Standards and Specifications of Foods-I
	Session 7	Session 8	Session 9	Session 10
15:30~17:30	Current Status and Prospect of Asian Food Safety Standards	Risk of Emerging Foodborne Virus	Combating Food Fraud: Food Fraud Prevention Research	Management of Standards and Specifications of Foods-II

ICC JEJU (2nd floor)				Event Hall A
Room 201B	Room 202A	Room 202B	Room 203	
			Graduate Student Competition (Oral presentation)	

ICC JEJU (2nd floor)				Event Hall A
Room 201B	Room 202A	Room 202B	Room 203	
Registration				
				Exhibition & Poster Session
Lunch				
Session 4	Session 5	Session 6	Special Session 1	
The Role and Revitalization Plan of the Food Industry in New Normal Era	Strategies for Enhancing Safety of Minimally Processed Agricultural Products	How Genomics is Transforming Food Safety Testing?	Smart Farm & Innovation of Food Production	
Session 11	Session 12	Session 13	Special Session 2	
Quality and Food Safety in Kimchi	Challenge of Food Safety Research in Post-COVID-19 Era	Clean Label	Smart Animal Farm & Food Safety	

Program

Day 3 Program | 2021. 11. 12 (Fri)

Time	ICC JEJU (1st floor)				ICC JEJU (2nd floor)
	Yeongju Hall A	Yeongju Hall B	Baekrok Hall A	Baekrok Hall B	Room 201A
	Session 14	Session 15	Session 16	Session 17	Session 18
09:30~11:30	Korea's Key Activities in CODEX	Rapid Automation System to Improve Commercial Sterility for Shelf Life Extension	Total Diet Study & Reduction of Hazardous Chemicals	Microbiology Methods: Use and Acceptance by Competent Authorities – Can 'One Method' Fit All?	Mycotoxin Safety from Farm to Table
11:30~12:00	Business Meeting				
12:00~14:00	Lunch				
	Session 21	Session 22	Session 23	Session 24	Session 25
14:00~16:00	Microbial Genomics for Food Safety Management	Big Leaps in Food Testing with Molecular Technologies	Marine Biotoxins and Seafood Poisoning: Challenges and Overcoming	Tracking and Management of Antimicrobial Resistance	Technological Trends and Safety of Powdered Food Sterilization
16:00~16:30	Graduate Competition Award & Closing Ceremony				

ICC JEJU (2nd floor)				Event Hall A
Room 201B	Room 202A	Room 202B	Room 203	
Session 19	Session 20		Special Session 3	Exhibition & Poster Session
HACCP & Safety Management for Newly Developed Foods	Standard and Specification for Safety Evaluation of Functional Ingredients and Latest Research Trends		Smart Aquaculture & Food Safety	
Business Meeting				
Lunch				
Session 26	Round Table 1		Session 27	
Young Scientist Session	AI & Food Authentication		Advanced Screening and Multiomics-based Assessment of Endocrine Disruptors	
Graduate Competition Award & Closing Ceremony				

Sessions

Day 1 | 2021. 11. 10 (Wed)

Room 203

12:00-14:00	Registrations : Student Registration
14:00-16:00	Graduate Student Competition : MS/PhD student oral presentation

Day 2 | 2021. 11. 11 (Thu)

Opening ceremony

Yeongju Hall A & B

10:00-10:30	Opening remarks Congratulatory message Award ceremony
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Plenary Session

Yeongju Hall A & B

10:30-11:00	Changing Risk Profiles of Foods and How to Manage Them Ruth L. Petran (IAFP president, U.S.A.)
11:00-11:30	Future Risk Assessment Strategies in Food safety in Europe Alfonso Lampen (BfR, Head of Board "Risk Assessment Strategies", Germany)

Session 1 Improvement of Dietary Exposure Assessment for the Food Safety Control: Total Diet Study

Yeongju Hall A Chair: Yun-Sook Kang (National Institute of Food and Drug Safety Evaluation)

13:00~13:20	Total Diet Study in Germany – The Value of the BfR Meal Study for Food Safety in Germany Anna Kolbaum (BfR, Germany)
13:20~13:40	Total Diet Studies in France Veronique Sirot (ANSES, France)
13:40~14:00	Total Diet Study in Korea: It's History, Legal Background and More Cho-il Kim (Seoul National University, Korea)
14:00~14:20	Timeliness of Population Dietary Intake Data Used in Exposure Assessment: What Difference does It Make? Jee-Yeon Lee (Korea Health Industry Development Institute, Korea)
14:20~15:00	Case Study Using the Korean Total Diet Study Yong-Mu Kim (National Institute of Food and Drug Safety Evaluation, Korea)

Session 2 Combating Food Fraud: Food Fraud Prevention Research (Visual Caffé)

Baekrok Hall A&B

13:00~15:00	Food Fraud Prevention Research (Visual Caffé)
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Session 3 Management of Standards and Specifications of Foods-I

Room 201A Chair: Daejin Kang (Ministry of Food and Drug Safety)

13:00 ~ 13:40	Management Plans of Standards and Specifications of Foods Younju Choi (Ministry of Food and Drug Safety, Korea)
13:40 ~ 14:20	Introduction to Food Standards and Specifications and Recent Amendments Sanghyeon Yoon (Ministry of Food and Drug Safety, Korea)
14:20 ~ 15:00	Standards and Specifications for Health Functional Foods Hyungwook Chung (Ministry of Food and Drug Safety, Korea)

Session 4 The Role and Revitalization Plan of the Food Industry in New Normal Era

Room 201B Chair: Joohyung Lee (National Food Safety Information Service)

13:00 ~ 13:30	Global Trends and Implications of Food Safety Strategies Soyoung Gwon (National Food Safety Information Service, Korea)
13:30 ~ 14:00	The New Normal for Food Industry: Current Issues and Tasks Young-Jun Kim (Seoul National University of Science and Technology, Korea)
14:00 ~ 14:30	Support Plans for Revitalization of Health Functional Foods Kwang-Il Kwon (National Institute of Food and Drug Safety Evaluation, Korea)
14:30~15:00	Round Table Discussion / Q&A

Session 5 Strategies for Enhancing Safety of Minimally Processed Agricultural Products

Room 202A Chair: Myunghee Kim (Yeungnam University)

13:00 ~ 13:30	Troubleshooting GAP Implementation for Minimal Processed Agricultural Produces Yohan Yoon (Sookmyung Women's University, Korea)
13:30 ~ 14:00	How to Manage the Risk in Drying Process of Produce Songyi Choi (National Institute of Agriculture Sciences, Korea)
14:00 ~ 14:30	Eco-friendly, Novel, Bacteriophage-based Technology for the Control of Foodborne Pathogen in Fresh Produce Mi-Kyung Park (Kyungpook National University, Korea)
14:30~15:00	Application of LED based UV System to Ensure Food Safety Do-Kyun Kim (Pukyong National University, Korea)

Session 6 How Genomics is Transforming Food Safety Testing?

Room 202B Chair: Sewook Oh (Kookmin University)

13:00~14:00	Fundamentals of Next Generation Sequencing Applications Relevant to Food Safety Seungbo Yu (Illumina Korea, Korea)
14:00~15:00	Multiple & Simultaneous Detection Method for the 16 Food-borne Hazardous Bacteria using NGS Panel Jinho Choi (Sanigen, Korea)

Sessions

Moderator: Hyun-Gyun Yuk (Korea National University of Transportation)
 Congratulatory Remarks : President Min Koo Han (Korea Academy of Science and Technology)

Special Session 1 Smart Farm & Innovation of Food Production

Room 203

Chairperson: Sang Yeol Lee (Gyeongsang National University) and Dae Young Kwon (Hoseo University)

13:00~13:30	Smart farming for innovation of agricultural production Sun-Ok Chung (Chungnam National University, Korea)
13:30~14:00	Smart farming trends in US: technologies and markets Soojin Jun (University of Hawaii, USA)
14:00~14:30	Navigating the Twilight Zone - Pathways towards digital transformation of food systems Sjaak Wolfert (Wageningen University, The Netherlands)
14:30~15:00	Blockchain technology in food traceability John Kent (University of Arkansas, USA)

Session 7 Current Status and Prosepct of Asian Food Safety Standards

Yeongju Hall Chair: Yooheon Park (Dongguk University)

15:30~16:00	International Food Safety Issues (focusing on SPS and TBT) Su Jin Kong (Ministry of Food and Drug Safety, Korea)
16:00~16:30	Food safety and standards – looking beyond national borders Steve Crossley (Food Standards Australia New Zealand, Australia)
16:30~17:00	Assuring food safety and quality with standard and regulation in Indonesia Wahyu Purbowasito (National Standardization Agency of Indonesia, Indonesia)
17:00~17:30	Introducing the One Asia Project Jinhyang Suh (Ministry of Food and Drug Safety, Korea)

Session 8 Risk of Emerging Foodborne Virus

Yeongju Hall B Chair: Ok Kyung Koo (Gyeongsang National University)

15:30~15:55	Risk of Emerging Foodborne and Agriculture-Related Viruses David Kingsley (U.S. Department of Agriculture, USA)
15:55~16:20	Research Trends of Emerging Foodborne Virus Kalmia Kniel (University of Delaware, USA)
16:20~16:45	High-throughput Sequencing against Emerging Viruses in Food Safety Gloria Sanchez (Institute of Agrochemistry and Food Technology, Spain)
16:45~17:10	Control of Emerging Foodborne Virus Dan Li (National University of Singapore, Singapore)
17:10~17:30	Innovations in Food & Foodservice Industry of COVID-19 Era Seonok (Sunny) Ham (Yonsei University, Korea)

Session 9 Combating Food Fraud: Food Fraud Prevention Research

Baekrok Hall A&B Chair: Eun Ju Lee (National Institute of Food and Drug Safety Evaluation)

15:30~15:50	Food Fraud Research Group in Korea: A Glimpse of Performance Hyang-Sook Chun (Chung-Ang University, Korea)
15:50~16:10	Status of Detection and Management of Food Fraud Hui-Seung Kang (National Institute of Food and Drug Safety Evaluation, Korea)
16:10~16:30	The Data Science for Combating Food Fraud Hunjo Lee (CHEM.I.NET Ltd., Korea)
16:30~16:50	Nano-biosensor-based On-site Detection of Food Adulterants Yun Suk Huh (Inha University, Korea)
16:50~17:10	Development and Use of Molecular Markers for Food Fraud Detection: Rapid, Accurate, and High Throughput Analysis Cheol Seong Jang (Kangwon National University, Korea)
17:10~17:30	Methods Development of Physicochemical Techniques for Discriminating Adulterated Foods: Methods Based from Physical Properties to Chemical Attributes JaeHwan Lee (Sungkyunkwan University, Korea)

Session 10 Management of Standards and Specifications of Foods-II

Room 201A Chair: Daejin Kang (Ministry of Food and Drug Safety)

15:30~16:00	Status and Plans for the Introduction of PLS for Agricultural, Livestock, and Fishery Products Jiyoon Jeong (Ministry of Food and Drug Safety, Korea)
16:00~16:30	Re-evaluation Plan of Standards for Foods Contaminants Miok Eom (Ministry of Food and Drug Safety, Korea)
16:30~17:00	Major Amendment Items in Food Additives Standards and Specifications Namkyu Sun (Ministry of Food and Drug Safety, Korea)
17:00~17:30	Standards and Specifications for Food Apparatus, Containers, and Packages Junhyun Kim (Ministry of Food and Drug Safety, Korea)

Session 11 Quality and Food Safety in Kimchi

Room 201B Chair: Dong-Hwa Shin (Shin Dong-Hwa Food Research Institute)

15:30~16:00	Fermented Foods in Human Diet and Their Influence on Gut Microbiota and Health Justin L. Sonnenburg (Stanford University, USA)
16:00~16:30	Reduction of Biogenic Amines in Fermented Foods Using Natural Products Su-Jin Oh (Korea University, Korea)
16:30~17:00	Human Health Risk Assessment of Toxic Elements in Cabbage Kimchi Using Monte Carlo Simulation In Min Hwang (World Institute of Kimchi, Korea)
17:00~17:30	Affinity Analysis of Nitrifying Microbes in Various Environments Man-Young Jung (Jeju National University, Korea)

Sessions

Session 12 Challenge of Food Safety Research in Post-COVID-19 Era

Room 202A Chair: Yong Eui Koo (National Institute of Food and Drug Safety Evaluation)

15:30~15:35	Congratulatory remarks Haejung Yoon (National Institute of Food and Drug Safety Evaluation, Korea)
15:35~15:45	Anniversary Meeting of Food Safety Evaluation Research Group GunYoung Lee (National Institute of Food and Drug Safety Evaluation, Korea)
15:45~16:10	Packaging Changes for Environment and Hygiene After COVID-19 Jun Tae Kim (Kyung Hee University, Korea)
16:10~16:35	Research Trends for Safety Assessment of Health Functional Food Kyu-Heon Kim (National Institute of Food and Drug Safety Evaluation, Korea)
16:35~17:00	A Strategy for the Reduction of Acrylamide in Foods with the Increased Home Cooking Practice after COVID-19 Mun Yhung Jung (Woosuk University, Korea)
17:00~17:30	Novel Food Trends and Safety Assessment System Do-Won Jeong (Dongduk Women's University, Korea)

Session 13 Clean Label

Room 202B Chair: Duck-Hwa Chung (Korea Agro-Food Safety Management Institute)

15:30~16:00	Clean Label Guidelines for Entry into Overseas Food Market Jeong-Sang Lee (Jeonju University, Korea)
16:00~16:30	The Trends and Visions of Clean Labels in the Korean Food Industry Yo-an Ryu (GSCRO Inc., Korea)
16:30~17:00	Awareness and Implications of Consumers for Clean Label Food Yoon Mi Cho (Consumer Action for Future, Korea)
17:00~17:30	A Case Study of Clean Label Application of the Pulmuone Sang-Gu Kim (Pulmuone, Korea)

Moderator: Hyun-Gyun Yuk (Korea National University of Transportation)

Special Session 2 Smart Animal Farm & Food Safety

Room 203

Chairperson: Hojae Han (Seoul National University) and Myung-geol Pang (Chung-Ang University)

15:30~16:00	World's Trends in Smart Animal Farm Michele Jay-Russell (University of California, Davis, USA)
16:00~16:30	How to Apply the Next-Generation Technologies to Control Animal Diseases Han Sang Yoo (Seoul National University, Korea)
16:30~17:00	Smart Farming System in Japan Shin Kamijo (DESAMIS, Japan)
17:00~17:30	Animals in Future Food Systems - Sensors for Smart Farming Suresh Neethirajan (Wageningen University, The Netherlands)

Day 3 | 2021. 11. 12 (Fri)

Session 14 Korea's Key Activities in CODEX

Yeongju Hall A Chair: Yong Ho Park (Seoul National University)

09:30~10:00	The Role of CODEX in International Food Trade Myoengsin Choi (CODEX, Korea)
10:00~10:30	Comparative Study of Food Standards between South Korea and CODEX Joon-Goo Lee (Donga University, Korea)
10:30~11:00	Current Status and Plan for International Standardization of Traditional Korean Food Hae Jee Jo (Ministry of Food and Drug Safety, Korea)
11:00~11:30	Introduction to Task Force on Antimicrobial Resistance (TFAMR) Jaewoo Park (Ministry of Food and Drug Safety, Korea)

Session 15 Rapid Automation System to Improve Commercial Sterility for Shelf Life Extension

Yeongju Hall B Chair: Kun-Ho Seo (Konkuk University)

09:30~10:00	Commercial Sterility for Extending Shelf Life of Foods Hyun-Gyun Yuk (Korea National University of Transportation, Korea)
10:00~10:30	A Plan to Secure Quality Control within the Distribution Period through Commercial Sterility Eun Ah Kim (Seoul Dairy Co-op, Korea)
10:30~11:00	Rapid Automation Solution to Secure Food Safety to Improve Commercial Sterility Eunjeong Choi (Biomeriux Korea, Korea)
11:00~11:30	Q&A session

Session 16 Total Diet Study and Reduction of Hazardous Chemicals

Baeknok Hall A Chair: Eun Ju Lee (National Institute of Food and Drug Safety Evaluation)

09:30~10:00	Risk Assessment of Hazardous Chemical thru Total Diet Study Sung-Hee Choi (CHEM.I.NET, Korea)
10:00~10:30	Development of Manufacturing-Processing Technology for Reduction of Hazardous Chemicals Young Jin Choi (Seoul National University, Korea)
10:30~11:00	Development of Pretreatment and Cooking Methods for the Reduction of Hazardous Chemicals BoKyung Moon (Chung-Ang University, Korea)
11:00~11:30	Introduction of TDS of Foreign Countries and Our Future Plan Myeong-Sub Chung (Chung-Ang University, Korea)

Sessions

Session 17 Microbiology Methods: Use and Acceptance by Competent Authorities-Can 'One Method' Fit All?

Baeknok Hall B Chair: Deok-Hwan Oh (Kangwon National University)

09:30~10:00	Harmonized Methods and Validation – Current Global Status DeAnn Benesh (3M, USA)
10:00~10:30	Methods to Meet Import/Export Requirements Constanza Escobar Vergara (International Affairs, Ministry of Agriculture, Chile)
10:30~11:00	Use and Acceptance by Competent Authorities-Can 'One Method' Fit All? Emilio Esteban (USDA-FSIS, USA)
11:00~11:30	How US FDA Determines Microbiological Methods for the Analysis of Foods and Environmental Samples Thomas Hammack (US FDA, USA)

Session 18 Mycotoxin Safety from Farm to Table

Room 201A Chair: Yong Eui Koo (National Institute of Food and Drug Safety Evaluation)

09:30~10:00	Market Survey and Risk Assessment for Sterigmatocystin in Food Youngwoon Kang (National Institute of Food and Drug Safety Evaluation, Korea)
10:00~10:30	Occurrence of Toxigenic Fungi and Mycotoxins in Korean Ginger Ja Yeong Jang (National Institute of Agricultural Science, Korea)
10:30~11:00	Transcriptomic Responses of <i>Aspergillus flavus</i> to Temperature and Oxidative Stresses and Synergistic Antifungal and Antiaflatoxigenic Effects of Natural Compounds and Fungicides Tian Fei (Chung-Ang University, Korea)
11:00~11:30	Trends in LC-MS/MS-based Multi-toxin Method Development: Challenges and Solutions for Validating Complex Food and Feed Material David Steiner (Romer Labs Diagnostic GmbH, Austria)

Session 19 HACCP and Safety Management for Newly Developed Foods

Room 201B Chair: Cheol-Soo Lee (Korea Advanced Food Research Institute)

09:30~10:00	Safety in Post-COVID-19 Pandemic: Uncontact Monitoring System Using Smart HACCP Go Ji Hun (Ministry of Food and Drug Safety, Korea)
10:00~10:30	Smart HACCP in Refrigerated Foods Following the Introduction of Use by Date Gyung Jin Bahk (Kunsan National University, Korea)
10:30~11:00	The Future Tasks in Korean HMR Industry Dae Ik Kang (CJ Cheiljedang, Korea)
11:00~11:30	Animal Cell-cultured Food Technology: a New Regulatory Frontier Dong Joo Kim (Korea Agency of HACCP Accreditation and Services, Korea)

Session 20 Standard and Specification for Safety Evaluation of Functional Ingredients and Latest Research Trends

Room 202A Chair: Hye Young Lee (National Institute of Food and Drug Safety Evaluation)

09:30~10:00	Standards and Specification for Safety Evaluation of Functional Food Ingredients Mi Young Lee (National Institute of Food and Drug Safety Evaluation, Korea)
10:00~10:30	Decision Tree for Safety Evaluation of Functional Food Ingredients Juhae Kim (Seoul National University, Korea)
10:30~11:00	Safety Evaluation of Probiotics Ju-Hoon Lee (Seoul National University, Korea)
11:00~11:30	Toxicity Test Design and Safety Evaluation Byoung-Seok Lee (Korea Institute of Toxicology, Korea)

Moderator: Hyun-Gyun Yuk (Korea National University of Transportation)

Special Session 3 Smart Aquaculture & Food Safety

Room 203

Chairperson: Suam Kim (Pukyong National University) and Jung-Han Yoon (Hallym University)

09:30~10:00	Supporting Smart-Aquaculture Through Certification Programme Koji Yamamoto (Aquaculture Stewardship Council, Japan)
10:00~10:30	Transforming Aquaculture Towards Environmental Sustainability and Social Responsibility: Aquaculture Stewardship Council Doohyun Park (WWF Korea, Korea)
10:30~11:00	Technology Driven Development – How to Use Monitoring and Digitalization to Optimize Production, Traceability and Food Safety Jesper Heldbo (Oxyguard, Denmark)
11:00~11:30	Food Safety Associated with Fish Products from Aquaculture Seunghyung Lee (Pukyong National University, Korea)

Session 21 Microbial Genomics for Food Safety Management

Yeongju Hall A Chair: Soon Han Kim (National Institute of Food and Drug Safety Evaluation)

14:00~14:30	The Use of Next Generation Sequencing for Microbial Food Safety Woo Jung Lee (National Institute of Food and Drug Safety Evaluation, Korea)
14:30~15:00	crAssphage as a Novel Fecal Indicator for Predicting Human Noroviruses Contamination in Environmental Samples Jeong Su Lee (National Institute of Food and Drug Safety Evaluation, Korea)
15:00~15:30	Role of Probiotics in Human Gut Microbiome-associated Disease Ju Hoon Lee (Seoul National University, Korea)
15:30~16:00	NGS Analysis of Life Environment and Molecular Detection of Pathogens Tae Jung Park (Chung-Ang University, Korea)

Sessions

Session 22 Big Leaps in Food Testing with Molecular Technologies

Yeongju Hall B Chair: Hae-Yeong Kim (Kyung Hee University)

14:00~14:40	Development and Implementation of WGS: a Food Safety Application Emilio Esteban (USDA-FSIS, USA)
14:40~15:20	Genomic Characterization of Stress Resistant <i>Listeria monocytogenes</i> Isolated from Food Si Hong Park (Oregon State University, USA)
15:20~16:00	35 th Anniversary: how PCR has Revolutionized Food Testing Daniele Sohier (Thermofisher scientific, France)

Session 23 Marine Biotoxins and Seafood Poisoning: Challenges and Overcoming

Baeknok Hall A Chair: Kwang-Sik Choi (Jeju National University)

14:00~14:30	Tetrodotoxin/Saxitoxin Selectivity in Pufferfish Osamu Arakawa (Nagasaki University, Japan)
14:30~15:00	Shellfish and Harmful Algae, a Look Back and a Look Forward Sandra Shumway (University of Connecticut, USA)
15:00~15:30	Official Control Monitoring of Marine Shellfish in UK Waters: Methods, Implications, and Emerging Threats Andrew Turner (Centre for Environment Fisheries & Aquaculture Science, UK)
15:30~16:00	Lipophilic Marine Biotoxins (LMTs) in the Southern Coast of Korea: Disributions, Causative Microalgae, and Bioaccumulation Seongjin Hong (Chungnam National University, USA)

Session 24 Tracking and Management of Antimicrobial Resistance

Baeknok Hall B Chair: Sun-Young Lee (Chung-Ang University)

14:00~14:30	Surveillance and Monitoring of Antimicrobial Resistance Bacteria in the Livestock Soojin Yang (Seoul National University, Korea)
14:30~15:00	Prevalence and Characterization of Antimicrobial Resistant Salmonella isolates from Poultry Slaughterhouses in Korea Jang Won Yoon (Kangwon National University, Korea)
15:00~15:30	Distribution of Mobilizable Antibiotic Resistance Genes among Potentially Pathogenic Bacteria in Korea Tatsuya Unno (Jeju National University, Korea)
15:30~16:00	A Machine Learning Powered Approach to Predicting the Origin, Transmission, and Host Adaptation of Antimicrobial Resistant Pathogens Kwangcheol Casey Jeong (University of Florida, USA)

Session 25 Technological Trends and Safety of Powdered Food Sterilization

Room 201A Chair: Won-Bo Shim (Gyeongsang National University)

14:00~14:30	Near-Infrared Heating Combined with UV-C Irradiation as a Novel Sterilization Technology for Powdered Foods Jae Won Ha (Hankyong National University, Korea)
14:30~15:00	Development of Vacuum-thermal Combination Pasteurizer for Barley Sprout Powder Seung-Hyun Lee (Chungnam National University, Korea)
15:00~15:30	Identification and Control of Microbiological Hazards to Ensure the Safety of Powdered Foods Tae Jin Cho (Korea University, Korea)
15:30~16:00	Reduction of Microorganisms in Freeze-dried Garlic Powder through Various Pretreatment Conditions Ju-Seok Yang (Jinju Bioindustry Foundation, Korea)

Session 26 Young Scientist Session

Room 201B Chair: Ki Sun Yoon (Kyung Hee University)

14:00~14:30	Beyond Microbial Safety in Food System: Combat Antimicrobial Resistance Jaewoo Bai (Seoul Women's University, Korea)
14:30~15:00	Emerging Strategies to Eliminate Contamination and Enhance Food Safety Yoonjee Chang (Kookmin University, Korea)
15:00~15:30	Defensive Mechanism of Dietary Antioxidants against Various Environmental factor-mediated Aging in <i>Caenorhabditis elegans</i> Miran Jang (Inje University, Korea)
15:30~16:00	Efficacy of Phage Cocktail on Biocontrol of <i>Acinetobacter</i> spp. Isolated from Raw Food Minsik Kim (Yonsei University, Korea)

Session 27 Advanced Screening and Multiomics-based Assessment of Endocrine Disruptors

Room 203 Chair: Myung-Geol Pang (Chung-Ang University)

14:00~14:20	Introduction of Core Research Institute for Endocrine Disruptors Myung-Geol Pang (Chung-Ang University, Korea)
14:20~14:40	Recent Advances in the Development of Cell-based Screening Methods for EDCs Yooheon Park (Dongguk University, Korea)
14:40~15:00	Utilization of Endocrine Disrupter Screening for reproductive Toxicity Hajime Kojima (National Institute of Health Sciences, Japan)
15:00~15:20	Current Challenges in the Risk Assessment of Endocrine Disrupting Chemicals Alberto Mantovani (Italian National Institute of Health, Italy)
15:20~15:40	Computational Toxicology Approaches to Endocrine Disruptor Screening Nicole Kleinstreuer (National Institute of Health, USA)
15:40~16:00	Multigenerational and Transgenerational Significances of Parental BPA Exposure on Male Fertility Md Saidur Rahman (Chung-Ang University, Korea)

Round Table Discussion 1

AI & Food Authentication

Room 202A

Chair: Joong-Hyuck Auh (Chung-Ang University)

14:00~14:24	Overview of AI Jae Gul Choo (KAIST, Korea)
14:24~14:48	Smart information system for food authentication Soyoung Gwon (National Food Safety Information Service, Korea)
14:48~15:12	Genetic fingerprint & Food Authentication Cheol Seong Chang (Kangwon National University, Korea)
15:12~15:36	Chemistry & Food Authentication Byung Hee Kim (Sookmyung Women's University, Korea)
15:36~16:00	Panel Discussion: Hyang-Sook Chun (Chung-Ang University, Korea) Joong-Hyuck Auh (Chung-Ang University, Korea) Soyoung Gwon (National Food Safety Information Service, Korea) Cheol Seong Chang (Kangwon National University, Korea) Byung Hee Kim (Sookmyung Women's University, Korea)

► Route Details on the map



► Shuttle bus operation

- Date and time : 2021. 11. 11.(Thu) ~ 12.(Fri)
- The location of departure : Jeju Airport / In front of the pavilion, Parking lot B1 (Go straight from Gate 3, 3 minutes/ Bus parking lot) ***Please check the name of the association on the front of the bus before boarding**

Time	08:00	09:00	10:00	Time	12:00	13:00	14:00
Date	11/11(Thu)			Date	11/12(Fri)		
Route	Airport -> ICC JEJU			Route	ICC JEJU <-> The entrance to the Jungmun complex		
Time	11:00	12:00	13:00	Time	16:00	17:00	18:00
Date	11/11(Thu)			Date	11/12(Fri)		
Route	ICC JEJU <-> The entrance to the Jungmun complex			Route	ICC JEJU -> Airport		

Access to ICC JEJU

From Jeju International Airport

From Jeju International Airport, you will reach ICC Jeju in approximately 40-50 minutes by car through Pyeong hwa-Ro Road. Limousine buses are also available every 15 minutes at the airport.

► Guide to the airport limousines (Jeju International Airport ↔ Jeju International Convention Center)

- Place : Limousine bus stop at the left side of the front gate (Samyoung Traffic No. 600)
- First departure : 06:20 at the airport; last departure: after the arrival of the last airplane
- Service route : Airport → T.H.E Hotel and Vegas Casino Jeju → Entrance to the Yeomiji Botanical Garden → Hyatt Hotel → Shilla Hotel → Lotte Hotel → Hankook Condominium → Jeju International Convention Center → New Gyeongnam Hotel → Seogwipo KAL Hotel

► Taxi guide (Jungmun - Jeju International Airport)

- Select the distance (long-distance or short-distance) at the taxi stop.
- When you go to the Center, it is all right to take a taxi at the long-distance stop.
- Since the taxi fare is fixed, please confirm the distance before taking a taxi
- Fare (Korean won) : About 30,000 won; Distance: 40km; Duration: 40-45 minutes

► Rental Car Guide

- Advanced reservation is recommended if you plan to rent a car.
- Upon arrival, you can sign up for rental cars at the rent-a-car desk nearby airport exit.

Registration/Membership Fees (Unit : KR)

Section	Member			Non-Member		
	Registration Fees	Annual membership fees	Package (Registration Fees+Annual membership fees)	Registration Fees	Entrance fees +Annual membership fees	package (Registration Fees+Entrance fees/Annual membership fees)
Member	170,000	50,000	210,000	210,000	70,000	270,000
Member (Board of director)	170,000	100,000	260,000	-	-	-
Student Member	100,000	10,000	100,000	110,000	30,000	130,000

► Introduction to the exhibition

- The exhibition will be held from November 11 (Thu) to November 12 (Fri) at the lobby and Event Hall on the first floor.
- Exhibitors : 3M Korea, bioMérieux Korea, ThermoFisherScientific Korea, ASANA, Waters Korea, Sanigen, Anylab & Tracoworld, Bio-Med, Apteasy MJ, Huko FS, Jinsung Uni-Tech, Microgiene, Milltech, CHEM.I.NET, UniScience, National institute of food and drug safety evalution, Attoplex, Chung-Ang University, bruker Korea
- The exhibition promotion gift : Get the seal on the confirmation card from Exhibitors, and put it in the lucky box placed on the register. We will give you a gift through a lottery. (The winners will be announced later)

► The award

- The award ceremony will be held at Yeongju Hall on the first floor at 10:00 a.m. on November 11 (Thu).
- Graduate student award will be held from 16:00-16:30. on November 12 (Fri) in Yeongju Hall on the first floor.

