

International Conference on Food Safety and 38th KoSFoS Annual Meeting

38th 한국식품위생안전성학회 정기학술대회

New Challenges in Food Safety

Period November 29^(Wed) ~ December 1^(Fri), 2023





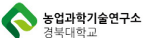



Venue Jeju Haevichi Hotel & Resort

■ 주최  **한국식품위생안전성학회**

■ 후원  식품의약품안전처  식품의약품안전처  국립농업과학원  KFRRI 한국식품연구원  HACCP 한국식품안전관리인증원

 한국소비자원  NATIONAL FOOD SAFETY INFORMATION SERVICE  한국식품산업협회  한국식품과학연구원  제1한국규제과학센터  KIT 안전성평가연구소

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 HSGroup  neohy  경북대학교  식품생물공학전공 IP사업  농업과학기술연구소 경북대학교  푸쿠경대학교  사)대한민국GAP연합회  aT 한국농수산물유통공사

 서울대학교 종합약학연구소  KFST  JEJU CVB 제주관광진흥원

Invitation



한국식품위생안전성학회 회원 여러분 안녕하십니까?

기나긴 코로나 19 팬데믹 시대가 지나고 모두가 꿈꾸던 일상생활로 돌아왔습니다. 회원 여러분의 가정과 직장에 건강과 행복이 가득하시기를 진심으로 기원합니다.

많은 전문가가 예측한 것처럼 팬데믹 이후, 사회 전반에 걸쳐서 많은 변화가 급속히 진행되고 있고 이러한 변화는 식품산업과 식품 안전 분야도 예외가 아닙니다. 이러한 예측하기 힘든 여러 상황에 현명하게 대처하고 지혜를 모으기 위해서 여러 전문가를 모시는 학술행사를 학회에서 마련하였습니다.

한국식품위생안전성학회 제38회 정기학술대회는 2023년 11월 29일부터 12월 1일까지 3일간의 일정으로 아름다운 섬 제주의 해비치 호텔&리조트에서 개최합니다.

이번 학술대회는 “New Challenges in Food Safety”라는 주제로 총 32개의 session과 기기부스 전시, Young Scientist session, 대학원생 구두 발표 등으로 구성하였으며 다양한 현안 이슈를 중심으로 학술 지식과 정보를 공유하여 정부와 산업계에 식품 관련 비전을 제시할 수 있는 교류의 장을 마련하여 보았습니다.

특히 Plenary session의 발표자로 초청된 독일 Max Rubner Institute의 Dr. Charles Franz와 일본 Hoshi 대학교의 Hiroshi Akiyama 교수의 강연을 비롯하여 각계의 전문가들을 모시고 귀중한 강연을 공유할 수 있게 된 점에 감사드리며 이런 다양한 주제의 세션이 다가올 새로운 미래의 환경에 대비할 수 있는 좋은 계기가 되기를 기원해 봅니다.

또한, 어려운 여건 속에서도 학술대회를 후원해 주신 식품의약품안전처, 식품의약품안전평가원, 국립농업과학원, 한국식품연구원, 한국식품안전관리인증원, 한국소비자원, 식품안전정보원, 한국식품산업협회, 한국식품과학연구원, 한국규제과학센터, 안전성평가연구소의 기관들과 Thermo Fisher Korea, 네오젠, 세니젠, 비오메리오크리아, 브루커코리아, 진시스템, Waters Vicam, 농심, HS그룹, GAP, 부경대학교 등 산업체와 연구 사업단들에게도 감사의 말씀을 드립니다.

마지막으로 여러 세션에서 귀한 내용을 발표하기 위해 먼 길을 와주신 발표 연자님들과 좌장님, 토론자님 그리고 학회를 준비해 주신 학회의 임원들과 관계자 여러분의 노고에 감사드립니다.

다시 한번 제38회 정기학술대회를 축하하기 위해 참석하여 주신 모든 분들께 진심으로 감사드리며 앞으로도 회원 여러분의 따뜻한 조언과 지속적인 관심을 부탁드립니다.

감사합니다.

2023년 11월 29일

(사)한국식품위생안전성학회 회장 이 병 훈



New Challenges in Food Safety

학술대회 조직위원

구분	성명	소속 및 직위
조 직 위 원 장	이 병 훈	서울대 약학대학 교수
조 직 부 위 원 장	오 세 옥	국민대 식품영양학과 교수
조 직 부 위 원 장	오 덕 환	강원대 식품생명공학과 교수
조 직 위 원	서 건 호	건국대 수의과대학 교수
조 직 위 원	김 영 목	부경대 식품공학과 교수
조 직 위 원	박 미 경	경북대 식품공학부 교수
조 직 위 원	육 현 균	국립한국교통대 식품공학과 교수
조 직 위 원	윤 장 원	강원대 수의과대학 교수
조 직 위 원	김 영 준	서울과기대 식품공학과 교수
조 직 위 원	이 희 석	중앙대학교 식품공학부 교수
조 직 위 원	조 성 범	서울대 수의과대학 교수
조 직 위 원	양 수 진	서울대 수의과대학 교수
조 직 위 원	김 선 애	이화여대 식품공학과 교수
조 직 위 원	김 중 범	순천대 식품과학부 교수
조 직 위 원	이 옥 환	강원대 식품생명공학과 교수
조 직 위 원	방 우 석	영남대 식품영양학과 교수

International Conference on Food Safety and 38th KoSFoS Annual Meeting

Schedule-at-a-glance

Day 1 Program | Nov. 29 (Wed.)

Time	Crystal Hall A	Crystal Hall B	Crystal Hall C	Crystal Hall D	Crystal Hall E	Diamond Hall A	Diamond Hall B	
11:00-13:00	Registration [B1 Lobby]							
13:00-14:50	Career Fair	Session 1 Novel Research Trend I	Session 2 Young Scientist Presentation	Oral Presentation Competition	Oral Presentation Competition	Oral Presentation Competition	Post Presentation & Exhibition P1, P2, P6 : 11/29 13:00-11/30 11:00	
14:50-15:00	Break Time							
15:00-15:30	Opening Ceremony [Diamond Hall A]							
15:30-16:10	Plenary Lecture 1: Charles M.A.P. Franz, Max Ruber Institute, Germany [Diamond Hall A]							
16:10-16:20	Break Time							
16:20-18:00	Session 3 Strategy of GAP Activation for Export Farmers	Session 4 Rapid, Accurate, and On-Site Real-Time PCR Solution for Food Testing	Session 5 Safety Management of Marine Biotoxins	Session 6 Microbial Identification and Recent Application of MALDI Biotyper	Session 7 The Present and the Future of Alternative Food and Cultured Meat	Session 8 Assessment of Combined Toxicity of Chemicals in Household Products : Implementing a Novel Framework		

Day 2 Program | Nov. 30 (Thu.)

Time	Crystal Hall A	Crystal Hall B	Crystal Hall C	Crystal Hall D	Crystal Hall E	Diamond Hall A	Diamond Hall B	
09:30-10:10	Plenary Lecture 2: Hiroshi Akiyama, Hoshi University, Japan [Diamond Hall A]							
10:20-12:00	Session 9 Regulatory and Scientific Strategy for Food Safety	Session 10 Suggestion for the Effective Management System of Foreign Matters in Foods	Session 11 Predictive Response Plan for Climate and Environmental Change Prevention	Session 12 K-Food Safety Management to the International Market	Session 13 A New Paradigm Shift in Agro-Food Safety	Session 14 Advanced Strategies for Improving Microbial Detection Productivity as Part of Food Safety	Post Presentation & Exhibition P3 P4, P5 11/30 13:00 - 12/1 12:00	
12:00-13:30	Luncheon [Board Member Meeting [Diamond Hall A]							
13:30-15:10	Session 15 Regulatory Science for Global Expansion of Health Functional Foods	Session 16 SureTect™ Real-Time PCR for Foodborne Pathogen Detection	Session 17 National AMR Action Plan Regarding Food Manufacturing Products	Session 18 Research and Policy Trends in Foreign Matter Safety Management	Session 19 Hygiene and Safety Management for the Smart Distribution of Seafood Products	Session 20 Safety Control for Residues in Livestock and Fishery Products		
15:10-15:30	Break Time							
15:30-17:10	Session 21 Safety Management of Pesticide Residues in Agricultural Products	Session 22 Application of Next Generation Sequencing Technology to Food Safety	Session 23 Strategies to Respond Food Safety Issues in the Food Industry : Focusing on the Case of 2-chloroethanol	Session 24 Research Trends in Mycotoxin Safety Management in Agricultural Products	Session 25 Plan to Expand Voluntary Nutrition Labeling	Session 26 Next-level Environmental Monitoring for Food Safety		

Day 3 Program | Dec. 01 (Fri.)

Time	Crystal Hall A	Crystal Hall B	Crystal Hall C	Crystal Hall D	Crystal Hall E	Diamond Hall A	Diamond Hall B
09:30-10:10	Academic Achievement Award Lecture : Kun-Ho Seo, Konkuk University [Diamond Hall A]						
10:20-12:00	Session 27 Recent Trend in Seafood Quality Control	Session 28 Radioactive Contamination and Seafood Safety	Session 29 Advances in Mycotoxin Detection	Session 30 Trend in Intellectual Property for Researcher and Industry	Session 31 Establishment of Scientific Basis and Development of a Rational Experimental Methodology for Setting Use-by-Date of Food	Session 32 Novel Research Trend II	Post Presentation & Exhibition
12:00-13:00	Closing Ceremony						



New Challenges in Food Safety

Sessions

Day 1 | Nov. 29 (Wed.)

Session 1

Novel Research Trend I

Crystal Hall B

Chair : Chang Sun Choi (Chung-Ang University)

13:00~13:30	Antibiotic resistance plasmids in Enterobacterales isolated from fresh produces [Gyu-Sung Cho / Max Rubner-Institute]
13:30~13:55	Transition in food systems: Ensuring food safety by addressing (re)emerging and persisting microbiological hazards [Mieke Uyttendaele / Ghent University]
13:55~14:20	New insights on the toxic mechanism of a food contaminant, cadmium [Jin-Yong Lee / Aichi Gakuin University]
14:20~14:50	Microbial safety of urban agriculture systems in Singapore [Dan Li / National University of Singapore]

■ 후원 : 한국식품위생안전성학회

Session 2

Young Scientist Presentation

Crystal Hall C

Chair : Min-Suk Kong (Seoul National University of Science and Technology)

13:00~13:25	Enhancing quality assessment of Hanwoo with hyperspectral technique and chemical imaging [Jeong Seck Cho / Korea Food Research Institute]
13:25~13:45	Development of new conventional and chromogenic media for the enumeration of <i>Bacillus cereus</i> in food [Jung Whan Chon / Inje University]
13:45~14:05	Localized surface plasmon resonance (LSPR) signal enhancement strategy for designing rapid and highly sensitive immunobiosensors [Young Sang You / Dankook University]
14:05~14:25	Cleaning operations for food manufacturing facilities [Woo-Ju Kim / Seoul National University of Science and Technology]
14:25~14:50	Green-synthesis of nanoparticles: An alternative strategy to combat the microbial biofilms and virulence properties [Fazlurrahman Khan / Pukyong National University]

■ 후원 : 한국식품위생안전성학회

Plenary Lecture 1

Plenary Session

Diamond Hall A

Chair : Mi-Kyung Park (Kyungpook National University)

15:30~16:10	Application of bacteriophages for enhancing food safety [Charles M.A.P. Franz / Max Rubner-Institute]
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Session 3

Strategy of GAP Activation for Export Farmers

Crystal Hall A

Chair : Mi-Kyung Park (Kyungpook National University)

16:20~16:50	Correct understanding of GAP, GACP and green GAP [Duck-Hwa Chung / Federation of Korea GAP]
16:50~17:20	Ensuring the safety of food materials: The essential role of GAP activation [Ki Sun Yoon / Kyung Hee University]
17:20~18:00	Role of GAP for improving the safety of exported fresh produce [Se-Ri Kim / National Institute of Agricultural Sciences]

■ 후원 : 대한민국 GAP 연합회

Session 4

Rapid, Accurate, and On-Site Real-Time PCR Solution for Food Testing

Crystal Hall B

Chair : Se-Wook Oh (Kookmin University)

16:20~16:45	Company overview & history [Yujin Seo / Genesystem Co., Ltd.]
16:45~17:10	Foodborne pathogen multiplex detection for on-site testing based on Real-time PCR [Minho Cho / Genesystem Co., Ltd.]
17:10~17:35	Multiplex ultrafast qPCR for predominant seven shrimp species [Kun Hee Kim / Seoul Women's University]
17:35~18:00	Real-time PCR method for detecting edible insects as potential allergens [Seung-Man Suh / Kyung Hee University]

■ 후원 : 진시스템

Session 5

Safety Management of Marine Biotoxins

Crystal Hall C

Chair : Soonho Lee (Ministry of Food and Drug Safety)

16:20~16:45	Current status of harmful algal blooms (HABs) in Korea [Seok-Hyun Youn / National Institute of Fisheries Science]
16:45~17:10	Research trends and occurrence of marine biotoxins in South Korea [Ka Jeong Lee / National Institute of Fisheries Science]
17:10~17:35	Exploration of toxic compounds from harmful microalgae in coastal waters of South Korea and consideration of their toxic standards [Jung-Rae Rho / Kunsan National University]
17:35~18:00	Development of saxitoxin-specific bioreceptors and their use for detection [Tae Jung Park / Chung-Ang University]

■ 후원 : 식품의약품안전처 해양생물독소연구단



New Challenges in Food Safety

Session 6

Microbial Identification and Recent Application of MALDI Biotyper

Crystal Hall D

Chair : Joong-Bum Kim (Suncheon National University)

16:20~16:50	Establishment of advanced food safety management system and utilization of MALDI-TOF [Cheong-Tae Kim / Nongshim Co. Ltd.]
16:50~17:20	Use of MALDI-TOF in diagnosing the causes of food poisoning and <i>Legionella</i> from the water system of public facilities [Chyeon Hyeon Kim / Jeollabuk-do Institute of Health and Environment Research]
17:20~18:00	Rapid microbial identification by Bruker MALDI Biotyper and food market applications [Dahye Lee / Bruker Korea]

■ 후원 : 브루커코리아

Session 7

The Present and the Future of Alternative Food and Cultured Meat

Crystal Hall E

Chair : Sang-Do Ha (Chung-Ang University)

16:20~16:40	Repurposing bio-nanomaterials and its applications [Hojae Bae / Konkuk University]
16:40~17:00	ESG management and food technologies [Sangwoo Cho / Maeil Dairies Co., Ltd.]
17:00~17:20	Market status and future of alternative foods and cultured meat [Sun Jin Hur / Chung-Ang University]
17:20~17:40	Strategy for safety management of alternative foods [Yun-Sook Kang / Ministry of Food and Drug Safety]
17:40~18:00	Discussion [Tae Min Kim / Saegil Lawfirm]

■ 후원 : HS그룹/노아바이오텍

Session 8

Assessment of Combined Toxicity of Chemicals in Household Products : Implementing a Novel Framework

Diamond Hall A

Chair : Wook-Joon Yu (Korea Institute of Toxicology)

16:20~16:45	Assessing developmental toxicity of prioritized chemical combinations in household products [Seung-Jin Lee / Korea Institute of Toxicology]
16:45~17:10	Organic UV filters : Combined use in sunscreen products and thyroid hormone disruption in zebrafish (<i>Danio rerio</i>) [Kyungho Choi / Seoul National University]
17:10~17:35	Predictive modeling for mixture toxicity on endocrine disruption using a deep-learning approach [Myungwon Seo / Korea Research Institute of Chemical Technology]
17:35~18:00	<i>In vitro</i> battery system to determine lipid accumulation induced by ER agonistic chemicals [Hee Seok Lee / Chung-Ang University]

■ 후원 : 안전성평가연구소

Day 2 | Nov. 30 (Thu.)

Plenary Lecture 2

Plenary Session

Diamond Hall A

Chair : Kun-Ho Seo (Konkuk University)

09:30~10:10 Food safety risk management in Japan [Hiroshi Akiyama / Hoshi University]

Session 9

Regulatory Scientific Strategy for Food Safety

Crystal Hall A

Chair : Jin-Hwi Kim (Ministry of Food and Drug Safety)

10:20~10:45	MFDS's strategic plan for advancing regulatory science of food [Dae Won Choi / Ministry of Food and Drug Safety]
10:45~11:10	Multi-task graph attention model for ADME-Tox prediction in food chemistry [Jae Mun Choi / Calici Co., Ltd.]
11:10~11:35	Regulatory science for the safety evaluation of novel foods and food ingredients [Hae Jung Yoon / Chung-Ang University]
11:35~12:00	Medi foods (Medical foods, foods for special medical purposes) regulatory science policy [Seoung Yong Lee / Dongguk University]

■ 후원 : 한국규제과학센터

Session 10

Suggestion for the Effective Management System of Foreign Matters in Foods

Crystal Hall B

Chair : Myung-Sub Chung (Food Sanitation Policy Institute)

10:20~10:50	Analysis of problems in Korean foreign matter management system and reasonable improvement plans [Sang-Do Ha / Chung-Ang University]
10:50~11:20	Analysis of the current status of the foreign matter management system and system improvement plan [Wonyong Kim / National Food Safety Information Service]
11:20~12:00	Status of disputes and problems related to foreign material laws [Taemin Kim / Food Hygiene Law Institute]

■ 후원 : 한국식품산업협회

Session 11

Predictive Response Plan for Climate and Environmental Change Prevention

Crystal Hall C

Chair : Ae-Son Om (Hanyang University)

10:20~10:50	Integration and linkage analysis of possible risk factors for production, consumption, and distribution of Agricultural, livestock, and seafood products [Ji-Hyun Jun / Ministry of Food and Drug Safety]
10:50~11:20	Machine learning algorithm-based prediction models for climatic factors and air pollution and health risk assessment using big-data [Whanhee Lee / Pusan National University]
11:20~12:00	Status of data collection and radioactivity safety response related to seafood safety investigation at production stage [Hyejin Jo / Gyeongsangnam-do Fisheries Safety and Technology Institute]

■ 후원 : 식품안전정보원



New Challenges in Food Safety

Session 12

K-Food Safety Management to the International Market

Crystal Hall D

Chair : Jinhwan Hong (Korea Agency of HACCP Accreditation and Services)

10:20~10:40	Trend of information for food safety management containing sugar alternatives [Hee-Seok Lee / Chung-Ang University]
10:40~11:00	Food regulation and standards of major ASEAN countries especially for food supplements [Heera Cho / SGS Korea]
11:00~11:20	Application of national food safety certification system for globalization of domestic food [Jaejin Cho / Korea Agency of HACCP Accreditation and Services]
11:20~11:40	Operational cases for safety management of exported food [Ari Yun / Samyang Foods]
11:40~12:00	HACCP(Hazard analysis and critical control point) policy direction [Youngwook Son / Ministry of Food and Drug Safety]

■ 후원 : 한국식품 안전관리인증원

Session 13

A New Paradigm Shift in Agro-Food Safety

Crystal Hall E

Chair : Mi-Kyung Park (Kyungpook National University)

10:20~10:45	Global trend of agricultural products safety management [Ki Sun Yoon / Kyung Hee University]
10:45~11:10	New development strategy in agro-food safety technology [Se-Ri Kim / National Institute of Agricultural Sciences]
11:10~11:35	Tailored hybrid microbial water disinfection system using sequentially assembled microbial fuel cells and an ultraviolet C light-emitting diode [Min Cho / Jeonbuk National University]
11:35~12:00	Microbiological safety management technology for indoor smart farms [Sun-Young Lee / Chung-Ang University]

■ 후원 : 국립농업과학원

Session 14

Advanced Strategies for Improving Microbial Detection Productivity as Part of Food Safety

Diamond Hall A

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

10:20~10:50	Introduction: Advanced detection method for improving productivity [Jun Barnes / Neogen]
10:50~11:20	Global market trends: Importance of improving productivity in the food industry [Cari Lingle / Neogen]
11:20~12:00	Food safety trends: Method for increasing productivity in pathogens detection [Hyejung Jun / CJ CheilJedang]

■ 후원 : 네오젠코리아

Session 15

Regulatory Science for Global Expansion of Health Functional Foods

Crystal Hall A

Chair : Hye Young Lee (Ministry of Food and Drug Safety)

13:30~13:55	Design of clinical study when developing health functional foods [Mi Young Lee / Ministry of Food and Drug Safety]
13:55~14:20	Global trends in management of standards and specifications for functional food ingredients [Bok-Kyung Han / Korea University]
14:20~14:45	FDA new dietary ingredient (NDI) notification of Sugar Katcher S52 (Bitter melon ethanolic extract powder), a functional food ingredient approved by Korean Ministry of Food and Drug Safety [Sanghee Seok / Kolmar BNH]
14:45~15:10	The impact of global certifications on commercialization of dietary supplements-GRAS [Myeong Soo Park / BIFIDO Co., Ltd.]

- 후원 : 식품의약품안전평가원 영양기능연구과

Session 16

SureTect™ Real-Time PCR for Foodborne Pathogen Detection

Crystal Hall B

Chair : Sang-Do Ha (Chung-Ang University)

13:30~14:00	Foodborne-pathogen detection using PCR Techniques [Tae Jung Park / Chung-Ang University]
14:00~14:30	Evaluation of SureTect™ for the detection of foodborne pathogen in ready-to-eat foods [KyeHwan Byun / World Institute of Kimchi]
14:30~15:10	SureTect™ real-time PCR kit: Convenience and accuracy [Yelim Oh / Thermo Fisher Scientific]

- 후원 : Thermo Fisher Scientific

Session 17

National AMR Action Plan Regarding Food Manufacturing Products

Crystal Hall C

Chair : Soon Han Kim (Ministry of Food and Drug Safety)

13:30~13:55	Efforts on foodborne AMR by MFDS [Chi-Yeun Cheung / Ministry of Food and Drug Safety]
13:55~14:20	Antimicrobial resistance: Terms and definition by historical and experimental aspects [Jin-Wook Kwon / Ministry of Food and Drug Safety]
14:20~14:45	Distribution of antimicrobial resistant bacteria in retail foods [Jong-Chan Chae / Jeonbuk National University]
14:45~15:10	Prevalence and characterization analysis of antimicrobial resistance (AMR) From retail foods in South Korea, 2023 [Hyochin Kim / Ministry of Food and Drug Safety]

- 후원 : 식품의약품안전평가원 미생물과



New Challenges in Food Safety

Session 18

Research and Policy Trends in Foreign Matter Safety Management

Crystal Hall D

Chair : Ja Hyun Na (Korea University)

13:30~13:55	Status of foreign materials management in food [Sun-Kyu Lee / Ministry of Food and Drug Safety]
13:55~14:20	Efficient foreign material management in food manufacturing [Eunseok Kwak / CJ Cheiljedang]
14:20~14:45	Cases of foreign material analysis in food through various analysis methods [Minyoung Chae / CESCO]
14:45~15:10	Performance of sub-terahertz wave imaging system for the detection of low-density foreign objects for the potential application of the food industry [Mi-Kyung Park / Kyungpook National University]

- 후원 : 식품의약품안전평가원 신중유해물질과

Session 19

Hygiene and Safety Management for the Smart Distribution of Seafood Products

Crystal Hall E

Chair : Young Mog Kim (Pukyong National University)

13:30~13:55	Pre-culturing and pre-treatment method for the rapid and sensitive detection of foodborne microorganisms in seafood [Seul-Ki Park / Korea Food Research Institute]
13:55~14:20	Development of optimized modified atmosphere packaging (MAP) for flounder and rockfish [Jin Kie Shim / Korea Institute of Industrial Technology (KITECH)]
14:20~14:45	Development of smart seafood inspection technologies [Soo Mee Kim / Korea Institute of Ocean Science and Technology]
14:45~15:10	Status and direction of fresh marine products wholesale market [Taejin Kim / Korea Seafood Safety Institute]

- 후원 : 한국식품연구원 (스마트 제조사업단)

Session 20

Safety Control for Residues in Livestock and Fishery Products

Diamond Hall A

Chair : Miok Eom (Ministry of Food and Drug Safety)

13:30~13:55	Positive list system (PLS) for chemical residues in livestock and fishery products [Guiim Moon / Ministry of Food and Drug Safety]
13:55~14:20	Risk assessment and MRL evaluation of fumagilin and clopidol resided in foods of animal originated [Sang-Hee Jeong / Hoseo University]
14:20~14:45	Metabolism and residue kinetics of clopidol and fumagillin in food-producing animals using radiolabeled compounds [Jong-Hwan Kim / Korea Institute of Toxicology]
14:45~15:10	A study on the analysis method of chemical main components and impurities [Nam-Yong Cheong / Katri Testing and Reserch Institute]

- 후원 : 식품의약품안전평가원 잔류물질과

Session 21

Safety Management of Pesticide Residues in Agricultural Products

Crystal Hall A

Chair : Guiim Moon (Ministry of Food and Drug Safety)

15:30~15:55	Safety management system on domestic agricultural products [Minseok Ju / Ministry of Food and Drug Safety]
15:55~16:20	Establishment and application of pesticide residue standards [Eunjeong Kim / Ministry of Food and Drug Safety]
16:20~16:45	Regulation for registration of pesticide and proper use in Korea [Hyun Ho Noh / National Institute of Agricultural Sciences]
16:45~17:10	Analytical methods and current situation of safety investigation in the production stage of agricultural products [Seonghun Lee / National Agricultural Products Quality Management Service]

- 후원 : 식품의약품안전처 유해물질기준과

Session 22

Application of Next Generation Sequencing Technology to Food Safety

Crystal Hall B

Chair : Soon Han Kim (Ministry of Food and Drug Safety)

15:30~15:55	Ion torrent NGS (Next Generation Sequencing) for the analysis of food ingredients and foodborne pathogens [Keun-Joon Park / ThermoFisher Scientific]
15:55~16:20	Genomic diversity and novel phylogenomic classification of norovirus [Seong-II Eyun / Chung-Ang University]
16:20~16:45	Use of aggravating genetic interactions to understand how pathogens keep their home safe in the host [Seongok Kim / Carbohydrate Bioproduct Research Center, Sejong University]
16:45~17:10	Foodborne pathogen monitoring via NGS (Next Generation Sequencing) panel [Jinho Choi / Sanigen. Co., Ltd.]

- 후원 : 세니젠

Session 23

Strategies to Respond Food Safety Issues in the Food Industry :
Focus on the Case of 2-chloroethanol

Crystal Hall C

Chair : Joon-Goo Lee (Seoul National University of Science and Technology)

15:30~16:00	Establishment of standards for safety management of 2-chloroethanol in food [Hyung Wook Chung / Ministry of Food and Drug Safety]
16:00~16:30	Prevention and response to food safety issues in the food industry: the case of 2-chloroethanol [Hyon-Ji Koo / Nongshim]
16:30~17:10	Unintentional production of 2-chloroethanol in green onion during processing without using ethylene oxide [Hee-Seok Lee / Chung-Ang University]

- 후원 : 농심



New Challenges in Food Safety

Session 24

Research Trends in Mycotoxin Safety Management in Agricultural Products

Crystal Hall D

Chair : Young Gu Lee (National Institute of Agricultural Sciences)

15:30~15:55	Risk management of mycotoxins for food safety [Junghyuck Suh / National Institute of Food and Drug Safety Evaluation]
15:55~16:20	Status of mycotoxin safety management in food industry [Kyungho Park / Pulmuone Technical Institute]
16:20~16:45	Researches on aflatoxin reduction materials: Focused on the materials obtained from food and microorganism [Myunghee Kim / Yeungnam University]
16:45~17:10	Recent advances in plant pathology for mycotoxin reduction: Challenges and promising strategies [Hokyong Son / Seoul National University]

■ 후원 : 국립농업과학원

Session 25

Plan to Expand Voluntary Nutrition Labeling

Crystal Hall E

Chair : Joonbae Hong (Korea Consumer Agency)

15:30~16:00	KCA recent research and future plans for expanding voluntary nutrition labelling [seongbo Shim / Korea Consumer Agency]
16:00~16:30	Policy direction of Ministry of Food and Drug Safety on voluntary nutrition labelling [Soonkyu Lee / Ministry of Food and Drug Safety]
16:30~17:10	Nutritional labelling management plan in food industry according to consumer health/nutrition trends [Seunghye Jung / CJ CheilJedang]

■ 후원 : 한국소비자원

Session 26

Next-level Environmental Monitoring for Food Safety

Diamond Hall A

Chair : Kun-Ho Seo (Konkuk University)

15:30~16:00	Regulatory trends in environmental monitoring [Joohyong Lee / National Food Safety Information Service]
16:00~16:30	Sharing global cases of environmental monitoring [Hyeran Kim / BioMérieux Korea]
16:30~17:10	Next-level environmental monitoring, ENVIROMAP® [Eunjeong Choi / BioMérieux Korea]

■ 후원 : 비오메리외크코리아

Day 3 | Dec. 01 (Fri.)

Award Lecture Academic Achievement Award Lecture

Diamond Hall A

Chair : Se-Wook Oh (Kookmin University)

09:30~10:10	Comprehensive countermeasures for <i>Salmonella</i> reduction through the one health approach [Kun-Ho Seo / Konkuk University]
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Session 27 Recent Trend in Seafood Quality Control

Crystal Hall A

Chair : Sun Ae Kim (Ewha Womans University)

10:20~10:45	The effect of extraction technology on antioxidant activity and phenolic compounds of sea algae extracts [Daeung Yu / Changwon National University]
10:45~11:10	Living-lab operation and utilization for quality improvement during the distribution of red-fleshed fish meat [JungHwan Moon / Ocean and Fisheries Policy Institute]
11:10~11:35	Study on quality and freshness indicator discovery for fresh seafood [Seul-Ki Park / Korea Food Research Institute]
11:35~12:00	Application of lactic acid bacteria for preventing discoloration in tuna (<i>Thunnus orientalis</i>) [Du-Min Jo / Pukyong National University]

■ 후원 : 부경대학교

Session 28 Radioactive Contamination and Seafood Safety

Crystal Hall B

Chair : Byung-Hoon Lee (The Korean Society of Food Hygiene and Safety)

10:20~10:45	Imported food policy and international trends - WTO dispute cases, Focusing on Japan's food import regulations - [Dong Sung An / Ministry of Food and Drug Safety]
10:45~11:10	Food safety and risk communication [Duck Hwan Lee / Sogang University]
11:10~11:35	Radioactivity in Fukushima discharge water and its potential risks to human safety [Keon Wook Kang / Seoul National University]
11:35~12:00	Radioactive contamination and seafood safety control [Young-Mog Kim / Pukyong National University]

■ 후원 : 한국식품위생안전성학회



New Challenges in Food Safety

Session 29

Advances in Mycotoxin Detection

Crystal Hall C

Chair : Hyang Sook Chun (Chung-Ang University)

10:20~10:45	Trends in biosensor development for mycotoxin analysis [Won-Bo Shim / Gyeongsang National University]
10:45~11:10	Rapid tests of mycotoxins in feed samples [Lingyun Chen / Waters VICAM]
11:10~11:35	Validation of rapid detection method of total aflatoxins using Afla-V one kit in peanut, chili, corn oil, and doenjang [Sang Yoo Lee / Chung-Ang University]
11:35~12:00	Introduction of domestically regulated mycotoxins method in food and investigation of contamination status [Seonghwan Moon / SGS Korea]

- 후원 : Waters (VICAM)

Session 30

Trend in Intellectual Property for Researcher and Industry

Crystal Hall D

Chair : Dong Yup Hahn (Kyungpook National University)

10:20~10:45	Development of a porous core-shell composite for odor reduction [Chanhoon Kim / Korea Institute of Industrial Technology]
10:45~11:10	Green biomaterials and innovative technologies [Navid Rabiee / Macquarie University]
11:10~11:35	Intellectual property strategy for researchers and biotech [Hyo-Young Ahn / Zenith Patent and Law Firm]
11:35~12:00	Development of a bioluminescent tagging system to monitor recombinant lactic acid bacteria and their therapeutic proteins [In Young Choi / University of Wisconsin-Madison]

- 후원 : 경북대학교 (IP사업단 + 농업과학기술연구소)

Session 31

Establishment of Scientific Basis and Development of a Rational Experimental Methodology for Setting Use-by-Date of Food

Crystal Hall E

Chair : Young-Jun Kim (Seoul National University of Science and Technology)

10:20~10:45	Political support programs for the stable implementation of a date labeling system based on 'Used by date' [Won Young Choi / Ministry of Food and Drug Safety]
10:45~11:10	Research on safety and scientific methods for calculating use-by-date [Cheol Soo Lee / Korea Advanced Food Research Institute]
11:10~11:35	A proposal for the development plan of use by data in food: Focusing on low temperature [Kihoon Lee / Pulmuone Co. Ltd.]
11:35~12:00	Use-by-date setting for long-term preserved foods using accelerated experiment model [Gyung Jin Bahk / Kunsan National University]

- 후원 : 한국식품과학연구원

Session 32

Novel Research Trend II

Diamond Hall A

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

10:20~10:45	Strategy to combat biofilm of food-borne pathogen using antibiofilm from extract of actinomycetes [Diana Elizabeth Waturangi / Atma Jaya Catholic University of Indonesia]
10:45~11:10	Development of a novel nanopore-based sensing technology for norovirus detection [Minji Kim / University of Massachusetts Amherst]
11:10~11:35	Effects of food supplements for human gut microbiome [Si Hong Park / Oregon State University]
11:35~12:00	Ecological and human health risks assessment of fisheries commodities from heavy metal (Pb, Cd, and Hg) in the east java province, Indonesia [Sapto Andriyono / Universitas Airlangga]

■ 후원 : 한국식품위생안전성학회

기기부스 전시회 소개

● 기기부스 전시회는 11월 29일(수)~12월 1일(금)에 해비치 호텔 지하 1층에서 진행되오니, 많은 관심 부탁드립니다.

● 전시참가업체

- 전시참가업체 : 씨모피셔사이언티픽코리아(주), 네오젠(주), (주)세니젠, (주)비오메리코코리아, 브루커코리아(주), (주)부일, (주)진시스템, 한국규제과학센터, ASANA(대상(주)), (주)밀테크, 한국농수산식품유통공사(aT), (주)코젠 바이오텍, (주)진성유니텍, 라이노바이오(주), (주)고마바이오텍, (유)워터스코리아, 엔에이치바이오(주), 아토플렉스(주), (주)바이오메드, (주)피크만에스피, (주)제이씨바이오

● 시상식 안내

- 학회상(학술상, 공로상), 식품의약품안전처장 표창, Thermo Fisher Scientific학술상, 한국식품산업협회장상, 신진과학자상, 우수논문상(피인용)은 11월29일(수) 15:00 다이아몬드홀 A에서 진행됩니다.
- Graduate Student Competition 구두발표 시상 : 12월 1일(금) 12:00 폐회식에서 진행됩니다.
- 최우수 논문발표상 : Part I : 11월30일(목) 11:00이후, Part II 12월1일(금) 12:00 이후, 해당 포스터에 스티커가 부착되며 정기학술대회 개최 이후 상장(우편발송)을 발표자에게 전달할 예정입니다.



New Challenges in Food Safety

행운상 경품 안내

- 기기부스 전시 참가 없체에서 확인증에 도장을 받아 등록대에 배치된 행운상 박스에 넣어주시면 추첨을 통하여 푸짐한 선물을 드립니다. 올해 행운상 경품은 다음과 같으며 폐회식에 추첨을 통하여 당첨자를 선정할 예정이니 기기부스와 행운상 추첨에도 많은 관심 부탁드립니다. (폐회식 일정 : 12월 1일(금) 12:00, 다이아몬드홀 A)

행운상 경품 내역

등수	경 품	당첨자 수
1등	아이패드 에어 WiFi 64GB	1명
2등	애플워치 9세대	1명
3등	에어팟 프로 2세대	1명
4등	신세계 상품권 10만원	5명
5등	신세계 상품권 5만원	10명

등록비 및 연회비

구분	회원			비회원		
	등록비	연회비	Package (등록비+연회비)	등록비	회원가입+연회비	Package (등록비+연회비)
일반회원	170,000	50,000	210,000	220,000	70,000	270,000
이사회원	170,000	100,000	260,000	-	-	-
학생회원	110,000	10,000	110,000	140,000	30,000	150,000

회원 가입 안내

연 회 비	
이사회원	100,000
일반회원	50,000
학생회원	10,000
도서관회원	120,000
단체회원	1,000,000
가입비 20,000원	

- * 회원 가입 및 회비납부는 학회 홈페이지(www.foodhygiene.or.kr)에서 가능합니다.
- * 회원 혜택으로는 당해년도 연회비납부 회원에 한하여 학회지 및 정보정책지를 우편 발송드리며, 식품관련 소식을 받아보실 수 있습니다.
- * 단체회원은 분기별로 발행되는 Safe Food(정보정책지) 단체회원 및 후원사 페이지에 로고 소개가 되고, 학술대회 무료등록(5명) 혜택이 있습니다.
이 밖에도 저희 학회에서 진행되는 기업 혜택이 있는 업무에 우선 고려 대상이 될 수 있습니다.

기기 부스 전시 및 포스터 전시

2023. 11. 29 ~ 12. 01 | 헤비치 호텔 & 리조트 지하층

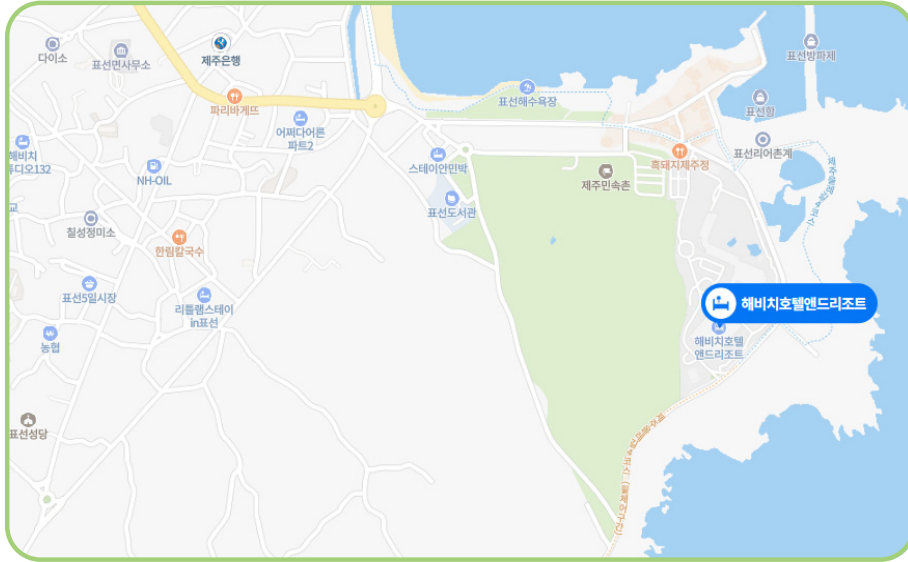
한국식품위생안전학회 제38회 정기학술대회





New Challenges in Food Safety

오시는 길



제주 서귀포시 표선면 민속해안로 537

교통안내

◆ 셔틀버스

- 제주공항(1층 대형버스 주차장 B구역) ↔ 해비치 호텔&리조트(호텔 & 리조트 각 정문) ↔ 해비치 컨트리클럽 제주(1층 메인 로비)

셔틀버스는 정시 출발을 원칙으로 하고 있습니다. 출발 하루 전 셔틀버스 예약확인 바람, 셔틀버스 관련 문의는 064)780-8100번으로 문의하여 주시면 친절히 상담하여 드리겠습니다.

공항 셔틀 서비스 AIRPORT SHUTTLE SERVICE

DEPARTURE		ARRIVAL
Hotel&Resort	Country Club	Airport
10:00	10:30	11:30
11:30	12:00	13:00
Airport		Hotel&Resort
12:00		13:00
14:00		15:00
Country Club		Hotel&Resort
17:00		17:30

◆ 대중교통

- 탑승장소 : 제주공항
(Gate 1~2번 사이 / 급행버스 정류소1 / 운행노선 : 121, 122)
- 하차장소 : 제주민속촌 정류소
(하차 후 호텔까지 도보로 이동(약 7분))

<http://bus.jeju.go.kr/search/line>



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