



International Conference on

Food Safety and 40th KoSFoS Annual Meeting

40th 한국식품위생안전성학회
정기학술대회

November 19^(Wed) - 21^(Fri), 2025

Haevichi Hotel & Resort Jeju

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



Invitation



한국식품위생안전성학회 회원 여러분 안녕하십니까?

빠르게 변화하는 사회와 기술 환경 속에서 회원 여러분과 가정에 항상 건강과 행복이 함께하시기를 진심으로 기원합니다. 우리 사회는 여전히 다양한 예측 불가능한 도전에 직면하고 있으며, 식품 산업과 안전성 분야 역시 새로운 과제와 기회를 맞이하고 있습니다. 한국식품위생안전성학회는 이러한 변화 속에서 학계, 정부, 산업계 전문가들이 함께 모여 미래 식품안전의 비전을 논의할 수 있는 장을 마련하고자 합니다.

다가오는 2025년 11월 19일부터 21일까지 3일간, 아름다운 섬 제주 해비치 호텔&리조트에서 제 40회 정기학술대회가 개최됩니다. 이번 학술대회의 주제는 “The Science of Food Safety: Bridging Research and Application”입니다. 총 29개의 세션과 기기 전시, Young Scientist 세션, 대학원생 구두 발표 등으로 구성되며, 최신 연구 성과와 지식을 공유하고, 국내외 식품 안전 정책 및 기술의 미래 방향을 제시하는 소중한 기회가 될 것입니다.

특히 Plenary Session에서는 식품안전의 새로운 비전을 함께 모색합니다. 먼저, 본 학회 전회장이셨으며 현재 한림원 원장이신 정진호원장님이 과학과 사회 융합을 통한 식품안전의 미래를 강연하십니다. 강원대학교 오덕환교수님은 미생물 기반 식품안전 및 건강증진 전략을 발표하십니다. 그리고 한국식품안전관리인증원 한상배원장님은 식품안전문화의 중요성과 확산방안에 대한 강연을 해주실 예정입니다.

아울러 이번 학술대회를 후원해 주신 식품의약품안전처, 식품의약품안전평가원, 한국식품연구원, 한국식품안전관리인증원, 식품안전정보원, 한국식품산업협회를 비롯한 여러 기관과 네오젠코리아, (주)세니젠, (주)비오메리코리아, 써모 피셔 사이언티픽 코리아, 하이지에나 등 많은 기업들께 깊이 감사드립니다. 지속적인 관심과 후원이 학회의 성장과 발전에 큰 힘이 되고 있습니다.

끝으로, 바쁜 일정에도 불구하고 귀중한 연구 결과를 발표하고 토론에 참여해 주신 연자님들과 좌장님, 그리고 학술대회 준비에 헌신해 주신 모든 관계자 여러분께 진심으로 감사의 말씀을 드립니다. 회원 여러분의 많은 관심과 적극적인 참여를 부탁드립니다. 이번 제 40회 정기학술대회가 식품위생안전성 분야의 새로운 도약을 이끄는 장이 되기를 기대합니다.

감사합니다.

2025년 11월 19일

(사)한국식품위생안전성학회 회장 오 세 욱

Congratulatory Message



안녕하십니까? 식품의약품안전처장 오유경입니다.

제40회 식품위생안전성학회 정기학술대회 개최를 축하드립니다.

※ (주제) The Science of Food Safety: Bridging Research and Application

학술대회를 준비해 주신 오세욱 회장님, 관계자분들께 감사드리며, 식품안전에 기여하신 공로로 수상하시는 여러분께도 축하드립니다.

식품안전은 국민 건강의 기초이며, 식품산업의 신뢰와 경쟁력을 떠받치는 핵심 버팀목입니다.

식품위생안전성학회는 지난 40여년간 전문성과 축적된 연구 성과를 바탕으로, 실험실의 과학적 이론을 식품안전 현장에 실천 가능한 응용기술로 연결하는 가교 역할을 충실히 해 오셨습니다.

최근에는 인공지능, 사물인터넷, 빅데이터 등 첨단 기술이 식품안전 분야에도 빠르게 도입되고 있습니다.

식품의약품안전처 역시 수입식품 전자심사 SAFE-i24, AI 기반 위해예측시스템, 푸드 QR시스템 등을 통해 활용해 나가고 있습니다.

첨단기술을 정책과 연결하여 보다 효율적이고 사각지대 없는 식품안전망을 확립하는 것은 우리 국민의 더 건강한 삶을 구현하고 K-푸드의 글로벌 경쟁력을 높일 수 있을 것이라 기대됩니다.

이번 학술대회를 통해 식품안전의 과학적 연구와 현장 적용을 연결하고, 지속가능한 식품산업의 미래를 함께 모색하는 뜻깊은 장이 되기를 바랍니다.

감사합니다.

2025년 11월 19일

식품의약품안전처장 오 유 경

Congratulatory Message



존경하는 한국식품위생안전성학회 회원 여러분,

그리고 세계 각국에서 오신 식품안전 분야의 전문가 여러분, 안녕하십니까.

제40회 정기학술대회 및 국제학술대회가 “The Science of Food Safety: Bridging Research and Application”이라는 대주제 아래 이렇게 뜻깊게 개최된 것을 진심으로 축하드립니다. 또한, 학회 40주년이라는 역사적 이정표를 함께 기념하게 되어 개인적으로도 무척 뜻깊게 생각합니다.

제가 회장직을 수행한 지도 벌써 15년이라는 시간이 흘렀습니다. 그동안 학회는 학문적 내실과 사회적 책임을 동시에 품은 기관으로 성장해 왔으며, 오늘 이 자리에서 이러한 발전의 결과를 함께 나눌 수 있어 큰 감명을 받습니다.

다가올 50주년, 100주년에는 학회가 대한민국 식품안전의 최전선에서 과학과 정책, 국민 삶을 연결하는 핵심 축이 되기를 진심으로 기대합니다.

현재 저는 한국과학기술한림원(KAST)의 원장으로서, 과학기술의 사회적 책임과 국가적 전략에 대해 더욱 깊은 고민을 하고 있습니다. 식품안전은 단순한 규제의 문제가 아니라, 과학기술을 기반으로 한 국민 건강, 산업 경쟁력, 지속가능한 생태계를 지켜내는 종합적 과제입니다.

특히 위기 대응력과 신뢰 회복의 시대를 맞은 지금, 여러분의 연구와 제언은 식품안전 정책과 국가 전략의 과학적 근거가 됩니다.

오늘 이 자리를 통해 발표되고 토론될 새로운 기술, 규제과학, 리스크 평가 모델은 과학과 행정, 소비자와 산업 간의 신뢰를 복원하는 기반이 될 것이며, 이는 곧 학회가 수행해 온 ‘과학의 사회적 책무’의 연장선상이라 생각합니다.

끝으로, 이번 학술대회를 준비해주신 오세욱 회장님을 비롯한 임원진과 조직위원회, 그리고 함께해 주신 모든 국내외 연사 여러분께 깊은 감사의 말씀을 드립니다.

여러분의 연구와 실천이 국민 생활의 안전과 국가 과학기술의 신뢰를 높이는 데 더욱 크게 기여하길 바라며, 학회의 지속적 성장과 모든 참석자 여러분의 건승을 기원합니다.

감사합니다.

2025년 11월 19일

한국과학기술한림원 원장 정 진 호

Congratulatory Message



안녕하십니까, 농촌진흥청장 이승돈입니다.

존경하는 한국식품위생안전성학회 오세욱 회장님을 비롯한 임원진과 회원 여러분,
그리고 귀빈 여러분.

오늘 제40회 한국식품위생안전성학회 정기학술대회 개최를 진심으로 축하드리며,
이 뜻깊은 자리에 영상으로나마 축하 인사를 드리게 되어 매우 기쁘게 생각합니다.

이번 학술대회는 “식품안전의 과학: 연구와 현장의 연결”이라는 의미 있는 주제로 개최됩니다. 연구실의 과학적 성과가 현장에서 실질적 가치로 구현될 때, 비로소 국민이 안심할 수 있는 먹거리 환경이 완성된다는 점에서 오늘날 식품안전이 나아가야 할 방향을 잘 제시하고 있습니다.

최근 기후변화, 신종 병원체 출현, 글로벌 공급망 변화 등으로 식품안전 환경은 더욱 복잡해지고 있습니다. 이러한 위기 앞에서 과학기술에 기반한 예방적 관리체계 구축은 선택이 아닌 필수가 되었습니다.

농촌진흥청은 농장에서 식탁까지 이어지는 쉼 과정의 안전관리 강화를 위해, 농산물과 농업환경의 생물적 위해요소 진단 및 제어기술 개발, 관련 제도·기준에 대한 과학적인 근거 마련에 노력하고 있으며, 국민 여러분이 믿고 안심할 수 있는 안전한 식탁을 만드는 데 최선을 다하고 있습니다.

한국식품위생안전성학회는 지난 40년간 학문적 깊이와 현장 적용성을 겸비한 연구로 우리나라의 식품안전 분야를 선도해 왔습니다. 이번 학술대회가 그 간의 성과를 공유하고, 새로운 비전과 협력의 장을 여는 뜻깊은 자리가 되기를 기대합니다.

다시 한번 학술대회 개최를 축하드리며, 참석하신 모든 분들의 건강과 학회의 무궁한 발전을 기원합니다.

감사합니다.

2025년 11월 19일

농촌진흥청장 이 승 돈

Academic Conference Organizing Committee

구분	성명	소속 및 직위
조 직 위 원 장	오 세 욱	국민대 식품영양학과 교수
조 직 부 위 원 장	하 상 도	중앙대 식품공학과 교수
조 직 부 위 원 장	서 건 호	건국대 수의과대학 교수
조 직 부 위 원 장	김 영 목	국립부경대 식품공학과 교수
조 직 위 원	김 영 준	서울과기대 식품생명공학과 교수
조 직 위 원	최 창 순	중앙대 식품영양학과 교수
조 직 위 원	심 원 보	경상국립대 식품공학부 교수
조 직 위 원	이 선 영	중앙대 식품영양학과 교수
조 직 위 원	박 미 경	경북대 식품공학부 교수
조 직 위 원	박 건 택	인제대 의생명공학과 교수
조 직 위 원	이 준 구	서울과기대 식품생명공학과 교수
조 직 위 원	이 희 석	중앙대 식품공학과 교수
조 직 위 원	유 대 웅	국립창원대 식품영양학과 교수
조 직 위 원	육 현 군	중앙대 식품공학과 교수
조 직 위 원	박 시 홍	Oregon State Univ. 식품과학기술학과 교수
조 직 위 원	김 선 애	이화여대 식품생명공학과 교수
조 직 위 원	김 진 현	오뚜기 식품안전과학연구소 소장
조 직 위 원	임 민 철	한국식품연구원 안전유통연구단 선임연구원
조 직 위 원	김 도 군	서울대 식품영양학과 교수
조 직 위 원	장 윤 지	국민대 식품영양학과 교수
조 직 위 원	윤 장 원	강원대 수의과대학 교수
조 직 위 원	방 우 석	영남대 식품영양학과 교수

Schedule at a Glance

DAY 1 2025. 11. 19 (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]						Poster Presentation & Exhibition
13:00-14:50	Session	Session	Session	Session	Session	Session	
		Student Research Oral Competition I (Doctoral Program)	Student Research Oral Competition II (Doctoral Program)	Student Research Oral Competition III (Master's Program)	Student Research Oral Competition IV (Master's Program)		
14:50-15:00	Break Time						
15:00-15:30	Opening Ceremony [Diamond Hall A]						
15:30-16:10	Plenary Lecture 1 [Diamond Hall A]						
16:10-16:20	Break Time						
	Session	Session 1	Session 2	Session 3	Session 4	Session 5	
16:20-18:00	천연과학기술인 멘토링 & 라운드테이블 토론회 한국과학기술단체총연합회	Safety Management of Hazardous Contaminants in Home Meal Replacements 식약처 유해물질기준과	Rapid and Accurate Analysis Solutions for Food Safety 고마바이오텍	Value-Added Food Safety: Science-Driven Strategies for Quality, Innovation, and Global Competitiveness 식품안전정보원	Next-Generation Risk Assessment in Food: Opportunities and Challenges for Regulatory Science 식약처 평가원 식품위해평가과	The Importance of Food Safety Management and Environmental Monitoring for the Sustainable Growth of the Food Industry 네오켄코리아	

DAY 2 2025. 11. 20 (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 [Diamond Hall A]						Poster Presentation & Exhibition
	Session 6	Session 7	Session 8	Session 9	Session 10	Session 11	
10:20-12:00	Genomic Approaches in the Analysis of Food-Associated Microorganisms: Current Trends and Techniques 식약처 평가원 미생물과	Predictive and Preventive Approaches for Emerging Microbial Hazards in Food 한국식품연구원 안전유통연구단	Smart Choice in Health Functional Foods: Awareness, Safety and Responsibility 한국소비자원	A Change in the Diagnostic Paradigm of Hazardous Microorganisms in the Food Industry 세나젠	Global Trends and Scientific Evaluation of Food Additive Safety Management 식약처 평가원 첨가물포장과	GMO Safety: Scientific Validation and Societal & Industrial Value 한국식품산업협회	
12:00-13:30	Luncheon / Board Member Meeting [Diamond Hall A]						
	Session 12	Session 13	Session 14	Session 15	Session 16	Session 17	
13:30-15:10	Beyond Compliance: Shaping the Future of Food Safety Culture 매일유업	Microplastics (MPs) Safety Management in Food 식약처 평가원 신종유해물질과	Regulatory Science and Technological Advances in Cell-based Food 경북대학교	Strengthen Food Safety through Digital Innovation and Global Regulatory Science Hygiena	Progressive MassARRAY Solutions for Enhanced Food Safety LAS	Research on Safety Management Technology for the Sustainable Future Food Industry 한국식품안전관리인증원	
15:10-15:30	Break Time						Poster Presentation & Exhibition
	Session 18	Session 19	Session 20	Session 21	Session 22	Session 23	
15:30-17:10	Management of Veterinary Drugs in Livestock and Fishery Products 식약처 평가원 잔류물질과	Blue Food Auction House 3.0 Model: A Digital Platform for Hygienic and Quality Seafood Distribution 한국식품연구원 스마트제조사업단	Food Safety Perspectives on Pathogen Investigation and Heat-Resistant Mold Management 비오메리오크리아	National Strategy for Advancing Food and Nutrition Information System 식약처 평가원 영양기능연구과	The Study about Non-Regulated Hazardous Mycotoxins 식약처 곰팡이독소연구회	Rapid Detection of Foodborne Pathogens Using High-Sensitivity Diagnostic Techniques Thermo Fisher Scientific	

DAY 3 2025. 11. 21 (FRI)

Time	Crystal Hall A	Crystal Hall B	Crystal Hall C	Crystal Hall D	Crystal Hall E	Diamond Hall A	Diamond Hall B
9:30-10:10	Plenary Lecture 3 [Diamond Hall A]						Poster Presentation & Exhibition
10:20-12:00	Session 24	Session 25	Session 26	Session 27	Session 28	Session 29	
	Young Scientist Presentation I	Young Scientist Presentation II	Development and Safety of Future Foods Based on Blue Foods	The Future of Functional Food Safety: Predictive, Integrated, and AI Big Data-Empowered 이화여자대학교	Emerging Insights into Pathogenic Microbes and Host Responses	Use-by-Date Labeling System and Food Safety	
	한국식품위생안전성학회	한국식품위생안전성학회	국립부경대	한국식품위생안전성학회	한국식품과학연구원		
12:00-13:00	Closing Ceremony [Diamond Hall A]						

Sessions

DAY 1

2025. 11. 19 (WED)

Plenary Lecture 1

Diamond Hall A

Chair: Sang-Do Ha / Chung-Ang University

15:30~16:10

Strategic Science in a Shifting Era: National R&D, Innovation Priorities, and the Expanding Frontier of Food Safety

[Jin-Ho Chung / Korea Academy of Science and Technology (KAST)]

Session 1

Safety Management of Hazardous Contaminants in Home Meal Replacements

- 식품별 유해오염물질 오염도 조사 사업('26~'27) 사업설명회 개최-

Crystal Hall B

Chair: Sung-Kwan Park / Ministry of Food and Drug Safety

16:20~16:45

Analytical Investigation of Hazardous Substances in Foods for Standard Re-evaluation
[Hyun Suk Oh / Ministry of Food and Drug Safety]

16:45~17:10

Home Meal Replacements in the Global Foodscape: Trends and Safety Challenges
[Minchul Kang / Pulmuone Co., Ltd.]

17:10~17:35

Analysis of Free 3-MCPD, 3-MCPD Esters, and Glycidyl Esters in Home Meal Replacements
[Young-Suk Kim / Ewha Womans University]

17:35~18:00

Dietary Exposure and Risk Assessment of Hazardous Contents in Home Meal Replacement Products
[Seok-Hee Lee / Dongguk University]

■ 식품의약품안전처 유해물질기준과

Session 2

Rapid and Accurate Analysis Solutions for Food Safety

Crystal Hall C

Chair: Hyeon Gyu Lee / Hanyang University

16:20~16:50

Allergen Risk Management and Analysis Solutions
[Younghun Choi / KOMABIOTECH]

16:50~17:25

From Enrichment to PCR: Simplifying the Workflow for Food Safety Labs
[Edmond Roquigny / Goldstandard Diagnostics]

17:25~18:00

Goldstandard Diagnostics' Diagnostic Solutions for Rapid and Accurate Detection of Mycotoxins in Food
[Sangdon Moon / KOMABIOTECH]

■ 고마바이오텍



Session 3	Value-Added Food Safety: Science-Driven Strategies for Quality, Innovation, and Global Competitiveness
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Crystal Hall D

Chair: Hee-Seok Lee / Chung-Ang University

16:20~16:45	Smart and Sustainable Green Extraction, Materialization, and Hygiene Management of Agro-Fishery by-Products using Electromagnetic Energy [Daeung Yu / Changwon National University]
16:45~17:10	Upcycling of Jeju Agricultural By-Products for the Development of Functional Food Ingredients [Ki-Bae Hong / Jeju National University]
17:10~17:35	Food Safety and Global Competitiveness: K-Value Food Strategies to Address Shifting Regulatory Paradigms [Chulwoo Jeong / Samyang Foods]
17:35~18:00	Case Study on Digital-Based Automated Inspection and Management System for Strengthening Food Safety in Cross-Border E-Commerce Foods [Geun Hwi Bae / National Food Safety Information Service]

■ 식품안전정보원

Session 4	Next-Generation Risk Assessment in Food: Opportunities and Challenges for Regulatory Science
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Crystal Hall E

Chair: Hyeyoung Lee / National Institute of Food And Drug Safety Evaluation

16:20~16:40	Global Trends in Next-Generation Risk Assessment for Food: Regulatory Perspectives and Future Directions [Hyang Sook Chun / Chung-Ang University]
16:40~17:00	Weight of Evidence Determination of Points of Departure: from Data to Decision [Joohee Jung / Duksung Women's University]
17:00~17:20	Developments and Limitations of <i>In Vitro-In Silico</i> -Based Toxicity Prediction [Kyunghye Ji / Yonsei University]
17:20~17:40	A New Paradigm of Risk Communication: Implications for Food Risk Management and Assessment [Hye-Jin Paek / Hanyang University]
17:40~18:00	Panel Discussion: Regulators, Academia, and Industry

■ 식품의약품안전평가원 식품위해평가과

Session 5	The Importance of Food Safety Management and Environmental Monitoring for the Sustainable Growth of the Food Industry
Diamond Hall A	
Chair: Joon Goo Lee / Seoul National University of Science and Technology	
16:20~16:50	Risk-Based Environmental Monitoring Requirements of GFSI Scheme and U.S. FDA [Wonjun Oh / DNV Business Assurance Korea]
16:50~17:25	The Importance and Policy Needs of Environmental Monitoring for Foodborne Pathogens in Food Safety [Tae Jin Cho / Korea University]
17:25~18:00	Management Strategies and Implications for <i>Salmonella</i> Control from Laying Hen Farms in the United States, the European Union, Japan, and South Korea [Jin San Moon / Animal and Plant Quarantine Agency]

■ 네오젠코리아

DAY 2 2025. 11. 20 (THU)

Plenary Lecture 2

Diamond Hall A

Chair: Kun-Ho Seo / Konkuk University

09:30~10:10	Microbial Approaches to Food Safety and Health Promotion [Deog Hwan Oh / Future F Biotech Co., Ltd.]
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Session 6 Genomic Approaches in the Analysis of Food-Associated Microorganisms: Current Trends and Techniques

Crystal Hall A

Chair: Insun Joo / National Institute of Food And Drug Safety Evaluation

10:20~10:45	Application of Next-Generation Sequencing (NGS) in Investigating Food-Borne Pathogens and Outbreaks by the MFDS [Yonghoon Kim / National Institute of Food And Drug Safety Evaluation]
10:45~11:10	Development of an NGS Panel for the Detection and Identification of Food-Borne Pathogens at the MFDS [Min Jung Lee / National Institute of Food And Drug Safety Evaluation]
11:10~11:35	Uncovering Contamination Pathways in Food Systems through Metagenomic Analysis of Environmental and Food-Associated Microbiota [Tae Jin Cho / Korea University]
11:35~12:00	Transcriptomic Approach for Understanding <i>Salmonella</i> Behavior in Food Production [Hyunjin Yoon / Ajou University]

■ 식품의약품안전평가원 마생물과

Session 7 Predictive and Preventive Approaches for Emerging Microbial Hazards in Food

Crystal Hall B

Chair: Hyun Jung Kim, Min-Cheol Lim / Korea Food Research Institute

10:20~10:45	Multi-Omics Insights into Food Safety: Current Advances and Future Challenges [Si Hong Park / Oregon State University]
10:45~11:10	Machine Learning Approaches for Predicting <i>Listeria monocytogenes</i> Growth Across Various Protein-Based Ready-to-Eat Food Products [Hyun Jung Kim / Korea Food Research Institute]
11:10~11:35	Pattern-Guided Microbial Behavior Analysis: Accelerating Foodborne Pathogen Identification Using Wrinkled Surfaces [Min-Cheol Lim / Korea Food Research Institute]
11:35~12:00	Emerging Strategies for Inactivation of Foodborne Viruses in the Food Processing Environments [Sangha Han / Chung-Ang University]

■ 한국식품연구원 안전유통연구단

Session 8 Smart Choices in Health Functional Foods: Awareness, Safety and Responsibility

Crystal Hall C

Chair: Joonbae Hong / Korea Consumer Agency

10:20~10:50	Consumer Awareness Survey for Providing Accurate Information on Health Functional Foods [Nyeong-Seo Park / Korea Consumer Agency]
10:50~11:25	Management and Policies for Health Functional Foods [Min Sik Kim / Ministry of Food and Drug Safety]
11:25~12:00	Overview of Consumer Centered Management (CCM) at Korea Ginseng Corporation (KGC) for Enhancing Consumer Trust [Saeng Gi Yoo / Korea Ginseng Corporation]

■ 한국소비자원

Session 9 A Change in the Diagnostic Paradigm of Hazardous Microorganisms in the Food Industry

Crystal Hall D

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

10:20~10:50	Rapid Detection and Application of Sanitary Indicators and Food Poisoning Bacteria Using Chromogenic Technology-Based Dry Media [Nobuyoshi Sato / Kikkoman Biochemifa Company]
10:50~11:25	Food Poisoning Bacteria/Virus Analysis Using Real Time qPCR, Increase Utilization of Vegan/Halal/Allergen Analyses [Hyunwook Kim / Sanigen]
11:25~12:00	Development of a Novel Next-Generation Sequencing (NGS) Panel Method for <i>Salmonella</i> and <i>Escherichia coli</i> Serogrouping [Ju-Hoon Lee / Seoul National University]

■ 세니젠

Session 10 Global Trends and Scientific Evaluation of Food Additive Safety Management

Crystal Hall E

Chair: Mi Ra Kim / Ministry of Food and Drug Safety

10:20~10:50	Current Status of Food Additive Regulatory Systems and Analytical Method Improvements in Korea [Kwang-Won Lee / Korea University]
10:50~11:25	Evaluation and Analysis of Sweetener Intake Levels in Korea [Young-Jun Kim / Seoul National University of Science and Technology]
11:25~12:00	Policies on the Safety Management of Food Additives in Major Countries: Domestic and International Perspectives [Jihyun Lee / Seoul National University]

■ 식품의약품안전평가원 첨가물포장과



Session 11 GMO Safety: Scientific Validation and Societal & Industrial Value

Diamond Hall A

Chair: BoKyung Moon / Chung-Ang University

10:20~10:50	Current Status and Prospects of Biotech Crops for Sustainable Society in the Face of Climate Crisis [Sang-Soo Kwak / UST]
10:50~11:25	GMO Safety: Evidence, Standards, and Trust [Hae-Yeong Kim / Kyung Hee University]
11:25~12:00	GMO Issues and Regulations in Food Industry [Sang-Do Ha / Chung-Ang University]

■ 한국식품산업협회

Session 12 Beyond Compliance: Shaping the Future of Food Safety Culture

Crystal Hall A

Chair: Sun Hee Park / Mael Dairies Co., Ltd.

13:30~13:55	Building a Strong Food Safety Culture: Insights from USFDA Perspectives and Global Best Practices [Eric Stevens / Hygiena]
13:55~14:20	Advancing Food Safety Culture: Measurement Tools and Applications [Seung Yong Cho / National Food Safety Information Service]
14:20~14:45	Time-Synchronized Large-Scale Process Analytics for Real-Time Anomaly Detection in Food Manufacturing [Sangoh Kim / Food Engineering, Dankook University]
14:45~15:10	Rebuilding Trust through Food Safety Culture: Lessons from Mael Dairies [Sangwoo Cho / Mael Dairies Co., Ltd.]

■ 매일유업

Session 13 MPs Safety Management in Food

Crystal Hall B

Chair: Moon-Ik Chang / National Institute of Food And Drug Safety Evaluation

13:30~13:50	Overview of MPs in Food Safety [Jung Eun Lee / National Institute of Food & Drug Safety Evaluation]
13:50~14:10	Development and Validation of Analytical Methods for Microplastics in Food [Minyoung Chae / CESCO]
14:10~14:30	Pretreatment Strategies and Py-GC/MS Approaches for MPs Analysis in Food Matrices [Young-Min Kim / Daegu University]
14:30~14:50	Optimization of MPs Analysis Techniques in Food - Case Studies on Salt and Honey [Hyoyoung Lee / KOTITI Testing & Research Institute]
14:50~15:10	Onsite SERS Detection of Microplastics Using 3D Plasmonic Paper [Ho Sang Jung / Korea University]

■ 식품의약품안전평가원 신중유해물질과

Session 14 Regulatory Science and Technological Advances in Cell-Based Food

Crystal Hall C

Chair: Mi-Kyung Park / Kyungpook National University

13:30~13:55	Regulatory Developments on the Safety Assessment of Cell-Based Foods in Korea [Hyung Wook Chung / Ministry of Food and Drug Safety]
13:55~14:20	Tissue Engineering and Cultivated Meat [Wonil Han / TissenBioFarm]
14:20~14:45	Exploring Functional Materials as Culture Media Substitutes for Enhanced Cell-Based Food Production [Jun-Hyun Oh / Sangmyung University]
14:45~15:10	Biomaterials Bridging Cells and Food: Hybrid Scaffold Research for Sustainable Cell-Based Food [Sohyeon Park / Kyungpook National University]

■ 경북대학교

Session 15 Strengthen Food Safety through Digital Innovation and Global Regulatory Science

Crystal Hall D

Chair: Sang-Do Ha / Chung-Ang University

13:30~14:00	One Health and Global Food Safety Strategies [Yongho Park / Seoul National University]
14:00~14:35	Tackling Pathogens' Persistence with Smart Monitoring and Digital Power [Daniele Sohier / Hygiena]
14:35~15:10	Harnessing the Power of Hygiena Diagnostics toward Building a Safer Food [Emily Tay / Hygiena]

■ Hygiena

Session 16 Progressive MassARRAY Solutions for Enhanced Food Safety

Crystal Hall E

Chair: Dae-Ok Kim / Kyung Hee University

13:30~13:55	LAS Introduction [Ohjung Kwon / LAS]
13:55~14:20	Fundamental Principles of the MassARRAY [®] System [Sooyoung Choi / LAS]
14:20~14:45	MassArray Technology : Exploring the Potential of MassArray in Various Food Safety Applications [Hyunhee Seo / LAS]
14:45~15:10	Rapid Detection System for Foodborne Pathogens Using MassARRAY [Unji Kim / Kookmin University]

■ LAS



Session 17 Research on Safety Management Technology for the Sustainable Future Food Industry

Diamond Hall A Chair: Jin Hwan Hong / Korea Agency of HACCP Accreditation and Services

13:30~14:00	A study on the Improvement of HACCP Management for the Safe Manufacturing of Liquid Egg Products [Chan Wook Son / Korea Agency of HACCP Accreditation and Services]
14:00~14:35	A Study on Developing Food Safety Management Guidelines for Major Non-Conforming Processes in the Korean HACCP System [Younseo Park / Korea Agency of HACCP Accreditation and Services]
14:35~15:10	Enhancing Accessibility of OLHA (On-Line Hazard Analysis) System [Seonyeong Choi / Korea Agency of HACCP Accreditation and Services]

■ 한국식품안전관리인증원

Session 18 Management of Veterinary Drugs in Livestocks and Fishery Products

Crystal Hall A Chair: Jae-Eun Mun / Ministry of Food and Drug Safety

15:30~15:55	Enhancement of Domestic Seafood Safety Management [Mi Ran Jang / Ministry of Food and Drug Safety]
15:55~16:20	Management of Veterinary Drugs in Livestocks and Fishery Products [Gui-Hyun Jang / Ministry of Food and Drug Safety]
16:20~16:45	Comprehensive Residue Survey in Minor Animal-Source Foods: Method Fitness and Risk Context [Yongho Shin / Dong-A University]
16:45~17:10	Preparation and Stability Assessment of Meat Certified Reference Materials for Accurate Determination of Veterinary Drugs [Seok-Won Hyung / Korea Research Institute of Standards and Science (KRISS)]

■ 식품의약품안전평가원 잔류물질과

Session 19 Blue Food Auction House 3.0 Model: A Digital Platform for Hygienic and Quality Seafood Distribution

Crystal Hall B Chair: Seul-Ki Park / Korea Food Research Institute

15:30~15:50	Establishing Grading and Quality Standards for Major Seafood [Du-Min Jo / National Marine Biodiversity Institute of Korea]
15:50~16:10	Microbiological Risk Assessment of Automated Processes in Fish Auction Markets for Seafood Safety [Jeeyeon Lee / Dong-Eui University]
16:10~16:30	Monitoring Physicochemical and Volatile Changes of Laver (<i>Pyropia</i> spp.) for Quality and Safety Management [Gi-Un Seong / Korea Food Research Institute]
16:30~16:50	Deep Learning-Based Video Analysis for Seafood Freshness Grading and Defective Product Classification [Inhoon Jang / Hankyong National University]
16:50~17:10	Blue Food Auction House 3.0 Model: Past, Present, and Future of Seafood Auction House [Young-In Jung / Sea-Life Science Lab Co., Ltd.]

■ 한국식품연구원 스마트제조사업단

Session 20 Food Safety Perspectives on Pathogen Investigation and Heat-Resistant Mold Management

Crystal Hall C

Chair: Deog Hwan Oh / Kangwon Institute of Inclusive Technology (KIIT)

15:30~15:55	Proactive Environmental Pathogen Management in Dairy Manufacturing: Integrating FDA cGMP EPM Principles with Advanced Molecular Tools [Sangwoo Cho / Maeil Dairies Co.,Ltd]
15:55~16:20	GENE-UP® TYPER: Rapid qPCR Strain Typing for Foodborne Pathogen Root Cause Analysis [Bomi Park / bioMerieux KOREA]
16:20~16:45	Fungi Contamination and Food Safety [Joonbae Hong / Korea Consumer Agency (KCA)]
16:45~17:10	Mold Control in Ambient-Distributed Pie Products [Jeawook Kang / ORION]

■ 비오메리크코리아

Session 21 National Strategy for Advancing Food Nutrient Information System

Crystal Hall D

Chair: Soonho Lee / National Institute of Food and Drug Safety Evaluation

15:30~15:55	Policy Applications of the Korean Food and Nutrient Database [Soon-Kyu Lee / Ministry of Food and Drug Safety]
15:55~16:20	Food Nutrition Labeling in Korea [Eunjin Park / Ministry of Food and Drug Safety]
16:20~16:45	Strategy for the Advancement of the Korean Food and Nutrient Database [You-Gyoung Park / National Institute of Food and Drug Safety Evaluation]
16:45~17:10	Development of Korean Food Composition Database and Its Application [Youngmin Choi / Rural Development Administration]

■ 식품의약품안전평가원 영양기능연구과

Session 22 The Study about Non-Regulated Hazardous Mycotoxins

Crystal Hall E

Chair: Jin Sook Kim / Ministry of Food and Drug Safety

15:30~15:55	Investigation into the Causes of a Food Poisoning Outbreak Resulting from Red Yeast Rice [Tomoya Yoshinari / National Institute of Health Sciences]
15:55~16:20	"The Known Unknowns": Understanding and Addressing the Risk of Modified Mycotoxins in Food Safety [Hyang Sook Chun / Chung-Ang University]
16:20~16:45	Occurrence of Non-Regulated Mycotoxins and Their Producing Fungi in Crops [Ja Yeong Jang / National Institute of Agricultural Sciences]
16:45~17:10	Development of Analytical method of Non-Regulated Mycotoxins for Proactive Management of Food Safety [Young Woon Kang / Ministry of Food and Drug Safety]

■ 식품의약품안전처 곰팡이독소연구회



Session 23	Rapid Detection of Foodborne Pathogens Using High-Sensitivity Diagnostic Techniques
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Diamond Hall A

Chair: Kun-Ho Seo / Konkuk University

15:30~15:55	Technological Progress in the Aspect of qPCR Applied to Food Pathogen Testing: When Technology Meets Food Industry's Needs [Sandra Freville / Thermo Fisher Scientific]
15:55~16:20	Introduction to Various Applications of Digital PCR and NGS Based Genetic Analysis for Food Safety and Research [Keun-Joon Park / Thermo Fisher Scientific]
16:20~16:45	Stable Isotope Ratio Analysis for Tracing Geographical Origin and Authenticity of Food and Beverages [Hyeongseok Song / Thermo Fisher Scientific]
16:45~17:10	Quality Control Automation Along the Laboratory Workflow [Jooyeon Han / Thermo Fisher Scientific]

■ 써모피셔사이언티픽코리아

DAY 3 2025. 11. 21 (FRI)

Plenary Lecture 3

Diamond Hall A

Chair: Young-Mok Kim / Pukyong National University

09:30~10:10	Food Safety Culture [Sang Bae Han / Korea Agency of HACCP Accreditation and Services]
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Session 24 Young Scientist Presentation I Foodborne Toxins and Health Effects

Crystal Hall A

Chair: Sunae Kim / Ewha Womans University

10:20~10:50	Comprehensive Omics Insights into Mesaconitine Toxicity from <i>Aconitum</i> Plants in Zebrafish [Eunyoung Park / Seoul National University]
10:50~11:25	Foodborne Nitrite-Producing Bacteria as Hidden Contributors to Infant Methemoglobinemia [Sun Min Park / Korea University]
11:25~12:00	Cognitive and Behavioral Impairments by Methylglyoxal-Induced Hippocampal Dysfunction [Seong-Min Hong / Gyeongsang National University]

■ 한국식품위생안전성학회

Session 25 Young Scientist Presentation II Advanced Technologies for Food Safety

Crystal Hall E

Chair: Yoonjee Chang / Kookmin University

10:20~10:50	Germination and Subsequent Inactivation of Bacterial Endospores Using Pulsed Ohmic Heating [Eun-Rae Cho / Gangneung-Wonju National University]
10:50~11:25	Next-Generation Food Processing Technologies Based on Superheated Steam and Cold Plasma [Soo-Hwan Kim / The Catholic University of Korea]
11:25~12:00	Characterization of Biofilm Formation and Development of Rapid Detection Methods for Foodborne Pathogens [Unji Kim / Kookmin University]

■ 한국식품위생안전성학회



Session 26	Development and Safety of Future Foods Based on Blue Foods
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Crystal Hall C

Chair: Dong Hyun Kim / Kyungpook National University

10:20~10:45	Advancing Fermented Blue Foods: Microbial Strategies for Quality, Safety, and Functional Potential [Du-Min Jo / National Marine Biodiversity Institute of Korea]
10:45~11:10	Eco-Friendly Protein Extraction and Characterization from <i>Chlorella pyrenoidosa</i> using Microbial Enzymes and Fermentation [Kyung-Jin Cho / Korea Food Research Institute]
11:10~11:35	Alginate Acid, a Functional Dietary Ingredient Derived from <i>Ecklonia maxima</i> Stipe, Attenuates the Pro-Inflammatory Responses on Particulate Matter-Induced Lung Macrophages [Hyun-Soo Kim / Gyeongsang National University]
11:35~12:00	Targeting Foodborne Pathogens: Integrating Natural and Synthetic Molecules for Safer Foods [Fazlurrahman Khan / Pukyong National University]

■ 국립부경대학교

Session 27	The Future of Functional Food Safety: Predictive, Integrated, and AI Big Data-Empowered
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Crystal Hall D

Chair: Hee-Seok Lee / Chung-Ang University

10:20~10:45	The Necessity of Predictive Systems for Functional Ingredient Safety: A Data-Centric Approach [Kwang Suk Ko / Ewha Womans University]
10:45~11:10	A Review of System-Based Approach for Evaluating the Safety of Multiple Dietary Supplement Uses [Seungyoun Jung / Ewha Womans University]
11:10~11:35	Developing a Data-Driven Algorithm to Predict Risks of Combined Use of Health Functional Ingredients [Seok-Hee Lee / Dongguk University]
11:35~12:00	Development of an Integrated Predictive Algorithm for Safety Assessment of Functional Ingredient Intake Based on the Cross-Nutrient Database (CNDB) [Ga-Hee Shin / Insilicogen, Inc & D.I.F, Inc]

■ 이화여자대학교

Session 28	Emerging Insights into Pathogenic Microbes and Host Responses
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Crystal Hall B

Chair: Hyun-Gyun Yuk / Chung-Ang University

10:20~10:50	Recent Perspectives on Gut Microbiome Responses to Pathogenic Viral Infections and Recovery [Soohwan Suh / Konyang University]
10:50~11:25	Extrahepatic Manifestation of Hepatitis E Virus: New Insights from a Miniature Pig Model and the Development of Next-Generation Infection Systems [Soontag Jung / Chung-Ang University]
11:25~12:00	Genomic and Phenotypic Characterization of Gram-Negative Bacteria from Fresh Vegetables [Gyu-Sung Cho / Max Rubner-Institut]

■ 한국식품위생안전성학회

Session 29	Use-by-Date Labeling System and Food Safety
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Diamond Hall A

Chair: Jung-Nyun Kim / Korea Advanced Food Research Institute

10:20~10:45	Policy Directions for Food Use-by Date Labeling System [Gui-Im Moon / Ministry of Food and Drug Safety]
10:45~11:10	Study on the Establishment of Reference Values for the Use-by Date of Various Foods [Jae-Wook Shin / Korea Advanced Food Research Institute]
11:10~11:35	Scientific Basis and Methodology for Establishing Use-by Dates [Sang-Do Ha / Chung-Ang University]
11:35~12:00	Changes in Consumer Perception of the Use-by Date Labeling System [Sohyun Baek / Korea National Council of Consumer Organizations]

■ 한국식품과학연구원



Oral Presentation List

- OP1-01** Insights into the genomic traits, antibiogram profiling and biofilm dynamics of *Vibrio parahaemolyticus* and *Vibrio vulnificus*: Implications for seafood safety
Nigar Sultana Meghla^{1,2,3}, Soo-Jin Jung^{1,2}, Syeda Roufun Nesa^{1,2}, Md Furkanur Rahaman Mizan^{1,2}, Iksoon Kang⁴, Sang-Do Ha^{1,2*}
¹Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
²GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
³Department of Microbiology, Jashore University of Science and Technology, Jashore-7408, Bangladesh
⁴Department of Animal Science, California Polytechnic State University, San Luis Obispo, CA 93407, USA
- OP1-02** Predictive modeling of coliform growth in chicken breast using statistical and machine learning approaches
Yejin Kim^{1,2}, Hae In Yong^{2*}, Heeyoung Lee^{1*}
¹Food Standard Research Center, Korea Food Research Institute, Wanju, Korea
²Department of Animal Science and Biotechnology, Chungnam National University, Daejeon, Korea
- OP1-03** Influence of kitchen environment and risk perception on job satisfaction and commitment among institutional foodservice workers
Suejung Hur, Jisoo Lee, Chin-A Lee, Sunny Ham*
Department of Food & Nutrition, Yonsei University, Seoul, Korea
- OP1-04** The effects of meal safety perception and online information use on national food safety evaluation among adolescents: The moderating role of food safety concern
Hee Sun Park, Seon Yeong Baek, Sunny Ham*
Department of Food & Nutrition, Yonsei University, Seoul 03722, Korea
- OP1-05** Evaluation of *Staphylococcus aureus* biofilm formation and cross-contamination in a milk processing environment
Se Bin Im, Se-Wook Oh*
Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea
- OP1-06** Developments and limitations of *in vitro-in silico*-based toxicity prediction models
Kyunghee Ji*
Department of Health, Environment and Safety, Yongin University, Yongin 17092, Korea
- OP1-07** The prevalence and microbial growth of high-risk foodborne pathogens associated with agricultural products during the years 2020-2024: A review
Soo Jin Kong, Ki Sun Yoon*
Department of Food and Nutrition, Kyung Hee University, Seoul, Korea
- OP1-08** Physicochemical and microbial dynamics of Kimchi and predictive modeling of *Yersinia enterocolitica* in cabbage kimchi
Subin Jang^{1,2}, Yejin Kim¹, Chang-Hwan Jeong¹, Jong-Chan Kim¹, Heeyoung Lee^{1,2*}
¹Food Standard Research Center, Korea Food Research Institute, Wanju-gun, Korea
²Department of Food Biotechnology, University of Science and Technology, Daejeon, Korea
- OP2-01** Simultaneous concentration of foodborne pathogens using tetraethylenepentamine-coated magnetic nanoparticles with filtration
So-Hyeon Ji, Se-wook Oh*
Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea

- OP2-02** Quality control model for predicting spiciness and sweetness in spicy sauce using rapid, non-destructive, eco-friendly NIR
Dahui Kim¹, Choong-In Yun², Young-Jun Kim^{1,2*}
¹Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea
²Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea
- OP2-03** Development and optimization of UHPLC-MS/MS method for highly sensitive simultaneous quantification of eight sugar alcohols
Ji-Eun Kang¹, Choong-In Yun², Young-Jun Kim^{1,2*}
¹Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea
²Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea
- OP2-04** Microbiological analysis and hyperspectral imaging combined with artificial intelligence for non-destructive detection of defective red pepper powders
Ju Young Lim^{1,2}, Sung Gi Min¹, Ki Sun Yoon², Ji-Young Choi^{1*}
¹Smart Processing Research Group, World Institute of Kimchi, Gwangju 61755, Korea
²Department of Food and Nutrition, Kyung Hee University, Seoul 02447, Korea
- OP2-05** Development of propagation strategy and characterization of phage vB_LmoP_KFSLM4 infecting *Listeria monocytogenes*
Jeong-Ah Yun^{1,2}, Su-Hyeon Kim¹, Seung-Wan Cho^{1,2}, Mi-Kyung Park^{1,2*}
¹School of Food Science and Biotechnology and Food and Bio-Industry Research Institute, Kyungpook National University, Daegu 41566, Korea
²Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea
- OP3-01** Single-person households' dietary behaviors and food waste typologies
Wonwi Moon¹, Yonghee Suk², Sunny Ham^{2*}
¹Research and Development Team, UNESCO i-WSSM, Hwaseong 18221, Korea
²Department of Food and Nutrition, Yonsei University, Seoul 03722, Korea
- OP3-02** Labeling systems and consumer educational approaches for the safe use of foods for special medical purposes
HyoJeong Lim¹, Seoungyong Lee¹, Takao Orii^{2,3}, Kyenghee Kwon^{1*}
¹Department of Food & Medical Products Regulatory Policy, Graduate School of Dongguk University, Seoul 04620, Korea
²Tokyo Healthcare University Graduate School of Medical and Health Sciences, Tokyo 141-8648, Japan
³Council for Accelerating Pharmaceutical information Standards (CAPS), Tokyo 104-0061, Japan
- OP4-01** Comparative studies of colorimetric and laser-speckle thermography from lateral flow assay for food safety applications
Jully Blackshire¹, Brianna Cormann², Valery Patsekina², Bartek Rajwa³, J. Paul Robinson^{2,4}, Euiwon Bae^{1*}
¹Applied Optics Laboratory, School of Mechanical Engineering, Purdue University, West Lafayette, Indiana, 47907, USA
²Department of Basic Medical Sciences, School of Veterinary Medicine, Purdue University, West Lafayette, Indiana, 47907, USA
³Bindley Bioscience Center, Discovery Park, Purdue University, West Lafayette, Indiana, 47907, USA
⁴Weldon School of Biomedical Engineering, Purdue University, West Lafayette, Indiana, 47907, USA
- OP4-02** Biofilm formation and analysis of EPS architecture comprising polysaccharides and lipids by *Pseudomonas aeruginosa* and *Escherichia coli* on food processing surfaces
Shirin Akter^{1,3}, Md. Ashikur Rahman^{1,3}, Md. Ashrafudoulla⁴, Hwayoung Lee^{1,3}, Lee Gaeul^{2,3}, Sang-Do Ha^{1,2,3*}
¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
²Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
⁴Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

- OP4-03** Temporal and comparative analysis of biofilm formation by *Escherichia coli*, *Salmonella* Typhimurium and *Pseudomonas aeruginosa* using CLSM and biomass quantification
Md Anamul Hasan Chowdhury^{1,3}, Chowdhury Sanat Anjum Reem^{1,3}, Md. Ashikur Rahman^{1,3}, Shirin Akter^{1,3}, Md. Ashrafudoulla Ashrafudoulla⁴, Sang-Do Ha^{1,2,3*}
¹Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
²Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
⁴Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA
- OP4-04** Novel *Yersinia enterocolitica* O3-specific bacteriophages isolated from the environment: Biofilm inhibition on food-contact surfaces and promising applications for cold-chain food safety
Harim Lee^{1,3}, Soo-Jin Jung^{1,3}, Chaeryeong Oh^{2,3}, Sang-Do Ha^{1,2,3*}
¹Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
²Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
- OP4-05** Effects of freeze-thaw conditions on single- and dual-species biofilms of *Listeria monocytogenes* and *Pseudomonas aeruginosa* on stainless steel surfaces
Yoon-Mi Ji, Se-Wook Oh*
Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea
- OP4-06** Induction of viable but non-culturable *Salmonella* using sodium hypochlorite and their resuscitation through antioxidant-mediated strategy
Su-Min Roh^{1,2}, Su-Hyeon Kim¹, Dimitris Charalampopoulos³, Mi-Kyung Park^{1,2*}
¹School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea
²Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea
³Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading RG6 6A, UK
- OP4-07** AI-assisted genome-informed qPCR platform for rapid on-site detection of mastitis pathogens to enhance dairy food safety
Jaewook Kim, Hae-Yeong Kim*
Department of Food Science and Biotechnology, Kyung Hee University, Yongin 17104, Korea
- OP5-01** Green synthesis of silver nanoparticles using *Bacillus rugosus* HH2 supernatant with broad-spectrum antibacterial properties
Ju-Hong Kang¹, Geum-Jae Jeong¹, Hyo-Jin Kim², Na-Gyeong Lee¹, Yong-Mog Kim^{1*}
¹Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea
²Interdisciplinary program of Blue Food, Pukyong National University, Busan 48513, Korea
- OP5-02** Phenyllactic acid inactivates *Cronobacter sakazakii* through cell membrane destruction, biofilm retardation, and altered gene expression
Meidistria Tandi Rapak^{1,4}, Soo-Jin Jung³, Ashrafudoulla Md⁵, Ashikur Rahman Md², Sang-Do Ha^{1,2,3*}
¹Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
²Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea
³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea
⁴Department of Biology, Hasanuddin University, Makassar 90245, Indonesia
⁵Department of Food Science, Center for Food Safety, University of Arkansas System Division of 14 Agriculture, Fayetteville, AR 72704, USA
- OP5-03** Korean food safety research trends and thematic evolution (2015-2024): Comparing before and after COVID-19
Byoungchang Choi¹, Moonkoo Kim^{2*}
¹Hygiene Policy Team, Food and Drug Safety Division, Daejeon, Korea
²Electronics and Telecommunications Research Institute, Daejeon, Korea

OP5-04

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

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

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

OP5-05

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

Do-Kyun Kim¹, Geum-Jae Jeong¹, Eun-Byeol Jo², Jung-Min Lee¹, Young-Mog Kim^{1*}

¹Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

²Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea

OP5-06

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

Abirami Karthikeyan¹, Aqib Javaid², Nazia Tabassum^{3,4}, Young-Mog Kim^{3,4,5}, Tae-Hee Kim^{3,4}, Won-Kyo Jung^{3,4,6}, Fazlurrahman Khan^{2,3,4,7,8*}

¹Industry 4.0 Convergence Bionics Engineering, Pukyong National University, Busan 48513, Korea

²Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

³Interdisciplinary Program of Marine and Fisheries Sciences and Convergent Technology, Pukyong National University, Busan 48513, Korea

⁴Marine Integrated Biomedical Technology Center, The National Key Research Institutes in Universities, Pukyong National University, Busan 48513, Korea

⁵Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

⁶Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

⁷Major 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

⁸Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan 48513, Korea

OP5-07

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

Aqib Javaid¹, Nazia Tabassum^{2,3}, Abirami Karthikeyan⁴, Young-Mog Kim^{2,3,5}, Fazlurrahman Khan^{1,2,3,6,7*}

¹Interdisciplinary Program of Marine and Fisheries Sciences and Convergent Technology, Pukyong National University, Busan 48513, Korea

²Marine Integrated Biomedical Technology Center, The National Key Research Institutes in Universities, Pukyong National University, Busan 48513, Korea

³Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

⁴Industry 4.0 Convergence Bionics Engineering, Pukyong National University, Busan 48513, Korea

⁵Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

⁶Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan 48513, Korea

⁷International Graduate Program of Fisheries Science, Pukyong National University, Busan 48513, Korea

OP5-08

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

Md. Ashikur Rahman¹, Hyunhee Hong⁴, Md. Ashrafudoulla⁵, Shirin Akter^{1,3}, Alina Ghimire^{2,3}, Si Hong Park⁴, Sang-Do Ha^{1,2,3*}

¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

²Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Food Science and Technology Department, Oregon State University, Corvallis, OR, USA

⁵Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

OP5-09

Influence of dietary sugars on *Streptococcus mutans* biofilm formation and the inhibitory potential of quercetin

Syeda Roufun Nesa^{1,2}, Md Furkanur Rahaman Mizan^{1,2}, Nigar Sultana Meghla^{1,2}, Hyobin Lee^{1,2}, Kyung A Chun³, Sang-Do Ha^{1,2*}

¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

²GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

³Department of Conservative Dentistry, Korea University Anam Hospital, Seoul, Korea

OP5-10

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

Chowdhury Sanat Anjum Reem^{1,3}, Md Anamul Hasan Chowdhury^{1,3}, Md. Ashikur Rahman^{1,3}, Sang-Do Ha^{1,2,3*}

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

²Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea



- OP5-11** Targeting foodborne pathogens: Integrating natural and synthetic molecules for safer foods
Fazlurrahman Khan^{1,2,3*}
¹Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan, Korea
²International Graduate Program of Fisheries Science, Pukyong National University, Busan, Korea
³Marine Integrated Biomedical Technology Center, The National Key Research Institutes in Universities, Pukyong National University, Busan, Korea
- OP5-12** Smartphone-based colorimetric biosensor platform for food safety: Detection of residual antibiotics via microbial metabolism
Yeon-Jung Lee, Jun-Hyeok Ham, Hae-Yeong Kim*
 Department of Food Science and Biotechnology, Kyung Hee University, Yongin 17104, Korea
- OP5-13** Enhanced microbiological assay for highly sensitive and accurate detection of antibiotic residues in livestock products and eggs
Seong-Hyeon Park, Jun-Hyeok Ham, Hae-Yeong Kim*
 Department of Food Science and Biotechnology, Kyung Hee University, Yongin 17104, Korea
- OP5-14** Development of a pH-responsive pectin-chitosan bilayer carvacrol nanoemulsion for improved shrimp preservation
Yu-Ri Choi, Se-Wook Oh*
 Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea
- OP5-15** Development of an edible antimicrobial coating containing bacteriophage YEPA1 to control *Salmonella* contamination in foods
Eunchai Suh, Minsuk Kong*
 Department of Food Science and Biotechnology, Seoultech, Seoul, Korea
- OP5-16** Evaluation of critical control point effectiveness and improvement HACCP plan for bakery products manufacturing process
Hyunjung Jung, Jungbeom Kim*
 Department of Food Science and Technology, Suncheon National University, Suncheon 57922, Korea
- OP5-17** Antimicrobial, anti-biofilm, and anti-inflammatory activities of Korean Red Ginseng extract and lactic acid bacteria against oral pathogens
Eun-Ah Jung, Hojin Choi, So-Yeon Kwon, San-Yi Kim, Soo-Ah Lee, Jiyeon Wi, Jaewoong Lim, Kun-Ho Seo*
 Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea
- OP5-18** Optimization of generating groundwater sterilization reactive species using cold plasma through response surface methodology
Kyeonghwan Hwang¹, Changheon Lee², Sumin Kim¹, Daeung Yu^{1,2*}
¹Department of Food and Nutrition, Changwon National University, Changwon, Korea
²Interdisciplinary Program in Senior Human-Ecology, Major in Food and Nutrition, Changwon National University, Changwon, Korea
- OP5-19** Genomic epidemiology of livestock-associated methicillin-resistant *Staphylococcus aureus* in Korean pig farms: Clonal expansion of CC398 and emergence of a novel lineage
Hyeonwoo Cho, Kun Taek Park*
 Department of Biological sciences, Inje University, Gimhae, Korea
- OP5-20** Rapid dissemination of pESI-carrying *Salmonella* Infantis in Korea: Insights into probable zoonotic transmission under a One Health framework
Yeona Kim, Kun Taek Park*
 Department of Digital Anti-aging and Healthcare, Inje University, Gimhae, Korea

OP5-21

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

Seongshin Jo, Minsuk Kong*, Dokyung Han

Department of Food Science and Biotechnology, SeoulTech, Seoul, Korea

OP6-01

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

Bong Ki Park¹, Hyunjun Lee², Chang-Sun Choi³, Nobuhisa Kajino⁴, Kwang-Sik Choi⁴, Wan-Ok Lee⁴, Jihyun Lee^{1,5*}

¹*Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul, Korea*

²*Department of Food Science and Technology, Chung-Ang University, Anseong, Korea*

³*Department of Food and Nutrition, Chung-Ang University, Anseong, Korea*

⁴*Department of Marine Life Science (BK21 FOUR) and Marine Science Institute, Jeju National University, Jeju, Korea*

⁵*Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul, Korea*



Poster Presentation List

- P1-01** From young-radish to yeolmu-kimchi: Effects of EHEC contamination on microbial communities and fermentation safety
Su Jin Yum¹, Woojung Kim¹, Jun Nyeong Ku¹, Seung Min Kim², Hee Gon Jeong^{1*}
¹Department of Food Science and Technology, Chungnam National University, Daejeon, Korea
²Korea National Open University, Seoul, Korea
- P1-02** Monitoring and risk assessment of pesticide residues on processed fruits and vegetables
Jihye Mun^{*}, Jueun Park
Agricultural and Fishery Products Inspection Office, Ulsan Institute of Health and Environment, Ulsan, Korea
- P1-03** Comparative study of detection limits in the revised and conventional yeasts and molds test methods of the Korean food code
Eun Her, Ye Eun Ham, In Ho Lee, Kyung Shik Park, Jin-Hyun Kim, Seung-Hyeon Jung^{*}
Food Safety Science Institute, OTOKI Corporation, Anyang, Korea
- P1-04** Pesticide residues and risk assessment in agricultural products from public wholesale markets in Gyeongsangnam-do, Korea
Da Seul Paeng, Areum Jo, Jin-Hee Na, Bo Ram Kim, Yoon-Ju Seok, Jang-Ho Kim, Yeong Hee Yeo, Hye-Jung Kim^{*}
Jinju Agricultural Products Inspection Center, Department of Food and Drug Research, Health and Environment Research Institute of Gyeongsangnam-do, Jinju, Korea
- P1-05** Optimization of an analytical method for iodine-129 determination in foodstuffs by liquid scintillation counting
Ahreum Lim, Daehyeon Kim, Jungusk Oh^{*}
Analytical Support Team, RADSOL Co., Ltd, Daejeon 34013, Korea
- P1-06** Evaluation of changes in quality and flavor characteristics of shrimp jeotgal added with kimchi-derived lactic acid bacteria
Geon Hee Lee, Young-Min Kim^{*}
Department of Food Tech, Chonnam National University, Gwangju 61186, Korea
- P1-07** Climate factor-based predictive modeling of pesticide residue detection trends: A case study of agricultural products in sejong city
Ji Won Kim, Seung Woo Nam, Ji Yeon Yang, Si Won Kim, Ji Eon Park, Ji Hyun Park, Jung Woo Ryu, Kyong Yong Jung^{*}
Sejong Institute of Health & Environment, Division of Food Research, Sejong, Korea
- P1-08** Investigation of protein content and hazardous substances in protein supplements selling in jeonbuk state
So-Yeon Kim, Jong-Ho Park, So-Jeong Park, Mi-Rae Jang, Hyun-Jeong Choi, Chae-Eun Lee, Yu-Mi Lee, Tae-Hyuk Kwon, Jae-Suk Seo^{*}
Food Analysis Division, Jeonbuk State Institute of Health and Environment, Imsil, Korea
- P1-09** Significance of food labeling compliance in global export markets
Yimei Xin, Younsoo Kim^{*}, Jin Kim, Hye Min Kim, Min-Chul Kang
Global Regulatory Center/Pulmuone Technology Institute, Pulmuone Co., Ltd, Cheongju, Korea
- P1-10** Development of predictive models for establish the use by date of market milk
Seong Jun Lee, Sang Su Lee, Ye Been Baek, Gyung Jin Bahk^{*}
Department of Food and Nutrition, Kunsan National University, Gunsan, Korea

P1-11

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

Nigar Sultana Meghla^{1,2,3}, Soo-Jin Jung^{1,2}, Syeda Roufun Nesa^{1,2}, Md Furkanur Rahaman Mizan^{1,2}, Iksoon Kang⁴, Sang-Do Ha^{1,2*}

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

²GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

³Department of Microbiology, Jashore University of Science and Technology, Jashore-7408, Bangladesh

⁴Department of Animal Science, California Polytechnic State University, San Luis Obispo, CA 93407, USA

P1-12

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

Min-Ju Kim, Yong-Kook Kwon, Hyung-Jun Kim, Seungyoung Park, Gunyoung Lee, Hye Young Lee*

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

P1-13

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

Yu-Na Song, Kyong-Shin Ryu, Young-Ju Choi, Hye-Yeon Lee, Han-Na Lee, Youn-Ho Kim, Jeong-Hwa Seo, Sun-Jae Bang, Su-Kyong Moon*

Department of Agricultural and Fishery Products Inspection, Gyeonggi-do Institute of Health and Environment, Guri 11916, Korea

P1-14

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

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

Seoul Metropolitan Government Research Institute of Public Health and Environment, Seoul 13789, Korea

P1-15

Microbial quality of fresh and frozen berry products in commercial distribution

You Jin Myung, Sun Ae Kim*

Department of Food Science and Biotechnology, Ewha Womans University, Seoul, Korea

P1-16

Results of safety testing on household chemical products (2024)

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

Food&Drug Research Division, Ulsan Institute of Health and Environment, Ulsan, Korea

P1-17

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

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

Department of Food and Nutrition, Chung-Ang University, Anseong 17546, Korea

P1-18

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

Ji Eun Sung, Sun Ae Kim*

Department of Food Science and Biotechnology, Ewha Womans University, Seoul, Korea

P1-19

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

Hei Leem Park¹, Se Hui Park¹, Hye Won Lee², Doo Sung Cheon³, Tae Jin Cho^{2,4}, Sun Ae Kim^{1*}

¹Department of Food Science and Biotechnology, Ewha Womans University, Seoul, Korea

²Department of Food and Biotechnology, College of Science and Technology, Korea University, Sejong, Korea

³Postbio Inc., Namyangju, Korea

⁴Department of Food Regulatory Science, College of Science and Technology, Korea University, Sejong, Korea

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

Hyeon Uk Kim*, Jun Young Choi, Soo Yeon Kim, So Young Um, Eun Kyung Yoon

Hazardous Substances Analysis Division, Seoul Regional Office of Food and Drug Safety, Ministry of Food and Drug Safety, Seoul, Korea

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

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

Department of Food and Nutrition, Chung-Ang University, Anseong, Korea

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

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

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

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

Chun Yeong Lee*, Yeo Joon Son*, Jung Im Jang, Ju Yeon Jo, Min Keong Kim, Joo Hyun Park, Hye Eun Gwon, Eun Sun Yun
Gangnam Agro-Fishery Inspection Station, Seoul Metropolitan Government Research Institute of Public Health and Environment, Seoul 05699, Korea

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

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

Food Safety Science Institute, OTOKI Corporation, Anyang, Korea

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

So Yoon Choi¹, Seo Yoon Choi¹, Ga-Hee Ban¹, Tae Jin Cho^{2,3}, Changsun Choi⁴, Min Suk Rhee⁵, Sun Ae Kim^{1*}

¹*Department of Food Science and Biotechnology, Ewha Womans University, Seoul, Korea*

²*Department of Food Regulatory Science, College of Science and Technology, Korea University, Sejong, Korea*

³*Department of Food and Biotechnology, College of Science and Technology, Korea University, Sejong, Korea*

⁴*Department of Food and Nutrition, Chung-Ang University, Anseong, Korea*

⁵*Department of Biotechnology, Korea University, Sejong, Korea*

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

Young-Min Kim^{1*}, Byeongcheol Lee², Joon Kim³, Tae-Young Kim⁴, Hyeonjeon Cha⁴, Chang-Beom Park⁵, Sunghwan Kim⁶

¹*Department of Energy System Engineering, Daegu University, Gyeongsan 38453, Korea*

²*Department of Environmental Engineering, Daegu University, Gyeongsan 38453, Korea*

³*BioEco Business Department, KATRI Testing & Research Institute, Anyang 14087, Korea*

⁴*Department of Environment and Energy Engineering, College of Engineering, Gwangju Institute of Science and Technology*

⁵*Center for Gyeongnam Collaborative Research, Korea Institute of Toxicology*

⁶*Department of Chemistry, Kyungpook National University, Daegu, 41566, Korea*

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

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

Food Safety Science Institute, OTOKI Corporation, Anyang, Korea

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

Jun Woo Park¹, Jun Hyun Oh², Mi Kyung Park³, Young Duk Kim^{1*}

¹*Division of Future Mobility Research, DGIST, Daegu 42988, Korea*

²*Department of Food Science and Technology, Sangmyung University, Cheonan 31066, Korea*

³*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea*

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

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

Institute of Health and Environment, Jeju Special Self-Governing Province, Jeju, Korea

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

Ah Leum Kim¹, Gi-Un Seong¹, Hyo Jin Kim¹, Sang Bong Lee¹, Gyuseok Lee¹, Kee-Jai Park², Jeong Ho Lim¹, Seul-Ki Park^{1*}

¹Smart Manufacturing Research Group, Korea Food Research Institute, Wanju, Korea

²Food Convergence Research Division, Korea Food Research Institute, Wanju, Korea

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

SangMin Lee^{1,2}, JeongYong Kim¹, Kwang Suk Ko^{3,4}, Seungyoun Jung^{3,4}, Seok-Hee Lee⁵, Byeong-Chul Kang^{1,2}, Ga-Hee Shin^{1,2*}

¹Insilicofood Center, Insilicogen Inc., Yongin 16954, Korea

²Research and Development Center, D.iF Inc., Yongin 16954, Korea

³Department of Nutritional Science and Food Management, Ewha Womans University, Seoul 03760, Korea

⁴Graduate Program in System Health Science and Engineering, Ewha Womans University, Seoul 03760, Korea

⁵Department of Food Science and Biotechnology, Dongguk University, Seoul 04620, Korea

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

Ye-Won Kim¹, Gi-Un Seong¹, Hyo Jin Kim¹, Ah Leum Kim¹, Jeonghan Moon¹, Kee-Jai Park², Jeong-Ho Lim¹, Seul-Ki Park^{1*}

¹Smart Manufacturing Research Group, Korea Food Research Institute, Wanju 55365, Korea

²Food Convergence Research Division, Korea Food Research Institute, Wanju 55365, Korea

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

Se Bin Im, So-Hyeon Ji, Se-Wook Oh*

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

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

Young-Min Kim^{1*}, Byeongcheol Lee², Sa Ho Chun³, Min-Kyung Song⁴, Ki-Tae Kim⁵

¹Department of Energy System Engineering, Daegu University, Gyeongsan 38453, Korea

²Department of Environmental Engineering, Daegu University, Gyeongsan 38453, Korea

³FTIT Testing and Research Institute, Cheongju 28115, Korea

⁴Korea Natural Resources and Economic Research Institute, Seoul 04793, Korea

⁵Department of Environmental Engineering, Seoul National University of Science and Technology, Seoul 01811, Korea

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

Hyemi Kang, Ji Woo Jung, Jaehyeon Kwon, Hyang Sook Chun*, Hyun-Gyun Yuk*

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

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

Sumin Kim¹, Changheon Lee², Jeong Ho Yang¹, Seong Hyeon Choi¹, Kyeonghwan Hwang^{1,2}, Yong-Jun Cha¹, Daeung Yu^{1,2*}

¹Department of Food and Nutrition, Changwon National University, Changwon, 51140, Korea

²Interdisciplinary Program in Senior Human-Ecology, Major in Food and Nutrition, Changwon National University, Changwon, 51140, Korea

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

Ju-young Lee¹, Jeong-Yun Yang¹, Sun-Jung Baek¹, Young-Kyoung Kim^{1*}, Dahui Kim², Choong-In Yun³, Shinae Choi⁴, Young-Jun Kim^{2,3*}

¹Korea Functional Food Institute, Korea Health Functional Food Association, Seongnam 13488, Korea

²Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea

³Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea

⁴KnA Co., Ltd., Youngin 16864, Korea

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

Jae Yeon Lee, Sang Mo Kang, Jin Won Lee, Chi Woong Kim, Jiong Min Rye, Cheong Tae Kim*, Ka Young Choi

Food Safety Research Team, Nongshim, Seoul, Korea



- P1-39** Development of the food list, food sampling, and preparation for Total Diet Study in Korea
Sun Ah Ban, Hye Seung Cha, Ha Jin Kim, Yoon Young Na, Mi Kyeong Song, Wan Ting Zhao, Bo Kyoung Moon*
Department of Food and Nutrition, Chung-Ang University, Anseong 17546, Korea
- P1-40** Isolation, identification, and confirmation of *Listeria innocua* from enoki mushroom (*Flammulina velutipes*) from commercial products
D.M. Ishani Nadeesha Dissanayake^{1,2}, Su-Hyeon Kim¹, Tae-Eun Jeong^{1,2}, Mi-Kyung Park^{1,2*}
¹*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea*
²*Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea*
- P2-01** Method validation for the determination of mecoprop-p in agricultural commodities using quechers extraction and lc-ms/ms
Ayeong Ma, Eun Heui Park, Yun Mi Chung*, Jang Duk Choi
Hazardous Substances Analysis Division, Gwangju Regional Office of Ministry of Food and Drug Safety, Gwangju, Korea
- P2-02** Development and validation of an Internal standard-based quantitative method for Vitamin D3
Ye Jin Lee, Ji Yoon Kim*, Yun sik Woo, Kyu Bin Hong
Food Safety Team, BINGGRAE Food Research Center, Namyangju, Korea
- P2-03** The bio-safety of artificial intelligence-designed recombinant peptide delivery systems expressed in *E. coli* for improvement of memory
Kyuha Oh¹, Byunggi Jang², Young Ho Koh^{2,3*}
¹*PRIME4DIA Co., Ltd, Anyang 14059, Korea*
²*Ilsong Institute of Life Sciences, Hallym University, Seoul 07247, Korea*
³*Department of Biomedical Gerontology, Hallym University, Chuncheon 24252, Korea*
- P2-04** Validation of Korean Food Code standards in commercially distributed honey
MinJi Seog*, HyeRin Shim, GaYeong Lee, HaeSoon Lee, JinHyun Kim, SeungHyeon Jung
Food Safety Science Institute, OTOKI Corporation, Anyang, Korea
- P2-05** Analytical method development for colistin in livestock and fishery products using high performance liquid chromatography-tandem mass spectrometry
Yeong-Ju Jo, Ye-bin Jang, Mi-ok Kim*, Gui-Hyun Jang, Jae-eun Mun
Pesticide and Veterinary Drug Residues Division, National Institute of Food & Drug Safety Evaluation, Cheongju 28159, Korea
- P2-06** Qualitative determination of halquinol analogues and metabolites in livestock and fishery products using LC-QTOF
Yunseon Kwak, Su-Min Kim, Hyun Jin Lim, JiHyun Lee*, Gui-Hyun Jang, Jae-Eun Mun
Pesticide and Veterinary Drug Residues Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju 28159, Korea
- P2-07** Multiresidue determination of veterinary drugs in fishery products by LC-MS/MS
Ye-Bin Jang, Yeong-Ju Jo, Mi-Ok Kim*, Gui-Hyun Jang, Jae-Eun Mun
Pesticide and Veterinary Drug Residues Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju 28159, Korea
- P2-08** Multi-residue analysis of residual substances in honey and royal jelly with LC-MS/MS using a modified QuEChERS method
Jin Ha Sim, So-Yeon Noh, Min A Kim, Gyu Baek Kim, Man Ho Choi, Hyo Jin Chang*, Gui-Hyun Jang, Jae-Eun Mun
Pesticide and Veterinary Drug Residues Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju 28159, Korea

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

So-Yeon Noh, Jin Ha Sim, Min A Kim, Gyu Baek Kim, Man Ho Choi, Hyo Jin Chang*, Gui-Hyun Jang, Jae-Eun Mun
Pesticide and Veterinary Drug Residues Division, Food Safety Evaluation Department, National Institute of Food and Drug Safety Evaluation, Cheongju 28159, Korea

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

Ha Jin Song, Dae Hyeon Kim, Jung Suk Oh*
Analysis Support Team, RADSOL Co., Ltd, Daejeon 34013, Korea

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

De kyung kim*
Hazardous Substances Analysis division, Daejeon Regional Office of Food and Drug Safety, Daejeon, Korea

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

Younghun Jee, Jungwhan Chon*
Department of Food Science and Biotechnology, Kangwon National University, Chuncheon 24341, Korea

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

Eunsu Cho, Jungwhan Chon*
Department of Food Science and Biotechnology, Kangwon National University, Chuncheon 24341, Korea

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

Seo-Young Shin¹, Myeong-Ae Kim^{1*}, Ja-Min Goo^{1*}, Jung-Mi Lee^{2*}, Chan-Hyeok Kwon^{2*}, Jae-Eun Mun^{2*}, Gyu-Hong Han^{1*}
¹*Food Standard Analysis Division, Seoul Regional Office of Food and Drug Safety, MFDS, Seoul 04554, Korea*
²*Pesticide and Veterinary Drug Residues Division, National Institute of Food and Drug Safety valuation, MFDS, Cheongju 28159, Korea*

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

Ji Hea Moon, Yu Kyung Lee, Jyong Eun Myung, Jin Hee Lee, Hye Ri Kwon, Da Hee Lee, Jeong In Oh, Yu-Na Jo,
Youn Jeong Han, Inju Park, Ji Won Ko, Sang Eun Park, Jwa Haeng Park, Dong Woo Shin*
Food Standard Analysis Division, Gyeong-in Regional Office of Food and Drug Safety, Ministry of Food and Drug Safety, Incheon 22133, Korea

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

Seul Lee, Su Ji Jeong, Ah Hyeon Jo, Ah Hyun Kim, Hee Moon*, Yang Jun An
Jeollanam-do Health and Environment Research Institute, Mooangun 58568, Korea

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

Yeong Hyeon Jo, Tae Sun Kang*
Department of Food Science and Technology, Seoul Women's University, Seoul, Korea

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

Soo Min Lee, Jeong Eun Park, Tae Sun Kang*
Department of Food Science and Technology, Seoul Women's University, Seoul, Korea



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

Da-Hyeon Yoon¹, Du-Min Jo², Min-Ung Kim¹, Ji-Hwan Choi³, Ju-Hong Kang¹, Do-Kyun Kim¹, Young-Mog Kim^{1*}

¹Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

²National Marine Biodiversity Institute of Korea, Seochon 33662, Korea

³Perkinelmer Busan 41939, Korea

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

Yeonhee Seo¹, Hyejun Choi², Kyunghyun Lee², Yoojung Heo¹, Seongil Kang^{1*}

¹Neogen Korea Limited, Seoul, Korea

²Lotte R&D Center, Seoul, Korea

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

JeongHyun Kwon, Gi Jeong Woo, Jung Eun Lee, Ock Jin Paek, Moon-Ik Chang^{*}

New Hazardous Substances Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju, Korea

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

Gi Jeong Woo, Jeong Hyun Kwon, Jung Eun Lee, Ock Jin Paek, Moon-Ik Chang^{*}

New Hazardous Substances Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju, Korea

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

Su Yeon Lee, Jae Hyeok Kim, Yumi Park, Dong Sik Jeong, Cheong Tae Kim^{*}

Food Safety Research Team, NONGSHIM CO., LTD, Seoul, Korea

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

Sungwoo Kwon¹, Haeun Lee¹, Woojin Jang², Kwang-Won Lee³, Sunjung Baek⁴, Jihyun Lee^{*}

¹Department of Food and Nutrition, Seoul National University, Seoul 08826, Korea

²Department of Food Science and Technology, Chung-Ang University, Anseong 17546, Korea

³Department of Biotechnology, College of Life Science & Biotechnology, Korea University, Seoul 02841, Korea

⁴Korea Health Functional Food Association-affiliated Korea Functional Food Institute, Seongnam 13488, Korea

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

Sieun Yu¹, Chaebin Park¹, Chaeyeon Song¹, Sowon Yang¹, Soojeong Choi¹, Sun-Il Choi², Ok-Hwan Lee², Hee-Jae Suh^{1*}

¹Division of Food Technology & Nutrition, Sun Moon University, Asan, Korea

²Department of Food Biotechnology and Environmental Science, Kangwon National University, Chuncheon, Korea

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

Ji Hye Shin¹, Jae Young Jung¹, Soo Hee Cho¹, Jung-Beom Kim^{2*}, Ye-jin Park², Hyun-Jung Jung², Gi-Ppeum Kim², Hye-Rim Ji², Mi Hyun Ka^{1*}

¹Functional Evaluation Division, Korea Health Functional Food Association Sub. Korea Functional Food Institute, Seongnam, Korea

²Department of Food Science and Technology, Suncheon National University, Suncheon, Korea

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

Kangil Yeom, JaeHwan Lee^{*}

Department of Food Science and Biotechnology, Sungkyunkwan University, Suwon, Korea

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

Ho Won Chang^{*}, Chan Woong Park, Hyo In Kim, Chae Rim Shin, Jae Won Lee, Woo Young Lee, Soon Han Kim

Busan Regional Office of Food and Drug Safety, Busan, Korea

P2-29

Rapid identification of microorganisms from various food sources using Bruker MALDI Biotyper[®] and detection of *Listeria monocytogenes* via MBT Subtyping

Eunmi Hong^{1*}, Heejung Choi^{1*}, Jiyoung Moon^{1*}, Seonho Kim^{1*}, Dahye Lee²

¹Korea Advanced Food Research Institute, Korea Food Industry Association, Uiwang 16029, Korea

²Microbiology and Infection Diagnostics, Bruker Korea Co., Ltd., Seoul 05840, Korea

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

Ga-Yeong Lee, ChanKyu Lee, JooHee Lee, Jin-Hyun Kim, Seung-Hyeon Jung*

Food Safety Science Institute, OTOKI Corporation, Anyang, Korea

P2-31

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

Kyuhan Kwon^{1*}, Jieun Oh^{2*}, Kwang Suk Ko^{3,4*}, Hyunsoo Kim^{1,5*}

¹Institute of Biotechnology, Chungnam National University, Daejeon 34134, Korea

²College of Science & Industry Convergence, Ewha Womans University, Seoul 03760, Korea

³Department of Nutritional Science and Food Management, Ewha Womans University, Seoul 03760, Korea

⁴Graduate Program in System Health Science and Engineering, Ewha Womans University, Seoul 03760, Korea

⁵Department of Convergent Bioscience and Informatics, Chungnam National University, Daejeon 34134, Korea

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

Young-Min Kim^{1*}, Muhammad Zain Siddiqui¹, Seungwoo Jeong², Min-Young Chae³, Uijeong Park³

¹Department of Energy System Engineering, Daegu University, Gyeongsan 38453, Korea

²Department of Biomedical Science, Daegu University, Gyeongsan 38453, Korea

³Foreign Material Analysis Center, CESCO Co., Seoul 05288, Korea

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

Do Gyun Kim, Mo Ran Lee, Yu Jin Kim*

Food Safety Center, Daesang corporation, Seoul 07789, Korea

P2-34

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

Hee Joong Kim, Hee Won Lee, Young Woon Kang, Jin Sook Kim*

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

P2-35

Development of a glycyrrhizic acid analysis method in foods using HPLC

Yeong Seok Yoon, Euna Choi, Chung Hun Baek, Jae Hee Kwak, Mira Kim, Youn Ju Choi*

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

P2-36

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

Hyunjun Lee^{1,2}, Jun Yong Jang³, Dayoung Kang³, Joon-Goo Lee⁴, Seonghwan Moon⁵, BoKyung Moon⁶, Jihyun Lee^{2,3*}

¹Department of Food Science and Technology, Chung-Ang University, Anseong 17546, Korea

²The Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

³Department of Food and Nutrition, Seoul National University, Seoul 08826, Korea

⁴Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea

⁵Division of Health & Nutrition, SGS Korea, Uiwang 16071, Korea

⁶Department of Food and Nutrition, Chung-Ang University, Anseong 17546, Korea

P2-37

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

Yeong Seok Yoon, Chung Hun Baek, Euna Choi, Jae Hee Kwak, Mira Kim, Youn Ju Choi*

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

P2-38

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

Hahyeong Yu¹, Eunyoung Park², Bong Ki Park³, Kyung-Hyung Ku⁴, Jeong-Ho Lim⁵, Jihyun Lee^{2,3*}

¹Department of Food Science and Technology, Chung-Ang University, Anseong 17546, Korea

²The Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

³Department of Food and Nutrition, Seoul National University, Seoul 08826, Korea

⁴Enterprise Solution Research Center, Korea Food Research Institute, Wanju 55365, Korea

⁵Smart Manufacturing Research Group, Korea Food Research Institute, Wanju 55365, Korea



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

Haeun Lee¹, Woojin Jang², Sungwoo Kwon¹, Kwang-Won Lee³, Sun-Jung Baek⁴, Jihyun Lee^{1*}

¹Department of Food and Nutrition, Seoul National University, Seoul 08826, Korea

²Department of Food Science and Technology, Chung-Ang University, Anseong 17546, Korea

³Department of Food Bioscience and Technology, College of Life Sciences and Biotechnology, Korea University, Seoul 02841, Korea

⁴Korea Health Functional Food Association-affiliated Korea Functional Food Institute, Seongnam 13488, Korea

P2-40

Study on temperature-dependent migration from disposable cutlery

Jonghyub Park, Eunbee Kim, Heeyoung Park, Siweon Choi, Youn Ju Choi*

Food Additives and Packaging Division, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju, Korea

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

Yoo Jung Heo^{1*}, Ah Reum Lee², Do Sang Lee², Byeong Chan Kim³, Im Joung La², Seong Il Kang^{1*}

¹Neogen Korea Limited, Seoul, Korea

²Atomy R&D Center, Gongju, Korea

³Atomy, Gongju, Korea

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

Hanyeol Bang*, A Hyeon Seong, Ji Won Choi, In Jae Park

Gyeongnam Provincial Office, National Agricultural Products Quality Management Service, Changwon, Korea

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

Gunwoo Nam, Seo Hyun Im, Jinhee Lee, Bomi Park, Hyeran Kim*

bioMerieux Korea, Industry, Seoul 06243, Korea

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

Eunsu Cho¹, Goo-Sung Heo⁴, Jungwhan Chon^{1*}, Dongryeoul Bae², Kwang-Young Song³, Younghun Jee¹

¹Department of Food Science and Biotechnology, Kangwon National University, Chuncheon, Korea

²Center for Research and Development, TracoWorld Ltd., Gwangmyeong, Korea

³Department of Companion Animal Health and Pet Industry, Daegu Haany University, Gyeongsan, Korea

⁴Maize Research Institute, Chuncheon, Korea

P2-45

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

Kun-Ho Seo², Goo-Sung Heo³, Jungwhan Chon^{1*}

¹Department of Food Science and Biotechnology, Kangwon National University, Chuncheon, Korea

²Department of Veterinary Medicine, Konkuk University, Seoul, Korea

³Maize Inc., Chuncheon, Korea

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

Hyo-Jeong Hong, Se-Wook Oh*

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

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

So-Hyeon Ji, Unji Kim, Se-Wook Oh*

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

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

Hui-Dong Sang, Won-Hyoek Choi, Se-Wook Oh*

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

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

Bomi Park, Gunwoo Nam, Jinhee Lee, Hyeran Kim*

Industrial Applications, bioMerieux Korea, Seoul 06243, Korea

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Improved detection method of foodborne viruses in sugar-preserved strawberries

Haeun Kang, Ji Min Park, Dong Joo Seo*

Department of Food Science and Nutrition, College of Health and Welfare and Education, Gwangju University, Gwangju 61743, Korea

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

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

Department of Food Biotechnology and Environmental Science, Kangwon National University, Chuncheon, Korea

P2-52

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

Hyun-Woo Oh¹, Geun-Hee Cho², Ji-Hyun Im², Xiaolu Fu², June-Seok Lim², Tae-Woong Song², Min-Hye Kim², Young-Jae Heo¹, Su-Jong Kim¹, Hee-Jae Suh³, Sun-Il Choi^{1,2}, Ok-Hwan Lee^{1,2*}

¹*Department of Food Science and Biotechnology, Kangwon National University, Chuncheon 24341, Korea*

²*Department of Food Biotechnology and Environmental Science, Kangwon National University, Chuncheon 24341, Korea*

³*Department of Food Science, Research Center for Food and Bio Convergence, Sun Moon University, Asan 31460, Korea*

P2-53

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

Jiwon Yoon, Seok-Woo Hyun, Songyi Han, Ji-Woo Seo, Jin-Sook Kim*

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

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

Seok-Woo Hyun, Ji Won Yoon, Songyi Han, Ji-Woo Seo, Jin-Sook Kim*

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

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

Seung Ri Lee*, Ju Yeol Kim, Eun Young Yeo, Sung Hee Kwon, Jin Seob Jang

Pharmaceutical Analysis Department Incheon Metropolitan City Institute of Public Health and Environment, Incheon, Korea

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

Dahui Kim¹, Suji Lim², Tae Joong Bae³, Ari Yun³, Choong-In Yun², Young-Jun Kim^{1,2*}

¹*Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea*

²*Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea*

³*Quality Safety Division, Samyang Foods Inc, Seoul 02737, Korea*

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

Ji-Yeong Kim¹, JaeWook Shin², WooYoung Lee², Choong-In Yun³, Young-Jun Kim^{1,3*}

¹*Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea*

²*Korea Advanced Food Research Institute, Uiwang 16001, Korea*

³*Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea*

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

Su-Min Kim¹, Jiwan Kim¹, Jieun Han¹, Bokyoung Hong¹, Young-Jun Kim^{1,2*}

¹*Department of Food Science and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea*

²*Research Institute of Food and Biotechnology, Seoul National University of Science and Technology, Seoul 01811, Korea*



- P2-59** Development of a detection method for unauthorized GM squash events ZW20 and CZW3
Min Ki Shin*, Hyung Wook Chung
Novel food Division, National Institute of Food and Drug Safety Evaluation., Cheongju, Korea
- P2-60** Simultaneous LC-MS/MS determination of parent and modified mycotoxins in cereal, nut, and seed-based foods
Su Been Park¹, Sang Yoo Lee², Seong Hyeon Lee³, Hyang Sook Chun^{1,3*}
¹GreenTech-based Food Safety Research Group, BK21 Four, School of Food Science and Technology, Chung-Ang University, Anseong, Korea
²Department of Food and Biotechnology, Dong-A University, Busan, Korea
³Department of Food Safety and Regulatory Science, Chung-Ang University, Anseong, Korea
- P2-61** Study on the analytical method for taurine in infant/follow-up formulas
Hee Sun Jeong, Keum Hee Hwang, Hyejin Jo, You-Gyoung Park, Soon Ho Lee*
Nutrition and Functional Food Research Division, National Institute of Food and Drug Safety Evaluation, Cheongju 28159, Korea
- P2-62** Optimization of analytical method for β -carotene in nutrition-emphasized food products
Keum Hee Hwang*, Hee Sun Jeong, Hye Jin Jo, You-Gyoung Park, Soon Ho Lee
Functional Food Research Division, National Institute of Food and Drug Safety Evaluation, Cheongju 28159, Korea
- P2-63** Optimization and characterization of *Listeria monocytogenes*-specific phage vB_LmoP_KFSLM5
Jeong-Ah Yun^{1,2}, Jaemin Choe¹, Seung-Wan Cho^{1,2*}, Mi-Kyung Park^{1,2}
¹School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea
²Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea
- P2-64** Development of a simple lateral flow strip using a *Brucella* metabolite peptide for rapid diagnosis of *Brucella* infection
Hye-Jin Kim¹, Jeong-Eun Lee², Ik-Jun Choi¹, Dong-Gyu Lee¹, Ho-Jin Song¹, In-Gyu Jung¹, Sung-Jin Lee¹, Ji Yoon Chang^{3,4}, Won-Bo Shim^{3,4*}
¹Division of Applied Life Science(BK21), Graduate School, Gyeongsang National University, Jinju 52828, Korea
²Institute of Food Analysis Research Center, Korea Food Research Institute, Wanju 55365, Korea
³Division of Food Science & Technology, Gyeongsang National University, Jinju 52828, Korea
⁴Institute of Agricultural and Life Science, Gyeongsang National University, Jinju 52828, Korea
- P2-65** Detection of edible insect adulteration in food using a monoclonal antibody-based lateral flow assay
Dong-Gyu Lee¹, Ik-Jun Choi¹, Hye-Jin Kim¹, Ho-Jin Song¹, In-Gyu Jung¹, Ji Yoon Chang², Won-Bo Shim^{2*}
¹Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam 52828, Republic of Korea
²Institute of Agricultural and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Republic of Korea
- P2-66** Validation of an LC-MS/MS method for the determination of diethylstilbestrol (DES) and medroxyprogesterone acetate (MPA) in minor and other animal species
Da-Geon Lee, Yoon-Hee Lee, Yong-Won Cho, Tae-Gyu Min, Won-Guen Oh, Yongho Shin*
Department of Applied Bioscience, Dong-A University, Busan 49315, Korea
- P2-67** Validation of an analytical method for nitrovin in minor and other animal species using LC-MS/MS
Tae-Gyu Min, Yong-Won Cho, Da-Geon Lee, Won-Guen Oh, Yoon-Hee Lee, Yongho Shin*
Department of Applied Bioscience, Dong-A University, Busan 49315, Korea
- P3-01** Consumer awareness survey for providing accurate information on health functional foods
Su Jin Park¹, Seong Bo Shim¹, Jung Bin Lee¹, Ko Woon Ju¹, Hae-Jeung Lee², Joonbae Hong^{1*}
¹Consumer Safety Center, Korea Consumer Agency, Eumseong 27738, Korea
²Department of Food and Nutrition, Gachon University, Seongnam 13306, Korea
- P3-02** Design of a dietary education program tailored for GLP-1 users: A model utilizing functionally labeled foods (lentil-based peanut butter)
Gaheun Cho*, Jeongsu Yeo
OnHand Company, Iksan, Korea

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Functional bioactivities of *Bacillus coagulans* isolates from Indonesian fermented foods in relation to metabolic syndrome

Aninditya Artina Setiawati¹, Minji Kim², Iman Mukhaimin¹, Young-Mog Kim^{1,2*}

¹Interdisciplinary Program of Marine and Fisheries Science and Convergent Technology, Pukyong National University, Busan 48513, Korea

²Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

P3-04

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

Su Jin Pyo^{1*}, Sung Hee Choi^{1*}, Su Min Nam², Hwan Goo Kang², Hyoung Joon Moon²

¹Department of Food Intelligence Information research, CHEM.I.NET.Co., Ltd, Seoul 07964, Korea

²Department of Animal Health and Welfare, Semyung University, Jecheon 27136, Korea

P3-05

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

Ik-Jun Choi¹, Hye-Jin Kim¹, Dong-Gyu Lee¹, Ho-Jin Song¹, Sung-Jin Lee¹, In-Gyu Jung¹, Won-Bo Shim^{2,3,4}

¹Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju 52828, Korea

²Institute of Smart Farm Research Center, Gyeongsang National University, Jinju 52828, Korea

³Department of Food Science & Technology, Gyeongsang National University, Jinju 52828, Korea

⁴Institute of Agricultural and Life Science, Gyeongsang National University, Jinju 52828, Korea

P4-01

Analysis of *Bacillus cereus* toxin gene characteristics and antibiotic resistance

Yoo Jung Sun^{*}, Won-Sig Lee, Hyun-Jung Ko, Soo-Min Lim, Hyen Chung Cho, Hye-Bin Lee, Hyeon-Ji Lee, Soo-Yeon Lee, Kyung-Ae Kim, Soo-Son Lim, Meyong-Hee Kim, Wan-Soon Kwak

Food Poisoning Prevention Division, Incheon Metropolitan City Institute of Public Health and Environment, Incheon, Korea

P4-02

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

Jongseok Oh, Seonhwa Kim, Eunhee Choi, Hyunju Lee, Jaesun Choi, Daekyo Kim, Minjeong Kim, Yeonsu Lee, Eunkyung Lim, Youngsun Choi, Minryoung Shim, Changhyun Kim^{*}

Department of Infectious Disease Investigation, Ulsan Institute of Health and Environment, Ulsan, Korea

P4-03

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

Hye Ri Kim^{*}, Ji Wook Kim, Yoon Ju Lee, Jun Young Park, Nan Sook Han

Food Poisoning Examination Department, Ulsan Institute of Health & Environment, Ulsan, Korea

P4-04

Optimizing a novel trivalent inactivated *Salmonella* vaccine strategy for the prevention of salmonellosis in poultry

Eun-Seo Kang, Dong-Yeong Kim, Joann-Gavin Shin, Jin Hur^{*}

College of Veterinary Medicine, Jeonbuk National University, Iksan 54596, Korea

P4-05

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

Eun-Seo kang, Dong-Yeong Kim, Joann-Gavin Shin, Jin Hur^{*}

College of Veterinary Medicine, Jeonbuk National University, Iksan 54596, Korea

P4-06

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

Youngjae Shin^{2*}, Tae-Sung Kim¹, Hyerin Shim², Jiwon Go², Dayeong Gu², Sang-Soon Kim¹

¹School of Animal & Food Sciences and Marketing, Konkuk University, Seoul 05029, Korea

²Department of Food Engineering, Dankook University, Cheonan 31116, Korea

P4-07

Risk assessment of major foodborne pathogens in ham products

Jeong Min Lee, Yun Hee Choi, Ji Won Park, Oun Ki Chang, Jang Duck Choi^{*}

Hazardous Substances Analysis Division, Gwangju Regional Office of Ministry of Food and Drug Safety, Gwangju, Korea

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

Seang Kyu Kim, Sang Su Lee, Ye Been Baek, Gyung Jin Bahk*

Department of Food and Nutrition, Kunsan National University, Gunsan, Korea

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

Chaeryeong Oh^{1,3}, Soo-Jin Jung^{2,3}, Harim Lee^{2,3}, Sang-Do Ha^{1,2,3*}

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

²Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

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

Md Anamul Hasan Chowdhury^{1,3}, Chowdhury Sanat Anjum Reem^{1,3}, Md. Ashikur Rahman^{1,3}, Shirin Akter^{1,3}, Md. Ashrafudoulla⁴, Sang-Do Ha^{1,2,3*}

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

²Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

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

Shirin Akter^{1,3}, Md. Ashikur Rahman^{1,3}, Md. Ashrafudoulla⁴, Hwayoung Lee^{1,3}, Gaeul Lee^{2,3}, Sang-Do Ha^{1,2,3*}

¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

²Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

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

Chae-Rin Oh, Hyeon-Jun Hwang, Hee-Yun Choi, Hyun-Joong Kim*

Department of Food Engineering, Mokpo National University, Muan 58554, Korea

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

Yeon Ju Seo, So Hyeon An, Ok Kyung Koo*

Department of Food Science & Technology, Chungnam National University, Daejeon, Korea

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

Dong Woo Kim¹, Wensi Hu², Ok Kyung Koo^{1*}

¹Department Food Science and Technology, Chungnam National University, Daejeon, Korea

²Department Food Science and Engineering, Liaocheng University, Liaocheng, China

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

So Hyeon An¹, Yeon Ju Seo¹, Wen Si Hu², Ok Kyung Koo^{1*}

¹Department of Food Science and Technology, Chungnam National University, Daejeon, Korea

²Department of Food Science and Engineering, Liaocheng University, Liaocheng, China

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

Ui In Kim¹, Dong Woo Kim¹, Seung Hun Lee², Ok Kyung Koo^{1*}

¹Department of Food Science and Technology, Chungnam National University, Daejeon, Korea

²Purisen, Jeonju, Korea

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

Hye Young Lee, Sehyun Son, Junghwa Lee, So-Ra Sung, Jaemyung Kim, Ok-Mi Jeong*

Bacterial disease Division, Animal and Plant Quarantine Agency, Gimcheon 39660, Korea

P4-18

Complete genome sequence of *Salmonella enterica* serovar Enteritidis strain MFDS1025534 isolated from food

Yeeun Kim, Woojung Lee, Yonghoon Kim, Insun Joo*

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

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

Harim Lee^{1,3}, Soo-Jin Jung^{1,3}, Chaeryeong Oh^{2,3}, Sang-Do Ha^{1,2,3*}

¹Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

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

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

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Phenotypic and genotypic characterization of *Vibrio vulnificus* isolated from seafood

Yusi Lee, Eun Sook An, Yongchjun Park, Insun Joo*

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

P4-21

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

Jaehyun Choi, Woojung Lee, Yonghoon Kim, Insun Joo*

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

P4-22

Genomic characterization of an enteroaggregative *Escherichia coli* MFDS1028192 isolated from a kitchen countertop

Sumin Ryu, Woojung Lee*, Yonghun Kim, Insun Joo

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

P4-23

Comparative genomic analysis of *Yersinia enterocolitica* in Korea: Genetic characteristics and diversity

Dabin Kim, Woojung Lee, Yonghoon Kim, Insun Joo*

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

P4-24

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

Seo Yoon Choi¹, So Yoon Choi¹, Ga-Hee Ban¹, Tae Jin Cho^{2,3}, Changsun Choi⁴, Min Suk Rhee⁵, Sun Ae Kim^{1*}

¹Department of Food Science and Biotechnology, Ewha Womans University, Korea

²Department of Food Regulatory Science, College of Science and Technology, Korea University, Sejong

³Department of Food and Biotechnology, College of Science and Technology, Korea University, Sejong

⁴Department of Food and Nutrition, Chung-Ang University, Korea

⁵Department of Biotechnology, Korea University, Korea

P4-25

Detection of norovirus on environmental surfaces in childcare centers

Nayeong Been, Won Jeong Park, Byeong Joon Kim, Hyeri Kim, Se-hun Kim, Yonghoon Kim, Insun Joo*

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

P4-26

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

Byeong Joon Kim, Hyeri Kim, Nayeong Been, Se-Hun Kim, Yonghoon Kim, Insun Joo*

National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju-si, Chungcheongbuk-do 28159, Korea

P4-27

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

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

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

P4-28

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

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

National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju-si, Chungcheongbuk-do 28159, Korea



- P4-29** Performance evaluation of the NGS-based multiplex panel for detection of foodborne pathogens compared with real-time PCR
Huihyeon Hwang, Won Jeong Park, Migyeong Kim, Min Ji Hong, Jina Ha, Min Jung Lee, Yonghoon Kim, Insun Joo*
National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, Cheongju-si, Chungcheongbuk-do 28159, Korea
- P4-30** Growth behavior of *Salmonella* Enteritidis in plant-based egg and liquid whole egg products at various storage temperatures
Se Eun Park, Ki Sun Yoon*
Department of Food and Nutrition, College of Human Ecology, Kyung Hee University, Seoul 02447, Korea
- P4-31** Data-driven prediction of food hazards: Strategic directions for preventive risk management
Jun-Hyeok Ham, Yeon-Jung Lee, Mun-Gi Sohn, Hae-Yeong Kim*
Department of Food Science and Biotechnology, Kyung Hee University, Yongin, Korea
- P4-32** Comparative analysis of virulence factors and antimicrobial susceptibility in *Staphylococcus aureus* from bovine mastitis and normal raw milk
San-Yi Kim, Jaewoong Lim, Eun-Ah Jung, So-Yeon Kwon, Soo-Ah Lee, Hojin Choi, Jiyeon Wi, Kun-Ho Seo*
Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea
- P4-33** Antimicrobial mechanism of different organic acids against *Escherichia coli* O157:H7 under alkaline condition
Areum Han, Sun-Young Lee*
Department of Food and Nutrition, Chung-Ang University, Anseong, Korea
- P4-34** Gompertz model-based analysis of freezing curve dynamics and survival of foodborne pathogens under different freezing rates
Euijin Choo, Sun-Young Lee*
Department of Food and Nutrition, Chung-Ang University, Anseong, Korea
- P4-35** Influence of freezing rate and storage duration on survival and post-thaw growth of foodborne pathogens
Euijin Choo, Sun-Young Lee*
Department of Food and Nutrition, Chung-Ang University, Anseong, Korea
- P4-36** Formation and detection of viable but non-culturable *Salmonella* Typhimurium in acidic foods during cold storage
Yeonjin Woo, Sun-Young Lee*
Department of Food and Nutrition, Chung-Ang University, Anseong, Korea
- P4-37** Characteristics of the viable but nonculturable (VBNC) state of *Salmonella enterica* serovar Typhimurium induced by lactic acid and cold stress
Yeonjin Woo, Sun-Young Lee*
Department of Food and Nutrition, Chung-Ang University, Anseong, Korea
- P4-38** Genome-based discrimination of *Bacillus thuringiensis* and *Bacillus cereus* using a Bt-specific qPCR marker
Kwang-Kyo Oh, Seung-Mi Seo, Do Young Jung, Injun Hwang, Myeong-In Jeong, Kyung Min Park, Dong Suk Park*
Agricultural Microbiology Division, National Institute of Agricultural Sciences, Wanju, Korea
- P4-39** Sublethal injury of *Escherichia coli* O157:H7 in food models under freeze-thaw
Na-Yeon Kim, Yu-Ri Choi, Se-Wook Oh*
Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea
- P4-40** Effects of freeze-thaw conditions on single- and dual-species biofilms of *Listeria monocytogenes* and *Pseudomonas aeruginosa* on stainless steel surfaces
Yoon-Mi Ji, Na-Yeon Kim, Se-Wook Oh*
Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea

- P4-41** Genomic characterization of a vancomycin- and teicoplanin-resistant *Enterococcus faecalis* ST6 isolate harboring a plasmid-borne vanA operon in South Korea
Jang Won Yoon^{*}, Chinchuluun Boldbaatar, Se Kye Kim, Thi Mai Tho Nguyen
College of Veterinary Medicine and Institute of Veterinary Science, Kangwon National University, Chuncheon 24341, Korea
- P4-42** Antifungal effect of riboflavin-mediated 405 nm light emitting-diodes on *Penicillium italicum* on mandarin and its impact on fruit quality
Jiwoo Jung, Hyun-Gyun Yuk^{*}
Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea
- P4-43** Glycan-mediated magnetic separation of *Escherichia coli* O157:H7 from lettuce
Jaewoong Lim, Eun-Ah Jung, So-Yeon Kwon, San-Yi Kim, Soo-Ah Lee, Hojin Choi, Jiyeon Wi, Kun-Ho Seo^{*}
Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea
- P4-44** Bioinformatics-guided development and comparative evaluation of qPCR, POC PCR, and ddPCR assays for rapid detection of *Vibrio campbellii* and *Vibrio harveyi*
Eiseul Kim, Dabin Kim, Min-Ki Shin, Seung-Min Yang, Hae-Yeong Kim^{*}
Department of Food Science and Biotechnology, Kyung Hee University, Yongin 17104, Korea
- P4-45** From farm to gut: Transferable phenicol-oxazolidinone resistance in food-animal *Enterococci* and the risk of human microbiome spillover
Seung-Min Yang, Eiseul Kim, Jaewook Kim, Dongjune Shin, Ahyeon Lee, Hae-Yeong Kim^{*}
Department of Food Science and Biotechnology, Kyung Hee University, Yongin 17104, Korea
- P4-46** Characterization of ESB^L-producing *Escherichia coli* isolated from broiler farm environments in Korea
Soo-Ah Lee, So-Yeon Kwon, Binn Kim, Eun-Ah Jung, San-Yi Kim, Hojin Choi, Jiyeon Wi, Jaewoong Lim, Kun-Ho Seo^{*}
Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, South Korea
- P4-47** Verification of a PCR-based assay for the rapid detection of *Campylobacter coli* in food against the standard culture method
Sung-Ho Woo, Hae-Ji Kim, Jin-Hee Kim, Jong-Min Kim, Kwang-Soo Lee, Woo-Young Lee^{*}, Soon-Han Kim^{*}
Hazardous Substance Analysis Division, Busan Regional Office of Food and Drug Safety, Busan 47537, Korea
- P4-48** First identification and genomic characterization of *Enterobacter cloacae* complex ST555 isolated from a leafy vegetable farm in South Korea
Jong-Young Lee¹, So-Yeon Kwon², Soo-Ah Lee², Jae-Jung Hyun¹, Dong-Hyeon Lee¹, Dong-Hee Lee¹, Kun-Ho Seo^{2*}
¹Oneomics Co., Ltd., Gimpo 10090, Korea
²Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea
- P4-49** Experimental transmission of human norovirus from hand or glove to food contact surfaces
Songfeng Jin¹, Soontag Jung¹, Dong Jae Lim¹, Daseul Yeo¹, Hyojin Kwon¹, Seongwon Hwang¹, Danbi Yoon¹, Tae Jin Cho³, Sun Ae Kim⁴, Min-Suk Rhee², Changsun Choi^{1*}
¹Department of Food and Nutrition, College of Biotechnology and Natural Resources, Chung-Ang University, 4726, Gyeonggi-do 17546, Korea
²Department of Biotechnology, Korea University, Korea
³Department of Food and Biotechnology, Korea University, Korea
⁴Department of Food and Biotechnology, Ewha Womans University, Korea
- P4-50** Monitoring of six foodborne viruses in childcare facilities using RT-qPCR in South Korea 2024-2025
Dong Jae Lim¹, Seongwon Hwang¹, Soontag Jung¹, Daseul Yeo¹, Hyojin Kwon¹, Danbi Yoon¹, Songfeng Jin¹, Ki Won Lee³, Yun O⁴, Tae Jin Cho^{3,4}, Sun Ae Kim⁴, Min-Suk Rhee², Changsun Choi^{1*}
¹Department of Food and Nutrition, College of Biotechnology and Natural Resources, Chung-Ang University, 4726, Gyeonggi-do 17546, Korea
²Department of Biotechnology, College of Life Sciences and Biotechnology, Korea University, Seoul, Korea
³Department of Food and Biotechnology, College of Science and Technology, Korea University, Sejong, Korea
⁴Department of Food Regulatory Science, College of Science and Technology, Korea University, Sejong, Korea
⁵Department of Food and Biotechnology, Ewha Womans University, Korea

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

Hyunji Yoon, Siyeon Park, Yoonjee Chang*

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

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

Ji-Young Kim¹, In-Soon Cho, Young Shin, Seo-Young Kim, Min-Su Kang, So-Young Jung, Hyun-Jeong Kim

Seoul Metropolitan Government Research Institute of Public Health and Environment, Seoul, Korea

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

Chowdhury Sanat Anjum Reem^{1,3}, Md Anamul Hasan Chowdhury^{1,3}, Md. Ashikur Rahman^{1,3}, Sang-Do Ha^{1,2,3*}

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

²Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

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

Hyo-Jin Kim¹, Geum-Jae Jeong², Ju-Hong Kang², Na-Yeon Kim², Chae-Won Baek², Young-Mog Kim^{1,2*}

¹Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea

²Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

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

Geum-Jae Jeong¹, Ju-Hong Kang¹, Hyo-Jin Kim², Na-Yeon Kim¹, Do-Kyun Kim¹, Young-Mog Kim^{1,2*}

¹Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

²Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea

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

Syeda Roufun Nesa^{1,2}, Md Furkanur Raham Mizan^{1,2}, Nigar Sultana Meghla^{1,2}, Hyobin Lee^{1,2}, Kyung-A Chun³, Sang-Do Ha^{1,2*}

¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

²GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

³Department of Conservative Dentistry, Korea University Anam Hospital, Seoul, Korea

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

Jiyeon Chung, Yoonjee Chang*

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

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

Md. Ashikur Rahman^{1,3}, Shirin Akter^{1,3}, Md. Ashrafudoulla⁵, Jihyun Lee⁴, Hyunjun Lee², Sang-Do Ha^{1,2,3*}

¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

²Food Science and Technology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Department of Food and Nutrition, Seoul National University, Seoul 08826, Korea

⁵Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

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

Md. Ashikur Rahman^{1,3}, Hyunhee Hong⁴, Md. Ashrafudoulla⁵, Shirin Akter^{1,3}, Alina Ghimire^{2,3}, Si Hong Park⁴, Sang-Do Ha^{1,2,3*}

¹Food Safety and Regulatory Science, Chung-Ang University, Anseong 17546, Korea

²Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Food Science and Technology Department, Oregon State University, Corvallis, OR, USA

⁵Department of Food Science, Center for Food Safety, University of Arkansas System Division of Agriculture, Fayetteville, AR 72704, USA

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

Kinam Kim¹, Hana Song², Sujin Pyo², Jisung Lee², Seonghee Choi^{2*}, Jaegul Choo^{1*}

¹KAIST, Seongnam, Korea

²CHEM.I.NET, Seoul, Korea

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

Soo-Jin Jung^{1,3}, Harim Lee^{1,3}, Chaeryeong Oh^{2,3}, Sangha Han^{2,3}, Sang-Do Ha^{1,2,3*}

¹Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

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

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

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

Young-Gyu Jo, Jeong-Hee Park, Duck-Woong Park, Eun-Jin Seo, Hyo-Hee Kim, Hae-bi Yun, Soo-Yeon Choi, In-Sook Kang*, Min-Ji Kim*

Health and Environment Research Institute of Gwangju, Gwangju, Korea

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Fish gelatin-based nanoplateforms with maltol-gold coating: Multifunctional antimicrobial approaches for safer foods

Nazia Tabassum^{1,2}, Seo-Jin Han³, Min-Ung Kim³, Ju-Hong Kang³, Fazlurrahman Khan^{1,2,4,5}, Young-Mog Kim^{1,2,3*}

¹Marine Integrated Biomedical Technology Center, The National Key Research Institutes in Universities, Pukyong National University, Busan 48513, Korea

²Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

³Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

⁴Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan 48513, Korea

⁵International Graduate Program of Fisheries Science, Pukyong National University, Busan 48513, Korea

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Bactericidal efficacy of sodium hypochlorite against three *Salmonella* spp. on eggshells

Minho Park¹, Kyoungseong Choi^{1,2*}, Seokjin Cho²

¹Department of Animal Science and Biotechnology, College of Ecology and Environmental Science, Kyungpook National University, Sangju 37224, Republic of Korea

²Department of Ecological Science, College of Ecology and Environmental Science, Kyungpook National University, Sangju 37224, Republic of Korea

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Effect of storage temperature on the survival and internal penetration of *Salmonella* Enteritidis in washed eggs

Seokjin Cho¹, Minho Park², Kyoungseong Choi^{1,2*}

¹Department of Ecological Science, College of Ecology and Environmental Science, Kyungpook National University, Sangju 37224, Korea

²Department of Animal Science and Biotechnology, College of Ecology and Environmental Science, Kyungpook National University, Sangju 37224, Korea

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

Ji-Min Ahn, Ki-Sun Yoon*

Department of Food and Nutrition, Kyung Hee University, Seoul 02447, Korea

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

Eun-Jin Choi¹, Du-Min Jo², Min-Ung Kim¹, Ji-Hwan Choi³, Ju-Hong Kang⁴, Young-Mog Kim^{4,5*}

¹Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea

²National Marine Biodiversity Institute of Korea, Seochon 33662, Korea

³Perkinelmer, Busan 41939, Korea

⁴Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

⁵Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

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Joon Kim*, Yeojin Hong, Jongwook Lee, Yongjoo Kwon, Seunghwa Lee, Yongchan Kim

BioEco Business Department, KATRI Testing & Research Institute, Anyang 14087, Korea

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Yong-Hyeok Cho¹, Min-Ho Park², Seok-Jin Cho³, Kyoung-Seong Choi^{1,2,3}

¹Department of Horse/Companion and Wild Animals, College of Ecology and Environmental Science, Kyungpook National University, Sangju, 37224, Korea

²Department of Animal Science and Biotechnology, College of Ecology and Environmental Science, Kyungpook National University, Sangju 37224, Korea

³Department of Ecological Science, College of Ecology and Environmental Science, Kyungpook National University, Sangju 37224, Korea

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Sangha Han^{2,3}, Hyobin Lee^{1,3}, Yein Moon^{1,3}, Jisu Yu⁴, Changsun Choi⁵, Sang-Do Ha^{1,2,3*}

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

²Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Lotte R&D Center, Seoul 07594, Korea

⁵Department of Food and Nutrition, School of Food Science and Technology, Chung-Ang University, Anseong 17546, Korea

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Geum-Jae Jung², Eun-Jin Choi¹, Eun-Young Park², Hui-Jin Kim², Young-Mog Kim^{1,2,3*}, Ye-Hyeon Jo¹

¹Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea

²Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

³Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

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Injun Hwang*, Daesoo Park, Eunsun Kim, Myeong-In Jeong, Kyung Min Park, Kwang-Kyo Oh, Dong Suk Park

Agricultural Microbiology Division, National Institute of Agricultural Sciences, Rural Development Administration, Wanju 55365, Korea

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Hyobin Lee^{1,3}, Sangha Han^{2,3}, Yein Moon^{1,3}, Jisu Yu⁴, Sang-Do Ha^{1,2,3*}

¹Department of Food Safety and Regulatory Science, Advanced Food Safety Research Group, Chung-Ang University, Anseong 17546, Korea

²Department of Food Science and Biotechnology, Advanced Food Safety Research Group, Chung-Ang University, Anseong 17546, Korea

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Lotte R&D Center, Seoul 07594, Korea

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Ye-Bin Yoon^{1,2}, Ki Ho Baek¹, Juyeon Choi¹, Taemin Kang¹, Sarnai Odsuren¹, Jin-Woo Oh^{2*}, Seunghun Lee^{1*}

¹Advanced Bio and Healthcare Materials Research Division, Korea Institute of Materials Science, Changwon, Korea

²Department of Nanoenergy Engineering, Pusan National University, Busan, Korea

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Ji-Yeon Kim, Sun-Young Lee*

Department of Food and Nutrition, Chung-Ang University, Anseong, Korea

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Eun-Byeol Jo¹, Du-Min Jo², Min-Ung Kim¹, Ji-Hwan Choi³, Seo-Jin Han⁴, Da-Hyeon Yoon⁴, Young-Mog Kim^{4,5*}

¹Interdisciplinary Program of Blue Food, Pukyong National University, Busan 48513, Korea

²National Marine Biodiversity Institute of Korea, Seochon 33662, Korea

³PerkinElmer, Busan 41939, Korea

⁴Department of Food Science and Technology, Pukyong National University, Busan 48513, Korea

⁵Research Center for Marine Integrated Bionics Technology, Pukyong National University, Busan 48513, Korea

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Changheon Lee¹, Kyeonghwan Hwang², Sumin Kim², Daeung Yu^{1,2*}

¹Interdisciplinary Program in Senior Human-Ecology, Major in Food and Nutrition, Changwon National University, Changwon 51140, Korea

²Department of Food and Nutrition, Changwon National University, Changwon 51140, Korea

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Hye-Rim Ji¹, Hyun-Jung Jung¹, Gi-Ppeum Kim¹, Ye-Jin Park¹, Youn-Seo Park², Su-Min Sim², Hyun-Jin Park², Jin-Hwan Hong², Jung-Beom Kim^{1*}

¹Department of Food Science and Technology, Suncheon National University, Suncheon, Korea

²KOREA Agency of HACCP Accreditation and Services, Cheongju, Korea

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Won-Hyeok Choi¹, Hyeon-Seo Kang¹, Chung-Hwan Kim², Se-Wook Oh^{1*}

¹Department of Food and Nutrition, Kookmin University, Seoul 02707, Korea

²Food R&D Co., Ltd., Seoul 13516, Korea

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Yu-Ri Choi¹, Se Bin Im, Se-Wook Oh^{*}

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

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Gippeum Kim¹, Hyunjung Jung¹, Yejin Park¹, Jungbeom Kim^{1*}, Leeyeon Ku², Sunyong Lee², Hyunjin Park², Jinhwan Hong²

¹Department of Food Science and Technology, Suncheon National University, Suncheon, Korea

²KOREA Agency of HACCP Accreditation and Services, Cheongju, Korea

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Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea

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Center for One health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea

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Young-Eun Cho¹, Do-kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Se-Rim Lee¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Ha-Eon Kim¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Ji-won Lee¹, Do-kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Young-Eun Cho¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Ha-Eon Kim¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Se-Rim Lee¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Sang Jun Han¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Sang Jun Han¹, Do-Kyun Kim^{1,2*}

¹Department of Food and Nutrition, College of Human Ecology, Seoul National University, Seoul 08826, Korea

²Research Institute of Human Ecology, Seoul National University, Seoul 08826, Korea

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Center for One Health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea

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Center for One Health Department of Veterinary Public Health, College of Veterinary Medicine, Konkuk University, Seoul 05029, Korea

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Chae-Eun Lee^{1,2}, Jaemin Choe¹, Mi-Kyung Park^{1,2*}

¹School of Food Science and Biotechnology and Food and Bio-Industry Research Institute, Kyungpook National University, Daegu 41566, Korea

²Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea

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Su-Hyeon Kim¹, Han-Jin Bae^{1,2}, Gyu-Sung Cho³, Charles M.A.P. Franz³, Mi-Kyung Park^{1,2*}

¹School of Food Science and Biotechnology and Food and Bio-Industry Research Institute, Kyungpook National University, Daegu 41566, Korea

²Department of Infectious Disease Healthcare, Kyungpook National University, Daegu 41566, Korea

³Department of Microbiology and Biotechnology, Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Hermann-Weigmann-Straße 1, 24103, Kiel, Germany

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Ho-Jin Song¹, Ik-Jun Choi¹, Hye-Jin Kim¹, Dong-Gyu Lee¹, In-Gyu Jung¹, Sung-Jin Lee¹, Won-Bo Shim^{1,2,3,4}

¹Division of Applied Life Science, Graduate School, Gyeongsang National University, Jinju, Gyeongnam 52828, Republic of Korea

²Institute of Agricultural and Life Science, Gyeongsang National University, Jinju, Gyeongnam 52828, Republic of Korea

³Division of Food Science and Technology, Gyeongsang National University, Jinju, Gyeongnam 52828, Republic of Korea

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Kyeong-Yun Choi¹, Hye-Jin Kim², Hyun-Min Park¹, Jeong-Woo Yoon¹, Ji-Yoon Chang^{1,2*}

¹Division of Food Science & Technology, Gyeongsang National University, Jinju, 52828, Republic of Korea

²Division of Applied Life Science (BK21), Institute of Agriculture and Life Science, Gyeongsang National University, Jinju 52828, Republic of Korea

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Meidistria Tandi Rapak^{1,4}, Soo-Jin Jung³, Ashrafudoulla Md⁵, Ashikur Rahman Md², Sang-Do Ha^{1,2,3*}

¹Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

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

³GreenTech-based Food Safety Research Group, BK21 Four, Chung-Ang University, Anseong 17546, Korea

⁴Department of Biology, Hasanuddin University, Makassar 90245, Indonesia

⁵Department of Food Science, Center for Food Safety, University of Arkansas System Division of 14 Agriculture, Fayetteville, AR 72704, USA

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

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

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Kyu-Min Kang¹, Dan-Bi Lee¹, Jung-Woo Lee¹, Ui-Bin Baek¹, Yu-Na Oh¹, Sin-Young Park², Jung Seok Choi², Hack-Youn Kim^{1*}

¹Department of Animal Resources Science, Kongju National University, Yesan 32439, Korea

²Department of Animal Science, Chungbuk National University, Cheongju 28644, Korea

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¹Gangnam Agro-Fishery Inspection Station, Seoul Metropolitan Government Research Institute of Public Health and Environment, Seoul 05699, Korea

²Gangbuk Agro-Fishery Inspection Station, Seoul Metropolitan Government Research Institute of Public Health and Environment, Seoul 05699, Korea

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Institute of Health and Environment, Jeju Special Self-Governing Province, Jeju 63142, Korea

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

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Jaeun Park^{1,2*}

¹Department of Hotel Baking Technology, Busan Health University, Busan 49318, Korea

²Bakery Research Center, Busan 49318, Korea

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Young-Ho Koh¹, Kyuha Oh², Hae-Young Kim^{3*}

¹Ilson Institute of Life Sciences, Hallym University, Seoul 07247, Korea

²Prime4dia Limited, Anyang 14059, Korea

³Department of Food Science and Biotechnology, Kyung Hee University International Campus, Yongin 17104, Korea

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Ji-Hyun Im¹, Xiaolu Fu¹, June-Seok Lim¹, Min-Hye Kim¹, Yeon-Seok Seong¹, Rae-Kyo Jeong², Yeon-Hee Jeon², Jae-Yeon Lee³, Eun-Young Park³, Do-Sang Lee⁴, Im-Joung La⁴, Sun-Il Choi¹, Ok-Hwan Lee^{1*}

¹Department of Food Biotechnology and Environmental Science, Kangwon National University, Chuncheon, Korea

²Central Research Center, Okchundang Co., Ltd, Daegu, Korea

³R&D center, NSTBIO Co., Ltd, Incheon, Korea

⁴Atomy R&D Center, Gongju, Korea

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Ji-Hyun Im¹, Xiaolu Fu¹, June-Seok Lim¹, Min-Hye Kim¹, Yeon-Seok Seong¹, Rae-Kyo Jeong², Yeon-Hee Jeon², Jae-Yeon Lee³, Eun-Young Park³, Do-Sang Lee⁴, Im-Joung La⁴, Sun-Il Choi¹, Ok-Hwan Lee^{1*}

¹Department of Food Biotechnology and Environmental Science, Kangwon National University, Chuncheon, Korea

²Central Research Center, Okchundang Co., Ltd, Daegu, Korea

³R&D center, NSTBIO Co., Ltd, Incheon, Korea

⁴Atomy R&D Center, Gongju, Korea

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Yu-Jin Kwon^{1*}, Se-Hee Jeon¹, Min-Ji Kim¹, Seung-Woo Ha², Da-Hyun Jeong³, Hee-Seok Lee^{1,2,3}

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

²Department of Food Science and Biotechnology, Chung-Ang University, Anseong 17546, Korea

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

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Yonghun Kim	P4-22	Young-Eun Cho	P5-34	P5-17
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Yong-Mog Kim	OP5-01	Young-Ho Koh	P6-08	Yongsun Choi
Yong-Won Cho	P2-66	Younghun Choi	S2-1	Youn-Ho Kim
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Yoon Young Na	P1-39	Young-Ju Choi	P1-13	Yu-Jin Kim
Yoon-Hee Lee	P2-66	Young-Jun Kim	S10-2	Yu-Jin Kwon
	P2-67		OP2-02	Yu-Mi Lee
Yoonjee Chang	P5-01		OP2-03	Yumi Park
	P5-07		P1-37	Yun Hee Choi
Yoon-Ju Seok	P1-04		P2-56	Yun jeong Yi
Yoon-Mi Ji	OP4-05		P2-57	Yun Mi Chung
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You Jin Myung	P1-15	Young-Kyoung Kim	P1-37	Yu-Na Jo
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네오젠코리아

업 체 명	네오젠코리아	대 표 자	손 병 익
주 소	서울 영등포구 국제금융로8길 31 SK증권빌딩 9층 네오젠코리아	E-mail	marketingkr@neogen.com
홈페이지	www.neogen.com	팩 스	
전 화	1566-4486		

회사소개

Neogen은 1982년 미국 미시간 주에 설립된 글로벌 생명과학 기업으로, 식품 안전, 동물 건강, 유전자 분석 분야를 선도하는 솔루션을 제공합니다. 전 세계 140여 개국에 진출해 있으며, 혁신적인 기술력과 신뢰성 있는 제품으로 식품 산업, 농축산업, 생명과학 분야에 필수적인 파트너로 자리하고 있습니다.

1982년 창립 이후 40년 넘게 축적된 전문성을 토대로 식품·동물 안전과 유전체학 영역까지 사업을 확장하였으며, 농장에서 식탁까지 이어지는 전 세계 식량 공급망을 보호하고 있습니다. 또한 2022년 3M 식품안전사업부의 전략적 통합을 기반으로 2021년 매출 기준 식품 안전 분야 세계 1위의 온오프 글로벌 리더입니다.

“농장에서 식탁까지 전 세계 식량 공급을 효율적으로 보호한다”는 사명을 중심에 두고, NEOGEN은 식품 및 동물 안전 솔루션의 개발과 디지털화를 선도하며 급격히 증가하는 인구에게 안전하고 고품질의 식량을 제공하는 데 핵심적 역할을 수행하고 있습니다.

Neogen의 식품 안전 부문은 지표세균·식중독균·알레르겐·곰팡이독소 신속 검출 키트, ATP 위생 모니터링 등을 제공합니다.

전시품목

미생물 검출 솔루션: Petrifilm Plate Reader Advanced, Soleris Next Generation

식중독균 검출 솔루션: MDS (Microbial Detection System)

ATP 기반 위생 모니터링 시스템: LM1 (Luminometer Model 1)

전시품목소개

미생물 검출 솔루션

Petrifilm Plate Reader Advanced와 Soleris Next Generation은 식품 및 환경 시료 내 미생물의 존재를 신속하고 정확하게 검출하는 장비로, 자동화된 판독과 분석이 가능합니다.

식중독균 검출 솔루션 (MDS)

MicrobialDetectionSystem은 병원성 미생물을 검출하는 시스템으로, 식품 안전 검사에서 빠른 결과 제공과 데이터 신뢰성을 보장합니다.

ATP 기반 위생 모니터링 시스템 (LM1)

위생 상태를 실시간으로 평가하는 장비로, 세척 효과 및 표면 청결도를 즉시 확인할 수 있습니다.

(주)세니젠

업 체 명	(주)세니젠	대 표 자	박 정 웅
주 소	경기 안양시 동안구 흥안대로 427번길 16 평촌 디지털 엠파이어 411호	E-mail	ssh@sanigen.kr
홈페이지	http://sanigen.kr	팩 스	070-4009-7007
전 화	1833-8010		

회사소개

(주)세니젠은 No.1 Food Safety Total Solution Provider로서 안전한 식품의 제조, 유통, 판매를 위한 토털 솔루션을 개발하고 서비스하는 식품 위생 안전 전문기업입니다. 창사 이래 꾸준하고도 과감한 R&D 투자를 통하여 진단/제어 기술을 확보하고 고도화함으로써, 고객 맞춤형 PCR 진단키트, 대량시료에 적합한 NGS(Next Generation Sequencing) 패널, 효능과 안전성을 갖춘 살균 제품을 개발·공급하고 있습니다. 또한, 생물정보학 전문성과 NGS 분석 노하우를 활용하여 식품산업에 최적화된 NGS 분석 서비스도 제공하고 있습니다. 당사는 식품산업 발전에 이바지한 공로를 인정받아 2024년 상반기 최우수 기업연구사로 선정되기도 하였습니다. 식품 안전 혁신기술을 기반으로, 이제 국내는 물론 글로벌 식품 안전 전문기업으로의 세계시장을 향해 도약합니다.

전시품목

Genelix™ Real-time PCR Detection kit : 생물정보분석 기술을 바탕으로 식품현장에서 빠르고 정확하게 사용할 수 있는 신속 검출 키트. 식품공전에 명시된 모든 식중독균 및 Virus, Vegan, GMO 등 다양한 진단키트를 공급 중.

- ForLabs : 간편하고 위생적으로 실험할 수 있는 Sample Handling 도구. 내구성이 우수하고 스티커 부착으로 사용이 편리한 멸균 샘플 백, 교차오염 방지 및 누수에 강한 특허 디자인의 멸균 희석액, 높은 흡수율의 PU Swab 제품 공급 중.
- Geneka™(NGS Analysis Service) : 식품산업에 특화된 고객 맞춤형 NGS 분석서비스 공급.
- GeNext™(NGS Analysis System) : 식품시료의 NGS 분석 전과정에 있어서 일루미나 플랫폼에 최적화된 솔루션을 제공. 식품안전센터를 위한 대규모 식품시료의 신속분석 및 QC reporting을 위한 솔루션을 제공함으로써, 고객사가 자체적으로 NGS Analysis Laboratory를 운용할 수 있도록 지원.

전시품목소개

Genelix™
Genelix™ Real-time
PCR Detection Kit



ForLabs
Simple Bag



ForLabs
Simple Diluent



ForLabs
PU Swab, Squeeze



유전체분석서비스
NGS분석서비스



써모피셔사이언티픽코리아(주)

업 체 명	써모피셔사이언티픽코리아 주식회사	대 표 자	석 수 진
주 소	서울특별시 강남구 광평로 281 수서오피스빌딩 12층	E-mail	taeik.kim@thermofisher.com
홈페이지	https://www.thermofisher.com	팩 스	
전 화	010-9127-3261		

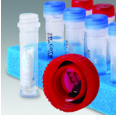
회사소개

써모 피셔 사이언티픽(Thermo Fisher Scientific Inc.)은 전세계 최대 규모의 분석 기자재를 개발하고 공급하는 회사로써 식품안전 & 품질관리를 위한 미생물 분석, 이화학 분석, 이물관리 분석을 위한 토털 솔루션을 보유하고 있습니다. 당사는 혁신적인 제품, 일련의 품질 보증 솔루션, 그리고 전문 지식을 갖춘 직원이 제공하는 교육을 통해 오늘날 전세계의 까다로운 소비자들이 기대하는 가장 높은 수준의 식품 품질, 안전성, 진위성 표준을 만족하는 식품 공급을 돕고자 합니다. 또한 고객을 도와 세상을 건강하고, 깨끗하며, 안전하게 만든다는 사명감을 바탕으로 당사의 기술 집약적인 글로벌 노하우와 기술력으로 최신 기술을 적용하고 보다 더 빠르고 정확한 정량, 정성이 가능한 식품안전과 품질관리 전반에 대한 분석을 지원해 드리고자 합니다.

전시품목

- 1) Oxoid & Remel 미생물 배양용 배지
- 2) QuantStudio5 및 SureTect – Food Pathogen Detection을 위한 RT-PCR 장비 및 키트
- 3) NGS 종판별 키트 (SGS AllSpecies ID kit)
- 4) ATCC 표준균주: 미생물 정성 및 정량균주 Culti-loop & Quanti-cults plus
⇒ 배지성능검사와 각종 미생물동정장비 및 Kit의 QC용 균주 공급
- 5) AGS (Atmosphere Generation System) : 혐기성, 미호기성 & CO₂요구성 미생물 배양 환경 조성
- 6) 다양한 미생물 동정 생화학 키트 : RapID (4시간 만에 미생물 동정이 가능한 kit)

전시품목소개

미생물 배양용 배지 	AGS (Atmosphere Generation System) 	ATCC 표준균주 (정성 & 정량균주) 
미생물 동정 생화학 키트 (RapID) 	NGS 종판별 키트(SGS AllSpecies ID kit) 	QS5 & SureTect Food Pathogen Detection(RT-PCR) 

- 1) Oxoid & Remel microorganism culture medium
- 2) QuantStudio5 & SureTect – RT-PCR Instrument and kits for Food Pathogen Detection
- 3) NGS species identification kit (SGS AllSpecies ID kit)
- 4) ATCC standard strain: Microbial qualitative and quantitative strain Culti-loop & Quanti-cults plus
⇒ Supply various microbial for Growth Promotion Test and QC of identification equipment or kits.
- 5) AGS (Atmosphere Generation System): Create an environment for cultivating microorganisms requiring anaerobic, microaerophiles & CO₂
- 6) Biochemistry kit for identifying various microorganisms: RapID (kit that can identify microorganisms in 4 hours)

(주)비오메리코리아

업 체 명	(주)비오메리코리아	대 표 자	김 대 환
주 소	서울 강남구 역삼로 121 유성빌딩 2,7,8,9층	E-mail	ml-kr-ind-mkt@biomerieux.com
홈페이지	www.biomerieux.com	팩 스	02-553-6264
전 화	02-2188-4729		

회사소개

비오메리오는 1963년 진단 솔루션 분야의 전문가들에 의해 설립되어 여러 세대에 걸쳐 미생물 검사 솔루션을 제공해오고 있습니다. 비오메리오는 공중보건 및 안전을 개선하기 위해 끊임없이 노력하는 글로벌 선구자로서 식품, 제약 및 코스메틱 분야에서 안전한 제품을 생산할 수 있도록 신속하고 정확한 미생물 검사 솔루션을 제공합니다. 비오메리오는 솔루션을 통해 고객사에서는 안전한 제품을 효율적으로 생산하고 기업의 브랜드 이미지를 보호할 수 있습니다.

전시품목

GENE-UP®, VITEK® COMPACT PRO

전시품목소개

GENE-UP®

병원성 미생물, 부패 미생물 및 바이러스 검출을 위한 Real-time PCR 기반 솔루션

- ✓ 세균, 바이러스 실험 가능
- ✓ DNA 추출 (Lysis)에 96샘플, 5분 소요
- ✓ 증균 - DNA 추출 - PCR 분석 - 결과 확인
- ✓ Real-time PCR : 낮은 수준의 미생물 오염도 효과적으로 검출
(3단계의 특이도 제공 : Primer, FRET Probes, Melt Peak)



VITEK® COMPACT PRO

신속 미생물 동정 솔루션

- ✓ 수 시간내 결과 제공 (GN/GP 검사는 2시간 만에 결과 제공)
- ✓ 식품공전 내 '생화학적 확인시험'에 적용
- ✓ ISO 7218, BAM, FSIS, MLG, 21 CFR Part 11 준수
- ✓ Data management 효율성 및 integrity 증대
- ✓ 시험양에 따라 30 모델 또는 60 모델 선택



Hygiena

업 체 명 Hygiena

주 소 941 Avenida Acaso, Camarillo, CA 93012, US

홈페이지 www.hygiena.com

전 화 010-8997-7952

대 표 자 Steven Nason

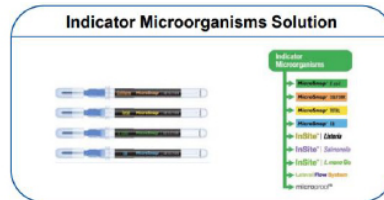
E-mail schoi@hygiena.com

팩 스

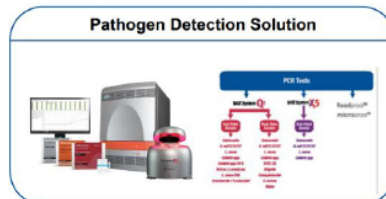
회사소개

Hygiena는 식음료, 의료,接客서비스, 제약, 퍼스널 케어 등 다양한 산업 분야에 신속한 미생물 검출, 모니터링 및 동정 솔루션을 공급하고 있습니다. 첨단기술과 특허받은 디자인을 활용하여 Hygiena는 업계 최고의 APT 모니터링 시스템, PCR 기반의 식중독균 검출 및 특성화 시스템, 알레르겐 테스트, 환경 채취 도구 등을 제공합니다. Hygiena는 우수한 고객 서비스와 지원을 바탕으로 사용하기 쉽고 신뢰할 수 있는 고품질 혁신 기술을 고객에게 제공한다는 사명에 전념하고 있습니다. 미국 California주 Camarillo에 본사를 두고 있으며, Wilmington, Delaware, 영국, 스페인, 캐나다, 멕시코, 호주, 브라질, 중국 등 전 세계 여러 지사와 100여개국 180개 이상의 대리점을 통해 Hygiena 브랜드 제품을 판매하고 있습니다.

전시품목소개



ATP환경모니터링 솔루션을 비롯해 지표세균을 최대 6배 빨리 검출할 수 있는 MicroSnap과 언제 어디서든 결과확인 가능한 Cloud기반의 SureTrend 소프트웨어



미국을 대표하는 BAX RT-PCR과 여러 타브랜드의 PCR에 호환가능한 foodproof 키트, 그리고 식품시료의 멸균테스트에 적합한 Innovate system



Mycotoxin 및 Allergen 검사 키트와 스펀지, Q swab등의 샘플채취도구

고마바이오테크(주)

업 체 명	고마바이오테크(주)	대 표 자	문 상 훈
주 소	서울시 영등포구 양평로 21길 26 선유도역1차 아이에스비즈타워 19층		
홈페이지	www.komabiotech.co.kr	E-mail	koma@komabiotech.co.kr
전 화	02-579-8787	팩 스	02-578-0742

회사소개

- 고마바이오테크(주)는 Goldstandard Diagnostics의 한국 대리점으로 식품, 사료, 환경에 관련된 안전검사 키트, 기기를 제공합니다.
- Goldstandard Diagnostics는 2022년 12월 Eurofins Technologies에서 리브랜딩 되었습니다.
- Eurofins는 식품, 사료, 환경 검사 분야에서 기술 서비스를 제공하는 글로벌 회사입니다. 전 세계 850여개의 Eurofins 자체 서비스 랍을 보유하고 있으며 Goldstandard Diagnostics에서는 분석에 적용되는 기기, Kit, 숙련도 검사 및 CRM 등을 One-stop 솔루션으로 제공하고 있습니다.

전시품목

- 전자동화 ELISA 시스템, 알러젠 Strip Reader, 식품 안전 검사에 필요한 전처리컬럼, PCR/ELISA Kit 및 Lateral Flow Kit

전시품목소개

- 전자동화 ELISA 시스템은 Eurofins Technologies사의 곰팡이독소, 알러젠, 식중독 ELISA Kit와 validation이 완료되었습니다.
- Strip Reader를 통해 기존 Strip 방식의 약점을 보완하여 반정량 결과를 확인할 수 있습니다.
- Goldstandard Diagnostics사의 모든 제품은 각 공정별 요구되는 ISO 기준에 따라 생산되며, AOAC, AFNOR의 국 제인증을 받았습니다.



ASANA

업 체 명	ASANA(Amino acid Seasoning Alliance of Northeast Asia)	대 표 자	배 승 규
주 소	서울특별시 영등포구 여의도동 국제금융로2길 7 한주빌딩	E-mail	asana@asanakorea.com
홈페이지	http://www.asanakorea.com	팩 스	02)3443-1070
전 화	02-3775-4251		

● 업체 소개 및 전시 품목

ASANA는 비영리 학술단체 IGTC의 산하 '동북아시아 아미노산 조미료 협력 기구'입니다. IGTC(International Glutamate Technical Committee, 국제 글루타메이트 기술위원회)는 과학적인 연구를 지원하여 생리학, 생화학, 약물학 그리고 독성학적인 측면에서 glutamate와 관련된 데이터베이스를 넓히고 정확한 정보를 세계 각국에 알리기 위해 1970년에 설립된 비영리 단체입니다. UN, FAO 및 WHO로부터 비정부기구로 인정받은 단체로 유럽, 북미, 남미 그리고 동남아시아 등 세계 각국에 걸쳐 지부를 두고 활동하고 있으며, 증명된 과학적 근거를 바탕으로 올바른 정보의 전달을 위해 노력하고 있습니다.

1. L-글루탐산나트륨이란?

글루탐산나트륨이란 식품 제조·가공 시 맛과 향을 증진시키기 위해 사용되는 식품첨가물입니다. 20세기 초 동경대의 이케다 카쿠나에 교수가 일반적인 4가지 맛 범주에 들어가지 않는 감칠맛을 발견하고 'UMAMI'라고 처음 명명하게 되었고, 이미·이취가 없는 이상적인 형태인 L-글루탐산나트륨의 형태로 음식 맛을 더욱 좋게 만드는 효과적인 수단으로 널리 사용되어 오고 있습니다. 오늘날은 발효를 통해 생산되고 있으며 발효에는 당밀, 사탕수수 또는 타피오카 곡물의 전분 같은 자연의 산물을 사용하고 있습니다.

2. L-글루탐산나트륨에 대한 세계 각국의 안전성 평가

- ☞ 미국 FDA - 미국연방 규정집에 MSG는 소금, 후추, 베이킹파우더와 함께 '일반적으로 안전한 물질(GRAS:Generally Recognized As Safe)'로 분류되어 있습니다.
- ☞ FAO/WHO 합동 식품첨가물 전문가 위원회 (JECFA) - 1987년 MSG의 안전성에 대해 재검토한 결과 성인 및 12주 미만의 영유아들에게도 안전성에 아무런 문제가 없다는 결론을 내리고 ADI(일일허용섭취량) 제한을 둘 필요가 없다고 공포하였습니다.
- ☞ 대한민국 - 국내 식품위생법에도 MSG를 인체에 안전한 식품첨가물로 정하여 사용법 및 사용량에 대해 전혀 규제하지 않고 있으며, 2010년 3월 식품의약품안전처는 보도자료를 통해 MSG의 안전성과 기능성을 재확인하였습니다.

3. L-글루탐산나트륨의 기능성

L-글루탐산나트륨은 요리에 한꼬집만 사용하여도 자연 재료의 맛을 돋우어 주며 감칠맛을 살려줍니다. 소금으로 간을 하기 전에 소량의 글루탐산나트륨을 먼저 사용하면 평소보다 소금을 덜 사용하여도 감칠맛나는 요리를 완성할 수 있습니다. 이는 감칠맛의 짭짤 상승효과 때문으로, 나트륨 섭취를 20~40% 감소시킬 수 있습니다.

(주)코젠바이오텍

업 체 명	(주)코젠바이오텍	대 표 자	남 용 석
주 소	서울특별시 금천구 가산디지털 1로 168 우림라이온스밸리 C동 11층	E-mail	jin4996@kogene.co.kr
홈페이지	https://kogene.co.kr/kr/	팩 스	02-2026-2155
전 화	010-3135-4996		

회사소개

코젠바이오텍은 핵산 자동화 추출시스템부터 결과분석 소프트웨어까지 “분자진단 토탈솔루션”을 제공합니다. 식품안전 뿐만 아니라 체외진단, 신종감염병, 동물질병 등 유전자분석이 가능한 모든 분야의 2,000종이 넘는 진단시약을 개발하였습니다. 끊임없는 연구개발을 통해 새로운 검사법과 제품을 국내/외 식품업계, 관공서, 연구소에 공급함으로써, 식품의 안전성을 확보하여 인류의 안전하고 건강한 삶에 기여하고자 노력하고 있습니다.

KogeneBiotech is the total solution provider for molecular diagnosis, offering everything from automated nucleic acid extraction system to result analysis software. Our product line covers real-time PCR assay in all fields such as clinical diagnostics, emerging diseases, animal diseases and food safety. We supply our products to the food companies, the government authorities, and the national research institutes. Also, we always continue to assist you to ensure that our products and technology lead to improve the public health and safety.

전시품목

1) Extraction & PCR instrument	2) Pathogen test System	3) Vegan test System	4) Halal test System
			

전시품목소개 - Real-time PCR 기반 분자진단을 위한 토탈 솔루션

- 1) Extraction & PCR instrument (PowerEXP™ & PowerAmp96™ & PowerAmp16™ Plus)
: PowerEXP™는 마그네틱 비드 방식으로 10~20분 내에 32개의 샘플을 처리하며 샘플 유형에 최적화된 카트리지가 타입의 시약과 프로토콜을 함께 제공한다. PowerAmp96™은 보정을 위한 레퍼런스 dye가 불필요하여 6개의 형광 채널(PowerAmp16™ Plus는 4개의 형광 채널)은 모두 타겟을 검출하는데 사용될 수 있으며 뛰어난 온도 제어로 균 일성, 정밀성, 정확성 있는 결과를 도출한다.
- 2) Pathogen test system (PowerChek™ 20 Pathogen Real-time PCR Kit & PowerPrep™ Pathogen NA Extraction Kit EXP)
: 식품 원재료 및 가공식품, 배양액 및 분변, 직장도말검체와 같은 샘플에서 식중독을 유발하는 미생물을 동시에 검출 할 수 있으며 분석에 필요한 시약들이 미리 분주되어 있는 premix 타입이다. 식중독 원인조사 표준시험법으로 효율 적인 역학조사에 기여하고 있다.
- 3) Vegan test system (PowerChek™ Animal Real-time PCR Kit Ver.1.0 & PowerPrep™ Universal DNA Extraction Kit EXP)
: 식품 원재료 및 가공식품, 화장품 및 의약품, 동물 및 가축사료 내 동물(100종 이상) 유래 유전자를 검출 할 수 있어 비건 검사에 활용할 수 있으며 DPC와 IC 사용으로 DNA 추출과 PCR 교차 검증이 가능하다.
- 4) Halal test system (PowerChek™ Pork Gelatin Real-time PCR Kit & PowerPrep™ Halal DNA Extraction Kit EXP)
: 젤라틴 함유 샘플을 포함한 각종 식품에서 돼지 특이 유전자를 높은 민감도로 검출하여 세계 3대 할랄검증기관 중 하 나인 인도네시아 LPPOM MUI의 표준검사법으로 채택되었다.

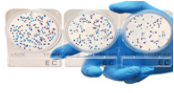
(주)바이오메드

업 체 명	(주)바이오메드	대 표 자	손 현 민
주 소	경기도 성남시 분당구 판교로 744 분당 테크노파크 C동 202호		
홈페이지	www.bio-med.co.kr	E-mail	info@bio-med.co.kr
전 화	031-707-3450 (대)	팩 스	031-707-3451

회사소개

(주) 바이오메드는 2005년 설립된 이후로 연구소, 식품 및 사료 업체 등에 품질관리, 검사장비, 시약, 검사 키트를 판매해 오고 있습니다. 특히 식품 안전과 위생을 위해 최고의 품질과 최상의 서비스를 제공하며 고객에게 신뢰받는 기업으로 꾸준히 성장해 왔습니다.

전시품목 및 소개

Romer Labs	ELISA: 곡류, 건과류, 곡물, 동물사료에서 곰팡이 독소 및 식품 속 다양한 알러젠을 효소면역 측정법(ELISA)을 이용해 신속하고 정량적으로 검출합니다. STRIP: Lateralflow기술을 이용한 Strip타입으로 식품공전 및 사료 관리법에 따른 곰팡이 독소별 정성검사 및 식품 속 알러젠의 정성검사가 가능합니다. AC(Immunoaffinitycolumns): 다양한 종류의 식품과 사료분야에 적용 가능하며 곰팡이독소 검출 전, 신뢰할 수 있는 전처리과정을 위하여 설계된 면역친화성 컬럼입니다.	
TheBioMed-Realtime PCR	Veri-Q PCR 316: 중합효소연쇄반응(Real-time PCR)을 이용하여 다양한 병원성미생물의 정량 검출분석이 가능합니다. - Fast 고속정량분석가능(30분 이내-40Cycle기준) - Low Cost Channel-type의 Plastic Chip사용 - Compact & Mobility: 컴팩트한 사이즈와 4.7kg의 무게로 이동이 편리 - High Performance: Chip사용방식을 통한 높은 민감도와 특이도 - Easy-to-Use: 작동법이 간단하여 누구나 쉽게 사용가능 4-Multiplex PCR (FAM, Cy5, HEX, TEX의 동시분석 PCR)	
NAVIGEN	생배지는 배지 제조과정 없이 바로 실험에 사용가능한 배지로, 사용자가 편리하게 사용할 수 있도록 용도에 따라 다르게 제조 및 포장하여 제공합니다. Broth타입 액체배지는 액상 형태이며, Agar타입(Plate한천배지)은 파우더에 Agar(한천)라는 성분이 들어있는 젤리같은 고체형태를 가지는 배지입니다.	
CompactDry	냉장보관이 불필요한 미생물 검사용 간이배지	
QUANTOM Tx	미생물 세포 카운터(박테리아 카운터) 전배양 없이 표준화 프로토콜로 총균·생균 동시 정량, 분석 40분 내 결과 확인 가능하며, QC 리드타임을 단축하고 데이터 일관성으로 품질 의사결정을 앞당깁니다.	

(주)밀테크

업 체 명	(주)밀테크	대 표 자	이 현 범
주 소	경기도 성남시 분당구 성남대로 331번길 3-9, 백궁프라자 3차 707호		
홈페이지	www.milltech.co.kr	E-mail	info@milltech.co.kr
전 화	02-578-3077, 3078	팩 스	02-578-3079

회사소개

- 1985년 설립하였으며 사료업계와 식품업계에 실험분석기기 공급 및 품질관리 업무에 관한 전반적인 서비스 활동을 하고 있습니다. 더불어 식품 및 사료업계에서 요구하는 기능성 원료에 대한 공급도 하고 있습니다.

전시품목

- | | | |
|---|---------|-----|
| 1) Immunoaffinity Column | / VICAM | U.S |
| 2) Vertu Touch (Myco quick tester) | / VICAM | U.S |
| 3) Total Dietary Fiber Analyzers | / ANKOM | U.S |
| 4) Flex Analyte Extractor(비타민&콜레스테롤/산가수분해/지방추출) | / ANKOM | U.S |

전시품목소개

- 1) Mycotoxin Tests (Immunoaffinity Column) / VICAM U.S.



Alfatest WB, Ochratest WB, Zearalatest WB DONtest WB, Fumonitest WB, AO (Afala, Ochra), AOZ (Afala, Ochra, Zearala) 6 in 1 (Afla, Ochra, Fumonisin, Zearalalenone, DON, Nivalanol, T-2/HT2)

- 2) Vertu Touch / VICAM U.S.



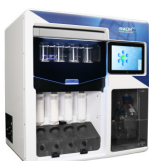
AFLA-V ONE, DON-V ONE, FUMO-V ONE, AQUA-VT :
Afla, Ochra, Fumo, Zearala, T2/HT2, Glyphosate

- 3) Total Dietary Fiber Analyzers / ANKOM U.S



식이섬유 분석기로서 분해, 침전 과정이 전 자동화 되어 있음.
현재까지 식이섬유에 대한 자동화 분석기로서는 전세계 유일한 기기임.
저항성 전분 실험이 가능하다.

- 4) FLEX Analyte Extractor (비타민&콜레스테롤 /산가수분해/지방추출) / ANKOM U.S



지용성 비타민 A,D,E 및 콜레스테롤 분석을 자동화 하였음
한번에 4개의 시료가 가능하며 2시간 이내에 비누화 과정, 고체상 추출 및 증발을 자동으로 실행하여 사용자의 작업을 최소화함

워터스코리아

업 체 명	워터스코리아	대 표 자	박 진 모
주 소	경기도 광명시 신기로 20 유플래닛타워 22층		
홈페이지	www.waters.com	E-mail	KS_Inquiry@waters.com
전 화	02-6300-9200	팩 스	02-6300-9204

회사소개

Waters는 컬럼 및 시료 전처리 화학물질, 분석 장비, 데이터 관리 소프트웨어를 통합한 식품 검사 시스템을 개발하는 선도 기업입니다. Waters의 종합 솔루션은 식품 분석 실험실이 다양한 화학 물질을 식별하고, 규제 요건을 충족하며, 운영 비용을 절감하고, 생산성을 향상시키며, 가장 중요한 공공의 안전을 확보하는 데 기여합니다.

전시품목

- Sample Preparation: Oasis Prime HLB 샘플 전처리
- ACQUITY UPLC/UHPLC Systems: ACQUITY UPLC Premier Systems
- Quantitation software: waters_connect MS Quan
- Triple Quadrupole Mass Spectrometry: Xevo TQ Absolute XR

전시품목소개

	Sample Preparation: Oasis Prime HLB 샘플 전처리 보다 빠르고 깨끗하며 간단해진 SPE는 여기에서 시작됩니다. Waters Oasis SPE 제품은 광범위한 sorbent와 다양한 형식으로 제공됩니다. Oasis 제품으로 간단하고 신속한 샘플 매트릭스 클린업부터 더 복잡한 샘플 전처리 문제에 이르기까지, 다양한 샘플 전처리 요구 사항을 충족할 수 있습니다.
	ACQUITY UPLC/UHPLC: ACQUITY UPLC Premier Systems MaxPeak Highperformance Surface(HPS) 기술을 적용하여 금속에 민감한 분석물질의 분리 및 검출 성능을 향상시키며, 분석 물질이 검출되지 않을 위험을 최소화하여 결과에 대한 신뢰성과 분석 효율성을 높여줍니다.
	Quantitation Software: waters_connect MS Quan 정밀하고 신속한 질량분석 정량 결과를 제공하여, 식품 및 환경 분석의 효율성과 신뢰성을 획기적으로 향상시키는 통합 데이터 처리 솔루션입니다.
	Triple Quadrupole Mass Spectrometry: Xevo TQ Absolute XR 극한의 감도와 정확도로 복잡한 매트릭스에서도 미량 성분을 정밀하게 검출하는 차세대 초고성능 Tandem Quadrupole 질량분석기입니다. 어려운 음이온화 화합물에 대해서도 더 낮은 정량한계를 달성하고 규제 요구사항을 충족할 수 있습니다. * 응용: PFAS, pesticides, veterinary drugs, natural toxins testing 등

브루커코리아(주)

업 체 명	브루커코리아(주)	대 표 자	GERALD N HERMAN
주 소	서울특별시 송파구 충민로 10, 톨동 5층 D-22호 (문정동, 가든파이프)		
홈페이지	www.bruker.com/microbiology	E-mail	BioTyper.BDAL.KR@bruker.com
전 화	02-403-9934	팩 스	

회사소개

Bruker는 과학장비 및 솔루션 분야의 글로벌 선두 주자로, 다양한 산업 및 응용 분야에 사용되는 고성능 과학 장비를 제조하는 회사입니다. 1960년에 설립되어 다양한 분야에서 세계적으로 활동하고 있으며, 70개 이상의 국가에 사무실과 시설을 운영하고 있습니다. 특히 생명과학, 재료연구, 의약품, 진단 및 응용 시장을 포함한 다양한 분야에서 사용되는 고성능 과학 장비 개발과 제조에 특화되어 있습니다. 주요한 분야로는 질량분석기, 적외선분광기, 핵자기공명(NMR) 및 X-ray 장비가 있으며, 이를 기반한 다양한 응용 솔루션을 제공하고 있습니다.

전시품목

MALDI Biotyper와 IR Biotyper의 소개 브로셔 및 소모품

전시품목소개

Bruker MALDI Biotyper sirius는 세균, 진균 및 기타 미생물에 대해 정확도 높은 동정결과를 제공하며, 특히 임상진단, 품질관리, 환경모니터링 및 식품안전 등의 분야에서 중요한 역할을 합니다. 미생물동정 분야에서 혁신적인 기술로 각광받고 있으며, 국내/외 실험실 및 기관에서 도입되어 신뢰도 높은 결과를 제공함으로써 다양한 응용 분야에서 활용되고 있습니다.

Fast microbial identification and same-day strain typing



MALDI Biotyper® sirius System

IR Biotyper®

Fast, easy and cost-effective

(주)진시스템

업 체 명	(주)진시스템	대 표 자	서 유 진
주 소	대전광역시 유성구 테크노2로 200-9		
홈페이지	www.genesystem.co.kr	E-mail	dkang@genesystem.co.kr
전 화	042-939-1086	팩 스	

회사소개

(주)진시스템은 식품의 안전성과 품질을 신속하고 정확하게 진단할 수 있는 Real-time PCR 기반 식품안전 진단 장비 및 키트를 개발·제조하는 전문 기업입니다.

저희는 HACCP, 식품공전 등 식품안전 기준에 부합하는 정밀한 검사 솔루션을 제공합니다.

주요 제품은 UF-300/340/400 시리즈는 사용 편의성과 검사 정확도를 가지며, 식중독균 10종(살모넬라, 리스테리아, Ecoli O157 등)에 대해 신속한 검출이 가능합니다.

(주)진시스템은 고객사의 검사 환경과 니즈에 최적화된 솔루션을 제공하며, 식품 안전 확보를 통한 소비자 신뢰 강화와 위생관리 수준 향상에 기여하고자 끊임없이 노력하고 있습니다.

전시품목

검사장비(Real-time PCR) : UF-300/340/400

진단키트 : 식중독균검출키트, TotalPatho(10종 식중독균 동시 검사 키트)

전시품목소개

1). UF 시리즈 Real-time PCR 장비

품 명	소 개	사 진
UF-300	소형 경량 모델로 소량 테스트를 진행하는 사용자에게 적합한 진 시스템의 스테디셀러입니다. 40분 내외로 진행되는 검사 시간과 직관적인 UI로 유저의 편의성과 효율성을 높였습니다.	
UF-340	4개의 슬롯으로 각각 다른 식중독균을 동시에 검사 할 수 있는 제품입니다. 한 번에 32테스트를 진행할 수 있어 검사량과 검사 식 중독균 종류가 많은 유저에게 적합한 제품입니다.	
UF-400	실험 전 전처리 없이, 핵산 추출부터 실험 결과까지 One-step 으로 진행되는 Real-time PCR입니다. 전문 실험실 없이도 현장에서 바로바로 실험을 진행할 수 있다는 장점을 가집니다.	

2) 식중독균 검출 키트

품 명	소 개	사 진
SMARTCHEK [®] Detection Kit (10종)	식중독의 주요 원인균 10종의 검출 키트로, AOAC, 식품공전 기준에 따라 개발된 키트입니다. 검체의 Primer와 Probe 전용 Bio-chip에 내재되어 있어 보다 쉬운 유저 핸들링으로 실험을 진행할 수 있습니다.	
TotalPatho	Salmonella, Clostridium, E.coli O157 등 10종의 식중독균에 대해 한 번에 테스트로 전부 동시 검출이 가능한 키트입니다.	
Rapi:Direct [™] Extraction kit for Foodborne pathogen	중균배양된 시료의 핵산을 추출해주는 키트입니다. 유저의 핸들링을 최소화 하여 초보자도 쉽게 실험을 진행할 수 있도록 돕습니다.	

(주)필코리아테크놀로지

업 체 명	(주)필코리아테크놀로지	대 표 자	박 민 봉
주 소	(08507)서울특별시 금천구 가산디지털1로 168 (가산동) 우림라이온스밸리 B동 102호		
홈페이지	www.philekorea.kr	E-mail	info@philekorea.co.kr
전 화	02-2105-7020	팩 스	02-2105-7025

회사소개

- 필코리아테크놀로지는 2000년에 설립하고, ISO 9001 인증을 받은 생명 과학 전문 기업입니다.
- 필코리아테크놀로지는 기초과학 장비 및 시약부터 최신 기술과 트렌드까지 국내 연구자 분들께 제공해드리고 있습니다.
- 분자 생물학의 기초 시약인 New England Biolabs, Long-Read sequencing 의 선두기업인 Oxford Nanopore Technologies, 최신 트렌드 중 하나인 Spatial biology 분야의 선구자 Bruker의 한국 대리점입니다.
- 필코리아테크놀로지는 바이오 산업 발전을 위해 지속적인 협력과 성장을 추구하며, 기술과 제품의 우위를 목표로 합니다.

전시품목

Oxford Nanopore Tech, Bruker, NEB

전시품목소개

생명과학 분자생물학 기초연구에 사용하는 시약 및 장비, 줄기세포 배양에 특화된 3D cell culture system부터 최신트렌드 하이테크놀로지인 Single Cell Spatial Biology, Long-Read sequencing system 및 서비스까지 거의 전 분야 제품을 제공하고 있습니다.

Explore the nanopore Sequencing solution

Oxford Nanopore는 DNA 및 RNA를 분석하여 Short-read 분석부터 Ultra Long-read까지 시월할 수 있는 유일한 시월상 장비입니다.

nCounter Analysis System
Up to 800 Gene
GX-mRNA, CNV
FFPE tissue, FF tissue

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Multi-Cellular
RNA Whole
Transcriptome
Protein 12000+ Targets

CosMx Spatial Molecular Imager
Single-Cell Resolution
Whole transcriptome
Protein 64 Targets

CellScape Precise Spatial Proteomics Platform
Single Cell Resolution
Proteomics
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bms
MIC qPCR CYCLER The World's 1st Magnetic Induction Cycler

MYRA Liquid Handler
For All qPCR Cycles, NGS Library prep

ALAMAR
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ELISA, qPCR, NGS Sequencing을 위한 NALISA 기반의 Proteomics System

Newogene
Next Generation Sequencing Service
Genome Transcription Epigenome Metagenome Pre-made Library Sequencing

SYNTHIGO
sgRNA Synthesis & Engineering Cell
Knockdown in iPSC Cells Knockdown Cells Pool/Clone Knock-in Cell Synthetic sgRNA

BILSEARCH
Custom Cligo Synthesis & Engineering Cell
BHQ Probes - MGB Probes BHQ Probe Probes Locked nucleic acid(LNA) probes Molecular Beacon probes BHQplus Probes

New England Biolabs
분자 생물학 연구에 기초 플라스미드 NGS library prep까지 다양한 분자적 제품을 개발 및 공급하고 있습니다.

Creoptix
WAVE SYSTEM Drug Affinity Analysis

CELVIVO
CLINOSTAR Stress-Free 3D Cell Culture Incubator

azure biosystems
SAPPHIRE FL Laser-Scanning System In-cell western

TISSUEFAXS
AZURE IMAGER Gel & Chem, Q&A, NMR

TISSUEFAXS CYTOMETRY
Tissue Cytometers & Analysis Solutions

GeneReach
taco Prep Bead beater Homogenizer

sphere bio
Cyto-mine Chroma Dissipate microfluidic biochips and fluid control for Single Cell analysis

Biotec
Qsep Series Capillary based DNA/RNA-Protein Analyser

IZON
Gen2 qEV columns+APC V2 Isolate and Characterize Extracellular Vesicles

(주)세스코

업 체 명	(주)세스코	대 표 자	전 찬 혁
주 소	서울특별시 강동구 상일로10길 46	E-mail	
홈페이지	www.cesco.co.kr	팩 스	
전 화	02-1588-1119		

회사소개

1976년 설립한 세스코는 생활환경을 저해하고 각종 질환을 일으킬 수 있는 해충과 바이러스, 박테리아 등의 전염성 유해 세균에 대한 위생 솔루션을 제공해 쾌적한 생활 공간을 만들기 위해 노력해왔으며 약 50여 년간의 노하우를 바탕으로 식품안전 솔루션과 세스코 과학의 환경 가전을 통해 일상의 안심까지 제공하는 글로벌 종합환경위생기업으로 도약했습니다. 현재 해충방제, 바이러스 케어, 식품안전, 공기질 안심 관리, 환경위생 솔루션 사업 등을 영위하고 있으며 전국 90여 개 지사와 체계적이고 전문적인 교육을 이수한 2,500여 명의 서비스컨설턴트 등 전국적인 네트워크를 갖추고 40만 고객에게 서비스를 제공하고 있습니다.

전시품목

식품안전솔루션, Testing, Smart IPM 장비, 공기질 솔루션, 환경위생 Chemical, 정수기, 공기청정기 등

[세스코 50주년을 기념]

세스코 과학으로 관리합니다
글로벌 No.1 종합환경위생기업 세스코

지금까지 세스코 솔루션은 누구도 몰래낼 수 없는 정확한 진단과 과학적인 처방, 시공 관리를 통해 독보적인 전문성을 키워왔으며, 50여 년 축적해 온 'Science'를 바탕으로 전 인류의 안전한 삶에 기여하고 있습니다.

사람이 먹는 음식이기에, 사람이 마시는 공기이기에, 우리 일상을 위협하는 바이러스이기에, 눈에 보이지 않는 곳까지 알고 안심할 수 있는 세상을 만들어가는 이곳

세스코는 세상 모든 환경위생을 연구하고, 관리를 책임지는 '종합환경위생기업'입니다.

CESCO Science. ON Life

- CESCO** Integrated Pest Management Solutions
- CESCO Food** Food Safety Solutions
- CESCO Testing** Testing Services
- CESCO Air** Air Quality Solutions
- CESCO Water** Water Solutions
- CESCO AirpuriTune** AirpuriTune Solutions
- CESCO MyLab** MyLab Solutions

(주)피앤지바이오메드

업 체 명	(주)피앤지바이오메드	대 표 자	성 원 기
주 소	경기도 용인시 기흥구 흥덕중앙로 120, 1609호(유타워)	E-mail	strategy@pngbiomed.com
홈페이지	http://www.pngbiomed.com/	팩 스	031-627-2330
전 화	031-627-2331		

회사소개

(주)피앤지바이오메드는 식품안전성 관련 제품의 전문 제조업체로 성장하기 위해서 설립하였으며, 대표이사의 15년간의 축적된 식품안전성 관련 연구개발 경험을 바탕으로 미생물 검사용 필름배지 및 검사 장비의 상품화를 진행하고 있습니다.

전시품목

Petricore(미생물 건조 필름배지)

전시품목소개

식품 미생물 시험에 사용하는 분말형 건조 필름배지를 국내 최초, 글로벌 2번째로 국산화에 성공하였습니다. 현재 정부를 포함해 모든 식품업체가 100% 수입에 의존하고 있었으나 당사의 제품은 3M 제품 대비 동일 성능 확인 및 가격 경쟁력을 가지고 있어 한국을 포함한 전 세계 수요층 확보가 가능합니다.



영인과학(주)

업 체 명	영인과학(주)	대 표 자	김 현 철
주 소	06030 서울시 강남구 압구정로 28길 22 구정빌딩 6층	E-mail	dlmin@youngin.com
홈페이지	www.youngin.com	팩 스	02-519-7400
전 화	02-519-7376		

회사소개

영인과학(주)은 1976년 설립 이후, 질량분석기, 분광분석기, 크로마토그래피, 현미경 등 다양한 과학분석기기를 제공해 왔습니다.

현재 SCIEX, Mettler Toledo, Cytiva 등 글로벌 브랜드와 협력하여 식품, 제약·바이오, 환경, 에너지 분야 연구자들에게 정밀한 분석 솔루션을 공급하고 있으며, 장비 도입부터 응용 지원, 사후 서비스까지 일괄 제공하고 있습니다.

또한 정기적인 세미나와 교육을 통해 최신 분석기술과 응용 사례를 공유하며, 연구자들이 장비를 효율적으로 활용할 수 있도록 지원하고 있습니다.

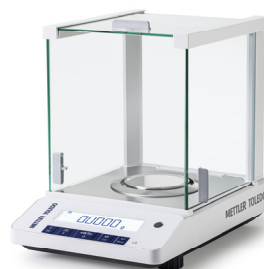
영인과학은 앞으로도 연구자와 산업계가 필요로 하는 실질적이고 신뢰성 높은 솔루션을 제공하기 위해 최선을 다하겠습니다.

전시품목

건조필름배지/전자저울/pH미터/현미경/질량분석기/GC용 관능검출기 외, 브로셔



SCIEX TripleQuad 5500+ LC-MSMS System-QTRAP Ready



메틀러토레도 LA204 저울

휴코에프에스(주)

업 체 명	휴코에프에스(주)	대 표 자	허 문 중
주 소	서울시 서초구 서운로 13, 2102호(서초동, 중앙로알오피스텔)	E-mail	hukofs@hukobio.com
홈페이지	http://www.hukobiomall.com	팩 스	02-3474-7601
전 화	02-3473-5421		

회사소개

1994년 설립 이후 Food Safety라는 목표 아래 오직 한길만을 걸어온 식품위생 전문 기업입니다. 식품 안전과 품질관리를 위한 분석, 제어, 모니터링을 지원합니다. 식품 위생 및 식품안전성 증진에 기여하고자 지속적인 제품 개발과 서비스를 제공하기 위해 노력하고 있습니다.

전시품목

HAPS

- 1) 멸균희석액 : 미생물 희석을 간편하게 도와주는 제품
- 2) 전면필터와이어멸균백 : 전면필터로 구성된 와이어 멸균백
- 3) Poultry Rinse bag : 도계, 도축용 멸균 린스백
- 4) 자동시료균질기 : 시료전처리 균질화 장비

전시품목소개

NEOGEN

- 1) Sponge Stick : 도축검사용 스펀지 스틱
- 2) LM1 : 표면오염도 ATP 측정장비

KIKKOMAN

- 1) Lumitester Smart : 표면오염도 ATP 측정 장비

GOLD STANDARD DIAGNOSTICS

- 1) Microgen GN-ID, Listeria-ID : 미생물 생화학 동정 키트
- 2) Microgen Path-Chek Kits : 표면 식중독균 검출 키트

FlavorActiV

관능검사용 센서리 키트

HAPS				NEOGEN
멸균희석액 	전면필터와이어멸균백 	Poultry Rinse bag 	자동시료균질기 	Neogen Sponge Stick 
GOLD STANDARD DIAGNOSTICS		NEOGEN	KIKKOMAN	FlavorActiV
Microgen GN-ID, Listeria-ID 	Microgen Path-Chek Kits 	LM1 	Lumitester Smart 	관능검사용 센서리키트 

SCIEX

업 체 명	SCIEX	대 표 자	조셉폭스, 크리스토퍼제임스아피세르노,아메치에케노와추쿠
주 소	서울시 서초구 매향로 16, 하이브랜드 리빙관 16층 SCIEX		
홈페이지	https://sciex.com/kr	E-mail	sciexkorea@sciex.com
전 화	080-020-1000	팩 스	02-2155-2150

회사소개

“질량분석기 선도 기업”

SCIEX는 정량 분석과 특성 분석 분야에서 가장 중요한 분석 과제를 해결할 수 있도록 고객을 지원합니다. 혁신적인 기술, 탁월한 신뢰성과 고객 지원을 바탕으로 지난 50년 이상 LC-MS/MS 분야를 선도해오고 있습니다.

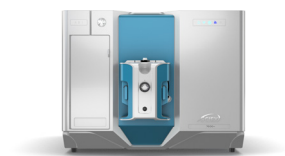
1981년 최초의 상업용 Triple Quadrupole 질량분석기를 출시한 이래, SCIEX는 생명을 바꾸는 연구와 결과에 영향을 주는 기술과 솔루션을 지속적으로 개발해 왔습니다.

SCIEX는 미국에 본사를 두었으며, 세계적인 생명 과학 및 기술 혁신 기업인 Danaher의 일원으로서 생명 과학, 바이오제약 및 의약품 산업 시장에서 약물 개발과 생산, 식품 및 환경 안전, 임상 연구에 사용되는 과학기기 장비 및 소프트웨어와 서비스를 제공하는 글로벌 기업입니다.

전시품목

SCIEX 7500+ system, ZenoTOF 7600+ system

전시품목소개



SCIEX 7500+ 시스템은 표적 정량 분석 분야에서 혁신적인 기술을 제공하며, 복잡한 매트릭스에서 오랜 시간 동안(최대 2배) 최고의 감도를 유지할 수 있도록 설계된 Triple Quadrupole입니다. SCIEX 7500+ 시스템을 사용하면 약물 개발, 신종 오염 물질 및 생명과학 연구에서 최고 수준의 감도로 정량 분석을 수행할 수 있습니다.



SCIEX ZenoTOF 7600+ 시스템은 정량 측정의 속도, 깊이 및 확실성을 향상 시키기 위해 스캐닝 사중극 차원을 추가한 Zeno Trap 지원이 가능한 QTOF입니다. ZT Scan DIA 기술과 전자 활성화 분해(EAD) 기능을 통해 높은 특이성과 민감도를 제공합니다.

(주)진성유니텍

업 체 명	(주)진성유니텍	대 표 자	전 성 빈
주 소	경기도 고양시 덕양구 통일로140 A동 443호(동산동, 삼송테크노밸리)		
홈페이지	http://jsunitech.com/	E-mail	foods012@jsunitech.com
전 화	02-2219-5157	팩 스	02-2219-5158

회사소개

식품 안전성, 미생물 실험 자동화 장비와, Autoclave, 혐기배양 챔버, Spiral Plater, Lab Blender 등의 실험실 장비, 미생물 배양용 배지, 미생물신속 진단 KIT 곰팡이독소진단 KIT 등을 취급하고 있으며 이들 제품들과 관련하여 식품, 미생물 실험실에 필요한 장치들을 함께 공급하고 있습니다.

또한, 기업부설 연구소에서는 식중독관련 Workshop을 개최하여 실무자들의 실험실무 습득에 도움을 주고 있습니다.

전시품목

- 1) MALDI-TOF MS System
- 2) Scan 4000

전시품목소개

- 1) MALDI-TOF MS System
 - 임상, 약품시험, 식품 및 다양한 연구를 위한 빠르고 정확한 미생물 동정 플랫폼
- 2) Scan 4000
 - 여러 종류의 Petri dish, media에 적용 가능한 Automatic colony counter & inhibition zone reader



〈MALDI-TOF MS System〉



〈Scan 4000〉

(주)유로사이언스

업 체 명	(주)유로사이언스	대 표 자	이 기 용
주 소	경기도 성남시 중원구 둔촌대로457번길 27 우림라이온스밸리1차 815		
홈페이지	www.euroscience.co.kr	E-mail	euro@euroscience.co.kr
전 화	031-737-2260	팩 스	031-737-2264

회사소개

저희 (주)유로사이언스는 1996년에 설립되어, 지난 30년 이상 현장용, 실험실용 금속 분석 장비에서부터 ICP-OES, XRF, 질량 분석기와 Proteomics 관련 장비 및 각종 자동화 된 전처리 및 샘플러 장비에 이르는 최신의 첨단 기기들을 다양한 산업현장, 대학, 민간 R&D센터, 국가 기관 및 연구기관에 공급하고, 기술 지원하고 있습니다.

전시품목

1) 미네랄 오일(MOSH & MOAH) 자동화 분석 시스템 2) ICP-MS

전시품목소개

1) 미네랄 오일(MOSH & MOAH) 자동화 분석 시스템

- CHRONECT Workstation MOSH/MOAH는 식품 및 생활 용품의 가공 과정에서 축적되는 미네랄 오일(MOSH, MOAH)을 분석하는 자동화된 시스템입니다.

LC-GC-FID 기술을 사용하여 MOSH와MOAH를 동시에 분석하며, 자동Epoxidation, Aluminium Oxide Clean-up정제를 통해 정확한 분석이 가능합니다.



2) ICP-MS Spectrometer (ICP 질량분석기)

- 환경, 식품, 제약, 소비자 검사 분야에 최적화된 고감도·고안정성의 Quadrupole 타입 ICP-MS Spectrometer입니다.
- 고출력 LDMOS 플라즈마 성능과 고 매트릭스 호환성으로 정밀한 분석이 가능하며, 직관적인 소프트웨어와 간편한 유지관리로 실험실의 효율을 향상 시켜 줍니다.



(주)프라임포디아

업 체 명	(주)프라임포디아	대 표 자	오 규 하
주 소	경기도 안양시 동안구 흥안대로 415, 931호 외	E-mail	prime4dia@prime4dia.com
홈페이지	www.prime4dia.com	팩 스	031-478-3108
전 화	031-478-3105		

회사소개

(주)프라임포디아는 알바이오팜 (R-Biopharm), 트릴로지(Trilogy) 국내 공식대리점입니다.

전시품목

식품 검사 시스템 (Enzyme시약, PCR, ELISA, 신속진단키트, Affinity column, 콘트롤 및 스탠다드)

전시품목소개

- 식품 원료, 생산공정, 완제품 단계에서 모두 검사가 가능한 다양한 제품의 포트폴리오 보유
- Enzyme, Vitamin, Mycotoxin, Allergen, GMO, Microbiology/hygiene control 등을 위한 Enzyme시약, PCR, ELISA, 신속진단키트, Affinity column, 콘트롤 및 스탠다드 등을 보유
- SPC (Solid Phase Column)
- AOAC, Codex method
- 96 well plate reader

Microbiology/hygiene control 미생물 식품 안전성 분석	Mycotoxin analysis 마이코톡신은 사상균에 의해 생성되는 독성 2차 대사산물	Reference material and standards Trilogy® 자연요염 물질 및 곰팡이 독소 표준품
		
Allergens 표면, 세척수 및 식품의 알레르겐 분석	Gluten / Gliadin 표면, 세척수 및 식품의 글루텐 분석	Vitamin analysis 식품, 사료 및 비타민 함유 제품의 비타민 분석
		Enzymatic analysis 효소 분석: 단일 테스트에서 고처리량 테스트까지

에스엘인터내셔널

업 체 명	에스엘인터내셔널	대 표 자	심 수 련
주 소	경기도 고양시 일산동구 강촌로 146, 102동 1704	E-mail	
홈페이지		팩 스	
전 화	070-4200-4226/010-2971-4226		

전시품목

Microgravity_Simulator

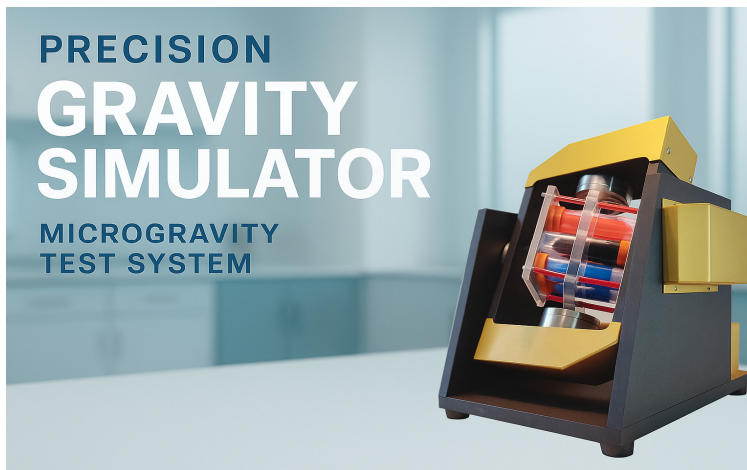
전시품목소개

3D Clinostat

3D 클리노스탯은 식물, 미생물, 세포 및 다양한 생체 시료에 대해 중력 영향을 제거하거나 미세중력 환경을 모사하기 위해 설계된 장비입니다. 이 장비는 두 축의 저속 회전을 통해 시료에 작용하는 중력벡터의 방향을 지속적으로 변화시켜, 시료가 실질적으로 무중력 상태에 놓인 것과 유사한 환경을 제공합니다.

주요 적용 분야:

- ! 우주 생물학 및 미세중력 연구
- ! 생명과학 실험(세포배양, 발아, 성장 등) ! 우주농업, 생물반응기 개발
- ! 중력 민감 반응 연구 외



(사)한국건강기능식품협회

업 체 명	(사)한국건강기능식품협회	대 표 자	정 명 수
주 소	경기도 성남시 분당구 대왕판교로 700 코리아바이오파크B동 102호	E-mail	maytidug@naver.com
홈페이지	https://www.khff.or.kr/	팩 스	031-628-2349
전 화	031-628-2327		

회사소개

- 우리 협회는 건강기능식품 산업의 건전한 발전과 국민 건강 향상을 위해 합리적 제도 개선, 건강기능식품 세계화, 산업 활성화, 대국민 홍보, 표시·광고 심의, 법정교육을 포함한 정부위탁사업 등의 주요 사업을 추진하고 있음

전시품목

- 맞춤형 건강기능식품

전시품목소개

- 맞춤형건강기능식품 제도 및 건강기능식품 관리정책 소개

식약처는 국민의 건강증진과 안전한 건강기능식품 이용을 위해 과학적 근거에 기반한 관리 정책을 지속적으로 추진하고 있습니다. 그중에서도 개인의 건강 상태, 식습관, 복용 중인 의약품 등을 종합적으로 고려하여 전문가의 상담을 통해 가장 적합한 건강기능식품을 조합·제공할 수 있도록 한 맞춤형건강기능식품 제도를 2025.3.19일부터 운영하고 있습니다.

본 제도는 「건강기능식품에 관한 법률」에 따라 맞춤형건강기능식품판매업으로 신고한 영업소에서, 맞춤형건강기능식품관리사(의사, 약사, 영양사 등 7개직종)의 전문가 상담을 거쳐 개인의 건강상태에 맞는 제품을 선택하고, 이를 위생적이고 안전한 기준에 따라 소분·조합하여 제공하는 제도입니다.

이를 통해 소비자는 과잉섭취나 부적절한 중복섭취를 예방할 수 있으며, 전문가의 조언을 통해 보다 과학적이고 안전한 맞춤형 건강관리 서비스를 이용할 수 있습니다.

한편, 건강기능식품은 일상적인 식사로 충분히 섭취하기 어려운 영양소나 인체 기능에 유용한 성분을 사용하여 제조·가공한 식품으로, 반드시 '건강기능식품' 문구 또는 도안(마크)이 표시된 제품만을 선택해야 합니다.

식약처는 기능성과 안전성을 과학적으로 평가해 인정한 제품만이 해당 표시를 사용할 수 있도록 엄격히 관리하고 있으며, 우수건강기능식품제조기준(GMP)을 적용하여 원료 입고부터 완제품 출하까지 전 과정의 품질을 철저히 관리하고 있습니다.

현재 식약처는 고시형 기능성 원료 96종과 개별인정형 기능성 원료 395종을 관리하고 있으며, 영업자의 이상사례 보고, 영업자 준수사항 준수 여부 확인, 소비자 교육·홍보 강화 등을 통해 국민이 더욱 신뢰할 수 있는 건강기능식품 유통 환경을 조성하고 있습니다.

이번 제40회 한국위생안전성학회 학술대회에서는 맞춤형건강기능식품 제도에 대한 이해와 인지도를 높이기 위해 맞춤형건강기능식품 홍보부스를 운영합니다.

동 홍보 부스에서는 건강기능식품 제도 전반 소개, 맞춤형건강기능식품관리사의 상담 시연, 제도 관련 인지도 조사 및 홍보자료 배포 등을 통해 현장 참여자와 직접 소통하며 제도의 취지를 홍보할 예정입니다.

에스에스바이오팜(주)

업 체 명	에스에스바이오팜(주)	대 표 자	김 옥 희
주 소	충남 천안시 서북구 입장면 홍천당곡길 56-3		
홈페이지	http://www.ssbio.kr/	E-mail	ksh4030001@hanmail.net
전 화	070-7452-7004	팩 스	070-8622-3290

회사소개

에스에스바이오팜(주)(SS Biopharm Co., Ltd.)은 건강기능식품 연구, 제조 및 유통을 전문으로 하는 중소기업으로, 천연물을 기반으로 하여 고품질 건강기능식품을 개발·생산하는 생명과학 기업입니다.

회사는 고객을 최우선으로 생각하는 기업이 되기 위해 노력하며, 세계 속에서 조화를 이루며 인류의 건강한 미래를 위한 새로운 가치를 창출하는 글로벌 헬스케어 기업으로 도약을 꿈꾸고 있습니다.

전시품목

① 세포배양식품 생산을 위한 식용 배지용 기능성 원료 (4종)

:2025년 규제자유특구혁신사업육성사업의 1차년도 결과물로써, 생검 기반 소 세포주를 활용하여 항산화 및 혈청 보완적 생활성 식용 원료들을 최적화하여, 세포배양식품 생산을 위한 배양액 첨가제의 제품화를 검증하고 사업화를 목적으로 개발중인 신소재.

◆SSB-SP001, SSB-SP001, SSB-SBE001, SSB-SBE002

② 에스에스바이오팜(주)의 대표 기능성식품

◆ 요가드 (YOGUARD), 2025년 건강기능식품 대상수상 제품 (배뇨건강부문)

◆ 레드메리베타, 2025년 건강기능식품 대상수상 제품 (뼈 건강부문)

◆ 올히드솔루션, 2025년 병입형 신제품. 혈관건강의 모든 것!! 활력개선!!

전시품목소개



경남대학교 산학협력단 / 경남 수산부산물 재활용 규제자유특구 사업화 지원

업 체 명	경남대학교 산학협력단 / 경남 수산부산물 재활용 규제자유특구 사업화 지원	대 표 자	박 은 주
주 소	경남 창원시 마산합포구 경남대학교로 7		

특구 개요

- 특구명: 9차 경상남도 수산부산물 재활용 규제자유특구
- 목 적: 폐기 처리되는 참치 부산물(껍질, 뼈 등으로 참치 한 마리 당 60% 차지)을 고부가가치 제품으로 제작하여, 수산 업계 고부가가치 신산업 창출
- 위치/면적: 경남 통영시 · 창원시 · 고성군 등/1.84km²
- 사업자/지정기간: (주)동원F&B 등 9개 사업자/’24.6.1~’28.12.31 (4년 7개월)

관련법	특례 사항	규제부처
폐기물관리법 §13조 등	[현행] 어류 부산물에 특화된 재활용 및 처리 기준은 부재하며, 사업장 폐기물에 대한 포괄적인 기준만 규정 ⇒ [특례] 부패·변질 우려가 높은 어류 부산물의 특성을 반영한 재활용 및 처리 세부기준 마련	환경부

실증사업 개요

구분	사업내용
수산부산물 재활용 실증	• 참치부산물 재활용 공정별 기준 수립 • 참치부산물 안전성 확보 실증 • 참치부산물 중간소재화 및 표준공정도 도출 1 참치 머리 및 안구 ⊙ 열수, 효소 등에 의한 Crude oil 추출 후 정제 어유화 ⊙ 추출방법 변경 및 고순도, 분말화, 식약약품화 검토 2 참치 껍질 ⊙ 반려동물 사료의 원료 ⊙ 식품의 소재(천연조미료, 특정아미노산, 셀레늄 강화 등 단백질 소재화) 3 참치 자숙액 ⊙ 추출가공하여 참치농축액 제조 ⊙ 프로바이오틱 생산 소재화 4 참치 내장 및 껍질 ⊙ 심장, 동맥구, 껍질 물질 추출 소재화 ⊙ 부위별 소재화, 기능성화(콜라겐, elastin 등)
사업화 지원사업	• 실증환경 조성(안전점검위원회 운영, 보험가입 지원, 네트워킹 등) • 특구사업자 수요기반 기업지원(패키지지원, 시험임증지원 등) • 특구사업·법제화(부대조건, 법률개정(안)도출) 관리

기대효과

- 어류 부산물의 재활용을 촉진하여 수산업계의 고부가가치화 및 친환경 전환 선도
- 재활용에 따른 제품화 시 연간 약 3,463.84억원의 경제적 효과와 2,778명의 고용유발 효과 기대

중앙대학교 식품안전규제과학과

업 체 명	중앙대학교 식품안전규제과학과	대 표 자	이 희 석
주 소	경기도 안성시 대덕면 서동대로 4726	E-mail	
홈페이지	http://food.cau.ac.kr	팩 스	031-675-3108
전 화	031-670-3258		

회사소개

2021년 중앙대학교는 식품의약품안전처 주관 글로벌 최고 수준의 식품안전 규제과학 전문가 양성을 위한 인재양성사업으로 식품 안전성평가(신소재식품 등) 분야 규제과학 연구를 선도할 석박사 과정 운영대학으로 선정되었습니다. 식품 안전 규제과학 전공 석박사 인력을 집중 양성하고, 산업 현장인력의 연구·교육 훈련을 통해 국내·외 규제과학 실무 인력 양성에 기여 할 것입니다.

전시품목 및 소개

- 학과홍보 리플렛
- 학과홍보 포스터

식품안전규제과학 과정 소개

2021년 중앙대학교는 식품의약품안전처 주관 글로벌 최고 수준의 식품안전 규제과학 전문가 양성을 위한 인재양성사업으로 식품 안전성평가(신소재식품 등) 분야 규제과학 연구를 선도할 석박사 과정 운영대학으로 선정되었습니다. 식품 안전 규제과학 전공 석박사 인력을 집중 양성하고, 산업 현장인력의 연구·교육 훈련을 통해 국내·외 규제과학 실무 인력 양성에 기여 할 것입니다.

비전

SMART^{4.0} Food Safety & Regulation
Safety Management through Advanced & Reliable Technology

식품안전규제과학분야를 선도할 미래기차장을 글로벌 신진 인재양성

목표

- ✓ 교육 과정의 성공적인 운영을 통한 규제과학전문인력양성
- ✓ 창의적인 연구수행
- ✓ 글로벌네트워크 기반구축

인재상

식품안전에 필요한
인기종 및 새로운 소재에
대한 이해 능력

식품안전
규제과학과
인재상

식품 안전과 관련된
소재와 물질의 식품안전
규제 과학 연구 능력

식품안전규제 분야에
연구성과의 향상 등
이대능력

식품안전 규제를 위한
과학적 평가 및 품질 향상 능력

식품안전규제과학 과정 소개

2021년 중앙대학교는 식품의약품안전처 주관 글로벌 최고 수준의 식품안전 규제과학 전문가 양성을 위한 인재양성사업으로 식품 안전성평가(신소재식품 등) 분야 규제과학 연구를 선도할 석박사 과정 운영대학으로 선정되었습니다. 식품 안전 규제과학 전공 석박사 인력을 집중 양성하고, 산업 현장인력의 연구·교육 훈련을 통해 국내·외 규제과학 실무 인력 양성에 기여 할 것입니다.

중양대학교 대학원 식품안전규제과학과

Department of Food Safety and
Regulatory Science

☎ 전화 031) 670-3258
☎ Fax 031) 675-3108
☎ 홈페이지 <http://food.cau.ac.kr>

흑석캠퍼스 사무실 203관 서라벌홀 408호

안성캠퍼스 사무실 810관 원관 8516호

중양대학교 식품안전규제과학과

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☎ Fax 031) 675-3108
☎ 홈페이지 <http://food.cau.ac.kr>

기기부스 전시회 소개

- 기기부스 전시회는 11월19일(수)~11월21일(금)에 해비치 호텔 지하 1층에서 진행되오니, 많은 관심 부탁드립니다.

전시참가업체

- 네오젠코리아, (주)세니젠, 씨모피셔사이언티픽코리아(주), (주)비오메리코코리아, Hygiena, 고마바이오텍(주), ASANA, (주)코젠바이오텍, (주)바이오메드, (주)밀테크, 워터스코리아, (주)브루커코리아, (주)진시스템, (주)필코리아 테크놀로지, (주)세스코, (주)피앤지바이오메드, 영인과학(주), 휴코에프에스(주), SCIEEX, (주)진성유니텍, (주)유로사이언스, (주)프라임포디아, 에스엘인터내셔널, (사)한국건강기능식품협회, 에스에스바이오팜(주), 경남대학교 산학협력단, 중앙대학교 식품안전규제과학과

경품 추첨 안내

- 기기부스 전시 참가 업체에서 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 : 11월 21일(금) 12:00, 다이아몬드홀 A)

■ 행운상 경품 내역 ■

등수	경 품	당첨자 수
1등	아이패드	1명
2등	애플워치	1명
3등	에어팟	1명
4등	신세계 상품권 5만원	10명

* Plenary Lecture 2 종료 후

- 일시 : 11월 20일(목)
- 장소 : 다이몬드홀 A
- 경품 추첨: 아이패드 1인, 신세계 상품권 10만원 3인

* Plenary Lecture 3 종료 후

- 일시 : 11월 21일(금)
- 장소 : 다이몬드홀 A
- 경품 추첨: 아이패드 1인, 신세계 상품권 10만원 3인

* Session 26, 27, 29 종료 후

- 일시 : 11월 21일(금)
- 장소 : 각 세션홀
- 경품 추첨: 신세계 상품권 5만원 4인

시상식 안내

- 학회상(학술상, 공로상), 식품의약품안전처장 표창, 신승 식품과학상, 한국식품산업협회장상, 신진과학자상, 우수논문상(피인용)은 11월 19일(수) 15:00 다이아몬드홀 A에서 진행됩니다.
- Graduate Student Competition 구두발표 시상 : 11월 21일(금) 12:00 폐회식에서 진행됩니다.
- 최우수 논문발표상 : Part I : 11월 19일(수) 17:00 이후, Part II : 11월 20일(목) 12:00 이후, Part III : 11월 20일(목) 16:30 이후, Part IV : 11월 21일(금) 12:00 이후, 해당 포스터에 스티커가 부착되며 정기학술대회 개최 이후 상장(우편발송)을 발표자에게 전달할 예정입니다.

등록비 및 연회비

구분	회원			비회원		
	등록비	연회비	Package (등록비+연회비)	등록비	회원가입+ 연회비	Package (등록비+연회비)
일반회원	200,000	50,000	250,000	230,000	70,000	280,000
이사회원	200,000	100,000	300,000	-	-	-
학생회원	120,000	10,000	130,000	130,000	30,000	140,000

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 되며, 학술대회 무료등록(5명) 혜택이 있습니다.

이 밖에도 저희 학회에서 진행되는 기업 혜택이 있는 업무에 우선 고려 대상이 되실 수 있습니다.

기기 부스 전시 및 포스터 전시

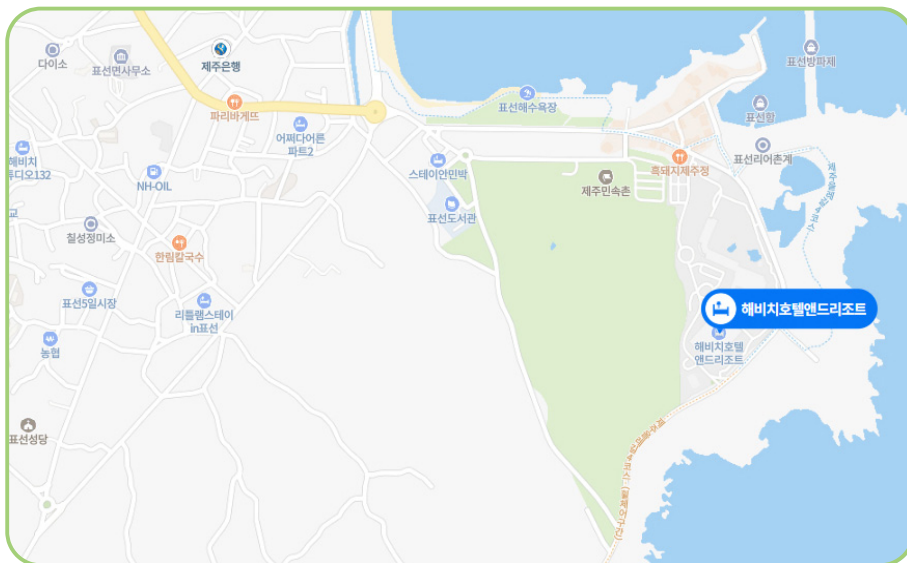
2025. 11. 19. ~ 11. 21. | 제주 해비치 호텔 & 리조트

한국식품위생안전성학회 2025년 정기학술대회

■ 독립부스 (3mx2m): 16ea
■ 기본조립부스 (3mx2m): 24ea
~ Poster Board: 42ea = 66side



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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식품의약품안전처



식품의약품안전처
식품의약품안전평가원

KFRI 한국식품연구원



KAHAS
Korea Agency of HACCP
Accreditation and Services



식품안전정보원
NATIONAL FOOD SAFETY INFORMATION SERVICE



한국식품산업협회
Korea Food Industry Association



한국식품과학연구원
Korea Advanced Food Research Institute



한국소비자원
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고마바이오텍(주)



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LAS
Life is Art of Science



국립부경대학교
PUKYONG NATIONAL UNIVERSITY



경북대학교
KYUNGPOOK NATIONAL UNIVERSITY



이화여자대학교
FWAHA WOMAN'S UNIVERSITY



시스템헬스융합전공
System Health & Engineering



DAESANG
대창주식회사



코젠바이오텍



BioMed
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MILLTECH

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EURO SCIENCE CO.,LTD



PRIME DIA



KHFF 한국건강기능식품협회
Korea Health Functional Food Association



에스에스바이오팜
SSBIO PHARM®



경남대학교 산학협력단
Industry Academic Cooperation Foundation, Kyungnam University



중앙대학교
CHUNG ANG UNIVERSITY



Microgene
주식회사 마이크로진



KOFST

Genelix™

Real-time PCR detection kit

NGS 및 생물정보분석 기술 바탕으로
빠르고 정확한 신속검출키트

1 Easy & Simple

- 전 배양 포함되어 12~24시간 내 결과 확인 가능
- Template DNA만 준비하면 결과 확인 가능

2 Fast & Effective

- 각 군주 검출에 최적인 target gene 사용하여 짧은 시간 내에 검출 가능

3 Sensitive

- 아주 극소량의 DNA 농도(0.01ng/μl)만 있어도 검출 가능

4 Reliable

- 다양한 미생물 종 확인하고자 하는 군주만 특이적으로 검출할 수 있도록 면밀한 검증작업 진행

5 Customizing Service

- 고객맞춤형 키트 제작 서비스

Genelix™ Product



Pathogen

식품 또는 환경 내 존재하는 식품공전에 명시된 모든 식중독균을 검출할 수 있는 신속검출키트



Virus

아프리카돼지열병 등 바이러스성 전염병 및 식중독 바이러스를 검출할 수 있는 신속검출키트



Vegan / Halal

다양한 식품내에 동물성 성분의 혼입 여부와 특정 동물성 원료의 사용여부 확인 가능 신속검출키트



GMO

다양한 식품내에서 GM 작물의 혼입여부를 신속하게 판단할 수 있는 신속검출키트 국내 수입 곡, 육수 등의 모든 EVENT GMO 검출 가능

Genelix™ Q16

컴팩트형 4채널 Real-time PCR



컴팩트형 Real-time PCR 기기

- 합리적인 가격으로 누구나 쉽게 사용



빠르고 정확한 정밀온도 제어

- 고속 온도제어 시스템으로 빠른 결과값 확인



QR 코드로 편리한 실험 설정

- Real-time PCR Kit의 QR코드 리딩 후 실험 조건 자동 설정



실시간 그래프 확인

- 실시간으로 실험 데이터(Graph) 모니터 확인 가능

Geneka

NGS 서비스

Whole Genome Sequencing

Short-read sequencing을 이용한 미생물 WGS 분석

Hybrid WGS

Short-read + Long read sequencing을 이용한 미생물 Bacteria WGS 분석

Metagenome

NGS를 이용한 다양한 환경시료 내의 미생물 군총 분석

✓ Whole Genome Sequencing

- Virus, Bacteriophage, Bacteria에서 Whole genome 분석을 위한 NGS 서비스
- Assembly, Annotation 분석결과 제공

✓ Hybrid Whole Genome Sequencing

- Bacteria에서 short-read sequencing과 long-read sequencing 결과를 함께 분석하여 Pacbio와 동등한 수준의 결과를 합리적인 가격으로 제공하는 NGS 서비스
- Assembly, Annotation 분석결과 제공

✓ Metagenome

- Amplicon metagenome : 16S V3-V4, 16S Full length, ITS 등 target 미생물의 특정영역에 대한 PCR 증폭을 이용한 미생물 군총 분석(속 수준)
- Shotgun metagenome : 전체 DNA를 sequencing하여 개별 sequence를 특정 taxonomy에 mapping하는 미생물 군총 분석(종 수준)
- Taxonomy classification, Alpha/Beta diversity 분석결과 제공

✓ Transcriptome Sequencing

- 일정 조건에서 발현되는 RNA의 염기서열을 읽어내는 유전자 발현 분석법
- DEGs, Ontology 분석결과 제공

✓ 기타 서비스

- 기타 동,식물 NGS 분석 서비스 / Raw data를 이용한 customizing BI 분석



(주)세니젠

경기도 안양시 동안구 흥안대로 427번길 16 (관양동) 평촌디지털엠피아 411호

대표전화 : 1833 8010 FAX : 02 573 3134 info@sanigen.kr www.sanigen.kr

빠르고 경제적으로 환경에서
식중독균 검사가 가능한

EASYSCAN 표면 검사 키트



EASYSCAN
제품 보러가기

- 기존 배지 실험법과 비교하여 시간 및 비용 절약
- 1-10 CFU/mL의 균을 검출할 수 있는 정확도
- 단체급식, 프렌차이즈, 마트, 식품 제조업체 등 다방면에서 사용 가능
- 간단한 실험방법으로 비전문가도 손쉽게 위생검사 가능
- 20시간 내의 반응도 유효하기 때문에 빠른 결과 확인



EASYSCAN

리스테리아

EASYSCAN-LIB
Cat No. 25002SV

Cat No. 25002SV(10ea/pk)

살모넬라

EASYSCAN-SIB
Cat No. 26002SV

Cat No. 26002SV(10ea/pk)

대장균/군

EASYSCAN-ECIB
Cat No. 27002SV

Cat No. 27002SV(10ea/pk)

황색포도상구균

EASYSCAN-SAIB
Cat No. 28002SV

Cat No. 28002SV(10ea/pk)

I 결과판독

음성

양성

리스테리아(LIB) / 25002SV

37±1°C, 30~48시간 배양
배지색(노란색) - 음성 / 검정색 - 양성

음성

양성

살모넬라(SIB) / 26002SV

37±1°C, 24~48시간 배양
배지색(보라색) - 음성 / 노란색 - 양성

음성

대장균
양성

대장균
양성

대장균/군(ECIB) / 27002SV

37±1°C, 24~48시간 배양
배지색(무색) - 음성
파란색 - 대장균 양성 / 적자색 - 대장균군 양성

음성

양성

황색포도상구균(SAIB) / 28002SV

37±1°C, 48시간 배양
배지색(노란색) - 음성 / 청록색 - 양성



EASYSCAN-LIB
사용설명서



EASYSCAN-SIB
사용설명서



EASYSCAN-ECIB
사용설명서



EASYSCAN-SAIB
사용설명서



SSBIO PHARM은 연구개발을 통해 기술개발의 새 장을 열어가겠습니다.
미래형 고기능성 건강기능식품을 비롯해 새로운 개념의 기능성 화장품, 기능성 생활용품 등 전략적이고 창조적인 연구개발에 지속적으로 투자하여 생명공학분야의 21세기를 개척하고 있습니다.

SSBIO PHARM의 개발된 특허등록소재



초음파 비수리 추출분말

- 한국식품연구원에서 기술이전
- 건식업계 최초 초음파 추출시설
- 특허번호(10-1971438)



실크펩타이드

- 국내최초 제조에 성공
- 실크 100% 천연 단백질
- 체내 흡수율 90% 이상
- 특허번호(10-1966892)



마 카

- 마카농축액 분말
- 국내유일 100% 마이크로 추출물
- 특허번호(10-1785430)
- 특허번호(10-2093006)



효능

혈관 염증질환
예방 및 개선

효능

- 혈당수치 감소
- 간 기능 강화 및 숙취해소
- 골다공증 퇴행성 관절 예방
- 피부미용, 스테미너 증강
- 체지방분해와 신체 밸런스 유지

효능

- 정력 강화
- 우울증 완화, 뼈 건강
- 여성 건강
- 피부미용
- 혈관건강



요가드



레드메리베타



올이트솔루션