사단법인 한국식품위생안전성학회
The Korean Society of Food Hygiene and Safety

Information for Poster Presentation

[안 내]

○ **학술대회**: 2026년 11월 18일(수) ~ 20일(금) 개최

○ **발표 장소**: 제주 해비치 호텔 지하 1층 크리스탈홀 복도

○ **발표 번호**: 파일 내 Ctrl+F(검색)를 통해 발표 제목으로 조회

[유의사항]

1. 포스터 부착 및 철거

§ 부착 장소: 제주 해비치 호텔 지하 1층 크리스탈홀 복도

- 포스터 발표자는 해당 시간까지 지정된 장소에 부착해 주시기 바랍니다.
- 포스터는 당일에 인쇄해 오시면 되며, 별도로 제출하지 않으셔도 됩니다.
- 시간 내에 부착하지 않을 경우 수상에서 제외됩니다.
- 포스터는 직접 철거하셔야 하며, 미철거 시 학회에서 보관하지 않습니다.

2. 질의응답 및 대기

- 발표자는 포스터 질의시간 동안 포스터 앞에 대기하여 토론에 임해 주시기 바랍니다.

3. 포스터 규격 및 작성 방법

- 포스터 패널 크기는 100cm × 180cm이며, 포스터 크기는 이를 초과하지 않도록 준비하시기 바랍니다. (기준 초과 시 부착 불가)
- 포스터 맨 위쪽에는 제목(Title), 발표자 성명 및 소속을 기재하고, 이하 요약(Abstract), 연구목적(Objectives), 재료 및 방법(Materials and Methods), 결과(Results), 결론(Conclusion), 참고문헌(References) 순으로 구성합니다.
- 글씨는 굵고 명확하게 표기하며, 표와 그림을 적절히 사용하여 결과를 설명합니다.

4. 시상 안내

- 수상 포스터에는 수상 리본이 부착되며, 상장 및 상금은 추후 발표자에게 전달됩니다.

[발표 일정]

구분	발표 일자	부착 시간	질의응답	수상자 발표	철거 시간
Part 1	11/18(수) 오후	12:00~13:00	15:00~15:30	16:00~16:30	16:30~17:00
Part 2	11/19(목) 오전	9:30~10:00	10:00~10:30	11:00~11:30	12:00~13:30
Part 3	11/19(목) 오후	13:30~14:00	15:00~15:30	16:00~16:30	17:00~17:30
Part 4	11/20(금) 오전	9:30~10:00	10:00~10:30	11:00~11:30	12:00~13:00

[행사장 배치도]



Part 1

분류	발표번호	제목
Risk Assessment	**P1-01**	Investigation of residual pesticide in distributed and pre-auction agricultural products in Gyeonggi-do in 2025
Risk Assessment	**P1-02**	Investigation of pesticide residues on agricultural products distributed in local food store in Gyeonggi-do
Risk Assessment	**P1-03**	Monte carlo simulation-based probabilistic risk assessment of heavy metals in seafood distributed in Gyeonggi-do
Risk Assessment	**P1-04**	Combined qualitative and quantitative analysis of food packaging materials using the ZenoTOF 7600 system
Risk Assessment	**P1-05**	Gamma-emitting radionuclide activity monitoring and safety assessment of frequently consumed fishery products
Risk Assessment	**P1-06**	Comparison of food allergen labeling standards across 11 major countries and regions
Risk Assessment	**P1-07**	Monitoring of residual pesticides in commercial agricultural products in Chungcheognam-do(2025-2026).
Risk Assessment	**P1-08**	Comparative analysis of food claim regulations across major countries: focusing on nutrition, free-from, and alternative food claims
Risk Assessment	**P1-09**	Safety investigation of pesticide residues in aromatic agricultural products cultivated in Korea
Risk Assessment	**P1-10**	Residue monitoring for fumagillin and dicyclohexylamine (DCH) in rainbow trout (Oncorhynchus mykiss) and eels (Anguilla japonica) collected from aquaculture farms in Korea
Risk Assessment	**P1-11**	Allergen in a meat alternative: novel identification of profilin in jackfruit (Artocarpus heterophyllus)
Risk Assessment	**P1-12**	Identification and characterization of the candidate allergen proteins Mal d 2 and Mal d 4 from Fuji apple (Malus domestica) through in silico analysis and recombinant expression
Risk Assessment	**P1-13**	Evaluation of matrix effects in multiresidue pesticide analysis of vegetables by LC-MS/MS
Risk Assessment	**P1-14**	Evidence mapping and prioritization of predictors for Listeria monocytogenes risk prediction
Risk Assessment	**P1-15**	Development of an in silico model for early hazard screening of hazardous substances in food : focusing on OECD TG 455 prediction

Risk Assessment	**P1-16**	Occurrence and risk assessment of three yellowed rice mycotoxins in food marketed in Korea
Risk Assessment	**P1-17**	Development of an in silico model (ERBA) for early hazard screening of hazardous substances in food: Focusing on estrogen receptor binding affinity
Risk Assessment	**P1-18**	Microbiological safety and quality assessment of selected agricultural by-products
Risk Assessment	**P1-19**	Assessment of estimated daily intakes of sugar and artifical sweeteners from beverages in adolescents
Risk Assessment	**P1-20**	Predictive modeling and scenario-based risk assessment of Clostridium perfringens in ready-to-eat Jokbal
Risk Assessment	**P1-21**	Study on heavy metal analysis and standard compliance rates of bracken (Pteridium aquilinum) in the Korean market using ICP
Risk Assessment	**P1-22**	Data-driven prediction of safety issues in combined use of health functional ingredients
Risk Assessment	**P1-23**	Hazard characterization and dietary risk assessment of five potential phytotoxins in foods consumed in Korea
Risk Assessment	**P1-24**	A strategy for risk characterization of unintentionally produced hazardous substances in home meal replacements
Risk Assessment	**P1-25**	Bacterial and fungal community dynamics during bell pepper storage and their association with spoilage progression
Risk Assessment	**P1-26**	Predictive modeling of Yersinia enterocolitica in yeolmu kimchi: a comparison of mathematical, machine learning, and large language model approaches
Risk Assessment	**P1-27**	Food hazard prediction: research and policy trends in Korea and abroad
Risk Assessment	**P1-28**	A study on melatonin content and safety management of foods containing plant-based melatonin
Risk Assessment	**P1-29**	Effects of hypochlorous acid water and peracetic acid treatments on the reduction of foodborne pathogens on eggshell surfaces
Risk Assessment	**P1-30**	Quality preservation and microbial stability of skin-packaged beef tenderloin under different storage conditions
Risk Assessment	**P1-31**	Evaluation of quality and microbiological characteristics of Hanwoo striploin for shelf-life extension from 60 to 90 days

Risk Assessment	**P1-32**	Study on comparison of blood and urinary relationships of heavy metals (Cd, Pb, Hg, and Ni) across age groups: findings from Korean Human Exposure Safety Survey
Risk Assessment	**P1-33**	Expert- and evidence-informed prioritization of predictors for climate-sensitive Salmonella risk prediction
Risk Assessment	**P1-34**	A predictive framework based on the separate estimation of site-specific risk and climatic variability: the case of paralytic shellfish toxins in Korean coastal waters
Risk Assessment	**P1-35**	Prediction of aflatoxin detection risk in foods using XGBoost and meteorological and environmental data for risk-based food inspection
Risk Assessment	**P1-36**	Exposure-related lifestyle and product-use characteristics in the first cycle of the Korean Human Exposure Safety Survey (KoHESS)
Risk Assessment	**P1-37**	Evaluation of 3-MCPD and 3-MCPD fatty acid esters in infant formula and their contribution from raw oils
Risk Assessment	**P1-38**	Investigation of total arsenic, inorganic arsenic, lead, and cadmium contamination in organic polished and brown rice in Korea
Risk Assessment	**P1-39**	Development and performance evaluation of a single-injection HPLC-FLD/DAD method for simultaneous determination of five bisphenols in dairy products
Risk Assessment	**P1-40**	Monitoring of Staphylococcus aureus Contamination in Cream-Coated Bakery Products Distributed in South Korea
Risk Assessment	**P1-41**	Development of the KoHESS survey framework through comparison with domestic and international human biomonitoring programs
Risk Assessment	**P1-42**	Evaluation of thermal processing conditions and microbiological safety of retort-treated egg products during refrigerated storage
Risk Assessment	**P1-43**	Development and validation of an LC-MS/MS method for simultaneous determination of 43 narcotics and its application to overseas online market monitoring
Risk Assessment	**P1-44**	Consumption amount, frequency, and handling practices of 14 packaged processed foods and raw seafoods in Korea
Risk Assessment	**P1-45**	In silico identification and structural cross-reactivity assessment of putative allergens in Protaetia brevitarsis
Risk Assessment	**P1-46**	Investigation of microbial contamination patterns in soybean flour from two Korean cultivars during storage at different temperatures
Risk Assessment	**P1-47**	Analysis of imported food recalls in South Korea from 2015 to 2024

Risk Assessment	**P1-48**	Scenario-based risk estimation of Vibrio parahaemolyticus in fresh flounder using a multi-strain predictive model
Applied Laboratory Methods	**P2-01**	Incorporation of a procedural blank into the formaldehyde migration test in food contact materials
Applied Laboratory Methods	**P2-02**	Development of an analytical method for sulfites by LC-MS/MS
Applied Laboratory Methods	**P2-03**	Synthesis and characterization of mycotoxin–protein conjugates for antibody development
Applied Laboratory Methods	**P2-04**	Detection of saxitoxin using gold nanoparticles modified with specific binding peptide
Applied Laboratory Methods	**P2-05**	Development of a high-performance liquid chromatography-tandem mass spectrometric method for the determination of cimaterol in livestock and fishery products
Applied Laboratory Methods	**P2-06**	Swab material affects isothermal amplification–based detection of Salmonella without reducing culture recovery
Applied Laboratory Methods	**P2-07**	Development of an improved detection method for detecting foodborne viruses in ready-to-eat foods
Applied Laboratory Methods	**P2-08**	Validation of analytical method for 1,4-dimethylnaphthalene residue in agricultural products using GC-MS/MS
Applied Laboratory Methods	**P2-09**	Validation of an LC-MS/MS method for the quantification of acepromazine, bupivacaine and ketamine in fishery products
Applied Laboratory Methods	**P2-10**	Selection of Yarrowia lipolytica JE6 through serial passaging and nutrient limitation for microbial lipid production
Applied Laboratory Methods	**P2-11**	Modification of acetaldehyde analysis method in various distilled alcoholic beverages using GC-FID
Applied Laboratory Methods	**P2-12**	Determination of PAH4 in food products using gas chromatography-tandem mass spectrometry
Applied Laboratory Methods	**P2-13**	Development of a rapid method for total capsaicinoid and ASTA value analysis in red pepper (Capsicum annuum L.) powder
Applied Laboratory Methods	**P2-14**	Determination of 540 pesticide residues in agricultural products by LC-MS/MS and GC-MS/MS
Applied Laboratory Methods	**P2-15**	Isolation and genetic characterization of uracil-auxotrophic mutants of Yarrowia lipolytica JE6 using 5-fluoroorotic acid selection

Applied Laboratory Methods	**P2-16**	Establishment of transformation methods and development of a CRISPR/Cas9-based genome-editing system for Yarrowia lipolytica JE6
Applied Laboratory Methods	**P2-17**	Improvement and validation of the official analytical method for caffeine determination in diverse food matrices using HPLC
Applied Laboratory Methods	**P2-18**	Analysis of mineral oil hydrocarbon (MOSH/MOAH) migration from food packaging materials by LC-GC-FID
Applied Laboratory Methods	**P2-19**	Establishment and application of a GC-MS/MS method for Eugenol-related compounds in livestock and fishery products
Applied Laboratory Methods	**P2-20**	Expansion and validation of LC-MS/MS multi-residue analytical method for veterinary drugs in livestock and fishery products
Applied Laboratory Methods	**P2-21**	Monitoring of 20 Cephalosporins in livestock and fishery products using UHPLC-QTOF
Applied Laboratory Methods	**P2-22**	Development of a simultaneous analytical method for dicyclanil and amprolium residues in livestock and fishery products by LC-MS/MS
Applied Laboratory Methods	**P2-23**	Development of an analytical method for phenylbutazone in fishery products using LC-MS/MS
Applied Laboratory Methods	**P2-24**	Improvement of the analytical method for determination of 10 antibacterial agents in honey
Applied Laboratory Methods	**P2-25**	Proposal of an analytical method for comparing the chemical equivalence of virgin and recycled PP raw materials

Part 2

분류	발표번호	제목
Applied Laboratory Methods	**P2-26**	Comparative analysis of microbial communities and volatile profiles in traditional Korean soybean paste (Doenjang)
Applied Laboratory Methods	**P2-27**	Evaluation and optimization of pre-enrichment broths for improved detection of Salmonella Enteritidis in Kimchi
Applied Laboratory Methods	**P2-28**	Simultaneous determination of artemisinin and related compounds in soybean oil using LC-MS/MS
Applied Laboratory Methods	**P2-29**	Development and validation of an HPLC-RID method for the determination of D-Allulose in food products
Applied Laboratory Methods	**P2-30**	Improvement of fructooligosaccharide(FOS) analysis method in the Health Functional Food Code
Applied Laboratory Methods	**P2-31**	Improvement of the silymarin analysis method in the Health Functional Food Code
Applied Laboratory Methods	**P2-32**	Establishment and validation of a GC-FID method for the determination of inositol in infant and follow-up formulas
Applied Laboratory Methods	**P2-33**	Development and validation of an LC-MS/MS method for the determination of cyclohexylsulfamic acid in various food matrices
Applied Laboratory Methods	**P2-34**	Validation of analytical method for trehalose in processed foods using GC-FID
Applied Laboratory Methods	**P2-35**	Development of a flow cytometry-based PNA-FISH assay for detection and identification of food-associated Bacillus spp.
Applied Laboratory Methods	**P2-36**	Isolation and characterization of lactic acid bacteria with potential for seaweed polysaccharide biotransformation
Applied Laboratory Methods	**P2-37**	Arbuscular mycorrhizal fungi improve strawberry fruit quality and reshape the rhizosphere bacterial and fungal community under individual pot-based greenhouse conditions
Applied Laboratory Methods	**P2-38**	Development of an analytical method for mineral oil hydrocarbons in foods using online HPLC-GC-FID
Applied Laboratory Methods	**P2-39**	Evaluation of the accuracy of origin and traceability information for Hanwoo-labeled beef marketed in Seoul (2023–2025)

Applied Laboratory Methods	**P2-40**	Evaluation of physicochemical property for dairy whipping creams
Applied Laboratory Methods	**P2-41**	Degradation and biotransformation characteristics of Sargassum horneri by fungi isolated from Korean traditional foods
Applied Laboratory Methods	**P2-42**	Improved detection of Campylobacter in chicken carcass samples using Bolton broth supplemented with cefmetazole
Applied Laboratory Methods	**P2-43**	Seaweed-degrading characteristics of Bacillus spp. isolated from traditional Korean fermented foods
Applied Laboratory Methods	**P2-44**	Comparison and optimization of GC-FID analytical methods for triethyl citrate as a non-designated food additive
Applied Laboratory Methods	**P2-45**	Validation of a QuEChERS-based sample preparation method for the GC–MS determination of eight polycyclic aromatic hydrocarbons in home meal replacement products
Applied Laboratory Methods	**P2-46**	Development of a simultaneous quantification method for sugars and sugar alcohols in response to the low-sugar food trend
Applied Laboratory Methods	**P2-47**	Comparison of selective enrichment and isolation media for improved detection of Campylobacter in naturally contaminated retail chicken
Applied Laboratory Methods	**P2-48**	A validated saponification-based method for the extraction and determination of polycyclic aromatic hydrocarbons in foods
Applied Laboratory Methods	**P2-49**	Development and validation of an LC-MS/MS method for the simultaneous analysis of 83 Anabolic Steroids illegally adulterated in food and pharmaceutical products
Applied Laboratory Methods	**P2-50**	Matrix-dependent performance of PEG precipitation and ultrafiltration for Norovirus recovery from fresh produce
Applied Laboratory Methods	**P2-51**	Elution buffer optimization for ultrafiltration-based recovery of murine norovirus from strawberry and processed meat
Applied Laboratory Methods	**P2-52**	Effect of DNA fragmentation on real-time PCR detectability in GMO screening of soy protein isolate powders
Applied Laboratory Methods	**P2-53**	LAGO–CRISPR: A LAMP–CRISPR/Cas12a system integrated with graphene oxide (GO) quenching for visual detection of Escherichia coli O157:H7 in romaine lettuce
Applied Laboratory Methods	**P2-54**	Evaluation of azido-D-alanine metabolic labeling for viability-dependent detection of Gram-positive bacteria
Applied Laboratory Methods	**P2-55**	Development of a triplex real-time PCR assay for simultaneous detection of bovine, porcine, and ovine DNA for meat authentication and halal food monitoring

Applied Laboratory Methods	**P2-56**	Validation of an ICP-MS method for the determination of arsenic in hygienic wet towels and kitchen towels
Applied Laboratory Methods	**P2-57**	Method validation and monitoring of 2-chloroethanol (2-CE) in foods using GC-MS/MS
Applied Laboratory Methods	**P2-58**	Matrix effect characteristics of frequently non-compliant pesticide residues in agricultural products
Applied Laboratory Methods	**P2-59**	Method development and validation for quercetin and related flavonoids in foods using LC-MS/MS
Applied Laboratory Methods	**P2-60**	Development and validation of an LC-MS/MS method for simultaneous determination of nine Quinolizidine alklaoids in food
Applied Laboratory Methods	**P2-61**	Optimization of LC-MS/MS conditions for the simultaneous analysis of D-Ribose and D-Xylose
Applied Laboratory Methods	**P2-62**	Optimization of sample preparation conditions for the simultaneous determination of D-Ribose and D-Xylose in foods
Applied Laboratory Methods	**P2-63**	Development of a simultaneous analytical method for emerging Cyclic Imine marine biotoxins in fishery products
Applied Laboratory Methods	**P2-64**	Rapid enrichment-free detection of STEC using galactose-coated magnetic nanoparticles and WGA
Applied Laboratory Methods	**P2-65**	Applicability assessment of a UPLC-MS/MS method for the simultaneous determination of six emerging cyclic imines across diverse seafood commodities
Applied Laboratory Methods	**P2-66**	Establishment of a GC-MS/MS-based analytical method for the simultaneous determination of nine organochlorine pesticides for human biomonitoring
Applied Laboratory Methods	**P2-67**	Variation in major components of Ficus erecta var. sieboldii King leaves by collection period and region
Applied Laboratory Methods	**P2-68**	Detection of Legionella pneumophila in environmental water systems using real-time viability qPCR
Applied Laboratory Methods	**P2-69**	Analysis of 28 hair growth compounds in dietary supplements using HPLC-DAD
Applied Laboratory Methods	**P2-70**	Determination of cyanide in fruit beverages using QuEChERS-HPLC-DAD
Applied Laboratory Methods	**P2-71**	Development and validation of an LC-MS/MS method for the simultaneous determination of four artificial sweeteners

Applied Laboratory Methods	**P2-72**	Method validation for simultaneous determination and monitoring of synthetic food dyes including aluminum lakes in commercial foods using HPLC-DAD
Applied Laboratory Methods	**P2-73**	Rapid assessment of multiple quality attributes in dried red pepper powder using near-infrared spectroscopy
Applied Laboratory Methods	**P2-74**	Stabilization of 5-methyltetrahydrofolate with EDTA in health functional foods containing copper gluconate
Applied Laboratory Methods	**P2-75**	Development and validation of KFOMetabarcoding: a long-read amplicon sequencing method for species-level authentication of insects in processed products
Applied Laboratory Methods	**P2-76**	Simultaneous determination of 39 parent and modified mycotoxins in animal-derived foods
Applied Laboratory Methods	**P2-77**	Development and validation of a HILIC-MS/MS method for regulatory monitoring of paralytic shellfish toxins (PSTs) and tetrodotoxins (TTXs)
Applied Laboratory Methods	**P2-78**	Detection of paraffin adulteration in honeycomb using GC–MS-based hydrocarbon profiling
Applied Laboratory Methods	**P2-79**	Integrated chemical profiling of saw palmetto materials and potential adulterant oils: toward quality and authenticity assessment
Applied Laboratory Methods	**P2-80**	Changes in the volatile profile of onion as affected by frying temperature and time
Applied Laboratory Methods	**P2-81**	Chemical fingerprinting of green tea (Camellia sinensis) extracts across different solvent systems using mass spectrometry
Applied Laboratory Methods	**P2-82**	Validation of an HPLC-DAD method for determination of vitamin B12 in complex health functional foods using immunoaffinity column cleanup
Applied Laboratory Methods	**P2-83**	Evaluation of an ochratoxin A rapid screening assay in eight food matrices following EU screening method validation procedures
Applied Laboratory Methods	**P2-84**	Distribution of valepotriates in valerian plants analyzed by UHPLC–QqQ–MS/MS
Applied Laboratory Methods	**P2-85**	Evaluation of Neogen Petrifilm® rapid aerobic count plates for rapid enumeration of aerobic bacteria in instant noodles
Applied Laboratory Methods	**P2-86**	Comparison of qPCR and digital PCR platforms for herbicide-resistant GM soybean MON94115
Applied Laboratory Methods	**P2-87**	Development of a species-specific PCR assay for the identification of Hapalogenys nigripinnis

Applied Laboratory Methods	**P2-88**	Species-specific PCR assay for identificaiton of Mizuhopecten yessoensis and Amusium pleuronectes
Applied Laboratory Methods	**P2-89**	Development and validation of HPLC method for the quantification of chondroitin ㄴulfate in various food matrices
Applied Laboratory Methods	**P2-90**	Development and validation of a QuEChERS-UHPLC-MS/MS method for the simultaneous determination of caramel color-related compounds in food matrices
Applied Laboratory Methods	**P2-91**	Development of a method for the simultaneous determination of 23 lipophilic marine toxins in mussel using liquid chromatography–tandem mass spectrometry
Applied Laboratory Methods	**P2-92**	Method validation and occurrence monitoring of pentachlorothiophenol in food distributed in Korea
Applied Laboratory Methods	**P2-93**	Physicochemical characteristics of whole soybean flours distributed in South Korea
Applied Laboratory Methods	**P2-94**	Development of a QuEChERS-GC-MS/MS method for determination of chlorinated styrenes in food
Applied Laboratory Methods	**P2-95**	A systematic review–informed framework for AI-based estimation of missing food composition values in Korea
Applied Laboratory Methods	**P2-96**	Comparative evaluation of antioxidant and anti-inflammatory activities of underutilized leaves from nine Actinidia cultivars
Applied Laboratory Methods	**P2-97**	Development of a competitive lateral flow immunoassay using Ara h 1- and Ara h 3-specific monoclonal antibodies for the rapid detection of peanut allergen contamination in processed foods
Applied Laboratory Methods	**P2-98**	Development and evaluation of a competitive lateral flow assay based on a monoclonal antibody specific to edible insects from thermal stable-soluble proteins
Applied Laboratory Methods	**P2-99**	Universal sample pretreatment for detecting foodborne pathogens in on-site testing facility

Part 3

분류	발표번호	제목
Education & Epidemiology	**P3-01**	Dairy-derived bioactives in canine and feline cognitive aging: mechanistic evidence and prospects for functional nutrition
Education & Epidemiology	**P3-02**	Bioactive constituents of goat milk: nutritional, immune, and gut microbiota perspectives
Pathogens	**P4-01**	First evidence of structured foodborne pathogen co-contamination in raw foods from Gwangju, Korea
Pathogens	**P4-02**	Surveillance of foodborne pathogens in imported foods frequently consumed by children
Pathogens	**P4-03**	Genetic Characterization of Severe Fever with Thrombocytopenia Syndrome Virus in Ticks Collected from Patient-Associated Sites in South Korea
Sanitation & Antimicrobials	**P4-04**	Synergistic phage–quercetin disruption of Vibrio parahaemolyticus and Vibrio vulnificus biofilms in seafood systems
Sanitation & Antimicrobials	**P4-05**	Multiscale mechanistic evaluation of quercetin for controlling Vibrio parahaemolyticus and Vibrio vulnificus biofilms in seafood systems
Sanitation & Antimicrobials	**P4-06**	Isolation and characterization of a novel bacteriophage SAP_01 for the biocontrol of multidrug resistant Staphylococcus aureus
Sanitation & Antimicrobials	**P4-07**	Isolation and genomic characterization of CAU_YEP4, a lytic bacteriophage targeting the virulent Yersinia enterocolitica bioserotype 1B/O:8
Pathogens	**P4-08**	Spatial distribution of of E. coli O157:H7 in brined kimchi cabbage revealed by immunohistochemistry
Pathogens	**P4-09**	Phenotypic and surface-dependent heterogeneity in biofilm formation among Salmonella isolates from poultry-associated environments
Pathogens	**P4-10**	Characterization of Salmonella isolates from foodborne outbreaks, food, and wastewater samples in Gyeongnam, Korea
Pathogens	**P4-11**	Development of a method for rapid detection of Listeria monocytogenes among agricultural products using filter filtration
Pathogens	**P4-12**	Complete genome sequence of Vibrio parahaemolyticus strain MFDS1018175 isolated from food in South Korea

Pathogens	**P4-13**	Shotgun metagenomic analysis of microbiome and resistome in commercially available oysters
Pathogens	**P4-14**	Performance evaluation of rapid-dissolution sterilized selective enrichment media for major foodborne pathogen detection
Pathogens	**P4-15**	Shotgun metagenomic profiling of the microbiome and resistome along a farm-to-restaurant shrimp supply chain
Pathogens	**P4-16**	Broad-spectrum protection against avian Salmonella infections via a heterologous prime-boost immunization strategy in white layer hens
Pathogens	**P4-17**	Nanopore sequencing based rapid serotyping and characterization of Salmonella isolates from livestock products in South Korea
Pathogens	**P4-18**	Non-destructive detection of foodborne pathogens on fresh produce using fluorescence hyperspectral imaging
Pathogens	**P4-19**	Pathogenic gene profiling and genomic characterization of Clostridium perfringens isolates in South Korea
Pathogens	**P4-20**	Genomic characterization of virulence, antimicrobial resistance, and genetic diversity in Escherichia coli isolated from meat products
Pathogens	**P4-21**	Norovirus Contamination and Genotype Distribution in Environmental Samples from Childcare Facilities in South Korea, 2024–2026
Pathogens	**P4-22**	Monitoring of foodborne pathogens in South Korea: comparative analysis of isolation qPCR and NGS panel methods
Pathogens	**P4-23**	Immunogenicity and protective efficacy of a live-attenuated Salmonella Typhimurium vaccine candidate with lon, cpxR, and rcsA deletions in BALB/c mice
Pathogens	**P4-24**	Microbial quality and bacterial community characteristics of retail garlic products in Korea
Pathogens	-	Mechanism of sublethal injury induced by refrigerated thawing on Escherichia coli O157:H7 in suspension and carrot
Pathogens	**P4-25**	Integrated characterization of stress survival, disinfectant susceptibility, and biofilm formation in food-derived Listeria monocytogenes
Pathogens	**P4-26**	Nanopore sequencing based serotyping and antimicrobial resistance profiles of pathogenic Escherichia coli in South Korea
Pathogens	**P4-27**	Livestock species-specific antimicrobial resistance of pathogenic Escherichia coli from food-producing animals in Korea in 2026

Pathogens	**P4-28**	Decoding Salmonella serovars through AI: digital spectral fingerprinting with an intelligent MALDI-TOF MS knowledgebase
Pathogens	**P4-29**	Biofilm-mediated Listeria monocytogenes transfer by diluted sesame pastes under repeated replenishment conditions
Pathogens	**P4-30**	Repeated refreezing-induced biofilm state transitions and cross-contamination risks of Salmonella Enteritidis on chicken skin
Pathogens	**P4-31**	Population dynamics of hygiene indicators and foodborne pathogens in meat during frozen storage
Pathogens	**P4-32**	Prime-boost vaccination strategy conveys potent protection against Salmonella Infantis in commercial brown layers
Pathogens	**P4-33**	Occurrence of Bacillus cereus in sterilized commercial shelf-stable baby foods for infant/young children
Pathogens	**P4-34**	Comparative antimicrobial resistance profiles and molecular epidemiology of ESBL-producing Escherichia coli from layer and broiler farm environments
Pathogens	**P4-35**	Isolation and characterization of a novel kimchi-derived bacteriophage for the removal of multidrug-resistant Acinetobacter baumannii biofilms on abiotic surfaces
Pathogens	**P4-36**	Milkfat influences thermal tolerance and biofilm formation of Salmonella Typhimurium during pasteurization
Pathogens	**P4-37**	Development of a polymerase chain reaction-based method for detecting spore-forming Bacillus subtilis, Bacillus licheniformis, and Bacillus circulans in cocoa powder
Pathogens	**P4-38**	Genomic insights into antimicrobial resistance, virulence, and type VI secretion systems in antimicrobial-resistant Escherichia coli isolated from fresh produce and agricultural environments in Korea
Pathogens	**P4-39**	Evaluation of a prophage-derived cell wall binding domain as a bioreceptor for Listeria monocytogenes detection
Pathogens	**P4-40**	Development and application of a z3276-based LAMP-LFA for rapid detection of Escherichia coli O157:H7 in shellfish
Pathogens	**P4-41**	Analysis of a foodborne illness outbreak xaused by Bacillus cereus at a restaurant
Pathogens	**P4-42**	Monitoring of Nipah virus RNA in beef, pork, and raw milk by real-time RT-PCR
Sanitation & Antimicrobials	**P5-01**	Evaluating live bacterial community changes during phage-mediated control of Escherichia coli O157:H7 on radish sprouts

Sanitation & Antimicrobials	**P5-02**	pH-responsive chitosan hydrogel beads for targeted delivery of phage to control post-acidification in kimchi fermentation
Sanitation & Antimicrobials	**P5-03**	Development and antiviral performance of citrus peel extract (CPE)–incorporated gelatin/CMC composite films against hepatitis A virus
Sanitation & Antimicrobials	**P5-04**	Evaluation of combined anti-biofilm and antimicrobial efficacy of postbiotics and carvacrol against Escherichia coli O157:H7 in beef processing environments
Sanitation & Antimicrobials	**P5-05**	Natural antiviral activity of grape seed extract against rota virus on fresh produce: efficacy, mechanisms and combination with UV-C
Sanitation & Antimicrobials	**P5-06**	Enhanced antibiofilm efficacy of Makgeolli/Nuruk postbiotics and grapefruit seed extract against Salmonella biofilms on eggshell surfaces
Sanitation & Antimicrobials	**P5-07**	Genomic and molecular characterization of antibacterial lipopeptides produced by Bacillus velezensis
Sanitation & Antimicrobials	**P5-08**	Development and characterization of a biosurfactant-based nano-emulsion with antibacterial activity
Sanitation & Antimicrobials	**P5-09**	Prevalence and antimicrobial resistance profiles of Salmonella spp. and Campylobacter jejuni/coli in retail chicken meat in Korea
Sanitation & Antimicrobials	**P5-10**	Antifungal efficacy of a NEP6 and 405 nm LED illumination against Rhizopus stolonifer for postharvest tomato preservation
Sanitation & Antimicrobials	**P5-11**	Efficacy of riboflavin-mediated 405 nm LED photodynamic treatment for inactivation of pathogenic Escherichia coli
Sanitation & Antimicrobials	**P5-12**	Food by-product-derived carbon dots with antibacterial and antioxidant activities for active food packaging
Sanitation & Antimicrobials	**P5-13**	Bacteriophage control strategy for maintaining Bacillus subtilis activity and quality during Cheonggukjang fermentation
Sanitation & Antimicrobials	**P5-14**	Antibacterial and emulsifying properties of a biosurfactant from Bacillus velezensis GJ1 for food applications
Sanitation & Antimicrobials	**P5-15**	Development of postbiotic-incorporated chitooligosaccharide/polyvinyl alcohol films for active food packaging applications
Sanitation & Antimicrobials	**P5-16**	Antiviral and radical-scavenging mechanisms of citric acid–functionalized Lactobacillus plantarum carbon dots (LPCA)
Sanitation & Antimicrobials	**P5-17**	Genomic and structural characterization of a biosurfactant produced by Bacillus velezensis CW1 and its potential as a food emulsifier

Sanitation & Antimicrobials	**P5-18**	Prevalence and characterization analysis of extended-spectrum beta-lactamase-producing Salmonella spp. from retail meats in South Korea, 2025
Sanitation & Antimicrobials	**P5-19**	Monitoring of hygiene indicator microorganisms and food poisoning bacteria in uncooked raw meat product
Sanitation & Antimicrobials	**P5-20**	Isolation, probiotic characterization, and whole-genome sequencing of lactic acid bacteria isolated from Kimchi
Sanitation & Antimicrobials	**P5-21**	Phenyllactic acid acts as a multi-target antimicrobial by disrupting the metabolic, structural, and genetic foundations of Cronobacter sakazakii biofilm persistence
Sanitation & Antimicrobials	**P5-22**	High prevalence of OXA-61 promoter-upregulating mutation in Campylobacter jejuni isolates in South Korea
Sanitation & Antimicrobials	**P5-23**	Dual-functional N-doped carbon dots for silver ion sensing and antibacterial applications
Sanitation & Antimicrobials	**P5-24**	Bacteriophage cocktail for sanitization in cultured meat production
Sanitation & Antimicrobials	**P5-25**	AI- and IoT-based continuous pest monitoring for risk-based hygiene management in HACCP food manufacturing facilities
Sanitation & Antimicrobials	**P5-26**	A study on the change patterns of active ingredient contents of food-contact surface sanitizing solutions during long-term and accelerated storage
Sanitation & Antimicrobials	**P5-27**	Bacteriophage–artificial sweetener combinations enhance antimicrobial control and alter antibiotic response in Listeria monocytogenes
Sanitation & Antimicrobials	**P5-28**	Green biosynthesis and physicochemical characterization of probiotic-derived zinc oxide nanoparticles for antibacterial applications
Sanitation & Antimicrobials	**P5-29**	Antimicrobial activity of endolysins derived from Listeria phages PLM40 and PLM59

Part 4

분류	발표번호	제목
Sanitation & Antimicrobials	**P5-30**	Characterization of prophage-derived PLM25 and evaluation of its endolysin against Listeria monocytogenes
Sanitation & Antimicrobials	**P5-31**	Biological and genomic insights into Listeria monocytogenes phages for food safety

Sanitation & Antimicrobials	**P5-32**	Rapid detection of residual antibiotics in food using a smartphone-linked microbial colorimetric sensor array based on gold nanoparticles
Sanitation & Antimicrobials	**P5-33**	Simultaneous identification of six legume species used as alternative protein sources in processed foods by multiplex PCR with capillary electrophoresis
Sanitation & Antimicrobials	**P5-34**	Validation of rapid detection kit for residues of veterinary drugs in raw milk
Sanitation & Antimicrobials	**P5-35**	Reassessment of the effectiveness of critical control points in the manufacturing processes of foods for special dietary uses
Sanitation & Antimicrobials	**P5-36**	Reassessment of the effectiveness of critical control points in noodles manufacturing processes
Sanitation & Antimicrobials	**P5-37**	Aessement of sanitary indicator bacteria and heavy metal contamination in the growing areas of short-necked clams (Ruditapes philippinarum) on the West Coast of Korea
Sanitation & Antimicrobials	**P5-38**	Heat distribution and heat penetration characteristics by retort sterilizer type and food properties
Sanitation & Antimicrobials	**P5-39**	Evaluation of peracetic acid as an alternative to sodium hypochlorite for inactivating foodborne pathogens on lettuce
Sanitation & Antimicrobials	**P5-40**	Evaluation of the microbiological cleaning effectiveness of dry ice blasting for dry sanitation in low-moisture food processing environments
Sanitation & Antimicrobials	**P5-41**	Synergistic antimicrobial effects of sodium bisulfate and caprylic acid against foodborne pathogenic bacteria at ambient temperature
Sanitation & Antimicrobials	**P5-42**	Characterization of bacteriophage OTK-P1 infecting both Salmonella spp. and Escherichia coli
Sanitation & Antimicrobials	**P5-43**	Resistance-state mapping informs phage cocktail development for Salmonella biocontrol
Sanitation & Antimicrobials	**P5-44**	Clostridium perfringens in the Korean poultry production chain: necrotic Enteritis-associated strains upstream and antimicrobial resistance downstream
Sanitation & Antimicrobials	**P5-45**	Screening and reduction efficacy of natural antimicrobial agents against Escherichia coli O157:H7
Sanitation & Antimicrobials	**P5-46**	Simulation and experimental study of Moderate electric field(MEF) effects on inactivation of Listeria monocytogenesand Vibrio parahaemolyticus in surimi paste
Sanitation & Antimicrobials	**P5-47**	Enhanced inactivation of foodborne pathogens by combined high-pressure processing and ε-poly-L-lysine treatments

Sanitation & Antimicrobials	**P5-48**	Cold plasma sanitation of a mealworm rearing chamber: airborne and surface bacterial inactivation with short-term larval compatibility
Sanitation & Antimicrobials	**P5-49**	Antibacterial and anti-Inflammatory effects of Kefir-derived lactic acid bacteria postbiotics for bovine mastitis control
Sanitation & Antimicrobials	**P5-50**	Phage-derived depolymerase DpoJW1 enhances citric acid-mediated antibacterial activity against Shiga toxin-producing Escherichia coli in foods
Sanitation & Antimicrobials	**P5-51**	Effects of single and combined treatments of slightly acidic electrolyzed water and ultrasound on microbial reduction in carrots
Sanitation & Antimicrobials	**P5-52**	Comparative analysis of microbial virulence between bovine mastitis milk and normal raw milk using culture-based assays and whole-metagenome shotgun sequencing
Sanitation & Antimicrobials	**P5-53**	On-site quantification of antibiotic residues in meat using a smartphone-read microbial redox colorimetric assay
Sanitation & Antimicrobials	**P5-54**	Effects of food-grade emulsifiers on the growth of vegetative Bacillus spp. in cocoa-containing beverages
Sanitation & Antimicrobials	**P5-55**	Identification and characterization of Xanthomonas campestris pv. campestris phage HanN1-5
Sanitation & Antimicrobials	**P5-56**	Inactivation effects of single and combined 220 nm Far-UVC LED and 405 nm blue LED treatments on foodborne pathogens
Sanitation & Antimicrobials	**P5-57**	Effects of individual and combined treatments with lactic and tartaric acids on the reduction of foodborne pathogens on fresh-cut kale
Sanitation & Antimicrobials	**P5-58**	Dual-function APS/ZnO composite films: linking film development to UVA-triggered antimicrobial activity
Sanitation & Antimicrobials	**P5-59**	Photodynamic antibacterial activity of protocatechuic acid activated by UVA against foodborne pathogens
Sanitation & Antimicrobials	**P5-60**	Microdroplet versus bulk delivery of citrus peel-derived carbon quantum dots: synthesis method-dependent photodynamic inactivation and ROS generation
Sanitation & Antimicrobials	**P5-61**	Synergistic bactericidal effect of ultrasound and p-coumaric acid against foodborne pathogens: pH-dependent efficacy and membrane-associated mechanisms
Sanitation & Antimicrobials	**P5-62**	Peptide-assisted riboflavin photodynamic inactivation of Listeria monocytogenes and Staphylococcus aureus: surface interaction and application in almond drink
Sanitation & Antimicrobials	**P5-63**	Control ⊏ffect of Rhizopus stolonifer and Penicillium italicum using 405nm LED irradiation

Sanitation & Antimicrobials	**P5-64**	Phage endolysin LysYM1 as a novel biocontrol agent against Listeria monocytogenes in foods
Sanitation & Antimicrobials	**P5-65**	Occurrence and control of antibiotic resistance genes on fresh produce in South Korea: development of an ultrasound-assisted photocatalytic washing system and selection of indicator ARGs for evaluating control efficacy
Sanitation & Antimicrobials	**P5-66**	Turning off lysogeny by design: L-form-mediated rebooting of a synthetic Listeria monocytogenes phage genome
Sanitation & Antimicrobials	**P5-67**	Effect of combined fumaric acid and ethanol wash treatment and hot air drying on the microbiological safety and drying characteristics of kimchi cabbage byproduct
Sanitation & Antimicrobials	**P5-68**	Photoactivated conversion of H_2O_2 to PAA in hydrogel pads for sustained antimicrobial activity in refrigerated chicken
Sanitation & Antimicrobials	**P5-69**	Isolation and characterization of Yersinia enterocolitica bacteriophage YeP_SAN_3b
Sanitation & Antimicrobials	**P5-70**	Isolation and characterization of bacteria associated with post-germination growth inhibition and quality deterioration during refrigerated storage of mung bean sprouts
Sanitation & Antimicrobials	**P5-71**	Evaluation of plant-derived antagonistic bacteria for mitigating growth inhibition and quality deterioration in mung bean sprouts
Sanitation & Antimicrobials	**P5-72**	Efficacy of curcumin-mediated photodynamic inactivation using blue LED light against Campylobacter spp. and Salmonella Typhimurium at 4°C
Sanitation & Antimicrobials	**P5-73**	Growth characteristics and UV-C inactivation of foodborne pathogens in commercial hydroponic nutrient solutions
Sanitation & Antimicrobials	**P5-74**	Antibacterial activity of exopolysaccharides derived from Lactobacillus kefiranofaciens DN1 and Lactobacillus plantarum DY6 against Staphylococcus aureus
Sanitation & Antimicrobials	**P5-75**	Evaluation of combined light treatment with 222 nm / 307 nm and 222 nm / 254 nm wavelengths for inactivation of foodborne pathogen on whole soybeans
Sanitation & Antimicrobials	**P5-76**	Antimicrobial activity and stability of cell-free supernatant from Lactiplantibacillus plantarum PMO08 against Listeria monocytogenes
Sanitation & Antimicrobials	**P5-77**	Development and Characterization of a CMCS–Zein Microencapsulation System for Sustained Release of Escherichia coli Bacteriophage
Sanitation & Antimicrobials	**P5-78**	Effects of alternative sweeteners on the growth and biofilm formation of Cronobacter sakazakii in culture media and ready-to-drink protein beverage models
Sanitation & Antimicrobials	**P5-79**	Effects of conventional carbohydrates and alternative sweeteners on bacterial growth, medium pH, and biofilm formation of foodborne pathogens

Toxins & Toxicology	**P6-01**	3G core@shell LDNPs as an adaptable fluorescence platform for coordination-based sensing of p-arsanilic acid
Toxins & Toxicology	**P6-02**	Quantum dots-metal organic framework (QDs-MOF) nanocomposite for mycotoxin detection
Toxins & Toxicology	**P6-03**	Occurrence and human health risk assessment of domoic acid in shellfish from Korean coastal waters
Toxins & Toxicology	**P6-04**	Occurrence of ochratoxin A in green coffee beans marketed in Korea and its changes during roasting
Toxins & Toxicology	**P6-05**	Investigation of mycotoxin contamination in whole grain foods
Toxins & Toxicology	**P6-06**	Residual formaldehyde levels in various parts of Kimchi cabbage (Brassica rapa) during storage after dipping in formaldehyde solution
Toxins & Toxicology	**P6-07**	Three-year assessment of radioactive safety in seafood and food products distributed in Seoul Following the Fukushima Nuclear Power Plant Treated Water Discharge
Toxins & Toxicology	**P6-08**	Thermal stability of cereulide during fried rice processing and survival of Bacillus cereus in raw rice
Toxins & Toxicology	**P6-09**	Reduction and transformation of Fusarium mycotoxins during heat treatment and fermentation in cereal-based model systems
Toxins & Toxicology	**P6-10**	Comparative toxicity assessment of saxitoxin and its analogues using in vivo, in vitro, and in silico approaches
Toxins & Toxicology	**P6-11**	Inducing lipid accumulation by selected glucocorticoid receptor agonistic substances
Toxins & Toxicology	**P6-12**	Rapid screening of ochratoxin A in corn flour using a competitive lateral flow immunoassay
Others	**P7-01**	Construction of an ultra-sensitive surface-enhanced raman spectroscopy substrate based on a water-stable cross-linked cyclodextrin metal-organic framework
Others	**P7-02**	Quality characteristics of chilli pepper according to cultivar and harvest time
Others	**P7-03**	Production and quality characteristics of fermented alcoholic beverages made from Gochang-grown Sindongjin rice and Nuri-chal barley
Others	**P7-04**	Regulation of kimchi fermentation by the addition of grapefruit seed extract

Others	**P7-05**	Comparative evaluation of UVA, UVB, and UVC wavelengths for inactivation of Escherichia coli O157:H7 on flatfish surfaces under refrigerated conditions
Others	**P7-06**	From laboratory-scale studies to pilot-scale development and field validation of a combined KrCl Excimer lamp and ultrasound system for inactivating soft rot bacteria
Others	**P7-07**	Survey of controlled substances and other hazardous substances in commercially available e-cigarette liquids
Others	**P7-08**	Screening and evaluation of gliadin-degrading lactic acid bacteria isolated from kimchi
Others	**P7-09**	Microbial community succession, functional potential, and biofilm characteristics during broad bean paste fermentation under different salinity
Others	**P7-10**	Comparison of chemical and physical properties related to taste characteristics between dorsal and belly muscles of yellowtail (Seriola quinqueradiata)