

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]

한국식품위생안전성학회 2026년 제41회 정기학술대회

2026. 11. 18. ~ 11. 20.

제주 해비치 호텔 & 리조트



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 Chungcheongnam-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 (<i>Oncorhynchus mykiss</i>) and eels (<i>Anquilla japonica</i>) collected from aquaculture farms in Korea
Risk Assessment	P1-11	Allergen in a meat alternative: novel identification of profilin in jackfruit (<i>Artocarpus heterophyllus</i>)
Risk Assessment	P1-12	Identification and characterization of the candidate allergen proteins Mal d 2 and Mal d 4 from Fuji apple (<i>Malus domestica</i>) 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 <i>Listeria monocytogenes</i> 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 artificial sweeteners from beverages in adolescents
Risk Assessment	P1-20	Predictive modeling and scenario-based risk assessment of <i>Clostridium perfringens</i> in ready-to-eat Jokbal
Risk Assessment	P1-21	Study on heavy metal analysis and standard compliance rates of bracken (<i>Pteridium aquilinum</i>) 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 <i>Yersinia enterocolitica</i> in jeolmu 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 Protactia 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 <i>Vibrio parahaemolyticus</i> 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 <i>Salmonella</i> 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 <i>Yarrowia lipolytica</i> 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 (<i>Capsicum annuum</i> 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 <i>Yarrowia lipolytica</i> 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 <i>Yarrowia lipolytica</i> 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 <i>Sargassum horneri</i> by fungi isolated from Korean traditional foods
Applied Laboratory Methods	P2-42	Improved detection of <i>Campylobacter</i> in chicken carcass samples using Bolton broth supplemented with cefmetazole
Applied Laboratory Methods	P2-43	Seaweed-degrading characteristics of <i>Bacillus</i> 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 <i>Campylobacter</i> 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 <i>Escherichia coli</i> 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 alkaloids 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 (<i>Camellia sinensis</i>) 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 <i>Haplogynys nigripinnis</i>

Applied Laboratory Methods	P2-88	Species-specific PCR assay for identification of <i>Mizuhopecten yessoensis</i> and <i>Amusium pleuronectes</i>
Applied Laboratory Methods	P2-89	Development and validation of HPLC method for the quantification of chondroitin sulfate 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 <i>Actinidia</i> 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 <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> biofilms in seafood systems
Sanitation & Antimicrobials	P4-05	Multiscale mechanistic evaluation of quercetin for controlling <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> biofilms in seafood systems
Sanitation & Antimicrobials	P4-06	Isolation and characterization of a novel bacteriophage SAP_01 for the biocontrol of multidrug resistant <i>Staphylococcus aureus</i>
Sanitation & Antimicrobials	P4-07	Isolation and genomic characterization of CAU_YEP4, a lytic bacteriophage targeting the virulent <i>Yersinia enterocolitica</i> bioserotype 1B/O:8
Pathogens	P4-08	Spatial distribution of <i>E. coli</i> O157:H7 in brined kimchi cabbage revealed by immunohistochemistry
Pathogens	P4-09	Phenotypic and surface-dependent heterogeneity in biofilm formation among <i>Salmonella</i> isolates from poultry-associated environments
Pathogens	P4-10	Characterization of <i>Salmonella</i> isolates from foodborne outbreaks, food, and wastewater samples in Gyeongnam, Korea
Pathogens	P4-11	Development of a method for rapid detection of <i>Listeria monocytogenes</i> among agricultural products using filter filtration
Pathogens	P4-12	Complete genome sequence of <i>Vibrio parahaemolyticus</i> 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 <i>Listeria monocytogenes</i> transfer by diluted sesame pastes under repeated replenishment conditions
Pathogens	P4-30	Repeated refreezing-induced biofilm state transitions and cross-contamination risks of <i>Salmonella</i> 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 <i>Salmonella</i> Infantis in commercial brown layers
Pathogens	P4-33	Occurrence of <i>Bacillus cereus</i> in sterilized commercial shelf-stable baby foods for infant/young children
Pathogens	P4-34	Comparative antimicrobial resistance profiles and molecular epidemiology of ESBL-producing <i>Escherichia coli</i> from layer and broiler farm environments
Pathogens	P4-35	Isolation and characterization of a novel kimchi-derived bacteriophage for the removal of multidrug-resistant <i>Acinetobacter baumannii</i> biofilms on abiotic surfaces
Pathogens	P4-36	Milkfat influences thermal tolerance and biofilm formation of <i>Salmonella</i> Typhimurium during pasteurization
Pathogens	P4-37	Development of a polymerase chain reaction-based method for detecting spore-forming <i>Bacillus subtilis</i> , <i>Bacillus licheniformis</i> , and <i>Bacillus circulans</i> in cocoa powder
Pathogens	P4-38	Genomic insights into antimicrobial resistance, virulence, and type VI secretion systems in antimicrobial-resistant <i>Escherichia coli</i> 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 <i>Listeria monocytogenes</i> detection
Pathogens	P4-40	Development and application of a z3276-based LAMP-LFA for rapid detection of <i>Escherichia coli</i> O157:H7 in shellfish
Pathogens	P4-41	Analysis of a foodborne illness outbreak caused by <i>Bacillus cereus</i> at a restaurant
Sanitation & Antimicrobials	P5-01	Evaluating live bacterial community changes during phage-mediated control of <i>Escherichia coli</i> 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 <i>Cronobacter sakazakii</i> biofilm persistence
Sanitation & Antimicrobials	P5-22	High prevalence of OXA-61 promoter-upregulating mutation in <i>Campylobacter jejuni</i> 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 <i>Listeria monocytogenes</i>
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 <i>Listeria</i> phages PLM40 and PLM59

Part 4

분류	발표번호	제목
Sanitation & Antimicrobials	P5-30	Characterization of prophage-derived PLM25 and evaluation of its endolysin against <i>Listeria monocytogenes</i>
Sanitation & Antimicrobials	P5-31	Biological and genomic insights into <i>Listeria monocytogenes</i> 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	Assessment of sanitary indicator bacteria and heavy metal contamination in the growing areas of short-necked clams (<i>Ruditapes philippinarum</i>) 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 <i>Salmonella</i> spp. and <i>Escherichia coli</i>
Sanitation & Antimicrobials	P5-43	Resistance-state mapping informs phage cocktail development for <i>Salmonella</i> 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 monocytogenes and 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 <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> : surface interaction and application in almond drink
Sanitation & Antimicrobials	P5-63	Control effect of <i>Rhizopus stolonifer</i> and <i>Penicillium italicum</i> using 405nm LED irradiation
Sanitation & Antimicrobials	P5-64	Phage endolysin LysYM1 as a novel biocontrol agent against <i>Listeria monocytogenes</i> 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 <i>Listeria monocytogenes</i> 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 ₂ O ₂ to PAA in hydrogel pads for sustained antimicrobial activity in refrigerated chicken
Sanitation & Antimicrobials	P5-69	Isolation and characterization of <i>Yersinia enterocolitica</i> 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 <i>Campylobacter</i> spp. and <i>Salmonella Typhimurium</i> 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 <i>Lactobacillus kefirianofaciens</i> DN1 and <i>Lactobacillus plantarum</i> DY6 against <i>Staphylococcus aureus</i>
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 (<i>Seriola quinqueradiata</i>)