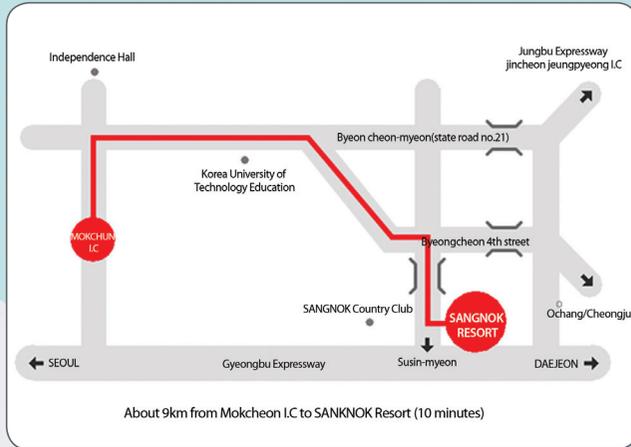


## Location



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Korean Society for Food Science of Animal Resources



16<sup>th</sup> FOOD SAFETY WEEK 2017  
**The International  
Conference of KoSFA and  
49<sup>th</sup> Annual Meeting**

**Where to Go?**  
**Safety and Quality Assurance of  
Animal Originated Foods**

**May 18(Thu) - May 19(Fri), 2017**

**Cheonan SangNok Resort**

**Organized by** KoSFA

**Sponsored by** Ministry of Food and Drug Safety

**Co-organized by** BK21+ Animal Food Project Team, Konkuk Univ.  
Institute of Animal Biotechnology, Chungbuk National Univ.  
Institute of Animal Science and Technology, Seoul National Univ.

Korean Society for Food Science of Animal Resources  
**KoSFA**

16<sup>th</sup> FOOD SAFETY WEEK 2017

**식품  
안전  
의날**



## Invitation

We are proud of hosting the 2017 Conference of the Korean Society for Food Science of Animal Resources which will be held on 18th to 19th of May at Sangnok Resort in Cheonan, Korea with a theme of “Where to Go? Safety and Quality Assurance of Animal Originated Foods.” The conference will bring an innovative and stimulating global academic and industrial platform searching for consensus and agreements on the safety and quality of food products of animal origins. Especially, the researchers and scientists from more than 10 countries are invited in this international conference. Hundreds of delegates are expected to come from industry as well as academy. Please, join us to make this great conference greater.

Saehun Kim,  
President,

Korean Society for Food Science of Animal Resources



## ► May 18(Thu)

Time	Functions at SangNok Hall	Co-ordinators/ Chairpersons
12:30-13:00	Registration	
13:00-13:20	Opening ceremony - Opening remark - Welcome remarks - Congratulation messages	Prof. DK Kang, Dankook University
<b>Session I Keynote Forum at SangNok Hall</b>		Prof. IH Hwang, Chonbuk National University
13:20-13:50	Cold plasma innovation in meat industry (Dr. N.N. Misra, General Mills India, India)	
13:50-14:20	The potential of meat quality of Wagyu (Prof. Takafumi Gotoh, Kyushu University, Japan)	Chair: Prof. SK Lee, Kangwon Na- tional University
14:20-14:40	Networking and Refreshments / Poster Session	
14:40-15:10	Functional food ingredients and biotherapeutics by probiotics (Prof. Byong Hoon, Lee, McGill University, Canada)	
15:10-15:40	Dairy products and food additives (Dr. Sang Dong Lim, Korea Food Research Institute, Korea)	
<b>Session II Safety Issues on Fresh meats and products at SangNok Hall</b>		Prof. JY Jeong, Kyungsung University
15:40-16:10	Molecular epidemiology of <i>Salmonella</i> and <i>Campylobacter</i> from broilers in Kagoshima, Japan (Prof. Takehisa Chuma, Kagoshima University, Japan)	
16:10-16:40	The current standards for quality and safety of animal products in China (Prof. Chengzhe Jiang, Yanbian University, China)	Chair: Prof. ST Joo, Gyeongsang National University
16:40-17:10	Global trends and future challenges for the application of HACCP (Dr. Joo Yeon Lee, Korea Agency of HACCP Accreditation and Services, Korea)	
17:10-17:40	Mongolian meat market overview (Dr. Dashdorj Dashmaa, Mongolian University of Life Sciences, Mongolia)	
<b>Session III Dairy food and Pathogens at AWOonAe Hall</b>		Prof. WJ Lee, Gyeongsang National University
15:40-16:10	Application of animal byproducts and processing wastes used as functional food and active pharmaceutical ingredients (Prof. Hoon H. Sunwoo, University of Alberta, Canada)	
16:10-16:40	Effects of protein-rich fraction from <i>Lactobacillus plantarum</i> usm8613 against dermal <i>Staphylococcus aureus</i> (Dr. Cheng Chung Yong, University Sains Malaysia, Malaysia)	Chair: Prof. MS Nam, Chunam National University
16:40-17:10	The prospects of probiotics for dairy production and processing in Philippines (Prof. Marilen Parungao. Balolong, University of Philippines Manila, Philippines)	
17:10-17:40	Production of bacteriocin sf by <i>Lactobacillus gasserii</i> sf for use in dermal bacterial infection and wound healing (Dr. Pei lei Tan, University Sains Malaysia, Malaysia)	
17:40-18:00	Networking and refreshments / Poster session	
18:00-20:00	Welcome Reception	

## Program

## ► May 19(Fri)

Time	Functions	Co-ordinators/ Chairpersons
<b>Session IV Oral Presentation and Competition of Graduate Students at SangNok Hall</b>		Prof. YH Kim, Chonbuk National University
08:30-10:00	Student competition (10 min/each) - Meat and meat processing: 8 students - Milk and milk processing/others: 9 students	Chair: Prof. WJ Lee, Gyeongsang National University  Co-Chair: Prof. JY Jeong, Kyungsung University
10:00-10:20	Networking and Refreshments / Poster Session	
<b>Session V Current Issues from Young Scientist at SangNok Hall</b>		Prof. IH Hwang, Chonbuk National University
10:20-10:45	Influence of the addition of frozen mechanically separated pork on functional properties of emulsion type pork sausage (Dr. Ju Hui Choe, Seoul University, Korea)	
10:45-11:10	Biological and genetics traits of collagen types in bovine muscles (Dr. Shanmugam Sureshkumar, Bharathiar University, India)	
11:10-11:35	Construction of the surface display vector for and the effect of porcine epidemic diarrhea viral(PEDV) antigens expressed on the surface of <i>Lactobacillus plantarum</i> SK156 on the immune responses of mice (Dr. Jong Pyo Chae, CJ CheilJedang, Korea)	Chair: Prof. Cheorun Jo, Seoul National University
11:35-12:00	Structural changes of potentially harmful substances in meat products during <i>in vitro</i> human digestion (Dr. Hyeong Sang Kim, JungAng University, Korea)	
12:00-12:30	Closing Ceremony Presenting Awards	Chair: Prof. DK Kang, Dankook University