

August 28 PM (Wed)
Room C4

Young Scientist Lecture II

Chair: Se-Wook Oh, *Kookmin University, Korea*

YSL2-1 14:20-14:40

Functional Analysis of *Vibrio vulnificus* SmcR, a Quorum-sensing Master Regulator, as a Novel Control Target

Seung Min Kim, *Korea Food Research Institute, Korea*

YSL2-2 14:40-15:00

Application of Supercritical Carbon Dioxide for the Inactivation of Food Spoilage Microorganisms

Hyong Seok Park, *Korea University, Korea*

YSL2-3 15:00-15:20

Application of Probiotics to Control Foodborne Pathogens

Ok Kyung Koo, *Korea Food Research Institute, Korea*

YSL2-4 15:20-15:40

Application of Bacteriophages for Rapid Detection of *Cronobacter sakazakii*

Young-Duck Lee, *Gachon University, Korea*

Chair: Yong-Ro Kim, *Seoul National University, Korea*

YSL2-5 15:40-16:00

Lactic Acid Bacterial Diversity in *Makgeolli* and Its Effects on Fermentation Process and Quality

Ki-Seon Yoo, *Dongwon F&B Research Center, Korea*

YSL2-6 16:00-16:20

Characteristics of Soft Wheat Flour Desirable for Making Sponge Cake

Hyun Wook Choi, *Daegu University, Korea*

YSL2-7 16:20-16:40

Encapsulation of Aroma, Bitter, and Functional Compounds Using Cycloamylose

Soyoung Kwon, *Dankook University, Korea*

YSL2-8 16:40-17:00

**Synergistic Effects of Chlorine Dioxide, Drying, and Dry Heat Treatments in
Inactivating *Escherichia coli* O157:H7 on Radish Seeds**

Jihyun Bang, *Korea University, Korea*