

Poster Presentation

순 서	제 목	발표자(제1저자)	지도교수	소 속
P-001	Adaptive Laboratory Evolution for Improved Beany Off-Flavor Tolerance in <i>Limosilactobacillus</i> sp.	Woobean Byun	Nam Soo Han	Chungbuk National University
P-002	<i>Bifidobacterium adolescentis</i> EFEL8011 and <i>Bifidobacterium pseudocatenulatum</i> EFEL8013 as novel synbiotic candidates with inulin for obesity and colitis	Geum Na Pyeon	Nam Soo Han	Chungbuk National University
P-003	Microbial Feed Additives for Companion Dogs at Different Ages in Korea	Jinok Kwak	Hyeun Bum Kim	Dankook University
P-004	Beneficial Microbes for Dogs: Microbial and Prebiotic Compositions of Canine Probiotic Supplements in Korea	Jinok Kwak	Hyeun Bum Kim	Dankook University
P-005	Synbiotic Pudding as a Probiotic Delivery Vehicle: Effects on Probiotic Viability and Intestinal Microbiome in Mice	Seunghwa Yoon	Seung-Yong Lim	Kunsan National University
P-006	Metabolic Engineering of Yeast Cell Wall Polysaccharides	Sejin Kim	Suryang Kwak	Kookmin University
P-007	Probiotic Potential of Domestic Isolates of <i>Saccharomyces cerevisiae</i>	Gayeon Seo	Soo Rin Kim	Kyungpook National University
P-008	Enterotype-dependent responses of the human gut microbiota to beta-glucan in an <i>in vitro</i> fecal fermentation model	Minsu Song	Hakdong Shin	Sejong University
P-009	Genome-resolved metagenomics reveals functional and lineage-specific gut microbial signatures associated with sarcopenia	Juhan Pak	Hong-Seok Son	Korea University
P-010	Characterization of <i>Enterococcus faecalis</i> OG1RF-Targeting Bacteriophages in a Simplified Human Intestinal Microbiome (SIHUMI) Model	Che-Hyun Kim	Ju-Hoon Lee	Seoul National University
P-011	Development of a Simplified Human Intestinal Microbiota (SIHUMI) Model for Phage-Based Control of <i>Escherichia coli</i> ECOR43	Sieun Lee	Ju-Hoon Lee	Seoul National University
P-012	Balsamic-style vinegar fermentation using acid- and ethanol-tolerant <i>Acetobacter</i> sp. elaborated by adaptive laboratory evolution	Ra Yoon Park	Nam Soo Han	Chungbuk National University
P-013	Effects of Glutamine-to-Glutamate Conversion in <i>Leuconostoc mesenteroides</i> on Bacterial Tolerance and Kimchi Taste	Ji Min Park	Nam Soo Han	Chungbuk National University
P-014	Targeted control of <i>Vibrio</i> infection by newly isolated bacteriophage across food and host-associated environments	Yijun Kwon	Younghoon Kim	Seoul National University
P-015	Comparison of Gut Microbiome and Host Responses Between <i>Scutellaria-Paeonia-Glycyrrhiza</i> and Placebo Groups During Yogurt Consumption	Jun-Hyeok Yeom	Hong-Seok Son	Korea University
P-016	Enzymatic Production of 2'-Fucosyllactose from <i>Ishige foliacea</i> -Derived L-Fucose Using a Bifunctional Fucokinase/L-Fucose-1-Phosphate Guanylyltransferase	Eun Gyu Jegal	Hyeun-Jong Bae	Chonnam National University
P-017	Development of Synbiotics Combining a Crop-Derived Polysaccharide with Probiotics Isolated from Traditional Fermented Foods	Choeun Sohn	Ju-Hoon Lee	Seoul National University
P-018	Engineering of Yeast Extract as a Precision Cosmeceutical Material to Eliminate Targeted Pathogens	Minji Lee	Suryang Kwak	Kookmin University
P-019	Evaluation of <i>Bifidobacterium lactis</i> IDCC 4301 from Breast Milk-Fed Infant Feces as a Potential Probiotic and Functional Ingredient	Dong Hyun Kim	Dong Hyun Kim	Kyungpook National University



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P-020	Modulation of Intestinal Inflammation, Barrier Integrity, and Circadian Gene Expression by <i>Limosilactobacillus</i> sp. derived Extracellular Vesicles in a Colitis-Induced Mouse Model	Kibin Kong	Younghoon Kim	Seoul National University
P-021	Comparative Characterization of Recombinant CITase for Cycloisomaltooligosaccharide Production at Elevated Temperatures	Seul Lee	Ji Yeong Park	National Institute of Crop and Food Science
P-022	Source- and Enterotype-Dependent Gut Microbial Responses to Arabinoxylan in an <i>In Vitro</i> Fecal Incubation Model	Chaerin Kim	Hakdong Shin	Sejong University
P-023	Investigation of carbohydrate metabolic features of <i>Latilactobacillus sakei</i> revealed by metabolomic and transcriptomic analyses	Sang Hyeok Lee	Che Ok Jeon	Chung-Ang University
P-024	Comparative Fermentation Characteristics of Doenjang Prepared from Meju Fermented by Different Microbiota	Hui Seong Won	Che Ok Jeon	Chung-Ang University
P-025	Comparative Genomic Characterization and Evaluation of Methane Mitigation of Newly Isolated Probiotics during Ruminant fermentation	Jihyun Yoon	Younghoon Kim	Seoul National University
P-026	Inhibitory Effects of Biofilm Formation and AI-2 Quorum Sensing in <i>Salmonella</i> Typhimurium and <i>Salmonella</i> Gallinarum by Cell-Free Supernatants from Broiler-Derived Lactic Acid Bacteria	A yeong Jo	Se jong Oh	Chonnam National University
P-027	Screening and Characterization of <i>Limosilactobacillus reuteri</i> with Probiotic and Antioxidant Potential	Suhong Jeon	Se jong Oh	Chonnam National University
P-028	Degradation of Galactan Side Chains in Soybean Soluble Polysaccharides Using Cooperative Hydrolytic Actions of <i>Bacillus</i> β -Galactanases and β -Galactosidase	Jeong Ah Yu	Tae-Jip Kim	Chungbuk National University
P-029	Fermentation Stage-Dependent Immunomodulatory Effects of Kimchi in THP-1 Macrophages	Haeun Jo	Min-Sung Kwon	World Institute of Kimchi
P-030	Functional Characterization of <i>Lentilactobacillus buchneri</i> α -L-Arabinofuranosidases with Different Hydrolytic Modes of Action in Arabinan Degradation	Jun Yeong Jung	Tae-Jip Kim	Chungbuk National University
P-031	Anti-Inflammatory Effects of a Kimchi-Derived Lactic Acid Bacterium in Experimental Colitis	Ju Hye Baek	Che Ok Jeon	Chung-Ang University
P-032	Gut Microbiota Responses to Mannan Oligosaccharides and Mannose in an <i>in vitro</i> Fecal Fermentation Model	Donghyun Noh	Hakdong Shin	Sejong University
P-033	Shared <i>Bifidobacterium</i> enrichment and substrate-specific ASV responses to oligosaccharide-rich fractions relative to constituent monosaccharides	Byounghun Cha	Hakdong Shin	Sejong University