

## PosterProgram

A. Probiotics, Microbiome and Health: New Advances in Microbiome Research		
Poster No.	Floor	Topic
A-001	2F	Effects of a Westernized Diet on the Gut Microbiome Profile and Its Association With Obesity Among School-Aged Children in Rural and Urban Communities in Leyte, Philippines <b>Flyndon Mark Sagadal Dagalea (Philippines)</b>
A-002	2F	Preliminary Characterization of Lactic Acid Bacteria Isolated From a Locally Processed Alcoholic Beverage From Leyte, Philippines <b>Donnabel Casili Sena (Philippines)</b>
A-003	2F	Isolation and Identification of Lactic Acid Bacteria and Yeast From Whole Wheat and Purple Yam-Enriched Spontaneous Sourdough Starters <b>Gillianne Amodia Dayco (Philippines)</b>
A-004	2F	Metabolomic and Transcriptomic Profiling of <i>Caenorhabditis Elegans</i> Fed With Lactic Acid Bacteria <b>Arisa Ito (Japan)</b>
A-005	2F	Lyophilized Cell-Free Supernatants of <i>Pediococcus Acidilactici</i> Isolated From Fermented Cocoa Exhibited Antibacterial Activity Against Escape Pathogens <b>Pinkanok Suksabay (Thailand)</b>
A-006	2F	Potential Neuroprotective Effects of a Traditional Fermented Milk Kefir-Isolated Probiotic Strain on an Attention-Deficit/Hyperactivity Disorder Animal Model <b>Cheng-Yu Huang (Taiwan)</b>
A-007	2F	Characterization of Antibacterial Compounds in the Ethyl Acetate Extract of Cell-Free Supernatant From <i>Lactiplantibacillus Plantarum</i> BS25 <b>Levi Letlet II Harina Larcia (Philippines)</b>
A-008	2F	Protective Effect of Probiotics on Gastric Mucosal Ulcers Induced by Ethanol/HCl in Rat <b>Kiyeop Kim (South Korea)</b>
A-009	2F	Neuroprotective Effects of Heat-Killed <i>Faecalibacterium</i> Strains in a <i>Caenorhabditis Elegans</i> Alzheimer's Model <b>Li-Hsiang Chou (Taiwan)</b>
A-010	2F	Maternal Fish Oil Intake During Pregnancy and Lactation Attenuates Allergic Rhinitis and Modulates Gut Microbiota in Offspring Mice <b>Jia-Shan Liu (Taiwan)</b>

A-012	2F	Validation of <i>Roseburia Hominis</i> and <i>Bacteroides Stercoris</i> as a Candidate for Masld Prevention Identified From a Human Microbiota-Associated Mouse Model <b>Chu-Chun Yang (Taiwan)</b>
A-013	2F	Investigating the Role of Moonlighting Protein Gapdh From <i>Lactobacillus Gasseri</i> in Alleviating Hdm-Induced Atopic Dermatitis <b>Ching Tseng (Taiwan)</b>
A-014	2F	<i>Bacillus subtilis</i> Natto NTU-18 Attenuates Atherosclerosis Progression by Regulating Peripheral Immune Cell Subsets <b>Yu-Zhen Ye (Taiwan)</b>
A-015	2F	Harnessing Gut Microbiota to Regulate Stress Response and Its Physiological Consequences <b>Yu-Hsuan Tsai (Taiwan)</b>
A-016	2F	The Potential of Pasteurized <i>Parabacteroides Merdae</i> as a Next-Generation Probiotic Against Masld <b>Chia-Chi Lu (Taiwan)</b>
A-127	2F	The Protective Potential of Intestinal <i>Bifidobacterium</i> Derived Extracellular Vesicles With Unique Lipid Composition Against Blue Light-Induced Damage in Retinal Cells <b>Xiao-Yang Chu (Taiwan)</b>
A-128	2F	Postbiotic Metabolites From <i>Lactiplantibacillus plantarum</i> BS25 (LPBS25) and <i>Pediococcus acidilactici</i> 3G3 (PA3G3) Exhibit Antibiofilm and Antimicrobial Properties Against Multidrug-Resistant Burn Wound Pathogens <b>Mark Laurenz Bongabong Handayan (Philippines)</b>
<b>B. Functional Foods and Dietary Innovations: Enhancing Health through Fermentation</b>		
Poster No.	Floor	Topic
B-018	2F	Enhancement of Extracellular Vesicle Production in the Co-culture of Lactic Acid Bacteria With Yeasts <b>Honoka Kawakami (Japan)</b>
B-019	2F	Co-culture of Methanotrophs and Probiotic Lactobacilli Enhances Methane Mitigation and VFA Production in Ruminal Fermentation <b>Yoon Ji-hyun (South Korea)</b>
B-020	2F	Impact of Lactic Acid Bacteria Fermentation on the Antibacterial Activity of Curcuma longa (Turmeric) Against Selected Pathogenic Bacteria <b>Chloe Katryn Ricasata (Philippines)</b>



B-021	2F	Antioxidant Properties of <i>Rubus Rosifolius</i> Sm. Fermented With Co-cultures of <i>Lactiplantibacillus Plantarum</i> and <i>Lacticaseibacillus Casei</i> <b>Simound Plamo Narte (Philippines)</b>
B-022	2F	Impact of Fermentation With Co-cultures of <i>Lactiplantibacillus Plantarum</i> and <i>Lacticaseibacillus Casei</i> on the Antioxidant and Antidiabetic Potential of Bignay ( <i>Antidesma Bunius</i> (L.) Spreng) <b>Marianne Faye Larrazabal Baquiano (Philippines)</b>
B-023	2F	Enhanced Production of Extracellular Vesicles by <i>Lactiplantibacillus plantarum</i> Utilizing Palmitate <b>Yutaka Kurawaki (Japan)</b>
B-024	2F	Induction of Apoptosis by Extracellular Vesicles From <i>Bifidobacterium Dentium</i> <b>Mayu Kori (Japan)</b>
B-025	2F	Investigation of the Bioactivity of Potato Peel and <i>Lactiplantibacillus Plantarum</i> Fermentation Products. <b>Jing-Ru Pan (Taiwan)</b>
B-026	2F	The Effect of White Colony-Forming Yeast (WCFY) on the Microbial Community and Metabolites of Kimchi <b>Yoon-Soo Gwak (South Korea)</b>
B-027	2F	Development of Pigeon Pea Milk Fermented by Lactic Acid Bacteria With Potential for Glycemic Control <b>Hsuan-Yun Huang (Taiwan)</b>
B-028	2F	Characterization of a Novel Bacteriocin From <i>Lactococcus Lactis</i> MAFF 400152 With Unique Antibacterial Spectrum <b>Hibiki Yuda (Japan)</b>
B-029	2F	Effects of Adding <i>Eucheuma</i> on Quality of Set-Type Yogurt <b>Mi-Jr Chiou (Taiwan)</b>
B-123	2F	Probiotic Mixture Enhances Spatial Memory via Gut-Brain Axis Modulation in Mice <b>Shu-Hua Yang (Taiwan)</b>

## C. Molecular Genetics and Genomics: Advancing Lactic Acid Bacteria Research

Poster No.	Floor	Topic
C-030	2F	Cazyme Repertoires of <i>Weissella Cibaria</i> and <i>W. Confusa</i> , From the Up Culture Collection, Reveal Probiotic Potential <b>Mary Ann Cielo Relucio San Diego (Philippines)</b>
C-031	2F	Genomic Characterization of <i>Lactiplantibacillus Plantarum</i> THK-J112, a Probiotic Candidate for Acne Treatment <b>Chan-il Bae (South Korea)</b>



C-032	2F	Metabolomics Applications in Lactic Acid Bacteria: Identification, Classification, and Functional Analysis <b>Lixia Zhao (China)</b>
<b>D. Industrial Applications of Lactic Acid Bacteria: Animal Husbandry, Aquaculture, and Livestock Production</b>		
Poster No.	Floor	Topic
D-033	2F	Exploring the Potential of Hard Cheese With Added Probiotics in Making Caine Dental Chews for Preventing Periodontal Disease <b>Jia-En Chen (Taiwan)</b>
D-034	2F	Effect of Selected Lactic Acid Bacteria and Yeast Strains on the Quality and Flavor of Fermented Sausages <b>Cai-Xuan Wu (Taiwan)</b>
D-035	2F	A Sustainable and Scalable 3D-Printed Platform With Soybean Meal Coating for Enhanced Lactic Acid Bacteria Immobilization and Bioprocessing <b>Yi-Cheng Huang (Taiwan)</b>
D-040	2F	Enhanced Antibacterial Activity of Cephalexin in Synergism With Semi-purified Bacteriocin From <i>Pediococcus Acidilactici</i> 3G3 <b>Yeoj Enna Enriquez (Philippines)</b>
<b>E. Environmental Sustainability and Lactic Acid Bacteria: Ecosystem Applications in Agriculture, Livestock, Aquaculture, and Bioremediation</b>		
Poster No.	Floor	Topic
E-036	2F	Metabolic Cross-Feeding Between <i>Lactobacillus</i> and <i>Megasphaera</i> Mitigates Methane Emissions in Rumen Fermentation <b>Junhyeok Kyung (South Korea)</b>
E-037	2F	Evaluation of the Neuroprotective Effects of <i>Lactobacillus</i> Fermented-Coffee Ground Extracts Using a 6-Hydroxydopamine–Induced Injury Model of Parkinson’s Disease Rats <b>Shih-Hsuan Chen (Taiwan)</b>
E-038	2F	Plant-Beneficial Traits of <i>Leclercia Barmai</i> Strains B1-02 and B3-09 Revealed Through Phenotypic and Genomic Profiling <b>Camille Andrea R. Flores (Philippines)</b>
<b>F. Regulatory and Safety Challenges: Ensuring Quality in Lactic Acid Bacteria Applications</b>		
Poster No.	Floor	Topic
F-039	2F	Safety and Functional Characterization of NS2301M, NS2301G1, NS2301G2, and NS2301G3 Probiotic Strains <b>Suhong Jeon (South Korea)</b>



## A. Probiotics, Microbiome and Health: New Advances in Microbiome Research

Poster No.	Floor	Topic
A-041	3F	Multi-Omics Analysis of Thai Traditional Medicine Treatment for Thai T2DM Patients <b>Siam Popluechai (Thailand)</b>
A-042	3F	Antioxidant Properties of Lactic Acid Bacteria-Fermented Pigeon Pea Milk and Its Potential Application in Age-Related Macular Degeneration <b>Te-Hua Liu (Taiwan)</b>
A-043	3F	A Promising Microbiome Therapeutic Against Systemic CRE Infections <b>Ho-Yeon Song (South Korea)</b>
A-044	3F	Development of Simple Halal Media Containing Meat Peptone and Yeast Extract for Production of Probiotic <i>Lactiplantibacillus Plantarum</i> Subsp. <i>plantarum</i> Dad-13 and Its Extracellular Metabolites <b>Tyas Utami (Indonesia)</b>
A-045	3F	Assessment of Prebiotic Properties and Characterization of Purified Bioactive Constituents in Taiwanese Legume-Derived Products <b>Shie-Jea Lin (Taiwan)</b>
A-046	3F	Psycholab: Establishment of Psychobiotic Lactic Acid Bacterial Collection for the Development of Functional Foods for Mental Health Wellness <b>Maria Auxilia Tan Siringan (Philippines)</b>
A-047	3F	Effects of <i>Limosilactobacillus Fermentum</i> PS150 on Sleep Quality and Anxiety: A Psychobiotic Intervention in Healthy Workers <b>Li-Hao Cheng (Taiwan)</b>
A-048	3F	Active Hexose Correlated Compound Modulates Gut Microbiota and Improves Intestinal Barrier Function in a High-Fat Diet-Induced NAFLD in Rats <b>Sunhye Lee (South Korea)</b>
A-049	3F	The Oral Administration of Combined Immunobiotic <i>Lactiplantibacillus Plantarum</i> Strains Improve the Respiratory TLR3-Mediated Antiviral Immunity <b>Leonardo Albarracin (Argentina)</b>
A-050	3F	Evaluating Antibacterial Effects of Postbiotics Secreted by Local Lactic Acid Bacteria Strains Against Human Pathogen <b>Ni Nengah Dwi Fatmawati (Indonesia)</b>
A-051	3F	Functional and Genomic Characterization of <i>Pediococcus Acidilactici</i> 3G3 Postbiotics Against Selected Nosocomial Pathogens <b>Fatima Ericka Vista (Philippines)</b>





A-052	3F	Dual-Omics Analysis Characterizes Specific Gut Microbial and Metabolic Signatures in Overweight Population <b>Xiaoyan Wang (China)</b>
A-054	3F	Oral Lactobacillus Reuteri Y7 Mitigates Blue Light-Induced Retinal Degeneration via Gut–Retina Axis Modulation in a Mouse Model of Dry AMD <b>Shu-Ping Tsao (Taiwan)</b>
A-055	3F	Fermentation-Induced Metabolomic Remodeling of Pigeon Pea by Lactocaseibacillus rhamnosus NTTU 007 Enhances Anti-Obesity Effects in a High-Fat Diet Rat Model <b>Chun-Lin Lee (Taiwan)</b>
A-056	3F	Dual-Strain Psychobiotic Supplementation via Neuralli Mood Improves Psychological and Neuroendocrine Outcomes in Stressed Adults: A Randomized, Placebo-Controlled Trial <b>Yu-Cheng Liou (Taiwan)</b>
A-057	3F	Tryptophan Metabolite-Mediated Inhibition of Oral Pathogens: A Potential Postbiotic Strategy Derived From Lactic Acid Bacteria <b>Ming-Shiou Jan (Taiwan)</b>
A-058	3F	Anti-inflammatory and Anti-melanogenic Activities of Limosilactobacillus fermentum JNU532 Isolated From Kimchi <b>Ziyao Meng (China)</b>
A-059	3F	Evaluation of Some Probiotic Properties of <i>Lactiplantibacillus Plantarum</i> Ski 2 Isolated From Traditional Thai Fermented Meat Rice Sausage (Sai-Krog Isan) <b>Adisorn Swetwiwathana (Thailand)</b>
A-060	3F	Safety Assessment and Cultivation Optimization of a Novel Korean Fecal <i>Bifidobacterium Adolescentis</i> for Cerebrovascular Disease Therapy <b>Hye-Ji Kim (South Korea)</b>
A-062	3F	In Vitro Evaluation of Sugarcane Bagasse-Derived Extracts on Human Gut Microbiota <b>Tawisa Pongsuwanporn (Thailand)</b>
A-063	3F	In Vitro Evaluation of Probiotic Potential and Functional Properties of <i>Lactobacillus</i> Spp. Isolated From Indigenous Food Plants in Ilocos Norte, Philippines <b>Xenia Erika Naanep Bucao (Philippines)</b>
A-064	3F	Gut in the Game: Multi-omics Mapping of Gut Microbiota's Role in Progesterone Metabolism <b>Guo Jie Brandon Mong (Malaysia)</b>

A-066	3F	Harnessing Androgen-Metabolizing Gut Bacteria to Alleviate Hyperandrogenism-Related Diseases <b>Tsun-Hsien Hsiao (Taiwan)</b>
A-067	3F	Lipid-Modulating Activity of Black Garlic ( <i>Allium Sativum</i> ) and <i>Lactobacillus Hilgardii</i> Postbiotic in Triton X-100-Induced Hyperlipidemic Wistar Rats <b>Angelica May de la Cruz Mendoza (Philippines)</b>
A-068	3F	Comparative Analysis of Probiotic Viability and Physicochemical Properties of Milk Fermented With IFP-Derived <i>Lactobacillus</i> Spp. and <i>Lactobacillus Fermentum</i> Strain 36 ATCC 9338 <b>Arianne Faith Mae Nesperos Beseos (Philippines)</b>
A-069	3F	Prevention of Diet-Induced Metabolic Dysfunction-Associated Steatotic Liver Disease (Masld) by Supplementation of Lactiplantibacillus Plantarum LAB12 <b>Faezah Sabirin (Malaysia)</b>
A-070	3F	An Acid-Resistant and Bile-Resistant Probiotic Composition and Its Use in the Preparation of a Composition for Preventing or Treating Renal Dysfunction <b>Lih-Ren Kong (Taiwan)</b>
A-071	3F	Neuroprotective Effects of Heat-Treated <i>Lantiplantibacillus Plantarum</i> PS128 on a Rotenone-Induced Parkinson's Disease Mouse Model <b>Yu-Shan Wei (Taiwan)</b>
A-072	3F	Gut-Brain Axis Intervention: Live <i>Lactobacillus Gasseri</i> and <i>L. Gasseri</i> EV Mitigate Alzheimer's Disease Pathology in a Mouse Model <b>Yen-Ping Lei (Taiwan)</b>
A-073	3F	Lyflor-3: A Fast-Acting, Multi-functional Probiotic Formula With Quantified Effects on Gastrointestinal Health <b>Meng-Yuan Yang (Taiwan)</b>
A-074	3F	Dietary Multi-strain Probiotic Improve Growth Performance and Regulate Intestinal Morphology and Microbiota in Weaned Piglets <b>Ting-Yu Lee (Taiwan)</b>
A-075	3F	Bifidobacterium Animalis Subsp. Lactis Probio-M8 Enhances Chondroitin Efficacy for Knee Osteoarthritis in Postmenopausal Women via the Gut-Joint Axis <b>Kexin Wang (China)</b>
A-076	3F	Combined Probiotics and Yeast Extract Enhance Athletic Performance via Gut Microbiota Modulation <b>Meng Zhang (China)</b>



A-124	3F	Probiotic-Derived Gapdh From <i>Lactobacillus Gasseri</i> may Modulate the AhR Pathway to Alleviate Atopic Dermatitis <b>Pei-Chi Chen (Taiwan)</b>
A-125	3F	A Probiotic Peptide Edible Composition Based on Gut-Brain Axis Circuit for Sleep Aid and Nervous Tension <b>Meng-Yuan Yang (Taiwan)</b>
A-129	3F	Synergistic Effects of L-137® Postbiotics and Pai™ Probiotics on Allergy, Immunity, Gut Health, and Skin Barrier Function in Children <b>Chia-Yu Chang (Taiwan)</b>
A-130	3F	Evaluation of the Health Benefits of Lactiplantibacillus Plantarum CB-102 Postbiotics on Allergic Rhinitis, Immunity, Gut Health, and Skin Barrier Function in Children <b>Chia-Yu Chang (Taiwan)</b>
<b>B. Functional Foods and Dietary Innovations: Enhancing Health through Fermentation</b>		
Poster No.	Floor	Topic
B-078	3F	Optimizing Functional Probiotic Whey Drinks: Impact of Starter Cultures and Sugar Levels on Sensory and Acceptance Attributes <b>Dwi Larasatie Nur Fibri (Indonesia)</b>
B-079	3F	Probiotic Fermented Beverage From Cheese Whey: Formulation and Quality Evaluation According to Indonesian National Standard (SNI) <b>Tumisih Septiani (Indonesia)</b>
B-080	3F	Development of Nutritional Cheese Whey-Based Probiotic Drink Using a Mixed Starter Culture of Indigenous Probiotics Originated From Indonesia <b>Mariyatun Mariyatun (Indonesia)</b>
B-081	3F	Immunomodulatory Effects of Lactobacillus Hilgardii 2M38FABB3 Isolated From Bambusa Merrilliana in LPS-Induced BALB/C Mice <b>Ma Danica Ines-Ramil (Philippines)</b>
B-082	3F	Effect of Synbiotic Containing 2-Fucosyllactose and Mixed-Probiotic Bifidobacterium Longum Subsp. Infantis GS2 and Lacticaseibacillus Rhamnosus SKG34 on Beneficial Microbiota in Model Gut Fermentation of Stunted Children <b>I Nengah Sujaya (Indonesia)</b>
B-083	3F	Application of Miracle Fruit in Lactic Acid Bacteria–Fermented Plant-Based Yogurt <b>Yi-Tzu Kuo (Taiwan)</b>





B-084	3F	Detection of Three Bacteriocins by <i>Latilactobacillus Curvatus</i> Nfh-Km12 and <i>Lactococcus Lactis</i> Subsp. <i>Lactis</i> NFH-NM9 Isolated From Nare-Zushi <b>Taketo Kawarai (Japan)</b>
B-085	3F	Nicotinamide Mononucleotide Production by <i>Limosilactobacillus Reuteri</i> With Nicotinamide Adenine Dinucleotide Synthesizing Lactic Acid Bacteria <b>Satoru Ozaki (Japan)</b>
B-086	3F	A Synbiotic Supplement Combining Lychee Polyphenols, <i>Bifidobacterium Longum</i> , and Methionine, Reduced Body Fat and Enhanced GLP-1 <b>Chiao-Wei Lin (Taiwan)</b>
B-087	3F	Lactobacillus Reuteri Y7 Enhances Muscle Preservation and Bone Healing in Sarcopenic Mice Undergoing Fracture Repair: Synergistic Effects With Resistance Exercise <b>Shu-Ping Tsao (Taiwan)</b>
B-088	3F	Effects of Aqueous Extract of Pitaya on the Fermentation of Black Soymilk With <i>Lactiplantibacillus Plantarum</i> <b>Chun-Yao Yang (Taiwan)</b>
B-089	3F	Sequential Fermentation of <i>Chenopodium Formosanum</i> Enhances ACE-Inhibitory Peptide Production via <i>Monascus Purpureus</i> and Lactic Acid Bacteria <b>Jheng-Jhe Lu (Taiwan)</b>
B-090	3F	Milk Chocolate Containing Probiotics and Ripe Banana Prevents the Intestinal Damage and Improves the Nutritional Status of Stunted Children in Bali <b>Komang Ayu Nocianitri (Indonesia)</b>
B-091	3F	Development of Anti-inflammatory and Reduced Oxidative Stress Probiotics to Evaluate the Efficacy of Preventing Uveitis <b>Cheng-Chih Tsai (Taiwan)</b>
B-092	3F	Evaluation of Probiotic Properties of Indigenous Lactic Acid Bacteria and Their Potential Application in Functional Dairy Products <b>Chun-Sen Lo (Taiwan)</b>
B-093	3F	Biotransformation of Fish Processing Residues Using Indigenous Lactic Acid Bacteria: Improving Protein Solubility and Bioavailable Calcium From Fish Bones <b>Cheng-Hsien Liu (Taiwan)</b>



B-094	3F	Bifidobacterium Strains Produce a Selective Antibacterial Fatty Acid Targeting <i>Staphylococcus Aureus</i> <b>Hiroshi Kikukawa (Japan)</b>
B-095	3F	Probiotic Microencapsulation Using Wild Yam ( <i>Dioscorea Luzonensis</i> Schauer) Starch as a Sustainable Co-biopolymer <b>Kristian Gay Dutdut Beltran (Philippines)</b>
B-096	3F	Development of Functional Beverage With Enhanced SOD-Like Compounds and Flavor through Mixed Fermentation <b>Jinn-Tsyy Lai (Taiwan)</b>
B-097	3F	Sleep-Improving Effects of Pro-Neuron Plus through Gut–Brain Axis and Neurotransmitter Modulation <b>Kai-An Chuang (Taiwan)</b>
B-098	3F	Strain-Specific Fermentation Modulates Volatile Profiles and Roasted Coffee Aroma <b>Hao-Yuan Chien (Taiwan)</b>
B-099	3F	Potential Production and Technological Properties of Exopolysaccharide From <i>Pediococcus Pentosaceus</i> SL4 Isolated From <i>Flacourtia Inermis</i> Roxb ( <i>Tomi-Tomi</i> ) Sourdough <b>Dian Anggraini Suroto (Indonesia)</b>
B-126	3F	The Isolation and Optimization of Lactic Acid Bacteria on Production of Superoxide Dismutase <b>Yung-Lin Chu (Taiwan)</b>

## C. Molecular Genetics and Genomics: Advancing Lactic Acid Bacteria Research

Poster No.	Floor	Topic
C-100	3F	Probiogenomics Uncovers the Probiotic Potential of <i>Weissella</i> Spp. From the University of the Philippines Culture Collection (UPCC) <b>Kyla Cabanero Austria (Philippines)</b>
C-101	3F	Method Validation of Whole-Cell Spike-In Amplicon Sequencing to Absolutely Quantify Food Lactic Acid Bacteriota <b>Mugihito Oshiro (Japan)</b>
C-102	3F	16S Metabarcoding of Bacterial Communities in Cooked Traditional Filipino Dish Revealed Dominance of Lactic Acid Bacteria <b>Joel Cabudoy Cornista (Philippines)</b>
C-103	3F	Biochemical Characterization and Genome Analysis of <i>Lentilactobacillus hilgardii</i> LH500 From Fermenting Nipa Sap Unveil Probiotic Potential <b>Jimmbeth Zenila Pajaro Fabia (Philippines)</b>

C-104	3F	Comprehensive Characterization of Bifidobacterial Linoleic Acid Isomerase for Probiotic CLA Bioconversion of Grapeseed Oil <b>Arxel Gutierrez Elnar (Philippines)</b>
C-105	3F	Genetic Evolution of <i>Lacticaseibacillus Rhamnosus</i> in Different Habitats and Mechanism Analysis of Lactose Metabolism Difference <b>Bilige Menghe (China)</b>
C-106	3F	Identification of <i>Lacticaseibacillus Rhamnosus</i> Gg-Specific Genes: Basis for the Intellectual Property Protection of the Probiotic Strain <b>Ren Kadowaki (Japan)</b>

## D. Industrial Applications of Lactic Acid Bacteria: Animal Husbandry, Aquaculture, and Livestock Production

Poster No.	Floor	Topic
D-107	3F	Evaluation of Interleukin-36F-Producing Genetically Modified Lactic Acid Bacteria for Maintaining Intestinal Homeostasis <b>Aito Murakami (Japan)</b>
D-108	3F	Tracking the Microbial and Quality Dynamics of Sourdough Under Continuous Back-Slopping <b>Chieh-Jen Cheng (Taiwan)</b>
D-109	3F	Characterization of Lactic Acid Bacteria and Yeast as Starter Culture for Sourdough Production <b>Pi-Chun Sung (Taiwan)</b>
D-110	3F	Biosurfactants From Lactic Acid Bacteria as Promising Agents Against ESKAPE Pathogens <b>Hannah Marie Palcon Hallare (Philippines)</b>
D-111	3F	Some Physiological and Biochemical Characteristics of Lactic Acid Bacteria Isolated From Mongolian Goat Colostrum <b>Demberel Shirchin (Mongolia)</b>

## E. Environmental Sustainability and Lactic Acid Bacteria: Ecosystem Applications in Agriculture, Livestock, Aquaculture, and Bioremediation

Poster No.	Floor	Topic
E-112	3F	Microbial Bioprospecting of Philippine Freshwater Fish Gut Reveals <i>Lactiplantibacillus Plantarum</i> With Probiotic Potential and Organic Acid-Mediated Inhibition of Known Aquaculture Pathogens <b>Annie Cita Tuason Kagaoan (Philippines)</b>
E-113	3F	The Isolation and Functional Assessment of Lactic Acid Bacteria Fermented Pineapple Peel and Fresh Pineapple Peel <b>Yung-Lin Chu (Taiwan)</b>



E-114	3F	Bacteriocin Producing <i>Enterococcus faecium</i> TIF 365 Isolated From Traditional Thai Fermented Meat-Rice Sausage (Sai-Krog Isan) <b>Adisorn Swetwiwathana (Thailand)</b>
E-115	3F	Fermentation of Sorghum Distillery Residues by Lactic Acid Bacteria and Evaluation of the Neuroprotective Effects of the Fermented Product Extract Using 6-Hydroxydopamine Induced SH-SY5Y Human Neuroblastoma Cells <b>Shih-Hsuan Chen (Taiwan)</b>
E-116	3F	Fermentation of Spent Coffee Grounds by Lactic Acid Bacteria and Evaluation of the Neuroprotective Effects of the Fermented Product Extract Using 6-Hydroxydopamine–Induced Sh-SY5Y Human Neuroblastoma Cells <b>Shih-Hsuan Chen (Taiwan)</b>
<b>F. Regulatory and Safety Challenges: Ensuring Quality in Lactic Acid Bacteria Applications</b>		
Poster No.	Floor	Topic
F-117	3F	Evaluation of the Oral Acute Toxicity of <i>Ruminococcus Bromii</i> in Sprague–Dawley Rats <b>Yu-Hsin Hou (Taiwan)</b>
F-118	3F	Immunomodulatory Effects and Safety Evaluation of the Next-Generation Probiotic <i>Faecalibacterium Prausnitzii</i> <b>Ci-Sian Wang (Taiwan)</b>
F-119	3F	Utilizing Core Genome Multilocus Sequence Typing for Strain Typing of Commercial Lactic Acid Bacteria <b>Li-Ting Wang (Taiwan)</b>
F-120	3F	Development of a Real-Time PCR Assay for the Rapid Detection of <i>Lactiplantibacillus Argentoratensis</i> <b>Min-Cheng Wang (Taiwan)</b>
F-121	3F	A Novel Selective Medium for Isolation of <i>Limosilactobacillus Reuteri</i> From Dietary Supplements <b>Yu-Ting Wang (Taiwan)</b>
F-122	3F	Validation of the Longevity and Ergogenic Effects of <i>Lactiplantibacillus Plantarum</i> TWK10 in <i>Caenorhabditis Elegans</i> <b>Jian-Fu Liao (Taiwan)</b>