

# 2024 IAFP EUROPEAN SYMPOSIUM ON FOOD SAFETY



2024 IAFP European Symposium on Food Safety Schedule				
	Geneva II	Geneva I	London	Exhibit Area
<b>Tuesday, 30 April 2024</b>				
Tuesday 8.00–10.00	<b>Opening Session and Presentation of Awards - Geneva II</b> Presenters: Michael Beer, Food Safety and Veterinary Office, Bern, Switzerland; Francesco Branca, World Health Organization (WHO), Geneva, Switzerland; Timothy Jackson, U.S. Food and Drug Administration, CFSAN, Office of Food Safety, Santa Cruz, CA, USA <i>sponsored by State of Geneva</i>			
Tuesday 10.00–10.30	<b>Welcome Coffee - Exhibit Hall</b> <i>sponsored by State of Geneva</i>			<b>Poster Session 1</b> Communication Outreach and Education, Data Management and Analytics, Epidemiology, Food Allergens, Food Chemical Hazards, Food Defense, Food Fraud, Food Law and Regulation, Food Processing Technologies, Food Safety Systems, Laboratory and Detection Methods, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, Retail and Food Service Safety, Sanitation and Hygiene  <i>Authors present at coffee breaks and lunch</i>
Tuesday 10.30–12.00	S1 – Pathogens in a Plastisphere – Toxicity, Virulence and Antibiotic Resistance	S2 – Perspectives on Food Safety of Cell-Based and Precision Fermentation Foods	Technical Session 1 – Analytical Methods	
Tuesday 12.00–13.30	<b>Lunch - Exhibit Hall</b>			
Tuesday 13.30–15.00	S3 – Plant Genotypes and Phenotypes as an Intrinsic Approach to Enhance the Microbial Safety of Produce	S4 – Learnings from Food Safety Foresight and Emerging Food Safety Risk Identification at Global, Regional and Local Level <i>sponsored by SGS DIGICOMPLY</i>	Technical Session 2 – Modeling Microbial Behavior	
Tuesday 15.00–15.30	<b>Coffee/Networking Break - Exhibit Hall</b>			
Tuesday 15.30–17.00	S5 – How the Big Data Era Steers Methods Development, Traceability, and Risk Assessments That are Vital to Public Health Preparedness and Food Safety	RT1 – Taking the Risk Out of Allergen Risk Management – A European Perspective	Technical Session 3 – Food Safety of Cattle, Beef, Seafood and Poultry	
Tuesday 17.00–18.00	<b>Exhibit Hall Reception</b> <i>sponsored by Nestle</i>			
<b>Wednesday, 1 May 2024</b>				
Wednesday 8.30–10.00	S6 – Public Health and Regulatory Agency Partnerships during Foodborne Outbreak Investigations: Exploring Different Models in Different Countries and Identifying Best Practices for Future Collaborations	S7 – Mold Control – Know Your Enemy to Better Adjust Hurdles	Technical Session 4 – Food Processing Technologies	<b>Poster Session 2</b> Animal and Pet Food Safety, Antimicrobials, Dairy, Food Toxicology, General Microbiology, Low-Water Activity Foods, Meat, Poultry and Eggs, Microbial Food Spoilage, Plant-Based Alternative Products, Pre-Harvest Food Safety, Produce, Retail and Food Service Safety, Seafood, Viruses and Parasites, Water  <i>Authors present at coffee breaks and lunch</i>
Wednesday 10.00–10.30	<b>Coffee/Networking Break - Exhibit Hall</b>			
Wednesday 10.30–12.00	S8 – European <i>Listeria</i> Legislative Requirements, an Update of Recent Developments <i>sponsored by Microval</i>	S9 – Materials Science and Applied Chemistry in Food Safety	S10 – Towards Fit-for-Purpose Water Reuse Managing Chemical Hazards in Food Production and Processing	
Wednesday 12.00–13.30	<b>Lunch - Exhibit Hall</b>			
Wednesday 13.30–15.00	S11 – How to Predict the Microbiological Risks of New Plant-Based Foods	S12 – Challenges for STEC Risk Management: From Serogroups to Virulence Genes <i>sponsored by bioMérieux</i>	Technical Session 5 – Getting Serious about <i>B. cereus</i>	
Wednesday 15.00–15.30	<b>Coffee/Networking Break - Exhibit Hall</b>			
Wednesday 15.30–17.00	RT2 – Genomics and Metagenomics Applied to Quality and Food Safety: Opportunities and Challenges	S13 – Cleaning and Disinfection in Low-Moisture Food Processing Environments: Challenges and Options Based on Industry Experience	Technical Session 6 – Epidemiology	
<b>Thursday, 2 May 2024</b>				
Thursday 8.30–10.00	S14 – How Safe is Safe Enough? Understanding of Performance Criterion on <i>Salmonella</i> spp. in Cocoa Processing Using Prevalence Data and Microbiological Risk Assessment	S15 – More Than Just Surveys: Qualitative Insights in Improving Food Safety Culture and Building Conscious Leadership	Technical Session 7 – Data Science and Risk Assessment	<b>Exhibits Open</b> 10.00–16.00
Thursday 10.00–10.30	<b>Coffee/Networking Break</b>			
Thursday 10.30–12.00	S16 – Protein Safety – How Safe is Safe Enough?	S17 – How the One Health EJP Contribute to Tackle Foodborne Zoonoses in Europe!	Technical Session 8 – Microbial Competition, Survival, Synergies and Adaptation to Stress	
Thursday 12.15–13.30	<b>Closing Session and Presentation of Student Awards - Geneva II</b> Presenters: Ludovica Verzegnassi, Nestlé, Lausanne, Switzerland and Awilo Ochieng Pernet, Swiss Federal Food Safety and Veterinary Office, Bern, Switzerland			
Thursday 13.30–14.30	<b>Farewell Refreshments</b>			