

EXHIBITORS

3M België bvba/sprl
Hermeslaan 7
1831 Diegem, Belgium
Phone: +32 2722 52 64
www.3M.be/voedselveiligheid



Stand 4

3M's food safety business offers a comprehensive range of food safety solutions: rapid hygiene management and allergen control; advanced pathogen detection; sample handling; and supply chain product temperature monitoring.

For over thirty years, the food safety team has been keeping consumers safe, improving lab and manufacturing efficiencies for our customers and providing them with the highest standards of technical support.

As a science-based company, 3M is constantly innovating, but we recognise that 'science is just science' until it's applied to making a difference in people's lives. And that's what our food safety team has been doing for over thirty years – keeping consumers safe, improving lab and manufacturing efficiencies for our customers and providing them with the highest standards of technical support.

Applied Maths NV
Keistraat 120



Stand 3

9830 Sint-Martens-Latem, Belgium
Phone: +32.9.222.21.00 **Fax: +32.9.222.21.02**
www.applied-maths.com

The main driver of Applied Maths, a bioMérieux company, is enabling the scientific world to manage, analyze and discover its microbiological data in the most extensive way. By serving its global customers with the industry's most comprehensive software packages and web-based applications combined with top-level support and in-depth microbiological knowledge, Applied Maths contributes to its customers' expertise and long-term success. The translation of scientific evolution into usable interfaces adds tangible value to any BioNumerics customer, whether it's universities, hospitals or public health centers, food institutions, drug or pharmaceutical industries, or even federal and private laboratories.

BIO-RAD Laboratories
3 Bld Raymond Poincare
Marnes La Coquette, 92430, France
Phone: + 33.1.47.95.62.31
www.foodscience.bio-rad.com



Stand 21

Bio-Rad Laboratories has played a leading role in the advancement of scientific discovery for over 60 years. We manufacture tests for food safety with a complete line of solutions for food pathogen testing. We offer a full menu of real-time PCR test kits for the detection of key pathogens, culture media for nutritive enrichment and RAPID chromogenic media with easy colony identification

for detection of pathogens and enumeration of quality indicators. As an instrument manufacturer, Bio-Rad also provides instrument options for both low and high volume users, including our iQ-Check® Prep automation system.

Bruker Daltonics
Fahrenheitstrasse 4
28359 Bremen, Germany
Phone: +49.0.421.2205.0
www.bruker.com



Stand 6

Fax: +49.0.421.2205.104

As leader in MALDI-TOF technology, we offer robust, compact, high performance platforms intended for extensive and routine usage in the microbiology laboratory.

Within a short period of time, the MALDI Biotyper system has revolutionized the way that microbial identification is performed, providing specific and reliable identification of microorganisms within minutes.

Testing for microbial pathogens and spoilage organisms is a critical function of QC laboratories on food & beverage industries. Implementing MALDI Biotyper system in the microbial QC work flow can directly translate to significant cost savings by accelerated testing along the entire process chain.

Corning Life Sciences
123 rue de Caestre
CS40019-Borre
59529, France



Stand 8

Phone: +33.3.28.40.33.04 **Fax: +33.3.28.49.56.92**
www.corning.com/lifesciences

Corning, which has long been recognized by scientists as a supplier of high quality laboratory products, introduces a new line of sample preparation equipment and disposable labware optimized for food and beverage testing.

Manufactured to the most rigorous standards, Corning's beginning-to-end test solutions balance superior quality with unsurpassed value. From petri dishes to bottles, look to Corning for your microbiology testing needs.

Diamond V
2525 60th Ave. SW
Cedar Rapids, IA 52404, USA
Phone: +1 319.366.0745 **Fax: +1 319.366.6333**
www.diamondv.com



Stand 1

Diamond V is a leading global nutrition and health company, conducting research in many species, and manufacturing natural, nutritional health products to support animal health, animal performance, and food safety worldwide. Global headquarters and all manufacturing is located in Cedar Rapids, Iowa, USA. More than 70 years of science, innovation, technology, and quality have earned Diamond V the reputation of The Trusted Experts in Nutrition and Health®.

GENERON S.p.A.
Stradello Aggazzotti 104
41126, Modena, Italy
Phone: +39.059.863.7161
www.generon.it

 **Stand 13**

Generon develops, manufactures and distributes instruments, reagents and services for testing the quality and safety of food and feed aiming to become a leading supplier of analytical and consultancy services for the quality control.

Generon products are based on technologies used to separate, purify, analyze, and identify chemicals and biological materials such as toxins, proteins and nucleic acids. Some of these technologies include immunoassay, chromatography, microbiology and real-time PCR.


The experience of the staff allows Generon to offer their clients a unique capacity to tailor and validate every product, meeting standard and peculiar demands. Generon is ISO 9001 certified.

 **Stand 7**
GFSI – The Consumer Goods Forum
22-24 Rue du Gouverneur General Eboue
92130, Issy-les-Moulineaux, France
Phone: +33.182.009.577
www.theconsumergoodsforum.com

The Global Food Safety Initiative (GFSI) brings together key actors of the food ecosystem to collaboratively drive continuous improvement in food safety management systems around the world. With a vision of safe food for consumers everywhere, food industry leaders created GFSI in 2000 to reduce food safety risks and inefficiencies while building trust throughout the supply chain. The GFSI community is composed of experts from the full stakeholder spectrum, across industry and international organisations to governments and academia. GFSI is powered by The Consumer Goods Forum (CGF), a global industry network working to support Better Lives Through Better Business.

 **Stand 9**
ILSI Europe
Avenue Emmanuel Mounier 83/ B.6.
B-1200 Brussels, Belgium
Phone: +32.0.2.771.00.14 **Fax: +32.0.2.762.00.44**
www.ils.eu

Founded in 1986, ILSI Europe fosters collaboration among the best scientists from industry, academia and the public sector to provide evidence-based scientific solutions and to pave the way forward in nutrition, food safety, consumer behaviour and sustainability. To deliver science of the highest quality and integrity, scientists collaborate and share their unique expertise in expert groups, workshops, symposia and resulting publications. ILSI Europe's activities are mainly funded by its member companies and academic experts contribute through their voluntary work. In addition, ILSI Europe receives funding from the European Union-funded projects and projects initiated by Member States' national authorities.


 **Stand 12**
International Committee of Food
Microbiology and Hygiene (ICFMH)
Finca Camps i Armet s/n
Monells, 17121, Spain
Phone: +34.97.263.0052 **Fax: +34.97.263.0980**
www.icfmh.org

Since 1953 the ICFMH officially represents the IUMS in all issues related to food microbiology. Its major aim is to contribute to food safety internationally by means of several activities, including: the "FoodMicro" Conference, workshops, publications (e.g., the *International Journal of Food Microbiology*), mobility grants and awards for young scientists, and by supporting and initiating education and training in food microbiology. The ICFMH particularly focuses on the food safety situations in developing countries.


The 26th International ICFMH Conference, FoodMicro 2018, will take place in Berlin (Germany) at University College Dublin, 3–6 September 2018, with the theme "Biodiversity of Foodborne Microbes" (<http://www.foodmicro2018.com/>). We shall be pleased to welcome you there!

 **Stand 19–20**
Merck
Millipore SAS
39 Route Industrielle de la Hardt
67129, France
Phone: +32.476.88.6962
www.merckmillipore.com

Merck KGaA of Darmstadt, Germany is a leading company for innovative and top-quality high-tech products in healthcare, life science and performance materials. Around 50,000 employees work in 66 countries to improve the quality of life for patients, to foster the success of customers and to help meet global challenges. The organization has extensive expertise in reagents and instrumentation for basic, applied, and pharmaceutical research and manufacturing. Merck offers chemicals, reagents, tests, instruments and services of highest quality for countless analytical applications. Our extensive portfolio covers everything from water analysis to the control of production processes up to the measurement of special food parameters.

 **Stand 2**
METER Group, Inc.
59 chemin du Moulin Carron
69570, France
Phone: 33.472.1919.49 **Fax: 33.472.1919.49**
www.metergroup.com

METER Group, Inc. USA, a Decagon and UMS combined company, delivers real-time, high-resolution data that fuels production and processes for the food quality, environmental research, urban and agriculture sectors. Through the power of its employees, METER combines science, engineering and design expertise to turn physical measurements into useful information.

 **Stand 11**
Microcos Food Safety B.V.
Nieuwe Kanaal 7P
6709 PA, Nederland
Phone: +31.0.888.007.151
www.phageguard.com

PhageGuard contributes to safer food production by using phages. As the natural enemy of bacteria, phages specifically kill pathogens like *Salmonella* and *Listeria*, and leave the good ones intact. They are green, smart and easy to apply on food via spraying, misting or dipping. Phages can also be used directly on food contact surfaces or in the processing environment.

PhageGuard also provides a technology basis to substitute for antibiotics, thereby reducing the infection risk of multi-resistance bacteria from animals to humans. We firmly believe that nature itself provides the solutions for modern day challenges. PhageGuard is the result of that belief.

Microbiologics

200 Cooper Ave. N
St. Cloud, MN 56303, USA
Phone: +1 320.253.1640
www.microbiologics.com

 **Stand 17**

Fax: +1 320.229.7057

Microbiologics is the leading provider of ready-to-use QC microorganisms for quality control testing in food laboratories. With over 900 strains available, we offer the largest and most diverse line of QC microorganisms including qualitative, quantitative, CRM, inactivated pathogens, synthetic molecular standards and more. Visit Stand 17 to learn how our QC microorganism products can save your laboratory time and money.

MWE Medical Wire
Leaffield Industrial Estate
SN13 9RT, UK

Phone: 44.1225.810361
www.mwe.co.uk

 **Stand 5**

Fax: 44.1225.810153

MWE Medical Wire is an established company in the field of Microbiology & Virology and were the pioneers of the transport back in 1970s. The company produces its products at 2 sites in the UK and ship to over 100 countries through a chain of distributors. The company meets all International standards ISO9001:2015 and ISO13485 along with FDA Approval.

An active Research & Development department is forever bringing new products to the market and is always interested in discussing particular projects with kit manufacturers.

MWE is the leader for products for microbiological sampling of surfaces in clean and sterile areas in the food and pharmaceutical industries. NRS II Transwab® are pre-wetted swabs with neutralising media. Polywipes™ pre-wetted sponge swabs are suitable for larger surfaces. The new EnviroMax Plus® has a large premoistened foam tip for larger and less accessible surfaces. These products can be used in ISO 18583 programmes. SteriKit™ and Steriswab™ are premoistened swab systems for sampling sterile areas. Isolation Transwab® are self-contained “warning bell” methods for early detection of pathogens including *Salmonella* and *Listeria*.

Pall GeneDisc Technologies
1, rue de Courtil

Bruz, 35170, France
Phone: +33 299059127
www.pall.com/foodandbev

 **Stand 15**

Pall GeneDisc Technologies, part of Pall Corporation, is the provider of a unique qPCR based platform. GeneDisc® Systems offers an easy-to-use and cost-effective multi-parametric molecular diagnostic solution, allowing the user to obtain up to twelve different results from a single-sample drop, in an hour.

Pall GeneDisc Technologies aims to provide you with proven, accurate and validated tests for real-time detection of microorganisms in food and beverage. GeneDisc products include a unique, high throughput and flexible solution for pathogenic *E. coli* O157 and Shiga Toxic *E. coli* monitoring as well as for *Listeria* and *Salmonella*. Easy, fast and reliable: no need to compromise.

PolySkope Labs

755 Research Pkwy., Suite 460
Oklahoma City, OK 73104, USA
Phone: +1 805.443.0725
www.polyskopelabs.com

 **Stand 22**

PolySkope Labs is dedicated to translating the latest molecular diagnostic technologies and techniques into food safety. Founded in 2011 by pioneers in multiplex clinical diagnostic assay development, they are currently in the process of achieving regulatory approval for their new detection method, PolySkope 1.0. The method is a comprehensive multiplex pathogen detection solution that provides food safety labs with modular, simultaneous detection of the most common foodborne pathogens: Shiga Toxin *E. coli*, *Salmonella* spp. and *Listeria mono* using a single, overnight enrichment with their proprietary media (PMEM).

Prestodiag

1 Mail di Professuer Georges Mathe
Villejuif 94800, France
Phone: 33.146.584.304
www.prestodiag.com

 **Stand 18**

Prestodiag develops, manufactures and markets food diagnostics products aimed at reducing the time and effort to detect microbiological pathogens.

A first product, MonoPresto PE is being introduced at the show together with its first kit aimed at detecting *Salmonella* within Ovo Product matrices. The detection is made after a first Enrichment Phase.

A second product, RT250 is currently under development and will continuously measure the growth of bacteria within the enrichment bag.

QuoData GmbH—Quality & Statistics
Prellerstr. 14
Dresden, 01309, Germany
Phone: +49.351.40.28.86.70 Fax: +49.351.40.28.86.719
http://www.quodata.de



QuoData is a medium-sized company focusing on research. We are based in Munich, Berlin and Dresden and we provide statistical expertise and consulting services to support industry, research and government in quality assurance and process optimization. Our core activities include the development of unique and powerful data science tools, involving the development of software solutions and reliable mathematical-statistical models.

QuoData is specialized in interlaboratory testing and validation of measurement methods and a trusted partner in the field of food safety and consumer protection. Today QuoData cooperates with international corporations and governmental authorities in Germany, throughout Europe and North America.

R-Biopharm AG
An der neuen Bergstraße 17
64297 Darmstadt, Germany
Phone: +49.0.61.51.81.020
www.r-biopharm.com



Stand 10

We have developed innovative products in the field of clinical diagnostics as well as for food analysis since 1988. Laboratories, hospitals and food producers throughout the world appreciate our high quality and customer-oriented solutions. Our continuing growth and responsible management repeatedly made us the winners of the "Sustainability Award" for sustainable action.

As a competent partner of the food industry, R-Biopharm offers test systems for a wide range of requirements:

- Detection of food allergens and mycotoxins with a leading product portfolio
- Tests for the identification of substances, prohibited residues and adulteration of products
- Microbiological tests for pathogen detection and hygiene management

Springer
233 Spring St.
New York, NY 10013, USA
Phone: +1 212.620.8000
www.springer.com



Stand 14

The largest international publisher of scientific books, Springer is co-publisher with IAFP of the revised 6th edition of *Procedures to Investigate Foodborne Illness*, the 3rd edition of *Procedures to Investigate Waterborne Illness*, and the *Food Microbiology and Food Safety* book series. Stop by our booth to meet the Food Science Editor, Sabina Ashbaugh, and discover an authoritative range of books and our journal program in food science. All IAFP Members now receive a 25% discount on our books.