

Program Symposium/Roundtable Presentations

Wednesday, May 4

- **Morning Topics**

- [Opening Session - Practical Application of Risk Assessment Outcomes Helps Ensure Food Safety; Ruth Petran, Ruth Petran Consulting, LLC, Eagan, MN](#)
- [S2 - The Role of Testing in an Enterprised-Based Food Safety Risk Management Program; Martin Wiedmann, Cornell University, Ithaca, NY, USA](#)

- **Afternoon Topics**

- [S3 - Detection of Contaminants in Raw Materials Using Multispectral Imaging; Jens Michael M Carstensen, Videometer A/S, Herlev, Denmark](#)
- [S3 - Process Analytical Technology in the Food Industry: Principles, Methods and Applications; Alexandra Lianou, University of Patras, Patras, Greece](#)

Thursday, May 5

- **Morning Topics**

- [S4 - Mechanistic Insights to Cold Plasma Functionalised Liquids: Antimicrobial Efficacy and Interactions with Processing and Storage Conditions; Daniela Boehm, Technological University Dublin, Dublin, Ireland](#)
- [S5 - The Next Frontier in Risk Assessment in Food: Quantitative Viral Risk Assessment; Kevin Hunt, University College Dublin, Dublin, Ireland](#)
- [S5 - Control of Foodborne Virus Risk in the Context of Risk Assessment; Monika Trzaskowska, Warsaw University of Life Sciences, Institute of Human Nutrition, Warsaw, Poland](#)
- [S5 – Risk Assessment and Foodborne Viruses: Is It Cold out There? ; Chiara Balbo and Constantine Richard Stefanou, IBPRS State Research Institute, Warsaw, Poland](#)
- [S6 - Assessing the Efficacy of Control Measures Against Viruses Using Surrogates; Annette Sansom, Campden BRI Ltd., Chipping Campden, United Kingdom](#)
- [S6 - COVID-19: Practical Lessons Learned in Virus Control; John Holah, Holchem/Kersia, FS&PH, Bury, United Kingdom](#)
- [S6 - The Trouble with Hepatitis E!; Linda Scobie, Glasgow Caledonian University, Glasgow, United Kingdom](#)

- **Afternoon Topics**

- [S7 - Microbial Contaminants Relevant to Safety and Quality of Plant Protein-Based Dairy Alternatives; Marjon Wells-Bennik and Masja N Nierop Groot, NIZO, Ede, The Netherlands and Wageningen University, Wageningen, The Netherlands](#)
- [S7 - Safety of Plant-Based Meat Alternatives in a Reverse Engineering Approach, Masja N Nierop Groot, Wageningen Food & Biobased Research, Wageningen, The Netherlands](#)
- [S8 - Bringing Fit-for-Purpose Applications into Fresh Produce Operations and Managing Control - Dima K. Faour-Klingbeil, DFK for Safe Food Environment, Hannover, Germany](#)
- [S9 - Contribution of Predictive Microbiology to Control Dry-Fermented Sausage Safety; Louis Coroller, LUBEM UBO University - UMT ACTIA 19.03 ALTER'IX, Quimper, France](#)
- [S9 - Occurrence of Foodborne Pathogens in Fermented Sausages and Involvement of Fermented Sausages in Foodborne Outbreaks in the EU; Valentina Rizzi, European Food Safety Authority \(EFSA\), Parma, Italy](#)

Friday, May 6

- **Morning Topics**

- [S10 - Practical Guidance on the Application of Allergen Quantitative Risk Assessment; Neil Buck, General Mills Inc., Lausanne, Switzerland](#)
- [S10 - Update on FAO/WHO and Codex Activities Regarding Food Allergens; René W Crevel, René Crevel Consulting Ltd., Cople, United Kingdom](#)
- [S12 - Cheese Smear or the Ancestral Cultivation of a Beneficial Biofilm; Emmanuelle Arias-Roth, Agroscope, Bern, Switzerland](#)

- **Afternoon Topics**

- [S12 - Role of Biofilm Formation in Developing the Symbiotic Food Promoting Well-Being and Health; Satish Kumar K. Rajasekharan, Agricultural Research Organisation, Rishon LeZion, Israel](#)
- [CS - Closing Session - EU Monitoring of Foodborne Outbreaks and Foodborne Diseases in 2020 and Impact of COVID-19 Pandemic; Giusi Amore, European Food Safety Authority \(EFSA\), Parma, Italy](#)

