

2018 IAFP European Symposium on Food Safety Schedule

Room	Riddarsalen	Fogelstromrummet	Galleriet	Arkaden	Exhibit Hall
Wednesday, 25 April 2018					
Wednesday 8.30 - 10.30	Opening Session <i>Malarsalen</i>				
Wednesday 10.30 - 11.00	Coffee/Networking Break <i>Exhibit Hall - Masshallen</i>				Poster Session 1
Wednesday 11.00 - 12.30	RT1 - How Much of a Mystery Remains with Whole Genome Sequencing?	S1 - FSMA & FSVP – Impact on the Global Food Industry	S2 - Teaching Food-Safety to Dietitians: Towards an International Network	T1	
Wednesday 12.30 - 14.00	Lunch <i>Exhibit Hall - Masshallen</i>				
Wednesday 14.00 - 15.30	S3 - Drivers and Dynamics of Antimicrobial Resistance in Food: Beyond Antimicrobial Use in Animals	S4 - Microbiological Reference Methods, What's New, What's Coming?	S5 - Maximising Food Safety through Good Hygienic Design	T2	
Wednesday 15.30 - 16.00	Coffee/Networking Break <i>Exhibit Hall - Masshallen</i>				
Wednesday 16.00 - 17.30	S6 - How NGS Technologies Unravel Our Understanding of Food and Food Microbiology	S7-Importance of Microbiological Criteria and Statistical Underpinning of Sampling and Testing for Food Safety Assurance	S8 - Biofilms and Environmental Monitoring	T2	
Wednesday 17.30 - 18.30	Exhibit Hall Reception				
Thursday, 26 April 2018					
Thursday 8.30 - 10.00	S9 - New Approaches for Safety and Quality of Fermented Foods	RT2 - Prediction of Spoilage and Safety with Models: How to be on the Safe Side in a World Full of Variability?	S10 - Validation and Verification – Successes, Pitfalls and Disasters	T3	
Thursday 10.00 - 10.30	Coffee/Networking Break <i>Exhibit Hall - Masshallen</i>				Poster Session 2
Thursday 10:30 - 12:00	S11 - Biological Variability in Thermal Processing: Impact for Process Control and Validation - What You Need to Know about Microbiological Variability for Food Quality and Safety Control	S12 - Integrating Microbial Adaptive Trait in Food Safety: Added Value of Biomarkers	S13 - Allergen Control - from Problem to Solution	T4	
Thursday 12:00 - 13:30	Lunch <i>Exhibit Hall - Masshallen</i>				
Thursday 13.30 - 15.00	S14 - Risk Benefit Assessment of Food: Past, Present and Future Trend	S15 - Interventions to Reduce Antibiotic Resistance and Antibiotic Use in Animal Production	RT3 - Assessment of Microbial Risk for Fresh Produce	T5	
Thursday 15.00 - 15.30	Coffee/Networking Break <i>Exhibit Hall - Masshallen</i>				
Thursday 15.30 - 17.00	S16 - The Rise of Whole Genome Sequencing: How Do We Share and Interpret the Data Globally	S17 - Global Occurrence of Mobile Colistin Resistance in Foodborne Pathogens	S18 - Control of Human Pathogens in Plant Production Systems	T6	
Friday, 27 April 2018					
Friday 8.30 - 10.00	S19 - Turning Sequencing and Mass Spectrometry into Routine Testing Tools for Microbial Strain Characterization	S20 - Integrating Scientific Risk Assessment in the Prioritization and Management of Chemical Contaminants in Foods and Raw Materials	S21 - Natural Antimicrobial Preservatives in Foods: Where Are We in Terms of Application and Commercialization?	T7	
Friday 10.00 - 10.30	Coffee/Networking Break <i>Mastorget</i>				
Friday 10.30 - 12.30	Closing Session <i>Riddarsalen</i>				
Friday 12:30 - 13:30	Farewell Refreshments <i>Mastorget</i>				