

Room	1	2	3	4
<b>Wednesday, 11 May 2016</b>				
Wednesday 8.00 - 10.00	Plenary Session			
Wednesday 10.00 - 10.30	Coffee/Networking Break			
Wednesday 10.30 - 12.00	Challenges and Promises of Systems Biology for Food Safety <b>3356</b>	Food Safety: A Professionals Guide to Effective Food Risk Communication <b>3352</b>	Probiotics: Myth or Reality? <b>3412</b>	T1
Wednesday 12.00 - 13.30	Lunch and Poster Presentations			
Wednesday 13.30 - 15.00	Beyond Whole Genome Sequencing: The Impacts of Omics Technologies on Microbial Food Safety Management <b>3374</b>	New Approaches to Food and Chemical Risk Assessment <b>3372</b>	How Microbial Interactions are Acting Towards Our Safety? <b>3358</b>	T2
Wednesday 15.00 - 15.30	Coffee/Networking Break and Poster Presentations			
Wednesday 15.30 - 17.00	Can Whole Genome Sequencing Guide and Inform Intra-Species Virulence Rankings? <b>3401</b>	Food (Micro)Structure: Impact on Microbial Dynamics <b>3414</b>	Risk Based Sampling; Perspective from Different EU and Non-EU Member States <b>3371</b>	T3
Wednesday 17.00- 18.00	Exhibit Hall Reception			
<b>Thursday, 12 May 2016</b>				
Thursday 8.30 - 10.00	How to Manage Viruses in the Food Industry <b>3397</b>	Metabolomics: A Post-genomic Approach to Study the Effect of Microbial Diversity in Foods <b>3419</b>	Risk Assessment or Assessment of the Risk, That's the Question <b>3391</b>	T4
Thursday 10.00 - 10.30	Coffee/Networking Break and Poster Presentations			
Thursday 10.30 - 12.00	Balancing Food Quality and Virus Inactivation for Sensitive Foods <b>3417</b>	Sporeformers in Food; Implication of Natural Diversity on Food Safety and Food Quality <b>3337</b>	The ISO 16140 Series and the Impact on the Routine Labs' Daily Life <b>3411</b>	T5
Thursday 12.00 - 13.30	Lunch and Poster Presentations			
Thursday 13.30 - 15.00	Managing Allergens: How Do We Assess the Risk and Protect Allergic Consumers? <b>3365</b>	Strategies to Control Foodborne Pathogens: Focus on <i>Campylobacter</i> in Broilers <b>3416</b>	Antimicrobial Resistance in the Food Chain <b>3393</b>	T6
Thursday 15.00 - 15.30	Coffee/Networking Break and Poster Presentations			
Thursday 15.30 - 17.00	Food Allergen Control Under Preventive Food Safety Systems <b>3373</b>	FSMA Implications for Suppliers to the USA and Training Implications <b>3406</b>	Microbial Inactivation of Dry Foods - Advances in Scientific Knowledge and Industrial Solutions <b>3418</b>	T7
Thursday 18.30	Thursday Evening Social			
<b>Friday, 13 May 2016</b>				
Friday 8.30 - 10.00	Dilemma in Constructive Use of Risk Assessment in a Variable World: All Microbes are Equal but Some Microbes are More Equal Than Others <b>3294</b>	Surrogates for Low Moisture Food Validation: What are the Key Steps from Selection to Routine Use? <b>3396</b>	Quality And Safety Aspects in the Design of Indigenous Wine Starters <b>3409</b>	T8
Friday 10.00 - 10.30	Coffee/Networking Break			
Friday 10.30 - 12.30	Closing Session			
Friday 12.30 - 13.30	Farewell Refreshments			