

2018 IAFP European Symposium on Food Safety Schedule

Room	Riddarsalen	Fogelstrom	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 – Beverages and Water, Communication Outreach and Education, General Microbiology, Meat and Poultry, Microbial Food Spoilage, Non-Microbial Food Safety, Risk Assessment, Sanitation, Seafood
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: Toward an International Network	Technical Session 1 – Response to Specific Environmental Conditions	
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	Technical Session 2 – Intervention Strategies and Modeling	
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	Technical Session 3 – Pathogens and Antimicrobials	
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	Technical Session 4 – Risk Assessment	
Thursday 10.00 - 10.30	Coffee/Networking Break <i>Exhibit Hall - Masshallen</i>				Poster Session 2 – Antimicrobials, Applied Laboratory Methods, Dairy and Other Food Commodities, Epidemiology, Food Toxicology, Novel Laboratory Methods, Pathogens, Produce
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	Technical Session 5 – Molecular Characterization and Risk Assessment	
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 Trends	S15 - Interventions to Reduce Antibiotic Resistance and Antibiotic Use in Animal Production	RT3 - Assessment of Microbial Risk for Fresh Produce	Technical Session 6 – Intervention Strategies and Management	
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	Technical Session 7 – Meat and Poultry, Seafood, Epidemiology	
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?	Technical Session 8 – Detection and Typing Methods	
Friday 10.00 - 10.30	Coffee/Networking Break <i>Mastorget</i>				
Friday 10.30 - 12.45	Closing Session <i>Riddarsalen</i>				
Friday 12.45 - 13.30	Farewell Refreshments				