

European Symposium Schedule At-a-Glance

Wednesday, 24 April 2019					
Wednesday 8.30 - 10.00	Opening Session <i>Auditorium 450</i>				
Wednesday 10.00 - 10.30	Coffee/Networking Break <i>Exhibit Hall</i>				Poster Session 1 – Applied Laboratory Methods; Communication Outreach and Education; Epidemiology; General Microbiology; Microbial Food Spoilage; Novel Laboratory Methods; Produce; Risk Assessment
Room	Auditorium 450	Room 200	Room GH	Room I	
Wednesday 10.30 - 12.00	S1 – CulturOmics: The Revival of Microbiological Culture!!!	S2 – Microbiological Hygiene and Food Safety in Primary Production and Processing of Fresh Produce – from Science to Easily Understandable Recommendations for Farmers and Suppliers	S3 – The Survival and Control of Foodborne Pathogens in Low-moisture Foods	Technical Session 1 – Meat and Poultry, Antimicrobials and Microbial Food Spoilage	
Wednesday 12.00 - 13.30	Lunch <i>Exhibit Hall</i>				
Wednesday 13.30 - 15.00	S4 – Network Analysis to Better Decipher Functions and Dynamics of Food Microbial Ecosystems	S5 – Novel Modelling Approaches of Microbiological Spoilage in Food	S6 – Clarity through Chaos: International Perspectives on Food Safety after Recent High Profile Foodborne Outbreaks	Technical Session 2 – Applied Laboratory Methods	
Wednesday 15.00 - 15.30	Coffee/Networking Break <i>Exhibit Hall</i>				
Wednesday 15.30 - 17.00	RT1 – Environmental Monitoring – Friend or Foe?	S7 – Getting Ahead of Food Fraud	S8 – Challenges in <i>Campylobacter</i> Detection and Accurate Quantification	Technical Session 3 – Novel Laboratory Methods, Sanitation and Seafood	
Wednesday 17.00 - 18.00	Exhibit Hall Reception				
Thursday, 25 April 2019					
Room	Room 200	Club Atlantique	Room GH	Room I	Poster Session 2 – Antimicrobials; Beverages and Water; Dairy and Other Food Commodities; Food Toxicology; Meat and Poultry; Pathogens; Sanitation; Seafood
Thursday 8.30 - 10.00	S9 – Close-up of Consumer Kitchen Practices – Can Socio(microbio)logy Aid Food Safety at Home?	S10 – Food Safety Emerging Risk Identification with Novel Computational Methods	S11 – Fast MALDI Typing to Drive Decision Making and Source Tracking	Technical Session 4 – Communication and Outreach, Food Toxicology, Pathogens and Risk Assessment	
Thursday 10.00 - 10.30	Coffee/Networking Break <i>Exhibit Hall</i>				
Thursday 10.30 - 12.00	S12 – Actions Speak Louder Than Words: Ongoing Efforts for Global Harmonization in Standardization in Food Microbiology	S13 – Food Safety Culture: The Proof is in the Science	S14 – Applications of Microbial Profiling: The Present and the Future	Technical Session 5 – Dairy and Other Food Commodities and Pathogens	
Thursday 12.00 - 13.30	Lunch <i>Exhibit Hall</i>				
Thursday 13.30 - 15.00	RT2 – The Use of Chemicals in Food Hygiene and Linkage to Microbial Resistance	S15 – Hepatitis E Virus, an Emergent Foodborne Pathogen? Public Health Implications	S16 – Challenge Testing for <i>Listeria monocytogenes</i> : Requirements, Needs, Difficulties and Developments	Technical Session 6 – Pathogens, Epidemiology and General Microbiology	
Thursday 15.00 - 15.30	Coffee/Networking Break <i>Exhibit Hall</i>				
Thursday 15.30 - 17.00	RT3 – Foodborne Viruses: Detection, Risk Assessment, and Control Options in Food Processing	S17 – Water Re-Use in Food Processing Industry – It's Inevitable!	S18 – Fungal Spores in Food; Implication of Natural Heterogeneity on Food Quality	Technical Session 7 – Pathogens	
Friday, 26 April 2019					
Room	Room 200	Club Atlantique	Room GH	Room I	Poster Session 2 – Antimicrobials; Beverages and Water; Dairy and Other Food Commodities; Food Toxicology; Meat and Poultry; Pathogens; Sanitation; Seafood
Friday 8.30 - 10.00	S19 – Ongoing Research Activities in Risk-Benefit Assessment of Food	S20 – Norovirus, Glycans and Oysters: The Perfect Association?	S21 – Beef Decontamination Treatments in Slaughter Plants: Do They Improve Product Safety?	Technical Session 8 – Risk Assessment	
Friday 10.00 - 10.30	Coffee/Networking Break				
Friday 10.30 - 12.00	S22 – How Has Metagenomics Been Useful to Food Safety Research and What Does Its Application to Public Health Hold?	S23 – <i>Campylobacter</i> , Health Impact, Performance Objectives and Effectiveness of Sampling Plans	S24 – Insects in Poultry Feed: Regulatory Framework, Poultry Gut Microbiota and Consumer Acceptability	Technical Session 9 – Applied Laboratory Methods, Microbial Food Spoilage and Pathogens	
Friday 12.15 - 13.30	Closing Session <i>Room 200</i>				
Friday 13.30 - 14.30	Farewell Refreshments				