

2024 IAFP European Symposium on Food Safety Schedule				
	Geneva	London	Doha	Exhibit Area
Tuesday, 30 April 2024				
Tuesday 8.30 - 10.00	Opening Session			
Tuesday 10.00 - 10.30	Coffee/Networking Break Exhibit Hall			Poster Session 1 – <i>authors present at coffee breaks and lunch</i> Exhibits Open 10.00 - 18.00
Tuesday 10.30 - 12.00	S1 – Pathogens in a Plastisphere - Toxicity, Virulence and Antibiotic Resistance	S2 – Perspectives on Food Safety of Cell-Based and Precision Fermentation Foods	Technical Session 1 –	
Tuesday 12.00 - 13.30	Lunch Exhibit Hall			
Tuesday 13.30 - 15.00	S3 – Plant Genotypes and Phenotypes As an Intrinsic Approach to Enhance the Microbial Safety of Produce	S4 – Learnings from Food Safety Foresight and Emerging Food Safety Risk Identification at Global, Regional and Local Level	Technical Session 2 –	
Tuesday 15.00 - 15.30	Coffee/Networking Break Exhibit Hall			
Tuesday 15.30 - 17.00	S5 – How the Big Data Era Steers Methods Development, Traceability, and Risk Assessments That Are Vital to Public Health Preparedness and Food Safety	RT1 – Taking the Risk out of Allergen Risk Management - a European Perspective	Technical Session 3 –	
Tuesday 17.00 - 18.00	Exhibit Hall Reception <i>sponsored by Nestle</i>			
Wednesday, 1 May 2024				
Wednesday 8.30 - 10.00	S6 – Public Health and Regulatory Agency Partnerships during Foodborne Outbreak Investigations: Exploring Different Models in Different Countries and Identifying Best Practices for Future Collaborations	S7 – Mold Control - Know Your Enemy, to Better Adjust Hurdles	Technical Session 4 –	
Wednesday 10.00 - 10.30	Coffee/Networking Break Exhibit Hall			Poster Session 2 – Exhibits Open 10.00 - 16.00
Wednesday 10.30 - 12.00	S8 – European <i>Listeria</i> Legislative Requirements, an Update of Recent Developments	S9 – Materials Science and Applied Chemistry in Food Safety	S10 – Towards Fit-for-Purpose Water Reuse Managing Chemical Hazards in Food Production and Processing	
Wednesday 12.00 - 13.30	Lunch Exhibit Hall			
Wednesday 13.30 - 15.00	S11 – How to Predict the Microbiological Risks of New Plant-Based Foods?	S12 – Challenges for STEC Risk Management: From Serogroups to Virulence Genes	Technical Session 5 –	
Wednesday 15.00 - 15.30	Coffee/Networking Break Exhibit Hall			
Wednesday 15.30 - 17.00	RT2 - Genomics and Metagenomics Applied to Quality and Food Safety: Opportunities and Challenges	S13 – Cleaning and Disinfection in Low Moisture Food Processing Environments: Challenges and Options Based on Industry Experience	Technical Session 6 –	
Thursday, 2 May 2024				
Thursday 8.30 - 10.00	S14 – How Safe Is Safe Enough? Understanding of Performance Criterion on <i>Salmonella</i> spp. in Cocoa Processing Using Prevalence Data and Microbiological Risk Assessment	S15 – More Than Just Surveys: Qualitative Insights in Improving Food Safety Culture and Building Conscious Leadership	Technical Session 7 –	
Thursday 10.00 - 10.30	Coffee/Networking Break			
Thursday 10.30 - 12.00	S16 – Protein Safety – How Safe Is Safe Enough?	S17 – How the One Health EJP Contribute to Tackle Foodborne Zoonoses in Europe!	Technical Session 8 –	
Thursday 12.15 - 13.30	Closing Session			
Thursday 13.30 - 14.30	Farewell Refreshments			