

# 2025 IAFP European Symposium on Food Safety Schedule

	Toledo I & II 3rd Floor	Salamanca 1st Floor	Avila 1st Floor	Toledo III & IV 3rd Floor
Tuesday, 6 May 2025				
Tuesday 8.30 - 10.00	<b>Opening Session</b> Marta Hugas, EFSA ( <i>retired</i> ) and Paloma Sánchez Vázquez de Prada, AESAN Toledo I & II			
Tuesday 10.00 - 10.45	Welcome Coffee			<b>Poster Session 1 –</b> Communication, Outreach and Education, Data Management and Analytics, Food Allergens, Food Fraud, Food Processing Technologies, Food Safety Systems, Food Toxicology, General Microbiology, Laboratory and Detection Methods, Low-Water Activity Foods, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, Packaging, Retail and Food Service Safety  <i>Authors present at coffee breaks and lunch</i>
Tuesday 10.45 - 12.15	S1 - EU Coordination of Foodborne Outbreaks' Investigation with an Increasing Use of Whole Genome Sequencing of Biological Hazards	S2 - Computational Food Science and Digital Transformation: From Data to Intelligent Decision-Making in the Food Sector	Technical Session 1 – Meat, Poultry and Eggs	
Tuesday 12.15 - 13.30	Lunch			
Tuesday 13.30 - 15.00	S3 - Foodsafer: A Joined-Up Approach to the Identification, Assessment and Management of Emerging Food Safety Hazards and Associated Risks	S4 - Revolutionizing Food Safety Through Aggregate Exposure Science	Technical Session 2 – Modeling and Risk Assessment	
Tuesday 15.00 - 15.30	Coffee/Networking Break			
Tuesday 15.30 - 17.00	S5 - Fragile Yet Devious; What Makes <i>Campylobacter</i> so Persistent?	S6 - Risk Negotiation – An AI-Assisted Participatory Framework for Risk Analysis in a ONE Health Context	Technical Session 3 – Advancements in Food Safety and Detection Technologies	
Tuesday 17.00 - 17.45	Networking Reception			
Wednesday, 7 May 2025				
Wednesday 8.30 - 10.00	S7 - Navigating Cocoa Process Validation: A Standardized Approach to Avoid Pitfalls	S8 - Navigating Extreme Weather Events: Impacts on Food Safety in Fresh Horticultural Produce	Technical Session 4 – Pre-Harvest Safety in Produce and Sanitation Practices	<b>Poster Session 2 –</b> Animal and Pet Food Safety, Antimicrobials, Beverages and Acid/Acidified Foods, Dairy, Epidemiology, Food Chemical Hazards, Meat, Poultry and Eggs, Microbial Food Spoilage, Plant-Based Alternative Products, Pre-Harvest Food Safety, Produce, Sanitation and Hygiene, Seafood, Viruses and Parasites, Water  <i>Authors present at coffee breaks and lunch</i>
Wednesday 10.00 - 10.45	Coffee/Networking Break			
Wednesday 10.45 - 12.15	RT1 - Is Exact Colony Counting Overkill or Just Right?	S9 - Water Management Plans for the Production and Processing of Fresh and Frozen Fruit, Vegetable and Herbs	Technical Session 5 – Food Chemical Hazards	
Wednesday 12.15 - 13.30	Lunch			
Wednesday 13.30 - 15.00	Interactive Marketplace: A One-Stop-Shop for Food Safety Resources from Europe	S10 - Novel Food Proteins - Safety Aspects to Consider	Technical Session 6 – Molecular Analytics, Genomics and Microbiome and Laboratory and Detection Methods	
Wednesday 15.00 - 15.30	Coffee/Networking Break			
Wednesday 15.30 - 17.00	RT2 - Mind the Gap: Supporting Food Processors Undertake Fit for Purpose Food Safety Risk Assessments	S11 - From Crunch to Munch: Overcoming Safety Challenges in Pet Food	Technical Session 7 – Food Safety in Processing, Seafood, and Aquatic Systems	
Thursday, 8 May 2025				
Thursday 8.30 - 10.00	S12 - Whole Genome Sequencing in Food Safety: Technological Advances, Challenges, and Industry Perspectives	S13 - Nanotechnology – Food Safety Assessment and New Applications	Technical Session 8 – Viruses and Parasites, Epidemiology and Food Safety Systems	
Thursday 10.00 - 10.30	Coffee/Networking Break			
Thursday 10.30 - 12.00	S14 - Beyond Chemical Safety: AI and Molecular Insights for a Safer Food Chain	S15 - Surveillance in Food and Environmental Virology: Current Trends and Emerging Insights	Technical Session 9 – Microbial Safety and Processing in Plant-Based and Low-Water Activity Foods	
Thursday 12.00 - 13.00	<b>Closing Session</b> Dirk Nikoleiski, Commerical Food Sanitation and EHEDG and Fernando Utrilla, UNE Toledo I & II			
Thursday 13.00 - 14.00	Farewell Refreshments			