



# European Symposium on Food Safety

**BUDAPEST**



**7-9 May 2014**

**HUNGARY**



**Hosted by the Hungarian Association  
for Food Protection**

## Programme



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# Speakers

**Gary Acuff**

Texas A&M University • United States

**Alejandro Amezcuita**

Unilever • United Kingdom

**Wayne Anderson**

Food Safety Authority of Ireland • Ireland

**Elke Anklam**

Joint Research Centre of the European Commission • Belgium

**Gyung Jin Bahk**

Kunsan National University • South Korea

**Diana Banati**

International Life Sciences Institute Europe • Belgium

**Jozsef Baranyi**

Institute of Food Research • United Kingdom

**Janine Beutlich**

Federal Institute for Risk Assessment • Germany

**Tejas Bhatt**

Institute of Food Technologists • United States

**Lajos Bognár**

Ministry of Rural Development • Hungary

**Ingeborg Boxman**

Dutch Food and Consumer Safety Authority • The Netherlands

**Michael Callanan**

Nestlé Research Center • Switzerland

**Jean-Louis Cordier**

Nestec S.A. • Switzerland

**Louis Coroller**

Université de Brest • France

**Tim Dallman**

Public Health England • United Kingdom

**Mardas Daneshian**

University of Konstanz • Germany

**Heidy Den Besten**

Wageningen University • The Netherlands

**Noemie Desriac**

ADRIA Développement • France

**Matthias Filter**

Federal Institute for Risk Assessment • Germany

**Corrado L. Galli**

University of Milan • Italy

**Britta Gallus**

Metro AG • Germany

**Joy Gaze**

Campden BRI • United Kingdom

**Erika Georget**

Leibniz Universität Hannover • Germany

**Konrad Grob**

Official Food Safety Authority Canton of Zurich • Switzerland

**Laurent Guillier**

ANSES • France

**Sandrine Guillou**

INRA • France

**J. Hoorfar**

Technical University of Denmark • Denmark

**Han Joosten**

Nestlé Research Center • Switzerland

**Akos Jozwiak**

System Management and Supervision Directorate • Hungary

**Gyula Kasza**

Corvinus University of Budapest • Hungary

**Melinda Kovács**

University of Kaposvár • Hungary

**Zoltán Lakner**

Corvinus University of Budapest • Hungary

**Soizick Le Guyader**

IFREMER • France

**Yvan Le Marc**

Unilever • United Kingdom

**Alvin Lee**

Institute for Food Safety and Health • United States

**Carrie Maune**

Trilogy Analytical Laboratory • United States

**Leena Maunula**

University of Helsinki • Finland

**Gregor McCombie**

Kantonales Labor Zürich • Switzerland

**Jeanne-Marie Membré**

INRA • France

**John Peterson Myers**

Environmental Health Sciences • United States

**Bela Nagy**

Hungarian Academy of Sciences • Hungary

**Sue O'Hagan**

PepsiCo • United Kingdom

**Cian O'Mahony**

Creme Global • Ireland

**Ki-Hwan Park**

Chung-Ang University • South Korea

**Fernando Perez Rodriguez**

University of Cordoba • Spain

**Jan Petersen**

Danish Veterinary and Food Administration • Denmark

**Annemarie Pielaat**

National Institute for Public Health and the Environment • The Netherlands

**Kurt-Peter Raetzke**

Intertek • Germany

**Kai Reineke**

Leibniz-Institute for Agricultural Engineering Potsdam-Bornim • Germany

**Amedeo Reyneri**

University of Torino • Italy

**Anna Roccato**

Istituto Zooprofilattico Sperimentale delle Venezie • Italy

**Donald Schaffner**

Rutgers University and IAFP President • United States

**Benoit Schilter**

Nestlé Research Center • Switzerland

**Joachim Scholderer**

Aarhus University • Denmark

**Anna-Charlotte Shultz**

Technical University of Denmark • Denmark

**Thomas Simat**

Technical University • Germany

**Panagiotis Skandamis**

Agricultural University of Athens • Greece

**Katherine Swanson**

KMJ Swanson Consulting • United States

**Zoltan Syposs**

Coca-Cola • Austria

**Mária Szeitzné-Szabó**

Directorate for Food Safety Risk Assessment Hungary

**Diane Taillard**

GS1 Global • Belgium

**Glenn Taylor**

Hampshire County Council • United Kingdom

**Ljilja Torovic**

University of Novi Sad • Serbia

**Mieke Uyttendaele**

Ghent University • Belgium

**Vasilis Valdramidis**

University of Malta • Malta

**Jan Van Impe**

Katholieke Universiteit Leuven • Belgium

**Purnendu Vasavada**

University of Wisconsin-River Falls • United States

**Martin Wagner**

University of Veterinary Medicine • Austria

**Marc Wils**

European Anti-Fraud Office • Belgium

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**Danube Diner Cruise  
Thursday, 18.30 - 22.30**

Tickets available at the IAFP registration table.

# Day 1 Wednesday, 7 May 2014

Poster Presentations take place throughout the day

## 08.00-17.00 Registration Open

<b>PL1</b>	<p><b>Opening Session</b> Chairs – Donald Schaffner and Marcel Zwietering <b>Bartók Room</b></p>	10.30	<p>Reducing Preservatives by Applying HPP: Context and Application to Control <i>Listeria monocytogenes</i> Levels in a Model Meat System Vasilis Valdramidis, University of Malta, Malta</p>
8.30	<p>Introduction to IAFP and Symposium David Tharp, International Association for Food Protection, United States</p>	11.00	<p>Shelf Life Determination of High Pressure-treated Poultry Sausages, Covering both Safety and Quality (Microbial Spoilage, Organoleptic property) Aspects Sandrine Guillou, INRA, France</p>
8.45	<p>Security and Safety of the Food Chain Lajos Bognár, Ministry of Rural Development, Hungary</p>	11.30	<p>HPP versus Preservatives and Additives: Risk-risk Trade-offs Modelling Jeanne-Marie Membré, INRA, France</p>
9.10	<p>Lessons Learned from Meta-analyses of Published Literature on Anti-microbial Hand Washes and Hand Sanitizers Donald Schaffner, Rutgers University and IAFP President, United States</p>	<b>S3</b>	<p><b>Indicators, Surrogates and Assuring Food Safety</b> <b>Lehár Room</b> Organizers – Gary Acuff, Purnendu Vasavada and Roy Betts Chairs – Gary Acuff and Purnendu Vasavada</p>
9.35	<p>Emerging Food Safety Risks in Europe Mária Szeitzné-Szabó, Directorate for Food Safety Risk Assessment, Hungary</p>	10.30	<p>Indicator, Index and Marker Organisms: Basic Concepts and Significance in Current Food Safety Thinking Purnendu Vasavada, University of Wisconsin-River Falls, United States</p>
<b>10.00-10.30 Coffee Break</b>		11.00	<p>The Benefits and Advantages of Using Surrogates to Validate Heat Processes Joy Gaze, Campden BRI, United Kingdom</p>
<b>S1</b>	<p><b>Consumer Perception of Food Safety Risks</b> <b>Bartók Room</b> Organizer - Gyula Kasza Chair - Diana Banati</p>	11.30	<p>The Use of Indicators and Surrogates in Process Validation/Verification Gary Acuff, Texas A&amp;M University, United States</p>
10.30	<p>Psychological Aspects of Food Safety Risk Perception Joachim Scholderer, Aarhus University, Denmark</p>	<b>T1</b>	<p><b>Technical Session 1 – Microbial Food Spoilage, Pathogens, Food Defense</b> <b>Brahms Room</b> Chairs – Jozsef Baranyi and Mariem Ellouze</p>
11.00	<p>Emerging Issues in the Field of Consumer Risk Perception Diana Banati, International Life Sciences Institute Europe, Belgium</p>	<b>T1-01</b>	<p>Avoiding Interferences of Stx Phages in the Molecular Detection of Pathogenic Shiga Toxin-producing <i>Escherichia coli</i> <b>Maite Muniesa</b>, University of Barcelona, Spain</p>
11.30	<p>From Risk Perception Consumer Studies to Policy Making Gyula Kasza, and Zoltán Lakner, Corvinus University of Budapest, Hungary</p>	<b>T1-02</b>	<p>Behaviour of Low Doses of Pathogens in an Artificial GIT-model <b>Lucas Wijnands</b>, Cindy Cruz-Ponton and Eelco Franz, RIVM - Centre for Infectious Disease Control, The Netherlands</p>
<b>S2</b>	<p><b>Counterbalancing Chemical Preservatives by the Use of HHP in Meat (Products); towards a Risk-Based Management Strategy</b> <b>Liszt Room</b> Organizer and Chair - Jeanne-Marie Membré</p>		

**T1-03**  
11.00  
Effect of Cell-Free Culture Extract Containing Autoinducer-2 Signal Molecules on the Growth Kinetic Behavior of *Salmonella enterica* Individual Cells  
Vasiliki Blana, Aggeliki Kotzia, Fotini Pavli, Alexandra Lianou and **George-John Nychas**, Agricultural University of Athens, Greece

**T1-04**  
11.15  
Ars Alimentaria: An Innovative Tool For Ensuring Food Safety  
**Paolo Daminelli**, Elena Cosciani-Cunico, József Baranyi, Marina Nadia Losio, Giorgio Bontempi and Giorgio Varisco, Istituto Zooprofilattico Sperimentale della Lombardia e dell'Emilia Romagna, Italy

**T1-05**  
11.30  
Experiences on Food Suppliers' Audit  
**Andrea Martin** and Katalin Eszesné Tóth, WESSLING Hungary Ltd., Hungary

**T1-06**  
11.45  
Determination of *Alternaria* Growth and Mycotoxin Boundaries in Tomato Purée  
Veronique Huchet, Noemie Desriac, Anne Lochardet, Francesca Valerio, **Florence Postollec**, Paola Lavermicocca, Annalisa De Girolamo and Daniele Sohier, ADRIA, France

**12.00-13.30 Networking Luncheon**

**S4**  
**Foodborne Viruses: What Risk for Which Food Sample?**  
**Bartók Room**  
*Organizer and Chair – Fabienne Loisy*

13.30  
Foodborne Virus in Bivalve Mollusc: What is the Associated Risk?  
Soizick Le Guyader, IFREMER, France

14.00  
Virus Risk in Fresh Produce and Complex Food  
Anna-Charlotte Shultz, Technical University of Denmark, Denmark

14.30  
Possible Role of Food Handlers in Viral Contamination of Surfaces in Food Industry and Along the Food Chain  
Leena Maunula, University of Helsinki, Finland

**S5**  
**Food Traceability: Important for Food Safety, Imperative for Food Defense!**  
**Liszt Room**  
*Organizer and Chair – Tejas Bhatt*

13.30  
One Global Standard Traceability Solution – Let's Connect Traceability Information  
Britta Gallus, Metro AG, Germany

14.00  
A Comprehensive Approach to Tackling the Unknown  
Kurt-Peter Raezke, Intertek, Germany

14.30  
Traceability Best Practices: Tracing Our Path Forward  
Tejas Bhatt, Institute of Food Technologists, United States

**S6**  
**Application of Genome Sequencing to Improve Food Safety**  
**Lehár Room**  
*Organizers - Eelco Franz, Norval Strachan and Pascal Delaquis*  
*Chairs - Eeko Franz, Norval Strachan*

13.30  
A Metagenomic Approach to Detection and Sub-typing of Foodborne Pathogens  
J. Hoorfar, Technical University, Denmark, Denmark

13.50  
Whole Genome Sequencing for National Surveillance and Outbreak Investigation of Gastrointestinal Pathogens  
Tim Dallman, Public Health England, United Kingdom

14.10  
Application of Omics to Hazard and Emerging Risks Identification on Potential Future Applications of Omics in Risk Assessment  
Annemarie Pielat, RIVM - Centre for Infectious Disease Control, The Netherlands

14.30  
Discussion

**T2**  
**Technical Session 2 – Non-microbial Food Safety, Novel Laboratory Methods**  
**Brahms Room**  
*Chairs - Patrice Arbault and Daniele Sohier*

**T2-01**  
13.30  
A Method for Prioritizing Chemical Hazards in Food applied to Antibiotics  
**Esther van Asselt**, Marjolein van der Spiegel, Maryvon Noordam, Mariël Pikkemaat and H.J. (Ine) Van der Fels-Klerx, RIKILT - Wageningen UR, The Netherlands

**T2-02**  
13.45  
Development of a New Method for the Quantification of Meat Species in Food Samples  
Merche Bermejo Villodre, **Ángela Pérez**, Carlos Ruiz, Derek Grillo and Jason Wall, Life Technologies Inc., United States

**T2-03**  
14.00  
Impact of Food Safety Supervisor Training on Food Hygiene Practices  
**Dang Ni Lee**, Andrew Mathieson and Martyn Kirk, Australian National University, Australia

**T2-04**  
14.15  
An Optical DNA Sensing Method Based on Oligonucleotide-functionalized Gold Nanoparticles for the Detection of *Escherichia coli* O157:H7  
**Vivian Chi-Hua Wu**, Jingjing Shen, Sz-Hau Chen and Chih-Sheng Lin, University of Maine, United States

**T2-05**  
14.30 Application of Binding- and Long Range-RT-Quantitative (Q)PCR to Indicate the Viral Integrities of Noroviruses  
**Dan Li**, Ann De Keuckelaere and Mieke Uyttendaele, Ghent University, Belgium

**T2-06**  
14.45 Rapid Identification of *Salmonella* Serotypes with Stereo and Hyperspectral Microscope Imaging Methods  
**Bosoon Park**, Matthew Eady, Sun Choi, Arthur Hinton Jr., Seung-Chul Yoon, Kurt Lawrence and Yongkuk Kwon, U.S. Department of Agriculture-ARS, United States

**15.00-15.30 Coffee Break**

**S7**  
**A Serving of Enteric Virus with Your Salad? Managing the Risk of Foodborne Viruses**  
**Bartók Room**  
*Organizer – Alvin Lee*  
*Chairs – Alvin Lee and Mieke Uyttendaele*

15.30 An Exposure Model for Norovirus Transmission via Raspberries  
Mieke Uyttendaele, Ghent University, Belgium

16.00 Potential for Norovirus Transmission by Food Handlers: Reported Behavior, Knowledge and Awareness in Relation to the Prevalence of Norovirus  
Ingeborg Boxman, Dutch Food and Consumer Safety Authority, The Netherlands

16.30 Novel Processing Technologies to Manage the Risk of Foodborne Viruses  
Alvin Lee, Institute For Food Safety and Health, United States

**S8**  
**Global Food Traceability Systems: Today and Near Future**  
**Liszt Room**  
*Organizer and Chair – Tejas Bhatt*

15.30 Look Before You Leap: Current State of Food Safety and Traceability Protocols, Standards and Regulations  
Diane Taillard, GS1 Global, Belgium

16.00 Taking the Bull by its Horns: An Industry Perspective  
Britta Gallus, Metro AG, Germany

16.30 Food Technology Innovations on the Horizon  
Tejas Bhatt, Institute of Food Technologists, United States

**S9**  
**Innovative Bacterial Spore Inactivation Concepts for Gentle Sterilization**  
**Lehár Room**  
*Organizer - Erika Georget*  
*Chair - Alexander Mathys*

15.30 Cold Atmospheric Plasma - A Gentle Process for Endospore Inactivation on Food Surfaces  
Kai Reineke, Leibniz-Institute for Agricultural Engineering Potsdam-Bornim (ATB), Germany

16.00 Inactivation of Bacterial Spores through Combined Hurdles: From the Mechanistic Study to Application  
Erika Georget, German Institute of Food Technologies DIL, Germany

16.30 Combining Processes and Product Formulation for Spore Inactivation in Food  
Michael Callanan, Nestlé Research Center, Switzerland

**T3**  
**Technical Session 3 – Meat & Poultry, Risk Assessment**  
**Brahms Room**  
*Chairs - George-John Nychas and Stathis Panagou*

**T3-01**  
15.30 Development of a Loop-mediated Isothermal Amplification Assay for Commercial Meat Species Identification  
Ke-Wei Chen, Meng-Shiou Lee, Yi-Yang Lien and **Shyang-Chwen Sheu**, National Pingtung University of Science and Technology, Taiwan

**T3-02**  
15.45 Impact of Chilling Conditions on Chicken Thigh Contamination by *Campylobacter jejuni*  
**Katell Rivoal**, Valentine Ballan, Ségolène Quesne, Typhaine Poezevara and Marianne Chemaly, ANSES, France

**T3-03**  
16.00 The Heterogeneity of *Campylobacter flaA* Types Isolated throughout the Slaughter Process of *Campylobacter* Positive Batches  
**Tomasz Seliwiorstow**, Julie Baré, Mieke Uyttendaele and Lieven De Zutter, Ghent University, Belgium

**T3-04**  
16.15 The Development of FAO/WHO Web based Tools for the Strengthening of Capacities in Food Safety  
Marisa Caipo, Sarah Cahill and **Eleonora Dupouy**, FAO Regional Office for Europe and Central Asia, Hungary

**T3-05**  
16.30 Probabilistic Model of *Escherichia coli* 0157:H7 Survival on Cucumbers During Distribution and Retailing  
**Arícia Mara Melo Possas**, Guiomar Denisse Posada-Izquierdo, Fernando Perez-Rodriguez and Gonzalo Zurera, State University of Campinas, Brazil

T3-06  
16.45

Modeling Survival of *Salmonella* spp. in Lettuce as a Function of Chlorine Concentration

**Guiomar Denisse Posada-Izquierdo**,  
Arícia Mara Melo Possas, Antonio Valero,  
Gonzalo Zurera and Fernando Perez-Rodriguez, University of Cordoba, Spain

17.00-18.30 **Networking Reception**

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Poster Presentations take place throughout the day

**08.00-17.00 Registration Open**

- S10** **Microbial Inactivation Modeling: An Underestimated Way to Improve Food Safety and Quality**  
**Bartók Room**  
*Organizers - Louis Coroller and Noemie Desriac*  
*Chair - Louis Coroller and Alejandro Amezcua*
- 8.30 State of the Knowledge Related to Inactivation Models Leading to Decision-making Tool on Food Safety and Quality  
 Louis Coroller, Université de Brest, France
- 8.50 Practical Cases Related to Microbial Inactivation as a Function of Food Process and Structure  
 Jan Van Impe, Katholieke Universiteit Leuven, Belgium
- 9.10 Practical Application of Microbial Inactivation Models for Safe Product Design: An Industry Perspective  
 Alejandro Amezcua, Unilever, United Kingdom
- 9.30 Presentation of a Practical Case Using a Web-based Tool to Predict Microbial Inactivation  
 Noemie Desriac, ADRIA, France
- S11** **Aflatoxin: An Emerging Mycotoxin in the Moderate Climate Zones?**  
**Liszt Room**  
*Organizer and Chair - Ronald Niemeijer*
- 8.30 Aflatoxin: An Emerging Constraint in South Europe Maize Production  
 Amedeo Reyneri, University of Torino, Italy
- 9.00 Aflatoxin M1 in Serbian milk in 2013  
 Ljilja Torovic, University of Novi Sad, Serbia
- 9.30 Mycotoxin Testing in a Mycotoxin Crisis: A Laboratory Perspective  
 Carrie Maune, Trilog Analytical Laboratory, United States
- T4** **Technical Session 4 – Food Defense, Produce**  
**Brahms Room**  
*Chairs - Helmut Steinkamp and Donald Schaffner*

- T4-01** 8.30 Simulating Compliance Behaviour Using Agent-based Modelling (Fraud and Adulteration Section)  
**Esther van Asselt** and Sjoukje Osinga, RIKILT - Wageningen UR, The Netherlands
- T4-02** 8.45 The Distribution of Sustainable Development through Agroforestry at Atlantic Rainforest Biome in Southern Brazil  
**Luiz Henrique Pocaí**, Zilma Isabel Peixer and José Luís Carraro, Brazilian, Brazil
- T4-03** 9.00 Pulsed Light Technology for Sterilization of Fresh Produce  
**Peter Muranyi**, Fraunhofer IVV, Germany
- T4-04** 9.15 Relative Humidity Conditions before Harvest Influence Survival of *Salmonella* ser. Typhimurium in Leafy Greens  
**Francisco López-Gálvez**, Mabel Gil and Ana Allende, CEBAS-CSIC, Spain
- T4-05** 9.30 Impact of Irrigation with Reclaimed Water on the Microbiological Safety of Greenhouse Hydroponic Tomatoes  
 Francisco López-Gálvez, Ana Sanz-Pérez, Ana Allende, Francisco Pedrero-Salcedo, Juan José Alarcón and **Mabel Gil**, CEBAS-CSIC, Spain
- T4-06** 9.45 Effect of Disinfection Technologies on Quality and Nutritional Properties of Lettuce, Strawberries and Cherry Tomatoes  
**Angeliki Birmpa**, Michalis Leotsinidis, Eleni Sazakli, Gina Tschlia and Apostolos Vantarakis, Environmental Microbiology Unit, Public Health, School of Medicine, Greece
- 10.00-10.30 Coffee Break**
- S12** **Assessing and Controlling Pathogens on Fresh Produce: Decontamination Technologies and Risk-based Post-harvest Interventions**  
**Bartók Room**  
*Organizers - Vasilis Valdramidis, Fernando Perez Rodriguez and Panagiotis Skandamis*  
*Chair - Vasilis Valdramidis*
- 10.30 Classical and Novel Decontamination Methods of Fresh Produce  
 Vasilis Valdramidis, University of Malta, Malta

11.00 Quantitative Assessment of Cross-contamination in the Fresh Produce Industry: Effective Control Measures and Risk Mitigation Strategies  
Fernando Perez Rodriguez, University of Cordoba, Spain

11.30 Integrating Quantitative Assessment Methodologies of Safety and Quality of Fresh Produce at Retail  
Panagiotis Skandamis, Agricultural University of Athens, Greece

S13

**Novel Approaches to Estimate and Reduce Exposure to Contaminants in the Food Chain. Guidance and Practical Examples**

**Liszt Room**

*Organizer - Alessandro Chiodini  
Chair - Diana Banati*

10.30 An Integral Concept for Safety Assessment of Foods, Novel Foods and Food Ingredients  
Mardas Daneshian, University of Konstanz, Germany

11.00 Use and Application of the Threshold of Toxicological Concern (TTC) Principle to Assess Risk from Exposure to Contaminants in Foods  
Corrado L. Galli, University of Milan, Italy

11.30 A Framework to Determine the Effectiveness of Mitigation or Exposure Reduction Measures on Dietary Exposure  
Sue O'Hagan, PepsiCo, United Kingdom

S14

**Fraud and Adulteration in the Food Chain**

**Lehár Room**

*Organizer and Chair - Ákos Józwiak*

10.30 A Business Analyst's Approach to Fighting Food Crime  
Glenn Taylor, Hampshire County Council, United Kingdom

11.00 Combating Food Related Crime in Europe  
Marc Wils, European Anti-Fraud Office (OLAF), Belgium

11.30 Approaches and Experiences in Hungarian Food Chain Fraud Control  
Lajos Bognár, Ministry of Rural Development, Hungary

T5

**Technical Session 5 – Antimicrobials, Seafood**

**Brahms Room**

*Chair - Jeanne-Marie Membre*

**T5-01**  
10.30

Effect of Desinfectia on Pathogens in Processing Water for Fresh Produce  
Hermien Bokhorst-Van de Veen, Masja Nierop Groot, Leo Van Overbeek, Cees Waalwijk, **Jennifer Banach** and H.J. (Ine) Van der Fels-Klerx, RIKILT - Wageningen UR, The Netherlands

**T5-02**  
10.45

Comparison of Two Scale Plants Processed Pangasius Hypophthalmus Fish: Dynamics of Microbiological Quality and Safety  
**Anh Ngoc Tong Thi**, Ghent University, Belgium

**T5-03**  
11.00

Fishery Product Quality: Assessment of Mercury Concentration of the Western Mediterranean Fished  
Vincenzo Ferrantelli, Andrea Macaluso, **Gaetano Cammilleri**, Gianluigi Maria Lo Dico, Stefania Graci and Maria Drussilla Buscemi, Istituto Zooprofilattico Sperimentale della Sicilia, Italy

**T5-04**  
11.15

Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products  
Vittorio Fattori and **Sarah Cahill**, Food and Agriculture Organization of the United Nations, Italy

**T5-05**  
11.30

Anisakids in the Mediterranean Sea: Statistical and Health-related Risks Assessment  
**Vincenzo Ferrantelli**, Angela Alongi, Simone Platania, Antonio Vella and Gaetano Felice Caldara, Centro di Referenza Nazionale per le Anisakiasi/ Istituto Zooprofilattico Sperimentale della Sicilia, Italy

**T5-06**  
11.45

Development of a Microbial Time Temperature Indicator Prototype for Monitoring the Quality of Chilled Grouper Fillets  
**Hsin-I Hsiao** and R. N. Chang, National Taiwan Ocean University, Taiwan

**12.00-13.30 Networking Luncheon**

S15

**Governing Food Safety of Artisanal Products in the Short Food Supply Chain**

**Bartók Room**

*Organizer and Chair - Mieke Uyttendaele*

13.30

Tracing and Governing Contamination Routes of *Listeria monocytogenes* in Traditional Cheeses in Austria  
Martin Wagner, University of Veterinary Medicine Vienna, Austria

14.00 Traditional Fermented Italian sausages: Identification of Control Strategies to Manage Microbiological Risks  
Anna Roccatò, Istituto Zooprofilattico Sperimentale delle Venezie, Italy

14.30 SWOT Analysis of Food Safety in the Short Food Supply Chain  
Mieke Uyttendaele, Ghent University, Belgium

**S16**  
**Food Contact Materials - Food Protection or Food Contamination?**  
**Liszt Room**  
*Organizer and Chair - Thomas Kennedy*

13.30 Inspection of FCM and Food Packer Enterprises - The Danish Experience  
Jan Petersen, Danish Veterinary and Food Administration, Denmark

14.00 Sensory Testing of Food Contact Materials  
Thomas Simat, Technical University, Germany

14.30 Food Contamination from Packaging – Lids on Jars as an Example  
Gregor McCombie, Kantonales Labor Zürich, Switzerland

**S17**  
**A Community Driven Initiative to Enhance Applicability and Exchange of Food Safety Data and Models**  
**Lehár Room**  
*Organizers – Matthias Filter and Bernd Appel  
Chair - Bernd Appel*

13.30 Demand and Support for a Predictive Modelling in Food Harmonization Initiative  
Matthias Filter, Federal Institute for Risk Assessment, Germany

13.55 Data Standardisation in Chemical Food Safety: Experiences from the FACET Project  
Cian O'Mahony, Creme Global, Ireland

14.20 Towards Exploiting Big Data for Food Safety  
Jozsef Baranyi, Institute of Food Research, United Kingdom

14.45 Panel Discussion

**T6**  
**Technical Session 6 – Pathogens**  
**Brahms Room**  
*Chairs - Anett Winkler and Francois Bourdichon*

**T6-01**  
13.30 Survival of *Listeria monocytogenes* in Cheese Brines  
**Bjørn C.T. Schirmer**, Even Heir, Trond Møretrø and Solveig Langsrud, Nofima, Norway

**T6-02**  
13.45 Pathogenic Growth and Toxin Production under Temperature Abuse Resembling Consumer Handling of Cold Cuts in the Domestic Environment  
**Elin Rössvoll**, Helene Thorsen Rønning, Per Einar Granum, Trond Møretrø, Marianne Røine Hjerpekjøn and Solveig Langsrud, Nofima, Norwegian Institute of Food, Norway

**T6-03**  
14.00 Hepatitis A Virus (HAV) Outbreak in Italy: Correlation Between Clinical Cases and Foodstuffs  
**Enrico Pavoni**, Marina Nadia Losio, Chiara Chiapponi, Caterina Rizzo, Anna Rita Ciccaglione, Roberto Bruni, Simona Di Pasquale, Sarah Guizzardari and Benedetta Cappelletti, Istituto Zooprofilattico Sperimentale della Lombardia e dell'Emilia Romagna, Italy

**T6-04**  
14.15 Decontamination of Lettuce and Survival of Pathogenic Bacteria  
**Lucas Wijnands**, El Bouw, Angela van Hoek and Eelco Franz, RIVM - Centre for Infectious Disease Control, The Netherlands

**T6-05**  
14.30 Soil Survival of enteroaggregative *Escherichia coli* O104:H4 Strains  
**Lucas Wijnands**, El Bouw, Angela van Hoek and Eelco Franz, RIVM - Centre for Infectious Disease Control, The Netherlands

**T6-06**  
14.45 Pathatrix Auto™ - the First AFNOR-Approved Real-time PCR Method for Detecting *Salmonella* in Pooled Food Samples  
**Jason Wall**, TX, Daniele Sohier and Rick Conrad, Life Technologies Inc., United States

**15.00-15.30 Coffee Break**

**S18**  
**Useful Microbiological Testing for Process Control and Product Acceptance**  
**Bartók Room**  
*Organizer – Katherine Swanson  
Chair - Marcel Zwietering  
Sponsored by ICMSF*

15.30 Overview of Useful Microbiological Testing of Food  
Katherine Swanson, KMJ Swanson Food Safety, Inc., United States

16.00 Useful Microbiological Testing for Meat and Poultry Products  
Wayne Anderson, Food Safety Authority of Ireland, Ireland

16.30 Useful Testing for Low-moisture Foods  
Jean-Louis Cordier, Nestec S.A.,  
Switzerland  
*(Presentation to be given by Marcel  
Zwietering, Wageningen University, The  
Netherlands)*

S19

**Scientific Controversies Around Safety  
of Food Contact Materials: What Food  
Manufacturers Need to Know**

**Liszt Room**

*Organizer and Chair - Jane Muncke*

15.30 New Scientific Findings, Chemical Safety  
and Innovation Opportunities Offered by  
Green Chemistry  
John Peterson Myers, Environmental  
Health Sciences, United States

16.00 Assessing Safety of Food Packaging: A  
Food Manufacturer Perspective  
Benoit Schilter, Nestlé Research Center,  
Switzerland

16.30 Safety of Migration from Food Contact  
Material: Large Gap Between Require-  
ments and Reality  
Konrad Grob, Official Food Safety  
Authority Canton of Zurich, Switzerland

S20

**Hazard Characterisation of Microbial  
Risks Associated with Neglected  
Routes of Pathogen Transmission  
(Illegal Food Imports through  
Travellers)**

**Lehár Room**

*Organizer – Martin Wagner  
Chair - Sonja Smole-Možina*

15.30 Sampling Traveller's Food at Airports: Do  
We Carry *Salmonella* in Our Handbags?  
Janine Beutlich, Federal Institute for Risk  
Assessment, Germany

16.00 *Listeria monocytogenes* Isolated from Food  
Samples Collected from Travellers and  
Black Markets: Characterisation and  
Epidemiology  
Martin Wagner, University of Veterinary  
Medicine Vienna, Austria

16.30 Characterization of Selected  
Gram-negative Zoonotic Bacteria  
(*Escherichia coli*, VTEC, *Campylobacter*)  
Isolated from Foods of Animal Origin  
Smuggled to the European Union  
Bela Nagy, Hungarian Academy of  
Sciences, Hungary

T7

**Technical Session 7 – Applied  
Laboratory Methods, Communication  
Outreach and Education, Epidemiology**

**Brahms Room**

*Chair - Stefano Colombo*

**T7-01**  
15.30 Growth of Pure Cultures of Stressed  
non-O157 Shigatoxin-producing  
*Escherichia Coli* in Five Enrichment Broths  
**Bavo Verhaegen**, Institute for Agricultural  
and Fisheries Research, Belgium

**T7-02**  
15.45 No Effect of Aging on *Bacillus licheniformis*  
Spore Heat Resistance  
Veronique Huchet, Lisa Berriet, Anne  
Lochardet, Daniele Sohier, Noemie  
Desriac, Anne-Gabrielle Mathot and  
**Florence Postollec**, ADRIA, France

**T7-03**  
16.00 A Meat and Poultry Food Safety Survey  
Designed to Determine Educational  
Targets for African Americans of Low  
Socioeconomic Status  
**Mark Dworkin**, Apurba Chakraborty and  
Preethi Pratap, University of Illinois at  
Chicago School of Public Health, United  
States

**T7-04**  
16.15 Toxicity and Memory—Consumer  
Reactions to Foods from Japan, A Year  
Later  
**Aurora Saulo**, Nadejda Livshits, Howard  
Moskowitz and Janna Kaminskaia,  
University of Hawaii at Manoa, Hawaii,  
United States

**T7-05**  
16.30 Multi-Provincial Outbreak of *Escherichia  
coli* O157:H7 Infections in Canada  
Sourced to Gouda Cheese Made from  
Unpasteurized Milk  
**Regan Murray**, Davendra Sharma, Lynn  
Wilcott, Robert Parker, Pedro Chacon, Sion  
Shyng, Paul Kirkby, Lance Honish, Eleni  
Galanis, Victor Mah, Ana Paccagnella,  
Linda Hoang, Linda Chui, Roger Pannett,  
Enrico Buenaventura, Lorelee Tschetter,  
Sujani Sivanantharajah, Andrea Currie  
and The Investigative Team, Public Health  
Agency of Canada, Canada

**T7-06**  
16.45 Whole Genome Sequencing of *Escherichia  
coli* O157 Isolates (Clinical, Ruminant and  
Food) from Scotland  
**Norval Strachan**, Bruno Lopes, Marion  
Macrae, Chad Laing, Vic Gannon, Lesley  
Allison, Mary Hanson and Ken Forbes,  
University of Aberdeen, United Kingdom

**18.30-22.30 Danube Dinner Cruise  
(ticket required)**

Poster Presentations take place throughout the day

## 08.00-14.00 Registration Open

- S21** **Quantitative Aspects of Detection of Foodborne Pathogens**  
**Bartók Room**  
*Organizers and Chairs - Heidy Den Besten and Jean Christophe Augustin*
- 8.30 Quantitative Enrichment Ecology of *Campylobacter*: Effect of Competitive Flora on Pathogen Detection  
 Heidy Den Besten, Wageningen University, The Netherlands
- 9.00 Impact of Pooling of Samples on Detection of *Cronobacter*  
 Laurent Guillier, ANSES, France
- 9.30 The Limit of Detection of ISO Standards for Detection of Pathogens  
 Han Joosten, Nestlé Research Center, Switzerland
- S22** **Impacts of Climate Change on Food Safety**  
**Liszt Room**  
*Organizers and Chairs - Csilla Mohacsi-Farkas and Jozsef Baranyi*
- 8.30 Effect of Climate Change on Food Safety in Carpathian Basin  
 Melinda Kovács, University of Kaposvár, Hungary
- 9.00 Effect of Climate Change on Food Safety  
 Zoltán Lakner, Corvinus University of Budapest, Hungary
- 9.30 Impact Assessment on Food Safety in Korea Due to Climate Change  
 Gyung Jin Bahk, Kunsan National University, South Korea and Ki-Hwan Park, Chung-Ang University, South Korea
- T8** **Technical Session 8 – Microbial Food Spoilage**  
**Brahms Room**  
*Chair - Sarah Cahill*
- T8-01**  
 8.30 Multispectral Imaging vs. Fourier Transform InfraRed (FTIR) Spectroscopy for Monitoring Meat Spoilage  
**Dimitris Pavlidis**, Athina Ropodi, Dimos Loukas, Efstathios Panagou and George-John Nychas, Agricultural University of Athens, Greece

- T8-02**  
 8.45 Inter-strain Interactions among Bacteria Isolated from Australian Vacuum-Packaged Refrigerated Beef  
 Peipei Zhang, Jozsef Baranyi and **Mark Tamplin**, University of Tasmania, Australia
- T8-03**  
 9.00 TiO<sub>2</sub>-UVC Photocatalysis for Inactivation of *Escherichia coli* O157:H7 on Orange Surface  
**Sungyul Yoo**, Sanghun Kim, Sunghyun Lee, Jinho Cho and Jiyong Park, Yonsei University, South Korea
- T8-04**  
 9.15 Growth Limits as a Single Set of Parameters to Predict Sporulation Boundaries, Heat Resistance and Outgrowth of Spores  
**Narjes Mtimet**, Olivier Couvert, Clément Trunet, Louis Coroller, Anne-Gabrielle Mathot, Laurent Venaille and Ivan Leguerinel, Université de Brest, France
- T8-05**  
 9.30 Genetic and Phenotypic Biodiversity of *Bacillus licheniformis* from the Dairy Industry  
 Anne-Gabrielle Mathot, Emeline Cozien, Anne Lochardet, Louis Coroller, Noemie Desriac, Veronique Huchet, Daniele Sohier and **Florence Postollec**, ADRIA, France
- T8-06**  
 9.45 Genetic Diversity of *Clostridium spp.* Isolated from Spoiled Hard-cooked and Semi-hard Types of Cheese  
 Sebastien Fraud, Nadine Henaff, Marie Odile Perron, Noemie Desriac, Veronique Huchet, Anne-Gabrielle Mathot, **Florence Postollec** and Daniele Sohier, ADRIA, France
- 10.00-10.30 Coffee Break**
- PL2** **Plenary Session**  
**Bartók Room**  
*Chairs – Donald Schaffner and Marcel Zwietering*
- 10.30 Standardized Scientific Tools for Food Safety and Quality Control to Protect Trade and European Consumers  
 Elke Anklam, Joint Research Centre of the European Commission, Belgium
- 11.00 Expanding Stakeholder Trust by Building the Next Level Quality Culture  
 Zoltan Syposs, Coca-Cola, Austria

- 11.30 **New Challenges of Risk-based Planning of Official Controls in the Food Chain**  
Akos Jozwiak, System Management and Supervision Directorate, Hungary
- 12.00 **Wrap-up of Symposium/Poster and Technical Awards**  
Donald Schaffner, Rutgers University and IAFP President, United States

**12.30-13.30 Farewell Refreshments/Exhibits**

## **Congratulations to the First Annual IAFP European Symposium Student Travel Scholarship Winner!**



**Erika S. Georget**  
Leibniz University Hanover  
German Institute of Food Technologies DIL  
Hanover, Germany

Erika S. Georget, a native of France, is currently a Ph.D. candidate conducting research at the German Institute of Food Technologies DIL at the Leibniz University in Hanover, Germany. Here, she investigates new spore inactivation technologies in a project supported by the Nestlé Research Centre, Lausanne, Switzerland. During her Ph.D. program, her research was awarded 2nd place in the Non-thermal Processing Division Graduate Paper competition at the IFT Annual Meeting 2013 in Chicago, Illinois and won the GNT Award for Young Scientists at the EFFoST 2013 Annual Meeting in Bologna, Italy. Ms. Georget received her Master's in Food Process Technologies from the École Nationale Supérieure d'Agronomie et des Industries Alimentaires (ENSAIA) in Nancy, France in 2011.

Prior to her Ph.D. program, Ms. Georget gained valuable industry experience through internships at Sidel in Shanghai, China; the Fraunhofer Institute for Process Engineering and Packaging IVV in Freising, Germany; and the Nestlé Research Centre Lausanne in Switzerland, where she investigated thermal inactivation of enzymes and microorganisms for food preservation.

Ms. Georget is grateful for receiving the IAFP European Symposium Student Travel Scholarship, which will give her the amazing opportunity of attending the IAFP European Symposium on Food Safety 2014 in Budapest, Hungary. She looks forward to meeting academia and industry experts in the field of food safety, as well as establishing new collaboration opportunities.