15-17 May 2013

IAFP’s
EUROPEAN SYMPOSIUM
ON FOOD SAFETY

Programme

In collaboration with ILSI Europe, the Society for Applied Microbiology and the World Health Organization
With the technical cooperation on the Food and Agricultural Organization of the United Nations.

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Information is available at: www.foodprotection.org
**Speakers**

**Irene Alpigiani**  
University of Parma  
Italy

**Jozsef Baranyi**  
Institute of Food Research  
United Kingdom

**Michael Batz**  
University of Florida  
United States

**Silvia Bonardi**  
University of Parma  
Italy

**Albert Bosch**  
Universitat de Barcelona  
Spain

**Francois Bourdichon**  
Nestec  
Switzerland

**Romain Briandet**  
INRA-AgroParis Tech  
France

**Janet Buffer**  
The Kroger Company  
United States

**Jeff Daelman**  
Ghent University  
Belgium

**Anthony Flood**  
International Food Information Council  
United States

**Mary Friel**  
European Food Information Council  
Belgium

**Stefan Gunnarsson**  
Swedish University of Agriculture and Sciences  
Sweden

**Hasnik Hayrapetyan**  
Wageningen University  
The Netherlands

**Thomas Holzhauser**  
Paul-Ehrlich-Institut  
Germany

**Marta Hugas**  
EFSA  
Italy

**Alejandra Latorre**  
Universidad de Conception  
Chile

**Bertrand Lombard**  
ANSES  
France

**Guy Loneragan**  
Texas Tech University  
United States

**Estelle Loukiadis**  
VetAgro Sup Lyon  
France

**Gert-Jan Medema**  
Delft University of Technology/KWR Water Cycle Research Institute  
The Netherlands

**Jeanne-Marie Membre**  
INRA  
France

**Paul Mennecier**  
French Ministry of Agriculture  
France

**Chris Michiels**  
University of Leuven  
Belgium

**Stefano Morabito**  
EU Reference Laboratory for Eschericia coli Including VTEC  
Italy

**George Nychas**  
Agriculture University of Athens  
Greece

**Sylvia Pfaff**  
Food Information Service Europe  
Germany

**Suresh Pillai**  
Texas A&M University  
United States

**Edoardo Pozio**  
Istituto Superiore di Sanita  
Italy

**Alan Reilly**  
Food Safety Authority of Ireland  
Ireland

**Lucy Robertson**  
Norwegian School of Veterinary Science  
Norway

**Anna Roccato**  
Istituto Zooprofilattico Sperimentale delle Venezie  
Italy

**Gaia Scavia**  
Istituto Superiore Di Sanita  
Italy

**Donald Schaffner**  
Rutgers University  
United States

**Gilbert Skorski**  
Phylogenie  
France

**Frans J.M. Smulders**  
University of Veterinary Medicine  
Austria

**Katie Swanson**  
KMJ Swanson Consulting  
United States

**Stefan Toepfl**  
German Institute of Food Technologies (DIL)  
Germany

**Dirk Werber**  
Robert Koch Institute  
Germany

**Marcel Zwietering**  
Wageningen University  
The Netherlands

**Organising Committee**

**Marcel Zwietering, Chair**  
Wageningen University • The Netherlands

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BIOTECON Diagnostics • Germany

**Patrice Arbauldt**  
BioAdvantage Consulting • France

**Jozsef Baranyi**  
Institute of Food Research • United Kingdom

**Peter Ben Embarek**  
World Health Organization • Switzerland

**Sarah Cahill**  
Food & Agriculture Organization of the United Nations • Italy

**Stefano Colombo**  
Food & Agriculture Organization of the United Nations • Italy

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Cardiff Metropolitan University • United Kingdom

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Nestec SA • Switzerland

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ILSI Europe • Belgium

**Tom Kennedy**  
Department of Agriculture, Fisheries and Food • Ireland

**Jeanne-Marie Membre**  
INRA • France

**Alain Minelli**  
DuPont De Menours International SAR • Switzerland

**Helmut SteinKamp**  
German Institute of Food Technologies • Germany

**Mieke Uyttendaele**  
Ghent University • Belgium

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University of Bourgogne, France

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Danisco, France

**Christophe Dufour**  
Silliker France, France

**Michel Fons**  
University of Marseille, France

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ANSES, France

**Estelle Loukiadis**  
VetAgro Sup Lyon, France

**Christophe Nguyen-The**  
INRA, France

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**Donald Schaffner (IAFP Board)**  
Rutgers University, United States

**Lisa Hovey (IAFP Staff)**  
IAFP, United States

**Terri Huffman (IAFP Staff)**  
IAFP, United States

**David Tharp (IAFP Staff)**  
IAFP, United States
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<tr>
<td>08.00-17.00</td>
<td>Registration Open</td>
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<tr>
<td>08.00-10.30</td>
<td><strong>Opening Session</strong> - Chairs - Katie Swanson and Marcel Zwietering</td>
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<tr>
<td>09.00</td>
<td><em>Introduction to IAFP and Symposium</em></td>
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<td>David Tharp, International Association for Food Protection, United States</td>
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<td>09.30</td>
<td><em>Food Safety Inspections:</em> Operational Implementation of European Legislation by the French Competent Authority*</td>
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<td>Paul Mennecier, French Ministry of Agriculture, France</td>
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<tr>
<td>10.00</td>
<td><em>Risk Assessment of Biological Hazards and Its Impact on EU Food Safety Regulations</em></td>
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<td>Marta Hugas, EFSA, Italy</td>
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<td>10.30-11.00</td>
<td>Coffee Break</td>
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<tr>
<td>11.00</td>
<td><strong>Plenary Session</strong> - Chairs - Katie Swanson and Marcel Zwietering</td>
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<tr>
<td>11.00</td>
<td><em>International and European Standardization of Analytical Methods in Food Microbiology: Organization and Activities</em></td>
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<td>Bertrand Lombard, ANSES, France</td>
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<tr>
<td>11.30</td>
<td><em>Food Safety Modernization Act and Global Implications</em></td>
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<td>Katie Swanson, IAFP President, United States</td>
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<tr>
<td>12.00-13.30</td>
<td>Networking Luncheon</td>
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<tr>
<td>13.30</td>
<td><em>Unpasteurized Milk Consumption in the USA: Inalienable Right or Gastronomic Roulette?</em></td>
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<td>Janet Buffer, The Kroger Company, United States</td>
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<tr>
<td>14.00</td>
<td><em>If Raw Milk was Good for Romulus and Remus, Why Shouldn’t We Drink It?</em></td>
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<td>Gaia Scavia, Istituto Superiore Di Sanita, Italy</td>
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<td>14.30</td>
<td><em>Two Extremes: UHT Versus Unpasteurized Milk in Latin America</em></td>
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<td>Alejandra Latorre, Universidad de Concepcion, Chile</td>
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<tr>
<td>15.00</td>
<td><strong>Technical Presentation - ISO 22000-Based Food Safety Management in a Dairy Farm</strong></td>
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<td>Christophe Boulais, Danone Research, France</td>
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<tr>
<td>15.15</td>
<td><strong>Technical Presentation - Microbiology of New Zealand Bulk Tank Milk</strong></td>
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<td>Tanya Soboleva, Ministry for Primary Industries, New Zealand</td>
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<td><em>Organizers - Jeff Lejeune and Lydia Medeiros</em></td>
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<td></td>
<td><em>Chairs - Jeff Lejeune and Lydia Medeiros</em></td>
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<tr>
<td>13.30</td>
<td><em>Quantitative Microbiology: Progress, Possibilities and Perspective</em></td>
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<td><em>Quantitative Microbiology Models in Decision Support Systems: Are They Used, are They Useful and are They Accurate?</em></td>
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<td>Marcel Zwietering, Wageningen University, The Netherlands</td>
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<td>14.00</td>
<td><em>Predictive Models Applied to Soft Cheeses: How Can Data Generated on Laboratory Media be Used on Real Food Systems?</em></td>
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<td>Jozsef Baranyi, Institute of Food Research, United Kingdom</td>
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<tr>
<td>14.30</td>
<td><em>Quantifying Food Spoilage</em></td>
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<td>Jeanne-Marie Membre, INRA, France</td>
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<tr>
<td>15.00</td>
<td><strong>Technical Presentation - A New Quantitative Risk Assessment Model of Listeria monocytogenes</strong></td>
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<td>Marco Romani, Silliker Italia, Italy</td>
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<td>Time</td>
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</tbody>
</table>
| 15.15 | Technical Presentation - A Model and Software for Quantitative Microbial Risk Assessment  
Cian O’Mahony, Crème Global, Ireland  
*Organizers - Patrice Arbault, Marcel Zwieten, József Baranyi and Jeanne-Marie Membré  
Chair - Patrice Arbault* |
| 15.30-16.00 | Coffee Break |
| 16.00 | Biofilms: Latest Insights in Biofilm Formation: Resistance and Efficient Removal  
Romain Briandet, INRA-AgroParisTech, France |
| 16.30 | Biofilm Formation: A Trait Widely Present in *Bacillus cereus* and Affected by the Presence of Iron  
Hasmik Hayrapetyan, Wageningen University, The Netherlands |
| 16.45 | Role of Microbial Interactions in Formation and Elimination of Biofilms Formed by Foodborne Bacteria  
George John Nychas, Agricultural University of Athens, Greece |
| 17.00 | Technical Presentation - proP is Required for the Survival of Desiccated *Salmonella Typhimurium* on a Stainless Steel Surface  
Sarah Finn, UCD Centre for Food Safety, Ireland |
| 17.45 | Technical Presentation - Evaluation of Resistance and Adaptability of Mono-species and Dual-species Biofilms of *Pseudomonas putida* and *Listeria monocytogenes* against Sublethal Concentration of Benzalkonium Chloride  
Efstathios Giaouris, University of Aegean, Greece  
*Organizers - Heidy den Besten, Tjakko Abee and Romain Briandet  
Chairs - Heidy den Besten, Tjakko Abee and Romain Briandet* |
| 18.00-19.00 | Networking Reception |

**Day 2  Thursday, 16 May 2013**

*Poster Presentations Take Place Throughout the Day*

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
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</table>
| 08.00-17.00 | Registration Open  
Microbial Hazards in Water and QMRA to Assess Its Impact on Food Safety  
**09.00** Waterborne Parasites Entering the Food Chain  
Lucy Robertson, Norwegian School of Veterinary Medicine, Norway |
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker/Institution</th>
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<tbody>
<tr>
<td>09.20</td>
<td><strong>Foodborne Viruses in Water</strong></td>
<td>Albert Bosch, Universitat de Barcelona, Spain</td>
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<tr>
<td>09.40</td>
<td><strong>Foodborne Bacterial Pathogens in Water</strong></td>
<td>Mieke Uyttendaele, Ghent University, Belgium</td>
</tr>
<tr>
<td>10.00</td>
<td><strong>QMRA to Underpin Safe Use of Water in the Food Chain</strong></td>
<td>To Be Determined</td>
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<tr>
<td>10.30</td>
<td>Technical Presentation - Contamination of Bivalve Molluscs and Vegetables by the Protozoan Parasites Cryptosporidium, Giardia and Toxoplasma: Development and Validation of a Standardized Strategy of Detection and Characterization</td>
<td>Aurelien Dumetre, Aix-Marseille University, France</td>
</tr>
<tr>
<td>10.45</td>
<td>Technical Presentation - Use of a Non-oxidising Disinfectant to Reduce Microbial Load in Produce Wash Water</td>
<td>Colin Fricker, CRF Consulting Ltd., United Kingdom</td>
</tr>
</tbody>
</table>

**Organizers - Mieke Uyttendaele and Pratima Jasti**

**Chair - Marisa Caipo**

**STEC: A Global Concern for the Food Industry**

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<tr>
<th>Time</th>
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<tr>
<td>09.00</td>
<td>STEC in Food: Update on Method Standardization, Impact on the Food Industry and Food Safety Reflections in Europe</td>
<td>Stefano Morabito, EU Reference Laboratory for <em>Escherichia coli</em> including VTEC, Italy</td>
</tr>
<tr>
<td>09.30</td>
<td>STEC Monitoring Program and Monitoring Network in France</td>
<td>Estelle Loukiadis, VetAgro Sup Lyon, France</td>
</tr>
<tr>
<td>10.00</td>
<td>STEC in U.S.: What Have We Learned a Year after the Implementation of USDA-FSIS Regulation?</td>
<td>Guy Loneragan, Texas Tech University, United States</td>
</tr>
<tr>
<td>10.30</td>
<td>Technical Presentation - Purification and Characterization of Native Shiga Toxin 2F and Its Monoclonal Antibodies</td>
<td>Xiaohua He, U.S. Department of Agriculture-ARS-WRRC, United States</td>
</tr>
<tr>
<td>10.45</td>
<td>Technical Presentation - Molecular and Phenotypic Characterization of STEC in The Netherlands</td>
<td>Eelco Franz, RIVM-Centre for Infectious Disease Control, The Netherlands</td>
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</table>

**Organizer - Patrice Arbault**

**Chair - Jean Guzzo**

**Technical Session 1 – Antimicrobials and Risk Modelling**

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<tr>
<th>Time</th>
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<tr>
<td>09.00</td>
<td>Impact of Probiotic Bio-compounds on Virulence of Foodborne and Zoonotic Pathogens</td>
<td>Rocio Morales, University of Guelph, Canada</td>
</tr>
<tr>
<td>09.15</td>
<td>Isolation of Environmental Bacteriophages against <em>Listeria monocytogenes</em> to be used as Bio-decontaminants in Food</td>
<td>Giuseppe Aprea, Istituto Zooprofilattico Sperimentale dell’ Abruzzo e del Molise “G. Caporale”, Italy</td>
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<tr>
<td>09.30</td>
<td>Transfer of <em>Campylobacter</em> from Chicken Legs to Cooked Slices via Domestic Cutting Board</td>
<td>Muriel Guyard-Nicodeme, ANSES, France</td>
</tr>
<tr>
<td>09.45</td>
<td>Exposure of <em>Escherichia coli</em> O157:H7 to Soil, Manure or Water Influences Persistence of that Pathogen on Plants and Initiation of Plant Defense</td>
<td>Karl Matthews, Rutgers, The State University of New Jersey, United States</td>
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<tr>
<td>10.00</td>
<td>Inter- and Intra-serovar Variation in In-Vitro Pathogenicity of <em>Salmonella</em> spp.</td>
<td>Lucas Wijnands, National Institute for Public Health and the Environment, The Netherlands</td>
</tr>
<tr>
<td>10.15</td>
<td>Foodborne Viruses: Integration of the Viral Risk in the HACCP Plan of a Food Company</td>
<td>Fabienne Loisy, Ceeram, France</td>
</tr>
<tr>
<td>10.30</td>
<td>Impact of Climate Change on the Microbial Safety of Pre-harvest Leafy Green Vegetables</td>
<td>Cheng Liu, Wageningen University, The Netherlands</td>
</tr>
<tr>
<td>10.45</td>
<td>Friday 13th Risk Modelling: A New Risk of UV Irradiation for Potable Water</td>
<td>Nadiya Abdul Halim, The University of Adelaide, Australia</td>
</tr>
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</table>

**Chairs - Jozsef Baranyi and Chistophe Dufour**
### Linking Animal Welfare with Food Safety

**11:30**  
Are Measures Promoting Animal Welfare and Those Assuring Food Safety Reconcilable?  
Frans J.M. Smulders, University of Veterinary Medicine, Austria

**12:00**  
Farm Animal Welfare and Public Health: Examples from Pigs, Poultry and Cattle in Sweden  
Stefan Gunnarson, Swedish University of Agriculture and Sciences, Sweden

**12:30**  
An Approach to Establish the Potential Association between Animal-based Welfare Measures and (*Yersinia enterocolitica*) Shedding in Porcine Tissues  
Sylvia Bonardi and Irena Alpigiani, University of Parma, Italy

### How to Handle “Reasonably Foreseen Abuse” in Food Microbial Safety

**11:30**  
Survey Conducted in Italy on the Consumer Refrigeration Temperatures, Its Impact on Food Safety Illustrated with *Salmonella*  
Ana Roccato, Istituto Zooprofilattico Sperimentale delle Venezie, Italy

**12:00**  
Consumer Habits and Their Impact on the Food Safety of Cooked Chilled Foods - Results of a Survey in Belgium  
Jeff Daelman, Ghent University, Belgium

**12:30**  
How to Include Quantitatively “Reasonably Foreseen Abuse” in Shelf-life Determination and Risk Assessment?  
Jeanne-Marie Membre, INRA, France

### Technical Session 2 – Molecular and other Detection Methods

**11:30**  
Prevalence of the 7 Major Serogroups of Enterohemorrhagic *Escherichia coli* (EHEC) in Fresh Minced Beef in France: A Novel Real-time PCR Strategy for Their Early Detection in Food  
Estelle Loukiadis, Université de Lyon VetAgro Sup, France

**11:45**  
A Piezoelectric Immunosensor for Specific Capture and Enrichment of Viable *Escherichia coli* O157:H7 by Quartz Crystal Microbalance Sensor, Followed by Detection with Antibody-functionalized Gold Nanoparticles  
Vivan Wu, University of Maine, United States

**12:00**  
Sabine Delannoy, ANSES, France

**12:15**  
Development and Application of Immuno-tools for the Analysis of Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) in Raw Beef  
Mark Muldoon, Romer Labs Technologies, Inc., United States

**12:30**  
Direct Detection of Foodborne Pathogens Using SPRi System during Enrichment Step  
Laure Mondani, CEA, France
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</table>
| 12.45 | Detection of Enterotoxins Produced by *Bacillus cereus* Strains Involving Food Poisoning Using MALDI-TOF Mass Spectrometry  
Varvara Tsilia, Ghent University, Belgium |
| 13.00 | Growth of *Listeria monocytogenes* in Presence of *Listeria innocua* during Traditional Detection Method  
Tekla Engelhardt, Corvinus University of Budapest, Hungary |
| 13.15 | Rapid Multiplex Detection of Norovirus in Food Samples  
Fabienne Loisy, Ceeram, France  
Chairs - Louise Fielding and Bertrand Lombard |
| 13.30-15.00 | Networking Luncheon |
| 15.00 | A Multi-criteria Based Ranking of Global Foodborne Parasites  
Michael Batz, University of Florida, United States |
| 15:30 | Options for Control of Foodborne Parasites Ranked as of Greatest Importance  
Lucy Robertson, Norwegian School of Veterinary Science, Norway |
| 16.00 | *Toxoplasma gondii* – A Foodborne Parasite of Increasing Importance  
Edoardo Pozio, Istituto Superiore di Sanita, Italy |
| 16:30 | Technical Presentation - Mechanical and Adhesive Properties of the *Toxoplasma gondii* Oocyst Wall  
Aurelien Dumetre, Ais-Marseille University, France |
| 16:45 | Technical Presentation - Efficacy of Peroxyacetic Acid and Lactic Acid Washes on Removal of *Toxoplasma gondii* Oocysts from Blueberries  
Vivan Wu, University of Maine, United States  
Organizers - Sarah Cahill, Marisa Caipo and Mina Kojima  
Chair - Marisa Caipo |
| 15.00 | Preservation of Heat Sensitive Liquids by Pulsed Electric Fields  
Stefan Toepfl, German Institute of Food Technologies (DIL), Germany |
| 15:30 | Safety and Stability of Ready-to-Eat Foods Processed by High Pressure Treatment  
Chris Michiels, University of Leuven, Belgium |
| 16.00 | Reduction of Public Health Risks from Enteric Viruses in Fresh Produce and Shellfish Using Electron Beam Pasteurization  
Suresh Pillai, Texas A&M University, United States |
| 16.30 | Technical Presentation - Endospore Inactivation in Liquid Foods by Pulsed Electric Fields – An Innovative Ultra-high Temperature Process  
Kai Reineke, Leibniz Institute for Agricultural Engineering (ATB), Germany |
| 16.45 | Technical Presentation - High-pressure Sterilization (HPST) of Baby Food Puree and the Possible Reduction of Food Processing Contaminants  
Robert Sevenich, Technical University of Berlin, Germany  
Organizers - Shima Shayanfar, German Institute of Food Technologies (DIL)  
Chair - Stefan Toepfl |
| 15.00 | Novel Approach to Control Food Pathogens in Non-thermal Way: First Attempts to Decontaminate Strawberries by Photosensitization  
Zivile Luksiene, Vilnius University, Lithuania |
| 15.15 | Efficacy of Atmospheric Gas Plasma Treatment for the Control of *Listeria monocytogenes* on Salad Vegetables  
Yuichiro Takai, Research Institute of Environment, Agriculture and Fisheries, Japan |
| 15.30 | High-pressure Inactivation of the Shiga Toxin-producing *Escherichia coli* O104:H4 and O157:H7 Outbreak Strains  
Kai Reineke, Leibniz Institute for Agricultural Engineering (ATB), Germany |
Flow Cytometric Study of the Sanitizer-Induced Viable but Non-culturable State in *Escherichia coli* in Orange Juice
Amir Anvarian, University of Birmingham, United Kingdom

Methylcellulose Films Containing Natural Extracts: Antibacterial Properties
Clara Piccirillo, Universidade Catolica Portuguesa, Portugal

Role of Food Lipids in Cold Adaptation of *Bacillus cereus* in Absence of Oxygen
Christophe Nguyen-the, INRA, France

Behavior of *Bacillus cereus* Under Conditions Simulating the Proximal Gut
Varvara Tsilia, Ghent University, Belgium

Risk Mitigation in Reducing Thermal Processing with Hurdle Technologies: A Challenge Study in the Canning Industry with *Clostridium botulinum*
Tony Savard, Agriculture and Agri-Food Canada, Canada

Chairs - Christina Harzman and Helmut Steinkamp

Thursday Evening Social

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**FRIDAY, 17 MAY 2013**

Poster Presentations Take Place Throughout the Day

08.00-14.00
Registration Open

Communication about Food Risks: Framing the Message and Choosing the Communication Channels

09.00
The Global Challenge of Communicating and Managing Food Safety Risks in an Era of Social Media
Alan Reilly, Food Safety Authority of Ireland, Ireland

09.30
Comparison of Reporting of Food Risks and Benefits in UK Newspapers
Mary Friel, European Food Information Council, Belgium

10.00
What We Need to Know About Consumers When Communicating Food Risks
Anthony Flood, International Food Information Council, United States

Organizer - Josephine Wills
Chair - Josephine Wills

10.30-11.00
Coffee Break

Plenary Session - Chairs - Katie Swanson and Marcel Zwietering

11.00
Epidemic Profile and Epidemiologic Investigations in the STEC O104:H4 Outbreak in Germany, 2011
Dirk Werber, Robert Koch Institute, Germany

11.30
Modeling Cross Contamination Between Produce and Common Kitchen Surfaces
Donald Schaffner, IAFP President-Elect, United States

12.00
Risk Assessment from an Industry Perspective
Francois Bourdichon, Nestec, Switzerland

12.30
Wrap-up of Symposium/Poster and Technical Awards
Katie Swanson, IAFP President, United States

13.00-14.00
Farewell Refreshments/Exhibits