DAY 1
WEDNESDAY, 7 OCTOBER 2009

08.00-9.00
Workshop Registration - Foyer, Estrel Hall

09.00-12.00
Workshop 1 & 2
Additional Registration Fee Required

WORKSHOP 1 - Sponsored by the ComBase project of the Institute of Food Research, UK
Predictive Modelling: Principles and Tools
Instructors, Aline Metris and Jozsef Baranyi
Introduction: Predictive modelling and the ComBase Initiative
Browsing and extracting data from the ComBase database - interpretation of data (Hands-on exercises)
Predictive modelling: Primary models and fitting sigmoid curves to data from ComBase
Secondary models - predictions using ComBase Predictor (Hands-on exercises)

Coffee Break
Predictive models in dynamic conditions
Using ComBase Predictor & Perfringens Predictor for dynamic temperature profiles (Hands-on exercises)
Characterizing and quantifying model performance: real food scenarios
QA session and personal consultations

12.00-13.00
Networking Luncheon for Workshop Attendees

10.00-19.30
Registration Open - Foyer, Estrel Hall

13.30-16.30
Seminar 1 & 2
Open to All Attendees

SEMINAR 1
Cronobacter (Enterobacter sakazakii)
Chairs, Patrick Wall and Hilde Kruse
Molecular detection methods for Cronobacter
Seamus Fanning
Best practice in powdered infant formula manufacturing facilities
Matthias Fischer

Coffee Break
FAQ/HO risk assessments on Cronobacter spp. in powdered infant formula and follow-up formula
Sarah Cahill
Communicating the safe PIF message
Clodhna Foley-Nolan
Roundtable discussion

SEMINAR 2
Methods and Method Validation
Chair, Stefano Colombo
Overview of standard methods development of ISO and CEN
Alexandre Leclercq
AOAC versus ISO validations - commonalities and differences
Michele Smoot

Coffee Break
Advancement in method validation standard (ISO16140)
Paul in’t Veld
From local to EU regulation: adapting to a rapidly changing regulatory environment - the Polish model
Krzystof Kwiatek
Roundtable discussion

18.00-19.00
Keynote Address - ECC Room #1
Microbial Risk Assessment: Old and New Challenges - Bernd Appel, German Federal Institute of Risk Assessment

19.00-20.30
Opening Reception in the IAFP Exhibit Hall - Estrel Hall

bioMérieux Evening Event
8 October 2009 - 19.00-23.00
A special thank you to bioMérieux for sponsoring this event.
## Day 2

**Thursday, 8 October 2009**

### 08.00-17.00

Registration Open - Foyer, Estrel Hall

### 08.30-10.15

**Plenary Session 1**

**Chair, Sarah Cahill**

Introduction to IAFP and the Symposium, Vickie Lewandowski, IAFP President

Food Safety in Germany, Eberhard Haunhorst, Lower Saxony State Office for Consumer Protection and Food Safety

The Safety of Imported Foods - EU Perspective, Wolf Maier, European Commission Delegation

### 10.15-11.00

Coffee Break - Estrel Hall

### 11.00-12.30

**Plenary Session 2**

**Chair, Michele Storrs**

Food Safety in the European Union: ECDC’s Role in Tracking the Burden of Disease and Trends, Andrea Ammon, ECDC

The Irish Dioxin Crisis: Six Days that Shook the Nation, Wayne Anderson, Food Safety Authority of Ireland

### 12.30-14.00

Networking Luncheon - Estrel Hall

### 14.00-15.30

**Parallel Sessions**

<table>
<thead>
<tr>
<th>S1 - Salmonella and Low-moisture Foods</th>
<th>ECC Room #1</th>
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</thead>
<tbody>
<tr>
<td>Chair, Peter McClure</td>
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<tr>
<td>Vulnerability and control options in the chocolate supply chain</td>
<td>Jeff Banks</td>
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<tr>
<td>Control of Salmonella in peanuts and peanut products</td>
<td>Paul Hall</td>
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<tr>
<td>Validation of industrial processes with respect to food safety</td>
<td>Anett Winkler</td>
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<thead>
<tr>
<th>S2 - Chemical Contaminants in Foods</th>
<th>ECC Room #4</th>
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<tbody>
<tr>
<td>Chair, Ib Knudsen</td>
<td></td>
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<tr>
<td>Emerging issues in chemical contaminants - historical issues, current and future topics</td>
<td>Benoît Schilter</td>
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<tr>
<td>Overview of heat processing contaminants in food - a case study on 3-MCPD esters</td>
<td>Ib Knudsen</td>
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<tr>
<td>Risk-benefit assessment of heat processing contaminants - example of acrylamide</td>
<td>Jelger Hoekstra</td>
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### 15.30-16.15

Coffee Break - Estrel Hall

### 16.15-17.45

<table>
<thead>
<tr>
<th>S3 - Round Table - Dealing with Global Regulations, The Listeria Case</th>
<th>ECC Room #1</th>
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<tbody>
<tr>
<td>Chairs, Michael Brodsky and Ciaran Conway</td>
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<tr>
<td>Overview of Listeriosis in the EU</td>
<td>Alexandre Leclercq</td>
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<td>Panel discussion on challenges of different regulations for exported foods</td>
<td>Matilda Freund and Peter McClure</td>
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<thead>
<tr>
<th>S4 - Food Packaging Safety and Emerging Issues</th>
<th>ECC Room #4</th>
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<tbody>
<tr>
<td>Chair, Benoît Schilter</td>
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<tr>
<td>Novel food packaging technologies and emerging safety issues</td>
<td>Nathalie Gontard</td>
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<tr>
<td>Mycotoxins and recent legislations</td>
<td>Simon Edwards</td>
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### 19.00-23.00

**bioMerieux Sponsored Evening Event**

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### Poster Session and Hours

Poster Session 1 is Thursday, 8 October at the following times:

- 10.15-11.00 a.m. (coffee break)
- 12:30-13:15 p.m. (lunch)

Poster Session 2 is Friday, 9 October at the following times:

- 10.00-10.45 a.m. (coffee break)
- 12:30-13:15 p.m. (lunch)

*Poster Competition Winners will be announced at Plenary Session 3. The competition will recognize the top two students and one overall winner.*
## DAY 3

**FRIDAY, 9 OCTOBER 2009**

### 08.00-14.00

**Registration Open - Foyer, Estrel Hall**

### 08.30-10.00

**Parallel Sessions**

<table>
<thead>
<tr>
<th>Session</th>
<th>Topic</th>
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<tbody>
<tr>
<td>S5 - Water Quality and its Relation to Food Quality and Safety - ILSI Europe Sponsored</td>
<td>The significance of water in food production, processing, and preparation</td>
<td>ECC Room #1</td>
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<tr>
<td></td>
<td>Emerging water quality issues which may have substantial impact on food safety</td>
<td>Michele Storrs and Fabrice Peladan</td>
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<td>Mieke Uyttendaele</td>
<td>Lee-Ann Jaykus</td>
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<td>S6 - Novel Processing Technologies and Food Safety</td>
<td>Novel technologies and legislation</td>
<td>ECC Room #4</td>
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<td>Examples of novel technologies, high pressure and pulsed electric fields</td>
<td>Helmut Steinkamp and Dietrich Knorr</td>
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<td>Chris Jones</td>
<td>Lee-Ann Jaykus</td>
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### 10.00-10.45

**Coffee Break - Estrel Hall**

### 10.45-12.15

<table>
<thead>
<tr>
<th>Session</th>
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<tbody>
<tr>
<td>S7 - Prepared but Not Ready-to-Eat Foods</td>
<td>Microbiological safety issues with prepared but not ready-to-eat foods: a category doomed for extinction?</td>
<td>ECC Room #1</td>
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<tr>
<td></td>
<td>Paul Hall</td>
<td>Han Joosten and Andy Davies</td>
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<td>Salmonella in prepared but not ready-to-eat foods</td>
<td>Ian Williams</td>
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<tr>
<td>S8 - Allergens in Food</td>
<td>Patterns and prevalence of food allergies - implications for food allergen management</td>
<td>ECC Room #4</td>
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<td>Harmonisation of food allergen testing</td>
<td>Sigrid Haas-Lauterbach</td>
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<td>Roland Ernest Poms</td>
<td>Clare Mills</td>
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### 12.15-13.45

**Networking Luncheon - Estrel Hall**

### 13.45-16.15

**Plenary Session 3 | ECC Room #1**

<table>
<thead>
<tr>
<th>Topic</th>
<th>Chair</th>
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<tbody>
<tr>
<td>Nanotechnology: its Safety Impact on Food Production</td>
<td>Hilde Kruse</td>
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<tr>
<td>More Foodborne Outbreaks - Does it Indicate the Food is Less Safe?</td>
<td>Mohammad Qasim Chaudhry, Central Science Laboratory</td>
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<tr>
<td>Food Safety versus Food Security: A Global Challenge</td>
<td>Ian Williams, Centers for Disease Control and Prevention</td>
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<tr>
<td>Session Wrap Up</td>
<td>Sarah Cahill, Food and Agriculture Organization of the United Nations</td>
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<td>Vickie Lewandowski, IAFP President</td>
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## PLATINUM

- BIOMÉRIEX
- DUPONT
- OXOID

## GOLD

- AES
- CHEMUNEX
- ILSI
- IFSI
- MATRIX
- IAFP FOUNDATION

## SILVER

- LGC Standards
- BIONET
- BIO-TECHNOLOGIES
- BIO-RAD

## BRONZE

- 3M
- BIOTECH Diagnostics
- BIO-RAD
- CONGEN
- mwe medical wire
- NEDGEN
- ROMER
- SILLIKER
- Springer
- DJAMM Biomedical