



PROGRAMME

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

WORKSHOP 2 - ILSI Europe Sponsored
Risk Assessment approaches to Setting Thermal Processing
 Chair, *Tim Jackson* ECC Room #1

Introduction to ILSI Europe
Nico van Belzen

Introduction to the ILSI thermal processing activity
Andy Davies

History of thermal process and development of safe harbours
Francois Bourdichon

The place of thermal processing in a full chain approach
Mieke Uyttendaele

Coffee Break

Quantification of microbial inactivation and examples
Jeanne-Marie Membre

Achieving the food safety objective with the thermal process
David Bresnahan

Validation and acceptance of thermal processes
Tim Jackson

QA session and panel discussion

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* ECC Room #4

Molecular detection methods for *Cronobacter*
Seamus Fanning

Best practice in powdered infant formula manufacturing facilities
Matthias Fischer

Coffee Break

FAO/WHO risk assessments on *Cronobacter* spp. in powdered infant formula and follow-up formula
Sarah Cahill

Communicating the safe PIF message
Clíodhna Foley-Nolan

Roundtable discussion

SEMINAR 2
Methods and Method Validation
 Chair, *Stefano Colombo* ECC Room #1

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
Krzysztof 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

bioMerioux 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

ECC Room #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

ECC Room #1

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

S1 - *Salmonella* and Low-moisture Foods

ECC Room #1

Chair, *Peter McClure*

Vulnerability and control options in the chocolate supply chain
Jeff Banks

Control of *Salmonella* in peanuts and peanut products
Paul Hall

Validation of industrial processes with respect to food safety
Anett Winkler

S2 - Chemical Contaminants in Foods

ECC Room #4

ILSI Europe Sponsored

Chair, *Ib Knudsen*

Emerging issues in chemical contaminants - historical issues, current and future topics
Benoit Schilter

Overview of heat processing contaminants in food - a case study on 3-MCPD esters
Ib Knudsen

Risk-benefit assessment of heat processing contaminants - example of acrylamide
Jeljer Hoekstra

15.30-16.15

Coffee Break - Estrel Hall

16.15-17.45

S3 - Round Table - Dealing with Global Regulations, The *Listeria* Case

ECC Room #1

Chairs, *Michael Brodsky* and *Ciaran Conway*

Overview of Listeriosis in the EU
Alexandre Leclercq

Panel discussion on challenges of different regulations for exported foods
Matilda Freund and *Peter McClure*

S4 - Food Packaging Safety and Emerging Issues

ECC Room #4

Chair, *Benoit Schilter*

Novel food packaging technologies and emerging safety issues
Nathalie Gontard

Mycotoxins and recent legislations
Simon Edwards

19.00-23.00

bioMerieux Sponsored Evening Event

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

S5 - Water Quality and its Relation to Food Quality and Safety - ILSI Europe Sponsored ECC Room #1

Chairs, *Michele Storrs and Fabrice Peladan*

The significance of water in food production, processing, and preparation

Mieke Uyttendaele

Emerging water quality issues which may have substantial impact on food safety

Lee-Ann Jaykus

S6 - Novel Processing Technologies and Food Safety ECC Room #4

Chairs, *Helmut Steinkamp and Dietrich Knorr*

Novel technologies and legislation

Chris Jones

Examples of novel technologies, high pressure and pulsed electric fields

Stefan Toepfl

10.00-10.45

Coffee Break - Estrel Hall

10.45-12.15

S7 - Prepared but Not Ready-to-Eat Foods ECC Room #1

Chairs, *Han Joosten and Andy Davies*

Microbiological safety issues with prepared but not ready-to-eat foods: a category doomed for extinction?

Paul Hall

Salmonella in prepared but not ready-to-eat foods

Ian Williams

S8 - Allergens in Food ECC Room #4

Chair, *Sigrid Haas-Lauterbach*

Patterns and prevalence of food allergies - implications for food allergen management

Clare Mills

Harmonisation of food allergen testing

Roland Ernest Poms

12.15-13.45

Networking Luncheon - Estrel Hall

13.45-16.15

Plenary Session 3

ECC Room #1

Chair, *Hilde Kruse*

Nanotechnology: its Safety Impact on Food Production, *Mohammad Qasim Chaudhry*, Central Science Laboratory

More Foodborne Outbreaks - Does it Indicate the Food is Less Safe?, *Ian Williams*, Centers for Disease Control and Prevention

Food Safety versus Food Security: A Global Challenge, *Sarah Cahill*, Food and Agriculture Organization of the United Nations

Session Wrap Up, *Vickie Lewandowski*, IAFP President

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