**Programme**

**WEDNESDAY, 19 NOVEMBER**

12.00-13.30 Registration, Exhibitors & Poster Presentations

13.30-13.45 Introduction to IAFP and Symposium Stan Bailey

**OPENING**

**SESSION:** Food Safety in the European Union

13.45-14.30 Key Note Lecture: Food Safety in Portugal Laurentina Pedroso

14.30-15.00 Trends in Foodborne Pathogens Frank Boelaert

15.00-15.30 Food Safety Challenges to New EU Member States Diana Banati

15.30-16.15 Refreshment Break, Exhibitors & Poster Presentations*

**SESSION 2:** The Thin Line between Microbiological Quality & Safety

16.15-16.45 Microbiological Quality Versus Safety - Industry Point of View Timothy Jackson

16.45-17.15 Bacillus Per Einar Granum

17.15-17.45 Clostridium Mike Peck

17.45-18.15 Staphylococcus Cyril Smyth

18.15-20.00 Reception, Exhibitors & Poster Presentations*

**THURSDAY, 20 NOVEMBER**

08.15-09.00 Refreshment Break, Exhibitors & Poster Presentations

**SESSION 3:** Microbial Hazards: Recently Emerged Pathogens

09.00-09.30 Listeria monocytogenes Lone Gram

09.30-10.00 Enterobacter sakazakii Carol Iversen

10.00-10.30 TSEs: The Changing Picture Danny Matthews

10.30-11.00 Vero/Shiga Toxin Producing Escherichia coli: What Serotypes are Pathogenic? Alfredo Caprioli

11.00-11.30 Refreshment Break, Exhibitors & Poster Presentations*

**SESSION 4:** Risk Assessment and Risk Management - Part I

Chaired by: Chris Griffith & Leon Gorris

11.30-12.00 Impact of Distributions of Microorganisms on Food Safety Management Criteria Keith Jewell

12.00-12.30 Risk Assessment Approaches to Setting Thermal Processes in Food Manufacturing Philip Richardson

12.30-13.15 Lunch, Exhibitors & Poster Presentations

**THURSDAY, 20 NOVEMBER**

13.15-13.45 Global Food Safety Management Standards Catherine Francois

13.45-14.15 Comparison between Different Standards Linda Jackson

14.15-14.45 Auditor Consistency and Comparability David Lloyd

14.45-15.15 Refreshment Break, Exhibitors & Poster Presentations*

**SESSION 5:** Risk Assessment and Risk Management - Part II

Chaired by: Chris Griffith & Leon Gorris

15.15-15.45 Novel Approaches to Risk Communication in an Electronic Age Tony Flood

15.45-16.15 Lessons in Outbreak Communication: A Consumer Perspective Arnout Fischer

16.15-16.45 EFSA's Role in Risk Communication in Europe Karen Talbot

16.45-17.15 Real Example of Incident: A Consumer Point-of-View Caroline Smith DeWaal

17.15-17.45 Real Example of Incident: Industry Point-of-View Darren Blass

19.00-23.00 Planned, Evening Event

**FRIDAY, 21 NOVEMBER**

08.15-09.00 Refreshment Break, Exhibitors & Poster Presentations

**SESSION 7:** Impact of Changing Climate and Changing Demographics on Food Safety

Chaired by: Stefano Colombo & Brian Nummer

09.00-09.30 Climate Change and the Challenge of New Pathogens Marion Wooldridge

09.30-10.00 Global Water and Related Food Safety for Industry and Consumers Chuck Gerba

10.00-10.30 Animal-borne Viruses of Interest to the Food Industry Marion Wooldridge

10.30-11.00 Refreshment Break, Exhibitors & Poster Presentations*

**SESSION 8:** Hot Topics in Food Safety

Chaired by: Stan Bailey & Chris Griffith

11.00-11.30 The Pros and Cons of Using Cloned Animals as Sources of Meat and Dairy Products: EU Versus US Perspective David Carlander

11.30-12.00 Molecular Microbiology of Foodborne Pathogens: Detection, Typing and Tracking Jim McLauchlin

12.00-12.30 The Management of Risks Associated with Fresh Produce Sarah Cahill

12.30-13.00 Risk Assessment for Food Allergens: Developments, Issues and Implications Rene Crevel

13.00-13.30 Panel Discussion, Summary and Wrap Up Stan Bailey

*Presenters present