

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**
Session Chairs: David Tharp & Chris Griffith
- 13.45-14.30 S1 Key Note Lecture: Food Safety in Portugal
Laurentina Pedrosa
- 14.30-15.00 S2 Food Safety in the European Union: Trends in Foodborne Pathogens
Frank Boelaert
- 15.00-15.30 S3 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**
Session Chairs: Michele Storrs & Pratima Jasti
- 16.15-16.45 S4 Microbiological Quality Versus Safety - Industry Point of View
Timothy Jackson
- 16.45-17.15 S5 *Bacillus*
Per Einar Granum
- 17.15-17.45 S6 *Clostridium*
Mike Peck
- 17.45-18.15 S7 *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**
Session Chairs: Peter Ben Embarek & Martin Adams
- 09.00-09.30 S8 *Listeria monocytogenes*
Lone Gram
- 09.30-10.00 S9 *Enterobacter sakazakii*
Carol Iversen
- 10.00-10.30 S10 TSEs: The Changing Picture
Danny Matthews
- 10.30-11.00 S11 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 S12 Impact of Distributions of Microorganisms on Food Safety Management Criteria
Keith Jewell
- 12.00-12.30 S13 Risk Assessment Approaches to Setting Thermal Processes in Food Manufacturing
Philip Richardson
- 12.30-13.15 Lunch, Exhibitors & Poster Presentations

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- SESSION 5:** **Risk Assessment and Risk Management - Part II**
Session Chairs: Chris Griffith & Leon Gorris
- 13.15-13.45 S14 Global Food Safety Management Standards
Catherine Francois
- 13.45-14.15 S15 Comparison between Different Standards
Linda Jackson
- 14.15-14.45 S16 Auditor Consistency and Comparability
David Lloyd
- 14.45-15.15 Refreshment Break, Exhibitors & Poster Presentations*
- SESSION 6:** **Risk Communication**
Session Chairs: Orla Cloak & Sarah Cahill
- 15.15-15.45 S17 Novel Approaches to Risk Communication in an Electronic Age
Tony Flood
- 15.45-16.15 S18 Lessons in Outbreak Communication: A Consumer Perspective
Arnout Fischer
- 16.15-16.45 S19 EFSA's Role in Risk Communication in Europe
Karen Talbot
- 16.45-17.15 S20 Real Example of Incident: A Consumer Point-of-View
Caroline Smith DeWaal
- 17.15-17.45 S21 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**
Session Chairs: Stefano Colombo & Brian Nummer
- 09.00-09.30 S22 Climate Change and the Challenge of New Pathogens
Marion Wooldridge
- 09.30-10.00 S23 Global Water and Related Food Safety for Industry and Consumers
Chuck Gerba
- 10.00-10.30 S24 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**
Session Chair: Stan Bailey & Chris Griffith
- 11.00-11.30 S25 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 S26 Molecular Microbiology of Foodborne Pathogens: Detection, Typing and Tracking
Jim McLauchlin
- 12.00-12.30 S27 The Management of Risks Associated with Fresh Produce
Sarah Cahill
- 12.30-13.00 S28 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