

7.00 – 17.00 Registration Open

Exhibit Hours 10.00 – 18.30

Posters will be on display 10.00 – 18.30. Poster presentations will take place during coffee breaks.

Opening Session

Skalkotas Hall

Chairs: George-John Nychas and Panagiotis Skandamis

8.00 Introduction to IAFP

DAVID THARP, IAFP Executive Director, Des Moines, IA, USA

8.20 Introduction to the IAFP European Symposium

ALEJANDRO MAZZOTTA, IAFP President, New York, NY, USA

8.30 Food Safety in Athens – On Behalf of Athens Mayor

ELENI MYRIVILLIS, University of the Aegean and City of Athens, Athens, Greece

9.00 Food Safety Management Systems

ALEJANDRO MAZZOTTA, Chobani, LLC, New York, NY, USA

9:30 Risk-based Approaches to Food Safety

EIRINI (RENA) TSIGARIDA, Hellenic Food Authority, Athens, Greece

10.00 Networking Coffee Break in the Exhibit Area

S1 Challenges and Promises of Systems Biology for Food Safety

Skalkotas Hall

*Organizer: Aline Metris
Chair: Jozséf Baranyi*

10.30 From Genomes to Mathematical Models for Systems Biology

ALINE METRIS, Institute of Food Research, Norwich, United Kingdom

11.00 Application of Metabolic Network Models to Develop New Preservation Strategies: An Industrial Perspective

YVAN LE MARC, Unilever, Sharnbrook, United Kingdom – will be presented by ALEJANDRO AMEZQUITA

11.30 The Bacterial Spore Proteome; Identifying Targets for Spore Germination and Outgrowth Inhibition

STANLEY BRUL, Molecular Biology and Microbial Food (SILS), University of Amsterdam, Amsterdam, Netherlands

12.00 Lunch Available in the Exhibit Area

S2 Food Safety: A Professional's Guide to Effective Food Risk Communication

MC3

*Organizer: Anthony Flood
Chairs: Anthony Flood and Jack Cooper*

10.30 FoodRisC: Perceptions and Communication of Food Risks/Benefits across Europe

NINA MCGRATH, European Food Information Council, Brussels, Belgium

11.00 Building a Practical Framework for Successful Food Safety Risk Communication

ANTHONY FLOOD, International Food Information Council, Washington, D.C., USA

11.30 Effective Food Risk Communication: A Case Study from the Hellenic Food Authority

EIRINI (RENA) TSIGARIDA, Hellenic Food Authority, Athens, Greece

12.00 Lunch Available in the Exhibit Area

S3 Probiotics: Myth or Reality?

MC2

Organizer and Chair: Chrysoula Tassou

10.30 A Lone Voice in the Crowd: Probiotics in the Context of the Microbiome

PAUL ROSS, University College Cork, Cork, Ireland

11.00 Hunting for Probiotic Microorganisms: Is There an Easy Road to Success?

KONSTANTINOS PAPADIMITRIOU, Agricultural University of Athens, Athens, Greece

11.30 What are the Options for the Industry to Promote Probiotic Benefits?

BRUNO POT, Pharmabiotic Research Institute, Aurillac, France

12.00 Lunch Available in the Exhibit Area

T1 Technical Session 1 – Applied Laboratory Methods and Novel Laboratory Methods

Kokkali Room

Chair: Anett Winkler

T1-01 Comparison of Cell-based and PCR-based Assays as Methods for Measuring Infectivity of Tulane Virus

PENG TIAN, Lei Shan, Dapeng Wang, David Yang, U.S. Department of Agriculture-PSMRU-WRRC-ARS, Albany, CA, USA

T1-02 Evaluation of the European Network for Staphylococcal Enterotoxins Detection in Food Matrice
10.45
YACINE NIA, Isabelle Mutel, Adrien Assere, Sabine Messio, Jacques-Antoine Hennekinne, Frédéric Auvray, Université Paris-Est, ANSES, Laboratory for Food Safety, Maisons-Alfort, France

T1-03 Staphylococcal Enterotoxins Detection in Food Matrices from Various Food Poisoning Outbreaks in Europe
11.00
YACINE NIA, Alexandra Cauquil, Sarah Denayer, Christos Kourtis, Hristo Daskalov, Lucia Decastelli, Bernadette Hickey, Frédéric Auvray, Jacques-Antoine Hennekinne, Université Paris-Est, ANSES, Laboratory for Food Safety, Maisons-Alfort, France

T1-04 Certified Reference Materials for the Analysis of *Staphylococcus aureus* Enterotoxin A in Cheese
11.15
REINHARD ZELENY, Håkan Emteborg, Jean Charoud-Got, Heinz Schimmel, Isabelle Mutel, Yacine Nia, Frédéric Auvray, Jacques-Antoine Hennekinne, European Commission, Joint Research Centre, Institute for Reference Materials and Measurements, Geel, Belgium

T1-05 A Unique Rapid Detection and Quantification Assay for Total Count of Yeasts and Molds in Dairy Products Based on Multiplex Real-time PCR
11.30
CHRISTINA HARZMAN, Matthias Giese, Cordt Groenewald, Kornelia Berghof-Jaeger, BIOTECON Diagnostics, Potsdam, Germany

T1-06 Detection of Distinct Norovirus Genotypes with a Multiplex Qpcr System in Seafood
11.45
OLAF DEGEN, Arnt Ebinger, BIOTECON Diagnostics, Potsdam, Germany

12.00 Lunch Available in the Exhibit Area

S4 Beyond Whole Genome Sequencing: The Impacts of Omics Technologies on Microbial Food Safety Management

Skalkotas Hall

Organizer and Chair: Cian O'Mahony

13.30 Applications of Metagenomics to Product and Process Design
NICHOLAS JOHNSON, Nestle, Lausanne, Switzerland

14.00 Integrating Microbiomics of the Food Chain into an Effective Food Safety Management System
BALKUMAR MARTHI, Unilever, Vlaardingen, Netherlands

14.30 Molecular-based Surveillance in Food Manufacturing Facilities Using Next Generation Sequencing Techniques and Software
CIAN O'MAHONY, Creme Global, Dublin, Ireland

15.00 Networking Coffee Break in the Exhibit Area

S5 New Approaches to Food and Chemical Risk Assessment

MC3

Sponsored by ILSI Europe

Organizer and Chair: Lilou van Lieshout

13.30 Introduction to Chemicals in Food
BENOIT SCHILTER, Nestlé Research Center, Lausanne, Switzerland

14.00 Current Tools and Approaches in Chemical Risk Assessment
BENOIT SCHILTER, Nestlé Research Center, Lausanne, Switzerland

14.30 New Approaches in Chemical Risk Assessment
ANS PUNT, RIKILT Wageningen University and Research Center, Wageningen, Netherlands

15.00 Networking Coffee Break in the Exhibit Area

S6 How are Microbial Interactions Acting toward Our Safety?

MC2

Organizers and Chairs: Luca Cocolin and Marie-France Pilet

13.30 The Concept of Bioprotection: Microbial Interactions for Safer Foods
LUCA COCOLIN, University of Turin-DISAFA, Turin, Italy

14.00 Protective Bacteria: An Option to Control *Listeria monocytogenes* in Seafood Products
MARIE-FRANCE PILET, UMR SECALIM, INRA, Oniris, Nantes, France

14.30 New Insights on the *LAB-Staphylococcus aureus* Interaction: A Transcriptomic Approach
LUÍS AUGUSTO NERO, Universidade Federal de Viçosa, Viçosa, Brazil

15.00 Networking Coffee Break in the Exhibit Area

T2 Technical Session 2 – Communication Outreach and Education and Other Food Commodities

Kokkali Room

Chair: Michael Brodsky

T2-01 A Food Safety Strategy for Global Logistics Operations: A Global Concept with Local Relevance
13.30
NIKOLAOS BESSAS, METRO Cash & Carry International, Dusseldorf, Germany

T2-02 Consumer Information on the Prevention of Foodborne Microbiological Risks: Improving the Effectiveness of Communication Strategies
13.45
PAULINE KOOH, Thomas Bayeux, Eve Feinblatt, Jean Christophe Augustin, Laure Bonnaud, Olivier Cerf, Michel Gautier, Françoise Gauchard, Laurent Guillier, Nathalie Jourdan-Da-Silva, Thierry Meyer, Lydiane Nabec, Louis-Georges Soler, Isabelle Villena, Moez Sanaa, Sandrine Blanchemanche, ANSES, Maisons-Alfort, France

T2-03 Development of Online Teaching and Learning
14.00 Tools for the Delivery of Poultry Food Safety in the
Veterinary Curriculum
RODRIGO J. NOVA, School of Veterinary Medicine
and Science, Sutton Bonington Campus, University of
Nottingham, Nottingham, United Kingdom

T2-04 Significance of HACCP Implementation on the
14.15 Microbiological Quality of Foods and Environmental
Hygiene in Mass Feeding Facilities in Greece during
the Period 2003 to 2010
Constantin Genigeorgis, Niki Thalassinaki, CHRIS
PANOULIS, University of Crete, Heraklion, Greece

T2-05 Microbiological Quality and Safety in Mass Feeding
14.30 Establishments during the Greece Financial Crisis
Period 2011 to 2015
CHRIS PANOULIS, Constantin Genigeorgis, University
of Crete, Heraklion, Greece

15.00 Networking Coffee Break in the Exhibit Area

S7 Can Whole Genome Sequencing Guide and Inform Intra-species Virulence Rankings?

Skalkotas Hall

*Organizers and Chairs: Sophia Kathariou and
George-John Nychas*

15.30 Implementation of the Use of Whole Genome
Sequencing Data and Relevant Insights on Virulence
of Bacterial Foodborne Pathogens
To be determined

16.00 An Integrated View on *Listeria* Genomics and Virulence
SYLVAIN BRISSE, Pasteur Institute, Paris, France

16.30 Delineating Virulent and Avirulent Taxa with
Genomics and Metagenomics
KOSTAS KONSTANTINIDIS, Georgia Institute of
Technology, Atlanta, GA, USA

17.00 – 18.30 Reception in Exhibit Area

S8 Food (Micro) Structure: Impact on Microbial Dynamics

MC3

Organizer and Chair: Jan Van Impe

15.30 Evaluation of (Micro) Structural-related Factors on
Microbial Growth in/on Food-based Model Systems
MARIA BAKA, KU Leuven/BioTeC+, Ghent, Belgium

16.00 Thermal Inactivation of *Listeria* Related to Food
Structure and Processing Technology
TORSTEIN SKARA, NOFIMA, Stavanger, Norway

16.30 Characterisation/Quantification of the Impact of
Food Structure on the Development of Antimicrobial
Resistance of Food-related Pathogens
EIRINI VELLIOU, University of Surrey, Guildford,
United Kingdom

17.00 – 18.30 Reception in Exhibit Area

S9 Risk-based Sampling; Perspective from Different EU and Non-EU Member States

MC2

*Organizers and Chairs: Akos Jozwiak and
Annemarie Pielaat*

15.30 Risk-based Sampling; Perspective from Hungarian
National Food Chain Safety Office
AKOS JOZWIAK, National Food Chain Safety Office,
Budapest, Hungary

16.00 Risk-based Sampling, Optimal Sampling Design:
Perspective from the Dutch Institute for Public
Health and the Environment
ANNEMARIE PIELAAT, National Institute for Public Health
and the Environment, RIVM, Bilthoven, Netherlands

16.30 Risk-based Sampling; Perspective from CFSAN, USA
JENNY SCOTT, U.S. Food and Drug Administration-
CFSAN, College Park, MD, USA

17.00 – 18.30 Reception in Exhibit Area

T3 Technical Session 3 – Microbial Food Spoilage, Meat and Poultry, and Seafood

Kokkali Room

Chair: Christina Harzman

T3-01 Metagenomics of Spoiled Meat: Meet the Suspects
15.30 OLAV SLIEKERS, Kyle Brookmeyer, Anira Ruiz Sanchez,
Gaston Bevort, Corbion, Gorinchem, Netherlands

T3-02 Reduction of Broiler Chicken and Turkey *Salmonella*
15.45 Prevalence, Numbers, and Virulence by Diamond V
Original XPC
DOUG SMITH, Steve Carlson, Kristi Anderson, Hilary
Pavlidis, Diamond V, Cedar Rapids, IA, USA

T3-03 Efficacy of Biosecurity Measures for *Campylobacter*
16.00 Control in Spanish Broiler Farms
MARTA CERDÀ-CUÉLLAR, Laura Laureano, Teresa
Ayats, Alfredo Corujo, Birthe Hald, Roser Dolz, IRTA-
CRESA, Bellaterra (Barcelona), Spain

T3-04 High Pressure Inactivation Kinetics for a Better
16.15 Understanding of *Listeria monocytogenes* Behaviour
in RTE Cooked Meat Products Formulated with
Organic Acids
SARA BOVER-CID, Anna Jofré, Cristina Serra, Nicoletta
Belletti, Margarita Garriga, IRTA. Food Safety
Programme, Monells, Spain

T3-05 Distribution of *Salmonella*, ESBL/AmpC-producing
16.30 *Escherichia coli* and Hygiene Indicator Bacteria on
Pig Carcasses after Slaughter
WAUTER BIASINO, Lieven De Zutter, Kurt Houf, Inge
Van Damme, Ghent University, Merelbeke, Belgium

17.00 – 18.30 Reception in Exhibit Area

DAY 2 – Thursday, 12 May

8.00 – 17.00 Registration Open

Exhibit Hours 10.00 – 17.00

Posters will be on display 10.00 – 17.00. Poster presentations will take place during coffee breaks.

S10 How to Manage Viruses in the Food Industry

Skalkotas Hall

Organizer and Chair: Fabienne Loisy-Hamon

8.30 Detection and Assessment of Viral Risk in Food
SANDRA MARTIN-LATIL, Anses, Maisons-Alfort, France

9.00 Viral Risk Management: From Preventive Measures to Sampling Plans
CHRISTOPHE DUFOUR, Mérieux NutriSciences France, Cergy-Pontoise Cedex, France

9.30 Shedding Some Light on Inactivation of Foodborne Viruses
JULIE JEAN, Université Laval, Québec, QC, Canada

10.00 Networking Coffee Break in the Exhibit Area

S11 Metabolomics: A Post-genomic Approach to Study the Effect of Microbial Diversity in Foods

MC3

Organizer and Chair: Andrea Gianotti

8.30 Basic Concepts of Metabolomics and Application to the Food and Nutrition Science
FRANCESCO CAPOZZI, BioNMR Lab - Department of Agricultural and Food Science Alma Mater Studiorum, Università di Bologna - Cesena Campus, Cesena, Italy

9.00 Metabolomics – A Useful Tool to Study the Quality of Fermented Foods
ANDREA GIANOTTI, Department of Agricultural and Food Science Alma Mater Studiorum, Università di Bologna, Bologna, Italy

9.30 Metabolomics Application on Bacterial Safety, Spoilage and Adulteration
GEORGE-JOHN NYCHAS, Agricultural University of Athens, Department of Food Science and Human Nutrition, Athens, Greece

10.00 Networking Coffee Break in the Exhibit Area

S12 Risk Assessment or Assessment of the Risk in Fresh Produce, That's the Question

MC2

Sponsored by ILSI Europe

Organizer and Chair: Lilou van Lieshout

8.30 Developing Practical Risk Assessment for Fresh Produce Industrial Practice: Issues Faced While Putting 'Formal MRA' into Industrial Practice
ROY BETTS, Campden BRI, Gloucestershire, United Kingdom

9.00 Assessment of the Risk for Fresh Produce Primary Producers: Presenting the Example of Fresh Produce Assessment of the Risk
JAMES MONAGHAN, Harper Adams University, Newport, England

9.30 The Fresh Produce Assessment: The Relevance of Risk Assessment for the Food Service
BIZHAN POURKOMAILIAN, McDonald's Corporation, London, United Kingdom

10.00 Networking Coffee Break in the Exhibit Area

T4 Technical Session 4 – Sanitation and Antimicrobials

Kokkali Room

Chair: Sarah Cabill

T4-01 Synergistic Effect of Nitric Oxide Donors in Association with Sanitizers in Dispersing Biofilms of Industrial Interest
8.30 MASSIMILIANO MARVASI, Ian Durie, Raphael Carvalho Prado, Tania Henriquez, Middlesex University, London, United Kingdom

T4-02 Decontamination of Dry and Powdery Food Products by Vaporized Hydrogen Peroxide (VHP)
8.45 Cécile Lacoste, François Zuber, STÉPHANE ANDRÉ, CTCPA, Avignon, FL, France

T4-03 Prevention and Reduction of Bacterial Cross-contamination by Natural Antimicrobials during the Washing of Ready-to-Eat Lettuce
9.00 CRISTINA PABLOS CARRO, Alba Fernández Pulido, Alison Thackeray, Javier Marugán, Universidad Rey Juan Carlos, Móstoles, Madrid, Spain

T4-04 Tolerance to Quaternary Ammonium Compounds May Enhance Growth of *Listeria monocytogenes* in the Food Industry
9.15 TROND MØRETRØ, Bjørn C.T. Schirmer, Even Heir, Annette Fagerlund, Solveig Langsrud, Nofima, Norwegian Institute of Food, Fishery and Aquaculture, Ås, Norway

- T4-05** Impact of Enrofloxacin Treatment on Fecal Populations of *Campylobacter* spp. in Calves
9.30 SOPHIA KATHARIOU, Jeffrey Niedermeyer, Derek Foster, Margaret Kirchner, Hannah Bolinger, William Miller, North Carolina State University, Raleigh, NC, USA
- T4-06** Maleic Acid Enhances Acid Sensitivity of *Listeria monocytogenes* through Inhibition of the Glutamate Decarboxylase Activity
9.45 Ranju Paudyal, ANDREAS KARATZAS, University of Reading, Reading, United Kingdom
- 10.00** **Networking Coffee Break in the Exhibit Area**
- S13** **Balancing Food Quality and Virus Inactivation for Sensitive Foods**
Skalkotas Hall
Organizers and Chairs: Alvin Lee and Sophie Zuber
- 10.30 How Do Viruses Enter the Fruit and Vegetables Food Chain and Estimation of Consumer Risk?
LEENA MAUNULA, University of Helsinki, Helsinki, Finland
- 11.00 Viral Inactivation Using Legacy Thermal Inactivation Technologies and Its Limits
SOPHIE ZUBER, Nestle Research Center, Lausanne, Switzerland
- 11.30 Developments and Optimization of Non-thermal Technologies for Viral Inactivation
ALVIN LEE, Illinois Institute of Technology/IFSH, Bedford Park, IL, USA
- 12.00** **Lunch Available in the Exhibit Area Sponsored by Diamond V**
- S14** **Sporeformers in Food; Implication of Natural Diversity on Food Safety and Food Quality**
MC3
Organizer: Heidy Den Besten
Chairs: Heidy Den Besten and Florence Postollec
- 10.30 Variability in Heat Resistance of Sporeformers; How Diverse is Diversity?
HEIDY DEN BESTEN, Wageningen University, Wageningen, Netherlands
- 11.00 Genetic Biomarkers for High Heat Resistance of *Bacillus* Spores: Relevance for Optimal Design of Heat Treatment
MARJON WELLS-BENNIK, NIZO Food Research, Ede, Netherlands
- 11.30 Combined Approaches to Differentiate the Common Mister *B. licheniformis* and the Super Spoiler
FLORENCE POSTOLLEC, ADRIA UMT14.01 SPORE RISK, Quimper, France
- 12.00** **Lunch Available in the Exhibit Area Sponsored by Diamond V**
- S15** **The ISO 16140 Series and the Impact on the Routine Labs' Daily Life**
MC2
Organizers and Chairs: Patrice Arbault, Paul in't Veld, and Daniele Sobier
- 10.30 The ISO 16140 Series and Their Impact on Routine Laboratories
DANIELE SOHIER, ADRIA, Quimper, France
- 10.50 Testimonials: What Does It Mean to Use Validated and Verified Methods in the Food Industry?
PAMELA WILGER, Cargill, Minneapolis, MN, USA
- 11.10 Roundtable
Panelists:
PATRICE ARBAULT, BioAdvantage Consulting, Orléans, France
FRANÇOIS BOURDICHON, Danone Vitapole, Palaiseau, France
BENJAMIN DIEP, Nestle Research Center, Lausanne, Switzerland
CHRISTOPHE DUFOUR, Mérieux NutriSciences, Cergy-Pontoise Cedex, France
CHRISTINA HARZMAN, BIOTECON Diagnostics, Potsdam, Germany
- 12.00** **Lunch Available in the Exhibit Area Sponsored by Diamond V**
- T5** **Technical Session 5 – Risk Assessment**
Kokkali Room
Chair: Jeanne-Marie Membré
- T5-01** Risk Assessment as a Tool for Evaluating Temperature Requirements in Handling Area of Chill Food Distribution Centers
10.30 Hsin-I Hsiao, YU-TING WENG, National Taiwan Ocean University, Keelung, Taiwan
- T5-02** A Quantitative Microbiological Exposure Assessment Model for *Bacillus cereus* Group IV in Couscous Consumed on a Weekly Basis or during Collective Events
10.45 ZIANE MOHAMMED, Ivan Leguerinel, Jeanne-Marie Membré, Centre universitaire de Ain témouchent, Ain témouchent, Algeria
- T5-03** Phenotypic Behavior of 35 *Salmonella enterica* Serovars Compared to Epidemiological and Genomic Data
11.00 ANNEMARIE PIELAAT, Angelina Kuijpers, Peter Teunis, Ellen Delfgou-van Asch, Wilfrid Van Pelt, Lucas Wijnands, RIVM – Centre for Infectious Disease Control, Bilthoven, Netherlands
- T5-04** Meta-analysis of the Inactivation Effect of High Hydrostatic Pressure on *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella enterica*
11:15 SANDRINE GUILLOU, Aude-Marine Makowski, Jeanne-Marie Membré, LUNAM University, Oniris, UMR 1014 Secalim, Nantes, France

T5-05 Risk Ranking of Chemical Hazards in Spices and Herbs

11.30 Esther van Asselt, JENNIFER BANACH, Ine van der Fels-Klerx, RIKILT Wageningen UR, Wageningen, Netherlands

T5-06 Large-scale Molecular Risk Assessment of Shiga Toxin-producing *Escherichia coli* (STEC) by Whole Genome Sequencing

11.45 EELCO FRANZ, Andreas Bauwens, Angela van Hoek, Amanda de Oude, Stefano Morabito, National Institute for Public Health and the Environment, RIVM, Bilthoven, Netherlands

12.00 Lunch Available in the Exhibit Area Sponsored by Diamond V

S16 Managing Allergens: How Do We Assess the Risk and Protect Allergic Consumers?
Skalkotas Hall

Sponsored by ILSI Europe

Organizer and Chair: Estefanía Noriega

13.30 The ILSI-Europe Food Allergy Task Force: Promoting the Safety of Food Allergic Consumers
RENÉ CREVEL, Unilever, Bedford, United Kingdom

14.00 From EuroPrevall to iFAAM – Insights into Food Allergen Management
CLARE MILLS, University of Manchester, Manchester, United Kingdom

14.30 Recent Developments in Risk Assessment of Food Allergens
GEERT F. HOUBEN, TNO (Netherlands Organisation for Applied Scientific Research), Zeist, Netherlands

15.00 Networking Coffee Break in the Exhibit Area

S17 Strategies to Control Foodborne Pathogens: Focus on *Campylobacter* in Broilers
MC3

Organizers and Chairs: Muriel Guyard-Nicodème and Nabila Haddad

13.30 Why is *Campylobacter* the Number One Priority for the Poultry Production Chain?
MURIEL GUYARD-NICODÈME, French Agency for Food, Environmental and Occupational Health and Safety, Ploufragan, France

14.00 An Update about the Different State-of-the-Art Methods to Control *Campylobacter* in Broilers: The European Project CAMPYBRO
PEDRO MEDEL, IMASDE AGROALIMENTARIA, S.L, Calle Nápoles, 3 Pozuelo de Alarcon, Madrid, Spain

14.30 Use of Potential Probiotic Strains to Reduce *Campylobacter jejuni* in Broilers: Recent Developments Using *Lactobacillus salivarius* SMXD51
MANUEL JIMMY SAINT-CYR, ONIRIS/INRA, Luman Université, Nantes, France

15.00 Networking Coffee Break in the Exhibit Area

S18 Antimicrobial Resistance in the Food Chain
MC2

Sponsored by ILSI Europe

Organizer and Chair: Lilou van Lieshout

13.30 Introduction to Antimicrobial Resistance in the Food Chain: The Relevance of Tackling Antimicrobial Resistance from a Global Point of View
HILDE KRUSE, World Health Organisation, Copenhagen, Denmark

14.00 A Global Vision for Antimicrobial Stewardship in Food Animals: Preserving Antimicrobial Effectiveness in the Future through Ethical Practices Today
DERK OORBURG, Vion Food Group, Boxtel, Netherlands

14.30 Biophysical Parameters Affecting Gene Transfer in the Food Chain: First Results from the EFFORT FP7 EU Project
BRUNO GONZALEZ-ZORN, Complutense University Madrid, Madrid, Spain

15.00 Networking Coffee Break in the Exhibit Area

T6 Technical Session 6 – Pathogens and Produce
Kokkali Room

Chair: Panagiotis Skandamis

T6-01 Inactivation of Norovirus in the Presence of Soil Loads Simulating Actual Conditions of Viral Transmission

13.30 JULIE JEAN, Maryline Girard, Ismail Fliss, Université Laval, Québec, QC, Canada

T6-02 Non-protective Role of sigB against Oxidative Stress in *Listeria monocytogenes*

13.45 MARCIA BOURA, Ciara Keating, Conor P. O'Byrne, Andreas Karatzas, University of Reading, Reading, United Kingdom

T6-03 Analysing the Microbial and Sensory Quality of Fresh Produce Following the Application of Ultrasound Decontamination

14.00 Leandra Neto, David Millan-Sango, Jean-Pierre Brincat, Luis Cunha, VASILIS VALDRAMIDIS, University of Malta, Msida, Malta

T6-04 *Salmonella*/Salad Interactions

14.15 GIANNIS KOUKKIDIS, Suzanne Jordan, Primrose Freestone, University of Leicester, Leicester, United Kingdom

T6-05 The Influence of Pre-wash Chopping and Storage Conditions of Parsley on the Efficacy of Disinfection against *Salmonella Typhimurium*

14.30 DIMA FAOUR-KLINGBEIL, Victor Kuri, Ewen Todd, Plymouth University, Plymouth, England

T6-06 Determination of Fatty Acid Composition of *Pistacia vera* Selected from the Valley of River Platani (Sicily)
14.45 GAETANO FELICE CALDARA, Giovanni Lo Cascio, Andrea Macaluso, Antonella Amato, Vincenzo Ferrantelli, Dipartimento di Scienze e Tecnologie Biologiche Chimiche e Farmaceutiche, Università di Palermo, Palermo, Italy

15.00 Networking Coffee Break in the Exhibit Area

S19 Food Allergen Control under Preventive Food Safety Systems

Skalkotas Hall

Organizer: Steven Gendel

Chair: Patrice Arbault

15.30 Food Allergen Controls under FSMA and the FDA Preventive Controls Rule
STEVEN GENDEL, IEH Laboratories & Consulting Group, Lake Forest Park, WA, USA

16.00 Allergen Control, Analysis and Global Food Safety Initiative Schemes
RICHARD FIELDER, Elisa Systems, Windsor, Australia

16.30 Advances in Detection and Measurement Technologies that Support Validation and Verification of Allergen Controls
ROBERTO LATTANZIO, Eurofins Analytik GmbH, Hamburg, Germany

17.00 Adjourn

S20 FSMA Implications for Suppliers to the USA and Training Opportunities

MC3

Sponsored by Food Safety Preventive Controls Alliance

Organizer and Chair: Katherine MJ Swanson

15.30 Preventive Controls for Human Food Regulation Overview
JENNY SCOTT, U.S. Food and Drug Administration, College Park, MD, USA

16.00 FSPCA Preventive Controls for Human Food Curriculum - How is It Different from HACCP Training?
KATHERINE MJ SWANSON, KMJ Swanson Food Safety, Inc., Mendota Heights, MN, USA

16.30 Preventive Controls Implications for Suppliers to the USA
JOHN DONAGHY, Nestle, Vevey, Switzerland

17.00 Adjourn

S21 Microbial Inactivation of Dry Foods – Advances in Scientific Knowledge and Industrial Solutions

MC2

Organizer: Edyta Margas

Chair: Nicolas Meneses

15.30 The Impact of Water and Product Composition on Pathogen Survival and Inactivation
LINDA J. HARRIS, University of California, Davis, CA, USA

16.00 Use of Heat Transfer Properties and Mathematical Modeling for Validation and Monitoring of Industrial Thermal Process for Low-moisture Foods – Case Studies
NICOLAS MENESES, Buhler AG, Uzwil, Switzerland

16.30 Recent Developments in Inactivation Technologies for Low-moisture Foods
OLIVER SCHLUTER, ATB, Leibniz-Institut für Agrartechnik, Potsdam-Bornim e.V., Potsdam, Germany

17.00 Adjourn

T7 Technical Session 7 – General Microbiology and Non-microbial Food Safety

Kokkali Room

Chair: George-John Nychas

T7-01 Assessment of the Biofilm Formation Interactions between *Cronobacter sakazakii* and *Bacillus subtilis*
15.30 Athina Antouva, Eleni Gkana, Alexandra Lianou, Efsthios Panagou, GEORGE-JOHN NYCHAS, Agricultural University of Athens, Department of Food Science and Human Nutrition, Athens, Greece

T7-02 Electron Beam Processing Improves the Microbiological Safety and Retains the Sensory Qualities of Alfalfa Sprouts
15.45 JAMES MCCOY, Suresh D. Pillai, Texas A&M University Department of Nutrition and Food Science, College Station, TX, USA

T7-03 Behaviour of Psychrotrophic *Bacillus cereus* during the Life Cycle of Food Products for Elderly People
16.00 ALIZÉE GUÉRIN, Claire Dargaignaratz, Véronique Broussolle, Thierry Clavel, Christophe Nguyen-the, INRA, Avignon University, Sécurité et Qualité des Produits d'Origine Végétale, Avignon, France

T7-04 Contribution of the Certified Reference Materials to Food Safety
16.15 Alexander Bernreuther, Berit Sejerøe-Olsen, Penka Shegunova, Stefan Harbeck, MARTA DABRIO, European Commission, Geel, Belgium

T7-05 Mycotoxins Impact Prediction in Food Due to Climate Change Using Big-Data Analysis in Korea
16.30 YONG-SOO KIM, Hyun-Ju Lee, Korea Health Industry Development Institute, Chungju, Korea

T7-06 Efficacy of Aqueous Chlorine Dioxide on *Escherichia coli* Inactivation during Fresh-cut “Lollo Rossa” (*Lactuca sativa*) Washing at the Pilot Scale
16.45 JENNIFER BANACH, Leo van Overbeek, Martijntje Vollebregt, Masja Nierop Groot, Patricia van der Zouwen, Kees van Kekem, Lucienne Berendsen, Ine van der Fels-Klerx, RIKILT Wageningen UR, Wageningen, Netherlands

17.00 Adjourn

DAY 3 – Friday, 13 May

8.00 – 11.00 Registration Open

Exhibit Hours 10.00 – 14.00

S22 Dilemma in Constructive Use of Risk Assessment in a Variable World: All Microbes are Equal But Some Microbes are More Equal Than Others

Skalkotas Hall

Organizers and Chairs: Alejandro Amezcuita and Marcel Zwietering

8.30 Microbiological Sources and Impact of Variability on QMRA (Exposure Assessment and Hazard Characterisation)

HEIDY DEN BESTEN, Wageningen University, Wageningen, Netherlands

9.00 Dealing with Variability in Industry Risk Assessments to Support Safe Product Design

ALEJANDRO AMEZQUITTA, Unilever, Sharnbrook, United Kingdom

9.30 Factors to Consider in Decision Making Given Variability and Uncertainty in Microbiological Risk Assessment: A Governmental Perspective

PAUL COOK, Food Standards Agency, London, United Kingdom

10.00 Networking Coffee Break in Exhibit Area

S23 Surrogates for Low-moisture Food Validation: What are the Key Steps from Selection to Routine Use?

MC3

Organizer: Pablo Alvarez

Chair: Patrice Arbault

8.30 Validation Studies: An Overview of Currently Used Approaches

ANETT WINKLER, Kraft Foods R&D Inc., München, Germany

9.00 *Enterococcus faecium* as a Surrogate of *Salmonella*: It Works for Almonds, But Does It Work for My Products?

LINDA J. HARRIS, University of California, Davis, CA, USA

9.30 New Surrogates in Low-moisture Food/Petfood Process Validation, Are We Ready to Use Them?

PABLO ALVAREZ, Novolyze, Dijon, France

10.00 Networking Coffee Break in Exhibit Area

S24 Quality, Safety and Spoilage Issues in the Wine Industry

MC2

Organizer: Aspasia Nisiotou

Chair: Georgios Banilas

8.30 Shaping Wine Quality by the Use of Native Yeast Microbiota

ASPASIA NISIOTOU, ELGO-'DEMETER', Lycovrissi, Attikis, Greece

9.00 Selecting LAB for Use as Starter Cultures in Winemaking

PATRICK LUCAS, University Bordeaux, Bordeaux, France

9.30 The Importance of Tailored Starter Cultures to Ensure the Quality and the Safety of "Wild", Organic, Biodynamic, and Typical Wines

VITTORIO CAPOZZI, Department of Agriculture, Food and Environment Sciences, University of Foggia, Foggia, Italy

10.00 Networking Coffee Break in Exhibit Area

T8 Technical Session 8 – Modelling, Beverages and Microbial Food Spoilage

Kokkali Room

Chair: Helen Taylor

T8-01 Designing a Food Matrix Ontology for Supporting a Predictive Microbiology Database

8.30 Salavador Cubero, FERNANDO PEREZ-RODRIGUEZ, Elena Carrasco, Antonio Valero, Matthias Filter, University of Cordoba, Cordoba, Spain

T8-02 Using Genome-scale Metabolic Models of Foodborne Pathogens to Address Human Disease and Food Safety

8.45 Zachary Metz, Tong Ding, DAVID J. BAUMLER, Department of Food Science and Nutrition and the Biotechnology Institute, University of Minnesota-Twin Cities, St. Paul, MN, USA

T8-03 Validation of a *Vibrio parahaemolyticus* Growth Model for Application in a TTI-based Seafood Safety Management System in Oysters

9.00 Theofania Tsironi, Marianna Giannoglou, PETROS TAOUKIS, Peter Ronnow, National Technical University of Athens, Athens, Greece

T8-04 Fungi in Juices: Survey on the Use of Homogenization and Ultrasound as Efficient Preserving Tools

9.15 ANTONIO BEVILACQUA, Barbara Speranza, Daniela Campaniello, Angela Racioppo, Milena Sinigaglia, Maria Rosaria Corbo, University of Foggia, Foggia, Italy

- T8-05** *Alicyclobacillus acidoterrestris* from Soil and Pear Juice: Do Some Strains Move from Soil to Other Environments?
9.30 ANTONIO BEVILACQUA, Maria Clara Iorio, Milena Sinigaglia, Maria Rosaria Corbo, University of Foggia, Foggia, Italy
- T8-06** Understanding the Fate of Bacterial Transference in a Simulated Wash Process of Fresh-Cut Lettuce
9.45 SOFÍA GONZÁLEZ REBOLLO, Cristina Pablos Carro, Rafael van Grieken, Javier Marugán, Universidad Rey Juan Carlos, Móstoles, Madrid, Spain
- 10.00 Networking Coffee Break in the Exhibit Area**
- Closing Session**
Skalkotas Hall
Chairs: George-John Nychas and Panagiotis Skandamis
- 10.30 **The Fallacious Fecal Coliform**
MICHAEL BRODSKY, Brodsky Consultants, Thornhill, ON, Canada
- 11.00 **Tree Nuts: Food Safety Risk and Intervention Strategies**
LINDA J. HARRIS, University of California, Davis, CA, USA
- 11.30 **Beyond Food Safety Management Systems – Food Safety Culture**
FRANK YIANNAS, Walmart, Bentonville, AR, USA
- 12.00 **Awards Presentation and European Symposium Conclusion**
ALEJANDRO MAZZOTTA, IAFP President, New York, NY, USA
- 12.30 – 13.30 Farewell Refreshments**

Amanda Demeter
Europe Student Travel Scholarship Award
Eotvos Lorand University, Budapest, Hungary
Institute of Food Research, Norwich, UK



Amanda Demeter is a Ph.D. candidate at Eotvos Lorand University (ELTE) in Budapest, Hungary, and a visiting student at the Institute of Food Research in Norwich, UK. While earning her M.Sc. and throughout her Ph.D. studies, her research has focused on the complex mechanism behind autophagy during infection. Amanda is a member of a Network Biology group in the Department of Genetics at ELTE, where she uses computational techniques to investigate the role of different *Salmonella* Typhimurium proteins in modifying the autophagy.

During her M.Sc. studies, Amanda's research earned second place in the Biology and Bioinformatics section at the Local and the National Scientific Students' Associations' Conferences in Hungary. Amanda is currently receiving laboratory training from the Institute of Food Research, where she regularly spends short-term internships. She recently participated in an international consortium, preparing an EU proposal on the multi-disciplinary training in complexities related to foods.

Amanda considers food as an exciting research area, not only to combine disciplines but also in science, industry and regulation. She is grateful to receive the IAFP European Symposium Student Travel Scholarship, providing a great opportunity for her to learn more about food research and its applications, and to learn from world-leading experts in areas that complement her research field.