FINAL ANNOUNCEMENT

ILSI

International Life Sciences INSTITUTE

4th INTERNATIONAL SYMPOSIUM ON

FOOD PACKAGING

Scientific Developments supporting Safety and Quality

19–21 November 2008
Prague, Czech Republic

Organised by
International Life Sciences Institute – ILSI Europe

In collaboration with
Institute of Chemical Technology, Prague
European Commission – JRC
and
ILSI North America Project Committee on Food Packaging

Background and objectives of the symposium

The ILSI Europe International Symposia on Food Packaging are held every four years and are internationally recognised as a scientific forum to discuss the science that ensures the safety and quality of food packaging. Following the success of the *3rd Symposium on Food Packaging: Ensuring the Safety, Quality and Traceability of Foods*, held in Barcelona in November 2004, a 4th international symposium will be held in November 2008 to review and debate the recent advances in the science which supports the demonstration of the safety and quality of food packaging. In addition, dissemination of results of on-going research will be combined with examining the implications for the future of controlling packaging for foodstuffs.

This three-day conference will examine, amongst other topics, general principles and advances in exposure and risk assessment. One session will be devoted to sustainability and novel packaging, which will cover renewable-resource packaging materials, bio-degradable packaging, nanotechnology in packaging applications and other novel approaches to packaging of foodstuffs. Whilst it is recognised that many migrants from food contact materials are in fact complex mixtures, little has been done to address this issue. Therefore, another focus of the symposium will be on the analysis, toxicology, exposure and risk assessments of complex mixtures arising from packaging either through direct migration or indirectly (as set-off, etc.) along with how these different aspects can be treated. As many of the issues surrounding packaging materials frequently arise unexpectedly, one session will be dedicated to emerging issues and their impact on risk assessment. It will cover topics, such as inks, coatings and closures and give space to report on related industry and EU research projects. The last session will cover the packaging quality assurance aspects by addressing questions related, e.g. to supply chain and sensory aspects.

Audience

This multi-disciplinary meeting will be of interest to those active in issues associated with the safety and quality of food packaging, particularly food scientists, chemists, mathematicians, physicists, packaging specialists, control authorities, regulators and risk assessors. It will bring together those involved in basic studies, those responsible for bringing developments to the market place, and those charged with ensuring the safety and quality of the end product.

About ILSI Europe

The International Life Sciences Institute (ILSI) is a non-profit, worldwide foundation established in 1978 to advance the understanding of scientific issues relating to nutrition, food safety, toxicology, risk assessment and the environment. By bringing together scientists from academia, government, industry and the public sector, ILSI seeks a balanced approach to solving problems of common concern for the well-being of the general public. ILSI is headquartered in Washington, DC, USA. Branches include Argentina, Brazil, Europe, India, Japan, Korea, Mexico, North Africa and Gulf Region, North America, North Andean, South Africa, South Andean, Southeast Asia Region, the focal point in China, and the ILSI Health and Environmental Sciences Institute (HESI). ILSI is affiliated with the World Health Organization as a non-governmental organisation (NGO) and has specialised consultative status with the Food and Agriculture Organization of the United Nations.

ILSI Europe was established in 1986 to identify and evaluate scientific issues related to the above topics through symposia, workshops, expert groups, and resulting publications. The aim is to advance the understanding and resolution of scientific issues in these areas. ILSI Europe focusses on the specific needs defined by the Institute's European partners. The main goals of ILSI Europe are to:

- Play a catalytic role in identifying and addressing critical scientific issues related to nutrition, food safety and the environment;
- Provide coherent scientific answers to issues of public interest through scientific programmes that are of mutual concern to industry, government and academia;
- Support an active publication programme for the dissemination of scientific information to the broadest possible audience including the scientific community, international organisations and regulatory agencies;
- To address these issues, ILSI Europe's members initiate projects, which are managed by specific task forces.

This symposium is made possible by support form the ILSI Europe Task Force on Packaging Materials, which is under the umbrella of the Board of Directors of ILSI Europe. ILSI policy mandates that the ILSI and ILSI branch Board of Directors must be composed of at least 50% public sector scientists; the remaining Directors represent ILSI's member companies.

The ILSI Europe Packaging Materials Task Force industry members are Coca-Cola European Union Group, Dow Europe, Groupe Danone, Kraft Foods, Nestlé, Royal Numico, Swiss Quality Testing Services, Tetra Pak Research and Unilever.

Language

The official language of the symposium will be English.

Posters

Posters will be on display for the whole duration of the Symposium.

Proceedings

The proceedings from this symposium will be published in *Food Additives and Contaminants*. Abstracts of keynote lectures, contributed oral papers and posters will be distributed at the meeting.

Programme

Chairman: J. Gilbert
Co-Chair: B. Brands

Wednesday 19 November 2008

10.30-13.00	**Registration**	
13.00-13.10	**Welcome and introduction to ILSI Europe and the symposium**	Nico van Belzen
13:10-13:25	**Opening speech**	tbd
13:25-13:30	**Opening of the symposium**	John Gilbert
SESSION I	**Risk assessment – Exposure and toxicological developments**	Chair: Anne Theobald Co-chair: Bart Brands
13.30-14.00	**Risk assessment of food contact materials: past experience and future challenges**	Susan Barlow
14.00-14.30	**Toxicological challenges of assessing new and more complex migration products from novel food packaging materials**	Ian Munro
14.30-14.50	**Development of a new tool for modelling potential risks from food contact materials**	Paul S. Price
14.50-15.10	**The FACET project – 2008**	Peter Oldring
15.10-15.30	**Discussion**	*All participants*
15.30-16.30	***Coffee break and poster session***	*All participants*
SESSION II	**Sustainability and novel packaging**	Chair: Forrest Bayer Co-chair: Ulphard Thoden van Velzen
16.30-17.00	**Packaging environmental sustainability and bioplastics**	Lars Lundquist
17.00-17.20	**Biodegradable and bioactive packages on a starch basis**	Miroslav Marek
17.20-17.50	**Nanocomposites for packaging applications**	Emmanuel Giannelis
17.50-18.10	**Nanomaterials in contact with food – consumer exposure through interaction and interfaces**	Rainer Brandsch
18.10-18.30	**Discussion**	*All participants*
18.30-	***Poster session***	*All participants*

Thursday 20 November 2008

SESSION III	**Analytical challenges**	Chair: Jean-Claude Lhuguenot Co-chair: Koen Weel
08.30-09.00	**Use of biotests in the analysis of migrants from coatings und plastic laminates**	Thomas Simat
09.00-09.20	**Development of decision tools to assess the migration from plastic materials in contact with food**	Guillaume Gillet
09.20-09.40	**Rapid identification of additives in food contact materials using DART-MS**	Luke Ackerman
09.40-10.40	***Coffee break and poster session***	*All participants*
10.40-11.00	**Analytical approaches to identify potential migrants in polymeric can coatings**	Emma Bradley
11.00-11.20	**Screening of potential migrants from adhesives used in food contact materials**	Cristina Nerín
11.20-11.50	**Discussion**	*All participants*
11.50-12.30	***Poster session***	*All participants*
12.30-14.00	***Lunch***	

SESSION IV	**Emerging issues and their impact on risk assessment**	Chair: Annette Schaefer Co-chair: Leonor Garcia
14.00-14.30	**Novel food packaging technologies and emerging safety issues**	Nathalie Gontard
14.30- 14.50	**Analytical platform for characterisation of inorganic nanoparticles: Combination of field flow fractionation, light scattering detection and inorganic mass spectrometry**	Bjørn Schmidt
14.50-15.50	***Coffee break and poster session***	*All participants*
15.50-16.10	**Migration from food packaging inks – issues & some solutions**	Andy Boon
16.10-16.30	**MIGRESIVES – Research programme on migration from adhesives in food packaging materials in support of European legislation and standardisation**	Angela Störmer
16.30-17.00	**Discussion**	*All participants*
17.00-18.00	***Poster session***	*All participants*
20.00-end	***Social dinner***	

Friday 21 November 2008

SESSION V	**Packaging quality assurance**	Chair: André Mandanis Co-chair: Catherine Simoneau
09.00-09.30	**Food industry challenges for the management of packaging safety and compliance**	Stéphane Papilloud
09.30-09.50	**The sensory assessment of plastics at the plastic manufacturer**	Liliane Strubbe
09.50-10.10	**MioS – Migration of substances database**	Gabriele Steiner
10.10-10.30	**Printing inks: from inks to food**	Thomas Gude
10.30-11.00	**Discussion**	*All participants*
11:00-11:30	**Conclusions**	Laurence Castle
11:30	**Closing**	John Gilbert
11.35	***End of the symposium***	
11.35-12.30	***Savoury snacks – Poster session***	

Posters

B. Aurela	Oy Keskuslaboratorio – Centrallaboratorium Ab	FI	Monitoring UV curing - A tool for quality control
A. Bach	National Institute for Agronomic Research (INRA)	FR	Sorption of aroma compounds into low density polyethylene film: comparative study
A. H. Baysal	Izmir Institute of Technology	TR	Inhibition of *S. typhimurium* by lysozyme combined with olive leaf extract in edible pullulan film coated on chicken breast fillets
K. Bentayeb	University of Zaragoza	ES	DPPH and ORAC as useful procedures to evaluate the antioxidant capacity of new active films used as food packaging materials
M. Boelens	Keller and Heckman LLP	BE	A new era of EU chemicals regulation and risk assessment: The impact of REACH on food packaging
A. Borusiewicz	Cracow University of Economics	PL	Packaging safety in Rapid Alert System of Food and Feed
E. Bradley	Central Science Laboratory (CSL)	UK	Determination of the source(s) of nonylphenol in packaged foodstuffs
J. Bustos	Food Safety and Nutrition Agency	ES	Analysis of UV absorbers/optical brightener in vegetable oils packed in PET bottles by GPC clean up and followed by HPLC-UV determination
T. Carballeira-Amarelo	University of A Coruña	ES	Antistatics in food contact materials
M.M. Castro López	University of A Coruña	ES	Catechins in polyolephins for food packaging
M.C. Chagnon	National Institute for Agronomic Research (INRA)	FR	Genotoxic and endocrine disruption activities *in vitro* of 4,4'-dihydroxydiphenyl-methane (BPF), a migrant of resin epoxy coating
L. Coulier	TNO – Quality of Life	NL	An investigation of the stability of BADGE in foods and the reaction products
M. Czerny	Fraunhofer Institute	DE	Odour-active compounds in paper products
C. de la Cruz García	Nestlé Research Centre	CH	Total organic carbon as an alternative for low overall migration measurements and quality control of food contact materials
C. de la Cruz García	Nestlé Research Centre	CH	Identification and quantification of photo-initiators in packaging material and foods
J. Dobiáš	Insitute of Chemical Technology, Prague	CZ	Possibility of food contamination by printing inks constituents
J. Dobiáš	Insitute of Chemical Technology, Prague	CZ	Effect of packaging films releasing nisin and/or natamycin on stability of packaged cheese
S. Domenek	National Institute for Agronomic Research (INRA)	FR	Barrier properties of the biodegradable polyesters PLA and PHB
S. Domenek	National Institute for Agronomic Research (INRA)	FR	Adhesion of *Listeria monocytogenes* and *Lactococcus lactis* strains to biodegradable packaging materials
V. Ducruet	National Institute for Agronomic Research (INRA)	FR	Impact of packaging materials and fat content on the aroma compounds of stirred yogurts and their perception
V. Dudler	Federal Office of Public Health	CH	Diffusion coefficient of antimony catalysts in polyethylene terephthalate (PET) materials
M. Eom	Food and Drug Administration	KR	4,4'-diaminodiphenylmethane migration from plastic cooking utensils in Korean market
B. Faust	Dow Olefinverbund	DE	Analytical approach to determine T&O critical substances in plastic food contact materials
M.J. Galotto	Santiago de Chile University	CL	Oxygen scavenging kinetics of a multilayer food packaging
R. Gavara	Institute of Agrochemistry and Food Technology, Burjassot (IATA)	ES	Development of active polymer films by the immobilization of cyclodextrins
G. Gillet	Laboratoire National de Métrologie et d'Essais (LNE)	FR	Analytical strategies to determine the starting composition of current plastics
G. Gillet	Laboratoire National de Métrologie et d'Essais (LNE)	FR	Infrared spectroscopy for the rapid identification and quantification of additives in polyolefin materials in contact with food
G. Gillet	Laboratoire National de Métrologie et d'Essais (LNE)	FR	Prediction of partition coefficients between food simulants and packaging materials using molecular mechanics and a generalized Flory Huggins approach
V. Golja	Institute of Public Health	SI	BADGE contamination of Al foil containers for pate spread in Slovenian market in 2006 and 2007
L. Gruber	Fraunhofer Institute	DE	Migration analysis of perfluorinated compounds (PFC) in real food samples
A. Gruner	Fraunhofer Institute	DE	Semi-quantitative determination of potential migrants in food packaging materials Part 2: Semi-volatile compounds
A. Gruner	Fraunhofer Institute	DE	Investigation into migration-relevant compounds in plastic stoppers for wine
A. Guarda	Santiago de Chile University	CL	Combined effect of high pressure processing and temperature on barrier and mechanical properties of plastic food packaging

E. Hanby	Campden and Chorleywood Food Research Association	UK	The manufacture and integrity of seals for packaged foods
M. Heimrich	Technical University Dresden	DE	Characterisation of epoxy resin reactive diluents
M. Heimrich	Technical University Dresden	DE	Migrants from polyamide containing food contact materials
R. Helling	Technical University Dresden	DE	Determination of the overall migration from silicone baking moulds in simulants and foodstuffs using 1H-NMR techniques
P. Hilt	Chemisches und Veterinäruntersuchungsamt Stuttgart	DE	Evaluation of food contact materials – a challenge for food surveillance authorities
T. Jung	Chemisches und Veterinäruntersuchungsamt, Stuttgart	DE	Survey on transfer ways of printing inks components into food stuffs
Y. Kawamura	National Institute of Health Sciences (NIHS)	JP	Changes of the endocrine disruptors in Japanese food contact articles
D. Kemmer	Fraunhofer Institute	DE	Effective permeation barriers for taste relevant aroma compounds: Characterisation of the biopolymer chitosan coated on paper substrates
W. Kleinert	Evonik Industries GmbH (on behalf of Cefic FCA, Brussels, BE)	DE	Consumer exposure to substances migrating from packaging materials and articles using coatings and printing inks
D. Klepac	University of Rijeka	HR	Gas permeability of uniaxially deformed polyethylene and polypropylene films
J.M. Lagaron	Institute of Agrochemistry and Food Technology, Burjassot (IATA)	ES	High voltage spinning as a novel suitable nanotech to design active and bioactive packaging additives
U. Lisińska-Kuśnierz	Cracow University of Economics	PL	The proposal of sensory quality of packaged food product determination using the estimate method
U. Lisińska-Kuśnierz	Cracow University of Economics	PL	Analysis of the changes of barrier properties of packaging material under the influence of the microclimate factors
C. López-de-Dicastillo	Institute of Agrochemistry and Food Technology, Burjassot (IATA)	ES	Development of packaging films containing natural antioxidants and study of their protective effect on food and package
A. Mauer	Fraunhofer Institute	DE	Semi-quantitative determination of potential migrants in food packaging materials Part 1: volatile compounds
M. M. Iglesias	University of Montpellier	FR	Impact of high pressure thermal processing on food packaging interactions
G. Mertoğlu- Elmas	Istanbul University	TR	Fibre content in packaging grade papers from recycled raw materials
A. Mieth	Technical University Dresden	DE	Investigations on cytotoxicity of migrating compounds from plastic packaging
J. Morales-Castro	Durango Technological Institute	MX	Development of an active packaging with antimicrobial activity containing essential oils
J. Morales-Castro	Durango Technological Institute	MX	Evaluation of different materials on physical properties of edible films
S.M. Mousavi	University of Teheran	IR	Improving antibacterial activity of edible films based on chitosan by incorporating thyme and clove essential oils and EDTA
M. Mutsuga	National Institute of Health Sciences (NIHS)	JP	Migration of lactic acid, lactide and oligomers from polylactide
C.R. Noguerol	University of A Coruña	ES	Ultra performance liquid chromatography (uplc) method to determine authorised hals for food packaging: chimassorb 944.
G. Noonan	Food and Drug Administration	US	DART-MS for rapid characterization of food contact materials
M.J. Ocio	Institute of Agrochemistry and Food Technology, Burjassot (IATA)	ES	Biocide properties of chitosan-based active systems for food packaging applications
K. Ohmori	Kanagawa Prefectural Institute of Public Health	JP	Cell transformation activities of abietic acid and dehydroabietic acid: safety assessment of possible contaminants in paper and paperboard for food contact use
A. Ozaki-Hase	Fraunhofer Institute	DE	Correlation of partition coefficients $K_{Polymer/Food}$ and $K_{Octanol/Water}$ for potential migrants in food contact polymers
Ö. Özden	Istanbul University	TR	Barrier properties of tannin coated papers
M. Padula	Packaging Technology Centre Campinas	BR	Vinyl acetate migration from ethylene-vinyl acetate copolymers into food simulants and validation of analytical method
S. Pastorelli	European Commission – Joint Research Centre (JRC)	IT	Migration from secondary packaging to food: the benzophenone case
N. Paul	Technical University Dresden	DE	Screening for migrating substances from food contact laminates
N. Paul	Technical University Dresden	DE	Overall Migration of laminates into simulant D at high temperatures
L. Perharic	Institute of Public Health	SI	Toxicological risk assessment of food contact materials in Slovenia
J.H. Petersen	National Food Institute	DK	Allow for broad analytical screening methods to be used in enforcement work
J.H. Petersen	National Food Institute	DK	Dynamic headspace GC-MS determination of volatiles migrating from food contact materials
M.F.F. Poças	Biotechnology College - Catholic University, Porto	PT	Modelling migration from paper into food simulants - model development

M.F.F. Poças	Biotechnology College - Catholic University, Porto	PT	Characterization of portuguese patterns of food packaging usage
P.S. Price	The Dow Chemical Company	US	The impact of software design decisions on model predictions of exposures to food additives
A.M. Riquet	National Institute for Agronomic Research (INRA)	FR	A novel process to develop polymeric surfaces for antimicrobial applications: surfaces properties and adhesion test
C. Rojas de Gante	Instituto Tecnológico y de Estudios Superiores de Monterrey	MX	Selective activity of edible sorghum or corn flour films using natural plant extracts as antimicrobial agents versus *E. coli* O157 H:7, *Listeria monocytogenes* and *Salmonella tiphy*
C. Rojas de Gante	Instituto Tecnológico y de Estudios Superiores de Monterrey	MX	Diet's influence on the toxicological effect of di-2-(ethyl hexyl) phtalate, octyl phtalate and butyl benzyl phtalate used for flexible packaging
M.D. Sanchez-Garcia	Institute of Agrochemistry and Food Technology, Burjassot (IATA)	ES	Development and characterization of novel nanobiocomposites to enhance packaged food quality aspects
A. Sanchez-Silva	University of Santiago di Compostela	ES	Safety controls and research in food packaging: the photo-initiators
C. Simoneau	European Commission – Joint Research Centre (JRC)	IT	Comparability of data and mutual recognition of measurements; the continued role of metrology, the CRL-NRL Network towards better and empowered official controls.
C. Simoneau	European Commission – Joint Research Centre (JRC)	IT	Single laboratory full validation of a confirmation method for the analysis of primary aromatic amines
I. Steiner	Vienna University of Technology	AT	Whey protein films as active food packaging materials and their antimicrobial effects on *Escherichia coli* and *Bacillus subtilis* spores
A. Störmer	Fraunhofer Institute	DE	Migration testing of sealing gaskets in twist off closures – Feasibility study into the use of solid simulants in comparison to conventional simulants and baby food
A. Strube	Fraunhofer Institute	DE	Investigations into off-flavours in PET bottled mineral water caused by sunlight exposure
X. Trier	Copenhagen University	DK	Testing for migration of polyfluorinated compounds from food contact materials
M. Turtoi	University of Agronomical Sciences and Veterinary Medicine, Bucharest	RO	Assessing (assessment of) pork meat quality using modified atmosphere packaging and storage in different temperature conditions
J. Ungewiss	Fraunhofer Institute	DE	Atmospheric pressure photo-ionisation as a useful ion source for LC-MS of photoinitiators used in UV-curable inks
J. Ungewiss	Fraunhofer Institute	DE	Degradation products of photo initiators used in UV-curable inks
J. Ungewiss	Fraunhofer Institute	DE	New food simulant for sausages packed in polyamide casings
W. van Dongen	TNO – Quality of Life	NL	Analytical strategy to assess the safety of food contact materials
J. Veyrand	Nestlé	CH	Off-flavour problems from packaging materials: Nestlé's approach to prevention
O. Vitrac	National Institute for Agronomic Research (INRA)	FR	How numerical tools can help to increase the safety of food contact materials
O. Vitrac	National Institute for Agronomic Research (INRA)	FR	Accuracy and reliability of different models used for the prediction of the migration from monolayer and multilayer materials
A. Weber	Oy Keskuslaboratorio – Centrallaboratorium Ab	FI	The safety assessment of fibre-based food contact materials, the BIOSAFEPAPER-approach
F. Welle	Fraunhofer Institute	DE	Investigation into non-intentionally added substances (NIAS) in PET bottles and closures
F. Welle	Fraunhofer Institute	DE	Migration measurement and modelling from polyethylene terephthalate (PET) into soft drinks and fruit juices in comparison with food simulants
F. Welle	Fraunhofer Institute	DE	Investigation into the acetaldehyde content of PET raw materials, PET preforms and bottles
F. Welle	Fraunhofer Institute	DE	Sorption and migration behaviour of polylactic acid (PLA) bottles in comparison to PET bottles
F. Welle	Fraunhofer Institute	DE	SiOx layer as functional barrier for PET bottles towards potential contaminants from post-consumer recycled polyethylene terephthalate
F. Welle	Fraunhofer Institute	DE	New strategies in on-line screening analysis and compliance test procedures for plastic materials
S.C. Yoon	Fraunhofer Institute	DE	Semi-quantitative determination of potential migrants in food packaging materials Part 3: non-volatile compounds
A. Zülch	Fabes Forschungs-GmbH	DE	Feasibility study for a new assessment procedure on packaging components migrating from PET-bottles into beverages with respect to consumer exposure

Scientific Committee

Prof. D. Bánáti – Central Food Research Institute (KEKI) (HU)
Dr. T. Begley – Food and Drug Administration (FDA) (US)
Dr. R. Crebelli – National Institute of Health (IT)
Dr. R. Franz – Fraunhofer Institute for Process Engineering and Packaging (IVV) (DE)
Ms. V. Golja – Institute of Public Health (SL)
Prof. N. Gontard – University of Montpellier (FR)
Prof. J. Hajslova – Institute of Chemical Technology (CZ)
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Prof. T. Simat – University of Dresden (DE)
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Organising Committee

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Mr. A. Mandanis – Nestlé (CH)
Dr. A. Schaefer – European Commission – DG SANCO (BE)
Dr. A. Theobald – European Food Safety Authority (EFSA) (IT)
Dr. K. Weel – Royal Numico (NL)
Ms. T. Wildemann – ILSI Europe (BE)

Venue and accommodation

The symposium will be held in the Hilton Prague Hotel which is located at the bank of the Vlatva River and offers one of Europe's largest conference facilities. It is within walking distance of historical sights, local attractions and the finest shops.

The Prague Ruzyne International Airport is at a 30-minute drive by taxi (765 Czech Korunas or about 30 Euros). Every 30 minutes, CEDAZ shuttles depart from the airport to your hotel for the rate of 480 CZK for 1 to 4 people (about 18 Euros). For more information and ordering, please consult http://www.cedaz.cz/transport-from-airport-to-hotel-in-prague.php. The main railway station Hlavni nadrazi and Florenc bus and metro stations are also within walking distance. Delegates are responsible for organising their own travel and accommodation.

A number of rooms have been pre-booked at preferential rates for conference delegates in the Hilton Prague as well as in the Mercure Prague Old Town and the IBIS Prague Old Town which are located at a 10-minute walk. To benefit from the preferential rates, hotel reservations have to be made online before **30 September 2008** (http://europe.ilsi.org/events/upcoming/4thfoodpckg.htm).

Reservations made after this date will be confirmed upon availability only. All changes and cancellations of reservations must be notified in writing. After **30 September 2008**, cancellation fees will be applied (*see cancellation policy on confirmation of selected hotel for more details*).

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Registration and registration fee

To register online for the symposium please go to the following webpage: http://europe.ilsi.org/events/upcoming/4thfoodpckg.htm

	Registration fee (euros)
Industry	950
Non-industry	650
Student*	250

**A limited number of places are available for students.*

The registration fee includes admission to the symposium, one lunch, one social dinner, coffee/tea and the book of abstracts/posters and proceedings.

For cancellations received **in writing** before 30 September 2008, the registration fees will be refunded minus 20% handling charges. Cancellations received after 30 September 2008 will not be refunded.

Social events and accompanying guest

The symposium social dinner (dress code: business casual) will be given on Thursday, 20 November 2008 at 20.00 at the National House of Vinohrady (www.nardum.cz).

More information on Prague can be found at:
http://www.pragueexperience.com/information/tourism.asp

Visa & passports

Delegates who have to comply with special visa requirements are responsible for contacting the local Czech embassy or consulate at least three months in advance to obtain their visa and passport. Registered delegates only will receive a letter of invitation upon request to: packaging.sympo@ilsieurope.be.

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Additional information about the Packaging Symposium is available on: http://europe.ilsi.org/events/upcoming/4thfoodpckg.htm