

# 4<sup>th</sup> international conference on the Food Factory for the Future Conference Programme



**FOOD FACTORY<sup>®</sup>**  
2008

4<sup>e</sup> colloque international de l'usine agroalimentaire du futur  
4<sup>th</sup> International Conference on the Food Factory for the Future

Produire propre  
**4 et 5 juin 2008**  
June 4th and 5th, 2008

Hygienic processing  
**à LAVAL - FRANCE**

[www.food-factory.fr](http://www.food-factory.fr)

**4 SESSIONS DE CONFÉRENCES 4 CONFERENCES SESSIONS**

- Concevoir l'usine propre et sûre, sobre et durable  
*Designing and building a hygienic and sustainable food factory*
- Améliorer les techniques de nettoyage et décontamination  
*Improving cleaning and disinfection techniques*
- Maîtriser les écosystèmes microbiens  
*Controlling microbial ecosystems*
- Mesurer, contrôler et simuler les procédés de production  
*Measuring, controlling and simulating production processes*

## Wednesday, June 4<sup>th</sup>

**8h30-9h00:** Registration.

**9h00-9h10:** Opening speech by Sylvie Lortal, President of the scientific committee and Knuth Lorensen, President of EHEDG.

**9h10: Session 1 - Designing hygienic, safe and sustainable food factories. Chairwoman: Matilda Freund, Kraft Foods R&D, USA.**

9h10-9h40: Opening lecture, state of the art, Thierry Benezech, INRA-URGPTA, Villeneuve d'Ascq, France,

9h40-10h10: Air cycle combined heating and cooling, Alan Foster, University of Bristol, UK,

10h10-10h30: Quick oral presentations of selected posters.

**10h30-11h30:** Coffee break and poster session.

11h30-12h00: Air flow pattern in industrial ventilation devices, Alina Santa Cruz, University of Caen, Cherbourg, France,

12h00-12h30: Protective Clothing in hygienic areas, Berit Reinmüller, KTH, Sweden,

12h30-13h00: GMP and HACCP for Saffron Processing Plants in Iran, Seid Mahdi Jafari, University of Gorgan, Iran.

**13h00-14h30:** Lunch.

**14h30: Session 2 - Improving cleaning and decontamination techniques. Chairman: Olivier Cerf, Ecole Nationale Vétérinaire, Maisons-Alfort, France**

14h30-15h00: Opening lecture, state of the art, Pierre Maris, AFSSA - LERMVD, Fougères, France,

15h00-15h30: Project ZEAL, Zero Emission by Advanced cleaning processes, Konstantia Asteriadou, University of Birmingham, UK,

15h30-16h00: Quick oral presentations of selected posters.

**16h00-17h00:** Coffee break and poster session.

17h00-17h30: Virucidal activity of non-halogenous oxydizing products against bacteriophages MS2 and P001, Bovine Enterovirus 1 (ECBO) and Hepatitis A Virus (HAV), Thierry Morin, ADRIA Normandie, France,

17h30-18h00: Water disinfection: the effect of microsecond electric pulses (PEF) at kHz frequencies on Escherichia coli, Justin Teissié, CNRS/IPBS, Toulouse, France,

18h00-18h30: Rapid chilling of carcasses using vascular perfusion, Tim Brown, University of Bristol, UK.

**19h30:** Departure to the "château de la Bigottière" for Gala dinner.

## Thursday, June 5<sup>th</sup>

**8h30-9h00:** Welcome.

### **9h00: Session 3 - Controlling microbial ecosystems.**

**Chairwoman: Elisabeth Borch, SIK, Suède**

9h00-9h30: The effect of a synthetic bromated furanone on the production of biofilm by different *Salmonella* wild type strains, Live L. Nesse, National Veterinary Institute, Oslo, Norway,

9h30-10h00: Microarrays to study *Lactococcus lactis* and *Staphylococcus aureus* interactions in cheese matrix, Marina Cretenet, INRA/STLO, Rennes, France,

10h00-10h30: Quick oral presentations of selected posters.

**10h30-11h30:** Coffee break and poster session.

11h30-12h00: Analysis of wooden shelves surface microflora used for cheese producing, Valérie Stahl, Aérial, Ilkirch, France,

12h00-12h30: Measurement and modelling of the attachment of bacteria to the surfaces of fruit and vegetable tissues, Tim Brocklehurst, Institute of Food Research, Norwich, UK,

12h30-13h00: Colonization by culturable and viable but non-culturable bacterial cells of new materials introduced in a refrigerated display cabinet for pork meat products, Olivier Firmesse, AFSSA/ LERQAP, Maisons-Alfort, France.

**13h00-14h30:** Lunch.

**14h30: Session 4 - Measuring, controlling and simulating production processes. Chairman: Gilles Trystram, ENSIAA, Massy, France**

14h30-14h55: Knowledge management applied to cheese ripening, Mariette Sicard, INRA, Thivernal-Grignon, France,

14h55-15h20: Characterizing the hydrodynamic of Cleaning in place, numerical and experimental approaches – Challenges in the set-up, Daniel Pierrat, CETIM, Nantes, France,

15h20-15h45: Front face fluorescence analysis to monitor the heat process and predict neoformed contaminants in food products, Inès Birlouez, Institut Polytechnique LaSalle, Beauvais, France,

15h45-16h10: High pressure sterilization, A new temperature control concept for basic inactivation studies, Alexander Mathys, Berlin University of Technology, Germany.

**16h10-16h30:** Final conclusion, Jörgen Holm, SIK, Sweden.

## Technological Trade Fair:

In parallel of the conferences' sessions, qualified one-to-one meetings are organized to allow technology suppliers and applicants facing directly the perspective of industrial valorisation and concrete business. **Short appointments (20 min)** will take place in a specific place on **Wednesday 4 afternoon** and **Thursday 5 morning**. A special partnering tool has been developed for you to maximize and facilitate these qualified "rendez-vous".

## Practical information:

**Place:** Theatre – rue de Paris, Laval, France.

**Contact :** Nicolas Chomel or Marion Gautier, Laval Mayenne Technopole - 6, rue Léonard de Vinci – BP0119 - 53001 Laval cedex.

**Tel:** 02 43 49 75 00; **Fax:** 02 43 49 75 76; [contact@food-factory.fr](mailto:contact@food-factory.fr)

## Accommodation in Laval:

Contact Tourism Office of Laval, Tel: 02 43 49 46 46, [office.tourisme@mairie-laval.fr](mailto:office.tourisme@mairie-laval.fr).

## Registration fees:

### Admission to conferences\* + technological trade fair (VAT inclusive)

	Special rate before April , 14th 2008	Regular rate from April, 15th 2008 onwards
<b>Industrial companies</b>	€ 590	€ 690
<b>Academics</b>	€ 390	€ 490

### Admission to conferences\* (VAT inclusive)

	Special rate before April , 14th 2008	Regular rate from April, 15th 2008 onwards
<b>Industrial companies</b>	€ 390	€ 490
<b>Academics</b>	€ 290	€ 390
<b>Students</b>	€ 70	€ 90

### Admission to the technological trade fair\*\* (VAT inclusive)

<b>flat rate</b>	€ 550
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**Note:** members of EHEDG (except students) are entitled to a reduction of € 50 of the registration fee.

\* Admission to conferences includes all communication support, coffee break, lunches and gala diner

\*\* Admission to the technological trade fair only includes all communication support, coffee break and lunches but no gala dinner.

**Payment: only by bank transfer** (please send us an email for information at [contact@food-factory.fr](mailto:contact@food-factory.fr))

Registration form available on [www.food-factory.fr](http://www.food-factory.fr)