

# **ADVANCEMENTS IN FOOD SAFETY**

Estrel Hotel & Convention Center | Berlin, Germany

### 2009 COMMITTEE MEMBERS

Dr. Michele Storrs, Chair bioMerieux France

Dr. Pratima R. Jasti, Vice Chair ILSI Europe Belgium

Dr. J. Stan Bailey bioMerieux, Inc. United States

Dr. Sarah M. Cahill Food and Agriculture Organization of the United Nations Italy

Dr. Stefano Colombo Silliker Group Corp. - Europe France

Mr. Ciaran Conway Kraft Foods Germany

Ms. Tamara P. Ford International Association for Food Protection United States

Prof. Leon G. M. Gorris Unilever, SEAC United Kingdom

Prof. Christopher J. Griffith University of Wales Institute, Cardiff United Kingdom

Ms. Lisa K. Hovey International Association for Food Protection United States

**Dr. Hilde Kruse** World Health Organization Italy

Ms. Vickie Lewandowski Kraft Foods United States

Dr. Margaret F. Patterson Society for Applied Microbiology United Kingdom

Prof. Laurentina Pedroso Universidade Lusófona de Humanidades e Tecnologias Portugal

**Prof. Emiliano J. Quinto** University of Valladolid Spain

Dr. Helmut Steinkamp German Institute of Food Technologies Germany

Mr. David W. Tharp International Association for Food Protection United States

Prof. Purnendu C. Vasavada University of Wisconsin-River Falls United States

#### **SPEAKERS**

Dr. Andrea Ammon European Center for Disease Prevention and Control Sweden

Prof. Dr. Bernd Appel German Federal Institute of Risk Assessment Germany

Dr. Jeff Banks Cadbury United Kingdom

Dr. Jozsef Baranyi Institute of Food Research United Kingdom

Mr. Francois Bourdichon CSA - DANONE Research France

Dr. David Bresnahan Kraft Foods United States

Dr. Sarah M. Cahill Food and Agriculture Organization of the United Nations Italy

Dr. Andy Davies H.J. Heinz Company Ltd United Kingdom

Dr. Simon Edwards Harper Adams University College United Kingdom

Prof. Seamus Fanning University College Dublin Ireland

Dr. Matthias Fischer Danone Baby Nutrition Germany

Dr. Cliodhna Foley-Nolan safefood Ireland

Dr. Matilda Freund Kraft Foods United States

Prof. Nathalie Gontard Université Montpellier II France

Dr. Paul A. Hall AIV Microbiology & Food Safety Consultants, LLC United States

Prof. Dr. Eberhard Haunhorst Lower Saxony State Office for Consumer Protection and Food Safety Germany

Dr. Jeljer Hoekstra National Institute for Public Health and the Environment The Netherlands

Dr. Paul in t'Veld Food and Consumer Protection Safety Authority The Netherlands

Dr. Tim Jackson Nestle USA, Inc. United States

Dr. Lee-Ann Jaykus North Carolina State University United States Dr. Chris Jones UK Food Standards Agency United Kingdom

Dr. Ib Knudsen Danish Veterinary and Food Administration Denmark

Prof. Krzystof Kwiatek National Veterinary Institute of Pulawy Poland

Dr. Alexandre J.L. Leclercq Institute Pasteur - CNR Listeria France

Ms. Vickie Lewandowski Kraft Foods United States

Dr. Wolf Maier European Commission Delegation United States

Dr. Jeanne-Marie Membre Unilever, SEAC United Kingdom

Dr. Peter McClure Unilever, SEAC United Kingdom

Dr. Aline Metris Institute of Food Research United Kingdom

Dr. Clare Mills Institute of Food Research United Kingdom

Dr. Roland Ernest Poms ICC-International Association for Cereal Science and Technology Austria

Dr. Mohammad Qasim Chaudhry Central Science Laboratory Department for Environment, Food and Rural Affairs United Kingdom

Mr. Alan Reilly Food Safety Authority of Ireland Ireland

Dr. Benoit Schilter Nestle Switzerland

Dr. Michele Smoot Silliker, Inc. United States

Dr. Stefan Toepfl DIL - German Institute of Food Technologies Germany

Prof. Mieke Uyttendaele Ghent University Belgium

Dr. Nico van Belzen ILSI Europe Belgium

Dr. Ian Williams Centers for Disease Control and Prevention United States

Dr. Anett Winkler Kraft Foods Germany

## DAY 1 WEDNESDAY, 7 OCTOBER 2009

#### 08.00-9.00

#### Workshop Registration 09.00-12.00 Workshop 1 & 2 Additional Registration Fee Required WORKSHOP 1 - Sponsored by the ComBase project of the Institute WORKSHOP 2 - ILSI Europe Sponsored of Food Research, UK Predictive Modelling: Principles and Tools Risk Assessment approaches to Setting Thermal Processing Chair, Tim Jackson Instructors, Aline Metris and Jozsef Baranyi Introduction to ILSI Europe Introduction: Predictive modelling and the ComBase Initiative Nico van Belzen Browsing and extracting data from the ComBase Introduction to the ILSI thermal processing activity database - interpretation of data (Hands-on exercises) Andy Davies Predictive modelling: Primary models and fitting sigmoid History of thermal process and development of safe harbours curves to data from ComBase Francóis Bourdichon Secondary models - predictions using ComBase Predictor The place of thermal processing in a full chain approach (Hands-on exercises) Mieke Uyttendaele Coffee Break Coffee Break Predictive models in dynamic conditions Quantification of microbial inactivation and examples Jeanne-Marie Membre Using ComBase Predictor & Perfringens Predictor for dynamic temperature profiles (Hands-on exercises) Achieving the food safety objective with the thermal process David Bresnahan Characterizing and quantifying model performance: real food scenarios Validation and acceptance of thermal processes Tim Jackson QA session and personal consultations QA session and panel discussion 12.00-13.00

#### Networking Luncheon for Workshop Attendees

#### 10.00-19.30

Registration Open		
13.30-16.30 Semin	ar 1 & 2 Open to All Attendees	
SEMINAR 1 Cronobacter (Enterobacter sakazakii) Chairs, Patrick Wall and Hilde Kruse Molecular detection methods for Cronobacter Seamus Fanning	<b>Methods and Method Validation</b> Chair, <i>Stefano Colombo</i> Overview of standard methods development of ISO and CEN <i>Alexandre Leclercq</i>	
Best practice in powdered infant formula manufacturing facilities <i>Matthias Fischer</i>	AOAC versus ISO validations - commonalities and differences Michele Smoot	
Coffee Break	Coffee Break	
FAO/WHO risk assessments on <i>Cronobacter</i> spp. in powdered infant formula and follow-up formula Sarah Cahill	Advancement in method validation standard (ISO16140) Paul in't Veld	
Communicating the safe PIF message Cliodhna Foley-Nolan	From local to EU regulation: adapting to a rapidly changing regulatory environment - the Polish model Krzystof Kwiatek	
Roundtable discussion	Roundtable discussion	
SEMINAR 2		
18.00-19.00 Keynote Address		
Microbial Risk Assessment: Old and New Challenges - Bernd Appel, German Federal Institute of Risk Assessment		
19.00-20.30		

19.00-20.30

Opening Reception in the IAFP Exhibit Hall

## **CALL FOR POSTER PRESENTATIONS**

In conjunction with the symposium, a technical poster session will be conducted. Persons interested in displaying poster presentations are encouraged to submit an abstract (300 words or less) for consideration. Abstracts must be received by 11 August 2009. Notification of acceptance will be sent via E-mail not later than 1 September.

Students are encouraged to apply for the Student Poster Competition. Abstracts must be submitted online. Visit www.foodprotection.org for instructions

# DAY 2

### **THURSDAY, 8 OCTOBER 2009**

08.	00-	18.	00
	00		00

	Registration Open	
08.30-10.15	Plenary Session 1	

Introduction to IAFP and the Symposium, Vickie Lewandowski, IAFP President

Food Safety in Germany, *Eberhard Haunhorst*, Lower Saxony State Office for Consumer Protection and Food Safety

The Safety of Imported Foods - EU Perspective, Wolf Maier, European Commission Delegation

10.15-11.00		
Coffee Break		
11.00-12.30	Plenary Session 2	

Food Safety in the European Union: ECDC's Role in Tracking the Burden of Disease and Trends, Andrea Ammon, ECDC

The Irish Dioxin Crisis: Six Days that Shook the Nation, Alan Reilly, Food Safety Authority of Ireland

12.30-14.00		
Networking Luncheon		
14.00-15.30 Parallel	15.30 Parallel Sessions	
<ul> <li>S1 - Salmonella and Low-moisture Foods Chair, Peter McClure</li> <li>Vulnerability and control options in the chocolate supply chain Jeff Banks</li> <li>Control of Salmonella in peanuts and peanut products Paul Hall</li> <li>Validation of industrial processes with respect to food safety Anett Winkler</li> </ul>	<ul> <li>S2 - Chemical Contaminants in Foods - ILSI Europe Sponsored Chair, Ib Knudsen</li> <li>Emerging issues in chemical contaminants - historical issues, current and future topics Benoit Schilter</li> <li>Overview of heat processing contaminants in food - a case study on 3-MCPD esters Ib Knudsen</li> <li>Risk-benefit assessment of heat processing contaminants - example of acrylamide Jeljer Hoekstra</li> </ul>	
15.30-16.15		
Coffe	ee Break	
16.15-17.45		
S3 - Round Table - Dealing with Global Regulations, The Listeria Case Chairs, Michael Brodsky and Ciaran Conway Increased cases of Listerosis in the EU Andrea Ammon Panel discussion on challenges of different regulations for exported foods Andrea Ammon, Matilda Freund and Peter McClure	<b>S4 - Food Packaging Safety and Emerging Issues</b> Chair, <i>Benoit Schilter</i> Novel food packaging technologies and emerging safety issues <i>Nathalie Gontard</i> Mycotoxins and recent legislations <i>Simon Edwards</i>	
19.00-23.00		

bioMerieux Sponsored Evening Event

## HOTEL RESERVATIONS

IAFP has arranged a special rate with Estrel Hotel of €141,50 single and €170 double. Rates include buffet breakfast and taxes (taxes subject to change based on current VAT). Reserve your room by using the online reservation available on the IAFP Web site.

# DAY 3

### FRIDAY, 9 OCTOBER 2009

#### 08.00-16.30

08.00-16.30			
Registration Open			
08.30-10.00 Parallel	Parallel Sessions		
<ul> <li>S5- Water Quality and its Relation to Food Quality and Safety - ILSI Europe Sponsored</li> <li>Chairs, Michele Storrs and Fabrice Peladan</li> <li>The significance of water in food production, processing, and preparation</li> <li>Mieke Uyttendaele</li> <li>Emerging water quality issues which may have substantial impact on food safety</li> <li>Lee-Ann Jaykus</li> </ul>	S6 - Novel Processing Technologies and Food Safety Chairs, Helmut Steinkamp and Dietrich Knorr Novel technologies and legislation Chris Jones Examples of novel technologies, high pressure and pulsed electric fields Stefan Toepfl		
10.00-10.45			
Coffee Break			
10.45-12.15			
<b>S7 - Prepared but Not Ready-to-Eat Foods</b> Chairs, <i>Han Joosten and Andy Davies</i> Microbiological safety issues with prepared but not ready-to-eat foods: a category doomed for extinction? <i>Paul Hall</i>	<b>S8 - Allergens in Food</b> Chair, <i>Sigrid Haas-Lauterbach</i> Patterns and prevalence of food allergies - implications for food allergen management <i>Clare Mills</i>		
<i>Salmonella</i> in prepared but not ready-to-eat foods Ian Williams	Harmonisation of food allergen testing Roland Ernest Poms		
12.15-13.45			
Networking Luncheon			
13.45-16.15     Plenary Session 3			

Nanotechnology: its Safety Impact on Food Production, *Mohammad Qasim Chaudhry*, Central Science Laboratory More Foodborne Outbreaks - Does it Indicate the Food is Less Safe?, *Ian Williams*, Centers for Disease Control and Prevention Food Safety versus Food Security: A Global Challenge, *Sarah Cahill*, Food and Agriculture Organization of the United Nations Session Wrap Up, *Vickie Lewandowski*, IAFP President

## SPONSORSHIP & EXHIBITION OPPORTUNITIES

Be recognized as a sponsor and exhibit at the Fifth European Symposium on Food Safety. As a sponsor, your company will be acknowledged on the IAFP Web site and promoted to all attendees at the symposium. In addition, complimentary space will be provided for your stand in the exhibit area. Contact the IAFP office for additional information.

On behalf of the Organizing Committee we are delighted to invite you to the International Association of Food Protection's Fifth European Symposium on Food Safety in **Berlin, 7-9 October 2009**. The conference is organized in collaboration with the International Life Sciences Institute Europe, the World Health Organization and the Food and Agriculture Organization of the United Nations. IAFP's previous European conferences were held in Prague, Barcelona, Rome and Lisbon. New for 2009, IAFP's European Symposium has expanded to a three-day conference, featuring pre-meeting workshops and concurrent sessions.

The symposium entitled "Advancements in Food Safety" is shaping the future of food safety by providing a forum for the exchange of ideas with colleagues from across Europe working in industry, government and academia.

This year's program has been specifically designed to facilitate your interaction with other food safety professionals as well as the presenters and offers many opportunities to meet and exchange information on food safety, including workshops, exhibits and poster sessions.

We welcome you to Berlin for what is sure to be an exciting and productive symposium. We shall also endeavour to make your stay in Berlin as pleasant as possible and look forward to meeting you at the social events. Register early as places will go quickly!

European Symposium Organizing Committee

The mission of the International Association for Food Protection and purpose of the European Symposium is "to provide food safety professionals worldwide with a forum to exchange information on protecting the food supply." Join us to learn from and communicate with the many, recognized food safety experts from around the world. The Symposium is an excellent forum to gain knowledge about the latest developments and techniques in food science and safety.

# **REASONS TO ATTEND**

- To visit with expert authorities on food safety in an informal, friendly environment
- To learn about IAFP and to meet IAFP Members from Europe, North America and around the world
- To receive the latest, up-to-date information on "Advancements in Food Safety"
- To meet with colleagues from across Europe working in government, academia and industry

# FOUR EASY WAYS TO REGISTER



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