

PRELIMINARY PROGRAMME (04 January 2019)

<i>Sunday</i> <i>24 March</i>	14:00	Registration
	17:00-19:30	Welcome reception
<i>Monday</i> <i>25 March</i>	09:00-13:00	<p style="text-align: center;">Opening, introduction, plenary session</p> <ul style="list-style-type: none"> • Louise O. Fresco, President of the Executive Board, Wageningen University & Research, The Netherlands • Hans Verhagen, Senior Scientific Adviser in European Food Safety Authority (EFSA), Italy • Elke Anklam, Director Joint Research Centre of the European Commission of Directorate F: Health, Consumers and Reference Materials • Ali Badarneh, Industrial Development Officer at UNIDO, Department of Agri-Business Development - UNIDO's approach to food safety capacity building • Alina Levitskaya, Rector, North-Caucasus Federal University, Stavropol, Russian Federation - The role of universities in the development of global food safety systems
	13.00-14.00	Lunch

	14:00-17:30	1	<p>FOOD MICROBIOLOGY (jointly with ICMSF (International Commission on Microbiological Specification for Foods))</p> <ul style="list-style-type: none"> • Stanley Brul, Professor of Molecular Biology, Director Biomedical Sciences University of Amsterdam (FNWIAMC), Head Dept. of Molecular Biology & Microbial Food Safety, Swammerdam Institute for Life Sciences, University of Amsterdam, The Netherlands - Anti-Microbial Resistance in the Food Chain • Leon Gorris, Director for regulatory affairs, Unilever, London, UK - Harmonisation of Microbial Specifications for food safety management: from analytical methods, HACCP to Food Safety Objectives • Marcel Zwietering, Professor in Food Microbiology, Wageningen University, Netherlands - Use of data for assessing process control and product acceptance leading to advice of specification for various product categories • Martin Cole, Science Director at CSIRO (Commonwealth Scientific and Industrial Research Organisation), Sydney, Australia - Managing Food Safety and Stability in the Context of Global Megatrends • Xianming Shi, Professor in Food Microbiology, Head of Department, Shanghai Jiao Tong University, China - • Christoph Wienken, Chief Technology Officer, Freshdetect, Munich, Germany - Fast detection of microbial contamination at the border 	2	<p>FOOD CHEMISTRY</p> <ul style="list-style-type: none"> • Keynote: Franco Pedreschi, Head of the Department of the Chemical Engineering and Bioprocess, Pontifica Universidad Catolica de Chili, Santiago, Chile - Potentially Toxic Food Components Formed by Excessive Heat Processing • Bojan Šarkanj, Assistant Professor, Faculty of Food Technology, Josip Juraj Strossmayer University of Osijek, Croatia - Preventing mycotoxin production in staple food • Vishweshwaraiah Prakash, Vice President, International Union of Nutritional Sciences (IUNS), Former Director of CFTRI and Distingusihed Scientist of CSIR (India), Mysore, India - The Role of Fundamental Chemistry for Harmonization of Food Laws through Science and Evidence based Regulations • David Mangan, Megazyme, Wicklow, Ireland - Measurement of β-glucan in mushroom products • Dr. Gerald Moy, Food Safety Consultants International, Geneva, Switzerland; formerly Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland - GEMS/Food Consumption Cluster Diets – Assessing Exposure to Chemicals in the Diet
Tuesday 26 March	09:00-11:00	3	<p>FOOD SCIENCE, EDUCATION AND COMMUNICATION</p> <ul style="list-style-type: none"> • Jamuna Prakash, Dept. of Food Science and Nutrition, University of Mysore, Karnataka, India - Education of food handlers at all levels • María S. Tapia, Institute of Food Science and Technology. Faculty of Science, Central University of Venezuela, Caracas, Venezuela - The Venezuelan issue: a particular challenge for food security and safety • Folake Henshaw, College of Food Science and Human Ecology, Department of Food Science & Technology, University of Agriculture Abeokuta, Nigeria - The role of Food Safety Education in improving Food safety in the West African subregion • Nevena Hristozova, Scircle, Brussels, Belgium - Science communication in local languages - the importance of science outreach in languages other than English 	5	<p>GENOMICS AND GENETICS</p> <ul style="list-style-type: none"> • Firouz Darroudi, Director of Biomedical Research, and Head of Section of Radiation Genetic and Chemical Mutagenesis, Department of Health Sciences, University College North Atlantic, Doha - State of Qatar and Director, Center of Human Safety & Health, and Diagnostic Genome Analysis, Red Crescent Hospital, Dubai - United Arab Emirates - Application of animal and animal alternative models for food safety assessment: advantages and pitfalls

	11:00-13:00	4	CONSUMER AWARENESS, LABELLING, ADVERTISING <ul style="list-style-type: none"> • Ismail Odetokun, Department of Veterinary Public Health & Preventive Medicine, University of Ilorin (Ibadan), Nigeria- Harmonization of religious certification • Hamid Ezzatpanah, Department of Food Science and Technology, Science and Research Branch, Islamic Azad University-Science and Research Branch, Tehran, Iran - Halal Food Debate: A comparative study of Halal Food Law in Different Countries • Dmitri Chr. Kulyov and Ileana Negruzza, All-Russia Research Institute for Food Additives, Saint-Petersburg, Russian Federation. Chair GHI WG Nomenclature of Food Safety and Quality - Globally harmonized food safety nomenclature • Iuliana Vintilă, Dunarea de Jos University of Galati, Romania - Global Issues in Harmonization of Nutrition Legislation 		
	13:00-14:00	Lunch			
	14:00-17:30	Excursions and Sightseeing tour			
Wednesday 27 March	09:00-13:00	6	FOOD SAFETY ASSESSMENT AND FOOD LAWS <ul style="list-style-type: none"> • Goran Kumrić, Communications and External Relations Department, European Food Safety Authority (EFSA) - EFSA and stakeholder engagement • Adina Baicu, University of Agronomic Sciences and Veterinary Medicine Bucharest, Romania - Risk communication • Bernd van der Meulen, European Institute for Food Law, Wageningen University, The Netherlands- Decision making based on risk analysis • Miomir Niksic, Department of Industrial Microbiology, Faculty of Agriculture, University of Belgrade, Serbia - Recent Mycotoxin Issues in Serbia and globally relevant lessons learned • Aman Wirakartakusumah, Scientific Director at International life sciences institutes (ILSI) South East Asia region - 	7	FACTORY DESIGN AND FOOD SAFETY (Jointly with EHEDG) <ul style="list-style-type: none"> • Andrey Bratsikhin, North-Caucasus Federal University, Stavropol, Russian Federation - The need for a Master Degree in hygienic food processing • John Holah, Technical Director, Holchem Laboratories Ltd, Bury, UK - How to produce “Safe Food” during a renovation / restructuring of the Production Plant • Frank Moerman, Katholieke Universiteit Leuven, Belgium - Food contamination due to poorly managed airflows in the food factory • Max Hesse, Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany - Importance that cleanliness test methods are similar everywhere • Eirin Marie Skjøndal Bar, Norwegian University of science and technology (NTNU), Trondheim, Norway - Active student learning in hygienic design teaching in higher education

	14:00-16:00	8	GLOBAL FOOD SAFETY INCIDENTS <ul style="list-style-type: none"> • Lucia Anelich, South African Association for Food Science and Technology (SAAFoST) and Anelich Consulting, South Africa - The largest outbreak ever of <i>Listeria Monocytogenes</i>, lessons learned 	9	ETHICS IN THE FOOD CHAIN (joint with ISEKI) <ul style="list-style-type: none"> • Yasmine Motarjemi, International Consultant in Food Safety Management, Geneva, Switzerland - Whistle blowing in the food industry • Chin-Kun Wang, Past-President, International Society of Nutraceuticals and Functional Foods, Taichung, Taiwan, Chair GHI WG Global Incident Alert Network - Global food safety incident alert network • Peter Overbosch, GHI, Vienna, Austria, Chair GHI WG Ethics in food safety practices, - Ethics and food safety professionals
	16:00-17:30	10	FOOD SAFETY AND NUTRITION SECURITY <ul style="list-style-type: none"> • Keynote: Fred Brouns, Maastricht University, Advisor Faculty of Health, Medicine and Life Sciences, Maastricht, The Netherlands - Are low-carbohydrate-high-fat/protein diets recommendable, safe and sustainable? • Viduranga Waisundara, Australian College of Business & Technology - Kandy Campus, Sri Lanka • Mark Shamtsyan, St. Petersburg State Institute of Technology, Department of Technology of Microbiological Syntheses, St. Petersburg, Russian Federation - Untapped potential of mushrooms for the well being and for food industry • Dr. Gerald Moy, Food Safety Consultants International, Geneva, Switzerland; formerly, Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland - Total Diet Studies – Assessing Chemical and Nutritional Hazards in Food • Purabi Bose, Landing Together, Mumbai, India - Food Safety for Food Security: Analysing Right to Food 	11	FOOD PACKAGING SAFETY DEVELOPMENTS, STANDARDIZATION AND REGULATION <ul style="list-style-type: none"> • Alejandro Ariosti, National Institute of Industrial Technology (INTI), Plastics Centre, Buenos Aires, Argentina - Safety of food contact materials • Mona Popa, Faculty of Biotechnology, University of Agronomic Sciences and Veterinary Medicine, Bucharest, Romania - Nanostructures in food packaging
	19:00-22:00	Congress dinner			

Thursday 28 March	09:00-10:30	12	NANO AND OTHER TECHNOLOGIES FOR FOOD SAFETY AND SECURITY: STATE OF THE ART <ul style="list-style-type: none"> • Ralf Greiner, Head of Department, Federal Research Institute of Nutrition and Food, Department of Food Technology and Bioprocess Engineering, Max Rubner-Institut, (MRI), Karlsruhe, Germany - Perceived and real risk of the use of nanomaterials in the food sector • An-I Yeh, Distinguished Professor, Graduate Institute of Food Science and Technology, National Taiwan University, Taipei, Taiwan - Current and potential future applications of nanomaterials in the food sector • Chi-Hao Lee, Taiwan FDA, Taipei, Taiwan - Current legislation in respect to food applications of nanomaterials worldwide • Ralf Greiner, MRI, Karlsruhe, Germany - Possibilities and challenges to quantify and characterize engineered nanomaterials in food matrices 	13	FOOD WASTES, RECYCLING WASTES FOR GENERATING A CLEAN ENVIRONMENT <ul style="list-style-type: none"> • Theofania Tsironi, Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece and Co-chair GHI WG Regulatory aspects of reducing postharvest losses (GHI) - Shelf life extension for minimizing food waste: The case of reducing fish waste through novel processing and packaging
	11:00-13:00	Time to make a change: Declaration for improving food safety and food security standards globally			