

## GHI Congress - Sessions and Presentations

Monday, 25 March 2019

Room Rotterdam

### OPENING, INTRODUCTION, PLENARY SESSION

*Chairs: Huub Lelieveld and Firouz Darroudi*

09.00 - 09.05	<b>Huub Lelieveld</b> , President Global Harmonization Initiative (GHI) <b>Welcome</b>
09.05 - 09.35	<b>Louise O. Fresco</b> , President of the Executive Board, Wageningen University & Research, The Netherlands
09.35 - 10.05	<b>Hans Verhagen</b> , Senior Scientific Adviser in European Food Safety Authority (EFSA), Italy
10.35 - 11.10	Break
11.10 - 11.40	<b>Ali Badarneh</b> , Industrial Development Officer at UNIDO, Department of Agri - Business Development <b>UNIDO's approach to food safety capacity building</b>
11.40 - 12.10	<b>Alina Levitskaya</b> , Rector, North - Caucasus Federal University, Stavropol, Russian Federation <b>The role of universities in the development of global food safety systems</b>
12.10 - 12.40	<b>Nathalie Persson - Andrianasitera</b> , International Foundation for Science, IFS, Stockholm, Sweden <b>The International Foundation for Science, enabling developing countries young scientists to be agents for the harmonisation of food safety regulations</b>
12.40 - 14.00	Lunch break

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### FOOD MICROBIOLOGY

Jointly with the International Commission on Microbiological Specification for Foods (ICMSF)

*Chairs: Olga Martín-Belloso and Marcel Zwietering*

14.00 - 14.30	<b>Keynote</b> <b>Stanley Brul</b> , 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 <b>Anti - Microbial Resistance in the Food Chain</b>
14.30 - 14.50	<b>Leon Gorris</b> , Director for regulatory affairs, International Commission on Microbiological Specifications for Foods (ICMSF), The Netherlands <b>Harmonisation of Microbial Specifications for food safety management from analytical methods, HACCP to Food Safety Objectives</b>
14.50 - 15.10	<b>Marcel Zwietering</b> , Professor in Food Microbiology, Wageningen University, The Netherlands <b>Use of data for assessing process control and product acceptance leading to advice of specification for various product categories</b>
15.10 - 15.30	<b>John Donaghy</b> , Corporate Food Safety Microbiologist, Nestlé Quality Assurance Centre/Corporate - Quality Management, Nestlé S.A., Vevey, Switzerland <b>Managing Food Safety and Stability in the Context of Global Megatrends</b>
15.30 - 16.00	Break
16.00 - 16.20	<b>Sarah Elshahat</b> , Centre for Public Health, Queen's University Belfast, Belfast, UK <b>The use of meat thermometers from a food safety perspective. North America versus Europe</b>
16.20 - 16.40	<b>Asseta Kagambega</b> , University Ouaga I Pr Joseph Ki - Zerbo, Ouagadougou, Burkina Faso <b>Salmonella spp. and Campylobacter spp. in poultry faeces and carcasses in Ouagadougou, Burkina Faso</b>
16.40 - 17.00	<b>Hongman Hou</b> , Dalian Polytechnic University, Dalian, China <b>Study on characteristics and inhibition of Hafnia alvei form aquatic products</b>
17.00-17.20	<b>Angela Parry-Hanson Kunadu</b> , Department of Nutrition and Food Science, University of Ghana, Accra, Ghana - <b>Occurrence of significant microbiological hazards and antimicrobial resistant Salmonella at live bird market operations in Accra, Ghana</b>

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**FOOD CHEMISTRY**

*Chairs: Gerald Moy and Franco Pedreschi Placencia*

14.00 - 14.30	<b>Keynote</b> <b>Franco Pedreschi Placencia</b> , Head of the Department of the Chemical Engineering and Bioprocess, Pontifica Universidad Catolica de Chili, Santiago, Chile <b>Potentially Toxic Food Components Formed by Excessive Heat Processing</b>
14.30 - 14.50	<b>Vishweshwaraiah Prakash</b> , Vice President, International Union of Nutritional Sciences (IUNS), Former Director of CFTRI and Distinguished Scientist of CSIR (India), Mysore, India <b>The Role of Fundamental Chemistry for Harmonization of Food Laws through Science and Evidence based Regulations</b>
14.50 - 15.10	<b>Joe Regenstein</b> , Department of Food Science, Cornell University, Ithaca, NY, USA <b>Correct, reliable, globally harmonized determination of protein in food</b>
15.10 - 15.30	<b>David Mangan</b> , Megazyme, Wicklow, Ireland <b>Measurement of <math>\beta</math> - glucan in mushroom products</b>
15.30 - 16.00	Break
16.00 - 16.20	<b>Michael Murkovic</b> , Graz University Of Technology, Graz, Austria <b>Furfuryl alcohol a potentially toxic compound formed during roasting of coffee</b>
16.20 - 16.40	<b>David Mangan</b> , Megazyme, Bray, Ireland <b>Accurate measurement of dietary fiber and dietary fiber components</b>
16.40 - 17.00	<b>Gerald Moy</b> , Food Safety Consultants International, Geneva, Switzerland; formerly Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland <b>GEMS/Food Consumption Cluster Diets – Assessing Exposure to Chemicals in the Diet</b>
17.00 - 17.20	<b>Angelique Vandemoortele</b> , University Ghent, Ghent, Belgium <b>Reactivity of free malondialdehyde in oil-in-water emulsion during in vitro digestion</b>
17.20 - 17.40	<b>Marilia Penteado Stephan</b> , Embrapa Agroindustria de Alimentos, Guaratiba, Brazil, Federal University of State of Rio de Janeiro, Rio de Janeiro, Brazil <b>Simple scientific - molecular strategy to standardize and guarantee the safety of artisanal cheese produced in Brazil</b>

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Side meetings

Time	Meeting	Meeting Chair	Room
18.00 - 19.00	Leadership	Huub Lelieveld	Rotterdam
18.00 - 19.00	WG Packaging materials	Alejandro Aeriosti	Zandvoort
18.00 - 19.00	WG Food Chemistry	Franco Pedreschi	Amsterdam
19.00 - 20.00	Supervisory Board	Michaela Pichler	Rotterdam
19:00 - 20:0	WG Food Microbiology	Stanley Brul	Amsterdam
19.00 - 20.00	WG Genetic toxicology and Genomics	Firouz Darroudi	Zandvoort

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### FOOD SCIENCE, EDUCATION AND COMMUNICATION

*Chairs: Nathalie Persson-Andrianasitera and Nevena Hristozova*

09.00 - 09.20	<b>Jamuna Prakash</b> , Dept. of Food Science and Nutrition, University of Mysore, Karnataka, India <b>Education of food handlers at all levels</b>
09.20 - 09:40	<b>Folake Henshaw</b> , College of Food Science and Human Ecology, Department of Food Science & Technology, University of Agriculture Abeokuta, Nigeria <b>The role of Food Safety Education in improving Food safety in the West African sub region</b>
09:40 - 10.00	<b>Nevena Hristozova</b> , Scircle, Brussels, Belgium <b>Science communication in local languages - The importance of science outreach in languages other than English</b>
10.00 - 10.20	<b>Adebukunola Mobolaji Omemu</b> , Federal University of Agriculture, Abeokuta. College of Food Science and Human Ecology, Department of Hospitality and Tourism, Abeokuta, Nigeria <b>Food safety knowledge, attitude and practices of university students in Nigeria</b>
10:20 - 10:40	<b>Stefan Jansson</b> , Department of Plant Physiology, Umeå University, Umeå, Sweden <b>How gene editing could be regulated</b>
10.40 - 11.10	Break

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### CONSUMER AWARENESS, LABELLING, ADVERTISING

*Chairs: Vishweshwaraiah Prakash and Iuliana Vintilă*

11.10 - 11.30	<b>Joe Regenstein</b> , Department of Food Science, Cornell University, Ithaca, NY, USA <b>How to harmonize religious food laws respectfully</b>
11.30 - 11.50	<b>Hamid Ezzatpanah</b> , Department of Food Science and Technology, Science and Research Branch, Islamic Azad University - Science and Research Branch, Tehran, Iran <b>Halal Food Debate. A comparative study of Halal Food Law in Different Countries</b>
11.50 - 12.10	<b>Iuliana Vintilă</b> , Dunarea de Jos University of Galati, Romania <b>Global Issues in Harmonization of Nutrition Legislation</b>
12.10 - 12.30	<b>Sazedul Hoque</b> , Department of Fisheries Technology, Faculty of Fisheries, Patuakhali Science and Technology University, Patuakhali - 8602, Bangladesh <b>Formalin exposure through fish consumption and its associated public health risk in southern Bangladesh</b>
12.30 - 12.50	<b>Christelle Bou-Mitri</b> , Notre Dame University-louaize, Zouk Mickael, Lebanon <b>Nutrition and Health Claims Status in Lebanon</b>
12.50 - 14.00	Lunch break and poster viewing
14.00 - 17.00	Excursions and Sightseeing tour

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### GENOMICS AND GENETICS

*Chairs: Joe Regenstein and Firouz Darroudi*

09.00 - 09.30	<b>Keynote</b> <b>Firouz Darroudi</b> , 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 <b>Application of animal and animal alternative models for food safety assessment. Advantages and pitfalls</b>
09.30 - 09.50	<b>Joe Regenstein</b> , Department of Food Science, Cornell University, Ithaca, NY, USA <b>The evolution of genetic manipulation of biological materials</b>
09.50 - 10.10	<b>Marie - Laurence Lemay</b> , Département de biochimie, de microbiologie, et de bio - informatique, Faculté des sciences et de génie, Université Laval, Québec City, Québec, Canada <b>How are genes modified? Cross breeding, mutagenesis and CRISPR - Cas9</b>
10.10 - 10.30	<b>Benard Oloo</b> , Egerton University, Nairobi, Kenya - <b>Meta - genomic characterization of microbial communities isolated at different nodes of indigenous chicken value chain in Kenya</b>
10.30 - 10.50	<b>Nelly Datukishvili</b> , State University, Tbilisi, Georgia <b>DNA-based multiplex technologies for identification of genetically modified foods</b>
10.50 - 11.30	Break

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**ETHICS IN THE FOOD CHAIN (jointly with ISEKI)**

*Chairs: Rui Costa and Peter Overbosch*

11.30 - 11.50	<b>Yasmine Motarjemi</b> , International Consultant in Food Safety Management, Geneva, Switzerland <b>Whistle blowing in the food industry</b>
11.50 - 12.10	<b>Chin - Kun Wang</b> , Past - President, International Society of Nutraceuticals and Functional Foods, Taichung, Taiwan, GHI WG Global Incident Alert Network <b>Global food safety incident alert network</b>
12.10 - 12.30	<b>Peter Overbosch</b> , GHI, Vienna, Austria, Chair GHI WG Ethics in food safety practices, <b>Ethics and food safety professionals</b>
12:30 - 12:50	<b>Dominique Taeymans</b> , FoodREG Consult, Brent, Switzerland <b>Bring early the regulatory dimension in your food innovation process</b>
12.50 - 13.10	<b>Rui Costa</b> , CERNAS, Escola Superior Agrária, Coimbra, Instituto Politécnico de Coimbra, Portugal <b>Teaching food ethics</b>
13.10 - 14.00	Lunch break and poster viewing
14.00 - 17.00	Excursions and Sightseeing tour

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Side meetings

Time	Meeting	Meeting Chair	Room
14.00 - 17.00	Book launch event: Liber Amicorum Bernd van der Meulen	Anna Szajkowska, Altinai Urazbaeva and Bart Wernaart	Amsterdam
17.30 - 18.30	Ambassadors	Alina Gostin	Rotterdam
17.30 - 18.30	WG Education and Training	Jamuna Prakash	Amsterdam
17.30 - 18.30	WG Ethics in food safety practices	Peter Overbosch	Zandvoort
18.30 - 19.30	WG Mycotoxins	Mark Shamtsyan	Amsterdam
18.30 - 19.30	WG Global Incident Alert Networks	Chin-Kun Wang	Zandvoort

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### FOOD SAFETY ASSESSMENT AND FOOD LAWS

*Chairs: Bernd van der Meulen and Dominique Taeymans*

09.00 - 09.20	<b>Adina Baicu</b> , University of Agronomic Sciences and Veterinary Medicine Bucharest, Romania <b>Risk communication</b>
09.20 - 09.40	<b>Bernd van der Meulen</b> , European Institute for Food Law, Wageningen University, The Netherlands <b>Decision making based on risk analysis</b>
09.40 - 10.00	<b>Dumitru Mnerie</b> , Politehnica University Timișoara, Romania <b>Some aspects regarding food risk management in the food industry</b>
10.00 - 10.20	<b>Iuliana Vintilă</b> , Dunarea de Jos University of Galati, Faculty of Food Science and Engineering, Galati, Romania <b>The level of compliance with harmonized nutritional care standards in the catering services unit from a regional military hospital</b>
10.20 - 10:40	<b>Hans Marvin</b> , Wageningen Food Safety Research, Wageningen, The Netherlands <b>Big data in food safety; prediction of chemical food safety hazards and food fraud</b>
10.40 -11.00	<b>Rimantas Venskutonis</b> , Department of Food Technology, Kaunas University of Technology, Kaunas, Lithuania <b>Hemp phytocannabinoids for foods and nutraceuticals. To allow or not to allow?</b>
11.00 - 11.30	Break
11.30 - 11.50	<b>Rimantas Venskutonis</b> , Department of Food Technology, Kaunas University of Technology, Kaunas, Lithuania <b>Hemp phytocannabinoids for foods and nutraceuticals. To allow or not to allow?</b>
11.50 - 12.10	<b>Alie de Boer</b> , Maastricht University, Venlo, The Netherlands <b>Scientific assessments in European food law making it future - proof</b>
12.10 – 12.30	<b>Gabor Molnar</b> , Laval University, Quebec city, Québec, Canada <b>The evolution of ‘recognizing other food control systems’ as equivalent</b>
12.30 - 12.50	<b>Maged Eid</b> , Mefosa, Beirut, Lebanon <b>Economic Harmonization: Opportunities and Challenges in the New World Order 2" (A Case study. Lebanon &amp; EU)</b>
12:50 - 14.00	Lunch break and poster viewing

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### FACTORY DESIGN AND FOOD SAFETY (Jointly with EHEDG)

*Chairs: John Holah and Eirin Marie Skjøndal Bar*

09.00 - 09.20	<b>Andrey Bratsikhin</b> , North - Caucasus Federal University, Stavropol, Russian Federation <b>The need for a master's degree in hygienic food processing</b>
09.20 - 09.40	<b>John Holah</b> , Technical Director, Holchem Laboratories Ltd, Bury, UK <b>How to produce "Safe Food" during a renovation / restructuring of the Production Plant</b>
09.40 - 10.00	<b>Max Hesse</b> , Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany <b>Importance that cleanability test methods are similar everywhere</b>
10.00 - 10.20	<b>Frank Moerman</b> , Katholieke Universiteit Leuven, Belgium <b>Food contamination due to poorly managed airflows in the food factory</b>
10.20 - 10.40	<b>Eirin Marie Skjøndal Bar</b> , Norwegian University of Science and Technology (NTNU), Trondheim, Norway <b>Active student learning in hygienic design teaching in higher education</b>
10.40 - 11.00	<b>Dumitru Mnerie</b> , Politehnica University Timisoara <b>Hygienic Welding - a guarantee for a cleaner food manufacturing</b>
11.00 - 11.30	Break
11.30 - 11.50	<b>Cees van Elst</b> , QAssurance, Van Nelle Plant, Rotterdam, The Netherlands <b>Managing real - time compliance in the Food Supply Chain</b>
11.50 - 12.10	<b>Maikel van Orsouw</b> , Rösler Benelux B.V., Oss, The Netherlands <b>Water jet blasting for improving stainless steel surfaces</b>
12.10 - 14.00	Lunch break and poster viewing

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Room Delft

### MYCOTOXINS

*Chairs: Xianming Shi and*

09.00 - 09.20	<b>Adewale Obadina</b> , Federal University Of Agriculture, Abeokuta, Abeokuta, Nigeria <b>Food safety in the rapid transformation of food systems in Africa</b>
09.20 - 09.40	<b>L.K. Nyanga</b> , University of Zimbabwe, Institute of Food, Nutrition and Family Sciences, Mt Pleasant Harare, Zimbabwe <b>Effectiveness of hermetic technology in limiting aflatoxin exposure in women and children from smallholder farming areas</b>
09.40 - 10.00	<b>Karina Grigoryan</b> , Yerevan State University, Department of Microbiology, Yerevan, Armenia <b>Mycological safety of herbal teas</b>
10.00 -10.20	<b>Bojan Šarkanj</b> , Assistant Professor, Department of Food Technology, University North, Koprivnica, Croatia <b>Preventing mycotoxin production in staple food</b>
10.20 - 10.40	<b>Eniola Oni</b> , Federal University Of Agriculture , Nigeria, Abeokuta, Nigeria <b>Detoxifying Potentials of Two Indigenous Adsorbents. Imarsil and Activated Charcoal in the Reduction of Aflatoxin in vegetable oils</b>
10.40 - 11.00	<b>Miomir Niksic</b> , Department of Industrial Microbiology, Faculty of Agriculture, University of Belgrade, Serbia <b>Recent Mycotoxin Issues in Serbia and globally relevant lessons learned</b>
11.00 - 11.40	Break
11:40 - 12:00	<b>Prof. Dr. Jose Angel Perez Alvarez</b> , UMH Universidad Miguel Hernández. IPOA Research Group Agrifood Technology Department. Polytechnical High School of Orihuela, Orihuela, Spain <b>Blanching time effect on techno-functional properties of white, black and red quinoa flours</b>
12:00 - 12:20	<b>Ravishankar Gokare</b> , Dayananda Sagar Institutions, Bengaluru, India <b>Quality considerations of seaweeds for food applications</b>
12:20 - 14:00	Lunch break and poster viewing

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PLENARY Room Rotterdam

### FOOD SAFETY AND NUTRITION SECURITY

*Chairs: Gerald Moy and Jun Nishihira*

14.00 - 14.30	<b>Keynote</b> <b>Fred Brouns</b> , Maastricht University, Advisor Faculty of Health, Medicine and Life Sciences, Maastricht, The Netherlands <b>Are low - carbohydrate–high - fat/protein diets recommendable, safe and sustainable?</b>
14.30 - 14.50	<b>Mark Shamtsyan</b> , St. Petersburg State Institute of Technology, Department of Technology of Microbiological Syntheses, St. Petersburg, Russian Federation <b>Untapped potential of mushrooms for the wellbeing and for food industry</b>
14.50 - 15.10	<b>Gerald Moy</b> , Food Safety Consultants International, Geneva, Switzerland; formerly, Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland <b>Total Diet Studies – Assessing Chemical and Nutritional Hazards in Food</b>
15.10 - 15.30	<b>Purabi Bose</b> , Landing Together, Mumbai, India <b>Food Safety for Food Security. Analysing Right to Food</b>
15.30 - 16.00	Break
16.00 - 16.20	<b>Jan de Vries</b> , Stichting Nutrition in Transition, Gorssel, The Netherlands <b>Nutrition Sciences at a cross - road; what are proper research models to examine effects of nutrition on longevity</b>
16.20 - 16.40	<b>Karin Lenssen</b> , Maastricht University, Maastricht, The Netherlands <b>International perspectives on substantiating the efficacy of herbal dietary supplements and herbal medicines through evidence on traditional use</b>
16.40 - 17.00	<b>Jun Nishihira</b> , Hokkaido Information University, Department of Medical Management and Informatics, Hokkaido, Japan <b>Establishment of the research platform for safety and functionality of local foods through clinical intervention and information technology</b>
17.00 - 17.20	<b>Harry Aiking</b> , Institute for Environmental Studies, VU University, Amsterdam, The Netherlands <b>Food sustainability = Food security + Food safety + Feed back</b>
17.20-17.40	<b>Ermolaos Ververis</b> , European Food Safety Authority (EFSA), Parma, Italy - <b>Data used in the safety assessment of insects and products thereof as novel foods</b>
17.40 - 18.00	<b>Jos Kleinjans</b> , Department of Toxicogenomics, Maastricht University, Maastricht, The Netherlands <b>Dietary intake of carcinogens in humans; a toxicogenomics approach</b>
19.30 - 22.00	Congress dinner and award ceremony

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Side meetings

Time	Meeting	Meeting Chair	Room
13.00 - 13.50	WG Food Safety in relation to religious dietary laws	Isabella van Rijn	Zandvoort
18.00 - 19.00	WG Post harvest losses	Theofania Tsironi	Zandvoort
	WG Nutrition	Iuliana Vintila	Rotterdam
	WG Nanotechnology	Ralf Greiner / An-I Yeh	Amsterdam

Thursday, 28 March 2019

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**NANO AND OTHER TECHNOLOGIES FOR FOOD SAFETY AND SECURITY**

*Chairs: Zhengxing Chen and Meike van der Zande*

09.00 - 09.20	<b>Ralf Greiner</b> , Head of Department, Federal Research Institute of Nutrition and Food, Department of Food Technology and Bioprocess Engineering, Max Rubner - Institut, (MRI), Karlsruhe, Germany <b>Perceived and real risk of the use of nanomaterials in the food sector</b>
09.20 - 09.40	<b>An-I Yeh</b> , Distinguished Professor, Graduate Institute of Food Science and Technology, National Taiwan University, Taipei, Taiwan <b>Current and potential future applications of nanomaterials in the food sector</b>
09.40 - 10.00	<b>Chi - Hao Lee</b> , Taiwan FDA, Taipei, Taiwan <b>Current legislation in respect to food applications of nanomaterials worldwide</b>
10.00 - 10.20	<b>Ralf Greiner</b> , MRI, Karlsruhe, Germany <b>Possibilities and challenges to quantify and characterize engineered nanomaterials in food matrices</b>
10.20 - 10.40	<b>Meike van der Zande</b> , Wageningen Food Safety Research, Wageningen, The Netherlands <b>Oral exposure of nanomaterials; possibilities and challenges of current in vitro models and detection of nanomaterials in complex matrices</b>
10.40 - 11.00	<b>Zhengxing Chen</b> , National Engineering Laboratory for Cereal Fermentation Technology, Jiangnan University, Wuxi, China <b>Effect of ozone and electron beam irradiation on degradation of zearalenone and ochratoxin A</b>
11.00 - 11.40	Break
11.40 - 12.00	<b>Branka Mihaljević</b> , Ruđer Bošković Institute, Zagreb, Croatia <b>The research and development of food irradiation in Croatia</b>
12.00 - 12.20	<b>Sazedul Hoque</b> , Department of Fisheries Technology, Faculty of Fisheries, Patuakhali Science and Technology University, Patuakhali District, Bangladesh <b>UC Davis chimney dryer: A low - cost technology for improved quality dried fish (<i>Harpadon nehereus</i>) in southern Bangladesh</b>

Thursday, 28 March 2019

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**FOOD CONTACT MATERIALS, PACKAGING, OTHER FOODS, FOOD WASTES**

*Chairs: Theofania Tsironi and Mona Popa*

09.00 - 09.20	<b>Alejandro Ariosti</b> , National Institute of Industrial Technology (INTI), Plastics Centre, Buenos Aires, Argentina <b>Safety of food contact materials</b>
09.20 - 09.40	<b>Heidi Demaegdt</b> , Sciensano, Tervuren, Belgium <b>Release of trace elements from porcelain enameled tableware</b>
09.40 - 10.00	<b>Mona Popa</b> , Faculty of Biotechnology, University of Agronomic Sciences and Veterinary Medicine, Bucharest, Romania <b>Nanostructures in food packaging</b>
10.00 - 10.20	<b>John Gray</b> , School of Electrical and Electronic Engineering, The University of Manchester, Manchester, UK <b>An IoT (Internet of Things) enabled architecture for product traceability in food manufacturing</b>
10.20 - 10.40	<b>Theofania Tsironi</b> , 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 post - harvest losses (GHI) <b>Shelf life extension for minimizing food waste. The case of reducing fish waste through novel processing and packaging</b>
10.40 - 11.00	<b>María S. Tapia</b> , Institute of Food Science and Technology. Faculty of Science, Central University of Venezuela, Caracas, Venezuela <b>The Venezuelan issue. a particular challenge for food security and safety</b>
11:00 - 11:40	Break
11.40 - 12.00	<b>Rhiannon Facey- Richards</b> , ZERO2FIVE Food Industry Centre, Cardiff Metropolitan University, Cardiff, UK- <b>Determination of food waste and processing inefficiencies in a UK ready-to-eat (RTE) sector manufacturing site. implications for cost efficiency</b>
12.00 - 12.20	<b>Maarten Baele</b> , Research group Food Chemistry and Human Nutrition, Department of Food Technology, Safety and Health, Ghent University, Ghent, Belgium <b>Effect of food composition on the migration of surrogate contaminants from paperboard packaging</b>

Thursday, 28 March 2019

Plenary

*Chairs: Firouz Darroudi and Huub Lelieveld*

**DECLARATION FOR IMPROVING FOOD SAFETY AND FOOD SECURITY STANDARDS GLOBALLY**
