



EU Projects Workshop on pre-conference day of the 2009 EFFoST conference

New Challenges in Food Preservation:
Processing - Safety - Sustainability

Budapest, Marriott Hotel, 10.11.2009

Agenda



08:30-09:00 Registration and Coffee

Session 1 – New processing technologies in practice

Chair: Andreja Rajkovic, University of Ghent, Belgium

09:00-09:15 Introduction and Overview
Susanne Braun, University of Stuttgart, Germany

09:15-09:45 **PathogenCombat**: Modern preservation: a macroscopic and
microscopic perspective
Frank Devlieghere, University of Ghent, Belgium

09:45-10:15 **NovelQ**: Development and demonstration of novel food processing
technologies
Lilia Ahrné, SIK, Sweden and Ariette Matser, Wageningen University,
The Netherlands

10:15-10:45 Refreshments

Session 2 – New ways to improve food safety in the industry

Chair: Frank Devlieghere, University of Ghent, Belgium

10:45-11:15 **TRUEFOOD**: Use of computed tomography as a non-destructive
technology to improve food safety
Elena Fulladosa, IRTA, Spain

11:15-11:45 **PathogenCombat**: Hygienic food production using holistic approaches
Alan Friis, DTU, Denmark

11:45-12:15 **CHILL-ON**: Improved competitiveness through optimisation of cold
chain communication
Gudrun Olafsdottir, University of Iceland, Iceland

12:15-13:15 Lunch

Session 3 – New and improved detection methods in application

Chair: Alan Friis, DTU, Denmark

13:15-13:45 **PathogenCombat**: Tackling foodborne pathogens through the understanding of *their* behaviour in the food chain
Luca Cocolin, University of Turin, Italy

13:45-14:15 **VION/Q-PorkChains**: NIRS technology to sort for water holding capacity in pork
Christiaan Kapper, VION Food Group, The Netherlands

14:15-14:45 **DREAM**: How the DREAM project could facilitate the development of common approaches to risk assessment
Caroline Sautot and Christine Michel, INRA, France

14:45-15:15 Refreshments

Session 4 – Risk assessment in food processing

Chair: tbc

15:15-15:45 **ICARE**: Impeding neoformed compounds accumulation during heating process
Christophe Cotillon, ACTIA, France

15:45-16:15 **PathogenCombat**: Measuring performance of implemented food safety management systems
Andreja Rajkovic, University of Ghent, Belgium

16:15-16:45 **TRUEFOOD**: A practical procedure for assessing the safe shelf- life of traditional fermented air dried sausages
Andras Sebok, Campden & Chorleywood, Hungary

Session 5 – New Project-Networks in Europe

Chair: Susanne Braun, University of Stuttgart, Germany

16:45-17:15 **HighTechEurope**: European Network for integrating novel technologies for food processing
Kerstin Lienemann, DIL, Germany

17:15-17:45 **Agrifoodresults**: For a better dissemination of research and development projects
Christophe Cotillon, ACTIA, France

17:45-18:00 Closing words and discussion

