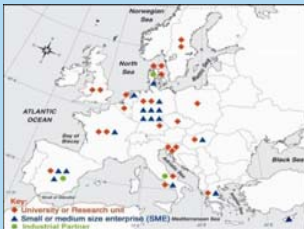


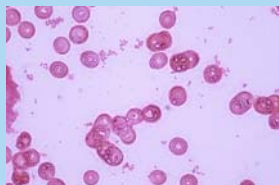
PathogenCombat for safe food

Food safety is of fundamental importance to the European consumer, the food industry and the economy. The impact on trade and competitiveness is very substantial. Despite significant investment, the incidence of food derived diseases still increases in the EU.

The EU FP6 project „PathogenCombat“ attacks this pan-European problem through a holistic, multidisciplinary approach towards threats from new/emerging pathogens in the entire food chain. The impact in Europe of PathogenCombat with 44 Partners from 18 countries is bound to be very significant. Pathogen Combat will contribute strongly to improve the effectiveness and uniformity in reducing the prevalence of foodborne pathogens in European food.



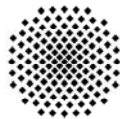
Especially the hygiene throughout the whole food chain is of importance to prevent pathogens from entering or staying in our foods. This workshop aims the hygiene of processing to ensure safe food within Europe.



www.pathogencombat.com/workshop



Cocker
consulting



University of Stuttgart
Germany

For more information please contact:
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PathogenCombat

PathogenCombat for safe food

Hygienic Processing

9th March 2010
Cork, Ireland



**Cork,
9th March 2010**

Organization

Cocker Consultants (Ireland) in cooperation with University of Stuttgart (Germany)

Language

The workshop will be held in English.

Address and Venue

Cork International Airport Hotel
Gate 2
Cork—South East
Room: Foxtrot 1

Date and Time

9th March 2010 9.00—18.00

Registration

<http://www.pathogencombat.com/sitecore/content/Units/PathogenCombat/workshop/Cork.aspx>

Roland Cocker

Phone: +35 3212 3482 12
E-Mail: r.cocker@gmail.com

Registration Fee

€50 + VAT
(See registration form)

Accommodation:

Cork International Airport
Deluxe rooms including breakfast (€79.-)
Contact person: Carmel Lonergan
Phone: +35 3214 5498 00
Fax: +35 3214 5499 99
E-Mail: clonergan@corkairportohotel.com
Homepage: www.corkairportohotel.com

The Topic: Hygienic Processing

Tuesday, 9th March 2010

- 9:00-9:30:** Registration and Welcome
- 9:30-9:45:** Introduction to the workshop
 Roland Cocker, Cocker Consulting Ltd., Ireland
- 9.45-10.30:** Hygienic engineering of Dry Materials Processes versus Liquid Processes
 Karel Mager, Givaudan, Netherlands
- 10.30-11.00:** Coffee break
- 11.00-11.45:** Hygienic processing systems - a practical approach
 Alan Friis, Danish Technical University, Denmark
- 11.45-12.30:** Bacteria remaining on surfaces following cleaning and disinfection in meat processing: survival, persistence and advices
 Brigitte Carpentier, AFSSA, France
- 12.30-13.30:** Lunch
- 13.30-14.45:** Process Moisture and Food Contamination
 Roland Cocker, Cocker Consulting Ltd., Ireland
- 14.45-15.00:** Application of novel processing techniques developed for the inactivation and inhibition of foodborne pathogens
Sandra M. Osés Gómez, University of Burgos, Spain
- 15.00-15.30:** Coffee break
- 15.30-16.15:** Food Safety: How to ensure that your Food Equipment is made of safe and reliable Materials
 Eric Partington, EFFEX, UK
- 16.15-17.00:** New protective and probiotic cultures to prevent and control foodborne pathogens along the food chain
Francesca Gaggia, University of Bologna, Italy
- 17.00-17.45:** Peptides and food safety -the best things come in small packages
Colin Hill, University College Cork, Ireland
- 17.45:** Closing remarks and networking



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