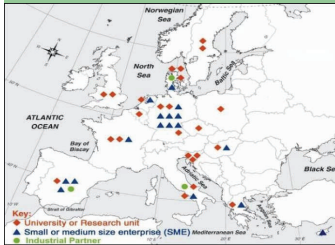


PathogenCombat for safe food

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

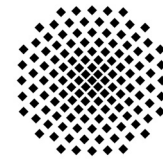


Partners of Pathogen-Combat all over Europe

PathogenCombat attacks this pan-European problem through a holistic, multi-disciplinary approach towards threats from new/emerging pathogens in the entire food chain. The impact in Europe of PathogenCombat with 44 Partners from 17 countries is bound to be very significant. PathogenCombat will contribute strongly to improve the effectiveness and uniformity in reducing the prevalence of foodborne pathogens in European food.

www.pathogencombat.com/workshop

The following day, 11th of March 2008, there will be a workshop on **Microbiology in the Dairy Sector** in German language, organized by the Institute for Food Science and Biotechnology, University of Hohenheim and the Dairy Association of Baden-Württemberg



**Universität
Stuttgart**

For more information please
contact our team in Stuttgart:

Phone: +49 (0) 711 68 58 3559
Fax: +49 (0) 711 68 58 3354
E-Mail: workshop@ivr.uni-stuttgart.de

PathogenCombat

PathogenCombat
for safe food

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PathogenCombat
for safe food

New Trends in Emerging Pathogens
Hohenheim, Germany
10th of March 2008



Hohenheim, Germany, 10th March 2008

Organization

Institute of Economics, Department for Economic Policy, University of Stuttgart
Institute for Food Science and Biotechnology, University of Hohenheim

Language

The workshop will be held in **English** and no translation will be offered. The material will be in English, too.

Venue

The workshop will take place in the Assembly Hall of the University of Hohenheim, Castle Hohenheim, D-70599 Stuttgart Hohenheim. For a detailed description of the journey, please have a look at www.uni-hohenheim.de/uploads/media/anfahrtsplan.pdf (German and English).

Date and Time

10th March 2008, 08.30 until 19.00

Registration

Please use the enclosed form or download it from our homepage (www.pathogencombat.com/workshop) and send it until **5th of March 2008** by E-mail, fax or post to:

University of Stuttgart, IVR
Susanne Braun
Phone: +49 (0) 711 68 58 3559
Fax: +49 (0) 711 68 58 3354
E-Mail: workshop@ivr.uni-stuttgart.de

Registration Fee

Participation fee: 90 € (incl. VAT). It includes coffee breaks, snacks, lunch and presentation materials.

Bank details:

Gesellschaft für Dienstleistungen in der Milchwirtschaft mbH (DiM)
Volksbank Kirchheim-Nürtingen eG
Konto 121037002
BLZ 61290120
BIC GENODES1NUE
IBAN 22 6129 0120 0121 0370 02

Programme

08.30-09.00: Registration

09.00-09.15: Welcome and Introduction

Prof. Jörg Hinrichs, University of Hohenheim
Prof. Dr. Siegfried Franke, Stuttgart University

09.15-09.45: Introduction—"Trends and results in PathogenCombat"

Prof. Mogens Jakobsen, University of Copenhagen, Faculty of Life Science, Denmark

Session 1 - Detection methods

09.45-10.15: Sample preparation for rapid microbial analysis

Prof. Mieke Uyttendaele, University of Gent, Belgium

10.15-10.45: Application of molecular methods to detect, quantify and control *Listeria monocytogenes* in dairy industry

Prof. Luca Cocolin, University of Torino, Italy

10.45-11.15: Microbiology versus (?) molecular biology

Dr. Matthias Kuhn, ConGen BioTechnology, Germany

11.15-11.45: Coffee Break

11.45-12.15: The use of functional cell models in combating food-borne pathogens

Prof. Avreljja Cencic, University of Maribor, Slovenia

12.15-12.45: Food-Borne Microbial Virulence: A Novel Strategy for Food Formulation, Food Preservation and Quantitative Risk Assessment

Prof. Peter Radstrom, Lund University, Sweden

12.45-13.45: Lunch

Session 2 - Probiotic and Protective Cultures

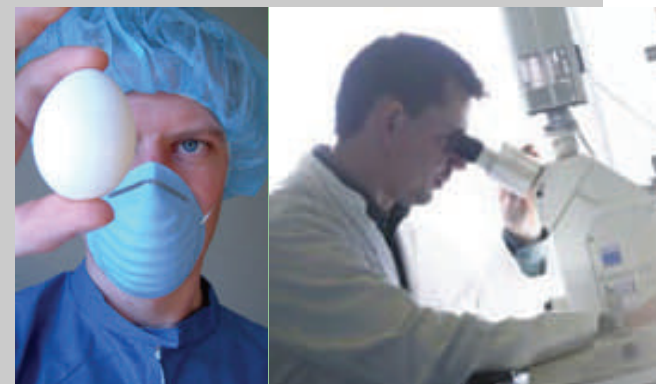
13.45-14.15: Safety aspects of starter and protective cultures for the dairy industry

Dr. Charles Franz, Max-Rubner-Institute, Karlsruhe, Germany

14.15-14.45: Protective and probiotic cultures in the food industry

Petros Maragkoudakis, University of Athens, Greece

14.45-15.15: Coffee Break



Session 3 - Hygiene

15.15-15.45: New insights on cleaning, disinfection and microbiological sampling surfaces in food processing premises:

Dr. Brigitte Carpentier, AFSSA, France

15.45-16.15: Hygienic processing systems - a practical approach

Prof. Alan Friis, Danish Technical University, Denmark

16.15-16.45: Culture independent techniques applied to food industry water surveillance

Jessica Varela-Villarreal, FZK, Germany

16.45-17.15: Food safety in practice -how to prevent hazards

Dr. Eigil Appel Pedersen, Bactoforce, Denmark

Session 4 - Poster presentation

From 18.00 Walking dinner with poster presentation

For more information
please contact our team at
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