

The Science of Food Safety: What's our Future?

21st & 22nd August 2019
Convention Centre Dublin, Ireland



Time	Day 1 - Wednesday	
08.00 - 09.00	Registration	
09.00 - 09.15	Welcome Pamela Byrne, CEO Food Safety Authority of Ireland	
Plenary 1	The Future of Risk Assessment	
09.15 - 11.15	The Future of Risk Assessment in Europe Bernhard Url, Executive Director of EFSA	
	Future Challenges in Food Microbiological Risk Assessment Shea Fanning, Director of the UCD Centre for Food Safety	
	Future Challenges in Food Chemical Risk Assessment Diane Benford, Vice chair EFSA Scientific Committee	
11.15 - 11.45	Coffee break and Poster viewing	
	Biological Safety	Chemical Safety
Session 1	Application of molecular profiling to microbial communities	Chemical Safety Challenges for sustainable food
11.45 - 13.00	The use of next generation sequencing for monitoring microbial pathogens in dairy processing facilities <i>Francis Butler, University College Dublin</i>	Invited speaker Safe and sustainable food and feed through an integrated toolbox for smart mycotoxin management <i>Rudolf Kraska, University of Natural Resources and Life Sciences, Austria</i>
	A Next Generation Sequencing Survey on the Microbiome of Two Irish Powdered Infant Formula Processing Environment <i>Yu Cao, University College Dublin</i>	Safe shellfish - New insights and perspectives from 20 years of monitoring and managing the biotoxin risk in Irish coastal waters <i>Dave Clarke, Marine Institute</i>
	Sequencing Alliance for Food Environments (SAFE): Mapping the microbiome for food safety <i>Noel Rogers, Creme Global</i>	Predicting the safety of aquaculture produce from algal and microbial risks <i>Joe Silke, Marine Institute</i>
13.00 - 14.00	Lunch	
	Biological Safety	Chemical Safety
Session 2	Foodborne viruses: Regulatory gaps and future controls	(Re-) Emerging chemical safety risks
14.00 - 15.40	Invited speaker Virus Detection in Food and Water: Pros, Cons and Challenges <i>Albert Bosch, University of Barcelona, Spain</i>	Invited speaker Risk assessment of chemical mixtures in food-methodology and tools from the EuroMix project <i>Johanna Zilliacus, Karolinska Institute, Sweden</i>
	Prevalence and risk management of norovirus in oysters intended for human consumption <i>Sinead Keaveney, Marine Institute</i>	Risk characterisation of ciguatera food poisoning in Europe. GP/EFSA/AFSCO/2015/03 (EUROCIGUA): Results update <i>Laura Cebadera, Spanish Agency for Consumer Affairs, Spain</i>
	Evaluation of predictive statistical models for norovirus concentrations in Irish shellfish <i>Wiebke Schmidt, Marine Institute</i>	Title to be confirmed <i>Andrea Haase, BfR, Germany</i>
	Molecular epidemiology of Hepatitis E Virus (HEV) infection in Ireland. Evidence for divergent subgenotypes in clinical and porcine cases? <i>Charlene Bennett, University College Dublin</i>	Emerging risks identification in food and feed – EU Member states activities <i>Ana Afonso, European Food Safety Authority</i>
15.40 - 16.10	Coffee break and Poster viewing	
Session 3	Lightning talks	
16.10 - 17.10	Presentations from posters (5 minutes each)	
18.00 - Late	Conference Evening BBQ at The Trinity City Hotel (tickets required)	

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Time	Day 2 - Thursday	
08.45 - 09.15	Registration	
Plenary 2	The Science Behind Regulated Foods	
09.15 - 11.15	Science to Support Regulation <i>Albert Flynn, University College Cork</i>	
	Food Safety Research Funding Opportunities in Europe <i>John Bell, DG Research and Innovation</i>	
	The gut microbiome and its role in health and food safety <i>Colin Hill, APC Microbiome Ireland, University College Cork</i>	
11.15 - 11.45	Coffee break and Poster viewing	
	Biological Safety	Chemical Safety
Session 4	Antimicrobial resistance	Approaches to chemical exposure modelling
11.45-13.00	Invited speaker The Dutch approach to reducing the use of antimicrobials in livestock <i>Jaap Wagenaar, Utrecht University, The Netherlands</i>	Levels of legacy and novel brominated flame retardants (BFRs) in Irish human milk: Results from the Irish Elevate project <i>Marie Coggins, National University of Ireland, Galway</i>
	Antimicrobial resistance of <i>Campylobacter</i> isolates recovered from Irish broilers in 2017 and 2018 <i>Caoimhe Lynch, Cork Institute of Technology</i>	Exposure assessment of food enzymes <i>Christina Tlustos, European Food Safety Authority</i>
	Salmonella harbouring mcr-1 gene isolated from food in China between 2011 and 2016 <i>Scott Nguyen, University College Dublin</i>	Harmonising food packaging models to inform decisions in the food industry on sustainable packaging options <i>Maeve Cushen, Creme Global</i>
13.00-14.00	Lunch	
	Biological Safety	Chemical Safety
Session 5	Approaches to pathogen characterisation, tracking and control	Challenges in official control of chemicals
14.00-15.40	Invited speaker To be confirmed	Invited speaker Title to be confirmed <i>Frans Verstraete, European Commission</i>
	TraDIS screen of <i>Salmonella Tennessee</i> during long-term infection of human macrophages <i>Daniel Hurley, University College Dublin</i>	Identifying, understanding, and managing risk in the food supply chain: How to build a risk ranking model <i>Foteini Bompola, Creme Global</i>
	Characterisation of a large group of <i>Listeria monocytogenes</i> isolated from related production facilities to assess their virulence and persistence potential <i>Evonne McCabe, University College Dublin</i>	Risk Ranking Model for Chemical Contaminants in Food <i>Joe Hannon, Food Safety Authority of Ireland</i>
	The impact of key processing stages on the <i>Campylobacter</i> prevalence on broiler carcasses <i>Malgorzata Emanowicz, University College Dublin</i>	Resolution of technical disputes in the UK official food control system - why do labs get it wrong? <i>Michael Walker, LCG Group</i>
15.40-16.00	Closing remarks and poster prize giving	