

2022 IAFP European Symposium on Food Safety Schedule

Room	Ballsaal	Forum 6 + 7	Forum 8	Forum 4 + 5	Großer Saal
Wednesday, 4 May 2022					
Wednesday 8.30 - 10.00	Opening Session				
Wednesday 10.00 - 10.30	Coffee/Networking Break Exhibit Hall			Poster Session 1 – Communication Outreach and Education, Epidemiology, Food Chemical Hazards and Food Allergens, Food Safety Systems, Food Toxicology, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, and Retail and Food Service Safety	Exhibits Open 10.00 - 18.00
Wednesday 10.30 - 12.00	RT1 – COVID-19: What Have We Learned to Make Our Food Systems More Resilient in the Future?	S1 – ESKAPE(d) into the Food Chain? Harnessing the Power of Whole Genome Sequencing in Fresh Produce Production from Farm to Retail for the Surveillance of Antimicrobial Resistant Foodborne Pathogens	Technical Session 1 – Food Law and Regulation and Food Safety Systems		
Wednesday 12.00 - 13.30	Lunch Exhibit Hall				
Wednesday 13.30 - 15.00	S2 – Getting the Science, Legal and Business Case Right: Incorporating Food Safety into the Enterprise Risk Management Process	RT2 – Rapid Methods and Automation in Food Microbiology: 40 Years of Developments, Promises, and Disappointments	Technical Session 2 – General Microbiology and Molecular Analytics, Genomics and Microbiome		
Wednesday 15.00 - 15.30	Coffee/Networking Break Exhibit Hall				
Wednesday 15.30 - 17.00	S3 – Process Analytical Technology at the Service of Food Protection; The "Ditect" Approach	RT3 – Methodological Considerations in the Design of Pathogen Inoculation Studies: Implications for Validity and Application of Results	Technical Session 3 – Modeling and Risk Assessment	<i>authors present at coffee breaks and lunch</i>	
Wednesday 17.00 - 18.00	Exhibit Hall Reception				
Thursday, 5 May 2022					
Thursday 8.30 - 10.00	S4 – <i>Plasmarter</i> - Cold Plasma Functionalised Liquids as a Food Safety Intervention Technology	S5 – New Hazards and Old Threats; Foodborne Viruses and Risk Assessment in Food Safety	Technical Session 4 – Laboratory and Detection Methods		
Thursday 10.00 - 10.30	Coffee/Networking Break Exhibit Hall			Poster Session 2 – Beverages and Acid/Acidified Foods, Dairy, General Microbiology, Laboratory and Detection Methods, Low-Water Activity Foods, Meat, Poultry and Eggs, Microbial Food Spoilage, Packaging, Sanitation and Hygiene, and Seafood	Exhibits Open 10.00 - 16.00
Thursday 10.30 - 12.00	RT4 – Trust, Safety and Sustainability of Food: Key in Increasing Citizen Engagement in Food Systems	S6 – Determining the Efficacy of Control Measures Against Foodborne Viruses	Technical Session 5 – Communication Outreach and Education, Food Safety Systems and Modeling and Risk Assessment		
Thursday 12.00 - 13.30	Lunch Exhibit Hall				
Thursday 13.30 - 15.00	S7 – Plant Protein-Based Meat and Dairy Alternatives – Known Plant Sources But New Microbiological Risks?	RT5 – How Best to Leverage Partnerships in a Sea of Rapidly Evolving Technology	Technical Session 6 – Microbial Food Spoilage and Modeling and Risk Assessment		
Thursday 15.00 - 15.30	Coffee/Networking Break Exhibit Hall				
Thursday 15.30 - 17.00	S8 – Safety and Quality of Water Used and Reused in Fresh Produce Supply Chains	S9 – Shelf-Stable Fermented Sausages: A Food Safety Concern?	Technical Session 7 – Food Processing Technologies		
Friday, 6 May 2022					
Friday 8.30 - 10.00	RT6 – Environmental Pathogen Monitoring: Prospects, Challenges and Lessons Learned	S10 – Application of Food Allergen Risk Assessment and Management: Current Perspectives and Issues	Technical Session 8 – Antimicrobials and Foodborne Pathogens Control		
Friday 10.00 - 10.30	Coffee/Networking Break				
Friday 10.30 - 12.00	S11 – Leading from the Frontline: Should Food Safety Culture Improvement Start on the Shop Floor?	S12 – Biofilm Formation by Food- Associated Bacteria – Friend or Foe?	Technical Session 9 – Microbial Food Safety and Spoilage		
Friday 12.15 - 13.30	Closing Session				
Friday 13.30 - 14.30	Farewell Refreshments				