

# 2025 IAFP EUROPEAN SYMPOSIUM ON FOOD SAFETY



2025 IAFP European Symposium on Food Safety Schedule					
	Toledo I & II 3rd Floor	Salamanca 1st Floor	Avila 1st Floor	Toledo III & IV 3rd Floor	
<b>Tuesday, 6 May 2025</b>					
<b>Tuesday 8.30–10.00</b>	<b>Opening Session</b> Mark Carter, IAFP President, MC Squared; Marta Hugas, EFSA (retired) and Paloma Sanchez Vazquez de Prada, AESAN <b>Toledo I &amp; II</b>				
<b>Tuesday 10.00–10.45</b>	<b>Welcome Coffee</b>				
<b>Tuesday 10.45–12.15</b>	S1 – EU Coordination of Foodborne Outbreaks' Investigation with an Increasing Use of Whole Genome Sequencing of Biological Hazards	S2 – Computational Food Science and Digital Transformation: From Data to Intelligent Decision-Making in the Food Sector	Technical Session 1 – Meat, Poultry and Eggs	<b>Poster Session 1</b> Communication, Outreach and Education, Data Management and Analytics, Food Allergens, Food Fraud, Food Processing Technologies, Food Safety Systems, Food Toxicology, General Microbiology, Laboratory and Detection Methods, Low-Water Activity Foods, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, Packaging, Retail and Food Service Safety  <i>Authors present at coffee breaks and lunch</i>	
<b>Tuesday 12.15–13.30</b>	<b>Lunch</b>				
<b>Tuesday 13.30–15.00</b>	S3 – FOODSAFER: A Joined-up Approach to the Identification, Assessment and Management of Emerging Food Safety Hazards and Associated Risks	S4 – Revolutionizing Food Safety through Aggregate Exposure Science	Technical Session 2 – Modeling and Risk Assessment		
<b>Tuesday 15.00–15.30</b>	<b>Coffee/Networking Break</b>				
<b>Tuesday 15.30–17.00</b>	S5 – Fragile Yet Devious; What Makes <i>Campylobacter</i> so Persistent?	S6 – Risk Negotiation – An AI-Assisted Participatory Framework for Risk Analysis in a ONE Health Context	Technical Session 3 – Advancements in Food Safety and Detection Technologies		
<b>Tuesday 17.00–17.45</b>	<b>Networking Reception</b>				
<b>Wednesday, 7 May 2025</b>					
<b>Wednesday 8.30–10.00</b>	S7 – Navigating Cocoa Process Validation: A Standardized Approach to Avoid Pitfalls	S8 – Navigating Extreme Weather Events: Impacts on Food Safety in Fresh Horticultural Produce	Technical Session 4 – Pre-Harvest Safety in Produce and Sanitation Practices	<b>Poster Session 2</b> Animal and Pet Food Safety, Antimicrobials, Beverages and Acid/Acidified Foods, Dairy, Epidemiology, Food Chemical Hazards, Meat, Poultry and Eggs, Microbial Food Spoilage, Plant-Based Alternative Products, Pre-Harvest Food Safety, Produce, Sanitation and Hygiene, Seafood, Viruses and Parasites, Water  <i>Authors present at coffee breaks and lunch</i>	
<b>Wednesday 10.00–10.45</b>	<b>Coffee/Networking Break sponsored by COPAN ITALIA S.p.A</b>				
<b>Wednesday 10.45–12.15</b>	RT1 – Is Exact Colony Counting Overkill or Just Right?	S9 – Water Management Plans for the Production and Processing of Fresh and Frozen Fruit, Vegetable and Herbs	Technical Session 5 – Food Chemical Hazards		
<b>Wednesday 12.15–13.30</b>	<b>Lunch sponsored by HyServe</b>				
<b>Wednesday 13.30–15.00</b>	Interactive Marketplace: A One-Stop-Shop for Food Safety Resources from Europe	S10 – Novel Food Proteins – Safety Aspects to Consider	Technical Session 6 – Molecular Analytics, Genomics and Microbiome and Laboratory and Detection Methods		
<b>Wednesday 15.00–15.30</b>	<b>Coffee/Networking Break sponsored by COPAN ITALIA S.p.A</b>				
<b>Wednesday 15.30–17.00</b>	RT2 – Mind the Gap: Supporting Food Processors Undertake Fit for Purpose Food Safety Risk Assessments	S11 – From Crunch to Munch: Overcoming Safety Challenges in Pet Food	Technical Session 7 – Food Safety in Processing, Seafood, and Aquatic Systems		
<b>Thursday, 8 May 2025</b>					
<b>Thursday 8.30–10.00</b>	S12 – Whole Genome Sequencing in Food Safety: Technological Advances, Challenges, and Industry Perspectives	S13 – Nanotechnology – Food Safety Assessment and New Applications	Technical Session 8 – Viruses and Parasites, Epidemiology and Food Safety Systems	<b>Closing Session</b> Andres Rodriguez, Commercial Food Sanitation and Fernando Utrilla, UNE  <b>Toledo I &amp; II</b>	
<b>Thursday 10.00–10.30</b>	<b>Coffee/Networking Break</b>				
<b>Thursday 10.30–12.00</b>	S14 – Beyond Chemical Safety: AI and Molecular Insights for a Safer Food Chain	S15 – Surveillance in Food and Environmental Virology: Current Trends and Emerging Insights	Technical Session 9 – Microbial Safety and Processing in Plant-Based and Low-Water Activity Foods		
<b>Thursday 12.00–13.00</b>	<b>Farewell Refreshments</b>				

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