

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
Tuesday, 6 May 2025				
Tuesday 8.30–10.00	Opening Session Mark Carter, IAFP President, MC Squared; Marta Hugas, EFSA (retired) and Paloma Sanchez Vazquez de Prada, AESAN Toledo I & II			
Tuesday 10.00–10.45	Welcome Coffee			Poster Session 1 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 Authors present at coffee breaks and lunch
Tuesday 10.45–12.15	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	
Tuesday 12.15–13.30	Lunch			
Tuesday 13.30–15.00	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	
Tuesday 15.00–15.30	Coffee/Networking Break			
Tuesday 15.30–17.00	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	
Tuesday 17.00–17.45	Networking Reception			
Wednesday, 7 May 2025				
Wednesday 8.30–10.00	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	Poster Session 2 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 Authors present at coffee breaks and lunch
Wednesday 10.00–10.45	Coffee/Networking Break <i>sponsored by COPAN ITALIA S.p.A</i>			
Wednesday 10.45–12.15	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	
Wednesday 12.15–13.30	Lunch <i>sponsored by HyServe</i>			
Wednesday 13.30–15.00	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	
Wednesday 15.00–15.30	Coffee/Networking Break <i>sponsored by COPAN ITALIA S.p.A</i>			
Wednesday 15.30–17.00	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	
Thursday, 8 May 2025				
Thursday 8.30–10.00	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	
Thursday 10.00–10.30	Coffee/Networking Break			
Thursday 10.30–12.00	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	
Thursday 12.00–13.00	Closing Session Andres Rodriguez, Commercial Food Sanitation and Fernando Utrilla, UNE Toledo I & II			
Thursday 13.00–14.00	Farewell Refreshments			

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