

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. Welcome tea and coffee	
09.00 - 09.15	<p style="text-align: center;">Welcome <i>Pamela Byrne, CEO, Food Safety Authority of Ireland</i> <i>Mark Ferguson, Director General, Science Foundation Ireland and Chief Scientific Adviser to the Government of Ireland</i></p>	
Plenary 1	<p style="text-align: center;">The Future of Risk Assessment Chair: Pamela Byrne, FSAI</p>	
09.15 - 9.55	<p style="text-align: center;">The future of risk assessment in Europe Bernhard Url, Executive Director of EFSA</p>	
9.55 - 10.35	<p style="text-align: center;">Future challenges in food microbiological risk assessment Séamus Fanning, Director of the UCD Centre for Food Safety</p>	
10.35 - 11.15	<p style="text-align: center;">Future challenges in food chemical risk assessment Diane Benford, Vice chair EFSA Scientific Committee</p>	
11.15 - 11.45	Coffee break and Poster viewing	
	Microbiological Safety (Wicklow Hall 2)	Chemical Safety (Wicklow Hall 1)
Session 1	Application of molecular profiling to microbial communities	Chemical safety challenges for sustainable food
	Chair: Declan Bolton, Teagasc	Chair: Tara McMorrow, UCD
11.45 - 12.10	<p>The use of next generation sequencing for monitoring microbial pathogens in dairy processing facilities <i>Francis Butler, University College Dublin</i></p>	<p style="text-align: center;">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></p>
12.10 - 12.35	<p>A Next Generation Sequencing survey on the microbiome of two Irish powdered infant formula processing environments <i>Yu Cao, University College Dublin</i></p>	<p>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></p>
12.35 - 13.00	<p>Sequencing Alliance for Food Environments (SAFE): Mapping the microbiome for food safety <i>Noel Rogers, Creme Global</i></p>	<p>Predicting the safety of aquaculture produce from algal and microbial risks <i>Joe Silke, Marine Institute</i></p>
13.00 - 14.00	Lunch	
	Microbiological Safety (Wicklow Hall 2)	Chemical Safety (Wicklow Hall 1)
Session 2	Foodborne viruses: Regulatory gaps and future controls	(Re-) Emerging chemical safety risks
	Chair: Suzie Coughlan, UCD	Chair: Tewes Tralau, BfR, Germany
14.00 - 14.25	<p style="text-align: center;">Invited speaker Virus detection in food and water: Pros, cons and challenges <i>Albert Bosch, University of Barcelona, Spain</i></p>	<p style="text-align: center;">Invited speaker Risk assessment of chemical mixtures in food-methodology and tools from the EuroMix project <i>Johanna Zilliacus, Karolinska Institute, Sweden</i></p>
14.25 - 14.50	<p>Prevalence and risk management of norovirus in oysters intended for human consumption <i>Sinead Keaveney, Marine Institute</i></p>	<p>Risk characterisation of ciguatera food poisoning in Europe. GP/EFSA/AFSCO/2015/03 (EUROCIGUA): Results update <i>Ana Canals Caballero, Spanish Agency for Consumer Affairs, Spain</i></p>
14.50 - 15.15	<p>Evaluation of predictive statistical models for norovirus concentrations in Irish shellfish <i>Wiebke Schmidt, Marine Institute</i></p>	<p>Safety assessment of nanomaterials: Lessons learnt and emerging topics <i>Andrea Haase, BfR, Germany</i></p>
15.15 - 15.40	<p>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></p>	<p>Emerging risks identification in food and feed – EU Member states activities <i>Ana Afonso, European Food Safety Authority</i></p>
15.40 - 16.10	Coffee break and Poster viewing	
Session 3	Lightning talks	
	Chair: Wayne Anderson, FSAI	
16.10 - 17.10	Presentations from selected 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	
Plenary 2	The Science Behind Regulated Foods Chair: Wayne Anderson, FSAI	
09.15 - 9.55	Science to support regulation Albert Flynn, University College Cork	
9.55 - 10.15	Future-proofing the food systems in Europe. R&I challenges John Bell, DG Research and Innovation	
10.15 - 10.55	The gut microbiome and its role in health and food safety Colin Hill, APC Microbiome Ireland, University College Cork	
10.55 - 11.45	Coffee break and Poster viewing	
	Microbiological Safety (Wicklow Hall 2)	Chemical Safety (Wicklow Hall 1)
Session 4	Antimicrobial resistance	Approaches to chemical exposure modelling
	Chair: Paula Barry Walsh, DAFM	Chair: Ita Kinahan, State Laboratory
11.45 - 12.10	<u>Invited speaker</u> The Dutch approach to reducing the use of antimicrobials in livestock Jaap Wagenaar, Utrecht University, The Netherlands	Levels of legacy and novel brominated flame retardants (BFRs) in Irish human milk: Results from the Irish Elevate project Marie Coggins, National University of Ireland, Galway
12.10 - 12.35	Antimicrobial resistance of <i>Campylobacter</i> isolates recovered from Irish broilers in 2017 and 2018 Caoimhe Lynch, Cork Institute of Technology	Exposure assessment of food enzymes Christina Tlustos, EFSA CEP Panel Member
12.35 - 13.00	<i>Salmonella</i> harbouring mcr-1 gene isolated from food in China between 2011 and 2016 Scott Nguyen, University College Dublin	Harmonising food packaging models to inform decisions in the food industry on sustainable packaging options Maeve Cushen, Creme Global
13.00-14.00	Lunch	
	Microbiological Safety (Wicklow Hall 2)	Chemical Safety (Wicklow Hall 1)
Session 5	Approaches to pathogen characterisation, tracking and control	Challenges in official control of chemicals
	Chair: Lisa O'Connor, FSAI	Chair: Alan Reilly, UCD
14.00 - 14.25	<u>Invited speaker</u> Regulatory challenges and opportunities presented by next generation sequencing John Donaghy, Nestle	<u>Invited speaker</u> Recent developments in EU policy on contaminants in food: New challenges for official control Frans Verstraete, European Commission
14.25 - 14.50	The impact of key processing stages on the <i>Campylobacter</i> prevalence on broiler carcasses Malgorzata Emanowicz, University College Dublin	Identifying, understanding, and managing risk in the food supply chain: How to build a risk ranking model Brendan Ring, Creme Global
14.50 - 15.15	Characterisation of a large group of <i>Listeria monocytogenes</i> isolated from related production facilities to assess their virulence and persistence potential Evonne McCabe, University College Dublin	Risk ranking model for chemical contaminants in food Joe Hannon, Food Safety Authority of Ireland
15.15 - 15.40	TrADIS screen of <i>Salmonella</i> Tennessee during long-term infection of human macrophages Daniel Hurley, University College Dublin	Resolution of technical disputes in the UK official food control system - why do labs get it wrong? Michael Walker, LCG Group
15.40-16.00	Poster prize award and closing remarks Pamela Byrne, FSAI	