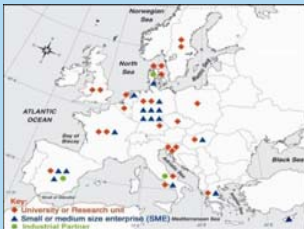


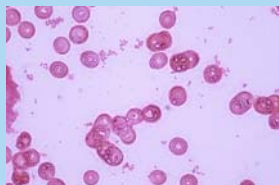
PathogenCombat for safe food

Food safety is of fundamental importance to the European consumer, the food industry and the economy. The impact on trade and competitiveness is very substantial. Despite significant investment, the incidence of food derived diseases still increases in the EU.

The EU FP6 project „PathogenCombat“ attacks this pan-European problem through a holistic, multidisciplinary approach towards threats from new/emerging pathogens in the entire food chain. The impact in Europe of PathogenCombat with 44 Partners from 18 countries is bound to be very significant. Pathogen Combat will contribute strongly to improve the effectiveness and uniformity in reducing the prevalence of foodborne pathogens in European food.



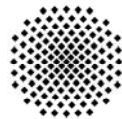
Especially the hygiene throughout the whole food chain is of importance to prevent pathogens from entering or staying in our foods. This workshop aims the hygiene of processing to ensure safe food within Europe.



www.pathogencombat.com/workshop



Cocker
consulting



University of Stuttgart
Germany

For more information please contact:
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PathogenCombat

PathogenCombat for safe food

Hygienic Processing

9th March 2010
Cork, Ireland



**Cork,
9th March 2010**

Organization

Cocker Consultants (Ireland) in cooperation with University of Stuttgart (Germany)

Language

The workshop will be held in English.

Address and Venue

Cork International Airport Hotel
Gate 2
Cork—South East
Room: Foxtrot 1

Date and Time

9th March 2010 9.00–18.00

Registration

<http://www.pathogencombat.com/sitecore/content/Units/PathogenCombat/workshop/Cork.aspx>

Roland Cocker

Phone: +35 3212 3482 12
E-Mail: r.cocker@gmail.com

Registration Fee

€50
(See registration form)

Accommodation:

Cork International Airport
Deluxe rooms including breakfast (€79.-)
Contact person: Carmel Lonergan
Phone: +35 3214 5498 00
Fax: +35 3214 5499 99
E-Mail: clonergan@corkairporthotel.com
Homepage: www.corkairporthotel.com

The Topic: Hygienic Processing

Tuesday, 9th March 2010

9:00-9:30: Registration and Welcome

9:30-9:45: Introduction to the workshop

Roland Cocker, Cocker Consulting Ltd., Ireland

9.45-10.30: Bacteria remaining on surfaces following cleaning and disinfection in meat processing: survival, persistence and advices

Brigitte Carpentier, AFSSA, France

10.30-11.00: Coffee break

11.00-11.45: New processing technologies that can reduce the presence of pathogens in foods

Andreja Rajkovic, Ghent University, Belgium

11.45-12.30: New protective and probiotic cultures to prevent and control foodborne pathogens along the food chain

Francesca Gaggia, University of Bologna, Italy

12.30-13.30: Lunch

13.30-14.15: Application of novel processing techniques developed for the inactivation and inhibition of foodborne pathogens

Jordi Rovira, University of Burgos, Spain

14.15-15.00: The role of moisture in food borne infections

Roland Cocker, Cocker Consulting Ltd., Ireland

15.00-15.30: Coffee break

15.30–16.15: Hygienic engineering of Dry Materials Processes versus Liquid Processes

Karel Mager, Givaudan, Netherlands

16.15-17.00: Hygienic processing systems - a practical approach

Alan Friis, Danish Technical University, Denmark

17.00-17.45: Peptides and food safety –the best things come in small packages

Colin Hill, University College Cork, Ireland

17.45: Closing remarks and networking



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