



Grant Agreement Number 222738

BASELINE training session on meat and egg products

in the framework of XV European Symposium on the Quality of Eggs and Egg Products and XXI European Symposium on the Quality of Poultry meat

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September 15th, 2013

Agenda

Venue

Centro Congressi Giovanni XXIII
Viale Papa Giovanni XXIII, 106
Bergamo (Italy)

- 8.45-9.10: Registration
- 9.10-9.30: Welcome and introduction to the European Commission funded project on improved and fit for purpose sampling procedures for pathogens in foods (BASELINE project) (Gerardo Manfreda, University of Bologna, Italy)
- 9.30-10.00: The future of food related risk control in Europe: new risk management concepts and their meaning for Food Business Operators (Alessandra De Cesare, University of Bologna, Italy)
- 10.00-10.30: *Campylobacter* and *Salmonella* in meat and eggs: the risk from farm to fork (Marianne Chemaly, ANSES, France)
- 10.30-11.00: Coffee break
- 11.00-11.30: How and when to use new molecular methods to determine human pathogens in meat and eggs (Frederique Pasquali, University of Bologna, Italy)
- 11.30-12.00: What determines the risk of growth of *Salmonella* after recontamination of ready to eat heat-treated egg products (Dziuginta Jakociune, University of Copenhagen, Denmark)
- 12.00-12.30: A smarter way to design fit for purpose sampling plans for control of Food Safety criteria in meat and eggs: example of *Campylobacter* on broiler carcasses (Antonio Valero, University of Cordoba, Spain)
- 12.30-13.00: General roundtable and final discussion
- 13.00-14.00: Light lunch