

MICROAL 2014 - Program

Sunday (Oct. 12)

9:00h – 17:00h (with break for lunch)

Workshop 1 – Room C2+C3

Microbial Challenge Testing for Foods

Instructors: Donald Schaffner, Rutgers University, USA
Anderson Sant'Ana, Unicamp, Brazil

Workshop 2 – Room C1

Fungi and mycotoxins in foods and beverages

Instructors: ICFM members

Workshop 3 – Room A1+A2+A3

Sampling Plan & Process Control (ICMSF Book 8)

Instructors: ICMSF members

19:00h Opening ceremony

ICMSF, LAS, IAFP, ICFM, ABRAPA Presentations

The Future of Food Safety – Robert Buchanan, University of Maryland, USA

Monday (Oct. 13) - Room A1+A2+A3

8:30h – 12:30h

Chair: Jeffrey M. Farber, Canada

Co-chair: Fumiko Kasuga, Japan

8:30h – *Emerging epidemiological tools in food safety investigations.*

Craig W. Hedberg, University of Minnesota, USA

9:20h – *Emerging Foodborne Pathogens and Public Health Challenges.*

Jeffrey M. Farber, Health Canada, Canada

10:10h – 10:30h Coffee-break

10:30h - 12:30h Panel

Public Health Challenges in Latin America: Using Foodborne Disease Surveillance Data for Food Safety Measures

- *Chilean perspective* - Nuri Gras, Food Intelligence Net Consulting, Chile
- *Colombian perspective* – Janeth Luna Cortez, The Food Consortium Colombia SAS, Colombia
- *Argentinian perspective* – Gerardo Leotta, Universidad de la Plata, Argentina
- *Challenges in foodborne diseases surveillance and outbreak investigation: a Brazilian perspective* - Maria Bernadete P. Eduardo, Secretaria de Estado da Saúde São Paulo, Brazil

12:30h - 13:30h Lunch

13:30h – 18:00h ICFM Symposium

Chair: Naresh Magan, UK

Co-chair: Marta H. Taniwaki, Brazil

13:30h – 30 Years of the International Commission of Food Mycology: the impact of food mycology as emerging discipline - John I. Pitt, CSIRO Animal, Food and Health Sciences, Australia

14:00h – Overview of current fungi spoilage problems in food and beverages - Ailsa D. Hocking, CSIRO Animal, Food and Health Sciences, Australia

14:30h – Yeasts in food: good and bad aspects- Graham H. Fleet, University of New South Wales, Australia

15:00h – Occurrence of heat resistant mold ascospores in the processing environment: methodology, prevention and elimination - Emilia Rico, BCN Research, Inc., USA

15:30h – Discussion

15:40-16:00h Coffee break

16:00h – Mycotoxins and fungal bioactive metabolites in foods - Jens C. Frisvad, Technical University of Denmark, Denmark

16:30h – *Fusarium species and mycotoxins in the food chain and feed: Importance in the identification of species* - Sofia Chulze, Universidad Nacional de Rio Cuarto, Argentina

17:00h – *Stability of deoxyvalenol and ochratoxin A through the bread-making process* – Vicente Sanchis, University of Lleida, Spain

18:00h – 1st Thermo Fisher Scientific Symposium

How genomics and proteomics are changing food testing

- *Trends driving Innovation in Food Safety*
Ravindra Ramadhar, Thermo Fisher Scientific, USA
- *European challenges on pesticides and veterinary drugs residues detection on imported food*
Dr. Vicent Yusa, Public Health Department, Spain
- *Big Data impact on Food Safety Testing*
Dan Kephart, Thermo Fisher Scientific, USA

Tuesday (Oct.14) - Room A1+A2+A3

8:30h – 12:30h

Chair: Peter McClure, UK

Co-chair: Luis Augusto Nero

8:30h – *Antimicrobial resistance and food safety in the 21st century*
Paula Fedorka-Cray, North Carolina State University, USA

9:20h – *Establishing, understanding and improving Food Safety culture from a Manufacturer's Perspective*
Pamela Wilger, Cargill, USA

10:10h – 10:30h Coffee-break

10:30h - Panel

Wellness and Food Safety

- *WHO initiatives to improve wellness* - Ana Carolina Feldenheimer da Silva, PAHO, Brazil

- *Government programs in line with WHO initiatives to improve healthiness* - Eduardo Augusto F. Nilson, Ministry of Health, Brazil
- *The impact of removing preservatives, processing aids, salt, etc in the processing, food safety and shelf life of foods* - Donald Schaffner, Rutgers University, USA
- *Meat industry internationalization: one more challenge in the search for safe products* - Anderson José Poloni, BRF, Brazil

12:30h - 13:30h Lunch

13:30h – 18:00h

Chair: Laercio Goularte, Brazil

Co-chair: Miguel Zazopulos, Chile

13:30h - *Risk management metrics and its relationship with microbiological criteria.*

Marcel Zwietering, Wageningen University, The Netherlands

14:10h - *New strategies for enumeration, detection and identification of microorganisms in food*

Maria Teresa Destro, bioMérieux, Brazil

14:50h - *Technological advancements in PCR-based rapid detection of Salmonella serotypes from poultry samples*

Viviana R. Fino, DuPont, Chile

15:40h - 16:00h Coffee-break

16:00h-18:00h Panel

Chair: Bernadette D. G.M. Franco, Brazil

Co-chair: Lucia Anelich, South Africa

Lab capacity in Latin America to ensure food safety

- *The Brazilian experience* – Laercio Goularte, SFDK-TUV, Brazil
- *The Argentinian experience* - Ricardo Sobol, Food Control S.A., Argentina
- *The Venezuelan experience* - Pilar Hernandez, Universidad Central de Venezuela, Venezuela

- *Uncertainty in lab testing* – Miguel Zazopulos, Universidade Santa Maria, Chile

Tuesday (Oct.14) - Room C2+C3

13:30h – 18:00h

Chair: Jean Louis Cordier, Switzerland

Co-chair: Elaine C. P. de Martinis, Brazil

13:30h - *Aciduric microorganisms in juices: spoilage aspects*

Judith R. Hajdenwurcel, Coca Cola América Latina, Brazil

14:10h – Fernando Sesma Panel on Beneficial Lactic Acid Bacteria

- *Vitamin production by lactic acid bacteria: Their role in gut and foods* - Jean Guy Leblanc, Cerella, Argentina
- *Use of lactic acid bacteria to decrease immuno-reactivity of proteins* - Jean Marc Chobert, INRA, France
- *Probiotics in different food matrices: limitations and benefits* - Maria Saarela, VTT, Finland
- *Use of LAB in food preservation (antibacterial and antifungal activities)* -Thomas Haertlé, INRA, France

15:40h - 16:00h Coffee-break

16:00h - *Global Food Traceability: What's Next?*

William Fisher, IFT, USA

16:50h - *Climate change factors and fungi spoilage of food: do we know enough?*

Naresh Magan, University of Cranfield, UK

Wednesday (Oct.15) - Room A1+A2+A3

8:30h – 12:30h

Chair: Wayne Anderson, Ireland

Co-chair: Mariza Landgraf, Brazil

8:30h – *Is STEC a major issue in South American meat export?*

Gerardo Leotta, Universidad de la Plata, Argentina

9:20h – Foodborne viruses: what risk for which food sample?
Jennifer L. Cannon, University of Georgia, USA

10:10h – 10:30h Coffee-break

10:30h - Panel

Food Allergens

- *Are gluten and lactose the only villains?* - Beni Olej, Universidade Federal Fluminense, Brazil
- *A vision for allergen management best practice in the food industry* - Scott L. Burnett, Ecolab, USA
- *Allergens: regulation in Brazil, Mercosur and Codex Alimentarius* - Geórgia Fernandes, Mondelez Brasil, Brazil
- *New methods for detection of allergens in food* – Grasiela R. Mattei, Eurofins, Brasil

12:30h - 13:30h Lunch

13:30h – 18:00h

Chair: Robert L. Buchanan, USA

Co-chair: Leon Gorris

13:30h - Capacity building in risk analysis in developing countries, especially in the Latin American region
Fernando Sampedro, University of Minnesota, USA

14:10h - Panel

Sampling in Food Microbiology:

- *Distributions, Operating Characteristic curves and mechanisms resulting in distributions* - Tom Ross, University of Tasmania, Australia
- *Statistical distributions, actual distribution in a batch and effects on sampling plans* - Marcel Zwietering, Wageningen University, Netherlands
- *Sampling plans for mycotoxin analyses* - Andrew Slate, North Carolina State University, USA
- *Sampling Plans using Composite Samples for Food Quality Assurance* - Edgar Santos Fernandes, Massey University, New Zealand

15:40h - 16:00h Coffee-break

16:00h - Discussion Panel

Hot Topics in Food Microbiology

Ensuring the Safety of Imported Food

- 1. The FDA FSMA - Katherine M. J. Swanson, MJ Swanson Food Safety, EUA**
- 2. The Codex Alimentarius - Leon Gorris, Unilever, China**
- 3. What about the situation in Arabian countries? – Suchart Chaven, Pepsico, UAE**
- 4. *Microbiological criteria in food import* – Dora M. Gonzalez, LAS-ICMSF, Uruguay**
- 5. *The World Trade Organization (WTO) and Food Safety: a Brazilian perspective* - Alexandre Pontes, Ministério da Agricultura, Pecuária e Abastecimento, Brazil**

18:00h Closing Ceremony

- Wrapping up Microal 2014 - Robert Buchanan, University of Maryland, USA.**
- ICMSF and ICFMH Awards**