



DIE AKADEMIE
FRESENIUS

INTERNATIONAL FRESENIUS CONFERENCE

HYGIENE IN FOOD AND FEED

13 TO 14 NOVEMBER 2006
COLOGNE/GERMANY

HIGHLIGHTS:

- Current developments on the implementation of the **EU legislation on hygiene** – view from **European Commission**
- Dealing with the **Regulation on Microbiological Criteria for Foodstuffs 2073/2005**
- Role of the **BIOHAZ Panel** – view from the **European Food Safety Authority**
- **Implementation** of the food hygiene regulation in **Germany**
- **Feed hygiene regulation** and **borderline questions**
- Concerns about the hygiene regulation with **perspective from the EU Farmer Association**
- **Microbiological criteria for food**
- **New food-related pathogens**
- Support from **mechanical engineering** and **hygienic design**
- Hygiene requirements for **transport of foodstuffs**
- **Implications for butchers**
- Experiences with **EN ISO 22000**



SPEAKERS:

Jean-Louis Cordier Nestlé | **Heinrich David** Ministry of Environment, Conservation, Agriculture and Consumer Protection | **Ronald Dwinger** European Commission | **Dieter Elsser** Danisco | **Roxane Feller** COPA-COGECA | **Michael Gänzle** University of Alberta | **Walter P. Hammes** (formerly) University of Hohenheim | **Marta Hugas** European Food Safety Authority | **Sebastian Kastrup** Kellogg | **Fritz Kley** (formerly) Kraft Foods | **Servé Notermans** Lancashire University | **Gerhard Ostermann** Unilever | **Paulo Domingos-Paixão** European Commission | **Anne-Mette Olsen** Danish Meat Association | **Ould Khou Sid'Ahmed** UN Economic Commission for Europe | **Karl Sommer** Weihenstephan Centre of Food and Life Science | **and others**

▶ **NEW HYGIENE REGULATIONS IN PRACTICE**

THE PROGRAM

MONDAY, 13 NOVEMBER 2006

8.15 Refreshments

9.00 Welcoming speech by

Roy Hörner, Laboratory Manager, Laboratory Services Hamburg, SGS Germany GmbH, Hamburg/Germany

and the chairman

Walter P. Hammes, (formerly) Institute of Food Technology, University of Hohenheim, Stuttgart/Germany

Regulatory and practical aspects

9.10 The Hygiene Regulations and its implementing measures

- Regulations (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
- Regulations (EC) No 2073/2005, (EC) No 2074/2005, (EC) No 2075/2005 and (EC) No 2076/2005

Ronald Dwinger, Legislative Officer, Unit E2 Hygiene & Control Measures, DG Health & Consumer Protection (SANCO), European Commission, Brussels/Belgium

9.40 Current status of the implementation of the food hygiene legislation (hygiene package) in Germany

Heinrich David, Head of the Unit Consumer Protection, Ministry of Environment, Conservation, Agriculture and Consumer Protection of the State of North Rhine-Westphalia (NRW) and former President of the Working Group for Consumer Health Protection (LAGV), Düsseldorf/Germany

10.10 Panel discussion

10.30 Coffee break

11.00 Risk assessment of biological hazards in the EU: the role of EFSA

Marta Hugas, Head of Team - Scientific Coordinator BIOHAZ Panel, European Food Safety Authority (EFSA), Parma/Italy

11.30 Food Safety Objectives (FSO's) as a concept to increase food safety

- General principles for Microbiological Risk Analysis (MRA) in foods
- FSOs and the pathway to their development
- General principles of food safety risk management and risk communication
- Use of elements of MRA by the food industry

Fritz Kley, (former) Senior Research Principal, Kraft Foods R&D, München/Germany

12.00 Risk assessment as a scientific approach to set microbiological food safety criteria

- Examples
- Current developments
- Conclusions

Servé Notermans, Visiting Professor, Lancashire University/UK and Director of Food Doctors, Bilthoven/The Netherlands

12.30 How to deal with the Commission Regulation on the Microbiological Criteria for Foodstuffs 2073/2005 – a practical interpretation

Anne-Mette Olsen, Danish Meat Association, Copenhagen/Denmark

13.00 Panel discussion

13.40 Lunch

15.00 Feed hygiene regulation and borderline questions, e.g. regulation 183/2005 on feed hygiene, food as feed

Paulo Domingos Paixão, Unit E2 Hygiene and Control Measures, DG SANCO, European Commission, Brussels/Belgium (*invited*)

15.30 Concerns about the food and feed hygiene regulation with perspective from the EU Farmer Association

Roxane Feller, Head of Unit, General Confederation of Agricultural Co-operatives in the EU-Committee of Professional Agricultural Organisations in the EU (COPA-COGECA), Brussels/Belgium

16.00 Implications for butchers

Lutz Ribbe, Rapporteur, Various Interests' Group, Section Agriculture, Rural Development and the Environment, European Economic and Social Committee (EESC), Brussels/Belgium (*invited*)

16.30 Panel discussion

17.00 Coffee break

17.30 Hygiene requirements for transport of foodstuffs

Ould Khou Sid'Ahmed, Economic Affairs Officer, Working Party on the Transport of Perishable Foodstuffs, Transport Division, United Nations Economic Commission for Europe (UNECE), Geneva/Switzerland

18.00 Hygiene requirements for transport of foodstuffs – practical experiences from industry view

Gerhard Ostermann, Technical Manager Ice Cream, Unilever Germany GmbH, Hamburg/Germany

18.30 Panel discussion

Approx. 19.15 **End of the first day**



After the first conference day has ended, Akademie Fresenius would like to invite the participants to a leisurely evening in a private brewery in the Old Town of Cologne - enjoy the original beer specialities and the opportunity for talks and discussions with speakers and participants.

8.30 **Introduction by the chairman**

8.40 **Which support could mechanical engineering and hygienic design offer to fulfil the requirements of the hygiene regulation?**

Karl Sommer, Mechanical and Food Engineering, Department of Food and Nutrition, Weihenstephan Centre of Food and Life Science (WZW), University of Munich, Freising/Germany and Jürgen Hofmann, Study of Biotechnology and Technology of Foods

9.10 **EN ISO 22000 – an industry point of view**

Sebastian Kastrup, Quality Manager, Kellogg Manufacturing GmbH & Co. KG, Bremen/Germany

9.40 **Panel discussion**

10.00 **Coffee break**

Microbiological safety of foods of animal and plant origins

10.30 **Microbiological criteria for food**

- Data collection
- Limits
- Legal Problems

Walter P. Hammes, (formerly) Institute of Food Technology, University of Hohenheim, Stuttgart/Germany

11.00 **Emerging foodborne pathogens**

Jean-Louis Cordier, Food Safety Manager (Operations/Quality and Safety), Nestlé Nutrition, Vevey/Switzerland

11.30 **Bacteriocin-producing lactic acid bacteria in meat preservation: potential and limitations**

- Structure and biosynthesis of bacteriocins from lactic acid bacteria
- Mode of action and inhibitory spectrum
- Applications of bacteriocin-producing starter cultures in meat products

Michael Gänzle, Canada Research Chair in Food Microbiology and Probiotics, Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton/Canada

12.00 **The Pathogen Combat Project: control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain**

Dieter Elsser, Food Microbiology and Food Preservation, Danisco A/S, Brabrand/Denmark

12.30 **Panel discussion**

13.10 **Summary by the chairman**

Approx 13.30

Lunch and end of the conference

Jean-Louis Cordier has worked 22 years with Nestlé in different positions before joining Nestlé Nutrition as Food Safety Manager in 2005. He is member of the ICMSF and active in different organisations.

Heinrich David is Head of the Unit Consumer Protection and responsible for meat hygiene and food hygiene in NRW for more than 2 decades. As Chief Veterinary Officer he represents the Länder at EU-Committees in public health issues.



Paulo Domingos-Paixão is working with the European Commission, DG SANCO, in the Unit on Hygiene & Control Measures.

Ronald Dwinger has worked for more than 20 years as a veterinary scientist. The Dutch Ministry of Agriculture has sent him in 2003 on secondment to the DG SANCO of the European Commission to assist as a legislative officer with drafting of implementing measures as part of the food hygiene regulations.



Dieter Elsser is a food technologist with a main focus on food microbiology and food preservation. His working field at Danisco comprises the development of starter cultures for dairy and meat products as well as of food safety concepts by the use of protective and probiotic cultures.

Roxane Feller is working as Head of Unit at COPA-COGECA, Brussels/Belgium.



XPERTS

Michael Gänzle has been Assistant Professor and Canada Research Chair in Food Microbiology and Probiotics at the University of Alberta, Edmonton/Canada, since 2005.



Walter P. Hammes was Professor of General Food Technology and Microbiology and Head of the Institut of Food Technologies at the University of Hohenheim/Germany. His research activities have included e.g. microbial ecology of food, food hygiene and microbial interactions affecting the hygienical status of food. He has served on numerous food science committees.

Roy Hörner has been Laboratory Manager of the Laboratory Services Hamburg of SGS Germany GmbH since 2005. In 1999 he started his career at Gewürzmüller GmbH and in 2003 he moved to the SGS Germany GmbH.



Marta Hugas has been working for the EFSA since January 2003 leading the Unit on Risk Assessment of Biological Hazards. She is Scientific Coordinator of the BIOHAZ Panel.



Sebastian Kastrup is working as Quality Manager at Kellogg Manufacturing GmbH & Co. KG, Bremen/Germany.



Fritz Kley has been with Kraft Foods for more than 20 years. Since 1998 his focus was Food Safety Management and Scientific Consultancy for all safety related matters on microbiology. Since retiring in 2004 he has continued to work as Analyst for Food Microbiology.



Servé Notermans is Visiting Professor at the Lancashire University and Director of Food Doctors, Bilthoven/The Netherlands. He was employed by the RIVM and TNO Nutrition and Food Research. In 2003 he was appointed as vice-chair of the BIOHAZ Panel.



Anne-Mette Olsen is working for the Danish Meat Association, Copenhagen/Denmark.

Gerhard Ostermann is working as Technical Manager Ice Cream for Unilever Germany. In several positions he was mainly involved in product development and quality management.

Lutz Ribbe is Rapporteur and Member of the EESC's Various Interests' Group in the Agriculture Section.

Ould Khou Sid'Ahmed is Economic Affairs Officer for the Working Party on the Transport of Perishable Foodstuffs in the Transport Division at the UNECE, Geneva/Switzerland.

Karl Sommer is Professor and Head of the Chair of Process Engineering, Department of Food and Nutrition, at the WZW, University of Munich, Freising/Germany.



WHOM DO YOU MEET?

Sectors that should take part:

- Food industry
- Peripheral industry, e.g.
 - Agrochemical industry
 - Feed industry
 - Producers of food supplements and feed additives
 - Transportation and storage services
 - Machinery and industrial equipment manufacturers
 - Detergent manufacturer
 - Packaging manufacturer
 - Food and feed retailers
- Authorities (agricultural, food and veterinary inspection offices, registration and control authorities)
- Research institutes
- Contract laboratories

Groups that should take part:

- Managing directors, boards of directors, members of supervisory boards
- Managers and employees in the fields of:
 - Hygiene
 - Microbiology
 - Quality management
 - Quality assurance & control
 - Quality & safety
 - Research & development
 - Registration

The Organizers

AKADEMIE FRESENIUS is a joint venture of SGS INSTITUT FRESENIUS and COGNOS, one of the leading private educational institutes in Germany. Akademie Fresenius organises national and international conferences and congresses on current topics from the economic and scientific sectors for both specialists and the industry. You can find details on upcoming and new events at www.akademie-fresenius.de

SGS INSTITUT FRESENIUS is one of the main providers for non-medical laboratory analysis in Europe in the range of chemical, biological and physical analysis. The neutral institute belongs to the internationally acting SGS Group, the corporation that is worldwide at the forefront of testing, verification and certification of goods and service. SGS Institut Fresenius has become a competent partner for companies from various industrial sectors. www.institut-fresenius.de

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REGISTRATION

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Hygiene in Food and Feed

13 to 14 November 2006 in Cologne/Germany



DIE AKADEMIE
FRESENIUS

HOW TO REGISTER

By fax

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PARTICIPATION

Yes! I would like to take part in the International Fresenius Conference "Hygiene in Food and Feed", 13 to 14 November 2006, Cologne/Germany. Fee: € 1,395.00 plus VAT per person. (Event number: VK1822)

Special rate

Yes! I am an employee of an official surveillance office and therefore eligible for a reduced fee of € 795.00 plus VAT per person.

I would like to take part in the evening event on 13 November 2006 (included in the above price). Yes No

Conference Documentation

No! Unfortunately, I am unable to attend. Please send me the complete conference documentation for € 250.00 plus VAT. The documents will be dispatched around two weeks after the event.

Exhibition and Sponsoring

Please send me information on exhibition and sponsoring possibilities during the event.

My Account Number is (if available): _____

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Signature _____

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W E B

Terms of Participation:

The conference fee amounts to € 1,395.00 plus VAT per person. Employees of official surveillance offices are eligible for a reduced fee of € 795.00 plus VAT per person. The registration fee includes complete conference documentation, lunch, coffee breaks, conference beverages as well as the evening event on 13 November 2006. You will receive a written confirmation of your registration. Upon receipt of our invoice we would kindly ask you to transfer the amount due without further deductions before the conference begins.

Group Reductions:

For joint bookings received from one company we grant a **15 % rebate from the third participant onwards.**

No-Risk Booking:

Written cancellation or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse you 50 % of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. **Please note that you can name a substitute free of charge at any time.**

Personal Data

Akademie Fresenius and its partners will keep your personal data for the purpose of organising this event. In signing this registration form you also consent to our occasionally contacting you by either mail, email, fax or phone in order to provide you with further information from our group of companies (please delete as required). You can, of course, withdraw your consent whenever you wish. Further information can be found at www.akademie-fresenius.de/datenschutz

Venue

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We have reserved a **limited number of rooms** for our participants **at reduced rates** at the Holiday Inn Köln am Stadtwald. These rooms can be booked up to four weeks prior to the start of the event. Please book early directly through the hotel quoting "**Fresenius**" as reference.