



Prediction of food safety, shelf-life and quality - a one-day workshop

15th June 2009 at Dalhousie University, Halifax, Canada

Organised by the National Institute of Aquatic Resources, Denmark, the Food Science programme, Dalhousie University and Canada-EU Food Link Mobility Programme.

This workshop focuses on the practical use of computer software to manage food safety and quality. The workshop includes presentations and hands-on computer exercises to demonstrate how available software can be used by industry, authorities and scientists. The workshop concerns fresh, lightly preserved and ready-to-eat foods (seafood, meats, produce and fermented beverages). Special attention is given to *Listeria monocytogenes* and its management according to new criteria from the Codex Alimentarius Commission (ALINORM 09/32/13).

Workshop Programme:

Time	Topic	Speaker
8.45 - 9.00	Registration	L. Truelstrup Hansen
9.00 - 9.10	Welcome and opening	
9.10 - 10.10	Shelf-life prediction – effect of temperature Presentation and PC exercises using the SSSP* software	P. Dalgaard
10.10 - 11.10	Application of modelling theories to brewing fermentations Presentation and PC exercises	R.A. Speers
11.10 - 11.30	Coffee break	
11.30 - 12.30	Predicting the growth of bacteria in food. Presentation and PC exercises using SSSP and other freeware**	P. Dalgaard
12.30 - 13.30	Lunch	
13.30 - 14.30	Predicting thermal death during low temperature heat treatments: A case story with <i>Listeria monocytogenes</i> . Presentation and PC exercises using GInaFiT	L. Truelstrup Hansen
14.30 - 14.45	Coffee break	
14.45 - 16.15	Food safety prediction. Presentation and PC exercises concerning <i>Listeria monocytogenes</i> , histamine and <i>Clostridium botulinum</i>	P. Dalgaard
16.15 - 16.30	Evaluation and close of the workshop	

* Seafood Spoilage and Safety Predictor (SSSP) software version 3 from December 2008 is available free of charge at <http://sssp.dtuqua.dk/>.

** Other freeware used by the workshop include Combase, GInaFiT and Pathogen Modeling Program.

Workshop location: Faculty of Engineering, Sexton Campus, Dalhousie University, 1360 Barrington St., Halifax, Nova Scotia B3J 2X4, Canada.

For further information about the workshop contact:

Paw Dalgaard, DTU Aqua pad@aqu.dtu.dk, tel. +45 45 25 25 66 or

Lisbeth Truelstrup Hansen, Dalhousie University ltruelst@dal.ca, tel. +1 902- 494-3145

Deadline for registration: 2 June 2009 (contact L. Truelstrup Hansen for details about cancellation policy).

Attendance: Maximum 30 people

Registration: Please fill this page in and fax (+1-902-420-0219) or e-mail to ltruelst@dal.ca

Name : _____
Place of work : _____
Address : _____
E-mail and phone : _____

Workshop tuition fee: \$175 for full delegates (Fee \$154.87+13% HST = \$175)
(in Canadian dollars) \$75 for students (Fee \$66.37 + 13% HST = \$75)

The tuition fee includes the course materials, coffee breaks and lunch. Presentations and exercises will be handed out during the workshop. Please make cheques or bank drafts payable to Dalhousie University (HST No. 886806561) and send to:

Prediction of Food Safety, Shelf-life and Quality Workshop,
c/o Canadian Institute of Fisheries Technology,
Dalhousie University, P.O. Box 1000,
Halifax Nova Scotia, Canada B3J 2X4

Accommodations: The Cambridge Suites, located one block away from the Sexton Campus, Dalhousie University, are complete with microwave, refrigerator, complimentary continental break and exercise facilities. Please telephone 1-800-565-1263 or 902-420-0555 or fax 902-420-9379 before June 3, 2009 and state that you are attending a course at CIFT as a special mini-suite rate is available to registrants. For more information about the hotel please see: <http://www.cambridgesuiteshalifax.com/>

About the organizers and speakers:

Dr. Paw Dalgaard is leader of the research group 'Seafood & Predictive Microbiology' at the Technical University of Denmark. He developed SSSP and both this software and his research concerning seafood quality and safety are well known internationally.

Dr. R. Alex Speers is Professor at Dalhousie University and a specialist in brewing science. His research group has done extensive research on the predictability of beverage fermentations and non-linear modelling of the changes during the fermentation process.

Dr. L. Truelstrup Hansen is Associate Professor at Dalhousie University and a specialist in food safety and *Listeria monocytogenes*. Her research group has used modelling tools to predict the thermal death of the foodborne bacterial pathogen, *L. monocytogenes*, during mild heat treatments.

This workshop is sponsored by:



The Food Link Mobility Program