

Advancing Beef Safety through research and innovation



Wednesday 25th March 2009

8.30 am Registration / Poster and Exhibition Set up and Tea/Coffee

9.00 am Welcome
Dr Geraldine Duffy, Head Food Safety, Ashtown Food Research Centre, Teagasc

Address by

Mr Brendan Smith T.D, Minister for Agriculture, Fisheries and Food

Professor Gerry Boyle, Director of Teagasc

Mr Declan Troy, Head, Ashtown Food Research Centre, Teagasc

Chair Prof. David McDowell, University of Ulster

9.30 am Dr Marta Hugas, European Food Safety Authority (EFSA), Head of Unit, Scientific Panel on Biological Hazards
European Food Safety Authority (EFSA) perspectives on microbial safety of beef

10.00 am Dr Kenneth Elliot, Head of Unit F5, EU Food and Veterinary Office
The role of the FVO in relation to chemical contaminants in meat

10.30 am Prof. Wim Verbeke, University Ghent, Belgium
Consumer perception of beef safety

11.00 am Tea/ Coffee Break and Poster session

- Chair: Prof. George Nychas, Agricultural University of Athens*
- 11.30 am Dr Geraldine Duffy, Teagasc, Ashtown Food Research Centre, Ireland
Assessing and managing the risk associated with beef pathogens using Quantitative Microbial Risk Assessment Models
- 12.00 am Dr Kostas Koutsoumanis, Aristotle University of Thessaloniki, Greece
Predictive microbiology tools in risk assessment of beef pathogens
- 12.30 pm Dr Francis Butler, University College Dublin, Ireland
Quantitative risk assessment of E. coli O157:H7 in processed beef products in Ireland
- 12.45 pm Dr Beatriz Guth, Federal University of São Paulo, SP, Brazil;
Prevalence and virulence determinants of verocytotoxigenic Escherichia coli in Brazilian bovine hides and carcasses
- 1.00 pm Buffet Lunch and poster session
- Chair Dr John Sofos, Colorado State University*
- 2.00 pm Mr Ian Jensen, Manager, Market Access Science and Technology, Client Innovation Services, Meat and Livestock Australia
Challenges and opportunities for transfer of knowledge from research to the beef industry
- 2.30 pm Prof. George Nychas, Agricultural University of Athens, Greece
Meat spoilage, methods for controlling and assessing spoilage
- 2.55 pm Dr Declan Bolton, Ashtown Food Research Centre, Teagasc, Dublin
Blown pack spoilage: protecting the European beef industry

3.15 pm Tea/ Coffee break and poster session

Chair Dr Kaye Burgess, Ashtown Food Research Centre, Teagasc

3.30 pm Dr Mike Lee, University of Aberystwyth, Wales
Spectroscopic imaging as a real-time solution for the detection of faecal contamination on carcasses

4.00 pm Dr Christine Martin, INRA, Clermont-Ferrand, France
Analysis of the physiology of Escherichia coli O157:H7 in the bovine digestive content by transcriptomic profiling

4.30 pm Dr Panos Skandamis, Agricultural University of Athens, Greece
Contribution of -omics in the Microbiology of Meat

4.45 pm **Close Day 1**

Bus transport back to city centre hotels

Conference Dinner:

Venue: Royal College of Physicians, 6 Kildare Street, Dublin 1

7.30 pm Drinks Reception

8.00 pm Dinner

Thursday 26th March 2009

Chair Dr Andrew Cannavan, International Atomic Energy Agency, Vienna

9.00 am Dr Martin Danaher, Teagasc, Ashtown Food Research Centre, Teagasc, Ireland
Detection of Anthelmintic Residues in food using Rapid Polarity switching UPLC MS/MS combined with QuEChERS technology

9.30 am Dr Rhodri Evans, Food Safety Authority of Ireland
Dioxin contamination of Irish meat

10.00 am Dr Peter A. Behnisch, Biodetection Systems BV (BDS),

The Netherlands

Rapid methods for dioxins and dl-pcbs in meat

- 10.15 am Dr Mark Mooney, Queens University, Belfast, NI
BioCop: Biomarker profiling as a screening tool to ensure beef safety
- 10.30 am Tea/ coffee and poster session
- Chair* Dr Kostas Koutsoumanis, Aristotle University of Thessaloniki
- 11.00 am Prof. John Sofos, Colorado State University, USA
Meat Decontamination: Needs, Approaches, Benefits, Concerns
- 11.30 pm Dr Sava Buncic, University of Nova Sad, Serbia
Foodborne pathogens on cattle hides and their control in the context of meat safety
- 12.00 pm Dr Even Heir, Nofima, Oslo, Norway
Effect of recipe and process parameters on reduction of enterohaemorrhagic Escherichia coli in Norwegian type dry fermented sausage
- 12.15 pm Dr John Luchansky, USDA, ERRC, Wyndmoor, USA
Translocation and Thermal Inactivation of Shiga-Toxin Producing Escherichia coli in Non-Intact Beef
- 12.30 pm Prof. Mansel Griffiths, University of Guelph, Canada
Alternative methods to control pathogens
- 12.50 pm Buffet Lunch and poster session
- Chair* Dr Declan Bolton, Ashtown Food Research Centre, Teagasc,
- 2.00 pm Dr Andrew Hudson, Environmental Science and Research, New Zealand
Biocontrol of pathogens in the beef chain

- 2.30 pm Dr Guy Loneragan, West Texas A&M University, USA
Control of E. coli O157 and Salmonella in harvest-ready cattle using siderophore receptors and porin proteins (SRP)-based vaccine technology
- 2.50 pm Dr Biliaderis Costas, Aristotle University Thessaloniki, Greece
Development and application of a novel packaging technology for fresh meat based on the incorporation of a Lactobacillus sakei protective culture into a Na-caseinate edible film
- 3.10 pm Dr Mindy Brashears, Texas Tech University, USA
A Systems Approach to Effective Control of E. coli O157 using Lactic Acid Bacteria as a Pre- and Post-harvest Intervention
- 3.30 pm Dr Lucia Rivas, Ashtown Food Research Centre, Teagasc, Ireland
The use of carvacrol for the inhibition of Escherichia coli O157:H7 in a model rumen system.
- 3.40 pm Ms Brid Coffey, Moorepark Food Research Centre, Teagasc, Ireland
Biocontrol of Escherichia coli O157:H7: Evaluation of Two Anti-E coli O157:H7 Bacteriophages in the Cattle Rumen.
- 3.50 pm **Close of conference and presentation of student poster prize**

Buses to Airport / City Centre