



## Programme GoFood 2017

### Wednesday May 31

**12.30** Registration and coffee

#### **13.30-13.45**

OPENING Room: no 1  
Viktor Öwall (Dean Lund University, Faculty of Engineering)  
Priscilla To (Dir. Hong Kong Economic & Trade Office, London)  
Moderator: Bengt Streijffert, LU

#### **13.45-15.15**

PLENARIES Room: no 1  
Yongning Wu (Chief Scientist of China National Center for Food Safety Risk Assessment, CFSA): *EU-China-Safe: Joint by EU Horizon 2020 and China National Key R&D Program*  
Tan Poh Hong (Chief Executive Officer Agri-Food And Veterinary Authority Singapore, AVA): *Transforming food safety in Singapore: the future beckons*  
Tullia Gallina Toschi (Professor University of Bologna): *Towards the development of innovative analytical strategies to combat olive oil fraud: the EU H2020 OLEUM project*  
Moderator: Terence Lau, PolyU

#### **15.15-15.30**

Coffee and networking Room: lounge

#### **15.30-16.00**

PLENARY Room: no 1  
Andreas Hensel (President of the German Federal Institute for Risk Assessment (Bundesinstitut für Risikobewertung, BfR in Berlin): *Future Strategies in Risk Analysis vs. Public Perception: A Contradiction?*  
Moderator: Christine Nellemann, DTU

#### **16.00-17.30**

##### PARALLEL SESSIONS

##### **1. Food Authenticity and Trust** Room: no 4

Maarten Nauta (DTU): *Consumers as risk managers: the benefit of qualification of food related health effects*  
Severine Koch (BfR): *Kitchen Hygiene in the spotlight: Do TV chefs influence people's hygiene practices and whom does the German public trust most hygiene-wise*  
Zhongping Yao (PolyU): *Establishment of a Spectral Database for Rapid Authentication of Edible Oils by MALDI-MS*  
Enrico Valli (Unibo): *EU research assuring the quality and authenticity of the European food supply*  
Moderator: Tullia Gallina Toschi, Unibo

##### **2. Shelf Life** Room: no 2

Åse Jevinger (MAH): *ICT-based architecture for shelf-life prediction of perishable food*  
Malin Göransson (LU): *Food supply chain improvement – evaluation of shelf life accuracy*  
Maria Wieloch (ICA): *Sustainability fruit and vegetables in retail – next step*  
Moderator: Fredrik Nilsson, LU

**3. Microbiology I:**

Room: no 5

Elisabeth Uhlig (LU): *Escherichia coli antagonistic bacteria present in leafy vegetables*

Ashish Kumar (IIT Bombay): *The mechanisms and drivers of antimicrobial resistance in the developing world*

Tien Anh Ngo (DTU): *One step Multiplex-PCR for rapid, sensitive, specific and multiple detection of Methicillin-resistant Staphylococcus aureus and vancomycin-resistant enterococci*

Moderator: Peter Rådström, LU

**17.30-18.45**

PLENARIES

Room: no 1

Peter Olesen (Chair European Institute of Innovation & Technology, EIT): *How can the EIT/KIC model boost innovation in the Food area*

Nicholas Brooke (ABAC Principal Advisor to the APEC Policy Partnership on Science, Technology & Innovation): *APEC Policy Partnership on Food Security – strengthening public private cooperation to address food security issues in the Asia Pacific Region*

Priscilla To (Dir. Hong Kong Economic & Trade Office, London): *Food Surveillance and Risk Management in Hong Kong*

Moderator: Yvonne Granfeldt, LU

**18.45-18.55**

Presentation of DISH

Bengt Streijffert (Lund University), Terence Lau (The Hong Kong Polytechnic University)

**19.00** Video Greetings, Launch and Toast

**19.15** Reception, hosted by The Hong Kong Polytechnic University; Medicon Village Restaurant

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**/16.00-17.30**

Room: no 3

Seminar (invitation only):

*New Challenges to Food Safety/*

Moderator: Bo Ahrén, LU

**/16.00 - Meeting**

Room: no 6

Hong Kong Chamber Of Commerce in Sweden

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**Thursday June 1**

**09.00-09.30**

PLENARY

Room: no 1

Jon Haag (Director Consumer Insights at BillerudKorsnäs): *The role of packaging in society – Food Waste and other challenges*

Moderator: Gunilla Jönson, LU

**09.30-11.00**

PARALLEL SESSIONS

**4. Packaging I**

Room: no 2

Anne Marie Vinggaard (DTU): *Emerging chemicals in food packaging – toxicological profiling of knowns and unknowns*

Felix Helander (Packbridge): *Packaging trends – food safety and authenticity*

Marco Dalla Rosa (Unibo): *Biodegradable vs. conventional polymers: packaging performance to assure food quality and safety*

Moderator: Gunilla Jönson, LU

## 5. Sustainability and CSR

Room: no 3

Allan Feldt (SeiMei Aps): *The glocal holistic food company*

Anna Yelistratova (TEM): *CSR agenda of the food industry*

Tongyun Shen (Robus Seed Technology): *Seed technique and food safety*

Lennart Svensson (Region Skåne): *Turning a Catastrophe into an Opportunity: Opportunities for food innovation and food safety in Bjuv, Skåne, former Findus production facilities*

Moderator: Jenny Bergsten, FoodNexus

## 6. Decision Support Tools

Room: no 5

John Donaghy (Nestlé): *Whole Genome sequencing in Microbial Food Safety Management*

Luca Fontanesi (UniBo): *Application of next generation semiconductor based sequencing for the authentication of honey, meat and dairy products*

Inez Maria Persson (DTU): *Optimizing individual fish intake in Denmark*

Bent Egberg Mikkelsen, (AAU): *Interconnectivity & digitalisation – a new paradigm for the food science*

Letizia Ungaretti (DTU): *RAKIP: an open-access platform for sharing risk assessment models*

Moderator: Gerardo Manfreda, Unibo

**11.00-11.15** Coffee and networking

### 11.15-12.15

PLENARIES

Room: no 1

Ladislav Miko (Deputy Director-General for Food Safety of the Directorate-General for Health and Food Safety of the European Commission): *EU food safety priorities and their potential future*

Hubert Deluyker (EFSA's Scientific Adviser to its Executive Director.): *Fifteen years of EU Food Law: what is independent scientific advice?*

Moderator: Bent Claudi Lassen, FoodNexus

**12.15-13.15** Lunch, hosted by University of Bologna; Medicon Village Restaurant

### 13.15-13.30

Medicon Village information

Room: no 1

### 13.30-15.00

PLENARIES

Room: no 1

Sindra Petersson (Senior Science Advisor at European Spallation Source, ESS.): *The European Spallation Source – Opportunities for the Food Sector*

Tomas Lundqvist (Director at the MAX IV Laboratory with responsibility for Life Science, IT and Industrial relations): *MAX IV – making the invisible visible*

Peter Rådström (Professor Lund University, Faculty of Engineering): *Microbial biofilm communities in drinking water production*

Moderator: Bengt Streijffert, LU

**15.00-16.45** PARALLEL SESSIONS incl. coffee

## 7. Microbiology II

Room: no 2

Jeffrey Hoorfar (DTU): *Air sampling as an alternative tool for low-cost monitoring of pathogens*

Yinghua Xiao (PolyU): *Frontiers in microbial food safety along the dairy chain and the potential of applying emerging technologies*

Frederique Pasquali (Unibo): *Genome-wide analysis of single-nucleotide polymorphisms (SNPs) supports persistence of *L. monocytogenes* sequence type 14 within a rabbit meat processing plant*

Moderator: Patrizia Brigidi, Unibo

## 9. Nano

Room: no 4

Quyen Than (DTU): *A simple, sensitive and specific loop mediated isothermal amplification for online rapid detection of *Campylobacter* spp. in broiler production*

Luca Laghi (Unibo): *Beyond food analysis with foodomics by nuclear magnetic resonance*

Anders Wolff (DTU): *SMARTDETECT – a lab-on-chip system for pathogen detection*

Moderator: Luca Fontanesi, Unibo

**10. Packaging II**

Room: no 5

Fredrik Nilsson (LU): *Dynamic shelf-life for minimized food waste and increased food safety*

Tomas Skoglund (TetraPak): *Heat treatment of foods with particles – multiphase modelling*

Eelco Pieke (DTU): *Elucidation and prioritization of potential harmful chemicals from paper & board food contact materials*

Pietro Rocculi (Unibo): *Tailored non-thermal technologies for food safety and quality assurance*

Moderator: Anne Marie Vinggaard, DTU

**16.45-17.45**

PLENARIES

Room: no 1

Kate Taylor (Senior Industry Partnership Officer, UNOPS China Operation Center): *Corporate Engagement: Achieving Triple Bottom Line Returns while Saving the Planet*

Maria Hoffmann (Research Genomics Microbiologist at FDA/CFSA): *WGS – a powerful tool for microbiological testing and traceback analysis of foodborne pathogens”.*

Moderator: Patrizia Brigidi, Unibo

**19.00** Conference dinner, hosted by Lund University; The Academic Society Restaurant

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**Friday June 2**

**08.00** Bus pick up at hotels in Lund

Drop-off at Oticon Hall, Technical University of Denmark, DTU

**09.30-10.00** Coffee and Bread

**10.00-10.15**

OPENING

Room: Oticon Hall

Anders Bjarklev, President of Technical University of Denmark (DTU)

Marie Louise Flach de Neergaard, Ministry of Environment and Food Denmark

Moderator: Christine Nellemann, DTU

**10.15-10.45**

PLENARY

Room: Oticon Hall

Frank Aarestrup (Professor Technical University of Denmark): *Global surveillance of infectious diseases*

*Open science, open data, open for all*

Moderator: Christine Nellemann, DTU

**10.45-11.00** Smoothies and walking to Parallel Sessions

**11.00-12.30**

PARALLEL SESSIONS

**12. Burden of Disease**

Room: S 02

Sara Pires (DTU): *Estimating the burden of foodborne disease at the national level: an integrated approach*

Janna Nissen (DTU): *The disease burden of congenital toxoplasmosis in Denmark*

Sofie Therese Thomsen (DTU): *Estimating the burden of disease for children due to maternal exposure to Methyl Mercury in Denmark*

Moderator: Bernard Chang, PolyU

**13. Microbiology III**

Room: S 10

Vivek Priy Dave (DTU): *Loop mediated isothermal amplification (LAMP) based diagnostic assay for Listeria monocytogenes in different food matrices*

Vinayaka Aaydha Chidambara (DTU): *Aptamer integrated microfluidic chips -a promising tool for rapid online detection of foodborne pathogen*

Charlotta Löfström (RISE): *Pre-PCR processing strategies for rapid detection of Listeria monocytogenes in food and environmental samples*

Moderator: Zhongping Yao PolyU

**14. Food Fraud and Authenticity**

Room: S 16

Yves Rey (Danone): *Advancing food integrity through private public partnership and the collaboration with the academia*

Bettina Horn (BfR): *Food authentication – Challenges in official control*

Amelie Sina Wilde (DTU): *Determination of the authenticity of natural vanillin in food products by SPME-GC-IRMS*

Chung, Teresa (PolyU): *Development of a real time polymerase chain reaction mention for the detection of genetically modified salmon*

Moderator: Marco dalla Rosa, Unibo

**12.30-13.30** Walking back to Oticon Hall and lunch with Tapas

**13.30-14.00**

PLENARY

Room: Oticon Hall

Jørgen Schlundt (Professor Nanyang Technological University): *The value of and impediments to Open Data Sharing of microbial Whole Genome Sequences: The next global machine: the Global Microbial Identifier*

Moderator: Terence Lau, PolyU

**14.00** Thank you and welcome to Bologna!

Room: Oticon Hall

Professor Patrizia Brigidi, Vice Rector University of Bologna