

GHI Congress - Sessions, Presentations and Side Meetings

Monday, 25 March 2019

Room Rotterdam

OPENING, INTRODUCTION, PLENARY SESSION

Chairs: Huub Lelieveld and Firouz Darroudi

09.00 - 09.05	Huub Lelieveld , President Global Harmonization Initiative (GHI) Welcome
09.05 - 09.35	Louise O. Fresco , President of the Executive Board, Wageningen University & Research, The Netherlands
09.35 - 10.05	Hans Verhagen , Senior Scientific Adviser, European Food Safety Authority (EFSA), Italy
10.05 - 10.35	Ali Badarneh , Industrial Development Officer at UNIDO, Department of Agri - Business Development UNIDO's approach to food safety capacity building
10.35 - 11.15	Break
11.15 - 11.45	Alina Levitskaya , Rector, North - Caucasus Federal University, Stavropol, Russian Federation The role of universities in the development of global food safety systems
11.45 - 12.15	Nathalie Persson - Andrianasitera , International Foundation for Science, IFS, Stockholm, Sweden The International Foundation for Science, enabling developing countries young scientists to be agents for the harmonisation of food safety regulations
12.15 - 14.00	Lunch break and poster viewing

Monday, 25 March 2019

Room Rotterdam

FOOD MICROBIOLOGY

Jointly with the International Commission on Microbiological Specification for Foods (ICMSF)

Chairs: Olga Martín-Belloso and Assèta Kagambèga

14.00 - 14.30	Keynote Stanley Brul , Professor of Molecular Biology, Director Biomedical Sciences University of Amsterdam (FNWIAMC), Head Dept. of Molecular Biology & Microbial Food Safety, Swammerdam Institute for Life Sciences, University of Amsterdam, The Netherlands Anti - Microbial Resistance in the Food Chain
14.30 - 14.50	Leon Gorris , Director for regulatory affairs, International Commission on Microbiological Specifications for Foods (ICMSF), The Netherlands Harmonisation of Microbial Specifications for food safety management from analytical methods, HACCP to Food Safety Objectives
14.50 - 15.10	Marcel Zwietering , Professor in Food Microbiology, Wageningen University, The Netherlands Use of data for assessing process control and product acceptance leading to advice of specification for various product categories
15.10 - 15.30	John Donaghy , Corporate Food Safety Microbiologist, Nestlé Quality Assurance Centre/Corporate - Quality Management, Nestlé S.A., Vevey, Switzerland Managing Food Safety and Stability in the Context of Global Megatrends
15.30 - 16.00	Break
<i>Chairs: Marcel Zwietering and Benard Oloo</i>	
16.00 - 16.20	Sarah Elshahat , Centre for Public Health, Queen's University Belfast, Belfast, UK The use of meat thermometers from a food safety perspective. North America versus Europe
16.20 - 16.40	Asseta Kagambèga , University Ouaga I Pr Joseph Ki - Zerbo, Ouagadougou, Burkina Faso Salmonella spp. and Campylobacter spp. in poultry faeces and carcasses in Ouagadougou, Burkina Faso
16.40 - 17.00	Hongman Hou , Dalian Polytechnic University, Dalian, China Study on characteristics and inhibition of Hafnia alvei form aquatic products
17.00-17.20	Angela Parry-Hanson Kunadu , Department of Nutrition and Food Science, University of Ghana, Accra, Ghana - Occurrence of significant microbiological hazards and antimicrobial resistant Salmonella at live bird market operations in Accra, Ghana

Monday, 25 March 2019

Room Amsterdam

FOOD CHEMISTRY

Chairs: Gerald Moy and Michael Murkovic

14.00 - 14.30	Keynote Franco Pedreschi Placencia , Head of the Department of the Chemical Engineering and Bioprocess, Pontifica Universidad Catolica de Chili, Santiago, Chile Potentially Toxic Food Components Formed by Excessive Heat Processing
14.30 - 14.50	Vishweshwaraiah Prakash , Vice President, International Union of Nutritional Sciences (IUNS), Former Director of CFTRI and Distinguished Scientist of CSIR (India), Mysore, India The Role of Fundamental Chemistry for Harmonization of Food Laws through Science and Evidence based Regulations
14.50 - 15.10	Joe Regenstein , Department of Food Science, Cornell University, Ithaca, NY, USA Correct, reliable, globally harmonized determination of protein in food
15.10 - 15.30	David Mangan , Megazyme, Wicklow, Ireland Measurement of β - glucan in mushroom products
15.30 - 16.00	Break
<i>Chairs: Franco Pedreschi Placencia and Joe Regenstein</i>	
16.00 - 16.20	Michael Murkovic , Graz University Of Technology, Graz, Austria Furfuryl alcohol a potentially toxic compound formed during roasting of coffee
16.20 - 16.40	David Mangan , Megazyme, Bray, Ireland Accurate measurement of dietary fiber and dietary fiber components
16.40 - 17.00	Gerald Moy , Food Safety Consultants International, Geneva, Switzerland; formerly Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland GEMS/Food Consumption Cluster Diets – Assessing Exposure to Chemicals in the Diet
17.00 - 17.20	Angelique Vandemoortele , University Ghent, Ghent, Belgium Reactivity of free malondialdehyde in oil-in-water emulsion during in vitro digestion
17.20 - 17.40	Mabilia Penteadó Stephan , Embrapa Agroindustria de Alimentos, Guaratiba, Brazil, Federal University of State of Rio de Janeiro, Rio de Janeiro, Brazil Simple scientific - molecular strategy to standardize and guarantee the safety of artisanal cheese produced in Brazil

Monday, 25 March 2019

Side meetings

Time	Meeting	Meeting Chair	Room
18.00 - 19.00	Leadership	Huub Lelieveld	Rotterdam
18.00 - 19.00	WG Food Packaging materials	Alejandro Ariosti	Zandvoort
18.00 - 19.00	WG Food Chemistry	Franco Pedreschi	Amsterdam
19.00 - 20.00	Supervisory Board	Michaela Pichler	Zandvoort
19.00 - 20.00	WG Food Microbiology	Stanley Brul	Amsterdam
19.00 - 21.30	WG Genetic Toxicology and Genomics, and a workshop	Firouz Darroudi	Rotterdam

Tuesday, 26 March 2019

Room Rotterdam

FOOD SCIENCE, EDUCATION AND COMMUNICATION

Chairs: Nathalie Persson-Andrianasitera and Nevena Hristozova

09.00 - 09.20	Jamuna Prakash , Dept. of Food Science and Nutrition, University of Mysore, Karnataka, India Education of food handlers at all levels
09.20 - 09.40	Folake Henshaw , College of Food Science and Human Ecology, Department of Food Science & Technology, University of Agriculture Abeokuta, Nigeria The role of Food Safety Education in improving Food safety in the West African sub region
09.40 - 10.00	Nevena Hristozova , Scircle, Brussels, Belgium Science communication in local languages - The importance of science outreach in languages other than English
10.00 - 10.20	Adebukunola Mobolaji Omemu , Federal University of Agriculture, Abeokuta. College of Food Science and Human Ecology, Department of Hospitality and Tourism, Abeokuta, Nigeria Food safety knowledge, attitude and practices of university students in Nigeria
10.20 - 10.40	Stefan Jansson , Department of Plant Physiology, Umeå University, Umeå, Sweden How gene editing could be regulated
10.40 - 11.10	Break

Tuesday, 26 March 2019

Room Rotterdam

CONSUMER AWARENESS, LABELLING, ADVERTISING

Chairs: Vishweshwaraiah Prakash and Iuliana Vintilă

11.10 - 11.30	Joe Regenstein , Department of Food Science, Cornell University, Ithaca, NY, USA How to harmonize religious food laws respectfully
11.30 - 11.50	Hamid Ezzatpanah , Department of Food Science and Technology, Science and Research Branch, Islamic Azad University - Science and Research Branch, Tehran, Iran Halal Food Debate. A comparative study of Halal Food Law in Different Countries
11.50 - 12.10	Iuliana Vintilă , Dunarea de Jos University of Galati, Romania Global Issues in Harmonization of Nutrition Legislation
12.10 - 12.30	Sazedul Hoque , Department of Fisheries Technology, Faculty of Fisheries, Patuakhali Science and Technology University, Patuakhali - 8602, Bangladesh Formalin exposure through fish consumption and its associated public health risk in southern Bangladesh
12.30 - 12.50	Christelle Bou-Mitri , Notre Dame University-louaize, Zouk Mickael, Lebanon Nutrition and Health Claims Status in Lebanon
12.50 - 14.00	Lunch break and poster viewing
14.00 - 17.00	Excursions and Sightseeing tour

Tuesday, 26 March 2019

Room Amsterdam

GENOMICS AND GENETICS

Chairs: Joe Regenstein and Firouz Darroudi

09.00 - 09.30	Keynote Firouz Darroudi , Genome Scan Unlimited, Netherlands, and senior research consultant on Radiation Genetic and Chemical Mutagenesis to IAEA, UNESCO and WHO Application of animal and animal alternative models for food safety assessment. Advantages and pitfalls
09.30 - 09.50	Joe Regenstein , Department of Food Science, Cornell University, Ithaca, NY, USA The evolution of genetic manipulation of biological materials
09.50 - 10.10	Marie - Laurence Lemay , Département de biochimie, de microbiologie, et de bio - informatique, Faculté des sciences et de génie, Université Laval, Québec City, Québec, Canada How are genes modified? Cross breeding, mutagenesis and CRISPR - Cas9
10.10 - 10.30	Benard Oloo , Egerton University, Nairobi, Kenya - Meta - genomic characterization of microbial communities isolated at different nodes of indigenous chicken value chain in Kenya
10.30 - 10.50	Nelly Datukishvili , Ilia State University, Tbilisi, Georgia DNA-based multiplex technologies for identification of genetically modified foods
10.50 - 11.30	Break

Tuesday, 26 March 2019
Room Amsterdam
ETHICS IN THE FOOD CHAIN (jointly with ISEKI)
Chairs: Rui Costa and Peter Overbosch

11.30 - 11.50	Yasmine Motarjemi , International Consultant in Food Safety Management, Geneva, Switzerland Whistle blowing in the food industry
11.50 - 12.10	Chin - Kun Wang , Past - President, International Society of Nutraceuticals and Functional Foods, Taichung, Taiwan, GHI WG Global Incident Alert Network Global food safety incident alert network
12.10 - 12.30	Peter Overbosch , GHI, Vienna, Austria, Chair GHI WG Ethics in food safety practices, Ethics and food safety professionals
12.30 - 12.50	Dominique Taeymans , FoodREG Consult, Brent, Switzerland Bring early the regulatory dimension in your food innovation process
12.50 - 13.10	Rui Costa , CERNAS, Escola Superior Agrária, Coimbra, Instituto Politécnico de Coimbra, Portugal Teaching food ethics
13.10 - 14.00	Lunch break and poster viewing
14.00 - 17.00	Excursions and Sightseeing tour

Tuesday, 26 March 2019
Side meetings

Time	Meeting	Meeting Chairs	Room
14.00 - 17.00	Book launch event: Liber Amicorum Bernd van der Meulen	Anna Szajkowska, Altinai Urazbaeva and Bart Wernaart	Amsterdam
17.30 - 18.30	Ambassadors	Alina Gostin	Rotterdam
17.30 - 18.30	WG Education and Training	Jamuna Prakash	Amsterdam
17.30 - 18.30	WG Ethics in food safety practices	Peter Overbosch	Zandvoort
18.30 - 19.30	WG Mycotoxins	Mark Shamtsyan	Amsterdam
18.30 - 19.30	WG Global Incident Alert Networks	Chin-Kun Wang	Zandvoort

Wednesday, 27 March 2019
Room Rotterdam
FOOD SAFETY ASSESSMENT AND FOOD LAWS
Chairs: Alie de Boer and Dominique Taeymans

09.00 - 09.20	Adina Baicu , University of Agronomic Sciences and Veterinary Medicine Bucharest, Romania Risk communication
09.20 - 09.40	Bernd van der Meulen , European Institute for Food Law, Wageningen University, The Netherlands Decision making based on risk analysis
09.40 - 10.00	Dumitru Mnerie , Politehnica University Timișoara, Romania Some aspects regarding food risk management in the food industry
10.00 - 10.20	Iuliana Vintilă , Dunarea de Jos University of Galati, Faculty of Food Science and Engineering, Galati, Romania The level of compliance with harmonized nutritional care standards in the catering services unit from a regional military hospital
10.20 - 10.40	Hans Marvin , Wageningen Food Safety Research, Wageningen, The Netherlands Big data in food safety; prediction of chemical food safety hazards and food fraud
10.40 - 11.00	Rimantas Venskutonis , Department of Food Technology, Kaunas University of Technology, Kaunas, Lithuania Hemp phytocannabinoids for foods and nutraceuticals. To allow or not to allow?
11.00 - 11.30	Break
<i>Chairs: Bernd van der Meulen and Adina Baicu</i>	
11.30 - 11.50	Rimantas Venskutonis , Department of Food Technology, Kaunas University of Technology, Kaunas, Lithuania Hemp phytocannabinoids for foods and nutraceuticals. To allow or not to allow?
11.50 - 12.10	Alie de Boer , Maastricht University, Venlo, The Netherlands Scientific assessments in European food law making it future - proof
12.10 - 12.30	Gabor Molnar , Laval University, Quebec city, Québec, Canada The evolution of 'recognizing other food control systems' as equivalent
12.30 - 12.50	Atef Idriss , Mefosa, Beirut, Lebanon Economic Harmonization: Opportunities and Challenges in the New World Order 2" (A Case study. Lebanon & EU)
12.50 - 14.00	Lunch break and poster viewing

Wednesday, 27 March 2019
Room Amsterdam
FACTORY DESIGN AND FOOD SAFETY (Jointly with EHEDG)
Chairs: John Holah and Eirin Marie Skjøndal Bar

09.00 - 09.20	Andrey Bratsikhin , North - Caucasus Federal University, Stavropol, Russian Federation The need for a master's degree in hygienic food processing
09.20 - 09.40	John Holah , Technical Director, Holchem Laboratories Ltd, Bury, UK How to produce "Safe Food" during a renovation / restructuring of the Production Plant
09.40 - 10.00	Max Hesse , Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany Importance that cleanability test methods are similar everywhere
10.00 - 10.20	Frank Moerman , Katholieke Universiteit Leuven, Belgium Food contamination due to poorly managed airflows in the food factory
10.20 - 10.40	Eirin Marie Skjøndal Bar , Norwegian University of Science and Technology (NTNU), Trondheim, Norway Active student learning in hygienic design teaching in higher education
10.40 - 11.00	Dumitru Mnerie , Politehnica University Timisoara Hygienic Welding - a guarantee for a cleaner food manufacturing
11.00 - 11.30	Break
11.30 - 11.50	Cees van Elst , QAssurance, Van Nelle Plant, Rotterdam, The Netherlands Managing real - time compliance in the Food Supply Chain
11.50 - 12.10	Maikel van Orsouw , Rösler Benelux B.V., Oss, The Netherlands Water jet blasting for improving stainless steel surfaces
12.10 - 14.00	Lunch break and poster viewing

Wednesday, 27 March 2019

Room Delft

MYCOTOXINS

Chairs: Xianming Shi and Jose Angel Perez Alvarez

09.00 - 09.20	Adewale Obadina , Federal University Of Agriculture, Abeokuta, Abeokuta, Nigeria Food safety in the rapid transformation of food systems in Africa
09.20 - 09.40	L.K. Nyanga , University of Zimbabwe, Institute of Food, Nutrition and Family Sciences, Mt Pleasant Harare, Zimbabwe Effectiveness of hermetic technology in limiting aflatoxin exposure in women and children from smallholder farming areas
09.40 - 10.00	Karina Grigoryan , Yerevan State University, Department of Microbiology, Yerevan, Armenia Mycological safety of herbal teas
10.00 -10.20	Bojan Šarkanj , Assistant Professor, Department of Food Technology, University North, Koprivnica, Croatia Preventing mycotoxin production in staple food
10.20 - 10.40	Eniola Oni , Federal University Of Agriculture , Nigeria, Abeokuta, Nigeria Detoxifying Potentials of Two Indigenous Adsorbents. Imarsil and Activated Charcoal in the Reduction of Aflatoxin in vegetable oils
10.40 - 11.00	Miomir Niksic , Department of Industrial Microbiology, Faculty of Agriculture, University of Belgrade, Serbia Recent Mycotoxin Issues in Serbia and globally relevant lessons learned
11.00 - 11.40	Break
<i>Chairs: Adewale Obadina and Eniola Oni</i>	
11.40 - 12.00	Jose Angel Perez Alvarez , UMH Universidad Miguel Hernández. IPOA Research Group Agrifood Technology Department. Polytechnical High School of Orihuela, Orihuela, Spain Blanching time effect on techno-functional properties of white, black and red quinoa flours
12.00 - 12.20	Ravishankar Gokare , Dayananda Sagar Institutions, Bengaluru, India Quality considerations of seaweeds for food applications
12.20 - 14.00	Lunch break and poster viewing

Wednesday, 27 March 2019
 PLENARY Room Rotterdam
FOOD SAFETY AND NUTRITION SECURITY
Chairs: Karin Lenssen and Jun Nishihira

14.00 - 14.30	Keynote Fred Brouns , Maastricht University, Advisor Faculty of Health, Medicine and Life Sciences, Maastricht, The Netherlands Are low - carbohydrate-high - fat/protein diets recommendable, safe and sustainable?
14.30 - 14.50	Mark Shamtsyan , St. Petersburg State Institute of Technology, Department of Technology of Microbiological Syntheses, St. Petersburg, Russian Federation Untapped potential of mushrooms for the wellbeing and for food industry
14.50 - 15.10	Gerald Moy , Food Safety Consultants International, Geneva, Switzerland; formerly, Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland Total Diet Studies – Assessing Chemical and Nutritional Hazards in Food
15.10 - 15.30	Purabi Bose , Landing Together, Mumbai, India Food Safety for Food Security. Analysing Right to Food
15.30 - 16.00	Break
<i>Chairs: Gerald Moy and Purabi Bose</i>	
16.00 - 16.20	Jan de Vries , Stichting Nutrition in Transition, Gorssel, The Netherlands Nutrition Sciences at a cross - road; what are proper research models to examine effects of nutrition on longevity
16.20 - 16.40	Karin Lenssen , Maastricht University, Maastricht, The Netherlands International perspectives on substantiating the efficacy of herbal dietary supplements and herbal medicines through evidence on traditional use
16.40 - 17.00	Jun Nishihira , Hokkaido Information University, Department of Medical Management and Informatics, Hokkaido, Japan Establishment of the research platform for safety and functionality of local foods through clinical intervention and information technology
17.00 - 17.20	Harry Aiking , Institute for Environmental Studies, VU University, Amsterdam, The Netherlands Food sustainability = Food security + Food safety + Feed back
17.20-17.40	Ermolaos Ververis , European Food Safety Authority (EFSA), Parma, Italy - Data used in the safety assessment of insects and products thereof as novel foods
17.40 - 18.00	Jos Kleinjans , Department of Toxicogenomics, Maastricht University, Maastricht, The Netherlands Dietary intake of carcinogens in humans; a toxicogenomics approach
19.30 - 22.00	Congress dinner and award ceremony

Wednesday, 27 March 2019
 Side meetings

Time	Meeting	Meeting Chair	Room
12.30 – 13.30	Writing scientific articles	Edward van Lanen	Delft
13.00 - 13.50	WG Food Safety in relation to religious dietary laws	Isabella van Rijn	Zandvoort
18.00 - 19.00	WG Post harvest losses	Theofania Tsironi	Zandvoort
	WG Nutrition	Iuliana Vintila	Rotterdam
	WG Nanotechnology	Ralf Greiner / An-I Yeh	Amsterdam

Thursday, 28 March 2019

Room Rotterdam

NANO AND OTHER TECHNOLOGIES FOR FOOD SAFETY AND SECURITY

Chairs: Zhengxing Chen and Meike van der Zande

09.00 - 09.20	Ralf Greiner , Head of Department, Federal Research Institute of Nutrition and Food, Department of Food Technology and Bioprocess Engineering, Max Rubner - Institut, (MRI), Karlsruhe, Germany Perceived and real risk of the use of nanomaterials in the food sector
09.20 - 09.40	An-I Yeh , Distinguished Professor, Graduate Institute of Food Science and Technology, National Taiwan University, Taipei, Taiwan Current and potential future applications of nanomaterials in the food sector
09.40 - 10.00	Chi - Hao Lee , Taiwan FDA, Taipei, Taiwan Current legislation in respect to food applications of nanomaterials worldwide
10.00 - 10.20	Ralf Greiner , MRI, Karlsruhe, Germany Possibilities and challenges to quantify and characterize engineered nanomaterials in food matrices
10.20 - 10.40	Meike van der Zande , Wageningen Food Safety Research, Wageningen, The Netherlands Oral exposure of nanomaterials; possibilities and challenges of current in vitro models and detection of nanomaterials in complex matrices
10.40 - 11.00	Zhengxing Chen , National Engineering Laboratory for Cereal Fermentation Technology, Jiangnan University, Wuxi, China Effect of ozone and electron beam irradiation on degradation of zearalenone and ochratoxin A
11.00 - 11.40	Break
<i>Chairs: An-I Yeh and Ralf Greiner</i>	
11.40 - 12.00	Branka Mihaljević , Ruđer Bošković Institute, Zagreb, Croatia The research and development of food irradiation in Croatia
12.00 - 12.20	Sazedul Hoque , Department of Fisheries Technology, Faculty of Fisheries, Patuakhali Science and Technology University, Patuakhali District, Bangladesh UC Davis chimney dryer: A low - cost technology for improved quality dried fish (<i>Harpadon nehereus</i>) in southern Bangladesh

Thursday, 28 March 2019

Room Amsterdam

FOOD CONTACT MATERIALS, PACKAGING, OTHER FOODS, FOOD WASTES

Chairs: Marco Dalla Rosa and Mona Popa

09.00 - 09.20	Alejandro Ariosti , National Institute of Industrial Technology (INTI), Plastics Centre, Buenos Aires, Argentina Safety of food contact materials
09.20 - 09.40	Heidi Demaegdt , Sciensano, Tervuren, Belgium Release of trace elements from porcelain enameled tableware
09.40 - 10.00	Mona Popa , Faculty of Biotechnology, University of Agronomic Sciences and Veterinary Medicine, Bucharest, Romania Nanostructures in food packaging
10.00 – 10.20	John Gray , School of Electrical and Electronic Engineering, The University of Manchester, Manchester, UK An IoT (Internet of Things) enabled architecture for product traceability in food manufacturing
10.20 - 10.40	Theofania Tsironi , Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece and Co - chair GHI WG Regulatory aspects of reducing post - harvest losses (GHI) Shelf life extension for minimizing food waste. The case of reducing fish waste through novel processing and packaging
10.40 - 11.00	María S. Tapia , Institute of Food Science and Technology. Faculty of Science, Central University of Venezuela, Caracas, Venezuela The Venezuelan issue. a particular challenge for food security and safety
11.00 - 11.40	Break
<i>Chairs: Alejandro Ariosti and Theofania Tsironi</i>	
11.40 - 12.00	Rhiannon Facey- Richards , ZERO2FIVE Food Industry Centre, Cardiff Metropolitan University, Cardiff, UK- Determination of food waste and processing inefficiencies in a UK ready-to-eat (RTE) sector manufacturing site. implications for cost efficiency
12.00 - 12.20	Maarten Baele , Research group Food Chemistry and Human Nutrition, Department of Food Technology, Safety and Health, Ghent University, Ghent, Belgium Effect of food composition on the migration of surrogate contaminants from paperboard packaging

Thursday, 28 March 2019

PLENARY Room Rotterdam

Chairs: Firouz Darroudi and Huub Lelieveld

DECLARATION FOR IMPROVING FOOD SAFETY AND FOOD SECURITY STANDARDS GLOBALLY

12.30 – 12.40	Forces that shape issues in the food safety chain	Vish Prakash
12.40 – 12.50	In standard guidelines, do we still need animals and prokaryotics for human risk assessment? It is time to change!!!	Firouz Darroudi
12.50-13.00	New paradigm in global harmonization initiative of nutrition legislation	Juliana Vintila
13.00-13.10	The effects of chemical mixtures in genomic instability: A neglected fact	Firouz Darroudi
13.10-13.30	The development of a declaration based on global scientific consensus General discussion Closure	Huub Lelieveld