

Symposium
of the Scientific Committee of
the Belgian Food Safety Agency

APPLICATIONS OF MICROBIOLOGICAL RISK
ASSESSMENT IN THE FOOD CHAIN

Friday, 25 November 2011

Pachéco auditorium
(Finance Tower Complex)
Pachécolaan 13
1000 Brussels

9:00	RECEPTION
9:30	Introduction André HUYGHEBAERT (Prof. Em. Ghent University - Chairman Scientific Committee FASFC)
	Session 1. Microbiological risk assessment: possibilities and limitations Chair: Mieke UYTENDAELE, Claude SAEGERMAN
9:40	Risk assessment as the scientific basis for policy decisions: possibilities and limitations Olivier CERF (Prof. Em. National Veterinary School of Alfort, Paris - Vice-chairman of the specialised Committee of experts « Microbiology », ANSES)
10:15	Limitations of risk assessment Dirk BERKVENS (Prof. ITG, Antwerp - SciCom FASFC)
10:50	COFFEE BREAK
11:20	A quantitative risk assessment as a basis for performance objectives in the food chain: control options on <i>Campylobacter</i> from broiler meat Arie HAVELAAR (Prof. Utrecht University - Reporter of the opinion on quantitative risk assessment of <i>Campylobacter</i> from broilers - BIOHAZ panel, EFSA)

11:55	Evaluation of microbiological risks in the food industry
	FRANÇOISE DELMAS-JULIEN (Ph.D. Nestlé Research Center)
12:20	RECEPTION
13:00	LUNCH
	Session 2. Applications of microbiological risk assessment Chair: Katelijne DIERICK, Etienne THIRY
14:20	Simplified web-based risk assessment for use of water in the primary plant production
	Jim MONAGHAN (Harper Adams University College, UK)
14:45	Risk of cephalosporin resistance transfer by consumption of broiler meat
	Jeroen DEWULF (Prof. Ghent University - SciCom FASFC)
15:10	COFFEE BREAK
15:40	Risk of listeriosis from consumption of smoked salmon
	Lieve HERMAN (Head of division ILVO-T&V - SciCom FASFC)
16:05	Emerging microbial risks in the food chain
	Mieke UYTTENDAELE (Prof. Ghent University - SciCom FASFC)
16:30	Summary and conclusions
	Xavier VAN HUFFEL (Director Staff Direction for Risk Assessment, FASFC)