

**Wednesday, September 18<sup>th</sup>, 2013**

8:00 AM 9:00 AM	Software Fair special day Registration
<b>Session 5 : Application of predictive microbiology for food industry and risk managers (1/2)</b> Chairs : Greg Paoli (RSI) and Fanny Tenenhaus-Aziza (CNIEL)	
9:00 AM 9:30 AM	<b>An App for That: Future Tools for Predictive Microbiology, Risk Assessment and Decision Support for Food Business Operators</b> Keynote speaker: Greg Paoli (RSI)
9:30 AM 9:45 AM	<b>Food Safety Risk Ranking of <i>E. coli</i> O157:H7 and <i>Salmonella</i> in Fresh Fruits and vegetables: Structured Risk Ranking Approach using FDA iRisk Tool.</b> <i>Blaise Ouattara, Kate Hardie and Andrea Ellis.</i>
9:45 AM 10:00 AM	<b>Quantitative study of the effect of processing of fresh-cut lettuce on the distribution of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i>: Application to design sampling plans</b> <i>Fernando Perez-Rodriguez, David Gonzalez, Maria Jose Saiz, Rosa Maria Garcia-Gimeno and Ana Isabel Vitas</i>
10:00 AM 10:15 AM	<b>A quantitative exposure assessment of <i>Bacillus cereus</i> in cooked chilled foods</b> <i>Jeff Daelman, Jeanne-Marie Membré, Liesbeth Jacxsens, Mieke Uyttendaele and Frank Devlieghere</i>
10:15 AM 10:30 AM	<b>A Decision Support Tool for Multi-Quality Forward and Inverse Commercial Food Problems</b> <i>Kirk Dolan, Dharmendra Mishra and Vasilis Valdramidis</i>
10:30 AM 11:00 AM	Coffee break and poster session
<b>Session 6 : Application of predictive microbiology for food industry and risk managers (2/2)</b> Chairs : Jozsef Baranyi (IFR) and Mariem Ellouze (IFIP)	
11:00 AM 11:15 AM	<b>Modeling number of bacteria per unit vs. bacterial concentration in quantitative risk assessment: impact on risk estimates and modeling complexity.</b> <i>Regis Pouillot, Yuhuan Chen and Karin Hoelzer</i>
11:15 AM 11:30 AM	<b>Risk assessment model for Shiga-toxin-producing <i>Escherichia coli</i> in ground beef in France: efficiency of different strategies of intervention and sampling beef trim or ground beef</b> <i>Moez Sanaa</i>
11:30 AM 11:45 PM	<b>Risk-based control and management of <i>Listeria monocytogenes</i> and <i>Salmonella</i> spp. in short- and long-maturated Italian fermented sausages</b> <i>Marios Mataragas, Bellio, Francesca Rovetta, Astegiani, Decastelli and Luca Cocolin</i>
11:45 PM 12:00 PM	<b>Predictive model for <i>Vibrio parahaemolyticus</i> numbers in Pacific oysters (<i>Crassostrea gigas</i>): attempting to validate under New Zealand conditions</b> <i>Cristina Cruz, Gerald Dsa, Marta Pajak and Graham Fletcher</i>
12:00 PM 12:15 AM	<b>Risk assessment of <i>Clostridium perfringens</i> in Cornish pasties in the UK</b> <i>Elissavet Gkogka, Martine Reij, Leon Gorris and Marcel Zwietering</i>
12:15 AM 12:35 AM	<b>EFSA's risk assessment role on microbiological hazards</b> Keynote speaker: Marta Hugas (EFSA)
12:35 PM 2:00 PM	Lunch
<b>Software Fair : Presentation session</b> Chair : François Bourdichon (Barry Callebaut)	
2:00 PM 2:20 PM	<b>Modelling microbial behaviour in foods to perform safety assessment. Industry perspective</b> Keynote speaker: François Bourdichon (Barry Callebaut)
2:20 PM 2:35 PM	<b>Presentation of Sym'previus</b> <i>Noémie Desriac - ADRIA Développement</i>
2:35 PM 2:50 PM	<b>Presentation of ComBase</b> <i>Jozsef Baranyi</i>
2:50 PM 3:05 PM	<b>Presentation of iRisk</b> <i>Yuhuan Chen</i>
3:05 PM 3:20 PM	<b>Presentation of Baseline and microHibro</b> <i>Antonio Valero Díaz and Fernando Perez Rodriguez</i>
3:20 PM 3:40 PM	Coffee break
3:40 PM 6:00 PM	<b>Software Fair : Demonstration session</b>