

Monday 8 March

- 08 h 00** Welcome / Poster installation / Registration
- 09 h 00** **Opening Ceremony**
- 10 h 30** **Break**
- 11 h 00** **Plenary lecture**
The importance of Engineering for Competitvity in the Food Industry.
 Prof. Werner Bauer, Nestlé S.A., Executive Vice President, Technical, Production and R&D, Vevey, Switzerland
- 11 h 45** **Plenary lecture**
Designing Food Processing Systems for Long-Duration Space Explorations.
 Prof. R. Paul Singh - University Davis, USA
- 12 h 30** **Lunch**
- 14 h 00** **Plenary lecture**
Emerging Technologies: Challenges and Opportunities.
 Prof. D. Knorr, Berlin University of Technology, Germany
- 15 h 00** ***Hygiene, fouling, cleaning and aseptic processing***
- 15 h 00** 94
 Fouling mitigation of plate heat exchangers by stinless steel alteration: heat treatment of dairy products.
 Beuf M., Rizzo G., Mueller-Steinhagen H., Leuliet J.C., Lelièvre C., Bénézech T.
- 15 h 20** 473
 Development of a clean generator for food processing applications.
 Sotudeh-Gharebagh R.
- 15 h 40** 518
 Hygienic design testing for open and closed equipment in the food industry.
 Hofmann J., Sommer K.
- 16 h 00** 810
 An electrochemical cleaning-in-place (E-CIP) method for protein fouling removal in plate heat exchanger.
 Chen D.X., Nicklin K.
- 16 h 20** 939
 The effect of temperature and shear rate upon the formation of bulk aggregates from the denaturation of proteins in milk fouling.
 Simmons M.J.H., Jayaraman P., Fryer P.J.
- 16 h 40** **Break**
- 17 h 10** **Other Parallel Oral Sessions**
- 17 h 10** ***Poster Session: Hygiene, fouling, cleaning and aseptic processing***
- 7
 Systematic design of a disinfection tunnel for use in high-care food areas.
 Burfoot D., Brown K., Ashwell B., Wilkinson D
- 8
 Reducing food contamination via the airborne route.
 Burfoot D., Brown K.

9

A relationship between the airborne concentration of particles and organisms in chilled food factories.
Burfoot D., Brown K.

66

Hygiene testing of stainless steel surfaces: ultrasounds combined to enzymes and a chelating agent to remove meat biofilms .

Oulahal N., Martial-Gros A., Bonneau M., Blum L.J.

129

Comparison of different cleaning-in-place formulations for a milk powder plant.

Trinh K.T., Ma C.H.C., Stevenson J., Leatherland S., Smith P., Smith E., Old J.

388

Influence of temperature on adhesion of Bacillus spores and their resistance to a cleaning procedure.

Faille C., Lelièvre C., Fontaine F., Parent S., Bénézech T., Guillochon D.

434

Effect of fat content on the rate of milk fouling on heated surfaces.

Ma C.H.C., Trinh K.T., Kitson K.E., Brooks J., Maddox I.S.

708

Ohmic heating unit performance under whey proteins fouling.

Ayadi M.A., Chopard F., Berthou M., Leuliet J.C.

825

The contribution of lactoperoxidase salt (lps salt) to the improvement of food safety.

Broquet L.

931

Influence of detergent conditions on the ease of removal and deposition of Bacillus spores during a Cleaning In Place procedure.

Lelièvre C., Faille C., Bénézech T.

946

Investigation in the reduction of chemical waste during cleaning of dairy pasteurisation plants.

Christian G.K., Fryer P.J.

947

Comparison of the removal behaviour of two food deposits.

Liu W., Christian G.K., Zhang Z., Fryer P.J.

18 h 30

End of the Day

Tuesday 9 March

- 08 h 30** **Plenary lecture**
Food Process Engineering for the purpose of tailored microstructure, rheology and related product characteristics
Prof. Dr.-Ing. Erich J. Windhab - Swiss Federal Institute of Technology, Zurich, Switzerland
- 09 h 20** **Presentation of ISFE**
G. Barbosa Canovas
- 09 h 30** **Other Parallel Sessions**
- 10 h 50** **Break**
- 11 h 20** ***Predictive microbiology and food safety (1)***
- 11 h 20** 276
A semi-quantitative tool for microbial risk assessment.
Davidson V.J., Ryks J., Fazil A.
- 11 h 50** 654
Prediction of pH and water activity of complex bacterial growth media containing electrolytes using UNIFAC model.
Lebert I., Dussap C.G., Lebert A.
- 12 h 10** 935
Risk assessment modelling of E. coli O157:H7 in Irish beef products: A simulation approach.
Cummins E., Nally P., Butler F., Duffy G., Carney E., Sheridan J., O'Brien S.
- 12 h 30** **Lunch**
- 14 h 00** **Plenary lecture**
Computers and processes engineering in food manufacturing : promises, challenges and realities. A subjective point of view
P. Escure, P. Cornillon, A. Genovesi, A. Pajonk - Danone Vitapole, Palaiseau, France
- 15 h 00** **Other Parallel Sessions**
- 16 h 50** **Break**
- 17 h 10** **Other Parallel Sessions**
- 18 h 50** End of the day
- 21 h 00** **Concert for Voices and Organ**

Wednesday 10 March

- 08 h 30** **Plenary lecture**
Active packaging for food processing and preservation
 Prof. Nathalie Gontard, Montpellier University II, France
- 09 h 30** **Other Parallel Sessions**
- 10 h 50** **Break**
- 11 h 20** ***Predictive microbiology and food safety (2)***
- 11 h 20** 146
 Effect of domestic storage and cooking conditions on the risk distribution in ready to cook meat products.
 Bakalis S., Giannakourou M.C., Taoukis P.
- 11 h 40** 232
 Challenger test on a minimally processed sample of pineapple juice with a yeast pool.
 Cova C., Elguezabal L.
- 12 h 00** 831
 Quantification of microbial safety of processes.
 Mafart P.
- 12 h 20** **Lunch**
- 14 h 00** **Plenary lecture**
Predictive microbiology of foods: past, present and future.
 Prof. Jan van Impe, University of Louvain, Belgium
- 15 h 00** ***Inactivation of microorganisms***
- 15 h 00** 92
 Thermal resistance of bacteriophages.
 Müller-Merbach M., Hinrichs J.
- 15 h 20** 343
 Dynamic versus static thermal inactivation: the necessity of validating some modelling and microbial hypotheses.
 Valdramidis V.P., Geeraerd A.H., Bernaerts K., Van Impe J.F.
- 15 h 40** 403
 Inactivation of heat-resistant spores on cocoa beans.
 Gerhards C., Gantenbein-Demarchi C., Stehli C., Thürig C., Benz K.
- 16 h 00** 374
 Design and characterization of a continuous flow microwave pasteurization system.
 Roberts J.S., Gentry T.S.
- 16 h 20** 638
 Modelling microbial inactivation kinetics under time-varying temperature conditions.
 Gil M.M., Brandão T.R.S., Silva C.L.M
- 16 h 40** **Break**
- 17 h 20** **Other Parallel Sessions**
- 17 h 20** ***Poster Session: Inactivation of microorganisms***
- 69
 Influence of past events on the inactivation behaviour of microorganisms.
 Pardey K.K., Kopf N., Schubert H.

70

Application of resistance distribution models for the description of microbial inactivation.
Kopf N., Pardey K.K., Schubert H.

310

Incidence of heat resistant moulds in aseptic packed passion fruit juice.
Ferreira E.H.R., Rosenthal A., Matos A.V., Alvarenga A.L.B., Massaguer P.R.

340

Quantifying the inactivation of *Listeria innocua* through lactic acid.
Janssen M., Vereecken K.M., Geeraerd A.H., Cappuyns A., Devlieghere F., Van Impe J.F.

342

Systematic study of temperature shifts on the lag phase duration of *Escherichia coli*.
Swinnen I.A.M., Bernaerts K., Gysemans K., Van Impe J.F.

445

Saccharomyces cerevisiae, *Aspergillus flavus* and
Escherichia coli inactivation by ultrasound of high intensity.
Benítez P.K., Baltazar F.E., López-Malo A., Palou E., Bermúdez-Aguirre D.

453

Combined effect of ozone and microgard to inactivate *Listeria monocytogenes* in cooked and cured ham.
Muthukumarappan K., Jhala R., Dave R., Julson J.

661

Passive and active responses of *Saccharomyces cerevisiae* to thermal stress.
Guyot S., Ferret E., Gervais P.

17 h 20

Poster Session: Predictive microbiology and food safety

208

Microbial challenge in ready-to-use desalted cod preserved with additives.
Fuentes A., Fernández-Segovia I., Serra J.A., Escriche I.

209

Effects of different combined methods of preservation on the microbial growth of desalted cod.
Fernández-Segovia I., Escriche I., Guillem I., Serra J.A.

229

Impact of the stress factors on the thermoresistance of *Candida pelliculosa* and *Rhodotorula glutinis*.
Blohm N., Elguezabal L.

235

Microbiology safety of brazilian UHT milk .
Massaguer P.R., Pacheco C. de P.

268

A comparison of the Modified Gompertz and Baranyi models for fitting *Byssoschlamys nivea* growth in passion fruit juice.
Cunha V., Costa C.A., Massaguer P.R., Aragão G.M.F.

270

Polyhydroxyalkanoates production using food industrial wastes.
Fiorese M.L., Rodrigues R.C., Ferreira C.M., Arnosti E.P., Aragão G.M.F.

334

Study of waxing effect on respiration and volatile production in lemons fruit inoculated with *Penicillium digitatum* .
Carvalho C.P., Ortola M.D., Fito P.

339

Effects of a gel microstructure on *Listeria innocua* growth.
Antwi M., Vereecken K.M., Geeraerd A.H., Van Impe J.F.

523

Influence of different pHs in the heat resistance of *Neosartorya fischeri* isolated from productive process of apple nectar.
Salomão B.C.M., Massaguer P.R., Costa C.A., Aragão G.M.F.

564

Debacterization of fish fillets by Instantaneous Controlled Pressure Drop (DIC).
Pérez I., Martínez Marañón I., Allaf K., Bald C.

651

Growth prediction of *Listeria* at the surface of foods.
Lebert I., Nicolas C., Portanguen S., Lebert A.

652

Validation of the Augustin g-concept model for *Listeria monocytogenes* in ground pork as a function of pH, water activity and steam conditions.
Zuliani V., Lebert I., Garry P., Augustin J.C., Vendeuvre J.L., Lebert A.

653

Prediction of the growth of *Listeria* as a fonction of water activity controlled by the addition of solutes or the depression of the water content.
Lebert I., Portanguen S., Dussap C.G., Lebert A.

761

Increasing microbiological safety of fresh and dry-cured poultry sausages.
Deumier F., Collignan A.

863

Microbial stability of fresh cut pears treated with antibrowning agents and calcium.
Pérez L., González-Martínez C., Chiralt A.

870

Application of grape must in functional food development :
Growing of two probiotic (*L. rhamnosus*, *E. faecium*) microorganisms.
Puente L., Pagán M., García M., Betoret N., Fito P.

903

Studies of the effect of lactate on the growth of *Geotrichum candidum*.
Aziza M., Adour L., Fourcade F., Couriol C., Amrane A.

18 h 40

End of the day

19 h 00**Gala Dinner**