

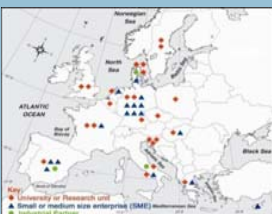
## PathogenCombat for safe food

Food safety is of fundamental importance to the European consumer, the food industry and the economy to ensure safe food and high quality. The impact on trade and competitiveness is very substantial.

The EU FP6 project „PathogenCombat“ attacks this pan-European problem through a holistic, multidisciplinary approach towards threats from new/emerging pathogens in the entire food chain. The impact in Europe of PathogenCombat with 44 Partners from 17 countries is bound to be very significant. Pathogen Combat will contribute strongly to improve the effectiveness and uniformity in reducing the prevalence of foodborne pathogens in European food.

Topics involved in the workshop are cleaning and disinfection improvement, best level of foods, processing equipment and Food Safety Management systems.

Furthermore, objectives and novel informations of PathogenCombat as well as the benefits from the new information, methods and tools for the Know How Transfer and also results and activity towards food safety will be presented.



[www.pathogencombat.com/workshop/burgos](http://www.pathogencombat.com/workshop/burgos)



UNIVERSIDAD  
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Universität  
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Junta de  
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Desarrollo Regional



ESTRATEGIA  
Universidad-Empresa  
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fundación  
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## PathogenCombat for safe food



How to improve the  
food safety  
of my products

University of Burgos, Spain

18<sup>th</sup> June 2009



# University of Burgos, 18<sup>th</sup> June 2009

**Organization:**

University of Stuttgart  
University of Burgos

**Supported by:**

T-CUE Transferencia Conocimiento Universidad-Empresa  
Instituto Tomás Pascual

**Language:**

The workshop will be held in English and Spanish.  
Simultaneous interpretation will be provided.

**Venue:**

Aula Magna  
Hospital del Rey s/n  
Universidad de Burgos

**Date:**

18<sup>th</sup> June 2009

**Sessions:**

09.00-18.00

**Registration:**

[www.pathogencombat.com/workshop/burgos](http://www.pathogencombat.com/workshop/burgos)  
Deadline: 10th June 2009

**Contact:**

Miriam Manrique  
Phone: +34 947 25 80 52/ Fax: +34 947 25 80 65  
[miriamm@ubu.es](mailto:miriamm@ubu.es)

**Registration Fee:**

€ 30  
Including coffee breaks, lunch and presentation  
Materials.

**Bank Details:**

Fundación General de la Universidad de Burgos  
Caja de Burgos 2018 000063 112 000 1047  
Reason for Payment: Taller Seguridad Alimentaria



## PathogenCombat

18<sup>th</sup> June 2009

### How to improve the food safety of my products

09.00-09.30: Registration

09.30-09.40: Introduction to the workshop

Jordi Rovira (University of Burgos)

09.40-10.00: Food safety in Spain

Antonio Martínez (IATA)

10.00-10.40: Analysing the performance of your Food Safety Management System using the Diagnostic Instrument (DI) and Microbial Assessment Scheme (MAS)

Pieterlun Luning (University of Wageningen)  
Liesbeth Jacxsens (University of Ghent)

10.40-11.10: Biofilm and Contamination Prevention via Moisture Management

Roland Cocker (Cocker Consulting Ltd.)

11.10-11.40: Coffee Break

11.40-12.10: How can the food industry contribute to decrease the risk of contamination by mycobacteria: A case study

Karel Hruska / Ivo Pavlik (Veterinary Research Institute, Brno)  
Ramón A. Juste (NEIKER-Tecnalia, Bizkaia)

12.10-12.40: New processing technologies that can reduce the presence of pathogens in foods

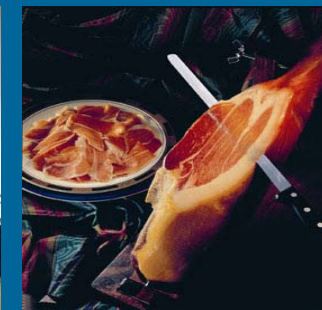
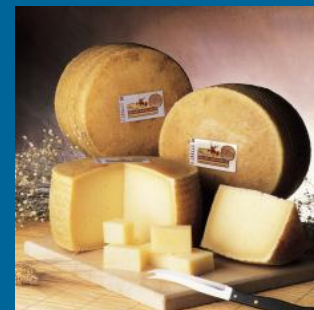
Andreja Rajkovic (University of Ghent)

12.40-13.10: Reducing foodborne pathogens in the food chain by the use of protective and probiotic cultures

Nancy Carlini (Probiotal)

13.10-13.40: The application of PathogenCombat research results in practice

Francesca Gaggia (University of Bologna)



13.40-14.40: Lunch Break

14.40-15.10: What is EHEDG? The method for the assessment of in place cleanability of food processing equipment

María Irene Llorca Pellicer (EHEDG, ainia Centro Tecnológico)

15.10-15.40: Improved cleaning agents and cleaning systems in the food and feed industry

Hanne Løje (DTU)

15.40-16.10: Application of new eco-efficient cleaning and disinfection techniques (based on the use of ozone) in the CIP process

Vicente Martínez (ainia Centro Tecnológico)

16.10-16.40: Coffee Break

16.40-17.10: Regional support for the food industry

Jorge Izquierdo (ADEuropa)

17.10-17.30: Conclusions and Debate

Jordi Rovira (University of Burgos)

17.30-18.00: Final Discussion

**For more information:**

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