

Lunes 5 de octubre

Simposio ICMSF - Criterios Microbiológicos

09:00 - 09:15	OPENING, WELCOME & ANNOUNCEMENTS Session 1 Co-Chair: Maria Alina Ratto and Martin Cole	
09:15 - 09:45	Introduction to the ICMSF	Martin Cole, National Center for Food Safety & Technology, Summit-Argo, IL, USA
09:45 – 10:30	Emerging Foodborne Pathogens	Jeff Farber, Health Canada, Ottawa, Canada
10:30 – 11:00	Food Safety Management issues in Latin America	Bernadette Franco, University of Sao Paulo, Brazil
	Session 2 Co-Chair: Ricardo Sobol and Jeff Farber	TBA
11:15 -12:00	Sampling and monitoring in food safety management - basics of microbiological criteria	Marcel ZwieteringB, Wageningen University, The Netherlands
12:00 -12:30	Industry uses of microbiological testing and microbiological criteria in the manufacturing and marketing of processed foods	Jean-Louis Cordier, Nestlé Operations/Quality Management, Vevey, Switzerland
12:30 - 13:00	Working with Risk-Based Metrics in food industry	Leon Gorris, Unilever, United Kingdom
13:00 - 14:00	LUNCH	
	Session 3 Co-Chair: Dora Martha Gonzalez and Leon Gorris	TBA
14:00 – 14:30	Useful testing in food safety management.	Katie Swanson, Ecolab Inc., Eagan, MN, USA
14:30 – 15:00	Produce safety & useful testing	Bob Buchanan, University of Maryland, College Park, MD, USA
15:00 - 15:30	Seafood safety & useful testing	Lone Gram, Technical University of Denmark, National Institute of Aquatic Resources, Denmark
15:30 - 16:00	Meat and poultry safety & useful testing	Bruce Tompkin, Food Safety Consultant, LaGrange, IL, USA
16:00 - 16:30	Food Safety Management approaches in developing countries	Lucia Anelich, Consumer Goods Council of South Africa, Craighall, South Africa
16:30 - 17:00	Panel Discussion & Closure	