



bacfoodnet.org
COST Action FA1202

Joint CONFERENCE PROMISE and BacFood Net
Persistent lifestyles of food-borne pathogens and its consequence

17.11.2014 to the 19.11.2014; Vienna

Organizing Committee:

Dr. Martin Wagner, University for Veterinary Medicine, martin.wagner@vetmeduni.ac.at

Dr. Hülya Olmez, TÜBİTAK MRC Food Institute, hulya.olmez@tubitak.gov.tr

Dr. Stephan Schmitz-Esser, University for Veterinary Medicine, stephan.schmitz-esser@vetmeduni.ac.at

Dr. Ana Allende, CEBAS-CSIC, aallende@cebas.csic.es

Dr. Oliver Schlüter, ATB Potsdam, oschlueter@atb-potsdam.de

Dr. Mickael Desvaux, INRA, mickael.desvaux@clermont.inra.fr

Dr. Kaye Bruggess, TEAGASC, Kaye.Burgess@teagasc.ie

Mag. Christoph Unger, Austrian Agency for Health and Food Safety, christoph.unger@ages.at

UPFRONT INFORMATION

The conference is free of charge. The venue is the main seminary room at the Austrian Agency for Health and Food Safety: **AGES, Spargelfeldstrasse 193, 1220 Vienna**. Please mind that the venue is located at the outskirts of Vienna and transportation might take some time.



Getting there by public transport:

Underground U1, direction Leopoldau, get off at station "Kagraner Platz".

There, take bus 24A, get off at station "Spargelfeldstrasse". The building is across the street.



AGES Headquarters (above) and main entrance (photos: Polesny/AGES)

POSTER SESSION

Poster size should not exceed DIN A0 (841 mm x 1189 mm). Walls and pins will be provided.

The official poster walk will take place on 18th November from 14:00 to 15:00 hours.

SCIENTIFIC PROGRAM, MONDAY, 17.11.2014

10:45 Official opening of the meeting

Session 1: Do routes of scant attention for the transmission of food-borne pathogens exist?

		Speakers	Title	Organisation
11:00	11:30	Luca Cocolin	Behavior of pathogenic bacteria in the food chain: <i>Listeria monocytogenes</i> as a case study	DISAFA-University of Turin, Italy
11:30	11:50	Martin Wagner et al.	Microbial pathogens in food confiscated at airport Vienna	University of Veterinary Medicine, Vienna, Austria
11:50	12:10	Anca Nicolau et al.	Neglected routes of macro transmission of food-borne pathogens: Do black markets exist?	Universitatea Dunarea de Jos, Galati, Romania
12:10	12:30	David Rodríguez Lázaro et al.	Food - borne viruses in food confiscates sampled at Airport Bilbao	Instituto Tecnológico Agrario de Castilla y León, Spain
12:30	12:50	Kathrin Rychli et al.	Novel virulence features in <i>L. monocytogenes</i> isolated from food from a Romanian black market	University of Veterinary Medicine Vienna, Vienna, Austria
12:50	13:10	Bela Nagy et al.	Food travelling globally: VTEC types and antibiotic resistance markers	Hungarian Academy of Science, Budapest, Hungary
13:10	13:30	Dagmar Schoder et al.	Is Internet cheese a matter of concern?	University of Veterinary Medicine, Vienna, Austria

13:30 -14:30 Lunch Break

Session 2: *L. monocytogenes* as a model of a saprophyte in food processing environments

		Speaker	Title	
14:30	15:00	Marios Georgiadis	EFSA Baseline study for <i>L. monocytogenes</i> : Prevalence and risk factor analysis	European Food Safety Authority, Parma, Italy
15:00	15:20	Jordi Rovira et al.	Prevalence of <i>L. monocytogenes</i> in European food processing environments	University of Burgos, Spain
15:20	15:40	Kieran Jordan et al.	Dynamics of <i>L. monocytogenes</i> contamination in farmhouse cheese making	TEAGASC Research Center, Cork, Ireland
15:40	16:00	Beatriz Melero et al.	Study of <i>L. monocytogenes</i> colonization in a new dairy processing facility	University of Burgos, Spain
16:00	16:20	Kovac et al.	Efflux modulation for tackling antimicrobial resistance in <i>Campylobacter</i>	University of Ljubljana, Slovenia

16:20 – 16:50 Coffee Break

Session 3: The competition of pathogens in their natural or artificial habitat

		Speaker	Title	
16:50	17:20	Hilde Kruse	Emerging foodborne diseases – a WHO perspective	World Health Organization, Copenhagen, Denmark
17:20	17:40	Meryem Muhterem et al.	Evolution of <i>L. monocytogenes</i> persistence in a food processing environment	University of Veterinary Medicine, Austria
17:40	18:00	Evangelia Zilelidou et al.	Growth and virulence of <i>Listeria monocytogenes</i> in co-cultivation models	Agricultural University of Athens, Greece
18:00	18:30	Andreas Fahrleitner et al.	Opening the "black blox" of microbial fecal pollution of ground water resources	Vienna University of Technology, Austria

18:45 Departure by bus to the vineyards of Vienna

Reception for BacFoodNet and PROMISE participants at the "Heurigen Zawotzky", Reinischgasse 3, 1190 Vienna

22:00 Departure from the Heurigen and transfer to the Hotels

SCIENTIFIC PROGRAM TUESDAY, 18.11.2014

Session 4: A means to survive- a closer look at persistence and biofilm formation in foodborne pathogens

		Speaker	Title	Organisation
09:00	09:30	Nuno F. Azevedo	Together is better than alone: multispecies biofilms as a strategy for microbial persistence in food	University of Porto, Portugal
09:30	09:50	Romain Briandet	Biofilm: Bacteria resist!	INRA, France
09:50	10:10	Arnoud van Vliet	The role of DNA and DNases in biofilm formation and persistence of <i>Campylobacter jejuni</i> in the food chain	Institute for Food Research, UK
10:10	10:30	Gitte M. Knudsen	A persister subpopulation of <i>Listeria monocytogenes</i> survives treatment with bactericidal antibiotics	Danish Technical University, Denmark
10:30	10:50	Heidi den Besten	Strain variability, population heterogeneity and growth history - What affects robustness diversity most-	WUR, The Netherlands

10:50 – 11:20 Coffee Break

Session 5: A means to survive- a closer look at persistence and biofilm formation in foodborne pathogens II (to be filled from poster presentations)

		Speaker	Title	Organisation
11:20	11:50	Panos Skandamis	Modelling the dynamics and adaptive responses of immobilized or planktonic microbial populations	Agricultural University of Athens, Greece
11:50	12:10	C. William Keevil	VBNC Biofilm Formation by <i>Listeria monocytogenes</i>	University of Southampton, UK
12:10	12:30	Even Heir	Listeria challenges for the food industry: cases from food processing in Norway	NOFIMA, Norway
12:30	12:50	Stephan Schmitz-Esser et al.	Composition of the microbiome in water and biofilms of <i>L. monocytogenes</i> positive drains	University of Veterinary Medicine, Vienna, Austria
12:50	13:10	Zoran Jaglic	Influence of glucose and sodium chloride on the development of ica-mediated staphylococcal biofilms in milk – a model study on <i>Staphylococcus epidermidis</i>	Veterinary Research Institute, Czech Republic

13:10 – 14:10 Lunch Break

14:10 – 15:00 Poster Walk

Session 6: Physical and chemical methods of disinfection for foods, process water and contact surfaces

		Speaker	Title	Organisation
15:00	15:30	Zivile Luksiene	Photosensitization –based antimicrobial surface decontamination technology	University of Vilnius, Lithuania
15:30	15:50	Henry Jager	Potential applications of pulsed electric fields (PEF) for processing and analysis of foods	BOKU, Austria
15:50	16:10	Antje Fröhling	New methods for tailored disinfection concepts in postharvest processing of perishables	ATB Potsdam, Germany
16:10	16:30	George Nychas	Novel strategies to control biofilms in meat industry	AUA, Greece
16:30	16:50	Manuel Simões	The effects of shear stress on <i>Bacillus cereus</i> biofilm formation and removal by physical and chemical stresses	University of Porto, Portugal

17:00 Concluding remarks Prof. Hülya Olmez (COST Action 1202 Coordinator BacFoodNet)

18: 00 Meeting in front of the cathedral, guided tour through the City Centre

19:30 Conference dinner (Glacis Beisl)

SCIENTIFIC PROGRAM WEDNESDAY, 19.11.2014

Session 7 Modelling of survival and growth of food-borne pathogens

		Speaker	Title	Organisation
09:00	09:30	Gary Barker	A comparison of reporting for pathogen specific gastroenteritis in EU member states	Institute for Food Research, Norwich
09:30	09:50	Peter Paulsen et al.	Modelling the growth potential in traditional Austrian cooked-cured meat products	University for Veterinary Medicine
09:50	10:10	Bernd Appel et al.	Analyses of risks regarding transmission of pathogens through global food trade	Federal Institute for Risk Assessment

10:10 -10:30 Coffee Break

Session 8 Neglected routes of antibiotic resistance genes

		Speaker	Title	Organisation
10:30	11:00	Ivan Rychlik et al.	Chasing antibiotic resistance genes in fecal material from food producing animals	Veterinary Research Institute, Brno
11:00	11:20	Konrad Domig et al.	Beneficial microbes and antibiotic sensitivity - Legal background and open questions	University for Agriculture, Vienna
11:20	11:40	David Rodríguez Lázaro et al.	Transmission of methicillin resistant Staphylococci via food carried with passengers	Instituto Tecnológico Agrario de Castilla y León
11:40	12:00	Danijela Horvatek Tomic et al.	Antimicrobial resistance of Campylobacter spp. isolated in Croatia	University of Zagreb
12:00	12:20	Sonja Smole Mozina et al.	Molecular tracing of quinolone resistant C. jejuni reveal its clonal spreading	University of Ljubljana
12:20	12:50	Michael Wagner.	Tracking the activity of microbes in the environment and in hosts using single cell isotope probing techniques	University of Vienna

13:00 FINAL REMARKS by the coordinators and Closure of the Scientific Program

13:00 – 14:00 Lunch break

CLOSED Session BacFood Net Management Meeting

14:00	14:30	MC Meeting		
14:30	15:15	WP1		
15:15	16:00	WP2 & WP3		
16:00	16:30	WP4		
16:30	16:45	Final remarks and closure		