



## Predictive modelling for Improved Control of *Listeria monocytogenes* in Food Chains: A one-day workshop

30<sup>th</sup> August 2010 at the Technical University of Denmark, Lyngby, Denmark

**Organised by Seafood & Predictive Microbiology research group, National Food Institute, Denmark and Food Safety Centre, University of Tasmania, Australia in collaboration with Food Micro 2010 and the Danish Center for Advanced Food Studies (LMC)**

This workshop concerns the practical use of predictive microbiology models and computer software in the assessment and management of the risk from *Listeria monocytogenes* in foods and food chains. The workshop includes presentations and hands-on computer exercises to demonstrate how available software can be used by industry, competent authorities and scientists. The workshop focuses on *Listeria monocytogenes* in different types of ready-to-eat food (dairy, meat and seafood products). Special attention is given to management of *Listeria monocytogenes* according to existing EU regulations (EC 2073/2005 and EC 1441/2007) and the new criteria adopted by the Codex Alimentarius Commission in 2009. Participants will use their own laptop computers during the workshop and instruction for download of freeware and handout material will be sent to the participants prior to the event on 30 August. The workshop will be conducted in English.

### Workshop Programme:

Time	Topic	Speaker
8.45 - 9.00	Registration	
9.00 - 9.10	Welcome and opening	
9.10 - 10.50	Predictive modelling – concept, applications and available computer software. Presentation and software demonstrations	Paw Dalgaard
10.50 - 11.10	Coffee break	
11.10 - 12.50	<i>Listeria monocytogenes</i> – prediction of growth, growth boundary and survival in ready-to-eat foods. Presentation and exercises using SSSP <sup>1</sup> and other available freeware <sup>2</sup>	Ole Mejlholm
12.50 - 13.50	Lunch	
13.50 - 15.30	Modelling <i>L. monocytogenes</i> growth through food processing and distribution chains; including variability in modelling and assessing risk using dose response information. Using models to achieve Food Safety Objectives. Presentation and exercises using Microsoft Excel <sup>3</sup> and Analytica <sup>4</sup> .	Tom Ross
15.30 - 15.45	Evaluation and close of the workshop	Paw Dalgaard
Ca. 16.00	Transport to Bella Center and Town Hall of Copenhagen for registration and welcome reception of FoodMicro 2010	

<sup>1</sup> Seafood Spoilage and Safety Predictor (SSSP) software v. 3.1 available free at <http://sssp.dtuqua.dk/>.

<sup>2</sup> Other freeware used during the workshop include Combase and Pathogen Modeling Program.

<sup>3</sup> Microsoft Excel should have Analysis Tool Pak and Solver installed and be enabled to run macros.

<sup>4</sup> Download the Analytica Player, or 15 day Free Trial from: <http://www.lumina.com/>

**Workshop location:** National Food Institute, Technical University of Denmark, Building 221, room 237, Kgs. Lyngby, Denmark, phone: +45-45 88 33 22. See the following link for directions: [http://www.dtu.dk/English/About\\_DTU/DTU%20Directory/map\\_of\\_lyngby.aspx](http://www.dtu.dk/English/About_DTU/DTU%20Directory/map_of_lyngby.aspx)

### For further information about the workshop contact:

Paw Dalgaard at e-mail [pad@aqu.dtu.dk](mailto:pad@aqu.dtu.dk), phone +45 45 25 25 66 or  
Tom Ross at e-mail [tom.ross@utas.edu.au](mailto:tom.ross@utas.edu.au), phone + 61 3 6226 6382

**Deadline for registration:** 10 August 2010

**Attendance:** Maximum 30 people

**Registration:** Send the information indicated below to Alice Jensen at the Technical University of Denmark by fax +45 45 88 47 74 or by e-mail to [aj@aqu.dtu.dk](mailto:aj@aqu.dtu.dk)

Name : \_\_\_\_\_  
Place of work : \_\_\_\_\_  
Address : \_\_\_\_\_  
E-mail and phone : \_\_\_\_\_

Do you need assistance to install the needed software on the laptop computer that you bring with you to the workshop?: No\_\_\_ or Yes\_\_\_.

Do you need transportation to FoodMicro 2010 registration and welcome reception after the workshop?: No\_\_\_ or Yes\_\_\_.

**Registration fee:** 150 EURO that includes all presentations and exercises, coffee break and lunch. Indicate '38006-FoodMicro' and your name when you register and transfer the 150 EURO to the account indicated below. Please make sure that the transfer is free of bank charges and commissions both for your bank and the Danish bank:

Name of the bank: Danske Bank

Bank Address: Nytorv Afdeling, Frederiksberggade 1, DK-1459 Copenhagen K

Country: Denmark

Account holder: The Technical University of Denmark (DTU)

Reg. no.: 4180

Account number: 4263972007

Swift: DABADKKK

IBAN no: DK5730004263972007

**Accommodation:** For hotels close to the workshop in Lyngby see <http://www.gentoftehotel.com/> or <http://www.scandichotels.com/en/Hotels/Countries/Denmark/Copenhagen/Hotels/Scandic-Eremitage/>. See the FoodMicro 2010 homepage (<http://www.foodmicro.dk/index.php?id=3867>) for hotels in the centre of Copenhagen.

