



The Seafood Shelf-Life & Safety Predictor Master Class has been proudly brought to you by the Australian Seafood CRC's SafeFish Program

Do You Have Concerns About *Listeria* in Your Product? Do You Need Assistance Determining Shelf Life?



" In 2009, I attended the 3rd Joint Trans-Atlantic Fisheries Technology Conference and participated in a Seafood Shelf-Life and Safety Predictor workshop conducted by Dr Dalgaard. I found the workshop to be the best part of the conference and a very worthwhile day. It was just great and it would be good to expose more Australians to the availability of this tool" . Mark Boulter, Sydney Fish Market

Make a Splash at the FREE SafeFish and University of Tasmania Seafood Shelf-Life & Safety Prediction Master Class

This **FREE, ONE DAY** Master Class will focus on the practical use of free computer software such as ComBase, Seafood Safety and Spoilage Predictor and the Oyster Refrigeration Index which can be used by the seafood industry, authorities and scientists to manage seafood quality and safety.

Examples given during the class to demonstrate learnings will span from fresh fish, shellfish and ready-to-eat seafood (smoked and marinated products). Special attention is also given to:

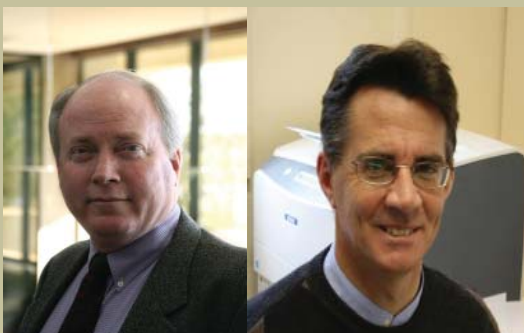
- The effect of storage temperature and modified atmosphere packing on shelf-life
- Management of *Listeria monocytogenes* according to existing EU-regulations (EC 2073/2005 and EC 1441/2007) and new guidelines from the Codex Alimentarius Commission; and predictive software to assess the effect of temperature on the growth of *Vibrio parahaemolyticus*.

Who Will Take Me on This Seafood Safety Journey?



Paw Dalgaard

Paw is the leader of the 'Seafood & Predictive Microbiology' research group at the Danish National Food Institute (DTU Food) now based at the Danish Technical University, Lyngby. He is a food microbiologist with extensive experience and research accomplishments concerning fish and fish products. That research includes determination, prediction and extension of shelf-life of seafoods, and development and validation of mathematical models to predict microbial growth in seafoods. Results from his group have been made accessible through the very-widely adopted "Seafood Spoilage and Safety Predictor" software, used by more than 5000 individuals or institutions from 105 different countries. Paw's workshops on the software have been presented in many countries.



Mark Tamplin and Tom Ross

Mark and Tom are members of the Tasmanian Institute of Agricultural Research (TIAR) Food Safety Centre at the University of Tasmania. The group is nationally and internationally recognised for both academic and practical contributions to microbial food safety and food safety management. See next page.....

Mark is Leader of the Food Safety Centre. He specialises in food and environmental microbiology, as well as predictive microbiology. Mark has served on various national and international food safety committees over his 26 year career, and was manager of the USDA Pathogen Modelling Program. He is also a co-founder of the on-line resource ComBase.

Tom has been a member of numerous expert groups on food safety risk assessment and risk management convened by the Australian government and industry organisations and, internationally, by FAO and WHO. In addition to basic food microbiology research, Tom's contributions include development of software and decision support systems that are used in the food industry and by government to improve food safety.

When & Where?

Adelaide: Thursday 2nd June 2011

Hobart: Tuesday 7th June 2011

A Taste of What You'll Discover

Time	Topic	With.....
08:45 - 9:00	Registration	
09:00 - 09:10	Welcome	Tom Ross & Cath McLeod
09:10 - 10:25	Predictive modelling - Concept, application and software	Tom Ross
10:25 - 10:45	MORNING TEA	-
10:45 - 12:30	Seafood shelf-life prediction - Relative rate of spoilage model and time-temperature integration & Microbial spoilage models	Paw Dalgaard
12:30 - 13:10	LUNCH	-
13:10 - 15:10	Seafood safety prediction - Histamine fish poisoning & <i>Listeria monocytogenes</i>	Paw Dalgaard
15:10 - 16:00	Prediction and growth of <i>Vibrio parahaemolyticus</i> in oysters	Mark Tamplin
16:00 - 16:30	General discussion	-
16:30 +	Further opportunities to use the software and class feedback	Mark Tamplin, Paw Dalgaard and Tom Ross

What's Included in This FREE, ONE DAY Master Class?

Participants will use their own laptop computers for the PC-exercises included in the workshop. Instructions on how to download the software will be mailed to participants prior to the start of the class. Catering and course notes will all be provided.

For Questions About the Master Class and How To Register.....

Contact Jo Slade at jo.slade@sa.gov.au or phone Jo on 08 8303 9664

