

**5th IUMS Outreach Programme
January 19-20, 2017
Faculty of Agricultural Technology
Universitas Gadjah Mada**

Yogyakarta, Indonesia

Programme (Tentative)

Thursday, 19 January 2017	
07.00 – 07.45	Registration, Breakfast, and Coffee Morning
07.45 – 08.15	Opening Ceremony <ul style="list-style-type: none"> ▪ Dean of the Faculty of Agricultural Technology UGM ▪ Indonesian Society for Microbiology (PERMI) International Union of Microbiological Societies (IUMS) (Robert Samson)
08.15 – 08.25	Opening Dance
08.25 – 08.30	Introduction of speakers and participants (Endang S. Rahayu)
Session: Food safety 1	
08.30 – 08.55	Current Status of Food Safety in Indonesia and Its Policy – Indonesia National Agency of Drug and Food Control (BPOM Indonesia)
08.55 – 09.20	An overview of foodborne parasites and the mechanisms for their control by Dr. Brent R. Dixon (Bureau of Microbial Hazards, Health Canada)
09.20 – 09.45	Risks for mycosis caused by foodborne fungi - Su-lin L. Leong , Swedish University of Agricultural Sciences, Uppsala, Sweden
09.45 – 10.20	Current issues on food safety of ASEAN by Ratih Dewanti , Seafast, Southeast Asian Food and Agricultural Science and Technology Center
10.20- 10.45	Break
Session: Foodborne fungi: risks, control and opportunities 1	
10.45 – 11.10	New and old names of food borne fungi - Rob Samson , International Union of Microbiological Societies
11.10 – 11.35	<i>Penicillium</i> species in relation to quality and safety of cured meat production - Perrone G. , Ferrara M., Magistà D., Lippolis V., Del Nobile M., Susca A; Institute of Sciences of Food Production National Research Council Bari, Italy
11.35 – 12.00	Mould spoilage of foods and beverages: assessment and prevention – Emilia Rico , BCN Research Laboratories, Knoxville USA
12.00 – 12.20	Group photo session
12.20 – 13.00	Break / POSTER SESSION
Session: Quantitative microbiology 1	
13.20 – 13.55	An introduction to quantitative microbiology by Dr. Vasilis Valdramidis , Faculty of Health Sciences, Department of Food Studies and Environmental Health, University of Malta, Malta
13.55 – 14.20	Resources to assess and validate the impact of new preservation technologies as control measures in food industry by Dr. Sara Bover i Cid , Food Safety Programme, Institute for Food Research and Technology, Spain
14.20 – 14.55	From microbial prevalence to virulence – hand in hand data for quantitative food safety evaluation by Prof. Dr. Andreja Rajkovic ,

	Laboratory of Food Microbiology and Food Preservation, Department of Food safety and Food Quality, University of Ghent, Belgium
14.55 – 15.20	Integration of microbial behaviour in predictive models development: the case of <i>Listeria monocytogenes</i> in fermented sausages by Prof. Dr. Luca Cocolin , Department of Agricultural, Forestry and Food Sciences, University of Turin, Italy
15.20 – 15.55	Modeling the microbial dynamics of food during different processes by Dr. Vasilis Valdramidis , Faculty of Health Sciences, Department of Food Studies and Environmental Health, University of Malta, Malta
15.55-16.20	Development of microbiological risk assessment of Indonesia condition – Winiati , Indonesian Association of Food Technologist (PATPI)
16.20 – 16.45	Break
16.45 – 17.15	Food Safety and Mycotoxins Research: Regional Perspective - Warapa Mahakarnchanakul , Kasetsart University, Thailand
17.15 – 17.40	Julian M Cox – University of South Wales, Australia
17.40 – 18.05	Chai Lay Ching - University of Malaysia, Malaysia
18.05 – 18.30	Risk assessment of Aflatoxin – Endang S Rahayu , Universitas Gadjah Mada, Indonesia
18.30 – 19.00	Welcome Dinner and Gathering
19.00 – 20.00	Traditional Performance
Friday 20 January 2017	
07.00 – 08.00	Registration, Breakfast, and Coffee Morning
08.00 – 10.00	Technical Session (8 speakers)
10.00 – 10.25	Break
Session: Methods and approaches in food safety and quality	
10.25– 10.50	New methods for the detection and identification of food- Jos Houbraken , CBS Fungal Biodiversity Centre, Royal Netherland Academy of Arts and Sciences
10.50– 11.10	The study of microbial ecology in foods: opportunities in the use of NGS approaches by Prof. Dr. Luca Cocolin , Department of Agricultural, Forestry and Food Sciences, University of Turin, Italy
11.10 - 11.30	Molecular ecology tools to develop control strategies for mycotoxigenic spoilage moulds – Prof. Dr Naresh Magan
Session: Food safety 2	
11.30 – 11.55	Fungi and animal feed: risks and opportunities for 'one health' – Su-lin L. Leong , Swedish University of Agricultural Sciences, Uppsala, Sweden
11.55 – 12.20	Emerging non-thermal technologies to improve food safety. Case study: high pressure processing and biopreservation of meat products by Dr. Sara Bover i Cid , Food Safety Programme, Institute for Food Research and Technology, Spain
12.20 – 12.45	Development of infrastructure for management of microbial food safety in developing countries: all areas and all things considered – urban or rural by Prof. Weihuan Fang , Zhejiang University, China
12.45 – 13.25	Break and Poster Session
Lecture Foodborne fungi: risks, control and opportunities 2	
13.25 – 13.50	Domesticated and wild fungal strains involved in fermentation of food - Jos Houbraken & Rob Samson

13.50 – 14.15	Preservatives: their role in preventing food spoilage – <u>Naresh Magan</u>
14.15 – 14.40	Good Sanitation Practices (GSP) to prevent pathogen contamination and mould spoilage of food and beverages – <u>Emilia Rico</u>
14.40 – 15.05	New insight in genetics of mycotoxin biosynthesis by genomic approach: the ochratoxin A story – <u>Dr Perrone G.</u> , Ferrara M., Solfrizzo M., Gambacorta L., Gallo A.
15.05 – 15.25	Break
Session: Methods and approaches in food safety and quality 2	
15.25 – 15.50	Detection and molecular characterization of parasites on fresh produce by <u>Dr. Brent R. Dixon</u> , Bureau of Microbial Hazards, Health Canada
15.50 – 16.15	Aptamer-based detection and quantification of mycotoxins in food - <u>Ludwig Niessen</u>
16.15 – 16.40	Development and application of a LAMP-based assay for the group specific detection of aflatoxin producing fungi in Aspergillus section Flavi - <u>Ludwig Niessen</u> , Julia Bechtner
16.40 – 17.05	Proteomic and functional signature of a cross-talk between Caco2 cells and foodborne <i>Bacillus cereus</i> emetic toxin reveals hidden food safety risks of low dose and long term exposure by <u>Prof. Dr. Andreja Rajkovic</u> , Laboratory of Food Microbiology and Food Preservation, Department of Food safety and Food Quality, University of Ghent, Belgium
17.00	Wrap up and Closing: Robert A. Samson (IUMS)
17.30	Heading to Purawisata
19.00-20.00	Dinner at Purawisata
20.00 – 21.30	Ramayana Performance

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 Outreach Programme
 Advances in Food Safety