



The 22nd International ICFMH Symposium, Food Micro 2010

August 30 – September 3

Copenhagen – Denmark



FINAL ANNOUNCEMENT

Invitation to Food Micro 2010

It is a great pleasure to invite you to the 22nd International ICFMH Symposium (Food Micro 2010) in Copenhagen, Denmark.

The Organising Committee has planned a programme, aiming at the highest scientific standard within the field of food microbiology. International well-known experts will give you an insight into the major themes of "Microbial Behaviour in the Food Chain". To make the programme even more interesting, we truly welcome your oral presentations and posters.

The congress takes place in August/September - the optimal time to visit Denmark: the weather is usually pleasant and the evenings are still bright. The venue of the congress is the Bella Center not far from the centre of Copenhagen.

Food Micro 2010 will be an event that covers many aspects of food microbiology in an exciting environment. It will extend our knowledge, improve our practice, and widen our networks. This will be the food microbiology event in 2010. We do hope that you will make it a priority to attend.

Head of Secretariat Birthe Jessen, Centre for Advanced Food Studies (LMC)
Professor Peter Rådström, Lund University
Professor Mogens Jakobsen, University of Copenhagen

Denmark – the Congress Country

Denmark - the world's oldest kingdom - is a small country located in Northern Europe with a population of 5.2 million people. What Denmark lacks in size is more than made up for in strategic location, quality of living, culture and education. In August/September it is late summer in Denmark and the summer days are still long and lovely – perfect for having a congress.

Copenhagen – the Congress City

Copenhagen, the capital of Denmark, is one of Europe's oldest capitals with a royal touch. One thousand years of history awaits you in Copenhagen. Today Copenhagen is one of the world's premier design capitals, but the stories and characters of Copenhagen's history can be discovered in its palaces, copper-roofed town houses and atmospheric cobbled squares. It is easy to get to Copenhagen; there is direct connection to and from more than 125 destinations worldwide and it only takes 13 minutes by train or Metro to reach the city centre from the airport.

Bella Center – the Congress venue

The Congress venue is the Bella Center prestigiously located in the Ørestad, not far from the centre of Copenhagen. The building complex attracts a million visitors a year due to its great facilities, unique location, and forty years of successful commercial history. Today the Bella Center constitutes Scandinavia's largest exhibition and congress centre - the perfect place for a successful congress.



Monday, August 30	
14:00 – 17:00	Registration - Venue: Bella Center
19:00 – 21:00	Welcome reception - Venue: Town Hall of Copenhagen
Tuesday, August 31	
08:00 –	Registration
09:00 – 10:00	Opening session
10:00 – 10:30	Coffee/tea
10:30 – 11:50	Plenary session A: Microbial behaviour in food fermentation and spoilage
11:50 – 12:50	Lunch
12:50 – 14:30	Parallel sessions Parallel session A 1: Functional starter cultures Parallel session A 2: Microbial metabolites
14:30 – 17:00	Coffee/tea and Poster session
17:00 – 18:00	Seminar: Food Microbiology in food safety
Wednesday, September 1	
09:00 – 10:20	Plenary Session B: Microbial behaviour in adverse environments
10:20 – 10:50	Coffee/tea and Poster session
10:50 – 12:10	Plenary Session C: Microbial behaviour in risk assessment
12:10 – 13:05	Lunch
13:05 – 14:45	Parallel sessions Parallel session B1: Microbial pathogenesis Parallel session C1: Predictive microbiology
14:45 – 15:50	Coffee/tea and Poster session
15:50 – 17:30	Parallel sessions Parallel session B2: Microbial resistance Parallel session C2: Risk assessment
19:30 – 00:30	Congress Dinner, venue: Hotel D'Angleterre, Copenhagen
Thursday, September 2	
08:30 – 09:50	Plenary Session D: Microbial behaviour in primary production and food processing
09:50 – 10:35	Coffee tea and Poster session
10:35 – 11:55	Plenary Session E: Microbial behaviour in the intestinal tract
11:55 – 12:40	Lunch
12:40 – 14:20	Parallel sessions Parallel session D1: Food production Parallel session E1: Human responses to gut microbiota
14:20 – 14:50	Coffee/tea and Poster session
14:50 – 16:30	Parallel sessions Parallel session D2: Food preservation Parallel session E2: Probiotics and intestinal interactions
16:30 – 16:40	Break
16:40 – 17:15	Closing session

For details about the programme – please visit www.foodmicro.dk

August 26 - August 30, 2010

PhD pre-course: Advanced Food Microbiology:

Subjects in the course include:

- Abiotic surfaces and their influence on pathogens and hygiene
- Single cell microbiology
- Microbial interactions and interactions between microorganisms and mammalian cell lines
- Applications/best practice of RT-PCR in food microbiology
- Next generation in bioinformatics (pyrosequencing, metagenomics)

Friday, September 3, 2010

EU Seminar:

The seminar will be structured around presentations highlighting scientific results from the EU-projects PathogenCombat, ProSafeBeef and BioTracer.

Important deadlines

- Final registration (high fee): **July 15, 2010**
- Hotel reservation: **July 15, 2010**
- Registration for EU seminar: **July 15, 2010**
- Registration for PhD pre-course in Advanced Food Microbiology: **July 15, 2010**



ICFMH Poster Competition

The Prize is sponsored by the International Committee on Food Microbiology and Hygiene (ICFMH), International Union of Microbiological Societies (IUMS).

The ICFMH poster prize is to be awarded for a poster delivered by undergraduate or postgraduate students, including those who have graduated not more than one year prior to the deadline for submitting abstracts.

The judges will put emphasis on:

- Abstract - clarity, comprehensiveness, and conciseness
- Scientific Quality - adequacy of experimental design (methodology, controls, replication), extent to which objectives were met, difficulty and thoroughness of research, validity of conclusions based upon data, technical merit, and contribution to science
- Poster - organization (clarity of introduction, objectives, methods, results, conclusions), quality of illustrations, ability to answer questions, and knowledge of subject

The winner will be selected by a panel of internationally respected food microbiologist. The top three presenters (first, second, and third places) will receive awards. All finalists are expected to be present at the closing session.

The judges' decision will be announced in the closing session at the congress in Copenhagen. The winners will be presented respectively, with the prize of Euro 200 and a framed certificate (First place), Euro 150 and a framed certificate (Second Place) and Euro 100 and a framed certificate (Third Place).



Registration

Fees for participating in Food Micro 2010 are listed below. The fees are for registrations received up to and including July 15, 2010. The final registration deadline is **July 15, 2010**.

For delegates the registration fee covers:

Scientific congress

Welcome reception - buffet dinner (August 30, 2010)

Congress dinner at low price (September 1, 2010)

ICFMH Workshop - interaction with developing countries (August 30, 2010)

For PhD students the registration fee in addition to the above also covers participation in the PhD pre-course.

Registration fees

Delegates	875 Euros
PhD students and other students	540 Euros
Congress dinner	70 Euros
EU seminar	50 Euros

Organised by

The Centre for Advanced Food Studies (LMC), a centre of excellence, is an interdisciplinary collaboration of research and education within food science and technology – www.lmc.dk

The following universities take part in LMC:

University of Copenhagen - www.ku.dk

Technical University of Denmark – www.dtu.dk

Aarhus University – www.au.dk

University of Southern Denmark – www.sdu.dk

Aalborg University – www.aau.dk

Lund University

Lund University - www.lu.se - situated in the centre of the attractive and expansive Øresund region in southern Sweden, is the largest institution for research and higher education in Sweden. Over the centuries it has earned a reputation for being respected as one of the best universities in Sweden.



Organising Committee

- Chair of Committee, Head of Secretariat Birthe Jessen, LMC
- Prof. Mogens Jakobsen, University of Copenhagen
- Prof. Peter Rådström, Lund University
- Prof. Hanne Ingmer, University of Copenhagen
- Prof. Susanne Knöchel, University of Copenhagen
- Senior scientist Paw Dalgaard, DTU Food
- Director of Institute Dr. Henrik Wegener, DTU Food
- Assoc. Prof. Claes von Wachtenfeldt, Lund University
- Director, Assoc. Prof. Elisabeth Borch, SIK, Swedish Institute for Food and Biotechnology
- Deputy Director General Erik Bisgaard Madsen, Danish Meat Association
- Vice President for Innovation Esben Laulund, Chr. Hansen
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- Dr. Dieter Elsser-Gravesen, Danisco
- Centre Secretary Kirstine Haugaard Nielsen, LMC
- International Coordinator Lisbeth Nannerup, LMC

International Scientific Committee

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- Prof. Peter Rådström, Sweden
- Prof. Johan Schnürer, Sweden
- Director, Assoc. Prof. Elisabeth Borch, Sweden
- Assoc. Prof. Claes von Wachtenfeldt, Sweden
- Director of Institute Dr. Henrik Wegener, Denmark
- Senior scientist Paw Dalgaard, Denmark
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- Dr. Luca Cocolin, Italy*
- Assoc. Vice President Eric Johansen, Denmark
- Group Manager Arthur Ouweland, Finland

*Members of ICFMH

Congress Office

International Conference services (ICS) is an experienced Professional Congress Organiser (PCO). They specialise in Conference and Association Management and can provide solutions for every aspect in this field. The Danish office also has one of the most successful Destination Management Companies in Scandinavia: ICS - Motivational Events – www2.ics-online.com/622

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