Welcome to the Food-STA Webinar series:

30 May 2017:
“Bacillus cereus from a food industrial perspectives”

Organized by the EU-project Food-STA in cooperation with the ISEKI-Food Association,
Supported by ELSEVIER

Presenter: Florence POSTOLLEC
ADRIA Food Technology Institute, France

Moderator: Gerhard Schleining
BOKU, Austria

We will start soon
Agenda

• Introduction how to use your control panel
• Introduction to FooD-STA project
• Presentation
• Questions: written during presentation oral by hand raising
• Evaluation by email
  – rate the degree of interest of the topic
  – audio quality
  – overall quality of the presentation
  – Suggestion for further topics
  – ......
Please send suggestions for further topics to:

office@iseki-food.net
control panel

- minimize panel
- full screen
- raise hand
- mute/unmute micro
- post question

- All micros are muted
- Session will be recorded
EuFooD-STA
European Food-Studies & Training Alliance
ERASMUS+ Knowledge Alliance Project
1/2015-12/2017

Gerhard.Schleining@boku.ac.at
BOKU (Universitaet für Bodenkultur Wien), AT
VISION: Closing the Gap

• Focus on research: Looking for fundamental mechanisms
• Publication

• Focus on practical applications: solutions as quick as possible
• IPR
• Time constraints

• Long term partnerships on European Level
• clear simple goals, not too high expectations

UNIVERSITIES (Food studies)

FOOD INDUSTRY

www.food-sta.eu
CONSORTIUM

- 7 universities,
- 3 food companies
- 11 multipliers and training providers

www.food-sta.eu
CONSORTIUM

universities

BOKU - VIENNA (AT)
AGROPARISTECH - MASSY (FR)
IPC - COIMBRA (PT)
UCP - PORTO (PT)
UHOH - HOHENHEIM (DE)
UL - LEEDS (UK)
UNITE - TERAMO (IT)

food companies

FRULACT (PT): 7 sites in 4 countries for fruit preparations, designed for dairy, bakery, ice-cream and beverages

GB FOODS (ES): Business Units in ES, IT, NL, RU and Africa, producing in 50 countries on 4 continents with trade marks in segments as soups, ready meals, pasta, desserts ..... 

NESTLE (CH): worldwide acting food producer

www.food-sta.eu
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<th>Multipliers, Training Providers</th>
<th>Target Groups</th>
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<td><strong>1. LVA – LEBENSMITTELVERSUCHSANSTALT (AT)</strong></td>
<td><strong>INDUSTRY</strong></td>
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<td><strong>2. ACTIA - ASSOCIATION DE COORDINATION TECHNIQUE POUR L’INDUSTRIE AGROALI (FR)</strong></td>
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<td><strong>3. FEDERALIMENTARE - FEDERAZIONE DELL’INDUSTRIA ALIMENTARE ITALIANA (IT)</strong></td>
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<td><strong>4. ANIA - ASSOCIATION NATIONALE DES INDUSTRIES ALIMENTAIRES (FR)</strong></td>
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<td><strong>5. FIAB - FEDERACIÓN ESPAÑOLA DE LA ALIMENTACIÓN Y BEBIDAS (ES)</strong></td>
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<td><strong>6. SEVT - FEDERATION OF HELLENIC FOOD INDUSTRIES (GR)</strong></td>
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<td><strong>7. FIPA - FEDERAÇÃO DAS INDÚSTRIAS PORTUGUESAS AGRO–ALIMENTARES (PT)</strong></td>
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<td><strong>associated:</strong></td>
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<td><strong>8. IFA (ISEKI-Food Association), Internat. food related university and teachers Network</strong></td>
<td><strong>TEACHERS</strong></td>
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<td><strong>9. EFFOST, European Food Federation Network, industry related</strong></td>
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<td><strong>10. SPES</strong></td>
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<td><strong>11. IROICA, International Relations Officer's Network, student related</strong></td>
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**CONSORTIUM**

[European Food-STA](http://www.food-sta.eu)
The “EuFooD-STA Centre” is an independent platform with physical hubs in different regions for international and sustainable collaborations between industry academia and other key stakeholders in the food sector.
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Bacillus cereus from a food industrial perspective

Bacillus cereus has the ability to form endospores that resist and survive the most extreme stress conditions such as temperature, pressure, biocides, radiations. In most scenarios, Bacillus enter the industrial plants via spore contaminations of raw material or dehydrated ingredients. This webinar will be composed of 3 sessions to get up dated insights on the following industrial applications:

• **Biodiversity**: Which methods are used to address the diversity and distinguish phylogenetic groups?

• **Germination and growth ability**: What is the impact of environmental conditions (pre-, per-, post-treatment) on growth ability?

• **Inactivation by processes**: What is the biodiversity encountered on process efficiency?
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• Florence Postollec is project manager in ADRIA food technology institute, Quimper (Fr). She is biochemist and obtained a PhD degree on bacterial interactions at the faculty of medical sciences in Groningen (NL). She gained experience on molecular microbiology when she joined ADRIA in 2005 as a post doc working on the detection and identification of sporeformers involved in food spoilage.

• Within the frame of a competitive technological cluster ACTIA UMT 14.01 SPORE RISK, she is collaborating with the Mafart Team on risks associated to foodborne sporeformer contaminants along a 10 years Research & Development axis.

• As a project manager in food safety & quality, she is particularly active in setting up projects, coordination between multiple stakeholders and results dissemination on the use of mathematical models to predict bacterial behaviour to optimize process and adjust food shelf-life.
Elsevier is pleased to promote the presenter and offer you access to 2 publications of the presenter:
