#### Welcome to the Food-STA Webinar series:

November 17 2016:

# Emerging microbiological hazards bring new challenges to food safety





Organized by the EU-project **FooD-STA** in cooperation with the **ISEKI-Food Association** 



Presenter:
Florence Dubois-Brissonnet
AgroParisTech



Moderator:
Gerhard Schleining
BOKU

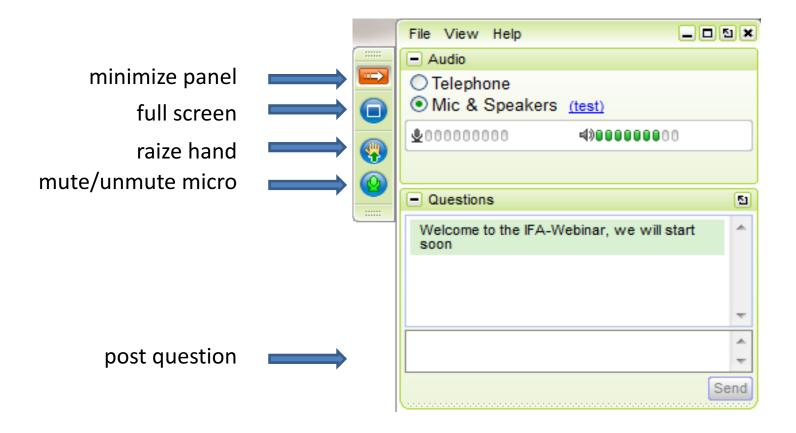


We will start soon

# **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
  - **—** .....

#### control panel



- All micros are muted
- Session will be recorded



### European Food-Studies and Training Alliance



# **EuFooD-STA**

European FOOD-Studies&Training Alliance
ERASMUS+ Knowledge Alliance Project
1/2015-12/2017

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BOKU (Universitaet für Bodenkultur Wien), AT



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





### **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





### **CONSORTIUM**

#### multipliers, training providers

- 1 LVA LEBENSMITTELVERSUCHSANSTALT (AT)
- **2 ACTIA** ASSOCIATION DE COORDINATION TECHNIQUE POUR L'INDUSTRIE AGROALI (FR)
- 3 FEDERALIMENTARE FEDERAZIONE DELL'INDUSTRIA ALIMENTARE ITALIANA (IT)
- 4 ANIA ASSOCIATION NATIONALE DES INDUSTRIES ALIMENTAIRES (FR)
- 5 FIAB FEDERACIÓN ESPAÑÓLA DE LA ALIMENTACIÓN Y BEBIDAS (ES)
- **6 SEVT** FEDERATION OF HELLENIC FOOD INDUSTRIES (GR)
- 7 FIPA FEDERAÇÃO DAS INDÚSTRIAS PORTUGUESAS AGRO-ALIMENTARES (PT)

#### associated:

- 8 IFA (ISEKI-Food Association), Internat. food related university and teachers Network
- **9 EFFOST**, European Food Federation Network, **industry** related
- 10 SPES
- 11 IROICA, International Relations Officer's Network, student related

target groups

**INDUSTRY** 

**TEACHERS** 

**INDUSTRY** 

STUDENTS, University Administration





### **VISION**

G

A

P

FOOD INDUSTRY

VISION: Closing the Gap



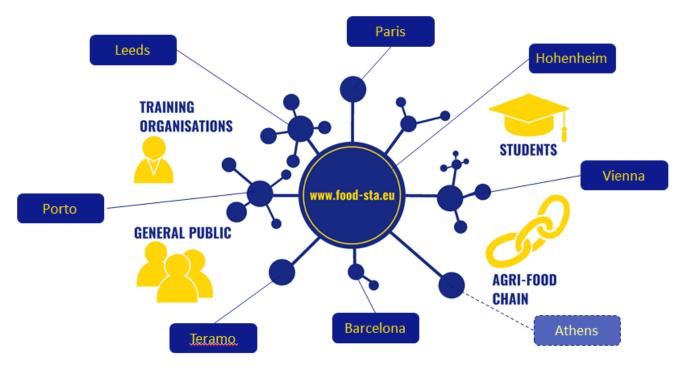


**UNIVERSITIES** 

(Food studies)



# eFSC (EuFood-Sta Centre)



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.





### Please send suggestions for further topics to:

office@iseki-food.net

### Florence Dubois-Brissonnet

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Florence Dubois-Brissonnet is Professor of **Microbiology and Food Safety** in the Department of Food Science and Technology of the University **AgroParisTech** (France) since 2012 and was assistant professor in the same institute from 1992.

In the research team "Bioadhesion, biofilm and hygiene of materials" which is part of Micalis Research Joint Unit (INRA, AgroParisTech), she coordinates research programs on adaptation and persistence of foodborne pathogens in food processing environments. She has developed an expertise on bacterial membrane adaptation under stresses through characterization of membrane fatty acid composition. Among others, this specific physiological effector is used to better understand the adaptation of pathogen biofilms and their resistance to disinfectants and natural antimicrobial compounds.

Professor Dubois-Brissonnet is co-director of **Master's degree program** on "**Food safety risk analysis**" and is coordinator of numerous **graduate programs** on food microbiology, food quality, foodborne pathogens, and antimicrobial compounds.