Under the Auspices of the European Commission

Institut National de la Recherche Agronomique
and
Société Scientifique d’Hygiène Alimentaire

organise an international conference

Integrating Safety and Nutrition Research along the Food Chain:
The New Challenge

Lille, October 27, 28 and 29, 2004.

Integrating Safety and Nutrition Research along the Food Chain: The New Challenge

Objectives of the Conference

The aim of the Conference, financially supported by the European Commission (project IRFOS FP6-2002-FOOD-1-506261), is to review the results obtained during the 5th and the beginning of the 6th Framework Programme in the field of Food Quality and Safety. The main objective of this review is to contribute to the preparation of the next call for proposals of the 6th Framework programme and to provide recommendations for the building up of the 7th one. Keynotes lectures and reports on the Dublin and Paris Conferences (June 17-18, 2004) will introduce the new challenges for Food Safety and Quality in Europe. Guest speakers, invited by the coordinators of the thematic sessions will deliver short communications on the results issued from projects on Food quality and safety supported by FP5 and FP6, in order to open a debate between all the participants. All the reports will be published and disseminated by means of a specialized publisher.

The Conference will take place in Lille (France), chosen by the European Union as “European capital” for the year 2004. Lille is an historical city, offering very good facilities for the Conference itself but also for cultural activities. It is very well connected to cities like London, Brussels and Paris by TGV (High Speed Train: 40 mn to 1h00 ride) and by motorway.

Steering Committee

Gérard Pascal, INRA (France)  
Jean-François Arthaud, Nestec SA (Switzerland)  
Diana Banãti, KEKI (Hungary)  
Laurent Bochereau, European Commission (Belgium)  
Geraldine Duffy, National Food Centre, Teagasc (Ireland)  
Max Feinberg, INRA (France)  
Philippe Ferlin, INRA (France)  
Linda Fulponi, OECD (France)  
Mike Gasson, IFR (United Kingdom)  
Michael Gibney, Trinity College Medical School (Irlande)  
Pierre-Benoît Joly, INRA (France)  
Beate Kettlitz, BEUC (Belgium)  

Président  
Ib Knudsen, Institute of Food Safety and Nutrition (Denmark)  
Robert Kroes, (Netherlands)  
Harry Kuiper, RIKILT (Netherlands)  
David Lineback, University of Maryland (USA)  
Jean-Louis Multon, SSHA (France)  
Hubert Noteborn, VWA (Netherlands)  
Servé Notermans, TNO (Netherlands)  
Barbara Petersen, Exponent (USA)  
Philippe Verger, INRA (France)  
Angelo Visconti, CNR (Italy)  
Paul Vossen, European Commission (Belgium)
# Programme

**Wednesday 27th October, 2004**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>9:00</td>
<td>Welcome and registration</td>
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<tr>
<td>10:00</td>
<td><strong>Official Opening Session</strong></td>
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<tr>
<td>10:00</td>
<td>Marion Guillou, Chairman and Chief Executive Officer, Institut National de la Recherche Agronomique (INRA)</td>
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<td>10:00</td>
<td>Christian Patermann, Director, Directorate General Research</td>
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<tr>
<td>10:30</td>
<td><strong>Keynote lectures and round table: Integrating Safety and Nutrition Research along the Food Chain</strong></td>
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<tr>
<td>10:30</td>
<td>Chairman Christian Patermann</td>
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<tr>
<td>10:30</td>
<td>Keynote lectures:</td>
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<tr>
<td>10:30</td>
<td>- Robert Madelin (EU, DG SANCO) <em>to be confirmed</em></td>
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<tr>
<td>10:30</td>
<td>- Gérard Pascal, INRA (France)</td>
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<tr>
<td>10:30</td>
<td>Round table by Allex Puissant <em>to be confirmed</em></td>
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<tr>
<td>10:30</td>
<td>The goal is to identify through some contributions, the research « needs » of sanitary control or regulatory bodies in Europe and the World: Europe, Europe, International, Consumers and Producers</td>
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<tr>
<td>11:30</td>
<td>Producers</td>
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<tr>
<td>11:30</td>
<td>Europe Herman Koeter, EFSA, Brussels (EU)</td>
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<td>11:30</td>
<td>Europe Arpad Somogyi, Ministry of Agriculture, Budapest (Hungary)</td>
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<tr>
<td>11:30</td>
<td>International David Lineback, University of Maryland (USA)</td>
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<td>11:30</td>
<td>Consumers Jim Murray, BEUC (Belgium) <em>to be confirmed</em></td>
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<tr>
<td>12:45</td>
<td>Lunch</td>
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<td>14:15</td>
<td>Chairman Christian Patermann</td>
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<tr>
<td>14:15</td>
<td>- Geraldine Duffy, Teagasc (Ireland) The Dublin Conference: Thinking beyond tomorrow a safe and nutritious food chain for the consumer.</td>
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<tr>
<td>14:15</td>
<td>- Max Feinberg, INRA (France) The Paris Conference: Food: New challenges after a century of progress</td>
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<tr>
<td>15:30</td>
<td><strong>New instruments in FP6: “The retour d’expérience”</strong></td>
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<tr>
<td>16:00</td>
<td>New instruments in FP6: “The retour d’expérience”</td>
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<td>17:30</td>
<td><strong>Presentation of the sessions and workshops</strong></td>
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<tr>
<td>17:30</td>
<td>Session 1. Microbiological risks in the food chain: bacteria, viruses, parasites,... Walter Hammes, University of Hohenheim (Germany); Servé Notermans, TNO (The Netherlands)</td>
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<tr>
<td>17:30</td>
<td>Session 2. Chemical risks in the food chain: contaminants, ingredients and additives, novel foods.. Ib Knudsen, VFA (Denmark), Robert Kroes, IRAS (The Netherlands)</td>
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<tr>
<td>17:30</td>
<td>Session 3. Nutritional benefits and risk communication in the food chain. Ambroise Martin, AFSSA (France), Beate Kettlitz, BEUC (Belgium)</td>
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<tr>
<td>17:30</td>
<td>Session 4. Detection and traceability in the food chain. Holst-Jensen Arne, National Veterinary Institute (Norway), Hub Noteborn, VWA (The Netherlands)</td>
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<tr>
<td>From 19:00</td>
<td>Get-together cocktail in Lille Town Hall</td>
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<td>From 19:00</td>
<td>Mayor of Lille</td>
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Parallel sessions
Second day consists of several lectures presenting the main results of selected projects of FP5 and of the beginning of the FP6 in relation with food safety throughout the food chain.

Session 1. Microbiological risks in the food chain: bacteria, viruses, parasites and other
Walter Hammes, University of Hohenheim (Germany)
Servé Notermans, TNO (The Netherlands)

Session 2. Chemical risks in the food chain: contaminants, ingredients and additives, novel foods …
Ib Knudsen, VFA (Denmark)
Robert Kroes, IRAS (The Netherlands)

Session 3. Nutritional benefits and risk communication in the food chain
Ambroise Martin, AFSSA (France)
Beate Kettlitz, BEUC (Belgium)

Session 4. Detection and traceability in the food chain
Arne Holst-Jensen, National Veterinary Institute (Denmark)
Hubert Noteborn, VWA (The Netherlands)

Brokerage event
SMEs and project coordinators face to face. Organised by the SMESforFOOD network. The EU-funded 16-country network SMESforFOOD is dedicated to promote the participation of SMEs in FP6 new projects (Integrated Projects, Networks of Excellence), in the Thematic Priority 5 «Food Quality and Safety».
The brokerage event organised by SMESforFOOD is an opportunity for project leaders to meet suitable SMEs through personalised face-to-face meetings. For further information and make appointment, contact: smesforfood@anvar.fr

Detailed program of 28th October

Session 1. Microbiological risks in the food chain (bacteria, viruses, parasites and other)

Chairpersons
Walter Hammes, University of Hohenheim (Germany), Servé Notermans, TNO (The Netherlands)
EC Project Officer
John Claxton

Morning
1. FP5 CAMPYCHECK: Improved physiological, immunological and molecular tools for the recovery and identification of emerging Campylobacter spp. in food
Geraldine Duffy, Teagasc, The National Food Centre, Dunsinea (Ireland)

2. FP5 ASSESS MPTB RISK: Paratuberculosis epidemiology and risk assessment: novel approaches to identify strain specific markers
Karen Stevenson, Moredun Research Institute (United Kingdom)

3. FP5 SAFE ORGANIC VEGETABLES: Safe organic vegetables and vegetable products by reducing risk factors and sources of fungal contaminants throughout the production chain: The carrot - Alternaria model
Ruud van den Bulk, Plant Research International (The Netherlands)

4. FP5 BUGDEATH: Predicting microbial death during heat treatments on foods
Steve James, The University of Bristol (United Kingdom)

Lunch

Afternoon
5. FP6 EADGENE: European Animal Disease Genomics Network of Excellence for animal health and food safety
Marie-Hélène Pinard, INRA Jouy (France)

6. FP6 PATHOGEN COMBAT: Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain
Mogens Jakobsen, The Royal Veterinary and Agricultural University (DK)

7. FP6 ACE-ART: Assessment and critical evaluation of antibiotic resistance transferability in food chain
Lorenzo Morelli, Universita Catolica del Sacro Cuore (Italy)

8. FP6 NEUROPRION: Prevention, control and management of prion diseases – aims to prevent and control diseases such as BSE
Jean-Philippe Delys, CEA Saclay (France)
### Session 2. Chemical risks in the food chain (contaminants, ingredients and additives, novel foods ...)

**Chairpersons**  
Ib Knudsen, VFA (Denmark), Robert Kroes, IRAS (The Netherlands)  
**EC Project Officer**  
Dyanne Bennink

| Morning | 1. FP5 | ENTRANSFOOD: European network on safety assessment of genetically modified food crops  
|         |       | Harry A. Kuiper, RIKILT (The Netherlands) |
|         | 2. FP5 | FOSIE: Food safety in Europe: Risk assessment of chemicals in food and diet  
|         |       | Robert Kroes, IRAS (Netherlands) |
|         | 3. FP5 | MYCOTOXIN: Prevention cluster  
|         |       | Angelo Visconti, Consiglio Nazionale per la Ricerca (Italy) or consortium partner |
|         | 4. FP5 | CREDO: Research on endocrine disrupters and their effects on human health and the environment  
|         |       | Andreas Kortenkamp, University of London (United Kingdom) |
|         | 5. FP5 | FOODSAFE: Rapid assessment of food safety via novel at-line measurements  
|         |       | Begoña Pérez-Villarreal, Fundación AZTI (Spain) |
| Lunch   | 6. FP6 | CASCADE: Chemicals as contaminants in the food chain – research and risks assessment leading to education and information.  
|         |       | Jean-Pierre Cravédi, INRA Toulouse (France) |
| Afternoon | 7. FP6 | F&F: Food and Fecundity: Pharmaceutical Products as high risk effectors.  
|         |       | Vinnie Alstein, Analyst Research Laboratory (IL) |
|         | 8. FP6 | NOFORISK: Quantitative risk assessment strategies. For novel foods  
|         |       | Morten Poulsen, Danish Institute for Food and Veterinary Research (Denmark) |
|         | 9. FP6 | BIOCOP: New Technologies to Screen Multiple Chemical Contaminants in Foods.  
|         |       | Christopher Elliot, Queen's University of Belfast (UK) or consortium partner |

### Session 3. Nutritional benefits and risk communication in the food chain

**Chairpersons**  
Ambroise Martin, AFSSA (France), Beate Kettlitz, BEUC (Belgium)  
**EC Project Officer**  
Isabelle de Froidmont

| Morning | 1. FP5 | PASSCLAIM: Process for the Assessment of Scientific Support for Claims on Foods  
|         |       | Sandra Tuijtelaejas, ILSI Europe (Belgium) |
|         | 2. FP5 | BEUC: Consensus Workshops  
|         |       | Beate Kettlitz, BEUC (Belgium) |
|         | 3. FP5 | PROSAFE: Biosafety evaluation of probiotic lactic acid bacteria used for human consumption  
|         |       | Herman Goossens, Universiteit Antwerpen (Belgium) |
|         | 4. FP5 | PROFOOD: Improved antioxidant content for food applications  
|         |       | Hans-Peter Mock, Institute for Plant Genetics and Crop Plant Research (Germany) |
|         | 5. FP5 | NUTRA CELLS: Increase in nutritional value of food raw materials by addition, activity, or in situ production of microbial nutraceuticals  
|         |       | Jeroen Hugenholtz, Nederlands Instituut voor Zuivelonderzoek (NIZO) (The Netherlands) |
| Lunch   | 6. FP6 | NUGO: European Nutrigenomics Organisation – linking genomics, nutrition and health research  
|         |       | Ben van Ommen, TNO (Netherlands) |
| Afternoon | 7. FP6 | EARNEST: Early nutrition programming-long term Efficacy and Safety Trials and integrated epidemiological, genetic, animal, consumer and economic research.  
|         |       | Bertold Koletzko, Ludwig Maximilian University of Munich (Germany) |
|         | 8. FP6 | SEAFOODplus: Health promoting, safe seafood of high eating quality in a consumer driven fork-to-farm concept  
|         |       | Torger Barresen, Danish Institute for Fisheries Research (Denmark) |
|         | 9. FP6 | EUROFIR: European Food Information Resource Network  
|         |       | Paul Michael Finglas, Institute of Food Research (UK) |
### Session 4. Detection and traceability in the food chain

**Chairpersons**
Arne Holst-Jensen, National Veterinary Institute (Denmark)
Hubert Noteborn, VWA (The Netherlands)

**EC Project Officer**
Paul Vossen

| Time  | FP5 ENOSEFOODMICRODETECT: Rapid detection of microbial contaminants in food products using electronic nose technology Naresh Magan, Cranfield University (United Kingdom) | FP5 RADAR: Development of single and multi-analyte affinity sensors for rapid detection of androgen residues in live and post-mortem animals George Guilbault, National University of Ireland, Cork (Ireland) | FP5 QPCRGMOFOOD: Reliable, standardised, specific, quantitative detection of genetically modified food Arne Holst-Jensen, National Veterinary Institute (Norway) | FP5 DNA-TRACK: Traceability of DNA fragments throughout the food chain by DNA/PNA technologies: Application to novel foods Nelson Marmiroli, University of Parma (Italy) | FP5 CROSSENZ: Novel cross-linking enzymes and their consumer acceptance for structure engineering of foods Helle Søndergaard, MAPP (Denmark) | Lunch | FP6 CO-EXTRA: GM and non-GM supply chains: their CO-EXISTence and TRAceability Yves Bertheau, Institut National de la Recherche Agronomique (FR) | FP6 TRACE: Tracing Food Commodities in Europe Paul Brereton, Central Science Laboratory, York (United Kingdom) | FP6 BIOTOX: Development of cost-effective tools for risk management and traceability systems for marine biotoxins in seafood Jacob de Boer, Wageningen UR (NL) | FP6 QUALITY LOW INPUT FOOD: Improving quality and safety and reduction of costs in the European organic and low input supply chain Carlo Leifert, University of Newcastle (UK) | Afternoon |
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Friday October 29th, 2004

This day is devoted to simultaneous workshops. The coordinators have a major role in the selection of speakers, animation of debates and collection of conclusions and suggestions. For each workshop two coordinators will be appointed.

Plenary session
Chairman: Achilleas Mitsos [to be confirmed]

Preliminary conclusions and recommendations of the parallel sessions presented by the chairperson of each session.

Session 1. Microbiological risks in the food chain: bacteria, viruses, parasites and other.
Walter Hammes, University of Hohenheim (Germany)
Servé Notermans, TNO (The Netherlands)

Session 2. Chemical risks in the food chain: contaminants, ingredients and additives, novel foods ...
Ib Knudsen, VFA (Denmark)
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Session 3. Nutritional benefits and risk communication in the food chain.
Ambroise Martin, AFSSA (France)
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Session 4. Detection and traceability in the food chain.
Arne Holst-Jensen, National Veterinary Institute (Denmark)
Hubert Noteborn, VWA (The Netherlands)

10:30-11:30 Poster session
During this session chairpersons will meet in order to prepare a set of recommendations presented in plenary session

11:30-12:30 Plenary session
Closing round-table

12:30-13:00 Official closing of the Conference
Cees Veerman, Dutch Minister of Agriculture Fisheries & Food Quality [to be confirmed]
Fees

The participation to the conference is free of charge. This invitation also includes the coffee breaks and the lunches. However, it is compulsory to be registered before Friday 22 October in order to be able to take advantage of this invitation. Hotel reservation can be made during the registration.

Registration

Lille International Travel
Pauline Decanter
310 Boulevard Clémenceau
59700 Marcq en Barœul (France)
tel : +33 3 20 98 25 25, fax : +33 3 20 98 25 35
Web site : http://www.lilletravel.com
e-mail : convention@lilletravel.com

Venue

Lille, Grand-Palais
1, bd des Citées-Unies
59777 Euralille – Lille
tel : +33 3 20141516 fax : +33 3 20 14 14 14
Web site : www.lillegp.com
e-mail : grand-palais@lillegp.com

Lille is located in the North of France just 38 minutes from Brussels, one hour from Paris, two hours from London and three hours from Cologne. Visitors can be sure of a total break and something completely new when visiting Lille, although metropolitan Lille combines its Flemish atmosphere with high tech architecture, it is also a never-ending source of amazement for young and old alike thanks to its industrial heritage and its cultural dynamism. Enjoy a short break to discover all the richness and diversity of the capital of Flanders, including its marvellous Flemish architecture. Take time to visit the Vieille Bourse (Old Stock Exchange), spend a few hours strolling in the old town and discover all the treasures of the Palais des Beaux Arts (Fine Arts Museum) or simply relax on a sunny terrace of the Grand Place enjoying one of the many local beers.

Lille is Cultural Capital of Europe in 2004. An invitation to dreams, encounters, festivities and a new art of living open to Europe and the whole World. Under forest canopies, in the kitchens and gardens of the “Maisons Folie”, along the new urban walkways, in theatres, museums and secret places, a thousand artistic projects waiting to be discovered. More information on: www.lille2004.com / 033 (0) 359 579 400 and in the Tourist Office of Lille.
Integrating Safety and Nutrition Research along the Food Chain
To send back(by fax), before September 27th, 2004, à Lille International Travel 00 33 3 20 98 25 35

APPLICATION FORM

Participant
Name: ____________________________________ Surname: ___________________________
Company: ___________________________________________________________________
City: ____________________ Zip code: _____________ country: _______________________
Address: ____________________________________________________________________
Phone: ____________________ Fax: ____________________ E-mail: ____________________

Accompanying
Name: ___________________________ Surname: ___________________________

HOTEL RESERVATION

Choice  Hôtels  Single  Twin  Double

1
2
3

These prices get by room and on night including the night, the breakfast, the tourist tax and the VAT.

Date IN : _____________ Date OUT : _____________ Nbre of Nights : _________
Nbr of room:
Type of room: Single ☐ Double ☐ Twin ☐ Smoking ☐ No Smoking ☐

Guaranteed to confirm your booking:
Credit Card: Visa ☐ Master Card ☐ Amex ☐ N° __________________________ Exp: ___/___

Payment of a deposit at first night or total booking:
☐ Check on French bank only (In the order of Lille International)

Guaranteed Credit card: " by the present document, I accept that the hotel charges my credit card of the amount of the first night in guarantee, and in case of not presentation, and of the amount of expenses in case of cancellation ".
Attention: no booking will be made without guarantee of credit card.

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Between D-180 and D-100 before the arrival: 25 % of the total amount will be charged
Between D-100 and D-80 before the arrival: 50 % of the total amount will be charged
Between D-80 and D-45 before the arrival: 75 % of the total amount will be charged
Between D-45 and D-15 before the arrival: 85 % of the total amount will be charged
From D-14: 100 % of the total amount will be charged

Signature (compulsory): ____________________
Date: ________________