

ICOMST 2009, Copenhagen

ProSafeBeef Symposium on August 21st

Advancing beef safety and quality through research and innovation
Emerging topics

9.00 am Introduction to ProSafeBeef
Mr Declan Troy, Teagasc, Ashtown Food Research Centre,
Ireland

Session 1: Emerging topics in beef safety

9.15 am Dr Wim Verbeke (UGent)
European consumers' interest in beef safety and beef safety
information

9.40 am Dr Geraldine Duffy, Head of Food Safety, Teagasc, Ashtown
Food Research Centre, Ireland
Quantitative microbial risk assessments for beef pathogens

10.05 am Dr Martin Danaher, Teagasc, Ashtown Food Research Centre,
Teagasc, Ireland
*Novel methods for detection of chemical contaminants including
dioxins in beef*

10.30 am Coffee/ Tea break

Session 2 Developments in healthy beef and innovation

10.50 am Prof. George Chryssochoidis (AUA)
Beef healthiness and nutritional enhancement in beef as
perceived by European consumers

11.15 am Prof. Nigel Scollan, Aberystwyth University, Wales
Impact of the rumen in influencing fatty acid composition of beef

11.40 pm Oydis Ueland (Nofima Food)
Consumer acceptance of novel beef processing technologies

12.05 pm Dr E Parafita, ADIV, France
On processes impact on marinated products.

12.30 pm Close