

Wednesday, 1 June 2016

11:00 am –12:30 pm

Registration and poster mounting

Lunch is available at the BfR canteen (at own expense)

Opening Ceremony

12:30–12:40 pm

Welcome, *Andreas Hensel*,

Federal Institute for Risk Assessment (BfR), Germany

12:40–12:55 pm

Welcome and Introduction to Food Safety, *Michael Winter*,

Federal Ministry of Food and Agriculture (BMEL), Germany

12:55–1:15 pm

Introduction to the Symposium and the SPICED Project

Juliane Bräunig, BfR

Session I: Spice and Herb Chains

Chairs: András Székács, National Agricultural Research and Innovation Centre (NARIC), Hungary; Dirk Radermacher, German Spice Association

1:15–1:45 pm

Keynote: Challenges in the Production of Safe Spices and Herbs, *Gerhard Weber, European Spice Association*

1:45–2:00 pm

Network Analyses and Centrality of Spice Trade

András Székács, NARIC

2:00–2:15 pm

Vulnerable Points in Spice Chains, *Nora Adányi, NARIC*

2:15–2:30 pm

Protocol of Sampling Technologies and Corresponding

Statistics, *Jennifer Banach, DLO Foundation – RIKILT (DLO), the Netherlands*

2:30–3:00 pm Coffee break

Session II: Microbiological Hazards in Spices and Herbs

Chairs: Anneluise Mader, BfR; Aivars Bērziņš, Institute of Food Safety, Animal Health and Environment (BIOR), Latvia

3:00–3:30 pm

Keynote: Overview on Biological Hazards and Detection Methods, *Anselm Lehmacher, Institute for Hygiene and Environment Hamburg, Germany*

3:30–3:40 pm

Biological Hazards and their Tenacity in Spices and Dried Herbs, *Anneluise Mader, BfR*

3:40–4:00 pm

Detection and Tenacity of Salmonella, *Philipp Lins, Austrian Agency for Health and Food Safety (AGES), Austria*

4:00–4:15 pm

Detection and Tenacity of *Bacillus* spp.

Hendrik Frentzel, BfR

4:15–4:30 pm

Detection of *Listeria monocytogenes*

Svetlana Cvetkova, BIOR

4:30–4:45 pm

Spiking Methods and Tenacity of *Staphylococcus aureus*

Mai Dinh-Thanh, BfR

4:45–5:00 pm Break

5:00–5:15 pm

Live/dead Differentiation of Microorganisms

Bärbel Niederwöhrmeier, Bundeswehr Research Institute for Protective Technologies and NBC-Protection (WIS), Germany

5:15–5:35 pm

Predictive Microbiology, *Marcel Zwietering,*

Wageningen University (WU), the Netherlands

5:35–5:45 pm

Predictive Microbiology for Spices and Herbs

Heidy den Besten, Wageningen University (WU)

5:45–6:00 pm

Available Community Tools for Predictive Modelling

Matthias Filter, BfR

6:00–6:30 pm **Poster Session**

6:30 pm Dinner (at the venue)

Thursday, 2 June 2016

Session III:

Food Fraud and Chemical Hazards in Spices and Herbs

Chairs: Saskia van Ruth, DLO; Carsten Fauhl-Hassek, BfR

9:00–9:30 am

Keynote: Food Integrity and Safety, *Christopher Elliott, Queens University Belfast, United Kingdom (requested)*

9:30–9:45 am

Detection of Natural and Accidental Contamination of Spices and Herbs, *Vadims Bartkevičs, BIOR*

9:45–10:05 am

Quality Assurance of Spices and Herbs in Official Control, *Sandra Schumacher, Chemical and Veterinary Investigations Office (CVUA-KA), Germany*

10:05–10:20 am

Deliberated Contamination – Detection by Spectrometric Fingerprinting Methods, *Saskia van Ruth/Isabelle Silvis, DLO*

10:20–10:35 am

Deliberated Contamination – Detection by Spectroscopic Fingerprinting Methods, *Bettina Horn, BfR*

10:35–11:10 am Coffee break

Session IV: Decontamination Methods

Chairs: Bärbel Niederwöhrmeier, WIS; András Székács, NARIC

11:10–11:40 am

Keynote: Contamination, Recontamination and Decontamination of Production Plants

Per Häggblom, Sweden

11:40 am–12:00 pm

New Approaches for the Decontamination of Spices and Herbs, *Oliver Schlüter, Leibniz Institute for Agricultural Engineering Potsdam-Bornim (ATB), Germany*

12:00–12:15 pm

Decontamination of Spice Paprika, *N.N., NARIC*

12:15–12:30 pm

Detection and Decontamination of Toxins
Bärbel Niederwöhrmeier/Sylvia Schirmer, WIS

12:30–2:00 pm Lunch

Session V: Food Control

Chair: Jennifer Banach, DLO; Sara Schaarschmidt, BfR

2:00–2:30 pm

Keynote: Official Food Control and Import Control
Ute Gramm, Authority for Health and Consumer Protection, Hamburg, Germany

2:30–2:50 pm

Overview on RASFF

David Trigo, Federal Office of Consumer Protection and Food Safety (BVL), Germany

2:50–3:05 pm

Forward-Backward Tracing, *Armin Weiser, BfR*

3:05–3:20 pm

Recommendations for an Effective Monitoring System for the Most Relevant Hazards in the Spices and Herbs Chain, *Jennifer Banach, DLO*

3:20–3:30 pm

Farewell

Juliane Bräunig, BfR

SPICED Symposium “Spices and Herbs – A Risk-Free Taste Experience?”

The international symposium will provide state-of-the-art data on food safety in the spice and herb chains.

The European Union (EU) market is one of the largest markets for spices and culinary herbs in the world. Mostly, these commodities are imported as dried raw materials from producing regions outside of the EU. Contaminations with microbiological and chemical agents can take place at numerous vulnerable points within production and supply chains and can pose a serious risk for farmers, processors, and consumers.

Contaminations of spices and herbs as natural products may occur unintentionally, including microorganisms that stay viable even in dried culinary herbs and spices. Moreover, such valuable foods can be deliberately adulterated because of possible economic benefits. The identification of contaminated spices and herbs as a cause of a food-borne infection or intoxication would be difficult, because consumers and experts often focus on major food ingredients. Moreover, many detection methods are less suitable for the heterogeneous herb/spice matrices. Therefore, a special focus is set on the challenges in establishing and maintaining food safety in the spice and herb chains.

Stakeholder from industry, government, and academia are welcome to join the symposium. Talks will be given by external experts and by partners of the EU project SPICED (www.spiced.eu). Attendees are invited to participate with poster contributions.



Venue:

Federal Institute for Risk Assessment (BfR)
Martin-Lerche-Auditorium
Diedersdorfer Weg 1
12277 Berlin, Germany
Tel.: +49 (0)30 18412-0

How to get there:

www.bfr.bund.de/en/location_mariefelde-5533.html

Destination stop on www.bahn.de or www.bvg.de/en
“Nahmitzer Damm/Marienfelder Allee (Berlin)”

Registration:

The participation fee is 160 € (for students and for members of the SPICED Consortium: 40 €) including dinner. After registration you will receive a payment request via e-mail. Students with a poster contribution can apply for a travel award (for more information, see registration webpage).

Please register until **15 May 2016** here:

www.bfr.bund.de/en/events.html

Attendees can participate with poster contributions – abstracts must be submitted until **31 March 2016** to spiced@bfr.bund.de

The recognition by the ATF (German Academy for Veterinary Qualification) is requested.
The symposium will be held in English.

Organiser:

SPICED Coordinator: Department Biological Safety –
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The SPICED project has received funding from the European Union's 7th Framework Programme for research, technological development and demonstration under grant agreement number 312631.

SPICED Symposium Spices and Herbs – A Risk-Free Taste Experience?

1–2 June 2016, Berlin



Quelle: Fotolia



in cooperation with:

