Grant Agreement Number 222738

**BASELINE training session on meat and egg products**

in the framework of XV European Symposium on the Quality of Eggs and Egg Products and XXI European Symposium on the Quality of Poultry meat

[www.eggmeat2013.com](http://www.eggmeat2013.com)

September 15th, 2013

**Agenda**

**Venue**

*Centro Congressi Giovanni XXIII*

Viale Papa Giovanni XXIII, 106

Bergamo (Italy)
8.45-9.10: Registration

9.10-9.30: Welcome and introduction to the European Commission funded project on improved and fit for purpose sampling procedures for pathogens in foods (BASELINE project) (Gerardo Manfreda, University of Bologna, Italy)

9.30-10.00: The future of food related risk control in Europe: new risk management concepts and their meaning for Food Business Operators (Alessandra De Cesare, University of Bologna, Italy)

10.00-10.30: Campylobacter and Salmonella in meat and eggs: the risk from farm to fork (Marianne Chemaly, ANSES, France)

10.30-11.00: Coffee break

11.00-11.30: How and when to use new molecular methods to determine human pathogens in meat and eggs (Frederique Pasquali, University of Bologna, Italy)

11.30-12.00: What determines the risk of growth of Salmonella after recontamination of ready to eat heat-treated egg products (Dziuginta Jakociune, University of Copenhagen, Denmark)

12.00-12.30: A smarter way to design fit for purpose sampling plans for control of Food Safety criteria in meat and eggs: example of Campylobacter on broiler carcasses (Antonio Valero, University of Cordoba, Spain)

12.30-13.00: General roundtable and final discussion

13.00-14.00: Light lunch