

# PROGRAM BOOK



## 11<sup>th</sup> DUBAI INTERNATIONAL FOOD SAFETY CONFERENCE

Predict

Prevent

Protect

19 - 21 November, 2017



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## Session Plan

# Day 1

Sheikh Rashid Hall E		Sheikh Rashid Hall F (Exhibit Hall)	
	<b>Registration</b> (8:30 AM - 9:30 AM)  <b>Opening Ceremony &amp; Keynote Address</b> (9:30 AM - 10:45 AM)	<b>Exhibition</b> (9:00 AM - 5:00 PM)  <b>Poster Presentation</b> (9:00 AM - 2:00 PM)	<b>Exhibit Hall Presentations</b> (1:20 PM - 1:50 PM) Interactive Learning Session on "Visualization of Big Data"
	<b>Opening Session</b> (10:45 AM - 01:00 PM)  Predict, Prevent and Protect- The Technology Powered Future of Food Safety		
<b>Lunch</b> (1:00 PM – 2:00 PM)			
<b>Plenary Session</b>	<b>Symposium 1</b> (2:00 PM -4:30 PM) Powering Food Safety with Technology and Data Driven Tools – Where are We Today?	<b>Poster Presentations</b> 9:00 AM - 2:00 PM	
	<b>Lecture 1</b> (4:30 PM-5:00 PM) Meeting the Global Challenge of Anti Microbial Resistance		
	<b>Sponsors and Supporters            Appreciation Ceremony</b> (5:00 PM – 5:15 PM)	<b>Special Skill Session 1</b> (5:15 PM -7:00 PM)  Bringing 'Agile' to Food Safety	

# Day 2

<p><b>Sheikh Rashid Hall A</b></p> <p><b>Symposium 3</b>  <b>IAFP Symposium 1</b>                  (8:30 AM - 11:00 AM)                  Is the Future of Microbial Aspects of Food Safety in the 'DNA'? How will DNA Technologies help Predict, Prevent and Protect against Foodborne diseases and Food Fraud</p>	<p><b>Sheikh Rashid Hall C</b></p> <p><b>Symposium 4</b>                  (8:30 AM - 10:00 AM)                  Food Safety- Vision Expo 2020</p>	<p><b>Abu Dhabi Hall B</b></p> <p><b>Symposium 2</b>                  (8:30 AM - 11:00 AM)                  Understanding Food Additives</p>	<p><b>Abu Dhabi Hall A</b></p> <p><b>Student Presentations and Young Scientist Forum</b>                  (8:30 AM - 11:00 AM)                  Student and Education Symposium</p>	<p><b>Sheikh Rashid Hall F (Exhibit Hall)</b></p> <p><b>Exhibition</b>                  (9:00 AM - 5:00 PM)</p> <p><b>Poster Presentation</b>                  (9:00 AM - 2:00 PM)</p>
<p><b>IAFP Symposium 2</b>                  (11:30 AM - 1:00 PM)                  Advancements in Microbiological Risk Assessment and Risk Management</p>	<p><b>Symposium in Arabic</b>                  (11:00 AM - 1:00 PM)                  Social Media and Risk Communication – Challenges</p>	<p><b>Symposium 5</b>                  (11:30 AM - 1:00 PM)                  SMART Technology Solutions</p>	<p><b>Symposium 6</b>                  (11:30 AM - 1:00 PM)                  Student and Education Symposium:                  The Global Food Imperative for Education</p>	<p><b>Exhibit Hall Presentations</b>                  (1:15 PM – 2:00 PM)</p>
<p><b>IAFP Symposium 3</b>                  (2:00 PM - 4:30 PM)                  Process and Shelf-life Validation – Technology, Trends and Tools</p>	<p><b>Master Class 2</b>                  (4:00 PM - 5:00 PM)                  TACCP in Practice</p> <p><b>UNIDO SAFE Platform Launch</b>                  (5:00 PM – 5:30 PM)</p>	<p><b>Master Class 1</b>                  (2:30 PM - 4:00 PM)                  Driving Food Safety Culture in an Organisation: Tools for Assessment</p> <p><b>Special Skill Session 2</b>                  (4:00 PM - 5:00 PM)                  Lead with Better Emotional Intelligence</p>	<p><b>Meet the Expert Session</b>                  (2:30 PM - 4:00 PM)                  Understanding Food Additives</p>	<p><b>Exhibit Hall Presentations</b>                  (4:30 PM – 5:30 PM)</p>

## Day 3

<p><b>Sheikh Rashid Hall A</b></p> <p><b>Symposium 9</b> (8:30 AM - 10:30 AM) Applied Nutrition- Trends, Innovation and Technologies that Can Change the Way School Children Eat</p>	<p><b>Sheikh Rashid Hall C</b></p> <p><b>UNIDO Workshop</b> (8:30 AM – 4:15 PM) Arab /European Workshop on Food Safety Risk Assessment</p>	<p><b>Abu Dhabi Hall B</b></p> <p><b>Symposium 7</b> (8:30 AM - 10:30 AM) Chemical Risk Assessment and Management</p>	<p><b>Sheikh Rashid Hall F (Exhibit Hall)</b></p> <p><b>Exhibition</b> (9:00 AM - 5:00 PM)</p> <p><b>#ZeroFoodWaste Poster Presentation</b> (9:00 AM -2:00 PM)</p> <p><b>#ZeroFoodWaste Contest Winners Award Presentation</b> (10:30 AM – 11:00 AM)</p>	<p><b>Abu Dhabi Hall A</b></p> <p><b>Master Class 3</b> (11:00 AM - 4:00 PM) Data Analytical and Predictive Tools in Food Safety Risk Assessment and Nutrition</p>
<p><b>Symposium 10</b> (11:00 AM - 1:00 PM) Advancements in Microbiological Testing</p>		<p><b>Symposium 8</b> (11:00 AM - 1:15 PM) Food Control Systems and Food Inspection Approaches</p>	<p><b>Exhibit Hall Presentations</b> (9:00 AM – 1:00 PM)</p>	
<p><b>Symposium 11</b> (2:00 PM - 4:00 PM) Pre-Requisites for Food Safety – Advancements in Techniques used for Construction, Cleaning and Disinfection and Pest Management</p>				
<p><b>Closing Ceremony</b> (4:30 PM – 5:00 PM)</p>				

# Day 1 - 19 November 2017

8:00 AM to 9:30 AM: Registration

9:30 AM: **Opening Ceremony of the 11<sup>th</sup> Dubai International Food Safety Conference**

**Inauguration:** His Excellency Eng Hussain Nasser Lootah, Director General of Dubai Municipality

**Welcome Address:** Noura Al Shamsi, Chairperson of the Dubai International Food Safety Conference

**UAE Food Bank Award Presentation Ceremony**

**Keynote Address**

**Thinking Hard and Soft: The Clash of Data Science, Artificial Intelligence and Human Expertise**

John Elder, Founder, Elder Research, USA

## Opening Session

10:45 AM to 1:00 PM

# PREDICT, PREVENT AND PROTECT – THE TECHNOLOGY POWERED FUTURE OF FOOD SAFETY

**Session Chair:** Frank Yiannas, Vice-President Food Safety, Walmart

**Why Should #Technology Trend in Food Safety: Exploring Blockchain**

Frank Yiannas, Vice-President Food Safety, Walmart

**10 Next Things to Do for Food Safety and Security in UAE: Today and Beyond**

HE Sheikh Dr. Majid Al Qassmi, Director of Animal Health and Development Department, UAE Ministry of Climate Change and Environment

**The Power to Prevent and Protect: Leveraging Data to Identify Valid Controls**

Ruth L Petran, Vice-president Food Safety and Public Health, Ecolab

**The Future of Auditing : How innovation will Enable a Better Food Supply Chain**

Vincent Doumeizel, Vice President - Food, Beverage & Sustainability, Lloyd's Register group

## Risk Assessment – Changing Models and Methodologies in the Digitalized World

Cronan McNamara, CEO, Crème Global

### Panel Discussion

All speakers

## Symposium 1

2:00 PM to 4:30 PM

# POWERING FOOD SAFETY WITH TECHNOLOGY AND DATA DRIVEN TOOLS – WHERE ARE WE TODAY?

**Session Chair:** Prof. Suresh Pillai

**Session Summary:** Identifying food safety threats and managing them is often a more 'reactive', rather than 'preventative' process. However, we have had huge advancements in technology recently, specifically centred around digital platforms, data science, analytical capabilities, and predictive tools and currently to the level of using Blockchain technology for food safety. In this session, we will explore some of the trending technology advancements that can make food safety management, food inspection, and nutrition less reactive and more data driven, predictive and preventative.

### **Platform Economies and Ecosystems that will Change How Food is Produced and How People will Benefit**

Mitchell Chait, CEO, Greenfence

### **Food Traceability: Using Advanced Analytical Techniques to Predict Foodborne Outbreaks**

Tejas Bhatt, Vice President of Science and Policy Initiatives, IFT and Director, IFT's Global Food Traceability Center

### **Chicago Model for Food Inspection: Predicting and Preventing Critical Food Safety Violations Using Data Analytical Tools**

Gerrin Cheek Butler, Director of Food Protection, Chicago Department of Public Health

### **How Big Data Informs Nutrient Intake and Encourages Healthy Change**

Julie Meyer, Founding Partner at Eat Well Global



# Lecture 1

4:30 PM to 5:00 PM

## MEETING THE GLOBAL CHALLENGE OF ANTI MICROBIAL RESISTANCE (AMR)

Amina Benyahia, Scientist, Department of Food Safety and Zoonoses, World Health Organization

### EXHIBIT HALL PRESENTATION

1:20 PM to 01:50 PM

## INTERACTIVE LEARNING SESSION ON “VISUALIZATION OF BIG DATA”

Sreejith Karuthody, Arcadia Data

Even though we hear about data, it is hard for anyone to interpret the data and use it unless a data expert is with you. A lot of work goes in to doing accurate analytics and presenting them in a creative way so that it can be understood and used by a person who is not into data science. Here is an opportunity to learn more about how data is visualized.

### SPECIAL SKILL SESSION

5:15 PM to 7:00 PM

## BRINGING ‘AGILE’ TO FOOD SAFETY

Bachan Anand, Experienced Enterprise Agile Coach & Scrum Trainer at Conscires Agile Practices

Software has eaten the world and we know that every aspect of our life today and our food safety work has also been influenced and enhanced by software programs. And as it continues to consume new and diverse industries it's transforming the way business is done. We are all in the “software business” now, regardless of the product or service we provide, forcing us to re-examine how we structure and manage our organizations.

Agile innovation methods have revolutionized information technology. Over the past 25 to 30 years they have greatly increased success rates in software development, improved quality and speed to market, and boosted the motivation and productivity of IT teams. The methodology, which emphasizes cross-functional teams collaborating incrementally and iteratively on projects in a flexible and responsive way, is now in practice at a wide array of organizations. How about using that to improve food safety practices?

## Day 2 - 20 November 2017

### Symposium 2

8:30 AM to 11:00 AM

## UNDERSTANDING FOOD ADDITIVES

**Session Chair:** Chih-Yung Wu, USDA

**Session Summary:** Food additives and GRAS substances have been the subjects of research and development, public policy, and regulatory activity as well as public interest for decades. This session will provide a quick overview of the topics that are listed below. The session will be followed by a Meet the Expert session in the evening.

8:30 AM

### **Public (Mis)Perceptions on Preservatives: A Case Study on Benzoates**

Maia Jack, American Beverage Association

9:00 AM

### **Regulatory Status of Partially Hydrogenated Oils (PHO's)**

Manojit Basu, Grocery Manufacturers Association, USA

9:30 AM

### **Caffeinated Beverages**

Maia Jack, American Beverage Association

10:00 AM

### **Flavor Safety Evaluation Approaches in the United States and Beyond**

Sean Taylor, FEMA & IOFI

10:30 AM to 11:00 AM

**Q&A Session and Panel Discussion – Setting Science Based Regulations in the Era of Social Media**

All Speakers

Session to be continued with the Meet the Expert session at Abu Dhabi Hall A from 2:30 PM

## Symposium 3

IAFP Symposium

8:30 AM to 11:00 AM



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# IS THE FUTURE OF MICROBIAL ASPECTS OF FOOD SAFETY IN THE 'DNA'? HOW WILL DNA TECHNOLOGIES HELP PREDICT, PREVENT AND PROTECT AGAINST FOODBORNE DISEASES AND FOOD FRAUD

**Session Chair:** Anamika Mehta

**Session Summary:** Next Generation Sequencing technologies are helping change the face of species identification. This session will focus on these technologies and their utility in outbreak investigations, traceability solutions and authenticity testing.

### Welcome Note from IAFP

David Tharp, IAFP

### Introduction to Whole Genome Sequencing

Suresh Pillai, Texas A&M University, USA

9:30 AM

### Molecular Barcoding for Transparency, Safety and Traceability in Food Supplies

Anthony Zografos, SafeTraces, Inc.

9:50 AM

### DNA Barcoding, DNA fingerprinting and Next Generation DNA Sequencing –New Powerful Tools to Uncover Food Fraud

Werner Nader, Eurofins Global Control GmbH

10: 20 AM

### Transcriptomics for Food Safety

Shima Shayanfar, General Mills Inc.

10:40 AM

### Panel Discussion: Global and Regional Developments in DNA Technologies

All speakers

Kamal Khazanehdari, Molecular Biology and Genetics Laboratory, Dubai



## Symposium 4

8:30 AM to 10:00 AM

# FOOD SAFETY- VISION EXPO 2020

**Session Chair:** Dave Shannon

**Session Summary:** With the Expo 2020 fast approaching, how can food businesses and service providers prepare themselves. This session will provide an overview of the expectation, particularly centered on the following :

- What are the food safety expectations for Expo 2020 and how can food businesses prepare for the event?
- How does the food inspection team foresee the challenges and what preparations have been done?
- What is expected from building contractors, kitchen contractors, consultants, equipment suppliers and business owners?
- How can food businesses that import food as well as produce food in Dubai comply with the requirements of the region better, especially with regard to labeling, product standards etc?

### Speakers

**Sultan Al Tahir**, Food Inspection Section, Dubai Municipality

**Darren Tse**, Expo 2020

**Maryam Yousuf Mohd Mahmood Beshwari**, Food Studies and Systems Section, Dubai Municipality

**Panel Discussion:** How can Food Establishments Prepare for Expo 2020 ?

All Speakers

**Brinton Phillips**, ADNH Compass

## STUDENT PRESENTATIONS AND YOUNG SCIENTIST FORUM

8:30 AM to 11:00 AM

Program printed separately

## Symposium 5

11:30 AM to 1:00 PM

### SMART TECHNOLOGY SOLUTIONS

**Session Chair:** Andrew Schumer

**Session Summary:** This session will showcase technology solutions- hardware, software and data solutions - that are currently used for food safety, traceability and public health management. As our job environments and the ways in which we work are quickly transforming and becoming more and more challenging, it is important to understand how you can use technology solutions to stay ahead.

11:30 AM

#### **Use of IoT in Food Safety Monitoring**

Rida Abu Farraj, IoT Plus

11:40 AM

#### **Halal SmarTrace Data Bank: An Integration with the Global Food Safety Measures**

Mohammad Abdelmotagaly, Alia Ismail AlMarzouqi, Christophe Renard, SICPA

12:10 PM

#### **Visualization of Big Data**

Sreejith Karuthody, Arcadia Data, USA

12: 30 PM

#### **Monitoring and Traceability in Food Industry Using the Internet Of Things**

Albert Baker, Danalto Tech, Ireland

12:50 PM

#### **Using Artificial Intelligence for Enhancing Food Safety Decision**

Mohannad Salam, Netways

## IAFP Symposium 2

11:30 AM to 1:00 PM



### ADVANCEMENTS IN MICROBIOLOGICAL RISK ASSESSMENT AND RISK MANAGEMENT

**Session Chair:** Manpreet Singh

**Session summary:** The increasing complexity of the food chain and globalized sourcing of food make it virtually impossible to control all potential source of microbial contamination. Nevertheless, efforts at control and prevention are used throughout the food production and processing system. Researchers are continually searching for a better understanding of pathogens and their interaction with the environment, leading to improved control methods. But at the same time, pathogens continue to evolve, and human actions can drive that evolution. Even small environmental changes may have unforeseen or even unforeseeable impact on microbiological populations. Improved understanding of these complex factor can provide insight into pathogen evolution and open doors to improved prevention and control. In this session we will provide you with an overview of the advancements in microbial risk assessment and risk management. We will look at the fundamental principles of risk management as well as address recent technology advancements in the field.

11:30 AM

### **Introduction to Quantitative Microbial Risk Assessment, and Its Application in the Food Industry**

Donald Schaffner, Rutgers University, USA

12:00 PM

### **Risk Management of Meat in International Supply Chains: Beyond Food Safety**

Ian Jenson, Meat and Livestock Australia

12:30 PM

### **Microbiological Ecology and Adaptation and Its Impact on Risk Management**

Tim Jackson, Driscoll's

## **Symposium 6**

11:30 AM to 1:00 PM

## **STUDENT AND EDUCATION SYMPOSIUM: THE GLOBAL FOOD IMPERATIVE FOR EDUCATION**

**Session Chair:** Darin Detwiler

**Session Summary:** The session aims to bring together academicians from major universities to address the need to include a more global approach to food topics (safety, science, regulatory, authenticity.) The panel will also raise the issues of challenges and obstacles to a global learning community on food.

Audience members will take away motivation for a global perspective on food concerns as well as ideas for inclusion of this perspective in food studies. Audience members will learn of current programs and their challenges as well as successes.

### Speakers and Panelists

**Darin Detwiler**, College of Professional Studies, Northeastern University, USA

**Vincent Hegarty**, Michigan State University, USA

**Walid Al Ali**, UAE University

## IAFP Symposium 3

2:00 PM to 4:30 PM



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# PROCESS AND SHELF LIFE VALIDATION – TECHNOLOGY, TRENDS AND TOOLS

**Session Chair:** Ian Jenson

**Session Summary:** We have tackled various aspects of Microbiological Shelf Life in the previous conferences. In this session, we continue the discussion with particular focus on the factors that influence microbiological shelf life of food, target organisms and tests for specific foods, and the use of predictive modelling, among other hot topics. We will also look at different aspects of process validation. Delegates can post their questions before or during the session to the moderator.

- Fundamental concepts of a validation study and the differences between validation and verification
- Use of surrogate and indicator organisms as tools for validation
- How to select pertinent pathogens for validation
- Validation needs in low moisture and shelf stable foods
- Methods and Standard Operating Procedures for microbial evaluations in challenge studies
- Statistical aspects of validation process and data interpretation
- Utility of pathogen modeling programs for validation
- Shelf life of short shelf life products
  - o Shelf life assessment- how to do it- what is important. Practical assessment of shelf life
  - o Challenge testing- what is it for, when do you use it, what does it show

- Predictive microbiology- what is it, what are the good points and the bad
- Other ways of looking at microbiological shelf life e.g. CIMSCEE
- Accelerated shelf life- can it ever be done
- Shelf life of longer shelf life products—is this a microbiological issue- how can it be done.

**Session format:** 20 Minute presentations from each speaker followed by discussion

**Panelists:**

**Manpreet Singh**, University of Georgia, USA

**Benjamin Chapman**, North Carolina State University, USA

**Roy Betts**, Campden BRI, UK

## MEET THE EXPERT SESSION

2:30 PM to 4:00 PM

### Understanding Food Additives

Here is your chance to Meet the Experts on Food Additives. If you wish to meet the presenters of Symposium 2, you can meet them here and have a one to one discussion

**Maia Jack**, American Beverage Association

**Manojit Basu**, Grocery Manufacturers Association, USA

**Sean Taylor**, FEMA & IOFI

## MASTER CLASS 1

2:30 PM to 4:00 PM

### DRIVING FOOD SAFETY CULTURE IN AN ORGANISATION: INTEGRATING DATA DRIVEN TOOLS FOR ASSESSMENT

**Joanne Taylor**, TSI, UAE

**Andrew Schumer**, Teltronics, UAE





## MASTER CLASS 2 4:00 PM to 5:00 PM

### TACCP IN PRACTICE

**Presenter:** Andrew Collins, Campden BRI, UK

This session will help delegates understand Threat Assessment and its application

Key discussion points:

- Understand the concept of Threat Assessment and the background and requirements of Vulnerability Assessments
- Understand how to categorise threats and analyse elements of a TACCP study
- Strengthen Vulnerability Assessments, identify threats and close any gaps in the organisation's due diligence.

### SPECIAL SKILL SESSION 2

4:00 PM to 5:00 PM

#### Lead with Better Emotional Intelligence

Santhosh Kumar, Leadership Development Centre, UAE

The session will cover Emotional Intelligence (EI) and its domains. The delegates will also get an introduction to some of the tools to measure and better EI, particularly in the work environment.



## Day 3 - 21 November 2017

### Symposium 7

8:30 AM to 10:30 AM



## CHEMICAL RISK ASSESSMENT AND MANAGEMENT

**Session chair:** Mehtap Sen

**Session Summary:** Pesticide residues and contaminants have been a food safety concern for a long time. There have been several changes in the regulatory approach to match the advancements in testing methods, and standards are continuously being revised. There is still a lot of confusion and inconsistency in the approaches used worldwide in terms of testing, interpretation of results as well as decision making.

8:30 AM

### **Heavy Metal Content of Herbal Health Supplement Products in Dubai, UAE**

Naseem Mohammed Rafee, Consumer Product Safety Section, Dubai Municipality

8:45 AM

### **Pesticide Residues and Chemical Hazards in Animal Food**

Fatma Ibrahim Al Otaibi, Louai Abdul Rahman and Padinhar Aboobakar, Veterinary Services Section, Dubai Municipality

9:15 AM

### **Pesticide Legislation Worldwide – How to Define MRLs and How to Enforce them by Analysis**

Thomas Unger, Managing Director Eurofins Global Control GmbH

9:45 AM to 10:30 AM

### **Panel Discussion on Pesticide MRLs and Legal Compliance**

**All Speakers**

Venugopal K.J, FSQS Inc



## Symposium 8

11:00 AM to 01:15 PM

# FOOD CONTROL SYSTEMS AND FOOD INSPECTION APPROACHES

Session Chair: Atef Idriss

**Session Summary:** This session will focus on the current developments in inspection and accreditation.

11:00 AM

### **ISO 19600 Compliance Management System**

Malak Demashkieh, MEFOSA, Lebanon

11:30 AM

### **ISO/IEC 17020 Accreditation: A Food Safety Benchmark tool**

Yousef Ahmed Mohammed AlJasmi, EIAC, Dubai

12:00 PM

### **From Traditional to Modern: Food Safety Inspection in Saudi Arabia**

Sultan Alsaleh, School of Public Health and Social Work, Queensland University of Technology, Australia

12:30 PM

### **Introduction to the New Services in Food & Environment Laboratories Section**

Fatema Saeed Bin Bakhit, Food Chemistry Unit, Dubai Central Laboratory

12:50 PM to 1:15 PM

### **Shaping the future of Food Safety through Intelligent Systems**

Khalifa Ali Alhosani & Ali Hussain Thahabiah, Abu Dhabi Food Control Authority

## Symposium 9

8:30 AM to 10:30 AM

# APPLIED NUTRITION - TRENDS, INNOVATION AND TECHNOLOGIES THAT CAN CHANGE THE WAY SCHOOL CHILDREN EAT

Session Chair: Dalia Haroun, Zayed University

**Session Summary:** This session will focus on strategies and methods to encourage healthier food choices among school children. It will address ways and means to raise awareness among different stakeholders and to get them actively engaged in the process of creating desired food culture in schools. Further to the implementation of new guidelines for food and nutrition in schools, this session will also explore technology solutions that can be used to influence the millennials effectively. Topics of discussion will include:

- Creative ideas for better menu planning and designing
- Culinary tips, and low cost/ no cost solutions to create healthy eating environment
- Strategies to increase collaboration and partnerships between the government agencies, school administration and food businesses

**Panelists:**

Timothy Baker, Charlton Manor School, UK

Gurmel Singh- Kandola, MBE, UK

Mirey Karavetian, Zayed University, UAE

## MASTER CLASS 3 11:00 AM- 4:00 PM

# DATA ANALYTICAL AND PREDICTIVE TOOLS IN FOOD SAFETY RISK ASSESSMENT AND NUTRITION

**Session Summary:** Delegates will get an introduction about major determinants of population nutrition, food and chemical safety. The session will present data sets, tools and techniques to understand:

- How you can quantify hazard, exposure and risk?
- What are the tools available for modelling consumer exposure of additives, flavourings and pesticide residue?
- How can you assess population nutritional status?
- How can you find out how the reformulation of a product impacts consumers?

**Presenters:**

Sandrine Pigat and Cronan McNamara, Crème Global, Ireland

## Symposium 10

11:00 AM to 1:00 PM



### ADVANCEMENTS IN MICROBIOLOGICAL TESTING

Session Chair: Shima Shayanfar

11:00 AM

#### **Novel Technologies for the Detection of Foodborne Viruses**

Dr. Sabah Bidawid, Microbiology Research Division, Health Canada

11:30 AM

#### **How DNA Technologies Help Predict, Prevent and Protect against Food-borne Diseases**

Fatma Ibrahim Al Otaibi, Louai Abdul Rahman and Padinhar Aboobakar, Veterinary Services Section, Dubai Municipality

12: 00 PM

#### **Detection of Salmonella in Different Matrices in Less than 24 hours by Real Time PCR**

Manal Youssef Abdo, Mohammed Shafi Abu Baker, Veterinary Services Section, Dubai Municipality

12:30 PM

#### **Automated Ribotyping of Listeria Monocytogenes Isolates Using EcoRI and PvuII Enzymes**

Mazin Matloob, Dubai Central Laboratory

## Symposium 11

2:00 PM to 4:00 PM

### PRE-REQUISITES FOR FOOD SAFETY – ADVANCEMENTS IN TECHNIQUES USED FOR CONSTRUCTION, CLEANING AND DISINFECTION AND PEST MANAGEMENT

Session Chair: Richard Sprenger

**Session Summary:** Prerequisite programs (PRPs) are absolutely essential for ensuring food safety, as they form the base of a food safety program. Without well-designed food premises,

effective cleaning and disinfection and good pest management, and documented programs that are properly implemented and maintained, the chances that a company will have a recall or have their products cause illness or injury are significantly higher. This session will particularly focus on

- Latest trends and developments in cleaning and disinfection
- Monitoring and validating effectiveness of cleaning and disinfection – IoT devices, digital platforms
- Advancements in design, layout and construction of food establishments
- New treatments and monitoring developments to prevent and manage pests

### **Advancements in Cleaning and Disinfection**

Ecolab

### **IoP™ - Real-time Prediction, Prevention & Protection in Pest Control**

Carl Baptista, Brandenburg, UK

### **Why Regulation is Reducing Options for Disinfecting Food Contact Surfaces**

Perminder Singh, PAL, UK

### **Panel Discussion**

#### **All speakers**

Mohamed Al Kanchi, Blucher

Odelon Ryes, Rentokill

## **Arab / European Workshop on Food Safety Risk Assessment**

### **Part of the Dubai International Food Safety Conference (DIFSC)**

21<sup>st</sup> Nov 2017

Dubai – United Arab Emirates

In collaboration with:

- EFSA: European Food Safety Authority
- BFR: Federal Institute for Risk Assessment
- ANSES: French Agency for Food, Environmental and Occupational Health & Safety



## Agenda / Program

8:00-8:30 • Registration

### Introductory Session

8:30-8:50 • **Opening Remarks**

- Dr. Ahmed Tabarani, Head of Risk Assessment Unit, National Office of Food Safety (ONSSA) – Morocco, Chair of the Expert Working Group (EWG) on Risk Assessment, SAFE Initiative
- Mr. Ali Badarneh, SAFE Project Manager, United Nations Industrial Development Organization (UNIDO)
- Mr. Peter Cederblad, Counsellor - Embassy of Sweden in Cairo

8:50-9:00 • **Objectives of the Workshop: Introducing Collaborative Efforts between the Arab Region and European Institutions in Food Safety Risk Assessment**

- Dr. Djien Liem, Lead Expert in International Scientific Cooperation, European Food Safety Authority (EFSA)
- Prof. Samuel Godefroy, Senior Food Regulatory Expert, UNIDO-SAFE Initiative, Full Professor Risk Analysis and Regulatory Policies

9:00-9:15 • **Introducing the Arab Food Safety Risk Assessment Program as part of the Arab Food Safety Initiative for Trade Facilitation (SAFE)**

- Dr. Ahmed Tabarani, Head of Risk Assessment Unit, National Office of Food Safety (ONSSA) – Morocco, Chair of the EWG on Risk Assessment, SAFE Initiative

## **Session 1**

### **Showcasing a Risk Assessment Stemming from Total Diet Studies Conducted in Arab Countries**

This session reviews and discusses the outputs of total diet study results conducted in the Arab and European regions, to track and assess the exposure of selected contaminants in food, from natural, environmental and human-activity related sources

9:15-9:40 • **Dietary Exposure and Risk Assessment of Mercury in Tunisia**

- Dr. Noura Braham, Head of Sanitary Control of Biological Products and Other Products Dept., National Agency of Sanitary and Environmental Control of Products (ANCSEP)-Ministry of Health, Tunisia, Member of the EWG on Risk Assessment, SAFE Initiative

- 9:40-10:05 • **Dietary Exposure to Aflatoxins, Ochratoxin A and Deoxynivalenol from a Total Diet Study in Lebanon**
- Ms. Joyce Haddad, Director of Prevention, Ministry of Public Health, Lebanon, Member of the EWG on Risk Assessment, SAFE Initiative
- 10:05-10:30 • **Dietary Exposure to Bisphenol A in the French Population with a Focus on Pregnant Women**
- Dr. Gilles RIVIERE, Team leader “Health risk assessment of chemicals in food”, French Agency for Food, Environmental and Occupational Health & Safety (ANSES)
- 10:30-11:00 Coffee Break / Networking Session

## Session 2

### Risk Assessment Approaches and Experiences

This session offers to present various experiences in developing and enhancing the mission of food safety risk assessment in support of a robust food control system

- 11:00-11:25 • **Establishing EFSA's role in the EU Food Safety System: Experiences and Challenges**
- Dr. Djien Liem, Lead Expert in International Scientific Cooperation, European Food Safety Authority (EFSA)
- 11:25-11:50 • **Introducing the Moroccan Experience in Food Safety Risk Assessment**
- Dr. Karima Zouine, Head of Risk Assessment Service, National Office of Food Safety (ONSSA) – Morocco, Member of the Risk Assessment EWG, SAFE Initiative
- 11:50-12:15 • **Risk Assessments and Health Standards Enhancements, The Tunisian Experience**
- Dr. Wiem Guissouma, Head of the Sanitary Control of Water Consumption and Others Products Dept., National Agency of Sanitary and Environmental Control of Products (ANCSEP)-Ministry of Health, Tunisia

### Panel Discussion (1)

#### **Reviewing Experiences in Food Safety Risk Assessment and Fostering Arab/European Collaborations and Partnerships between Institutions and Experts**

- 12:15-13:00 • **Discussions of the European Model in Food Safety Risk Assessment, networks, collaborations and competencies**





- **Challenges and opportunities related to building a regional risk assessment capacity in the Arab Region to support convergent food safety risk assessment measures**
- **Opportunities of development of networks between Arab and European / International Food Risk Assessment Organizations**
- **Opportunities to structure the food safety risk assessment landscape and build lasting capacity in the Arab region**
  - Experts from the Arab region, Experts from EU agencies (EFSA, BFR, ANSES)
  - Moderated discussion by **Prof. Samuel Godefroy**, Senior Food Regulatory Expert, UNIDO-SAFE Initiative, Full Professor Risk Analysis and Regulatory Policies

13:00- 14:00

Lunch Break & Networking

### Session 3

#### **Adapting Risk Assessment Approaches to Address Needs of Regulatory Decisions**

This session reviews selected risk assessments targeting additives and contaminants, showcasing the adaptation of approaches pursued by risk assessors to address the risk question at hand

14:00-14:25

- **Safety Assessment of Benzoates for their Possible Addition to Fermented Dairy Beverages**
  - **Dr. Ruba Goussous**, Head of Risk Analysis and Studies Dept., Food Control Unit, Jordan Food and Drug Administration (JFDA) – Jordan, Member of the EWG on Risk Assessment, SAFE Initiative

14:25-14:50

- **Considerations when Using Longitudinal Cohort Studies to Assess Dietary Exposure to Inorganic Arsenic and Chronic Health Outcomes**
  - **Dr. Mansi Krishan**, International Life Science Institute (ILSI) North America, Washington DC, USA

#### **Panel Discussion (2)**

#### **Regional and Global Strategies for Food Safety Risk Assessment**

14:50-16:00

The panel will be supported by two presentations from experts of the Federal Institute for Risk Assessment (BFR) and the French Agency for Food, Environmental and Occupational Health & Safety (ANSES) on strategies and tools to address global food safety issues along with

concrete experiences of coordination mechanisms that foster collaboration between food regulators / food risk assessors.

- **Strategies and Tools for the Safety of Globalized Food Chains (15 mins)**

- **Dr. Stefan Weigel**, International Affairs, Federal Institute of Risk Assessment (BFR), Germany

- **European and International Scientific Cooperation for Food Safety: ANSES Perspective (15min)**

- **Dr. Salma Elreedy**, Director - European and International Affairs Department, French Agency for Food, Environmental and Occupational Health & Safety (ANSES)

### Panel Participants:

- **Dr. Djien Liem**, EFSA, EU
- **Dr. Ahmed Tabarani**, ONSSA, Morocco
- **Dr. Stefan Weigel**, BFR, Germany
- **Dr. Salma Alreedy**, ANSES, France

Moderated discussion by **Prof. Samuel Godefroy**, Senior Food Regulatory Expert, UNIDO-SAFE Initiative, Full Professor Risk Analysis and Regulatory Policies

16:00-16:15

### Final Remarks

- **Dr. Djien Liem**, Lead Expert in International Scientific Cooperation, European Food Safety Authority (EFSA)
- **Prof. Samuel Godefroy**, Senior Food Regulatory Expert, UNIDO-SAFE Initiative, Full Professor Risk Analysis and Regulatory Policies

16:15-17:00

### Plenary – DIFSC Closing Ceremony



# POSTER PRESENTATION PROGRAM AND GUIDELINES

## PRESENTATION SCHEDULE

Poster presenters must be at their poster during scheduled presentation slot as per the date and timing provided in the Program.

Posters should be set up 30 minutes before the scheduled display time and must be removed no later than 30 minutes after the scheduled display time ends.

### **Sunday, November 19, 2017**

Poster Set up Time: 8:00 AM to 8:30 AM

Presentation time: 8:30 AM to 5:00 PM

### **Monday, November 20, 2017**

Poster Set up Time: 8:00 AM to 8:30 AM

Presentation time: 8:30 AM to 5:00 PM

Presenters are encouraged to be near the posters during the break times and the evaluation time.

## **REGISTRATION**

Register yourself as a Presenter for the Dubai International Food Safety Conference 2017 on or before 12 November 2017 for confirming your participation. Please use the Presenter voucher code for registering at our website: [www.foodsafetydubai.com](http://www.foodsafetydubai.com).

After you sign up in the website, click on registration and provide necessary details, when prompted click on the 'new conference registration', choose "Presenter" and use the complimentary code issued to you via email.

## **PRESENTATION AREA**

All posters will be displayed in the Sheikh Rashid Hall F (Exhibit Hall) at the World Trade Center.

## **POSTER SIZE AND FORMAT**

Poster size should be a maximum of 1.20 M Height and 2.00 M Width

Posters must be pinned on the wall and pins shall be provided.

## POSTER COMPETITION

The competition categories are:

- 3 Winners from National Presentations
- 3 Winners from International Presentations
- 3 Winners from Student Presentations

## POSTER JUDGEMENT

The posters will be judged based on:

CRITERIA	POINTS
Abstract (Clarity, Comprehensiveness, Conciseness)	10
Organization (Clarity of introduction, Objectives, Methods)	10
Quality of visuals	10
Quality and poise of presentation, ability to answer questions, knowledge of subject.	15
Adequacy of experimental design	10
Extent objectives were met	5
Difficulty/Depth of Research	10
Validity of conclusions based upon data	10
Technical merit, Contribution to Science.	10
Judge`s Discretion	10
<b>TOTAL</b>	<b>100</b>



POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
1	Isolation and Identification of Cogulase Negative Staphylococcus Species from Homemade Mayonnaise in Modern Restaurants - Omdurman Locality	Azza Abdalaziz; Tawfeeg Mohammed	Khartoum University, Sudan	19 Nov 2017
2	Detection of Beta Lactam Resistant Bacteria Isolated from Poultry Samples in Dubai	Haleama Al Sabbah	Zayed University	19 Nov 2017
3	Prevalence of Salmonella Species in Raw Milk Collected from Selected Cites of Southern Punjab-Pakistan	Saeed Akhtar Aftab Qamar	Bahauddin Zakariya University Multan Pakistan	19 Nov 2017
4	Antibacterial Control Techniques with Antimicrobial Substances Conveyed with Food Films	Claudio Gallottini; ESI Srl; Giancarlo Barraco; Grazia Lupoli	ESI - Euroservizi Impresa Srl, University of Perugia, Faculty of Dentistry	19 Nov 2017
5	Controlling Salmonella in Tahini Using RT-PCR in Compliance with US-FDAL/FSMA	Fatima Kobaissi; Atef W Idriss; Rima Al Sakka	MEFOSA - MENA Food Safety Associates SARL	19 Nov 2017
6	Automated Ribotyping of Listeria Monocytogenes Isolates using EcorI and PvuII Enzymes.	Dr Mazin Matloob	Dubai Municipality	19 Nov 2017
7	Green Food Safety Education	Amona Yousif Hamed	TSI Quality Services	19 Nov 2017
8	Assessment of Microbial Quality of Organic and Conventional Fresh Leafy Vegetables Consumed in the United Arab Emirates	Fayeza Hasan; Hera Rahman; Hadil Saeed; Aysha Zowayed; Riham Ahmad; Tareq M Osaili; Reyad RS Obaid	TSI Quality Services	19 Nov 2017



POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
9	Effect of Storage Temperatures and Stresses on The Survival of Salmonella Spp in Halva	Tareq M Osaili, Anas A Al-Nabulsi; Dima S Nazzal; Reyad S Obaid	University of Sharjah	19 Nov 2017
10	Pre-Requisite Program in Milk Preparation Room of Neonatal Intensive Care Unit	Mahirah Mohamad; Shareena Ishak; Rohana Jaafar; Norrakiah Abdullah Sani	University of Kebangsaan, Malaysia	19 Nov 2017
11	Australian Vacuum-Packed Chilled Lamb Exceeds 90 Days Shelf Life in a Gulf Supply Chain	John Sumner; Mandeep Kaur; Ian Jenson	Meat & Livestock Australia	19 Nov 2017
12	Food Safety in Fast Food Restaurants: Knowledge, Attitude and Practice of Working Staff	Bahareh H Moghaddas; Shaikha Eisa Alnaqb; Aisha Ahmed Alsalam; Aaasha Hasan Alshehhi; Samara Nabil Al Sharif; Reim Saif Obaid	University of Sharjah	19 Nov 2017
13	Bacterial Contamination of Drinking Water in Some Poultry Farms in Khartoum State	Selma KA Elshiekh; Tawfig E Mohamed	Central Veterinary Research Laboratory(CVRL)	19 Nov 2017
14	Pathology of Broiler Chicks Naturally Infected with Salmonella Enteritidis & Salmonella Typhimurium During an Outbreak in Sudan	EA Muna; Manal H Salih; AM Zakia; MO Halima; AM Abeer; MM Ameera; Huda O Ali; Sowsan B Idris	Central Veterinary Research Laboratory(CVRL)	19 Nov 2017
15	Acrylamide Toxicity in Our Daily Meal	Ashish Dev; Jithin C Mohan	TUV Nord	19 Nov 2017
16	Assessment of Antibiotic Residues in Milk from Smallholder Farms in Khartoum State, Sudan	A Akud; Ishraga Ibrahim; H Osman	Khartoum State, Sudan	19 Nov 2017



POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
17	Evaluation of Immunochromatographic Assay for Serodiagnosis Of Bovine Brucellosis in Gezira State, Sudan	AM El-Eragi; Manal H Salih; Mihad FEM Alawad; KB Mohammed	Gezira State, Sudan	19 Nov 2017
18	The Application of Lactic Acid Bacteria with Antifungal Properties for Fusarium Mycotoxin Reduction in Malting Wheat Grains Using Cheese Whey Permeate	Dalia Cizeikiene; Grazina Juodeikiene; Elena Bartkiene; Darius Cernauskas; Daiva Zadeike; Vita Krungleviciute; Vadims Bartkevics	Kaunas University of Technology	19 Nov 2017
18A	Process Optimization of Deep Fat Fried Sweet Potato Crisps from Different Varieties	Sururah Adeola Nasir; GO Olatunde; AA Adebowale; IOO Aiyelaagbe	Federal University of Agriculture, Abeokuta	19 Nov 2017
19	Investigation of Campylobacter Presence in Minced Meat at Butchery Shops in Karary Locality, Sudan.	Belal Abdallah A. Adam; Mohammed AM Siddig; Ahmed M Hussein; Lymia Elsayed Elhag Mohammed	Shendi University	19 Nov 2017
20	Detection of Oxytetracycline Residues in Table Eggs in Khartoum State	Hind E A Osman; KM Ishraga; G Ibrahim; Sabiel YA	Central Veterinary Research Laboratory/ University of Khartoum	19 Nov 2017
21	Energy Drink Consumption is Associated with Reduced Sleep Quality Among University Students: A Cross-Sectional Study	Ammar Abdulrahman Jairoun	Dubai Municipality	19 Nov 2017
22	Heavy Metal Content of Herbal Health Supplement Products in Dubai, UAE	Naseem Mohammed Abdulla; Balazs Adam; Iain Blair; Abderrahim Oulhaj	Dubai Municipality	19 Nov 2017



POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
23	Management of Aflatoxin Contamination of Groundnut In Sudan	Nafisa E Ahmed; Ibtihag B Eltom	Agricultural Research Corporation, Sudan. Standards and Measurements Organization, Sudan	19 Nov 2017
24	Quality Assessment of Various Bottled Water Brands in The UAE	Eman Alshaikh; Sandra Knuteson; Mohamed Y Abouleish	American University of Sharjah	19 Nov 2017
25	Bio Preservative Agents: Antimicrobial Activities of New Probiotics Isolated from Camel Milk in UAE	Dr Mutamed Ayyash; Aisha Abushelaibi; Prof Nagendra Shah	UAE University	19 Nov 2017
26	The prevalence of complications in Type II Diabetics in Diabetes Centers, Dubai.	Haleama Al Sabbah; Moza Alketbi	Zayed University, UAE	20 Nov 2017
27	Waterpipe smoking among university students: Prevalence, Knowledge, Attitudes, Practice and Dependence	Haleama Al Sabbah; Elias Dabeet	Zayed University, UAE	20 Nov 2017
28	The local authority's implication in accelerating food safety implementation	Joelle Mkdessi	GWR Consulting	20 Nov 2017
29	Trainee Dietitian`s knowledge, attitude and training experiences regarding the provision of Food Safety Information for people living with HIV in Lebanon	Ellen W Evans; Vicky J Gould; Elizabeth C Redmond; Nisreen Alwan; Laura Hjeij	Zero to Five Food Industry Center	20 Nov 2017
30	Organoleptic characteristics of camel and donkey milk - A new opportunity for human people intolerant to milk	Claudio Gallottini; ESI Srl; Franco Rapetti; Andrea Piuono	ESI - Euroservizi Impresa Srl	20 Nov 2017





POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
31	Monitoring the quality of the foods with real-time sensors for the detection of pathogenic bacteria	Grazia Lupoli; Danila Mosconi; Stanislao Maria Di Amato; Giancarlo Barraco; Claudio Gallottini	ITA Corporation	20 Nov 2017
32	Water status monitoring of the Lebanese households and fast-food restaurants	Fatima Kobaissi; Rima Al Sakka	MEFOSA - MENA Food Safety Associates SARL	20 Nov 2017
33	Halal Certification	Nasser Zeidan Mohammed; Fatma AbdulRahman Ahmed	Dubai Central Laboratory	20 Nov 2017
34	Storage stability of optimized sweet potato crisps in different packaging materials	Sururah Adeola Nasir; GO Olatunde; AA Adebowale; IOO Aiyelaagbe	Federal University of Agriculture, Abeokuta	20 Nov 2017
35	Effect of vacuum condition and Starch modification on some quality attributes of fried cassava starch-gluten based snack	Oladipupo C Oginni; OP Sobukola	Federal University of Agriculture	20 Nov 2017
36	Quality assessments of palm oil from selected Nigerian markets	Henry Peters; Christine Ikpeme		20 Nov 2017
37	Halal-graded camel skin gelatin extracted under optimization conditions	Aysha Alsenaani; Ahlam Abuibaid; Sajid Maqsood	UAE University	20 Nov 2017
38	Health risk assessment of selected fruits and vegetables in the United Arab Emirates	Fatin Samara; Lameez Luqman; Sandra Knuteson	American University of Sharjah	20 Nov 2017
39	The relationship of perceived body image, body mass index and physical activity with weight status among students at the University of Sharjah	Hiba Khalid; Leen Al Fityani; Haneen Ismat; Rawand Mohd; Hala Hakim; Alzahra Ayman	University of Sharjah	20 Nov 2017



POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
40	Studies on chufa flour and germinated chufa flour used in sweet biscuits for slim people	Nadia Assem	Food Technology Research Institute	20 Nov 2017
41	Influence of pies supplemented with mushroom and nigella sativa on the blood picture and immunity of the experimental rats	Nadia Abdelmotaleb	Food Technology Research Institute	20 Nov 2017
42	The development of a pyrene-based chemical sensor for melamine	Sana E Zahra Mohammad Murtaza; Dr Mohammad Al-Sayah	American University of Sharjah	20 Nov 2017
43	Marine Bioactives: A combat kit to cardiovascular diseases	Tabussam Tufail; Huma Bader-Ul-Ain; Farhan Saeed; M Umair Arshad	Government College, University of Faisalabad, Pakistan	20 Nov 2017
44	Knowledge, Beliefs and Attitude of college students regarding the role of dietary and lifestyle behaviors in cancer prevention: A cross-sectional study	Moez Al-Islam Faris; Mona Hashim; Afrah Sulaiman; Eman Al Sharafi; Kawthar Agha; Liqaa Alaa; Ne'ma Awad; Hani Hamad	University of Sharjah	20 Nov 2017
45	High throughput Analysis for processed meat species authentication.	Héla Gargouri; Nizar Moalla; Riadh Ben Marzoug; Ahmed Rebai; Hassen Hadj Kacem		20 Nov 2017
46	Association between vending machine use and prevalence of overweight/obesity among students of the University of Sharjah	Moez al-Islam Faris; Haydar A Hasan; Rama Hakim; Tala Kayali; Dina Jamal; Rama Al-Beik; Abrar Alshaer	University of Sharjah	20 Nov 2017
47	Yogurt containing specific egg yolk Immunoglobulin to suppress Helicobacter pylori in humans	Adham M Abdou B; K Horie A; T Horie A; Mujo Kim	Research Department, Pharma Foods International Company, Ltd. Kyoto 615-8245, Japan.	20 Nov 2017



POSTER NUMBER	TITLE OF PAPER	AUTHORS	INSTITUTION	PRESENTATION DATE
48	A Novel approach to apply long acting Photocatalytic Disinfection on Food contact surfaces using Nano Titanium Dioxide	Adham M. Abdou B; K Horie A; T Horie A, Mujo Kim	Department of Food Control, Faculty of Veterinary Medicine, Benha University, Moshtohor	20 Nov 2017
49	Risk factors of Protein-energy Malnutrition among children under five years at Musi, Nyla Locality, South Darfur state	Ahmed Hussein Salih	Shandi University, Sudan	20 Nov 2017
50	Microbiological quality of Dubai water during 2017 summer	Dr. Hamid Mohamed Ibrahim; Ahmed Dawood; Shaima Ali Al Blooshi; Badria Ali Hagi	Dubai Central Laboratory	20 Nov 2017
51	Detection of Meat Adulteration using Enzyme Linked Immunosorbent Assay (ELISA-Technique)	Asma AlMulla, Hessa Al Falasi, Abu baker Kamal, Mazin Matloob	Dubai Central Laboratory	20 Nov 2017
52	Detection of Salmonella spp. by Molecular Detection System Technique	Yousef Al Madhani, Fatma Kadham Radhi and Nouf AlHammadi	Dubai Central Laboratory	20 Nov 2017
53	Risk Assessment, Non-Microbial Food Safety	Ravi Arul	Dubai World Trade Centre	20 Nov 2017
54	Isolaation, Molecular Isolation, Molecular Charectrization and Phylogeny of Eshrecia Coli and Shigatoxin - Producing Eschrechia Coli (STEC) From Imported Beef Meat in Malaysia	Nawal Noureldim Abuelhavssan, Sahilah Abd Mutalib, and Wan Mohtar Wan Yusoff	School of Chemical Sciences and Food Technology, Faculty of Food Science and Technology, Universiti Kebangsaan Malaysia	20 Nov 2017



## EXHIBITORS LIST

<b>STAND NUMBER</b>	<b>EXHIBITORS</b>
A1	Dubai Municipality
A2	Dubai Municipality
A3	Dubai Central Laboratory
A4	TSI Quality Services
A5	BLUCHER
A6	BLUCHER
A7	Highfield Awarding Body for Compliance
A8	Regulatory information and management system
A9	Pulseberry Health Consultants Group
A10	ASM Quality Certification
A11	European Headquarterd of Neogen Corporation
A12	MEFOSA
A13	SICPA
A14	PAL International LTd
A15	SICPA
A16	GHP Consultants
A17	Quality Middle East FZE
A18	Cristal international standards
A19	Netways
A20	Netways
A21	May I Help You: Dubai Municipality
A22	International Association of Food protection

A23	Winaim Limited
A24	Media Room - Dubai Municipality
B1	Abu Dhabi Food control authority
B2	MRS International Food Consultants
B3	Cremeglobal
B4	Cremeglobal
B7	Brandeburg
B8	Brandeburg
B11	URS Certification Services LLC.
B12	British Standards Institution (BSI).
C1	Ajman municipality
C2	Investigators Hub - DM
C3	Social Media booth
C6	REDA Industrial Materials
C7	MENA MEDICAL SUPPLIES
D1	ECOLAB
D2	ECOLAB
D3	ECOLAB
D4	ECOLAB
D5	ECOLAB
D6	ECOLAB
D7	IOT plus
D8	Advance biocide
D9	RMK the Experts
D10	Specifico & Co.
D11	Emerson Commercial & Residential Solutions

D12	Advance biotechnology centre
D13	Emerson Commercial & Residential Solutions
D14	GWR consulting
D15	Geo Chem Middle East
D16	Sustainable Environmental Technologies
D17	Ig biosystem
D18	TUV nord
D19	D&W Creations FZC
D20	Al Hoty Stanger Laboratories