



Program at a Glance

	SRH A	SRH B	SRC	SRHE	SRHF	Abu Dhabi B
SUNDAY 09 NOVEMBER Registration from 8:30 AM	8:30 AM - 1:00 PM Student Program	2:00 PM - 5:00 PM S2 Food Additives: Assessing Safety Through a Local Lens 2:00 PM Master Class 1 Risk Based Food Safety Management 3:00 PM Master Class 2 Internal Auditing 4:00 PM Master Class 3 HACCP for Packaging – Making Sure the Pack Fits the Product	2:00 PM - 5:00 PM S3 Managing Food Safety – Industry Best Practices	11:00 AM to 1:00 PM Opening Session 2:00 PM – 4:30 PM S1 National Initiatives to Manage Food Safety	Exhibition Poster Session	
	2:00 PM - 4:00 PM S2 Food Additives: Assessing Safety Through a Local Lens	8:30 AM - 10:30 AM S5 EPA Symposium on Chemical Risk Analysis	9:00 AM - 10:30 AM S6 International Experiences of Implementing HACCP-Based Food Safety Management Systems	9:00 AM - 1:00 PM S4 Symposium in Arabic Enhancing Food Safety in the Region to Increase Trade	8:30 AM to 5:00 PM One Day Workshop on Food Safety Management in Beverage Industry	
MONDAY 10 NOVEMBER Registration from 8:30 AM	10:45 AM - 1:15 PM S8 IFT Symposium on Global Food Traceability	11:00 AM - 1:00 PM S7 Salamt Zadna: An Abu Dhabi Food Safety Management Solution for Small Foodservice & Catering Businesses	11:00 AM - 1:00 PM S9 IUFOST Symposium International Perspectives on Food Safety	2:00 PM - 4:30 PM S10 Symposium in Arabic	Exhibition Poster Session	
	2:00 PM - 4:00 PM S11 IAFP Symposium on Safety of Vegetables, Sprouts and Low Moisture	2:00 PM - 3:00 PM Master Class 4 Tools and Techniques to Assess and Improve Food Safety Culture in Industry 3:00 PM - 4:00 PM Expert Panel Q & A				

<p>TUESDAY 11 NOVEMBER</p> <p>Registration from 8:30 AM</p>		<p>Foods Master Class 5 Setting Realistic Shelf-lives Based on Microbiology and Other Factors</p> <p>4:00 – 5:00 PM</p>	<p>HACCP for Hotels and Food Service Sector</p>	<p>Food inspection in the Gulf and Arab world: Challenges and solutions</p>		
		<p>8:30 AM – 10:30 AM</p> <p>S12 Foodborne Disease Surveillance in Dubai and its Role in Enhancing Food Safety – A Symposium for Hospitals</p>	<p>9:00 AM - 1:00 IAFFP Master Class Series Building a HACCP Team Auditing HACCP Plans - Actions Speak Louder Than Words Which Hazards Do I Need to Control? – How to Strengthen your HACCP by Improving your Understanding of Severity, Likelihood, Risks, Significance and Validation</p>	<p>8:30 AM – 10:30 AM</p> <p>S13 Advancements in Product and Pathogen Testing</p>	<p>9:00 AM – 1:00 PM Dubai Halal Symposium – Edition 2</p>	
	<p>11:00 AM – 1:00 PM</p> <p>S14 Quality, Safety and Nutritional Aspects of Foods for High Risk Population</p>		<p>10:30 AM – 1:00 AM TS Technical sessions in Arabic</p>	<p>2:00 PM – 3:30 PM</p> <p>S16 Food Safety- A Few Points to Ponder</p>		
	<p>2:00 PM – 3:30 PM</p> <p>S15 Redefining Approaches to Microbiological Testing</p>					
<p>4:00 PM Closing Session</p>						



Lectures

IAFP Lecture

9th November 2014

Food Safety & the Way Forward: High Tech or High Touch?

Time : 12:00 PM
SRH E



FRANK YIANNAS
Vice President
Food Safety, Walmart

KEYNOTE PRESENTER

As Vice President of Food Safety, Frank Yiannas oversees all food safety, as well as other public health functions, for the world's largest food retailer, Walmart, serving over 200 million customers around the world on a weekly basis. Frank's scope of responsibilities includes food safety oversight of Walmart's stores, Neighborhood Markets, and Sam's Clubs, as well as training and education of Associates, food safety oversight of thousands of food suppliers, and a number of critical regulatory compliance issues also come under his purview. Prior to joining Walmart in 2008, Frank was the Director of Safety & Health for the Walt Disney World Company, where he worked for 19 years.

Abstract:

Food safety awareness is at an all-time high, the food system is becoming increasingly complex, and foodborne outbreaks continue to be reported. Despite the fact that we - as a profession - have conducted millions of microbiological tests, trained vast numbers of food workers, and conducted countless number of inspections at home and abroad, food safety remains a significant public health challenge. Why is that?

To advance food safety into the 21st century and further reduce the global burden of foodborne disease, there is no question about it, we need greater food safety innovations. However, there is considerable debate in the profession on what and how exactly things need to change. For example, some food safety professionals believe that further reductions in foodborne disease hinge on science and technology, such as new detection methods, pathogen interventions, and new food production processes – often referred to as High Tech. Others, in contrast, believe that improvements in food safety are more dependent on highly skilled, motivated people and organizational cultures – referred to as High Touch.

To learn the answer, attend this session to hear an interesting and entertaining discussion on food safety and the way forward, high tech or high touch?

Lectures



IUFOST

IUFOST Lecture

10th November 2014

Top Chinese Food Scare Stories: How Many are Real?

Time : 9:30 AM
SRH



PINGFAN RAO, IUFOST

Past President Chinese Institute of Food Science and Technology and Vice President Zhejiang Gongshang University, China

KEYNOTE PRESENTER

Pingfan Rao, Ph.D., received BEng in food technology from Fuzhou University of China in 1982, Msc in food science from Hiroshima University of Japan in 1986, and PhD in biochemistry from Osaka University of Japan in 1989. He is currently Professor and founding Director of CAS.SIBS-Zhejiang Gongshang University Joint Center for Food and Nutrition Research, and a Professor of Fuzhou University in China. He is Past President (2012-14) of the International Union of Food Science and Technology, a fellow of International Academy of Food Science and Technology, and Vice President of the Chinese Institute of Food Science and Technology. His research focuses primarily on identifying and characterizing bioactive proteins and expression and scale production of recombinant enzymes, protein derivatives as the active ingredients of tradition Chinese medicine and food, and new methodology for cell separation and superoxide channels.

Abstract:

Food safety has unfailingly been listed among the top public concerns since the beginning of the new millennium. Food related stories have become the most sensational stories in Chinese media, resulting in wave after wave of excitement and panic. Chinese Institute of Food Science and Technology has organized expert panels to analyze the annual top food related media stories for the past 3 years since 2012, and found that most of those stories were not real, and were insted due to misinformation and misunderstanding. For example, of the top 12 influential food safety related media stories, only 4 were food safety risk related with only two being hazardous. The huge discrepancy between the general public perception and the science-based understanding indicates a formidable challenge of educating public, media and decision makers about food. The 3 consecutive years of the CIFST initiative of expert analysis followed by communication with media and decision makers has proved to be an effective approach to improve the societal consensus about food safety.



Master Class Sessions

Venue : Sheikh Rashid Hall B (SRH - B)

Master Class 1

9th November 2014 | 2:00 PM

Risk Based Food Safety Management

ANTON ALLDRICK, Senior Project Manager, Science Division, Campden BRI, UK



Abstract:

International best practice requires both food businesses and regulators to adopt a risk-based approach to food safety. The approach is often misunderstood, leading to inefficient use of resource and lack of focus on significant issues. This session will give an overview of the concept of risk analysis and how its three components (assessment, management and communication) apply in the every-day operation of food businesses and enforcement activities.

Master Class 2

9th November 2014 | 3:00 PM

Internal Auditing

CHRIS KNIGHT, Head of Agriculture, Campden BRI, UK



Abstract:

Internal audits are an important requirement of recognised quality management systems and compare practice with the system requirements. An effective well-planned internal audit programme will verify the true status of the system and permit areas of weakness to be identified so necessary improvements can be made. This session will give the delegates an overview of the principles and practice of internal auditing, which will help improve the standard of an operation.

Master Class 3

9th November 2014 | 4:00 PM

HACCP for Packaging – Making Sure the Pack Fits the Product

ALAN CAMPBELL, Campden BRI, UK



Abstract:

The presentation will introduce the concept of using the “Principles of HACCP” for non-food applications such as Packaging materials. Following on from the HACCP introduction the presentation will cover the selection and use of a range of packaging and other food contact materials for use in the food industry with particular reference to food service applications. Also covered will be the selection of suitable packaging materials to enable food products to achieve stated shelf life. Where materials are used during further processing restrictions will be highlighted.

Materials covered will include plastics (PET, PP, PE), metals (aluminium & steel cans), closures, paper & board, glass containers, and other materials such as palm leaf, biodegradable & compostable.

Master Class 4

10th November 2014 | 2:00 PM

Tools and Techniques to Assess and Improve Food Safety Culture in Industry



JOANNE TAYLOR

*Training and Research Director, Taylor
 Shannon International (TSI) UK.*



SUWIMON KEERATIPIBUL,

*Department of Food Technology,
 Chulalongkorn University, Bangkok*

Abstract:

This session will provide opportunity to learn about the roll of food safety culture in food safety management and to learn about tools and techniques to assess food safety culture in an establishment. This presentation will be of benefit to regulators facing challenges in implementing food safety systems and also specifically for chefs, hygiene managers and other food industry representatives who are responsible for developing SOPs for their HACCP-based Food Safety Management Systems.

Master Class 5

10th November 2014 | 4:00 PM

Setting Realistic Shelf-lives Based on Microbiology and Other Factors

ROY BETTS, *Head of Microbiology, Campden BRI, UK*



Abstract:

The session will provide a snapshot of how shelf life of food products are set. Microbiological and non-microbiological aspects of shelf life, the use of predictive microbiology to give shelf life indication and the role of testing would be discussed in this session.



11th November 2014 | 9:00 AM – 1:00 PM

IAFP Master Class Series

Abstract:

This is a 4 hour session that will feature three trainers who will tackle three different aspects of HACCP.

HACCP is a well-established, global food safety management system. It is used throughout all sectors of the food industry and is a legal requirement in many countries. There is a great deal of information available on the principles of HACCP and many excellent training courses are offered on this topic.

This series of Classes aims to build on the existing knowledge of delegates and explore specific areas within HACCP plans that have often been overlooked or not correctly applied. The teachers for this class have a great deal of experience in regulatory, academia and the food industry and bring their knowledge to the group. The Master class will touch on all of the steps and principles of HACCP, but will primarily focus on; 1) establishing the correct team and getting engagement from the company at the outset, 2) a better understanding of risk assessment including gaining a better understanding of risk levels and where quantitative risk assessment may apply and 3) auditing and inspecting HACCP plans and looking at key indicators of ineffective implementation and understanding of HACCP, hazards and risks.

Building a HACCP Team



GORDON HAYBURN,
Director of Food Safety, Trophy
Foods, Canada

Auditing HACCP Plans - Actions Speak Louder Than Words



ANDREW CLARKE
Director of Certification and Audit, Food Safety at Maple Leaf
Foods, Maple Leaf Foods, Ontario, Canada

Which Hazards Do I Need to Control? – How to Strengthen your HACCP by Improving your Understanding of Severity, Likelihood, Risks, Significance and Validation



CAROL WALLACE
Principal Lecturer, International Institute of Nutritional Sciences &
Applied Food Safety Studies, University of Central Lancashire, UK



Student Program

Sunday, 9th November, 2014

8:30 AM to 2:00 PM	<i>Organizer: Dubai Municipality</i> <i>Convener: Zeina Kassaiyy, Walid Al Ali</i>	Sheikh Rashid Hall A
8:30 AM	Registration	
9:00 AM to 11:00 AM	Educational and Career Guidance Presentations	
9: 00 AM	Introduction	
9:10 AM	Food Safety and Public Health – How can One Contribute as Student YOUSEF AL RASHID, <i>Dubai Municipality</i>	
9:30 AM	What can the Food Industry Offer you in terms of a Career Food Industry Presentations Nestle	
10:00 AM	Quality and Food Safety Career Aspirations and Opportunities in the Food Industry. BOB BAKER, <i>Mars</i>	
10:30 AM	Programs for Students	
11:30 AM	Inauguration of the Food Safety Conference (at Sheikh Rashid Hall E)	
12:00 PM	Student Presentations	
12:30 PM	Preparing for DIFSC 2015- What Students Can Do in Future WALID AL ALI and BAHAA MOSTAFA	
1:00 PM	Discussion	
1:30 PM	Lunch	



Conference Program

Sunday, 9th November, 2014

OPENING SESSION

Sheikh Rashid Hall E

8:30 AM	Registration
11:00 AM – 11: 45 AM	Opening Ceremony
Keynote Presentation	Vision EXPO 2020: Food Control Going SMART KHALID MOHAMMED SHARIF Executive Director of Food Control Department, Dubai Municipality
12:00 PM	IAFP Lecture Food Safety and the Way Forward: High Tech or High Touch? FRANK YIANNAS, Vice President Food Safety, Wal-mart
11:00 AM – 4:00 PM	Poster Session - P1
11:00 AM – 5:00 PM	Exhibition Day 1



Conference Program

Sunday, 9th November, 2014

POSTER SESSION
11:00 AM - 4:00 PM

PARALLEL SESSIONS
2:00 PM - 5:00 PM

Sheikh Rashid Hall - A	Sheikh Rashid Hall - B	Sheikh Rashid Hall - C	Sheikh Rashid Hall - E	Sheikh Rashid Hall - F
8:30 AM -1:00 PM Student Program			11:00 AM to 1:00 PM Opening Session	Exhibition Poster Session
<p style="color: #e91e63; text-align: center;">2:00 PM – 4:00 PM</p> <p style="text-align: center;">S2</p> <p>Food Additives: Assessing Safety Through a Local Lens</p>	<p style="color: #e91e63; text-align: center;">2:00 PM – 5:00 PM</p> <p>Master Class 1 2:00 PM Risk Based Food Safety Management</p> <p>Master Class 2 3:00 PM Internal Auditing</p> <p>Master Class 3 4:00 PM HACCP for Packaging – Making Sure the Pack Fits the Product</p>	<p style="color: #e91e63; text-align: center;">2:00 PM –5:00 PM</p> <p style="text-align: center;">S3</p> <p>Managing Food Safety – Industry Best Practices</p>	<p style="color: #e91e63; text-align: center;">2:00 PM – 4:30 PM</p> <p style="text-align: center;">S1</p> <p>National Initiatives to Manage Food Safety</p>	

S1

2: 00 PM to 4: 30 PM

National Initiatives to Ensure Food Safety

 Organizer: *Dubai Municipality*
 Convener: *Vincent Hegarty*
Sheikh Rashid Hall E

2:00 PM	Newer Risks in Need of Management VINCENT HEGARTY, <i>Professor Emeritus, Michigan State University</i>
2:30 PM	Focus on Reduction of Risk Factors, the Key to Reducing Foodborne Illnesses FADI NASER AL-NATOUR, <i>Policy and Regulations Sector, Abu Dhabi Food Control Authority</i>
3:00 PM	Future of Food Inspection Program in Dubai SULTAN AL TAHIR, <i>Food Control Department, Dubai Municipality</i>
3:30 PM	معدل سلامة الغذاء منى الدرويش و باسم جواهره، وزارة البيئة والمياه، الإمارات العربية المتحدة Food Safety Index (Arabic) MUNA AL DARWISH , BASEM JAWAHREH, <i>Ministry of Environment and Water, UAE</i>
3:50 PM	نظام تتبع واسترداد الأغذية الاتحادي ضحى الملا، وزارة البيئة والمياه، الإمارات العربية المتحدة Federal Traceability and Recall System (Arabic) DUHA ALMULLA, <i>Ministry of Environment and Water, UAE</i>

S2

2: 00 PM to 4: 30 PM

Food Additives: Assessing Safety Through a Local Lens

 Organizer: *Dubai Municipality & Pepsico*
 Convener: *Alan Reilly*
Sheikh Rashid Hall A

Food additives are substances added intentionally to foodstuffs to perform certain technological functions, for example to colour, to sweeten or to help preserve foods. The safety evaluation of additives involve a review of all available, relevant scientific studies and data on toxicity as well as human exposure, from which conclusions regarding the safety of the substance for human health can be made. This symposium will discuss the principles and approaches used for assessing and approving food additives.

2:00 PM	“Principles of Risk Assessment for Food Additives ” CIAN O’MAHONY, <i>Expert Modelling and Statistics Department, Creme Global, Ireland</i>
2:30 PM	“Approaches to Dietary Exposure Assessment for Food Additives” CRONAN MCNAMARA, <i>Creme Global, Ireland</i>
3:00 PM	“Approving Food Additives Based on Risk” RHODRI EVANS, <i>Food Safety and Regulatory Affairs, Exponent International Ltd, UK</i>
3:30 PM	Discussion



S3

2: 00 PM to 4: 30 PM

Special Session
Managing Food Safety - Industry Best Practices

Organizer: **Dubai Municipality**
Convener: **Mehtap Sen**

Sheikh Rashid Hall C

2:00 PM	Foodborne Illness: Do We Ever Learn From Our Mistakes? MANSEL GRIFFITHS, <i>University of Guelph, Canada</i>
2:30 PM	HACCP – Farm to Fork Process or HACCP in a Manufacturing Facility ASHRAF SHEHATA, <i>Mars GCC, UAE</i>
3:00 PM	GFSI and the Opportunity for Gulf Countries to Think about the GFSI Recognized Schemes ANIL NAIR and CAMELIA SERBAN, <i>Mondelez, UAE</i>
3:30 PM	GFSI Initiatives
4:00 PM	Discussion

2: 00 PM to 5: 00 PM

Campden BRI Master Class

Organizer: **Campden BRI**

Sheikh Rashid Hall B

2:00 PM Master Class 1	Risk Based Food Safety Management ANTON ALLDRICK, <i>Campden BRI, UK</i> International best practice requires both food businesses and regulators to adopt a risk-based approach to food safety. The approach is often misunderstood, leading to inefficient use of resource and lack of focus on significant issues. This session will give an overview of the concept of risk analysis and how its three components (assessment, management and communication) apply in the every-day operation of food businesses and enforcement activities.
3:00 PM Master Class 2	Internal Auditing CHRIS KNIGHT, <i>Campden BRI, UK</i> Internal audits are an important requirement of recognised quality management systems and compare practice with the system requirements. An effective well-planned internal audit programme will verify the true status of the system and permit areas of weakness to be identified so necessary improvements can be made. This session will give the delegates an overview of the principles and practice of internal auditing, which will help improve the standard of an operation.
4:00 PM Master Class 3	HACCP for Packaging – Making Sure the Pack Fits the Product ALAN CAMPBELL, <i>Campden BRI, UK</i> The presentation will introduce the concept of using the “Principles of HACCP” for non-food applications such as Packaging materials. Following on from the HACCP introduction the presentation will cover the selection and use of a range of packaging and other food contact materials for use in the food industry with particular reference to food service applications Also covered will be the selection of suitable packaging materials to enable food products to achieve stated shelf life. Where materials are used during further processing restrictions will be highlighted. Materials covered will include plastics (PET, PP, PE), metals (aluminium & steel cans), closures, paper & board, glass containers, and other materials such as palm leaf, biodegradable & compostable.



Conference Program

Monday, 10th November, 2014

POSTER SESSION

9:00 AM - 2:00 PM

Sheikh Rashid Hall - A	Sheikh Rashid Hall - B	Sheikh Rashid Hall - C	Sheikh Rashid Hall - E	Sheikh Rashid Hall - F	Abu Dhabi B
<p>8:30 AM – 10:30 AM</p> <p>S5</p> <p>EPA Symposium on Chemical Risk Analysis</p>	<p>8:30 AM – 10:30 AM</p> <p>S6</p> <p>International Experiences of Implementing HACCP-Based Food Safety Management Systems</p>	<p>9:00 AM - 10:30 AM</p> <p>IUFoST Lecture</p> <p>Top Chinese Food Scare Stories: How Many are Real?</p>	<p>S4</p> <p>9:00 AM – 1:00 PM</p> <p>Symposium in Arabic</p> <p>Enhancing Food Safety in the Region to Increase Trade</p>	<p>Exhibition</p> <p>Poster Session</p>	<p>8:30 AM to 5:00 PM</p> <p>One Day Workshop on Food Safety Management in Beverage Industry</p>
<p>10:45 AM- 1:15 PM</p> <p>S8</p> <p>IFT Symposium on Global Food Traceability</p>	<p>11:00 AM – 1:00 PM</p> <p>S7</p> <p>Salamt Zadna: An Abu Dhabi Food Safety Management Solution for Small Foodservice & Catering Businesses</p>	<p>11:00 AM- 1:00 PM</p> <p>S9</p> <p>IUFoST Symposium International Perspectives on Food Safety</p>			
<p>2:00 PM- 4:00 PM</p> <p>S11</p> <p>IAFP Symposium on Safety of Vegetables, Sprouts and Low Moisture</p>	<p>Master Class 4 2:00 PM - 3:00 PM</p> <p>Tools and Techniques to Assess and Improve Food Safety Culture in Industry</p> <p>3:00 PM- 4:00 PM</p> <p>Expert Panel Q & A:</p>		<p>2:00 PM- 4:30 PM</p> <p>S10</p> <p>Symposium in Arabic</p>		
<p>Foods</p> <p>4:00 – 5:00 PM</p> <p>Master Class 5</p> <p>Setting Realistic Shelf-lives Based on Microbiology and Other Factors</p>	<p>HACCP for Hotels and Food Service Sector</p>		<p>Food inspection in the Gulf and Arab world: Challenges and solutions</p>		

WS

9:30 am to 4:00 pm

One Day Workshop on Food Safety Management in Beverage Industry

Organizer: *NSF International*

Convener: *Valbona Malo*

Abu Dhabi B

9:30 AM	NSF Beverage Services CHRISTIAN KURDY and VALBONA MALO, <i>NSF International, Belgium</i>
10:00 AM	How to Prepare for an Audit DAGMAR ENGEL-MACDONALD, <i>NSF International, Germany</i>
11:30 AM	Quality/Safety Risks in beverage production? DONALD MACDONALD, <i>NSF International, Germany</i>
12:00 PM	Case Study: Emirates Quality Mark for Bottled Water – in partnership with ESMA Yousef Al Marzouqi, <i>Emirates Authority for Standardization and Metrology</i>
12:30 PM	Lunch
2:00 PM	HACCP – Its Relevance in the Beverage Industry DONALD MACDONALD, <i>NSF International, Germany</i>
2:30 PM	Packaging Hygiene for Bottled Water and Beverage Production DAGMAR ENGEL-MACDONALD, <i>NSF International, Germany</i>
3:00 PM	Environmental Sustainability – A ‘Nice to Have’ or a ‘Must Have’? ULRICH A KREUTER, <i>NSF International, Germany</i>
3:30 PM	Certification Process VALBONA MALO, <i>NSF International, Belgium</i>
4:00 PM	End of Workshop



S4

9:00 AM – 1:00 PM

**Improving Food Safety in the Region: A Boost to Trade
(Symposium in Arabic)**

Sheikh Rashid Hall E

9:00 AM – 1:00 PM

**Improving Food Safety in the Region: A Boost to Trade
(Symposium in Arabic)**

S5

8:30 AM- 10:00 AM

Symposium on Chemical Risk Assessment

Organizer: *U.S. Environmental Protection Agency*
Convener: *Abdelrazak Kadry*

Sheikh Rashid Hall A

8:30 AM

Principles of Chemical Risk Assessment
ABDELRAZAK KADRY, U.S. Environmental Protection Agency, Office of Research and Development, National Center for Environmental Assessment, USA

9:00 AM

Approaches and Sources of Uncertainty in Mixtures and Cumulative Risk Assessment
JC LIPSCOMB, U.S. Environmental Protection Agency, Office of Research and Development, National Center for Environmental Assessment, USA

8:30 AM- 10:00 AM

IUFoST Lecture

Sheikh Rashid Hall C

9:00 AM – 10:00 AM

Top Chinese Food Scare Stories: How Many are Real?
PINGFAN RAO, Zhejiang Gongshang University, China

S6

8:45 AM to 1:00 PM

**International Experiences of Implementing HACCP-Based Food
safety Management Systems**

Organizer: *Dubai Municipality*
Convener: *Ezzedine Boutrif & Eunice Taylor*

Sheikh Rashid Hall B

This session will examine the major issues facing the international community in their efforts to accelerate the implementation of food safety management systems. It will include: current initiatives to update the Codex GHP & HACCP Guidance documents, a wide diversity of local and international initiatives and a new perspective on the role of microbiology within HACCP systems.

The session will be of value to industry practitioners, food inspectors, auditors and regulators responsible for developing food safety strategies.

8:45 AM	Introduction to the Day EZZEDDINE BOUTRIFF, Former Director, <i>Nutrition and Consumer Protection, FAO</i>
9:00 AM	The Evolution of Global Standards in Food Safety Management – Codex and Beyond EZZEDDINE BOUTRIFF & EUNICE TAYLOR, <i>TSI Quality Services</i>
9:30 AM	Supporting a Diverse Region in Attaining International Best Practice – The ASEAN Experience SHASHI SAREEN, <i>Senior Food Safety & Nutrition Officer, FAO Regional Office for Asia and the Pacific Region.</i>
10:00 AM	Where Does Food Microbiology Fit in the New World of Preventative Food Safety Management? SUWIMON KEERATIPBUL, <i>Department of Food Technology, Chulalongkorn University, Bangkok.</i>
10:30 AM	Raising Standards Across a Diverse Food Industry – The Sharjah Success Story SHEIKHA RASHA AL-QASSEMI, <i>Sharjah Municipality.</i>

S7

11:30 AM - 1:00 PM

Salamt Zadna: An Abu Dhabi Food Safety Management Solution for Small Foodservice & Catering Businesses

Organizer: *Abu Dhabi Food Control Authority (ADFCA)*
Convener: *Ezzeddine Boutriff & Eunice Taylor*

Sheikh Rashid Hall B

Salamt Zadna is a practical and innovative solution to enhance regulatory compliance in small food service and catering businesses. It conveys food safety practices through photographs, minimises record keeping and is designed to be delivered and supported by the ADFCA Inspection Team. The presentation will outline the extensive research data that underpinned its development, using case study examples from the small businesses involved. This will be followed by a step by step guide to the key components of the system with a detailed account of the implementation plan. The presentation will finish with a summary of feedback and evaluation results to date

This presentation will be of benefit to other regulators facing similar challenges and also specifically for chefs, hygiene managers and other food industry representatives who are responsible for developing SOPs for their HACCP-based Food Safety Management Systems.

11:30 AM	Development & Piloting of Salamt Zadna MARIAM YOUSEF, <i>ADFCA.</i>
11:50 AM	Implementation Across 2,500 Businesses SALAMT ZADNA ADVISORS, <i>ADFCA</i>
12:40 PM	Lessons Learned and Future Developments MARIAM AL KHAJHA, <i>HACCP Project Manager, Policy & Regulation, ADFCA</i>
1:00 PM	Lunch



S8

10:45 AM to 1:15 PM

IFT Symposium on Global Food Traceability

Organizer: **Institute of Food Technologists (IFT)**

Sheikh Rashid Hall A

Convener: **Will Fisher**

Food traceability has become an issue of increasing concern around the world. While foodborne illnesses, contamination and fraud make the headlines, it is the business benefits of traceability that ultimately drive its adoption. Food traceability can deliver public good and commercial benefit, so that all stakeholders in the food system have an interest in better understanding its value.

The Global food Traceability Center was created in 2013 as an authoritative voice and respected resource about food traceability. Join with us as they host a panel discussion concerning global food traceability regulations, industry best practices, and the ways in which industry can leverage traceability for competitive advantage.

10:45 AM	Keynote and Introduction to Food Traceability WILL FISHER, <i>IFT Science & Policy Initiatives, USA</i>
11:15 AM	Traceability Regulations- The Need for Global Dialogue on Harmonizing the Requirements for Traceability SYLVAIN CHARLEBOIS, <i>University of Guelph, College of Management & Economics, Canada</i>
11:45 AM	Industry Best Practices of Traceability BRIAN STERLING, <i>Managing Director – Global Food Traceability Center</i>
12:15 PM	Business Benefits of Traceability - An Industry Perspective on the Value of Traceability in Driving Market Access/International Trade and in Helping to Reduce Costs and Impacts of Food Safety JACOB PEDERSEN – <i>Danpo A/S</i>
12:45 PM	Global Food Traceability Center BRIAN STERLING, <i>Global Food Traceability Center, USA</i>
1:00 PM	Closing Q&A and Final Remarks WILL FISHER, <i>IFT Science & Policy Initiatives, USA</i>
1:15 PM	Lunch

S9

11 AM to :100 PM

**IUFoST Symposium
International Perspectives on Food Safety**

Organizer: *IUFoST*
Convener: *Pingfan Rao*

Sheikh Rashid Hall C

11:00 AM	How Does IUFoST Work with Industry, Academia and Governments to Drive Global Food Safety? MARY K. SCHMIDL, <i>University of Minnesota, USA</i>
11:20 AM	Delivering Safe Fresh Produce Using – High Tech From Farm To Fork HERBERT JOHANNES BUCKENHÜSKES, <i>German Agricultural Society (Dlg), Frankfurt, Germany</i>
11:40 AM	Managing Food Safety Events at the International Level – The Increasing Impact of Viruses PETER KARIM BEN EMBARAK, <i>World Health Organization, Geneva</i>
12:00 PM	Food Safety and the Global Dairy Supply MANSEL GRIFFITHS, <i>University of Guelph, Canada</i>
12:20 PM	Discussion

2:00 PM

Master Class: Tools and Techniques to Assess and Improve Food Safety Culture in Industry

Master Class 4

Sheikh Rashid Hall B

This presentation will be of benefit to other regulators facing challenges in implementing food safety systems and also specifically for chefs, hygiene managers and other food industry representatives who are responsible for developing SOPs for their HACCP-based Food Safety Management Systems.

JOANNE TAYLOR, *Training and Research Director, Taylor Shannon International (TSI) UK.*
SUWIMON KEERATIPIBUL, *Department of Food Technology, Chulalongkorn University, Bangkok*

2:45 PM

Expert Panel Q & A: HACCP for Hotels and Food Service Sector

Organizer: *Dubai Municipality*
Convener: *Ezzeddine Boutriff & Shashi Sareen*

Sheikh Rashid Hall B

2:45 PM	Panelists: EUNICE TAYLOR, <i>TSI Quality Services</i> SAMARA BIN SALEM, <i>Quality & Conformity Council, Abu Dhabi</i> AYESHA MOHAMMAD AL MUKHAYAT, <i>Food Control Department, Dubai Municipality</i>
3:15 PM	Roundtable Discussion Representatives from Local Governments & Expert Speakers.



S10

2:00 PM to 4:30 PM

**Symposium in Arabic
Food Inspection in the Gulf and Arab World: Challenges and Solutions**

Sheikh Rashid Hall E

S11

2:00 PM to 4:00 PM

IAFP Symposium on Safety of Vegetables, Sprouts and Low Moisture Foods

Sheikh Rashid Hall A

Organizer: **IAFP**
Convener: **Walid Al Ali**

	<p>Produce Safety Rules- How Preventative Controls Work from Farm to Plate LINDA J HARRIS, <i>Department of Food Science and Technology, Western Centre for Food Safety, University of California, Davis</i></p>
	<p>Food Safety Issues from Low Moisture Foods- Expect the Unexpected EWEN TODD, <i>American University of Beirut, Lebanon</i></p>
	<p>Sprout Safety and Technology for Decontamination BASSAM A. ANNOUS, <i>USDA - Agricultural Research Service Eastern Regional Research Center (ERRC), USA</i></p>
	<p>Combining Biocontrol with Chlorine Dioxide and other Intervention Technologies for Inactivation of Foodborne Pathogens on Produce MODESTO OLANYA, <i>USDA - Agricultural Research Service Eastern Regional Research Center (ERRC), USA</i></p>

4:00 PM to 5:00 PM

Setting Realistic Shelf -lives Based on Microbiology and Other Factors

Master Class 5

Sheikh Rashid Hall A

ROY BETTS, Campden BRI, UK

The session will provide a snapshot of how shelf life of food products are set. Microbiological and non-microbiological aspects of shelf life, the use of predictive microbiology to give shelf life indication and the role of testing would be discussed in this session.



Conference Program

Tuesday, 11th November, 2014

Sheikh Rashid Hall - A	Sheikh Rashid Hall - B	Sheikh Rashid Hall - C	Sheikh Rashid Hall - E	Sheikh Rashid Hall - F	Abu Dhabi B
<p>8:30 AM – 10:30 AM</p> <p>S12</p> <p>Foodborne Disease Surveillance in Dubai and its Role in Enhancing Food Safety – A Symposium for Hospitals</p>	<p>9:00 AM - 1:00</p> <p>IAFP Master Class Series</p> <p>Building a HACCP Team</p> <p>Auditing HACCP Plans - Actions Speak Louder Than Words</p> <p>Which Hazards Do I Need to Control? – How to Strengthen your HACCP by Improving your Understanding of Severity, Likelihood, Risks, Significance and Validation</p>	<p>8:30 AM – 10:30 AM</p> <p>S13</p> <p>Advancements in Product and Pathogen Testing</p>	<p>9:00 AM – 1:00 PM</p> <p>Dubai Halal Symposium – Edition 2</p>		
<p>11:00 AM – 1:00 PM</p> <p>S14</p> <p>Quality, Safety and Nutritional Aspects of Foods for High Risk Population</p>	<p>10:30 AM – 1:00 AM</p> <p>TS</p> <p>Technical sessions in Arabic</p>				
<p>2:00 PM – 3:30 PM</p> <p>S15</p> <p>Redefining Approaches to Microbiological Testing</p>			<p>2:00 PM – 3:30 PM</p> <p>S16</p> <p>Food Safety- A Few Points to Ponder</p>		
4:00 PM Closing Session					

S12

8: 30 AM to 10:30 AM

Foodborne Disease Surveillance in Dubai and its Role in Enhancing Food Safety – A Symposium for Hospitals

Organizer: *Dubai Municipality & Dubai Health Authority*
Convener: *Ewen Todd*

Sheikh Rashid Hall A

8:30 AM	Review of Outbreaks in Dubai BOBBY KRISHNA, <i>Food Control Department, Dubai Municipality</i>
9:00 AM	Role of Foodborne Disease Surveillance in Enhancing Food Safety MUHAMMAD WASIF ALAM, <i>Public Health and Safety Department Dubai Health Authority</i>
9:20 AM	Roles and responsibilities of Hospitals in Enhancing Illness Reporting FATIMA OMER, <i>Dubai Health Authority</i>
9:40 AM	Investigating Foodborne Disease Outbreaks- US Perspective SUF ALKHALDI, <i>Office of the Chief Scientist, US- FDA</i>
10:00 AM	Expert Comments and Recommendations from WHO PETER BEN EMBARAK, <i>INFOSAN, World Health Organization</i>

S13

2:00 PM to 3:30 PM

Advancements in Product and Pathogen Testing

Organizer: *Dubai Municipality*
Convener: *Munira Al Sayegh*

Sheikh Rashid Hall C

	From Lab to Marketplace: Harnessing the Potential of Bacteriophage Applications to Enhance Food Safety HANY ANANY, <i>Department of Food Science, Canadian Research Institute for Food Safety, University of Guelph</i>
	Study to Determine Heavy Metals Contamination in Fish and Seafood By ICP-MS MARYAM AL NAQBI, <i>Dubai Central Laboratory</i>
	Food Safety and DNA Testing – Case Studies from Dubai SANJEET MISHRA, <i>Advanced Biotechnology Laboratory, Dubai, UAE</i>

S14

11: 00 AM to 1: 00 PM

Quality, Safety and Nutritional Aspects of Foods for High Risk Population

Organizer: *Abbott*
Convener: *Hossam Elgammal*

Sheikh Rashid Hall C

11:00 AM	Nutritional Products: Innovation, Product Research and Development, and Formulation JEFFREY M BOFF, <i>Abbott Nutrition Research & Development USA</i>
11:40 AM	Ensuring the Safety of Nutritional Products from Supply to Shelf MURALI REDDY, <i>Abbott Nutrition International USA</i>



12: 15 PM	Food Standards and Regulatory Challenges <i>HOSSAM ELGAMMAL, Abbott Nutrition Middle East</i>
12:45 PM	Discussion
1:00 PM	Lunch

10: 30 AM to 1 :00 PM

Dubai Halal Symposium – Edition 2

Sheikh Rashid Hall E

9:00 AM – 1:00 PM

IAFP Master Class Series

Sheikh Rashid Hall B

	This is a 4 hour session that will feature three trainers who will tackle three different aspects of HACCP.
	Building a HACCP Team <i>GORDON HAYBURN, Trophy Foods, Canada</i>
	Which Hazards do I Need to Control? – How to Strengthen your HACCP by Improving your Understanding of Severity, Likelihood, Risks, Significance and Validation <i>CAROL WALLACE, International Institute Of Nutritional Sciences & Applied Food Safety Studies, University Of Central Lancashire, United Kingdom</i>
	Auditing HACCP Plans - Actions Speak Louder Than Words <i>ANDREW CLARKE, Maple Leaf Foods, Ontario, Canada</i>

S15

2:00 PM to 4:00 PM

Redefining Approaches to Microbiological Testing

Organizer: *Meat and Livestock Australia*
Convener: *Walid Al Ali & Suchart Chaven*

Sheikh Rashid Hall A

	<p>This symposium aims to discuss the following :</p> <ul style="list-style-type: none"> • The current approaches to microbiological testing • Difference in view points between testing for regulatory compliance and process verification, shelf life determination etc • Identifying and testing pathogens of concern and the public health impact • Testing for indicators of hygiene • Problems of testing random samples • Guidelines such as Codex and ICMSF • HACCP, GMP, verification of HACCP/GMP at processing/manufacture
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2:00 PM	Introduction WALID AL ALI
2:15 PM	Microbiology Verification to Validate and Verify Processes in Manufacturing Facility ZEINA KASSAIFY, <i>Mars GCC</i>
2: 40 PM	Microbiological Sampling for Verification- Dairy Products ANETT WINKLER, <i>Mondelez</i>
3:00 PM	Microbiological Test Results – Do They Tell Us What We Want to Know? IAN JENSON, <i>Meat and Livestock Australia</i>
3:30 PM	Panel Discussion

S16

2:00 PM to 3: 45 PM

IAFP Symposium
Food Safety Management in Food Industry- A Few Points to Ponder

Organizer: *Dubai Municipality*
Convener: *Gordon Hayburn*

Sheikh Rashid Hall E

2:00 PM	HICCUPs in HACCP RICHARD SPRENGER, <i>Highfield Awarding Body for Compliance, UAE</i>
2:30 PM	Why Food Safety Fails: What Audits and Inspections May not Tell You CHRIS GRIFFITH, <i>Emeritus Processor of the University of Wales</i>
3: 00 PM	Improving Food Safety Management Systems – World Class Approaches for the 21st Century CAROL WALLACE, <i>International Institute Of Nutritional Sciences & Applied Food Safety Studies, University Of Central Lancashire, United Kingdom</i>
3:30 PM	Panel Discussion

6: 00 PM to 8 :00 PM

IAFP Trialogue
HACCP Certification – Challenges and the Road Ahead

Organizer: *Gordon Hayburn, Bobby Krishna*
Convener: *Food Control Department, IAFP, Dubai Accreditation Centre*

Sheikh Rashid Hall C

This is a session exclusively for the HACCP Auditors and Consultants in Dubai to discuss about the current challenges in HACCP implementation and certification. Several key speakers of the conference would be present in the session as expert panel members. Main objective of the session would be to come up with ideas to overcome challenges and increase credibility to HACCP certification.

Attendance to this session is by invitation.



Day 1

Poster Presentation

Sunday, 9th November, 2014

11: AM - 400 PM

Set up time: 10:00 AM

POSTER NUMBER	TITLE	PRESENTING AUTHOR	AUTHOR(S) NAME (S)
1	A Food Safety Requirement or A Call For Stricter Regulations	Mohamed Abouleish	Mohamed Abouleish
2	Aflatoxins and Aflatoxigenic Moulds and the Potential of Eco-Friendly Biocontrol Strategy	Saifeldin Ahmed Elnagerabi	Saifeldin A. F. El-Nagerabi, Abdulkadir E. Elshafie
3	Arabic Food Diet: Science Based – Culture Oriented	Ayman Natsheh	Ayman Natsheh
4	Risk Ranking of Pathogens in Raw Meat imported into the United Arab Emirates	Mohamed Jaafar Al Obaidly	Mohamed Jaafar Abdulaziz Al Obaidly
5	Control of Brucellosis in Dubai to Ensure Food Safety	Mohammed Shafi Aboobacker	Mohammed Shafi Aboobacker, Fatima Humaid Obaid AlZari
6	Determination of Acrylamide in Foods By LCMSMS	Nagm Eldin Suliman	Nagm Eldin Suliman, Fatima Saeed
7	Comparative Study Between HPLC and UPLC Technique	Khalid Al Hammadi	Khalid Al Hammadi, Vaidehi Garimella
8	LC-MS/MS Importance In The Regulatory Analysis Of Pesticide Residues To Tackle The Change	Khadija Mehri	Khadija Mehri
9	Ready To Eat (RTE) analysis data in Dubai Central Laboratory Department(DCLD)	Munira Ismail AlSayegh	Munira Ismail AlSayegh, Wedad Saeed AbdulRahman
10	Detection of Salmonella in Frozen whole chicken & chicken parts by VIDAS SPT procedure	Wedad Saeed AbdulRahman	Wedad Saeed AbdulRahman
11	Halal Food	Maryam Salem Al Sallagi	Maryam Salem Al Sallagi
12	Pseudomonas Aeruginosa	Hamid Mohamed Ibrahim	Hamid Mohamed Ibrahim
13	Significance of Cronobacter Sakazakii In Food	Hamid Mohamed Ibrahim	Hamid Mohamed Ibrahim
14	Vitamins Water Soluble	Vaidehi Garimella	Vaidehi Garimella

POSTER NUMBER	TITLE	PRESENTING AUTHOR	AUTHOR(S) NAME (S)
15	Accreditation of Food and Environment Laboratory Section, Dubai Central Laboratory	Vaidehi Garimella	Vaidehi Garimella and Makiya Rais
16	Evaluation of Frying Oil Suitability in Dubai Food Premises	Bahaa Eledn Mostafa	Bahaa Eledn Mostafa, Safwan Saifuddin AlTikarli, Wael Ahmed Bani Odeh
17	Risk Assessment of Histamine level in Fish	Fatima Alzahra Alzaabi	Fatima Alzahra Alzaabi, Wael Ahmed Bani Odeh, Bahaa Eledn Mostafa
18	Study of Chemical Composition and Nutrition Claim in Brown Bread	Wael Ahmed Bani Odeh	Wael Ahmed Bani Odeh, Bahaa Eledn Mostafa
20	Food Borne illnesses in Emirate of Dubai (2012-2014)	Food Control Department Dubai Municipality	
21	Salmonella Outbreak investigation (Cohort Study)	Food Control Department Dubai Municipality	





Day 2

Poster Presentation

Monday, 10th November, 2014

9: AM - 2:00 PM

Set up time: 8:30 AM

POSTER NUMBER	TITLE	PRESENTING AUTHOR	AUTHOR(S) NAME (S)
22	Food Safety and Functional and Novel Foods	Shereen Lotfy Nassef	Shereen Lotfy Nassef
23	Evaluation of Researches on Food Safety in Iran During 2006-2010	Zinat Kamali	Zinat Kamali, Azadeh Aminpour, Zohreh Hajimirsadeghi, Shabnam Rezakhani
24	Traceability Implementation in Organic Farming: Case Study, Chamomile Tea Production	Shaima Ibrahim	Shaima Ibrahim, Necla Demir, Michail Kontominas, Adham Ramadan
25	Air Frying: a New Technique for Produce of Healthy Fried Potato Strips	Shaker M. Arafat	Shaker M. Arafat
26	Whole Genome Optical Mapping for High Resolution Genotyping of Foodborne Pathogens	Kingsley K. Amoako	Kingsley K. Amoako, Noriko Goji, Timothy W. Janzen, Matthew C. Thomas, George Huszczyński, Dele Ogunremi
27	Study on Improving the Healthy Nutritional Practices of Mothers, Autistic Children	Nadia H. A. Assem	Nadia H. A. Assem, Nadia M. Abelmoteleb, Shereen Lotfy
28	Study on the Nutritional Practices in the Elderly Houses	Nadia M. Abelmoteleb	Nadia M. Abelmoteleb, Nadia H. A. Assem
29	Enhancement of the Activity and Stability of L-asparaginase Food Additive Purified from <i>Acinetobacter baumannii</i> as Anticarcinogenic in Processed Foods	Israa Abd Ali AL-Kadmy	Sahira N. Muslim, Israa M. Safi, Alaa N. Mahammed, Sraa N. Muslim
30	Search for Salmonella, Listeria Species and Resistant Bacteria Cephalosporins in Third Generation of AKKAWI Cheese at North Lebanon	Khaled El Omari	Fouad Dabboussi, Khaled El Omari, Majdeddine Mouzawak, Charbel Bayssari, Monzer Hamze
31	Evaluation of the Microbiological Quality of Conventional and Organic Leafy Greens at the Time of Purchase From Retail Markets in Alexandria, Egypt	Rowaida Khalid	Rowaida Khalil, Mohamed Gomaa
32	Production of Yoghurt like Product Using Hull-less Barley as a Substitution Material	Nadia Hossni Assem	Nadia Hossni Ali Assem
33	A Rapid Immunological Method For identification of Subclinical Mastitis	Hossam Farouk Ahmed	H.F. Ahmed, Azza M.M. Deeb, Hanaa A. Asfour, S.A. Ibrahim,
34	New Insights Into the Molecular Epidemiology and Transmission Dynamics of <i>Cryptosporidium</i> sp. and <i>Blastocystis</i> sp. in North Lebanon	Marwan Osman	Marwan Osman, Dima El Safadi, Sadia Benamrouz, Karine Guyot, Emilie Fréalle, Khaled El Omari, Doha El Cheikh, Clara Khairallah, Amandine Cian, Hassan Mallat, Sani Hlais, Colette Creusy, El Moukhtar Aliouat, Laurence Delhaes, Monzer Hamze, Fouad Dabboussi, Gabriela Certad, Eric Viscogliosi.

POSTER NUMBER	TITLE	PRESENTING AUTHOR	AUTHOR(S) NAME (S)
35	“Identification of Cryptosporidium Species In Fresh Water and Marine Fish in France	Marwan Osman	Marwan Osman, Jean Dupouy-Camet, Nausicaa Gantois, Ourida Hamouma-Ghelboun, Muriel Pottier, Karine Guyot, Sadia Benamrouz, Baptiste Delaire, Colette Creusy, Eric Viscogliosi, Eduardo Dei-Cas, Cecile-Marie Aliouat-Denis, Jérôme Follet, Gabriela Certad
36	Effect of Nano Materials for Enhancing the Quality of Agricultural Produce	Sharanakumar Hiregoudar	Kisan Sharanagouda Hiregoudar, Jadhav Ramachandra C T, Sreenivas A G, Udaykumar Nidoni, Shankaregouda I, Shruti, Malathi, Promodgouda
37	Evaluation Of Knowledge, Altitude and Food Safety Practices by Food Handlers In Cross River State, Nigeria	Christine Amaka Ikpeme	Arikpo U. Otu, Christine A. Emmanuel-Ikpeme, Henry Peters
38	Analysis of Some Food-borne Pathogens in Raw and Ground Meats, from Romania	Vlad Petrovan	Vlad Petrovan, Laura Buburuzan, Loan Stamatin, Zaulet Mihaela
39	Effectiveness of Olive-Waste Ash as an Adsorbent Material for the Regeneration of Fried Sunflower Oil	Amany M. M. Basuny	Amany, M. M. Basuny, Shaker, M. Arafat
40	Development of a Universal Immunoassay for Detecting all Shiga Toxin-Producing E. coli in Food Samples	Xiaohua He	Xiaohua He, Craig B. Skinner, Stephanie Patfield
41	Foodborne Pathogen Control Through Termin-8® Treatment Of Contaminated Feed	Peter Street	Peter Street, Kellie Hogan, Kurt Richardson
42	Advanced Glycation End Products in Fish Products Sold in Eastern China	Zhenxing Li	Jing Wang , Zhenxing Li, Tushar Ramesh Pavase, Hong Lin
43	Pseudomonas Aeruginosa - Detection in Meat Products From Romania	Mihaela Zaulet	Mihaela Zăuleț, Vlad Petrovan, Cornelia Nichita, Laura Buburuzan
44	Food Safety at Rural Home: Knowledge and Practices of Mothers	Magda Ibrahim Hassan	Magda I. Hassan, Shereen M. Waked
45	Risk Assessment of Lead in Cow’s Meat and its Organs from Different Environments of Egypt	Mahmoud Abdel Monaim Mostafa Abou Donia	Mahmoud Abdel Monaim Mostafa Abou Donia
46	Risk Assessment of Lead in Some Egyptian Vegetables and Fruits from Different Environments	Assem Anwar Kotb Abou-Arab	Assem Anwar Kotb Abou-Arab
47	A Study on the Effectiveness of Social Media as an Educational Tool for Food Safety	Manasa. C	Manasa. C Chirayathumatam, Anand Deepa, Vanishree. S, Usha Ravi, Lakshmi Menon
48	Food Safety of Tea Blending and Packing	Ahmed Mohammed Nur Mustafa	Ahmed Mohammed Nur Mustafa
49	A Review of Consumer Food Safety Studies: Potential Risk Factors Associated with Listeriosis in the Home	David Lloyd	Ellen W. Evans, Elizabeth C. Redmond
50	Detection of Three Bacterial Species from Food by PCR in Khartoum Locality	El Gazafey Basheer Haj Ahmed Mohamed Elamin	ElGazafey Basheer Haj Ahmed, Mohamed Elamin, Omran Fadul Osman, Dr. Nazik Eltayeb Musa Mustafa



Second Halal Food Symposium

With the growing Muslim population around the globe - which has reached close to 2 billions - there is a growing demand for Halal foods. The Halal food sector is poised for significant growth over the next five years. The global Halal food industry will be worth an estimated US\$2.26 trillion by 2018. Current estimates suggest that the global Halal food segment is worth around \$667 billion and accounts for around 20 per cent of the global food trade. Such huge amounts of foods require applying uniform and harmonized standards and regulations.

As Dubai aims to be the “capital of the Islamic economy” in two years, many initiatives are being prepared at the Federal and local levels to cater for the need to establish laws and regulations related to Halal foods. The initiatives range from updating existing standards to drafting new ones to fill any legislative gap.

These initiatives will not affect just the Muslim majority countries but also countries which have significant Halal-based industries. This creates an urgent need to bring all concerned parties together in a forum to discuss exploring means to harmonizing Halal regulations among other issues. To address these issues, Dubai Municipality (DM) has organized the second Halal Symposium as part of the Ninth Dubai International Food Safety Conference.

This symposium is part of DM’s efforts to bring into practice the instructions of HH Shaikh Mohammad Bin Rashid Al Matkoum, Vice-President and Prime Minister of the UAE and Ruler of Dubai, that are aim to make Dubai the capital of Islamic economy.

The forum will feature high level officials in UAE who are responsible for the Halal sector in the country. It aims to introduce the ongoing developments in the Halal food business including certification, accreditation and standard setting.

Interested representatives of various regulatory and statutory bodies from all around the world, especially Islamic countries and the countries that export foods to Islamic Countries will be among the participants. This is in addition to international organizations and private institutions. The participants will have a chance to discuss this vital subject and come up with solutions to the challenges facing the Halal industry to enhance global trade and harmonization of Halal Food requirements, conditions and control methods.

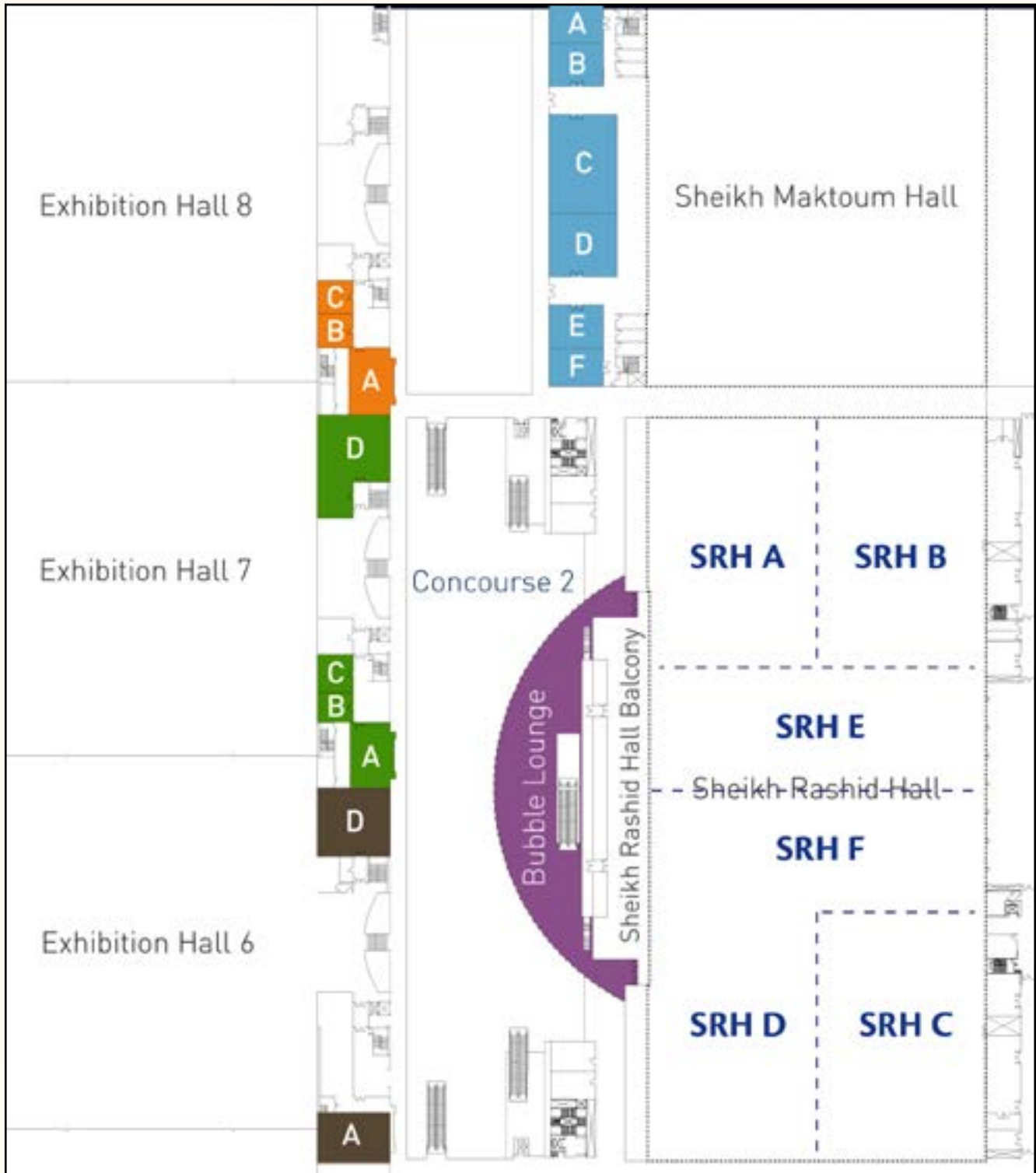
11th November 2014

Halal Food Industry Development Symposium

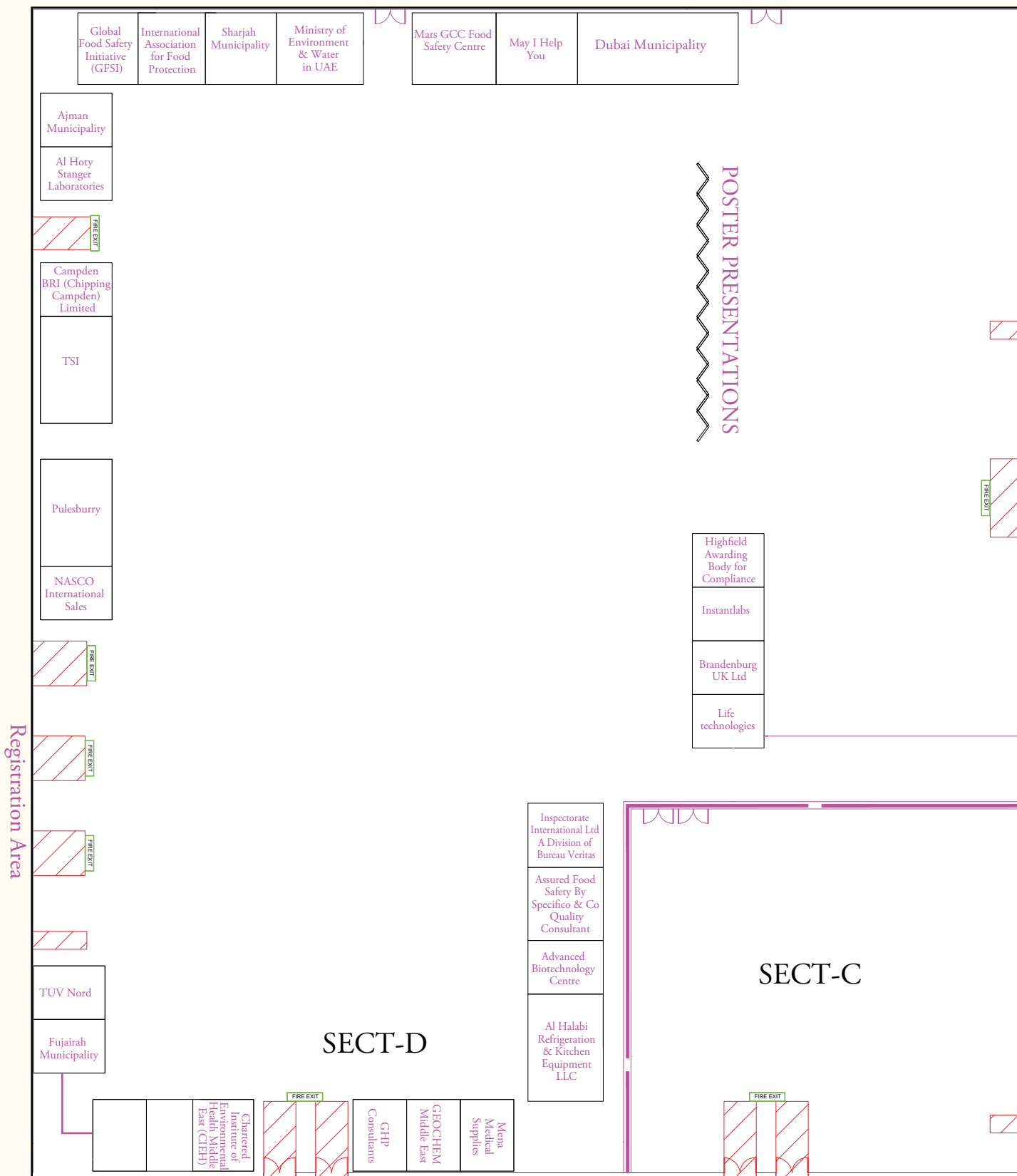
Time	Session
9:00 AM – 10:30 AM	Panel Discussion Halal Food Industry Development
	Moderator Dr. Hussam Al Omirah
	Panelists:
	Mr. Khalid Mohammed Sharif CEO Food Control Department, DIFSC Chairman,
	Mr. Abdullah Mohammad Al Awar CEO for the Dubai Islamic Economy Development Centre.
	Mr. Abdulla Al Maeni Acting Director of Emirates Authority For Standardization & Metrology
	Ms. Amina Ahmed Mohammed Director of Dubai Accreditation Center, Chair of DIFSC Scientific committee,
	Mr. Abdulla BelHoul CEO, Dubai Industrial City
10:30 AM - 11:00 AM	Break including face to face discussions
	Halal Food is Global Approach <i>To be Confirmed</i>
11:00 AM - 11:20 AM	Halal Food is Global Approach <i>To be Confirmed</i>
11:20 AM - 11:40 AM	Tackle the Issues in Halal Food Business, Trends and Experiences Mr Amir Sakic <i>Halal Food Expert, Agency for Halal Quality Certification, Islamic Community - Bosnia and Herzegovina</i>
11:40 AM - 12:20 PM	Halal Meat Authenticity, New Analytical Methods in Differentiation Between Halal and Non-Halal Meat Assoc. Prof. Dr Abdallah Belal Adam <i>Leader of Halal Meat Research Group, Physics Dept. Faculty of Science, University of HAIL -Kingdom Of Saudi Arabia</i>
12:20 PM- 12:40 PM	Halal Gelatin Manufacturing Future Mr. Amr El Alfy <i>General manager, United Company for the manufacture of gelatin and organic materials- KSA</i>
12:40 PM – 01:20 PM	Halal Food Systems Accreditation Mechanism and Procedures Eng. Noaf Ahmed Al-Naqbi <i>Head of Certification Bodies Accreditation Section, DAC Dubai- UAE</i>
End of each session is opened for new ideas, questions and answers After panel discussion and each seminar, audience could provide their enquiries and questions to both panelists and lectures.	



Conference Map



Exhibition Floor Map



3:30 PM	تطبيق تقييم المخاطر في سلسلة التوزيع ياسر مصطفى، شركة اليسرة للأغذية، الكويت
	Risk Assessment Applications in the Food Chain YASSER MOSTAFA, <i>Quality Assurance Manager, Alyasra Food Company, Kuwait</i>
4:00 PM	Discussion نقاش

Sunday, 11th November, 2014

محاضرات فنية باللغة العربية Technical sessions (In Arabic)

10:30 AM to 1:00 PM

Organizer: *Dubai Municipality*

Convener: *Hassan Bayrakdar, Bahaa Mustafa, Kayed Zeid*

منظم الندوة: بلدية دبي

مديرالندوة: حسان بيرقدار، بهاء مصطفى، كايد زيد

10:30 AM	تحليل المخاطر الكيميائية عبد الرزاق قدري، وكالة حماية البيئة الأمريكية
	Chemical Risk Assessment ABDELRAZAK KADRY, <i>Environmental Protection Agency, USA</i>
11:00 AM	تقييم المخاطر الميكروبية في الأغذية وليد علالي، جامعة جورجيا الأمريكية
	Microbial Risk Assessment in Food WALID ALALI, <i>Georgia university, USA</i>
11:30 AM	الهيدروكربونات العطرية متعددة الحلقات في الأغذية عاصم أنو قطب أبو عرب، مركز القومي للبحوث، مصر
	Polycyclic Aromatic Hydrocarbons in Foods ASSEM ANWAR KOTBABOU-ARAB, <i>National Research Center, Egypt</i>
12:00 PM	رصد وتقصي الأمراض المنقولة عبر الغذاء سفيان الخالدي، إدارة الغذاء والدواء الأمريكية
	Food-borne Surveillance and Investigation- US Perspective SUF ALKHALDI, <i>Office of the Chief Scientist, US- FDA</i>
12:00 PM	طرق الفحص السريعة للكشف عن الممرضات البكتيرية المنتقلة عن طريق الأغذية مازن مطلوب، جامعة غويلف - كندا
	Rapid Tests for Foodborne Pathogens MAZIN MATLOOB, <i>University of Guelph, Canada</i>
1:00 PM	Lunch



9:40 AM	توحيد معايير التعبئة والتغليف لتحسين الوصول إلى الأسواق مأمون السعودي، مجموعة العبيكان
	Harmonizing Packaging Standards for a Better Market Access MAAMOUN AL-SAUDI, <i>Obeikan Investment Group</i>
10:20 Break	استراحة
10:30 AM	الفهم الأمثل للمواصفات تعزيز لانسيابية التجارة البينية بشير حسن، بلدية دبي
	Understanding Standards – A Boost to Trade BASHIR HASSAN, <i>Dubai Municipality</i>
10:50 AM	توحيد المواصفات و تحديات التطبيق - وجهة نظر القطاع الخاص د. حسام الجمال، شركة أبوت
	Harmonization of Standards and Implementation Challenges – Industry Perspective HOSSAM ELGAMMAL, <i>Abbott, UAE</i>
11:10 AM	تلخيص المداخلات وأولوياتها السيد عاطف دريس مدير عام شركة ميفوسا ش.م.م، لبنان
	Presentations Sum-up ATEF IDRIS, <i>MEFOSA, Lebanon</i>
11:30 AM to 12:00 PM	Discussion نقاش

S10

التفتيش على المؤسسات الغذائية – الأنظمة الخليجية والعربية وتحدياتها

Food Inspection in the Gulf and Arab World: Challenges and Solutions (Symposium in Arabic)

2:00 PM to 4:30 PM

Organizer: *Dubai Municipality*

Convener: *Bahaa Mustafa, Kayed Zeid*

SRH
E

منظم الندوة: بلدية دبي

مديرالندوة: بهاء مصطفى، كايد زيد

2:00 PM	أنظمة بلدية دبي: تحديات وحلول سلطان الطاهر، إدارة الرقابة الغذائية، بلدية دبي
	Dubai Municipality Projects: Challenges and Solutions SULTAN AL TAHER, <i>Food Control Department, Dubai Municipality</i>
2:30 PM	الاعتماد وتعزيز الثقة في منظومة التفتيش على المؤسسات الغذائية علياء إسماعيل المرزوقي، رئيس قسم اعتماد جهات التفتيش، بلدية دبي
	Accreditation and Enhancing Confidence in the Food Inspection System ALIA ISMAIL ALMARZOUQI, <i>Head of section, Dubai Municipality</i>
3:00 PM	جولة في تحديات سلامة الغذاء في بعض الدول النامية في آسيا وأفريقيا أشرف الزهيري، مصر
	Challenges of Food Inspection Systems in Some Arabic and Regional Countries ASHRAF ELZOHEIRY, <i>Egypt</i>

Monday, 10th November, 2014

الكلمة الافتتاحية للبرنامج العربي

Keynote Address of the Arabic Program

8:30 AM	<p>”تعزيز التبادل التجاري البيئي: المنظومة المتكاملة لبناء ثقافة السلامة الغذائية فيما بين الحكومة والصناعة والمجتمع“ مريم حارب سلطان اليوسف المدير التنفيذي لقطاع السياسات والأنظمة - جهاز أبو ظبي للرقابة الغذائية</p> <p>Enhancing the Inter-Arab Trade: The Integrated Chain to Boost the Food Safety Culture Among Authorities, Industry and Society MARIAM HARIB SULTAN AL YOUSUF, Executive Director of Policy & Regulation Sector, ADFCA, UAE</p>
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طاولة حوار / تعزيز التجارة البينية العربية عبر تطوير مفاهيم السلامة الغذائية في المنطقة

Improving Food Safety in the Region - A Boost to Trade (Symposium in Arabic)

9:00 AM – 1:00 PM

Organizer: **MEFOSA s.a.r.l**
Convener: **Atef Idriss**

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منظم الندوة: ميفوسا ش.م.م
مدير الندوة: عاطف إدريس

9:00 AM	<p>تنسيق برامج السلامة الغذائية تعزيزا للاستقرار الاقتصادي والاجتماعي محمد محمد الربيع، الأمين العام لمجلس الوحدة الاقتصادية العربية</p> <p>Harmonization of Food Safety Programs for Economic and Social Sustainability MOHAMED AL RABEA, Secretary General of the of Arab Economic Unity Council</p>
9:20 AM	<p>الأمراض الزراعية والتجارة البينية العربية: الاتفاقات الحالية والتطلعات المستقبلية علي رحوما، مدير معهد Olivier، ومدير التخطيط والرصد والتقييم لبرامج البحث الفلاحي (IRESA)، تونس</p> <p>Agricultural Diseases and Inter-Arab Trade: Current Agreements and Future Aspirations ALI RHOUMA, Director of Planning, Monitoring and Evaluation of Research Programs at IRESA, Tunisia</p>
9:40 AM	<p>ثقافة السلامة الغذائية: مفاهيم السلامة الغذائية في الإدارات المحلية والبلديات وحاجات المستهلك العربي وتطلعاته الصحية نبيه ابراهيم، مدير مركز معلومات سلامة الغذاء المصري (EFSIC)</p> <p>Food Safety Culture: Food Safety Concepts in Local Authorities like Municipalities and the Health Needs and Expectations of Arab Consumers NABIH IBRAHIM, Former Director of Food Technology Research Institute & Coordinator of the Food Safety project in Egypt, Director of Food Safety Information Center</p>



الكلمة الافتتاحية للبرنامج العربي
Keynote Address - Arabic Program

Monday, 10th November, 2014
8:30 AM

تعزيز التبادل التجاري البيني: المنظومة المتكاملة لبناء ثقافة السلامة الغذائية فيما بين الحكومة والصناعة والمجتمع

Enhancing the Inter-Arab Trade: The Integrated Chain to Boost the Food Safety Culture Among Authorities, Industry and Society



مريم حارب سلطان اليوسف
المدير التنفيذي لقطاع السياسات والأنظمة - جهاز أبوظبي للرقابة الغذائية

MARIAM HARIB SULTAN AL YOUSUF
Executive Director of Policy and Regulation Sector, ADFCA, UAE