



PROGRAM BOOK



11th 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)	
	Registration (8:30 AM - 9:30 AM) Opening Ceremony & Keynote Address (9:30 AM - 10:45 AM)	Exhibition (9:00 AM - 5:00 PM) Poster Presentation (9:00 AM - 2:00 PM)	
	Opening Session (10:45 AM - 01:00 PM) Predict, Prevent and Protect- The Technology Powered Future of Food Safety		
Lunch (1:00 PM – 2:00 PM)			Exhibit Hall Presentations (1:20 PM - 1:50 PM) Interactive Learning Session on “Visualization of Big Data”
Plenary Session	Symposium 1 (2:00 PM -4:30 PM) Powering Food Safety with Technology and Data Driven Tools – Where are We Today?	Poster Presentations 9:00 AM - 2:00 PM	
	Lecture 1 (4:30 PM-5:00 PM) Meeting the Global Challenge of Anti Microbial Resistance		
	Sponsors and Supporters Appreciation Ceremony (5:00 PM – 5:15 PM)	Special Skill Session 1 (5:15 PM -7:00 PM) Bringing ‘Agile’ to Food Safety	

<p>Sheikh Rashid Hall A</p> <p>Symposium 3 IAFP Symposium 1 (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>Sheikh Rashid Hall C</p> <p>Symposium 4 (8:30 AM - 10:00 AM) Food Safety- Vision Expo 2020</p>	<p>Abu Dhabi Hall B</p> <p>Symposium 2 (8:30 AM - 11:00 AM) Understanding Food Additives</p>	<p>Abu Dhabi Hall A</p> <p>Student Presentation (8:30 AM - 11:00 AM) Student and Education Symposium</p>	<p>Sheikh Rashid Hall F (Exhibit Hall)</p> <p>Exhibition (9:00 AM - 5:00 PM)</p> <p>Poster Presentation (9:00 AM - 2:00 PM)</p>
<p>IAFP Symposium 2 (11:30 AM - 1:00 PM) Advancements in Microbiological Risk Assessment and Risk Management</p>	<p>Symposium in Arabic (11:00 AM - 1:00 PM) Social Media and Risk Communication – Challenges</p>	<p>Symposium 5 (11:30 AM - 1:00 PM) SMART Technology Solutions</p>	<p>Symposium 6 (11:30 AM - 1:00 PM) Student and Education Symposium: The Global Food Imperative for Education</p>	<p>Exhibit Hall Presentations (1:15 PM - 2:00 PM)</p>
<p>IAFP Symposium 3 (2:00 PM - 4:30 PM) Process and Shelf-life Validation – Technology, Trends and Tools</p>	<p>Master Class 2 (4:00 PM - 5:00 PM) TACCP in Practice</p>	<p>Master Class 1 (2:30 PM - 4:00 PM) Driving Food Safety Culture in an Organisation: Tools for Assessment</p>	<p>Meet the Expert Session (2:30 PM - 4:00 PM) Understanding Food Additives</p>	
<p>UNIDO SAFE Website Launch (5:00 PM - 5:30 PM)</p>		<p>Special Skill Session 2 (4:00 PM - 5:00 PM) Lead with Better Emotional Intelligence</p>		<p>Exhibit Hall Presentations (4:30 PM - 5:30 PM)</p>

Day 3

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



Conference Map

Org Committee

Day 1 - 19 November 2017

8:00 AM to 9:30 AM: Registration

9:30 AM: **Opening Ceremony of the 11th 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



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

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



International Association for
Food Protection®

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

- o Predictive microbiology- what is it, what are the good points and the bad
- o 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 01:00 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

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

UNIDO WORKSHOP

ARAB / EUROPEAN WORKSHOP ON FOOD SAFETY RISK ASSESSMENT

Part of the Dubai International Food Safety Conference (DIFSC)

21st Nov 2017

8:30 AM to 4:15 PM

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. Nawel Bemrah, 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 Alreedy, 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 DIFSC Closing Ceremony (Sheikh Rashid Hall A)

