

A BETTER UNDERSTANDING ABOUT FOOD SHELF-LIFE STUDIES

19th -20th April 2017, Norwegian Research Council,
Rue du Trône 98, 1050 Brussels, Belgium



Workshop agenda

Day 1	
9H30-9H45	Welcome and presentation of the workshop Taran Skjerdal (Norwegian Veterinary Institute, Oslo, Norway), Annie Beaufort (AB consultant, Nogent-Sur-Marne, France), Mariem Ellouze (Nestlé Research Center, Lausanne, Switzerland).
9H45-10H15	Understanding fight against food pathogens <i>Annie Beaufort</i>
10H15-10H30	Regulatory and normative context <i>Taran Skjerdal</i>
10H30-10H45	Break
10H45-11H45	Finding the borderline between “good enough” and “unacceptable” <i>Taran Skjerdal</i>
11H45-12H45	Lunch
12H45-14H00	Formulation and process optimization, Case study included <i>Annie Beaufort</i>
14H00-15H30	Assessing shelf-life with predictive microbiology, Case study included <i>Mariem Ellouze</i>
15H30-15H45	Break
15H45-17H00	Laboratory tests <i>Annie Beaufort</i>
Day 2	
09H00-09H30	Expertise in food shelf-life studies of a French national technological network for food companies and public authorities V. Stahl (Aérial) & C. Denis (ACTALIA) (co-animation RMT Qualima)
9H30-11H00	Probabilistic approach using Sym’previus, Case study included <i>Mariem Ellouze</i>
11H00-11H15	Coffee Break
11H15-11H45	Consequences of doing and not doing a shelf life study <i>Taran Skjerdal</i>
11H45-12H15	The compromise between safety, quality and costs <i>Taran Skjerdal</i>
12H15-13H15	Lunch
13H15-13H45	Shelf life vs stability assessments and accelerated shelf-life studies <i>Mariem Ellouze</i>
13H45-14H15	<i>L. monocytogenes</i> in sushi, a farm-to-fork multidisciplinary case study <i>Taran Skjerdal</i>
14H15-15H15	Wish cases from attendants <i>All</i>
15H15-16H00	Wrap up, feedback and closure <i>All</i>

Shelf-life assessment is key to ensure food quality and safety. It is the responsibility of the food producer and it is based on specific studies that must be conducted by laboratories having the required expertise both in laboratory testing and in modelling.

This second workshop presents the procedure for a **scientifically-based assessment** of the food shelf life. Our goal is to transfer to the different stakeholders of the food chain including laboratory managers, food producers, retailers, and regulators some of the knowledge acquired through years of involvement in research projects and networks at national and international level.

The workshop is targeted at **Quality Managers** and **Product Developers** from the food Industry, official agency staff, **laboratory managers, supervisors and technicians.**

The two-day session, based on presentations and case studies, covers the tools necessary for assessing food shelf-life. Whether you need to get the basics or an update on some point, you will benefit from attending this course.

for any questions, don't hesitate to write to: abeaufort.consult@gmail.com

Registration: Click [here](#) to register

Before March 15th, 2017: 700€

After March 15th, 2017: 800€

Meals and housing are not included

Recommended hotels close to the venue:

- [SAS Radisson EU](#)
- [Thon Residence Parnasse](#)
- [Thon Stanhope Hotel.](#)

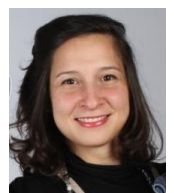
This workshop, is jointly organized by:



Taran Skjerdal,
NVI (Norway)



Annie Beaufort,
AB consultant (France)



Mariem Ellouze,
Nestlé (Switzerland)