

26th International ICFMH Conference

3-6 SEPTEMBER 2018

FREIE UNIVERSITÄT BERLIN



Picture credits: © fotliavender - Fotolia.com; Gunnar Assmy - Fotolia.com; scienceandart - Fotolia.com

Conference Theme: “Biodiversity of Foodborne Microbes”

FINAL PROGRAMME

TABLE OF CONTENTS

Congress Information

Welcome Letter from Congress Presidents	3
Welcome Letter from ICFMH	4
Committees & Contacts	6
Acknowledgement of Abstract Reviewers	7
About DGHM	8
About Berlin	9
Information from A to Z	10

Scientific Programme

Monday, 3rd September	16
Tuesday, 4th September	24
Wednesday, 5th September	30
Thursday, 6th September	36
Poster Exhibition	40

Sponsors and Exhibitors

Exhibition and Poster Plan	83
Acknowledgments	85
Berlin Route Map	88
Index – Oral Presentations	89

WELCOME LETTER FROM CONGRESS PRESIDENTS **FoodMicro**

Dear Delegate,

welcome to the FoodMicro 2018 conference in the Henry Ford Building of the Freie Universität Berlin, Germany! It is now 25 years ago that the FoodMicro conference was organized for the last time in Germany, and for us, this is a happy anniversary. The efforts to host the current FoodMicro 2018 conference in Berlin started approximately six years ago, and we are now very excited that this great scientific conference is taking place in Germany's capital.

The field of food microbiology is important for economics, medicine, veterinary medicine, food technology, nutrition, biotechnology, and other related areas. The importance of this field is underlined by the fact that over 430 delegates from more than 57 countries are participating in the conference. The FoodMicro conferences cover the most advanced research fields and therefore we have chosen "Biodiversity of Foodborne Microbes" as the common theme for the FoodMicro 2018 conference. We are looking forward to offering you an excellent programme, both in its scientific diversity and depth.

Organizing FoodMicro requires a multifaceted approach and is only possible with the help of numerous people and organizations: The ICFMH board members placed their trust in us to manage this important international scientific event and were valuable contact persons in all respects. The DGHM as our parent microbiological society gave us key support and paved the way to work with the congress organization MCI. The international experience and excellent management of the MCI staff was greatly appreciated. Moreover, the other German microbiological societies VAAM and DVG provided their support. Lastly, without the voluntary work of all scientists from the national and international scientific committees, this conference would not have been possible.

Besides offering a space to discuss science, we hope the FoodMicro 2018 conference will also be a platform to meet old colleagues and friends and to find new ones.

We hope that you enjoy FoodMicro 2018 and find it to be scientifically as well as personally rewarding!



Herbert Schmidt



Barbara Becker



Thomas Alter

WELCOME LETTER FROM ICFMH

Dear Colleagues and Friends,

On behalf of the ICFMH Executive Board I take great pleasure and honour in welcoming all participants to FoodMicro2018 in Berlin, capital of Germany.

Formerly just called "Symposium", the first international "FoodMicro" meeting was conducted 64 years ago (1954) in Lille/France with a special focus on the topic "Semi-preserved meat products". Initiated to be small expert meetings, the ICFMH symposia were devoted to specialised topics of regional and international importance, and soon developed into the international biennial conferences. They are now known as "FOODMICRO", with 500 to 600 scientists participating from around the globe.

As the 26th ICFMH Conference in sequence, FoodMicro2018 has special historical significance for Germany. The former FoodMicro meeting (FoodMicro1993) in this country has been conducted exactly 25 years earlier in Bingen on the Rhine. I consider it also a special significance that this time FoodMicro2018 will take place in Berlin, the German capital.

From all over the world, scientists from different backgrounds and specialisation will meet, present and exchange on the common basis of Food Microbiology, with particular focus on the theme "**Biodiversity of Foodborne Microbes**". Realising the relevance of this "inclusive" topic, I am confident it will serve to motivate and challenge us alike in the strive towards the improvement of microbiological food safety and quality. The Organisers have succeeded well to integrate both the increasing challenges and complexity, posed by diverse aspects of the dynamic scientific programme around Food Microbiology, and ranging from Food Safety and Hygiene to Food Biotechnology and novel applications including beneficial microbes and molecular techniques in the food context.

A well-balanced scientific programme will constitute an essential basis for networking, fruitful discussions and stimulating interactions at different levels, and will certainly include opportunities for young (and established) scientists of meeting experts personally and making new friends.

Amid all scientific activities, it is my hope that you find time to enjoy some of the multiple cultural and other attractions and experiences Berlin has to offer.

I hope and trust that all, both the faithful "FoodMicro"-participants, and those who will join for the first time, will soon experience the pleasant awareness of being integrated in the worldwide Food-Micro-Family. It is a pleasure to extend a special welcome

WELCOME LETTER FROM ICFMH

to scientists from developing countries, frequently taking hardships into account to participate, and to all young scientists, for their endeavour and motivation. We as ICFMH consider it a priority and privilege to support and encourage developing scientists from all over the world, where possible, in pursuing their studies, developing their careers, also by participating in conferences and scientific exchanges.

The ICFMH Executive wishes to express sincere appreciation to the Congress Presidents (Professors Herbert Schmidt, Barbara Becker and Thomas Alter) and the Organising Committee for the pleasant collaboration during the many months of planning and preparation for the conference. We also extend our special thanks to MCI Germany, and especially to Ms. Astrid Wilch, Ms. Vanessa Bernhardt, Ms. Whiteman, Ms. Schiller and their team, for their continued commitment, strong support, dynamic interaction and constructive exchange throughout all stages.

Looking forward to a successful, stimulating and pleasant FoodMicro2018 conference in Berlin, and to meeting you personally.

Wilhelm Holzapfel, on behalf of the ICFMH Executive Board
(Chair Professor, Handong Global University)
President of ICFMH

COMMITTEES & CONTACTS

Committees

Congress President

Herbert Schmidt, Germany
Barbara Becker, Germany
Thomas Alter, Germany

Scientific Programme Committee

Rolf Bauerfeind, Germany
Charles M.A.P. Franz, Germany
Dirk Haller, Germany
Christian Hertel, Germany
Helge Karch, Germany
Karsten Nöckler, Germany
Siegfried Scherer, Germany
Rudi F. Vogel, Germany
Agnes Weiss, Germany

International Scientific Committee

Elke Arendt, Ireland
Sara Bover-Cid, Spain
Harald Brüssow, Switzerland
Pier Sandro Cocconcelli, Italy
Luca Cocolin, Italy
Janet E.L. Corry, United Kingdom
Mickaël Desvaux, France
Monika Ehling-Schulz, Austria
Weihuan Fang, China
Bernadette D.G.M. Franco, Brazil
Antonio Galvez, Spain
Wilhelm Holzapfel, Republic of Korea
Mogens Jakobsen, Denmark
Hannu Korkeala, Finland
Martin J. Loessner, Switzerland
Chris Michiels, Belgium
Fernando Pérez-Rodríguez, Spain
Andreja Rajkovic, Belgium
Peter Raspor, Slovenia
Vasilis Valdramidis, Malta

Contacts

Scientific Organisation

German Society for Hygiene and
Microbiology (DGHM)
Carl-Neuberg-Str. 1
30625 Hannover

Legal Organiser (PCO)

MCI Deutschland GmbH
MCI | Germany – Berlin
Markgrafenstr. 56
10117 Berlin
T: +49 30 20459363
F: +49 30 2045950

Project Management

Vanessa Bernhardt
foodmicro@mci-group.com

Registration Team

Jule Walter
T: +49 30 20459566
foodmicro-registration@mci-group.com

Industrial exhibition and sponsoring

Martha Whitemann
foodmicro-sponsoring@mci-group.com

ACKNOWLEDGEMENT OF ABSTRACT REVIEWERS



The FoodMicro Congress Presidents wish to thank the following reviewers for their time in reviewing the abstracts:

Elke Arendt, Ireland
Rolf Bauerfeind, Germany
Luca Cocolin, Italy
Pier Sandro Cocconcelli, Italy
Mickaël Desvaux, France
Monika Ehling-Schulz, Austria
Bernadette Franco, Brazil
Charles Franz, Germany
Antonio Galvez, Spain
Dirk Haller, Germany
Christian Hertel, Germany

Wilhelm Holzapfel, Republic of Korea
Hannu Korkeala, Finland
Martin J. Loessner, Switzerland
Chris Michiels, Belgium
Karsten Nöckler, Germany
Fernando Pérez-Rodríguez, Spain
Andreja Rajkovic, Belgium
Peter Raspor, Slovenia
Siegfried Scherer, Germany
Vasilis Valdramidis, Malta
Agnes Weiss, Germany

ABOUT DGHM

The **German Society for Hygiene and Microbiology (Deutsche Gesellschaft für Hygiene und Mikrobiologie, DGHM)** was founded in 1906 originally as "Free union for Microbiology". Today the DGHM is one of the most active and largest specialized societies in the areas of recognition, treatment and prevention of infectious diseases.

Approximately 2000 members are organized in:

- Specialized groups for the discussion on current research topics such as Clinical and Diagnostic Microbiology, Eukaryotic Pathogens, Food Microbiology and Hygiene, Gastrointestinal Infections, Infection and Immunity, Microbial Pathogenicity, Microbial Systematics, Population Genetics and Infection Epidemiology, Prevention of Infection and Antibiotic Resistance in Hospital Hygiene and Zoonosis
- Constant working groups working on guidelines and recommendations in publicly relevant subjects such as General and Hospital Hygiene, Clinical Microbiology, National Reference Centres and Laboratories of Consultancy Diagnostic Microbiology, Microbiology procedure quality standards (MiQ), Standard Values for the Orientation of Microbial Contamination in Food for the publication of the "Microbiological guide and warning assessments for the evaluation of food additives."

- Commissions (KOM) for Continuing Education and Quality Safety.

Annually the DGHM Foundation awards prizes to outstanding scientists, working in basis research, clinical, diagnostic and medical microbiology as well as hygiene such as the Main- or Senior Scientist Award, the Junior Scientist Awards, the Diagnostic Prize, the Research Award and up to 5 thesis awards.

The scientific exchange takes place via newsletters and during the annual convention of the DGHM which in 2019 will be held from 25th–27th of February in Göttingen, Germany (www.dghm-kongress.de). A broad spectrum of topics on medical microbiology and infectious diseases will be covered.



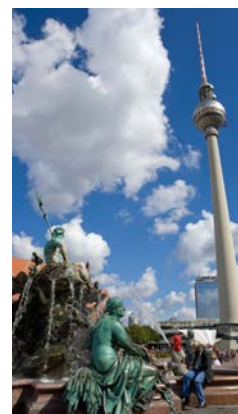
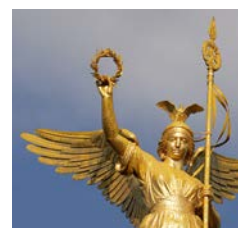
For more information, please contact:

DGHM-Office
Nicole von Maltzahn, PhD
c/o Institut für Med. Mikrobiologie
und Krankenhaushygiene
Med. Hochschule Hannover
Carl-Neuberg-Str. 1
30625 Hannover
T: +49 511 5324655
dghm@mh-hannover.de
www.dghm.org
www.facebook.com/DGHM.org

ABOUT BERLIN

The German capital offers the best national and international travel connections, numerous modern hotels and some truly special venues. In addition, the city offers great value for money. Find out more about Berlin as a meeting and convention destination in this section. In fact, the city is Germany's biggest and most popular meeting destination. Berlin's mayor calls the city "poor but sexy". This description is reflected in every way by low hotel prices which are contrasted by an enormously rich cultural programme. Berlin is far more than just a meeting place for leading people from science, business and politics. The German capital ranks as one of the most visited metropolis in Europe. Located at the heart of Europe it represents a connection between East and West.

Berlin offers its visitors a uniquely varied cultural programme, one-of-a-kind historical landmarks and all sorts of entertainment. The city has a long tradition as a theatre metropolis and is justly proud that it can present such a diverse range of productions today. It is as well a city of museums. Germany's largest cultural investment project, the Berlin Museum Island, was completed in 2010. The five museums on Museum Island were added to the World Cultural Heritage List. From a quick snack to dinner at a gourmet restaurant, international cuisine, theme restaurants, beer gardens and regional cooking – Berlin's 7,000 restaurants and eateries cater for every taste, any occasion, any time of the day or night. Berlin's nightlife is fast-paced and has something for everyone.



INFORMATION FROM A TO Z

Abstracts

Approved abstracts will be published on the conference website.

Act of God

It is mutually agreed that in the event of total or partial cancellation of the congress due to fire, strike, natural disaster (either threatened or actual), government regulations or incidents not caused by the organiser, which should prevent its scheduled opening or continuance, the congress may be partially postponed or terminated as a whole. In this case, participants are not entitled to reclaim refunds on no account. Delegates are obliged to have civil liability insurance.

Badges

All delegates will receive a name badge at the registration desk. The badge will be the official meeting document and should be worn at all times in order to gain entry into the meeting rooms and exhibition area. With a delegate's badge, participation will be granted into the scientific programme. Admission to the congress will not be allowed without badge identification. Vouchers for social events that have been booked will be handed out with the registration material.

Catering

Lunch and refreshments are included in the registration fee. The catering stations are located in the exhibition area.

Certificate of Attendance

All registered attendees, whether they register in advance or on site, will receive

a certificate of attendance by e-mail after the conference.

Climate

Germany belongs to a temperate zone, which requires a wardrobe as flexible as possible. In summer, the temperature rises above 27° C/80 F, but deviations are quite common.

Cloakroom and Storage

A cloakroom and luggage deposit located at the registration will be available during the official congress time schedule. The congress venue and the organisers are not responsible for any items lost or left behind.

Congress Language

The official language of the congress will be English. Simultaneous translation will not be provided.

Congress Venue

Henry Ford Building
Freie Universität Berlin
Garystr. 35
14195 Berlin
Germany

Getting to the congress venue

Berlin has an excellent public transport system which is very effective and inexpensive. Tickets are available from machines at underground stations (Maestro debit cards accepted), at news agents, or at Berlin Transport Authority's ticket offices. Tickets must be punched in a yellow ticket cancelling machine on

INFORMATION FROM A TO Z

the tram or bus, or at the ticket machine before boarding the train.

Public transport

You can reach Henry Ford Building using either:

- metro line U3, exit at metro station "Oskar-Helene-Heim".
Walking distance: 750 m, 9 min or;
- metro line U3, exit at metro station "Freie Universität (Thielplatz)".
Walking distance 400 m, 5 min or;
- bus line 110, exit at bus station "Bitscher Strasse".
Walking distance 350 m, 4 min or;
- bus line 623, 115, 285, X10, exit at bus station "U Oskar-Helene-Heim".
Walking distance: 750 m, 9 min

For more information, fare overview and journey planner please visit:

www.bvg.de (D)
www.bvg.de/en/ (E)

Currency

The official currency in Germany is Euro (€). You can change money at banks and currency exchanges in airports or train stations. Classic credit cards are American Express, MasterCard and Visa; Diners Club is rarely used, but accepted by major hotels, petrol stations or large shops. Otherwise cash will be accepted.

Electricity

In Germany electricity is supplied at 220 V, 50 Hz. For some devices from abroad converters will be needed.

First Aid

In case of emergency the European emergency telephone number 112 is available.

Helpful Telephone Numbers

Police: 110
Fire: 112
Ambulance: 112
Taxi Berlin: +49 30 202020

Industry Exhibition

The industry exhibition is located on the ground floor.

Exhibition Hours

Monday, 3rd September	14:00–20:00
Tuesday, 4th September	08:00–18:00
Wednesday, 5th September	08:00–18:00
Thursday, 6th September	09:00–13:00

Insurance

The congress organizers do not accept any liability for damages and/or loss of any kind which may be incurred by the congress, including delegates or by any persons accompanying them. Delegates participate in all events at their risk. Delegates are advised to take out insurances against loss, accidents or damage that could occur during the congress. Verbal agreements will not be binding unless they are confirmed in writing.

Internet Connections

Free wireless will be available in the whole conference area of the Henry Ford Bau. Login details are clearly indicated on-site.

INFORMATION FROM A TO Z



Liability Disclaimer

The organisers cannot be held liable for any hindrance or disruption of congress proceedings arising from political, social or economic events or any other unforeseen incidents beyond their control. The organisers will not accept liability for any personal injuries sustained or for loss or damage to property belonging to congress delegates, either during or as a result of the congress or during all events. Registration of a delegate entails acceptance of these conditions.

No-smoking Policy

Smoking is strictly prohibited during all meetings and sessions and in exhibition area at all times.

Posters

Scientific posters will be displayed as wall print posters in a dedicated space within in the exhibition and poster area. Authors are requested to stay in front of their work during the poster session. Please find more information on page 40.

Photography, Audio, Video and Mobile Phone Policy

Audio, photo and video recording by any device (e.g. cameras, laptops, PDAs, mobile phones, watches) is strictly prohibited during all oral and poster sessions, unless prior permission is obtained from the congress organizer. Use of mobile phones is strictly prohibited during scientific sessions. Mobile phones must be switched off while attending sessions.

Programme Changes

The organiser reserves the right to make changes if necessary. No full or partial refunds are made to the attendees in the event of cancellations or other changes in the programme. Please note that changes will be posted on screens at the entrance of the session halls. Delegates will be informed about changes.

INFORMATION FROM A TO Z

Registration

Registration is valid only if the complete fee and charges for other services have been paid in full. Registration on-site is possible during the entire congress within registration desk opening hours. Only credit cards and cash payment will be accepted for on-site registration. Valid proof of status must be presented on-site when registering at lower rates.

Registration Fees

Late/on-site fees	
Regular	€ 775
Student*	€ 455
Reduced (Least Developed Countries)	€ 575
Accompanying Person	€ 200
Day Ticket	€ 320

* Proof of current status needs to be provided along with the registration.

Registration Fee for Delegates Covers

Admission to all scientific sessions, poster exhibition, collection of abstracts, congress bag, tea and coffee breaks, opening ceremony, welcome reception, admission to exhibition and poster exhibition.

Registration Fee for Accompanying Persons Covers

Admission to the opening ceremony, get-together and admission to exhibition and poster exhibition.

Social Events & Meetings

Get-Together

The Get-Together will take place on Monday, 3rd September at 18:00 in the Exhibition. All delegates are invited to attend.

Poster and Networking Evening

On Tuesday, 4th September a poster and networking evening will take place at 17:30 in the poster area. All delegates are invited to attend.

IJFM Editorial Board Meeting

The International Journal of Food Microbiology (IJFM) Editorial Board Meeting will take place on Tuesday, 4th September, 17:30–19:30 (Room: Hörsaal A). The attendance is by invitation only!

National Delegate Meeting

The National Delegate Meeting will take place on Wednesday, 5th September from 17:30 (Room: Hörsaal A). The attendance is by invitation only.

Conference Dinner

The Conference Dinner will take place on Wednesday, 5th September from 19:00–22:00 at the Käfer Restaurant (Address: Deutscher Bundestag, Platz der Republik 1, 11011 Berlin). For the conference dinner a ticket is required.

INFORMATION FROM A TO Z

Registration Desk

The registration desk is situated in the foyer on the ground floor.

Opening Hours

Monday, 3rd September	14:00–18:30
Tuesday, 4th September	08:00–18:00
Wednesday, 5th September	08:30–18:00
Thursday, 6th September	08:30–13:30

Speaker's Preview Room

The speaker's preview room is located in the Konferenzraum 1 on the first floor. Speakers are requested to hand in their presentations at least 2 hours before their talk. Speakers having a presentation during the first time slot in the morning are asked to hand in their slides the day before. Please do not bring a laptop or other media devices to the session room.

Opening Hours

Monday, 3rd September	14:00–16:00
Tuesday, 4th September	08:00–16:00
Wednesday, 5th September	08:00–16:00
Thursday, 6th September	08:00–11:00

Time Zone

Berlin belongs to the Central European Time Zone (GMT+1).

Tipping

In many areas such as gastronomy, in taxis, at hairdressers, at service stations, tipping is traditionally expected. Usually, the tip amounts to about 5 to 10%, according to the degree of your satisfaction with the service rendered.

Scientific Programme

Monday, 3rd September

Media Partner



LABORJOURNAL



SCIENTIFIC PROGRAMME | Monday 3rd September 2018

Plenary

Parallel Session C

Workshop

Various

FoodMicro

Parallel Session A

Parallel Session D

Industry

Workshop

	Audimax	Hörsaal A	Hörsaal B	Hörsaal C	Konferenzraum 2	Konferenzraum 3	Senatssaal
09:00			09:00–15:00	09:00–10:45			
10:00			3rd FMTGN Symposium "Food Microbiology Education in Practice"	ICPMF Predictive Microbiology Software Fair at FoodMicro 2018			
11:00	11:00–14:20				10:45–13:00	11:00–13:00	10:45–13:00
12:00	ICFMH Workshop on Foodborne Microbial Toxins				ICPMF Predictive Microbiology Software Fair at FoodMicro 2018	Closed meeting of IUMS Subcommittee on <i>Bifidobacterium</i> , <i>Lactobacillus</i> and Related Organisms (by invitation)	ICPMF Predictive Microbiology Software Fair at FoodMicro 2018
13:00		12:30–16:00					
14:00		ICFMH Workshop Deveolping Countries				14:30–16:00	
15:00						Modern Approach of LAB Identification and Conservation	Speaker's Preview Room Konferenzraum 1
16:00	16:00–18:00						Industrial Exhibition and Poster Exhibition Foyer
17:00	Opening Ceremony						
18:00		18:00–20:00					
		Get-Together in the Exhibition					

09:00–13:00	Workshop
Room: Hörsaal C	ICPMF Predictive Microbiology Software Fair at FoodMicro 2018
09:00–09:10	Introduction with info on ICPMF <i>Mariem Ellouze, Lausanne (Switzerland)</i>
09:10–09:55	Presentations of new software developments
	FDA-iRISK <i>Yuhuan Chen, College Park (USA)</i>
	FSSP <i>Paw Dalgaard, Lyngby (Denmark)</i>
	Sym'Previous <i>Yvan Le Marc, Quimper (France)</i>
09:55–10:15	Flash presentations
	DMRI-Predict <i>Anette Granly Koch, Taastrup (Denmark)</i>
	GROPIN <i>Panagiotis N. Skandamis, Athens (Greece)</i>
	MicroHibro <i>Fernando Perez Rodriguez, Cordoba (Spain)</i>
	Process Temperature and Time Predictor <i>Tina Beck Hansen, Lyngby (Denmark)</i>
	RAKIP <i>Matthias Filter, Berlin (Germany)</i>
	Startec <i>Taran Skjerdal, Oslo (Norway)</i>
10:15–10:20	Sign-up for hand-on demonstrations
10:20–10:40	Break with refreshments sponsored by ICFMH
10:45–13:00	Hands on demonstrations (Rooms: Senatssaal, Konferenzraum 2)

09:00–15:00	Workshop
Room: Hörsaal B	3rd FMTGN Symposium “Food Microbiology Education in Practice”
08:30–09:00	Introduction to the 3rd symposia “Food microbiology Education in Practice” <i>by the WPAEFM Chair</i>
	Education and training in food microbiology; current challenges and constraints <i>Peter Raspor, Ljubljana (Slovenia)</i>
09:00–10:20	State of the art in food microbiology education
Chairs	Weihuan Fang, Hangzhou (China) Peter Raspor, Ljubljana (Slovenia)
	Present scenario and realistic constraints of food microbiology education in India <i>Keshab Chandra Mondal, Midnapore (India)</i>
	The training system in food and sanitary safety in the Senegalese institutions, Senegal <i>Mady Cisse, Dakar (Senegal)</i>
	Teaching food microbiology at Moscow State University, Russia <i>Lidia Stoyanova, Moscow (Russian Federation)</i>
	Improving food safety management for small and medium enterprises in a developing country: Transferring knowledge and best practices through food microbiology education, Philippines <i>Alonzo A. Gabriel, Quezon City (Philippines)</i>
09:00–10:20	System concepts in food microbiology education
Chairs	Luca Cocolin, Turin (Italy) Peter Raspor, Ljubljana (Slovenia)
	From basic individual experiments to designing integrated laboratory analyses for a better understanding of microbial activity in practice, Turkey <i>Dilek Heperkan, Istanbul (Turkey)</i>
	Molecular microbiology facilities: Impact on microbiology training in sub Saharan Africa countries, Nigeria <i>Adina Adewale Olusegun, Abeokuta (Nigeria)</i>

SCIENTIFIC PROGRAMME | Monday 3rd September 2018

13:00–14:20		Newly introduced food microbiology module at University of Belgrade – Faculty of Agriculture, Serbia <i>Dragoslava Radin, Belgrade (Serbia)</i>
		Biosafety challenges in students' dairy microbiology laboratories, Egypt <i>Fouad Elshaghabee, Giza (Egypt)</i>
14:35–15:55		Good food microbiology education practices and their realisation
	Chairs	Sonja Smole Možina, Ljubljana (Slovenia) Peter Raspor, Ljubljana (Slovenia)
		The update concepts in food microbiology education: An introduction of knowledge and skills for predictive microbiology and microbiological risk assessment in foods, Slovakia <i>Lubomír Valík, Bratislava (Slovakia)</i>
		Food microbiology training in Brazil – experiences with educational practices for undergraduate students from different majors, Brazil <i>Uelinton Manoel Pinto, São Paulo (Brazil)</i>
16:00–17:00		The role of the laboratory in undergraduate food microbiology education today, Australia <i>Prue Bramwell, Bundoora (Australia)</i>
		Good education practice: Use of web-based database for HACCPsx planning, Japan <i>Shigenobu Koseki, Sapporo (Japan)</i>
		Food microbiology and future
	Chairs	Uelinton Manoel Pinto, São Paulo (Brazil) Peter Raspor, Ljubljana (Slovenia)
		Teaching food microbiology in the non-university education, Poland <i>Iwona Gientka, Warsaw (Poland)</i>
		Food microbiology education at university level in the future, Greece <i>George-John Nychas, Athens (Greece)</i>
		Closing Words
	Chair	Peter Raspor, Ljubljana (Slovenia)

SCIENTIFIC PROGRAMME | Monday 3rd September 2018

11:00–14:20		Workshop
	Room: Audimax	ICFMH Workshop on Foodborne Microbial Toxins
	11:00–11:40	New insights into <i>Clostridium perfringens</i> enterotoxin and <i>Clostridium perfringens</i> food poisoning <i>Bruce A. McClane, Pittsburgh (USA)</i>
	11:40–12:20	Analysis of toxins of LEE-negative Shiga toxin-producing <i>E. coli</i> <i>Herbert Schmidt, Stuttgart (Germany)</i>
12:20–13:00		A tool box for food intoxication outbreak characterization <i>Jacques Antoine Hennekinne, Paris (France)</i>
	13:00–13:40	Mitochondrial dysfunction caused by <i>Bacillus cereus</i> cereulide in Caco-2 and HepG2 cells as an input to dose-response modeling in risk assessment <i>Andreja Rajkovic, Ghent (Belgium)</i>
11:00–13:00		Workshop
	Room: Konferenzraum 3	Closed meeting of IUMS Subcommittee on <i>Bifidobacterium</i>, <i>Lactobacillus</i> and Related Organisms (by invitation)
12:30–16:00		Workshop
	Room: Hörsaal A	ICFMH Workshop for Developing Countries
		Chairs Wei-huan Fang, Zhejiang (China) Mogens Jakobsen, Copenhagen (Denmark)
	12:30–13:00	Microbial safety of fresh produce in seven African countries <i>Sylvain Deley Dabadé, Jericho Cotonou (Benin)</i>
13:00–13:30		Food safety priorities in Myanmar <i>Swe Swe Win, Rangun (Myanmar)</i>
	13:30–14:00	Microbial food safety control approaches in Brazil with special consideration on integrated surveillance and pathogen reduction along the food chain <i>Luis Augusto Nero, Viçosa (Brazil)</i>
14:00–14:30		Antimicrobial resistance in lactic acid bacteria and <i>Staphylococcus</i> from African traditional fermented foods <i>Irene Ouoba, London (United Kingdom)</i>

SCIENTIFIC PROGRAMME | Monday 3rd September 2018

14:30–14:50	Coffee Break
14:50–15:20	Use of phages for food safety and minimizing drug use in food animal production systems as means of fighting against antimicrobial drug resistance <i>Jesca Nakavuma, Kampala (Uganda)</i>
15:20–15:45	Discussion for possible collaboration and closing remarks

14:30–16:00
Workshop

 Room:
Konferenzraum 3

Modern Approach of Lactic Acid Bacteria (LAB) Identification and Conservation

14:30–15:00	Do androids dream of electric sheep? Do systematists dream of digital protologues? <i>Iain Sutcliffe, Newcastle (United Kingdom)</i>
15:00–15:30	From phylogenomics to taxonomy: The case of genus <i>Lactobacillus</i> <i>Giovanna Felis, Verona (Italy)</i>
15:30–16:00	Applied taxonomy in an industrial microbial setting <i>Elke Bockmann, Hørsholm (Denmark)</i>

16:00–18:00
Opening Ceremony

Chairs	Herbert Schmidt, Stuttgart (Germany) Thomas Alter, Berlin (Germany) Barbara Becker, Lemgo (Germany)
16:00–16:15	Opening remarks from the congress president <i>Herbert Schmidt, Stuttgart (Germany)</i>
16:15–16:30	Opening remarks from the President of ICFMH <i>Wilhelm Holzapfel, Pohang-Si (Republic of Korea)</i>
16:30–17:15	KN01 Food is central to one health <i>Lothar H. Wieler, Berlin (Germany)</i>
17:15–18:00	KN02 Why to be serious about <i>Bacillus cereus</i> ? <i>Monika Ehling-Schulz, Vienna (Austria)</i>

18:00
Get-Together in the Exhibition

Scientific Programme

Tuesday, 4th September

SCIENTIFIC PROGRAMME | Tuesday 4th September 2018

	Audimax	Hörsaal A	
09:00	09:00–10:40		
10:00	Plenary Session A/B		
11:00	Coffee Break		
11:30–12:35	11:30–12:35		
12:00	Parallel Session A	Parallel Session B	
13:00	Lunch Break		
14:00	14:00–15:00	14:00–15:00	
15:00	Parallel Session A	Parallel Session B	
15:00	Coffee Break	15:00–15:45	
16:00	16:00–17:20	16:00–17:20	
17:00	Parallel Session A	Parallel Session B	
17:30–19:00	17:30–19:00	17:30–19:30	
18:00	Poster and Networking Evening	IJFM Editorial Board Meeting	

Speaker's Preview Room

Konferenzraum 1

Industrial Exhibition and Poster Exhibition

Foyer

SCIENTIFIC PROGRAMME | Tuesday 4th September 2018

09:00–10:40	Plenary Session A/B
Room: Audimax	Chairs Pier Sandro Cocconcelli, Piacenza (Italy) Monika Ehling-Schulz, Vienna (Austria)
09:00–09:40	KN03 Untangling <i>Lactobacillus</i> in foods from strain diversity to human health <i>Maria L. Marco, Davis (USA)</i>
09:40–10:10	K1 Insight into farmhouse PDO cheese primary production environment to reconcile sanitary control and microbial ecosystems <i>Céline Delbès, Aurillac (France)</i>
10:10–10:40	K2 Inter- and intra-species interactions in wine fermentations <i>Kalliopi Rantsiou, Turin (Italy)</i>
10:40–11:30	Coffee Break and Poster Walk
11:30–12:35	Parallel Session A
Room: Audimax	Chairs Rolf Bauerfeind, Giessen (Germany) Antonio Galvez, Jaen (Spain)
11:30–11:35	Presentation of the best poster for the topic A
11:35–11:55	O1.1. "House" microbiota in a cold smoked salmon processing environment: A potential spoilage source <i>Aurelien Maillet, Nantes (France)</i>
11:55–12:15	O1.2. Diversity in microbiota of chicken skin through raw poultry processing and refrigerated storage <i>Anita Forslund, Taastrup (Denmark)</i>
12:15–12:35	O1.3. DaQu fermentation selects for heat resistant <i>Kosakonia cowanii</i> and bacilli <i>Zhiying Wang, Edmondon (Canada)</i>

Plenary

Parallel Session A

Parallel Session C

Parallel Session D

Workshop

Industry Workshop

Various

SCIENTIFIC PROGRAMME | Tuesday 4th September 2018

11:30–12:35

Parallel Session B

Room: Hörsaal A

Chairs Bernadette Franco, Sao Paulo (Brazil)
Peter Raspor, Ljubljana (Slovenia)

11:30–11:35

Presentation of the best poster for the topic B

11:35–11:55

O2.1. Intraspecific interference competition and genetic diversity in *Carnobacterium maltaromaticum*
Nancy Ramia, Vandoeuvre-lès-Nancy (France)

11:55–12:15

O2.2. Interaction of *Aspergillus flavus* and *A. parasiticus* with *Salmonella* spp. isolated from peanut
Aline Morgan von Hertwig, Campinas (Brazil)

12:15–12:35

O2.3. Study of the inhibition mechanism of the foodborne pathogen *Listeria monocytogenes* by *Lactococcus piscium* using proteomic and transcriptomic approaches
Raouf Tareb, Nantes (France)

12:35–14:00

Lunch Break and Poster Walk

14:00–15:00

Parallel Session A

Room: Audimax

Chairs Rolf Bauerfeind, Giessen (Germany)
Antonio Galvez, Jaen (Spain)

14:00–14:20

O1.4. Screening of *Staphylococcus carnosus* strains as starter cultures in raw ham fermentation
Agnes Weiss, Stuttgart (Germany)

14:20–14:40

O1.5. Dietary interventions modify the gut microbiota during pregnancy in patients with gestational diabetes mellitus (GDM)
Ilario Ferrocino, Grugliasco (Italy)

14:40–15:00

O1.6. Functional lactic acid bacteria from traditional Korean fermented food for combating obesity
Karina Arellano, Pohang Gyeongbuk (Republic of Korea)

SCIENTIFIC PROGRAMME | Tuesday 4th September 2018

14:00–15:00

Parallel Session B

Room: Hörsaal A

Chairs Bernadette Franco, Sao Paulo (Brazil)
Peter Raspor, Ljubljana (Slovenia)

14:00–14:20

O2.4. Ecology of *Salmonella* and antimicrobial resistance in a pig slaughterhouse
Arnaud Bridier, Fougères (France)

14:20–14:40

O2.5. Deterministic heterogeneity drives differential inactivation dynamics within clonal populations of foodborne pathogens
Abram Aertsen, Leuven (Belgium)

14:40–15:00

O2.6. Increased content of non-fatty acid lipids modulates membrane fluidity in food pathogens and food spoilage microorganisms at low temperatures
Waldemar Seel, Bonn (Germany)

15:00–15:45

Industry Workshop supported by BIOTECON Diagnostics

Room: Hörsaal A

Virus detection in food
Olaf Degen, Potsdam (Germany)

15:00–16:00

Coffee Break and Poster Walk

16:00–17:20

Parallel Session A

Room: Audimax

Chairs Wilhelm Holzapfel, Pohang-Si (Republic of Korea)
Vassilis ValDRAMIDIS, Msida (Malta)

16:00–16:20

O1.7. Internalisation of *Escherichia coli* O104:H4 into the roots of lettuce plants grown in different soil types
Kristina Eissenberger, Stuttgart (Germany)

16:20–16:40

O1.8. Genotyping, virulence and antimicrobial resistance of methicillin-resistance *Staphylococcus aureus* isolates from two municipal abattoirs in Nigeria
Ismail Odetokun, Ilorin (Nigeria)

16:40–17:00

O1.9. Variation of bacterial load on pacific oyster (*Crassostrea gigas*): Influence of seasons and differences between body compartments and harvesting waters
Nânci Ferreira, Matosinhos (Portugal)

17:00–17:20

O1.10. Stress tolerant biofouling communities on RO membranes used for treatment of whey water in a dairy industry
Eirini Vitzilaïou, Copenhagen (Denmark)

SCIENTIFIC PROGRAMME | Tuesday 4th September 2018

16:00–17:20
Parallel Session B

Room: Hörsaal A

 Chairs Andreja Rajkovic, Ghent (Belgium)
 Agnes Weiss, Stuttgart (Germany)

16:00–16:20

 O2.7. Natural encapsulation of beneficial probiotic bacteria in extracellular matrix from biofilm-forming *Bacillus subtilis*
Moshe Shemesh, Rishon LeZion (Israel)

16:20–16:40

 O2.8. Improving bacterial spoilage prediction by multi-omic analyses and statistical modeling of metabolic activities among synthetic communities
Stéphane Chaillou, Jouy en Josas (France)

16:40–17:00

 O2.9. The surface smear microbiome of red-smear cheese and its role in the development of defective smear after vacuum film pre-packaging
Markus Schuppler, Zurich (Switzerland)

17:00–17:20

 O2.10. Viability and physiological responses of yeasts exposed to stress conditions of West African fermented cereal doughs
Marcel Houngbédji, Cotonou (Benin)
17:30–19:30
International Journal of Food Microbiology Editorial Board Meeting

Room: Hörsaal A

(by invitation)

17:30
Poster and Networking Evening

Poster Area

Scientific Programme

Wednesday, 5th September

SCIENTIFIC PROGRAMME | Wednesday 5th September 2018

	Audimax	Hörsaal A	
09:00	09:00–10:40		
10:00	Plenary Session C/D		
11:00	Coffee Break		
12:00	11:30–12:35 Parallel Session C	11:30–12:35 Parallel Session D	Speaker's Preview Room Konferenzraum 1
13:00	Lunch Break		Industrial Exhibition and Poster Exhibition Foyer
14:00	14:00–15:00 Parallel Session C	14:00–15:00 Parallel Session D	
15:00	Coffee Break	15:00–15:45 Industry Workshop 3M	
16:00	16:00–17:20 Parallel Session C	16:00–17:20 Parallel Session D	
17:00		17:30–18:30	
18:00		National Delegate Meeting	
19:00	Conference Dinner (Käfer Restaurant)		

SCIENTIFIC PROGRAMME | Wednesday 5th September 2018

09:00–10:40	Plenary Session C/D
Room: Audimax	Chairs Elke Arendt, Cork (Ireland) Fernando Pérez-Rodríguez, Cordoba (Spain)
09:00–09:40	KN04 Individual cell-based food microbiology: Insights into a “noisy” world <i>Kostas Koutsoumanis, Thessaloniki (Greece)</i>
09:40–10:10	K3 Extensive biodiversity of raw milk microbiota analyzed by amplicon sequencing and cultivation – Impact of methodology and library preparation <i>Mareike Wenning, Freising (Germany)</i>
10:10–10:40	K4 Next generation bacteriophages: Novel tools for food microbiology <i>Martin J. Loessner, Zurich (Switzerland)</i>
10:40–11:30	Coffee Break and Poster Walk
11:30–12:35	Parallel Session C
Room: Audimax	Chairs Luca Coccolin, Turin (Italy) Sophia Johler, Zurich (Switzerland)
11:30–11:35	Presentation of the best poster for the topic C
11:35–11:55	O3.1. Limits of detection of next-generation sequencing in food microbiology <i>Erin Lewis, Newcastle upon Tyne (United Kingdom)</i>
11:55–12:15	O3.2. Quick genome analysis using TORMES <i>Narciso M. Quijada, Valladolid (Spain)</i>
12:15–12:35	O3.3. An information technology based platform for food safety and quality management systems <i>George Nychas, Athens (Greece)</i>

Plenary	Parallel Session C	Workshop	Various
Parallel Session A	Parallel Session D	Industry Workshop	

11:30–12:35**Parallel Session D**

Room: Hörsaal A

Chairs Siegfried Scherer, Freising (Germany)
Karsten Nöckler, Berlin (Germany)

11:30–11:35

Presentation of the best poster for the topic D

11:35–11:55

O4.1. The synergistic effect of combining low and high radio frequency electric fields on microbial inactivation of *Escherichia coli* in saline water and fruit juices
Adel Rezaeimotlagh, Sydney (Australia)

11:55–12:15

O4.2. Identification of novel genes involved in high hydrostatic pressure resistance of *Escherichia coli*
Elisa Gayán, Leuven (Belgium)

12:15–12:35

O4.3. How to design heat treatment regimes in a variable world: Is the average microbial resistance, the 95th percentile, or the 99th percentile the best target?
Marcel H. Zwietering, Wageningen (Netherlands)

12:35–14:00**Lunch Break and Poster Walk****14:00–15:00****Parallel Session C**

Room: Audimax

Chairs Luca Cocolin, Turin (Italy)
Sophia Johler, Zurich (Switzerland)

14:00–14:20

O3.4. Rethinking the *Bacillus cereus* group in the age of whole-genome sequencing: Novel insights into phylogenetic topology, taxonomy, and virulence potential
Laura M. Carroll, Ithaca (United States)

14:20–14:40

O3.5. Towards the discrimination of closely related species from *Bacillus cereus* group using MALDI-TOF MS proteomic profiles – Or how to find a needle in a haystack!
Florence Postollec, Quimper (France)

14:40–15:00

O3.6. Molecular typing of *Listeria monocytogenes* in isolates from foodstuffs and food-processing plants in Germany
Stefanie Lüth, Berlin (Germany)

14:00–15:00**Parallel Session D**

Room: Hörsaal A

Chairs Siegfried Scherer, Freising (Germany)
Karsten Nöckler, Berlin (Germany)

14:00–14:20

O4.4. Microbiota analysis to reveal temperature abuse of fresh pork
Tasja Buschhardt, Kongens Lyngby (Denmark)

14:20–14:40

O4.5. Effect of pluck set removal techniques during slaughter on pig carcass contamination with hygiene indicator bacteria, ESBL/AmpC-producing *E. coli*, *Salmonella* and *Yersinia enterocolitica*
Wauter Biasino, Gent (Belgium)

14:40–15:00

O4.6. Cultivation-independent quantification of thermotolerant *Campylobacter*
Ewa Pacholewicz, Berlin (Germany)

15:00–15:45**Industry Workshop supported by 3M**

Room: Hörsaal A

New technologies and approaches to improve pathogen environmental monitoring programs
Martin Wiedmann, New York (USA)

15:00–16:00**Coffee Break and Poster Walk****16:00–17:20****Parallel Session C**

Room: Audimax

Chairs Mareike Wenning, Freising (Germany)
Herbert Schmidt, Stuttgart (Germany)

16:00–16:20

O3.7. Deep metatranscriptomic sequencing indicates stable microbial community across seasons and suppliers for protein meal factory ingredient
Niina Haiminen, Yorktown Heights (United States)

16:20–16:40

O3.8. Microbial diversity and functional diversity in low-temperature Daqu microbial community revealed by metagenomics
Yi Fan, Beijing (China)

16:40–17:00

O3.9. Characterization of new food species and potential symbiotic interactions by metagenomics
Pierre Renault, Jouy-en-Josas (France)

17:00–17:20

O3.10. Halophilic and halotolerant bacteria: From environment to cheese
Bedis Dridi, Jouy-en-Josas (France)

SCIENTIFIC PROGRAMME | Wednesday 5th September 2018

16:00–17:20
Parallel Session D

Room: Hörsaal A

 Chairs Thomas Alter, Berlin (Germany)
Chris Michiels, Leuven (Belgium)

16:00–16:20

 O4.7. *Clostridium botulinum* – New extensive cardinal parameter growth and growth boundary model for salt-reduced lightly preserved seafood
Ioulia Koukou, Kongens Lyngby (Denmark)

16:20–16:40

 O4.8. Population genetic structure of *Listeria monocytogenes* strains isolated from the pig and pork meat production chain in France
Benjamin Félix, Maisons-Alfort (France)

16:40–17:00

 O4.9. Lactic acid bacteria producing anti-fungal compounds: From plant protection to cereal product
Elke Arendt, Cork (Ireland)

17:00–17:20

 O4.10. Harnessing environmental biocontrol lactic acid bacteria for fresh produce safety
Mark Turner, Brisbane (Australia)
17:30–18:30
National Delegate Meeting

Room: Hörsaal A

(open to ICFMH National Delegates)
19:00–22:00
Conference Dinner

Käfer Restaurant

 Deutscher Bundestag
Platz der Republik 1
11011 Berlin

For the conference dinner a ticket is required.

Scientific Programme

Thursday, 6th September

SCIENTIFIC PROGRAMME | Thursday 6th September 2018

	Audimax	Hörsaal A	
08:00			
09:00	09:00–10:40		
10:00	Plenary Session E		
11:00	Coffee Break		
12:00	11:30–12:35 Parallel Session E.1.	11:30–12:30 Parallel Session E.2.	
13:00	12:35 Conclusions and Closing Ceremony		

Speaker's Preview Room
Konferenzraum 1Industrial Exhibition and Poster Exhibition
Foyer

SCIENTIFIC PROGRAMME | Thursday 6th September 2018

09:00–10:40	Plenary Session E
Room: Audimax	Chairs Mickaël Desvaux, Clermont-Ferrand (France) Martin J. Loessner, Zurich (Switzerland)
09:00–09:40	KN05 Foodborne cryptosporidiosis and giardiasis – Current and future challenges <i>Una Ryan, Perth (Australia)</i>
09:40–10:10	K5 Contamination of meat by <i>Escherichia coli</i> O157:H7: Characterisation of the bacterial cell interactions with the different skeletal muscle types, subtypes of myofibers and extracellular matrix components <i>Mickaël Desvaux, Clermont-Ferrand (France)</i>
10:10–10:40	K6 RAKIP: Resources for harmonized annotation and efficient exchange of risk assessment models <i>Matthias Filter, Berlin (Germany)</i>
10:40–11:30	Coffee Break and Poster Walk
11:30–12:35	Parallel Session E
Room: Audimax	Chairs Mickaël Desvaux, Clermont-Ferrand (France) Martin J. Loessner, Zurich (Switzerland)
11:30–11:35	Presentation of the best poster for the topic E
11:35–11:55	O5.1. Cold adaptation of <i>Bacillus cereus</i> : What happens during the lag phase? <i>Marina Francais, Avignon (France)</i>
11:55–12:15	O5.2. Differential diagnostics of enteropathogenic <i>Bacillus</i> <i>cereus</i> based on marker proteins <i>Markus Kranzler, Vienna (Austria)</i>
12:15–12:35	O5.3. Phenotypic microarray analysis reveals variations in carbon source utilization and stress resistance profiles among selected clinical and food related <i>Listeria</i> <i>monocytogenes</i> strains <i>Francis Muchaamba, Zurich (Switzerland)</i>

SCIENTIFIC PROGRAMME | Thursday 6th September 2018

11:30–12:30

Room: Hörsaal A

Parallel Session E

 Chairs Règeine Talon, Clermont-Ferrand (France)
 Una Ryan, Perth (Australia)

11:30–11:50

 O6.1. Tracing back multidrug-resistant bacteria in fresh herb production: From chive to source through the irrigation water chain
Maria-Theresia Stergiou, Wädenswil (Switzerland)

11:50–12:10

 O6.2. Prevalence of mycotoxins in selected Nigerian fermented foods
Adewale Obadina, Abeokuta (Nigeria)

12:10–12:30

 O6.3. Bacteriophage-encoded tail fibers for improved detection of pathogenic bacteria
Matthew Dunne, Zurich (Switzerland)
12:35

Room: Audimax

Conclusion and Closing Ceremony

 Announcement of the FoodMicro 2018 Poster Award competition by ICFMH
Larry R. Beuchat, Griffin (USA)

Scientific Programme

Poster Exhibition



POSTER EXHIBITION

Poster Information

All posters are on display in the exhibition area. Poster presenters are kindly ask to be present at their posters during the first coffee breaks for questions as follows:

- Tuesday 4th September: Topic A and B
- Wednesday 5th September: Topic C and D
- Thursday 6th September: Topic E

Poster Set-up and Removal

Posters should be mounted on Monday, 3rd September 2018 from 14:00 and will remain accessible to all attendees until Thursday, 6th September until 14:00. Please note that posters not taken down cannot be stored and will be disposed of. Posters can be fixed on the poster board only with poster stripes which will be provided from the organiser.

Best Poster Abstract

The abstract reviewer have selected the best poster abstract of each topic. The poster presenter will hold a short presentation in the first parallel session.

Poster and Networking Evening

On Tuesday, 4th September a poster and networking evening will take place at 17:30 in the poster area.

Poster Topics

Topic A	
Exploring biodiversity in microbial ecosystems along the food chain.....	41
Topic B	
State of the art techniques for the analysis of biodiversity and microbial interactions of foodborne microbes.....	51
Topic C	
State of the art techniques for the analysis of biodiversity and microbial interactions of foodborne microbes.....	54
Topic D	
Impact of interventions during food production on microbial biodiversity.....	56
Topic E	
Microbiological spotlights.....	67
3rd FMTGN Symposium	
Food microbiology education in practice.....	82

POSTER EXHIBITION

Topic A	Exploring biodiversity in microbial ecosystems along the food chain
P1.1	Genetic diversity and population structure of <i>Lactobacillus plantarum</i> – The predominant core microbiota of traditional spontaneously fermented bamboo shoot <i>Romi W., Ahmed G., Jeyaram K.</i>
P1.2	Inactivation of human pathogenic bacteria by food materials extracted from cultivated and natural plant flora collected from Palestine <i>Sawalha H., El-Khaseeb S.</i>
P1.3	Influence of <i>Afzelia africana</i> ('Akparata') and <i>Mucuna flagellipes</i> ('Ukpo') on the quality of set yoghurt <i>Nwaoha I.E.</i>
P1.4	Probiotic characteristics of LAB isolated from fish products <i>Al Kalbani N., Ayyash M.</i>
P1.5	Tracking bacterial contamination from animal reservoirs to meat during pork production by 16S rRNA gene sequencing <i>Buschhardt T., Bahl M.I., Hansen T.B., Brejnrod A.D., Al-Soud W.A., Mortensen M.S., Sørensen S.J., Aabo S.</i>
P1.6	Effect of meat plant environmental microbiota on biofilm formation and sanitizer sensitivity of <i>Salmonella</i> Typhimurium <i>Visvalingam J., Ells T., Yang X.</i>
P1.7	Selection of lactic acid bacteria as starters for the fermentation of tiger nut (<i>Cyperus esculentus</i>) milk for yoghurt production <i>Adeyemo S.</i>
P1.8	Assessment of the nutritional quality of lactic acid bacteria fermentation of tiger nut (<i>Cyperus esculentus</i>) milk for yoghurt production <i>Adeyemo S.</i>
P1.9	Viability of intestinal <i>Lactobacillus casei</i> strain in traditional Labneh <i>Elshaghabe F.M.F., El-Shafei K., El- Sayed H.S., Kassem J.M.</i>
P1.10	Development of a rapid PCR-based method to discriminate the flavour-forming <i>Macrococcus caseolyticus</i> species from related <i>Staphylococcus</i> species <i>Mazhar S., Hill C., McAuliffe O.</i>
P1.11	Microbial ecology of the biofilms presents at a pork meat industry with recurrent contamination of final products by <i>Listeria monocytogenes</i> <i>Hascoët A.-S., Ripollès Ávila C., Guerrero Navarro A.E., Martínez García M., Rodríguez Jerez J.J.</i>

POSTER EXHIBITION

- P1.12 Functional properties of yeast strains isolated from raw ewe's soft-cheese
Merchán A.V., Galván Romero A.I., Ruiz-Moyano S., Pérez-Nevado F., Córdoba M.G., Benito M.J.
- P1.13 Lactic acid bacteria and yeasts diversity in spontaneously fermented grain amaranth (*Amaranthus hybridus*) products
Isaac-Bamgboye F., Oshundahunsi O., Edema M.
- P1.14 Traceability of *Listeria monocytogenes* strains along food processing chains
Lucchini R., Pauletto M., Carraro L., Gallo M.L., Babbucci M., Farina G., Cardazzo B.
- P1.15 The effect of growth conditions on the biofilm formation of *Listeria monocytogenes*
Tomičić Z., Tomićić R., Čabarkapa I., Đuragić O., Lević J.
- P1.16 Adhesion of *Candida* spp. and *Pichia* spp. to stainless steel surfaces under various growth conditions
Tomičić R., Tomićić Z., Čabarkapa I., Raspor P.
- P1.17 Metagenomic analysis of the spoilage microbiota of Asian seafood
Lommerse G., Hoogenhuijzen T., Beekmann-Metselaar K., Sliemers O.
- P1.18 Molecular characterization of lactic acid bacteria isolated from fresh fruits and vegetables
Okolie P.I., Emerenini E.C., Afolami R.O., Akintokun A.K.
- P1.19 Specification of lactic acid bacteria and yeasts in traditional Austrian sourdoughs
Fraberger V., Lang C., Kummer C., Domig K.J.
- P1.20 Dynamics and biodiversity of bacterial and yeast communities during fermentation of cocoa beans
Mota Gutierrez J., Botta C., Ferrocino I., Giordano M., Bertolino M., Dolci P., Cannoni M., Coccolin L.
- P1.21 Myopathies of broiler chickens breasts affect microbial targets and shelf life
Fasolato L., Cardazzo B., Trocino A., Gratta F., Balzan S., Carraro L., Fontana F., Novelli E.
- P1.22 Microbiological quality of sea urchin *Paracentrotus lividus* – Influence of harvesting waters contamination and potential as antimicrobial resistance vehicles
Ferreira N., Inácio Â.S., Valente L., Costa P.

POSTER EXHIBITION

- P1.23 Effect of temperature treatment on postharvest quality of the cherry tomato (*Lycopersicon esculentum* var. *cerasiforme*)
Park K.M., Koo M., Park K.J., Jeong M.
- P1.24 Cabbage to sauerkraut: Characterization of bacterial ecosystem dynamics throughout the natural fermentation
Fougy L., Hézard B., Desmonts M.-H.
- P1.25 *Enterobacteriaceae* in the production chain of organic lettuce (*Lactuca sativa* L.) grown in Sao Paulo, Brazil
Silva M.B.R., Maffei D.F., Moreira D.A., Dias M., Mendes M.A., Franco B.D.G.M.
- P1.26 Biodiversity of cheese-damaging clostridia in milk and cheese
Brändle J., Küller F., Kneifel W., Domig K.J.
- P1.27 Microbiological ecology of millets sourdough
Olugbile A.O., Obadina A.O., Omemu A.M., Adebawale A.A., Gomes A.S., Okolie P.I., Adeniran O.E., Olatunde O.O., Njobeh P.B.
- P1.28 Quantifying LAB populations in raw milk and dairy products through a Real Time PCR assay
Filipello V., Benevenia R., Finazzi G., Zanardi G., Bertasi B.
- P1.29 The effect of different dry ageing processes on spoilage microbiota of beef
Silva A., Silva F., Prestes F., Pflanzner S., Nascimento M.
- P1.30 A survey of the microbiota associated with ready-to-eat mixed salads from field to retail
Kabisch J., Fiedler G., Böhnlein C., Brinks E., Franz C.
- P1.31 Biodiversity and microbial interactions of predominant bacterial taxa from high bacterial count raw cow's milk from the bulk tank
Hahne J., Isele D., Berning J., Lipski A.
- P1.32 Effects of bacteriocin AS-48 and high hydrostatic pressure on microbial load and bacterial diversity of refrigerated vegetable cream
Lucas R., Grande Burgos M.J., Pérez Pulido R., Galvez A.
- P1.33 Diversity and biotechnological potential of yeast isolates from kefir
Gientka I., Bzducha-Wróbel A., Kieliszek M., Synowiec A., Gniewosz M., Błażej S.
- P1.34 Brazilian artisanal cheeses: A source of lactic acid bacteria with biotechnological and biopreservative properties
Margalho L.P., Kamimura B.A., Silva C.E., Abreu J., Piran M.V.F., Feliciano M., Lanza V.X., Sant'Ana A.D.S.

POSTER EXHIBITION

- P1.35 Assessment of probiotic potential of wild lactic acid bacteria isolated from Brazilian artisanal cheeses
Margalho L.P., Kamimura B.A., Silva C.E., Abreu J., Piran M.V.F., Lanza V.X., Sant'Ana A.D.S.
- P1.36 Persistent spore formers constitute a widespread phenomenon in dairy food production lines
Dettling A., Doll E.V., Scherer S., Wenning M.
- P1.37 Utilisation of DNA sequencing to investigate the dynamic dairy microbiota from farm bulk tank milk to milk powder
McHugh A.J., Feehily C., Gleeson D., Hill C., Cotter P.D.
- P1.38 Characterisation of microbial isolates of soak-water of "ofada" rice
Adeniran O., Atanda O., Obadina A., Bakare A., Lo M.
- P1.39 Microbiological characterization of Salame Piemonte IGP
Franciosa I., Alessandria V., Dolci P., Rantsiou K., Coccolin L.
- P1.40 Identification and probiotic characterization of *Lactobacillus* Isolated from water buffalo's dairy products
Taylan G., Zorba N.N.
- P1.41 Do *in vitro* bacterial cell surface properties translate to probiotic *in vivo* applications?
Adewumi G.
- P1.42 The role of lactic acid bacteria in Indonesian indigenous fermented foods: Current status
Wijaya A., Widowati T.W., Hamzah B.
- P1.43 A pilot study of the role of corn dextrin and milk peptides supplementation on faecal microbiota in healthy adults
Modesto M., Di Paola M., Quagliarello A., Sansosti C., Cavani L., Prati G.M., Fornari F., De Filippo C., Mattarelli P.
- P1.44 Understanding the phylogenetic structure of silage microbial communities and its impact on raw cow milk microbiota in dairy farms
Kennang Ouamba A.J., Gagnon M., Chouinard Y.P., LaPointe G., Roy D.
- P1.45 Microbiological characterization of "innovative" alheiras produced in Portugal
Moreira I., Teixeira P., Albano H., Barbosa J.
- P1.46 Induced fermentation of natural black Kalamata olives by selected strains of yeasts with technological and probiotic traits
Bonatsou S., Panteri I., Kerkezou S., Nychas G.-J., Panagou E.
- P1.47 Development of a predictive growth model for seasonal and geographical comparison of microbial ecology in two Irish bakeries
Lamba S., Dechamma M.M., Tiwari B.K., Fanning S., Scannell A.G.M.

POSTER EXHIBITION

- P1.48 Pasture feeding of dairy cows improve the milk and cheese microbiota
Carafa I., Castro Navarro I., Saha S., Bittante G., Tuohy K., Franciosi E.
- P1.49 Application of *Lactobacillus rhamnosus* GG in functional fermented maize products
Matejčeková Z., Liptáková D., Valík L.
- P1.50 Antimicrobial, antioxydant, and dental anticaries characteristics of marshmallow with betel of chew extract addition
Pambayun R., Verawaty E., Widowati T., Santoso B., Puspa Dewi S.R.
- P1.51 Effect of a traditional jaggery based distilled liquor (Chulai) on the gut bacterial profile and fecal metabolites of the tea-tribal population of Assam (India)
Thakur R., Dehingia M., Talukdar N.C., Khan M.
- P1.52 Examination of microbiological activities in an Austrian beet sugar factory
Kohout C.K., Ukowitz C., Zitz U., Emerstorfer F., Hein W., Kneifel W., Domig K.J.
- P1.53 Microbial quality and mineral proximate composition of Wara, African soft cheese, produced from goat milk using different unconventional coagulants
Oyetayo O.V., Ogunlade O.A.
- P1.54 Foodresistome: Meeting the need to evaluate a bacterial DNA extraction protocol from a rainbow trout filet
Helsens N., Calvez S., Bouju A., Rossero A., Prévost H., Magras C.
- P1.55 Suitability of commercial dairy starter cultures for fermentation of non-dairy milks
Stulova I., Kallastu A., Kriisa M., Viirard E.
- P1.56 Characterization of El-Guedid, a traditional salted/dried meat product from Algeria
Bader R., Chacornac J.-P., Talon R., Becila S., Leroy S.
- P1.57 Isolation and characterization of *Lactococcus lactis* bacteriophages from raw milk samples
Brinks E., Wagner N., Franz C.M.A.P., Neve H.
- P1.58 Selection of fast acidifying starters for rye and wheat sourdoughs
Alas M., Sumeri I., Kontram K., Sultson R., Sarand I., Viirard E.
- P1.59 How the different characteristics of an industrial production chain can influence the microbial fingerprint of cooked ham?
Zaghdoun M., Ndione M., Coeuret G., Champomier-Verges M.-C., Chaillou S.

POSTER EXHIBITION

- P1.60 Dairy farm of origin is a dominant source of background microflora in artisan cheeses from Canada
Falardeau J., Keeney K.M., Wang S.
- P1.61 Genetic engineering strategies for the bioproduction of conjugated linoleic acid from *Lactobacillus delbrueckii* subsp. *bulgaricus*
Kuhl G.C., Ruiz Mazzon R., De Dea Lindner J.
- P1.62 Development of novel biofunctional foods and total quality enhancement of traditional dairy products by suitable management of their microbial ecology - BIO TRUST
Samelis J., Argyri A., Doulgeraki A., Koukkou A.I., Skandamis P., Athanasoulas A., Pappas D., Chorianopoulos N.
- P1.63 *Staphylococcus aureus* and background microbiota of dairy samples determined by culture method and by metagenomic based on 16S rRNA
Frazílio D., Niño-Arias F.C., Souza V.M., Chaul L., Alves V.F., De Martinis E.C.P.
- P1.64 Enumeration, isolation and identification of lactic acid bacteria from the Italian traditional fermented milk "Gioddu"
Modesto M., Carminati D., Luiselli D., Corona A., Sciavilla P., Mattarelli P., Giraffa G.
- P1.66 Microbial diversity of Brazilian artisanal cheeses from different regions
Kamimura B.A., De Filippis F., Sant'Ana A.S., Ercolini D.
- P1.67 Microbiological profile of fermented cabbage juice and its change during the storage
Nastić N., Cvetković D., Ranitović A., Šumić Z., Vakula A., Tepić Horecki A., Vidović S.
- P1.68 Characterisation and determination of proteolysis within biofilms and planktonic cells of *Bacillus* isolates of dairy origin
Buys E., Elegbeleye J.
- P1.69 *Salmonella* prevalence and concentration in poultry litter from the Southern United States
Danyluk M.D., Sharma V., Chapin T.K., Schneider K.R., Dunn L.
- P1.70 Isolation and evaluation of probiotic properties of lactic acid bacteria on poultry
Zabin R., Reuben R., Roy P., Sarkar S., Jahid I.
- P1.71 Evaluation of scaling effects on microbiological and physico-chemical characteristics of raw fermented sausages
Schwendimann L., Barrett J., Blase R., Stoffers H.

POSTER EXHIBITION

- P1.72 Bacterial community composition and prevalence of antibiotic resistance in milking machine biofilms
Weber M., Göpfert B., Kuhlmann L., Savin M., Tüffers S., Lipski A.
- P1.73 Biodiversity of food borne microbes in palm wine: An African naturally fermented alcoholic beverage
Adefiranye O.
- P1.74 Microbiological quality of frozen organic chicken meats
Ciftci R., Guran H.S.
- P1.75 Austrian hard cheese production: The impact of autochthonous facility-specific microbiota
Quijada N.M., Mann E., Wagner M., Rodríguez-Lázaro D., Hernández M., Schmitz-Esser S.
- P1.76 Microbial diversity in breadsticks production as revealed by culture-dependent and culture-independent approaches
Felis G., Gatto V., Salvetti F., Martina A., Torriani S., Zorzi G., Castioni A.
- P1.77 Microbial composition of kombucha determined using amplicon and shotgun metagenomics
Arikan M., Mitchell A., Finn R.D., Gürel F.
- P1.78 Prevalence, contamination and molecular detection of virulence genes of *E. coli* O157:H7 from vended cattle milk in Kwara State, Nigeria
Ghali-Mohammed I., Odetokun I.A., Adetunji V.O., Isola T.O., Adeyemo I.A.
- P1.79 Measuring the response of *Listeria monocytogenes* single-strain biofilms to sanitisers used in ready-to-eat food processing environments using the CO₂ evolution measurement system (CEMS)
Ackermann E., Sigge G., Gouws P.
- P1.80 Occurrence of *Salmonella* spp. in backyard eggs available in Portugal and Romania
Cardoso M.J., Ferreira V., Neagu C., Dumitrascu L., Nicolau A., Teixeira P.
- P1.81 Occurrence and concentrations of mesophilic and thermophilic, aerobic and anaerobic sporeforming bacteria throughout the gelatin processing chain in different seasons
Stradiotto G.C., Chinch A.A., Sant'Ana A.S.
- P1.82 Fermentable dietary fibers differentially alter the rat gut microbiome
Bendiks Z., Guice J., Carvajal-Aldez D., Page R., Raggio A., Durham H., Marx B., Welsh D., Taylor C., Luo M., Blanchard E., Husseneder C., Martin R., Coulon D., Keenan M., Marco M.

POSTER EXHIBITION

- P1.83 Microbial diversity of Brazilian native fish during chilled and frozen storage
Baptista R.C., Ferrocino I., Pavani M., Guerreiro T.M., Catharino R.R., Cocolin L., Sant'Ana A.S.
- P1.84 Populations of mesophilic and thermophilic sporeforming bacteria and *B. cereus* during fermentation and drying of cocoa
Pereira A.P.M., Carlin F., Sant'Ana A.S.
- P1.85 Microbial diversity of the kayseri soudjouk, a fermented meat product with protected geographical indication
Metin B., Yasar Cimen S., Nazli B.
- P1.86 Utilization of *Streptococcus thermophilus* 84C and *Lactobacillus brevis* DSM 32386 as promising strains for production of GABA-enriched cheese
Carafa I., Nardin T., Larcher R., Bittante G., Stocco G., Tuohy K.M., Franciosi E.
- P1.87 Effect of olive oil polyphenol dietary supplementation on gut microbiota and on shelf life of broiler chicken breast fillets
Martino M.E., Carraro L., Trocino A.1, Balzan S., Novelli E., Cardazzo B., Fasolato L.
- P1.88 Evaluation of *Bacillus thuringiensis* strains ABTS-351 and ABTS-1857 biopesticides within a simulated gut environment
Zommick D., Herrero M., Ghyselinck J., Marzorati M., Vandevijver G., Van den Abbeele P.
- P1.89 *Lactobacillus crispatus* to produce a functional cheese as dietary strategy to improve woman wellbeing
Patrignani F., Parolin C.E., Siroli L., Mattarelli P., Vitali B., Lanciotti R.
- P1.90 Isolation and pathogenicity of some rot-causing mycoflora of irish potato (*Solanum tuberosum* L.)
Ogunleye A.O., Lawal Z.A.
- P1.91 The effect of the addition of fresh and dried starter cultures on microbiological and chemical parameters of "Chouriço", a traditional Portuguese smoked sausage
Barros D., Pinto R., Vaz Velho M., Pinheiro R., Fonseca S., Macieira A., Barbosa J., Albano H., M.M.B. Morais A., Teixeira P.
- P1.92 Exploring the microbiota from cheese brines at Danish dairies by culture-dependent and -independent techniques
Johansen P., Francke Harboe A., Kragelund Haastrup M., Castro-Mejía J.L., Kot W., Arneborg N., Jespersen L.

POSTER EXHIBITION

- P1.93 Presence of pathogenic vibrios in mediterranean mussels and grooved carpet shells collected in three coastal areas of Sardinia (Italy)
Lamon S., Mureddu A., Consolati S.G., Fois F., Agus V., Porcheddu G., Pes M., Cambule M.G., Meloni D.
- P1.94 Preliminary results on bacteriological and viral investigation combined with phytoplankton and algal biotoxins from a coastal lagoon in the western Mediterranean (Sardinia, Italy)
Mudadu A.G., Bazzoni A.M., Esposito G., Fattaccio C., Urru R., Ortu S., Mara L., Uda M.T., Arras I., Lorenzoni G., Sanna G., Marongiu E., Virgilio S., Meloni D.
- P1.95 Detection and analysis of a prophage-encoded peptidoglycan hydrolase gene in *Lactobacillus helveticus*
Moser A., Ryser L., Meile L., Irmeler S.
- P1.96 Yeast diversity in two raw milk cheese technologies twenty years apart
Callon C., Verdier-Metz I., Desserre B., Chassard C.
- P1.99 Characterisation of halotolerant and halophilic yeasts from cheese brines from Danish dairies producing semi-hard surface-ripened cheese
Harboe Malskær A., Johansen P., Kanz L.T., Arneborg N., Jespersen L.
- P1.100 Metataxonomics as a tool for investigating foodborne pathogens dynamics in raw milk cheeses
Patuzzi I., Petrin S., Longo A., Antonelli P., Mastrorilli E., Di Virgilio S., Ricci A., Losasso C.
- P1.101 Influence of geographical area of production on the Peruvian Chicha microbial communities composition
Cabanillas Vasquez J., Bassi D., Fontana C., Lamontanara A., Orrù L., Cocconcelli P.S.
- P1.102 Stress induction of a putative probiotic strain from Korean fermented kimchi, and its anti-obesity effect on diet induced obesity murine model
Lim J., Park S., Ji Y., Holzapfel W.
- P1.103 Survival strategies of *Listeria monocytogenes* in food processing environments and antimicrobial resistance
Manso B., Melero B., Capita R., Jaime I., Diez A.M., Rovira J., Rodríguez-Lázaro D.
- P1.104 Identification of the sourdough isolate A2 as *Lactobacillus crustorum* using the molecular markers *dnaK* and *rpoA* in addition to 16S rRNA
Seri M., Metin B.
- P1.105 Determination of the microbial profile of the traditional Turkish fermented beverage shalgam during the fermentation period
Kafkaskiray E.S., Metin B.

POSTER EXHIBITION

P1.106	Determination of the microbial diversity of pastirma, a Turkish traditional meat product Toy A., Metin B.
P1.107	Utilization of yeasts starter cultures improved semi dry coffee fermentation Schwan R., Martinez S., Bressani A.P., Miguel M.G., Dias D., Schwan-Strada K.
P1.108	Characterization of <i>Lactobacillus</i> strains isolated from Italian artisanal sausages: Safety and techno-functional aspects Nikodinoska I., Tabanelli G., Baffoni L., Gardini F., Di Gioia D.
P1.109	Investigation of growth of microorganisms and product formation during fermentation of <i>Theobroma cacao</i> L. seeds with the aim to develop a starter culture with flavour profiles on demand Nourrisson M., Bahmann C., von Wallbrunn C., Bisping B.
P1.110	Lactic acid bacteria fermented milling by-products as basis for breakfast cereals Müller D., Stöppelmann F., Kinner M., Gantenbein-Demarchi M., Miescher Schwenninger S.

POSTER EXHIBITION

Topic B	Ecology and interactions in food-associated microbial communities
P2.1	Mechanisms by which <i>Escherichia coli</i> persist on meat fabrication equipment Yang X., Wang H., He A., Tran F.
P2.2	Influence of <i>dps</i> and <i>ompR</i> genes on tolerance response of <i>Salmonella</i> Enteritidis 86 to heterologous stresses after exposure to oregano essential oil in chicken broth Cariri M., de Melo A.N.F., Mizzi L., Ritter A.C., Tondo E., de Souza E.L., Valdramidis V., Magnani M.
P2.3	Role of YafQ-DlnJ toxin-antitoxin system and indole synthesis by TnaA in heat tolerance of <i>Escherichia coli</i> Masuda Y., Sakamoto E., Futatsuishi S., Hoang M.D., Honjoh K., Miyamoto T.
P2.4	Community-level physiological profiling in microbial communities of broiler cecae Yeh H.-Y., Line J.
P2.5	Antimicrobial resistance in mixed juice treated or not by high hydrostatic pressure Grande Burgos M.J., Ortega I., Pérez Pulido R., Mena L., García A., Galvez A., Lucas R.
P2.6	Toxin-antitoxin systems of <i>Lactobacillus casei</i> group: Identification and transcriptional activation in response to food-related stress Levante A., Ferrari A., Folli C., Thanos D., Makrythanasis P., Vatsellas G., Chatzopoulos D., Dionnelis V., Kawano M., Yamaguchi Y., Montanini B., Lazzi C., Neviani E.
P2.7	Anti-quorum sensing effect of <i>Prunella vulgaris</i> , <i>Sambucus nigra</i> and <i>Calendula officinalis</i> Tosun M.N., Zorba N.N.
P2.8	Inactivation of <i>Salmonella</i> on peanuts by dry and oil roasting Prestes F., Silva A., Pereira A., Nascimento M.
P2.9	Glutathione system in lactic acid bacteria: Synthesis, import and metabolism Pophaly S.D., Poonam P., Chauhan M., Tomar S., Singh R.
P2.10	Multidrug-resistant IncA/C plasmid is the main driver of emerging foodborne <i>Salmonella</i> clone ST45 Yue M., Pan H., Rankin S., Schifferli D., Fang W.
P2.11	The genomic change in <i>Vibrio parahaemolyticus</i> via natural transformation-based horizontal gene transfer Yamamoto H., Kyoui D., Kawai T., Ogiwara H.

POSTER EXHIBITION

- P2.12 Effects of salts on heat resistance and recovery from injury of *Salmonella*
Cui X., Hu C., Masuda Y., Honjoh K., Miyamoto T.
- P2.13 Mechanism for improvement of thermal resistance of *Salmonella*
under high sucrose concentration
Guo Y., Ou L., Masuda Y., Honjoh K., Miyamoto T.
- P2.14 Effect of oxidizing agents in combination with temperature on *Listeria monocytogenes* survival
Manso B., Jaime I., Díez A.M., Rovira J., Rodríguez-Lázaro D., Melero B.
- P2.15 Role of autoinducer-2 and its detection mechanisms in
Campylobacter jejuni
Gölz G., Adler L., Alter T.
- P2.16 Inhibition of menaquinone biosynthesis reveals a new adaptation in
membrane fluidity for *Listeria monocytogenes* strains at low temperatures
Flegler A., Seel W., Lipski A.
- P2.17 Competitiveness of *Staphylococcus xylosus* in meat
Leroy S., Talon R.
- P2.18 Effect of flavonoid enriched onion extracts on bacterial quorum sensing
Quecan B.X.V., Rivera M.L.C., Hassimoto N.M.A., Santos T., Pineda A.P.A., Pinto U.M.
- P2.19 Can *Campylobacter jejuni* be controlled by *Bacillus subtilis*?
Šimunović K., Erega A., Štefanič P., Klančnik A., Mandić Mulec I., Smole Možina S.
- P2.20 Filamentation of *Campylobacter* in broth cultures
Ghaffar N.
- P2.21 Evaluation of the thermal resistance of *Salmonella* Typhimurium ATCC
14028 after long-term peanut storage
Pereira A., Prestes F., Silva A., Nascimento M.
- P2.22 Study of microbial dynamics during cassava retting for mash fermented
cassava processing
Roger D.D.
- P2.24 Variability in desiccation resistance and heat tolerance of a large set
of strains within 24 serotypes of *Salmonella enterica*
Furtado M.M., Silva B.S., Freire L., Graça J.S., Alvarenga V.O., Sant'Ana A.S.
- P2.25 Biochemical changes occurring during fermentation of coconut milk
by selected bacterial starter culture
Areo E., Obadina A., Oyewole O., Omemu A.

POSTER EXHIBITION

- P2.26 Gene profiling-based phenotyping for identification of cellular parameters
that contribute to fitness, robustness and virulence of acid-resistant
Listeria monocytogenes variants
Koomen J., Metselaar K.I., Tempelaars M.H., Wijnands L.M., Zwietering M.H., den Besten H.M.W., Abee T.
- P2.27 The role of the newly discovered bacterial second messenger (cyclic-di-
AMP) in stress responses in lactic acid bacteria
Turner M.
- P2.28 Shining light on *L. monocytogenes* – A transcriptome analysis
Pettersen K., Y M Sundaram A., Skjerdal T., Wasteson Y., Lindbäck T., Kijewski A., Aspholm M.
- P2.29 Isolation and characterisation of *Listeria monocytogenes* mutants that are
hypersensitive to some plant essential oil compounds
Goedseels M., Sun L., Rogiers G., Michiels C.
- P2.30 Transposon mutagenesis and adaptive laboratory evolution to investigate
the mode of action of t-cinnamaldehyde against *Listeria monocytogenes*
Sun L., Goedseels M., Rogiers G., Michiels C.
- P2.31 Microbial and physico-chemical characterization of “Sanganel”, typical
blood sausages from Friuli, the Eastest region of Italy
Iacumin L., Comi G.
- P2.32 Multidrug resistant, extended spectrum β -lactamase (ESBL)-producing
Escherichia coli isolated from one of the UK dairy farms
Ibrahim D., Dodd C., Hobman J.
- P2.33 Impact of grape seasonings on the invasive capacity of *Listeria*
monocytogenes in Caco-2 cells
Rivero-Pérez M.D., Gerardi G., Cavia M., Melero B., González-Sanjosé M.L., Muñoz P.
- P2.34 Synthesis and *in vitro* evaluation of peracetyl and deacetyl glycosides
of eugenol, isoeugenol and dihydroeugenol acting against food-
contaminating bacteria
Resende D., Martins H., Souza T., Carvalho D., Piccoli R., Schwan R., Dias D.
- P2.35 The changing epidemiology of *Salmonella enterica*: Distribution
of serotypes among 2000 to 2016 in Brazil
Monte D., Lincopan N., Fedorka-Cray P., Landgraf M.
- P2.36 Influence of sublethal temperatures on the hygienic quality
of ‘foléré’ beverage
Bayoï J.R., Darman Djoulde R., Etoa F.-X.

POSTER EXHIBITION

Topic C	State of the art techniques for the analysis of biodiversity and microbial interactions of foodborne microbes
P3.1	Enhancing the use of microbiological, chemical and sensory data in food quality monitoring <i>Kuuliala L., Pérez-Fernández R., Tang M., De Baets B., De Meulenaer B., Ragaert P., Devlieghere F.</i>
P3.2	The fermented food microbiome <i>Leech J., Macori G., Cabrera-Rubio R., Claesson M., Cotter P.D.</i>
P3.3	Molecular characterization of whole genome sequence of human norovirus strain GII.4 variant in South Korea <i>An E.-S., Lee J.-S., Hwang J.-H., Ju S.-Y., Jeong M.-H., Song Y.-H., Kim S.-H., Kwak H.-S., Hong J.-H.</i>
P3.4	A model smart quality assurance and safety system for fresh poultry products (QAPP) <i>Tassou C., Doulgeraki A., Argyri A., Nychas G.</i>
P3.5	Yeast diversity in traditional Portuguese soft cheese by culture dependent and independent DNA approaches <i>Ruiz-Moyano S., Gonçalves Dos Santos M.T., Benito M.J., Merchán A.V., Hernández A., Aranda E., Córdoba M.D.G.</i>
P3.6	Quantification of viable <i>Salmonella</i> on roasted peanuts during long-term storage using Real-Time PCR and propidium monoazide (PMA) <i>von Hertwig A.M., Pereira A.A.M., Amorim Neto D.P., Nascimento M.S.</i>
P3.7	Application of metagenomics for food surveillance: From sequencing technique to bioinformatic analysis <i>Grützke J., Deneke C., Malorny B.</i>
P3.8	Bacterial community succession and metabolite changes during sufu fermentation <i>Huang X., Yu S., Chen J., Han B.</i>
P3.9	Species classifier choice is a key consideration when analysing low complexity food microbiome data <i>Walsh A.M., Crispie F., O'Sullivan O., Finnegan L., Claesson M.J., Cotter P.D.</i>
P3.10	Establishment and research of FT-IR as a new method for the identification and differentiation of microorganisms in food microbiology <i>Röseler M., Tzschoppe M., Hein T.</i>
P3.11	Sequence diversity in the double-stranded RNA (dsRNA) produced by food fermenting lactic acid bacteria and their potential targets on human transcriptome <i>Imrat I., Jeyaram K., Labala R.K.</i>

POSTER EXHIBITION

P3.12	Identification of coagulase negative staphylococci – Comparison of biochemical and mass spectrometry method <i>Rola J., Arciszewska M., Wiśniecka M.</i>
P3.13	Evaluation of <i>gyrB</i> amplicon sequencing in comparison to 16S rDNA amplicon sequencing to evaluate intra-species bacterial diversity in food microbiota <i>Poirier S., Rué O., Peguilhan R., Coeuret G., Zagorec M., Champomier-Vergès M.-C., Loux V., Chaillou S.</i>
P3.14	A pandemic theoretical and practical review on metagenomics for basic research and applied industrial biotechnology <i>Silvestro A.</i>
P3.15	Microbial diversity in dairy products consumed in the north-east of India <i>Joishy T.K., Khan M.R.</i>
P3.16	Genomics for the risk assessment of microbial cultures intentionally introduced in the food chain <i>Cocconcelli P.S., Bassi D., Fontana C., Cortimiglia C.</i>
P3.17	Third generation sequencing of lactic acid bacteria <i>Brockmann E., Juncker Boll E., Schjotler F., Bælum J.</i>
P3.18	Microbiota and metabolomics analysis to evaluate the quality of cocoa beans fermentation <i>Bassi D., Orrù L., Lucini L., Cocconcelli P.S.</i>
P3.19	Whole genome sequence of <i>Bacillus oleronius</i> confirm its closest phylogenetic neighbour <i>Owusu-Darko R., Allam M., Buys E.M.</i>
P3.20	Metaproteomic study of pozol <i>Rizo J., Wachter C., Encarnacion S., Rodríguez R.</i>
P3.21	Metabolic change of hazelnuts by harming processes and quality control by 1H-NMR-spectroscopy <i>Bachmann R., Jilani A., Ibrahim H., Bahmann D., Lang C., Fischer M., Bisping B., Hackl T.</i>

POSTER EXHIBITION

Topic D	Impact of interventions during food production on microbial biodiversity
P4.1	Inhibition of diverse <i>Alicyclobacillus acidoterrestris</i> by chlorhexidine disinfectant Osopale B.A., Oguntinyinbo F.A., Witthuhn C.
P4.2	Inactivation kinetics of <i>Escherichia coli</i> in cranberry juice during multi stage treatment by electric fields Rezaeimotlagh A., Trujillo F.
P4.4	Effects of <i>Lactobacillus acidophilus</i> (LA-03) metabolism on phenolic acids and flavonoids in açai- and mango-based smoothies Luciano W.A., Garcia E.F., Lima M.S., de Souza E.L., Magnani M.
P4.5	The aerobic microbial population and <i>Pseudomonas</i> spp. on meat marinated with cinnamon (<i>Cinnamomum zeylanicum</i>) extract under isothermal storage temperature Zawani C.J., Nor-Khaizura M.A.R., Mahyudin N.A., Ismail-Fitry M.R.
P4.6	Fermented milks containing propionibacteria: Physicochemical, rheological, microbiological and sensory properties Yerlikaya O., Akpınar A., Saygılı D.
P4.7	Improvement of the production of artisan game meat sausages: The power of indigenous lactic acid bacteria as starter cultures Mrkonjic Fuka M., Zgomba Maksimovic A., Kos I., Marusic Radovcic N., Hulak N., Juric S., Vincekovic M.
P4.8	Selection of antagonist yeasts isolated from <i>Ficus carica</i> L. as biocontrol agent Galván Romero A., Martín A., Ruiz-Moyano S., Serradilla M.J., Villalobos M.C., Hernández A.
P4.9	Assessment of the good manufacturing practice in mass catering by the use of indicator organisms Bouayad L., Hamdi T.M., Bouhamed R.
P4.10	Evolution of the superficial contamination of broiler carcasses in refrigerated state Belmekki D., Bouayad L., Bouhamed R., Hamdi T.M.
P4.11	Isolation and characterisation of bacteriocins from <i>Escherichia coli</i> isolates Andrack J., Gözl G., Seidler T., Forbrig T., Alter T., Orquera S.

POSTER EXHIBITION

P4.12	Isolation and application of broad-host range bacteriophages to control <i>Salmonella</i> Enteritidis, <i>Salmonella</i> Typhimurium, and <i>Escherichia coli</i> O157:H7 simultaneously in <i>in vitro</i> and food matrices Hoang Minh D., Hoang Minh S., Pang Shu Yi H., Masuda Y., Honjoh K., Miyamoto T.
P4.13	Development of interspecific interaction models between <i>Listeria monocytogenes</i> and lactic acid bacteria in cooked meat products Ye K., Han J., Deng P., Tan S., Cai G., Liang F.
P4.14	Fine-tuning of predictive microbiology models through microlocal food characterization by nuclear magnetic resonance (NMR) Recht R., Fougy L., Stahl V., Hamon E.
P4.15	Estimation of growth parameters and <i>in vivo</i> validations of pear postharvest fungal isolates at different temperatures Sardella D., Gatt R., Valdramidis V.
P4.16	Using spectral signatures to identify bacterial species Honney C., McGoverin C., Choi S., Vanholsbeeck F., Swift S.
P4.17	Inactivation of <i>Salmonella</i> Thompson, <i>Salmonella</i> Senftenberg and <i>Escherichia coli</i> P1 during air drying of onions Campagnoli M., Putallaz T., Moser M., Zuber S.
P4.18	How decontamination of seeds for sprout production by cold atmospheric plasma and low-energy electron beam treatment impact germination and seedling quality Schuppler M., Waskow A., Betschart J., Bühler S., Van Loon H., Butscher D., Oberbossel G., Etter D., Klöti D., Büttner-Mainik A., Rudolf von Rohr P., Drissner D.
P4.19	Antilisterial activity of lactic acid bacteria in a Brazilian fresh cheese model Silva A.C.A., Chaul L.T., Torres I.M.S., De Martinis E.C.P., Alves V.F.
P4.20	Expanded cardinal parameter model with terms for phosphate salts to predict growth of <i>Listeria monocytogenes</i> in spreadable cheeses Martinez-Rios V., Østergaard Jørgensen M., Koukou I., Dalgaard P.
P4.21	Influence of the establishment of a quality assurance system based on HACCP principles on the hygienic quality of products made from meat Lezzoum Atek S., Hamdi T.M.
P4.23	Effectiveness of immersion treatments with lactic acid and potassium sorbate and modified atmosphere packaging against <i>Listeria monocytogenes</i> in poultry Gonzalez-Fandos E., Pérez-Arnedo I., Martinez-Laorden A.

POSTER EXHIBITION

- P4.24 Antimicrobial effect of cold atmospheric plasma jet treatment on cutting blade surfaces
Dittrich A.J., Albert T., Lehmann A., Arnold T., Braun P.G.
- P4.25 Synergistic antibacterial and antibiofilm efficacy of pterostilbene in combination with silver nanoparticles against food born bacteria *Staphylococcus aureus* and *Bacillus cereus*
Chen R.-J., Shih Y.-H., Wang Y.-J.
- P4.26 Effectiveness of immersion treatments with citric and acetic acids against *Campylobacter jejuni* in poultry
Gonzalez-Fandos E., Perez-Arnedo I., Martinez-Laorden A.
- P4.27 Monitoring the microbial status of raw and pasteurized milk from milk filling stations in Brandenburg, Germany
Pöther R., Scheffel F., Krowas D.
- P4.28 Indications of biopesticidal *Bacillus thuringiensis* residues in vegetable food
Frentzel H., Juraschek K., Kraushaar B., Pauly N., Kelner-Burgos Y., Wichmann-Schauer H.
- P4.29 Inactivation of yeasts by ultra violet light (UVC) on moist and dry surfaces
Gourama H.
- P4.30 Dealing with variability for a more realistic estimation of non-thermal inactivation dynamics of *Listeria monocytogenes*
Stecchini M.L., Del Torre M., Polese P.
- P4.31 A meta-regression model of the growth rate of *Listeria monocytogenes* as affected by temperature
Silva B., Cadavez V., Ellouze M., Gonzales-Barron U.
- P4.32 Effects of potassium lactate and modified atmosphere packaging on fresh poultry sausage spoilage
Luong N.-D., Moriceau N., Zagorec M., Coroller L., Membré J.-M., Guillou S.
- P4.34 Quantification of viable *Campylobacter* in raw milk by real-time PCR
Wulsten I., Galeev A., Stingl K.
- P4.35 Effect of irradiation and thermal inactivation on microorganisms in spices and dried herbs
Stratakou I., den Besten H.M.W., Zwietering M.H.
- P4.36 Survival of selected pathogens during the production and storage of iru (fermented vegetable condiment)
Olanbiwoninu A., Mbom C., Banwo K., Odunfa S.

POSTER EXHIBITION

- P4.37 Evaluation of the potential of an enzymatic product for the removal of biofilms from wild strains of *Listeria monocytogenes* on stainless steel surfaces
Ripolles-Avila C., Hascoët A.S., Guerrero-Navarro A.E., Martinez-Garcia M., Rodríguez-Jerez J.J.
- P4.38 Toxin binding capacities and antioxidant activities of *Lactobacillus plantarum* and *Pichia kudriavzevii* against cadmium and lead toxicities
Banwo K., Alonge Z., Sanni A.
- P4.40 Modeling the growth and survival of *Salmonella* in whole and cut cucumbers as a function of temperature and relative humidity
Jung J., Schaffner D.
- P4.41 Could ferulic acid be an efficient natural antimicrobial against *Listeria monocytogenes* in model food systems?
Pernin A., Guillier L., Bosc V., Maillard M.-N., Dubois-Brissonnet F.
- P4.42 Microbiological safety indicators of canastra cheese in Brazil
Zampieri Campos G., Manoel Pinto U., Dora Gombossy de Melo Franco B., Landgraf M., Hoffmann C., Aparecida Cruvinel L., Augusto Lacorte G.
- P4.43 Development of a predictive model describing the growth of *Staphylococcus aureus* in breads and whipped cream of bread products
Hwang S., Son N., Choi W.-S., Jeong M., Kim M.-G., Kwak H.-S., Hong J.-H.
- P4.44 Adaptation and cross protection against temperature of acid stress *Listeria monocytogenes*
Muangkaew N., Sangsamai S., Tepsorn R.
- P4.45 Mathematical description of variability in bacterial growth using individual cell division time via stochastic analysis and computer simulation
Koyama K., Abe H., Kawamura S., Koseki S.
- P4.46 Growth of foodborne pathogens at refrigeration temperatures
Biasino W., De Zutter L., Van Damme I., Devlieghere F., Uyttendaele M.
- P4.47 Non-destructive real time monitoring of meat spoilage by fluorescence spectroscopy
Hebel M., Albrecht A., Herbert U., Staib L., Vier D., Wörle V., Kreyenschmidt J.
- P4.48 Modelling the growth kinetics of *Pseudomonas* spp. on *Pleurotus ostreatus* mushrooms under non-isothermal conditions
Tarlak F., Manthou E., Dagres V., Lianou A., Ozdemir M., Nychas G.-J.

POSTER EXHIBITION

- P4.49 Purification and characterization of the listeriophage vB_LmoS_293 endolysin and tail fibre proteins and their potential applications against biofilms of *Listeria monocytogenes*
Pennone V., Sanz Gaitero M., Coffey A., van Raaij M.J., Jordan K., McAuliffe O.
- P4.50 Modeling bacterial growth of *Lactobacillus plantarum* as a function of temperature
Matejčeková Z., Spodniaková S., Liptáková D., Valík L.
- P4.51 Effectiveness of cook-out on *Listeria monocytogenes* survival in the mushroom production industry
Pennone V., Coffey A., McAuliffe O., Jordan K.
- P4.52 Microbiological quality and safety of raw goat milk
Czubkowska A., Rola J.
- P4.53 Meat quality and spoilage characteristics of two different rearing lines in industrial poultry production
Albrecht A., Hebel M., Herbert U., Kreyenschmidt J.
- P4.54 Application and validation of an alternative approach to quantification of live and viable *Campylobacter* spp. in chicken carcasses
Iwobi A., Scheuring S., Messelhäußer U., Pacholewicz E., Stingl K., Huber I.
- P4.55 Application of *Lactobacillus reuteri* and glycerol as a novel approach to control *Campylobacter* colonization in chicken gut
Asare P.T., Greppi A., Schwab C., Geirnaert A., Brenig K., Lacroix C.
- P4.56 Application of nanotechnology to decontaminate food industry surfaces – Nanoclean
Chorianopoulos N., Argyri A., Tassou C., Nychas G.-J., Moulas G., Doulgeraki A.
- P4.57 Modelling thermal inactivation of *Staphylococcus aureus*
Lehotová V., Urgelová K., Zelmanová B., Valík L., Medved'ová A.
- P4.58 Innovative changes in cleaning to enhance production efficiency and reduce environmental impact
Granly Koch A., Stenby Andresen M.
- P4.59 Prediction of *Listeria monocytogenes* growth in thermally processed, sliced at retail, deli meats during refrigeration
Tsaloumi S., Stathi O., Xanthopoulos A., Dias Rocha M., Tsigarida E., Garofalakis G., Gaitis F., Aguirre J., Aspidou Z., Koutsoumanis K.
- P4.60 Identification of tyramine producing microorganisms in fermented food
Anderegg J., Hug D., Fischer M., Borbely S., Dürig J., Die A., Lacroix C., Jans C., Meile L.

POSTER EXHIBITION

- P4.61 Influence of stress response on the growth and survival of *Lactobacillus acidophilus* in fermented milk
Graça J.S., Furtado M.M., Freire L., Watanabe C.A., Sant'Ana A.S.
- P4.62 New term for effect of temperature on pH_{min} -values in cardinal parameter growth models for *Listeria monocytogenes*
Martinez-Rios V., Dalgaard P.
- P4.63 Effect of UV-C treatment on lethality of *Escherichia coli*, *Listeria monocytogenes*, *Bacillus subtilis* and *Aspergillus niger* in soymilk
Martínez-García M., Saucedo-Gálvez J.N., Gervilla-Fernández R., Hernández-Herrero M.M., Roig-Sagués A.X.
- P4.64 Survey of blue pigment-producing *Pseudomonas* along a production chain of fresh mozzarella cheese
Giraffa G., Bonvini B., Rossetti L., Zago M., Carminati D.
- P4.65 Determination of the culture conditions favoring the production of bacteriocins by *Lactococcus lactis* QMF 11
Silva D.D.G., Mata D.R., Chaul L.T., Pires A.H.O., Torres I.M.S., Alves V.F.
- P4.66 Characterization of a non-cytotoxic bacteriocin produced by the bacteriocinogenic *Enterococcus hirae* ST57ACC isolated from a Brazilian artisanal cheese
Cavicchioli V.Q., Bivolarski V., Vasileva T., Belguesmia Y., Iliev I., Ivanova I.V., Drider D., Nero L.A., Todorov S.D.
- P4.67 Effect of simulated cleaning in place on the germination of *Bacillus cereus* spores isolated from extended shelf life milk
Kruger C., Buys E.M.
- P4.68 Impact of frozen storage on microbial quality of prepared cassava
Fawole A.O., Karatzas K.-A.G., Fagan C.C.
- P4.69 Screening of *Listeria monocytogenes* strains for thermal inactivation and growth capacity under refrigeration evaluation in ice cream syrup
Graça J.S., Pia A.K.R., Iwase C.H.T., Sant'Ana A.S.
- P4.70 Bioprotection in cooked ham
Alessandria V., Carta V., Franciosa I., Zuliani V., Soeltoft-Jensen J., Seibert T.M., Coccolin L.
- P4.71 Shelf-life extension of frankfurters by the combined application of antimicrobials and high pressure processing by a product-specific approach
Jofré A., Serra X., Garriga M., Bover-Cid S.

POSTER EXHIBITION

- P4.72 Surface materials and environmental microbiota affect recovery of *Listeria monocytogenes* in multispecies biofilms after biocide treatment
Soumet C., Midelet-Bourdin G., Brauge T., Pain M., Leleu G., Anger-Lemaître B., Denis C., Hanin A.
- P4.73 *Listeria* mitigation strategies on fresh and cold-smoked salmon
Heir E., Hovde Liland K., Carlehøg M., Holck A.L.
- P4.74 Influence of acid-lactic bacteria and yeasts on growth of spoilage fungi in bakery products
Garcia M.V., Stefanello R.F., Pia A.K.R., Nabeshima E.H., Copetti M.V., Fries L.L.M., Sant'Ana A.S.
- P4.75 Serotype characterization of *Listeria monocytogenes* isolated from meat processing plants by multiplex real time PCR
Alía A., Andrade M.J., Martín I., Dos Santos L.R., Peromingo B., Córdoba J.J.
- P4.76 Characterization of lactic acid bacteria biodiversity during ripening period of traditional Tulum cheeses produced in goat skin in central Toroses region ripened
Akin N., Demirci T.
- P4.77 The effect of *L. casei* and *L. paracasei* on antioxidant activities and total phenolic contents of various vegetable juices throughout cold storage
Akin M., Demirci T., Hussein Fadhil Fadhil Z.
- P4.78 Combined effect of high hydrostatic pressures and grape seasonings against *Listeria monocytogenes* strains of cheese industry
Diez A.M., Senderos M., Muñoz P., Rovira J., Jaime I., Melero B.
- P4.79 Impact of biocides on *Listeria monocytogenes* viability in biofilm and in seafood industrial environment
Brauge T., Faille C., Leleu G., Hanin A., Denis C., Midelet G.
- P4.80 Technologically hazardous *Gluconobacter* spp. and *Kozakia* sp. strains as frequent microbial contaminants of industrial non-alcoholic beverages produced on aqueous and whey bases
Svirakova E., Kocova J., Kyznar J.
- P4.81 Risk assessment of *Listeria monocytogenes* in ready-to-eat foods for better diet advice to vulnerable consumer groups in Norway
Skjerdal T., Eckner K., Kapperud G., Nesbakken T., Rosnes J.T., Narvhus J., Lassen J., Grahek Ogden D.
- P4.82 Evaluation of growth of spoilage microorganisms in vacuum-packed beef subjected at different temperature and pH conditions
Rodriguez-Caturla M.Y., Pia A.K.R., Lanza V.X., Sant'Ana A.S., den Besten H.M.W., Zwietering M.H.

POSTER EXHIBITION

- P4.83 Carbon source utilization, niche overlap and interactions between ochratoxigenic *P. nordicum* and *P. chrysogenum* isolated from dry-cured ham
Álvarez M.M., Núñez F., Peromingo B., Bermúdez E., Rodríguez A.
- P4.84 *Salmonella* cross-contamination as affected by temperature during the grinding of beef: Transfer modeling and bacterial diversity
Rodrigues J.T.D., Baptista R.C., Margalho L.P., Conceição D.A., Pia A.K.R., Møller C.O.A., Nauta M.J., Hansen T.B., Aabo S., Franco B.D.G.M., Sant'Ana A.S.
- P4.85 Supercritical CO₂: A tool combining drying and decontamination of herbs
Bourdoux S., Devlieghere F., Spilimbergo S., Zambon A., Rajkovic A.
- P4.86 Application of predictive food microbiology along the food supply chain, what SMEs need
Olaonipekun B., Buys E., Coorey R.
- P4.87 SafeConsume: Safer food through changed consumer behavior: Effective tools and products, communication strategies, education and a food safety policy reducing health burden from foodborne illnesses
Teixeira P., Cardoso M.J., Ferreira V.
- P4.88 The effect of polyethylene and polypropylene nanocomposite packaging containing calcium silicate on shelf life of Iranian traditional white cheese
Ahmadi M., Abookazemi Amiri M.
- P4.89 Fate of *Bacillus cereus* spores after spray drying at different temperatures and carrier agents
Alvarenga V.O., Pia A.K.R., Bovo Campgnollo F., Hubinger M.D., Sant'Ana A.S.
- P4.90 A novel antimicrobial mixture based on natural compounds: Design and optimization towards Gram-negative spoilage microorganisms aiming seafood preservation
Baptista R.C., Pia A.K.R., Freire L., Chinha A.A.I.A., Rodrigues M.I., Sant'Ana A.S.
- P4.91 Impact of D-tryptophan on growth inhibition of *Vibrio* spp. in shucked and live oysters
Chen J., Kudo H., Kawamura S., Koseki S.
- P4.92 Antimicrobial activities of quince (*Cydonia onlonga*) and persimmon (*Diospyros kaki*) leaf extracts
Korkmaz A., Gündüz G.T.
- P4.93 Performance assessment of the 3M™ Petrifilm™ lactic acid bacteria count plate according to ISO 16140-2:2016 standard in food products and environmental samples
Le Doeuff C., Sarah P., Bernez C., Rannou M., Nguyen Van Long N.

POSTER EXHIBITION

- P4.94 Antimicrobial efficacy of horseradish (*Armoracia rusticana*) extracts
Göral B.S., Gündüz G.T.
- P4.95 Stochastic application of double Weibull model to describe individual cell time to death heterogeneity as variability source in microbial heat inactivation
Aspidou Z., Koyama K., Koseki S., Koutsoumanis K.
- P4.96 *withdrawn*
- P4.97 Detection of *Enterococcus* spp. in the probiotic *Lactobacillus* productions
Alessandria V., Corvaglia M.R., Malfa P., Franciosa I., Cocolin L., Rantsiou K.
- P4.98 Characterization of bacterial diversity in smoked salmon-processing environments
Brauge T., Hanin A., Leleu G., Gassilloud B., Denis C., Midelet-Bourdin G.
- P4.99 Mineral water: Concentration of heterotrophic microorganisms and their phenotypic characterization
Silva B.S., Daldosso G.C., Khaneghah A.M., Sant'Ana A.S.
- P4.100 Prevalence and counts of *Pseudomonas aeruginosa* in mineral water samples marketed in the state of São Paulo, Brazil
Silva B.S., Albanese C.F., Khaneghah A.M., Sant'Ana A.S.
- P4.101 Lis-RA: A software tool to predict listeriosis risk in different ready-to-eat food categories
Perez-Rodriguez F., Carrasco E., Bolivar A., Jofre A., Bover-Cid S., Valero A.
- P4.102 Antimicrobial effect against *Listeria monocytogenes* and *Bacillus cereus* of hydroethanolic extracts from fruit processing by-products
Vieito C., Ramos C., Santos J., Ibarz R., Martín-Belloso O., Vaz Velho M.
- P4.103 LISTWARE project for developing a new *Listeria* assessment tool
Hauge S.J., Skjerdal T., Alvseike O.
- P4.105 Assessment of selected bacteria species and risk factors associated with contamination of soured milk (Bongo) sold in retail dairy shops in Makindye division, Kampala
Kamurasi I., Lwanira C.
- P4.106 Combining mathematics and physiology to predict the growth and sporulation of *Bacillus subtilis* BSB1 in dynamic conditions of temperature and pH
Gauvry E., Mathot A.-G., Leguérinel I., Coroller L.

POSTER EXHIBITION

- P4.107 Potential of *Lactococcus lactis* strains to produce nisin in milk for a potential use as biocontrol agents
Braschi G., Siroli L., Hassan H., Pisano B.M., Ben Said L., Filteau M., Lanciotti R., Patrignani F., Fliss I.
- P4.108 Determination of best process conditions for maximum flavour yield and safety in lafun produced with selected lactic acid bacteria (LAB)
Fawole A.O., Karatzas K.A.G., Fagan C.C.
- P4.109 Risk assessment for *Salmonella* Senftenberg in sous vide cooked products at mild temperatures
Vila Brugalla M., Rivera Sánchez S.M., Roig Sagués A.X., Hernández Herrero M.M.
- P4.110 Microbiological quality assessment of minorly processed foods from supermarkets of the west zone of Rio de Janeiro, Brazil
Marques T.B., dos Reis L.L.M., Camara P.O., Neufeld P.M., da Silva A.C.R.
- P4.111 Application of PMA-qPCR to evaluate the efficacy of novel non-thermal techniques on microbial inactivation of pelagic fish
Byrne N., Ojha S., Burgess C.M., Tiwari B.K.
- P4.112 Antagonistic activity of *Lactobacillus*: Growth dynamics of antifungal strains and application of antibacterial strains in cheese and meat fermentations
Inglin R.C., Delbrück A.I., Fässler B., Siebenmann K.E., Lacroix C., Stevens M.J.A., Meile L.
- P4.113 When the hurdle theory works unexpectedly: The case of high pressure processing and biopreservation in deli cooked meat products
Bover-Cid S., Jofré A., Serra-Castelló C., Garriga M.
- P4.114 Prevalence of pathogenic in camel, cows and goats fermented milk consumed in Burkina Faso
Hama C., Cheikna Z., Yves T., Aly S.
- P4.115 Effect of high hydrostatic pressure and grape seasonings on *Listeria monocytogenes* inoculated in soft cheese
Jaime I., Gómez I., Saro L.A., Melero B., González-Sanjosé M.L., Ortega-Heras M.
- P4.116 *In vitro* study of *Listeria* spp. inactivation with a combination of grape seasonings and high hydrostatic pressure
Melero B., Martínez M., Ortega-Heras M., Jaime I., Rovira J., Díez A.M.
- P4.117 Effect of red grape seasonings and high hydrostatic pressures in the levels of *Listeria monocytogenes* inoculated on marinated salmon
Ortega-Heras M., Baeza P., Rivero-Pérez M.D., Díez A.M., Muñoz P., González-Sanjosé M.L.

POSTER EXHIBITION

- P4.118 Study of sublethal damage in *L. monocytogenes* strains treated with the combination of HPP and grape seasoning
Diez A.M., Senderos M., Rivero-Pérez M.D., Rovira J., Jaime I., Melero B.
- P4.119 Salmon gravlax biopreservation: Impact on organoleptic properties, microbial ecosystem and volatilome
Wiernasz N., Chevalier F., Cornet J., Cardinal M., Skirnisdóttir S., Rohloff J., Courcoux P., Vigneau E., Pilet M.-F., Passerini D., Leroi F.
- P4.120 *In vitro* study of *Listeria* spp. sublethal damage and its recovery after high hydrostatic pressure treatment combined with grape seasonings
Melero B., Martínez M., Muñiz P., Jaime I., Rovira J., Diez A.M.
- P4.121 Occurrence of anti-*Listeria* bacteriocins in LAB: Screening of genetic determinants and preliminary protein characterization
Freimueller Leischfeld S., Michelon V., Miescher Schwenninger S.

POSTER EXHIBITION

- | Topic E | Microbiological spotlights |
|---------|--|
| P5.1 | Virulence potential and antibiotic resistance of Shiga toxigenic <i>Escherichia coli</i> (STEC) isolates from raw cow milk in Ghana
<i>Akabanda F., Owusu-Kwarteng J., Wuni A., Tano-Debrah K</i> |
| P5.2 | Incidence and antibiotic susceptibility pattern of medically important bacteria in meat pie: Implications for public health
<i>Obande G., Umeh E., Azua E., Chuku A., Adikwu P.</i> |
| P5.3 | Certification of rapid methods for pathogens in foods
<i>Norli H.</i> |
| P5.4 | The role of host matrix metalloprotease-9 and Zpx in <i>Cronobacter</i> spp. mediated sepsis in a morphant zebrafish model
<i>Konegadde Eshwar A., Wolfrum N., Stephan R., Fanning S., Lehner A.</i> |
| P5.5 | Agent-based modeling for risk assessment of norovirus on frozen berries
<i>Miranda R., Schaffner D.</i> |
| P5.6 | A preventative approach to promote food safety bacterial contamination of domestic refrigerators
<i>Khalaji N.</i> |
| P5.7 | Detection of <i>Cryptosporidium</i> oocysts by acid-fast staining method and PCR in surface water from Tehran, Iran
<i>Homayouni M.M.</i> |
| P5.8 | Porcine gastric mucin stimulates toxin production of enteropathogenic <i>Bacillus cereus</i>
<i>Jessberger N., Dietrich R., Da Rioli C., Mohr A.-K., Märtlbauer E.</i> |
| P5.9 | Antibiotics susceptibility study of bacteria isolated from packaged milk products sold in Sokoto metropolis, Nigeria
<i>Raji M., Jiya M., Garba I.</i> |
| P5.10 | Diagnostic techniques and antimicrobial susceptibility profile of <i>Helicobacter pylori</i> infection in Gashua town
<i>Dagona Galadima A.</i> |
| P5.11 | High prevalence of a gene cluster conferring resistance to streptomycin, sulfonamide, and tetracycline in <i>Escherichia coli</i> isolated from indigenous wild birds
<i>Kang M.-S., Woo Y.-K., Choi B.-K., Jeong O.-M., Kim J.-H., Lee H.-J., Kim D.-W., Jeong J.-Y., Kwon Y.-K.</i> |
| P5.12 | Sequential transmission of <i>Salmonella</i> into and through the chicken slaughter line
<i>Lee H.-J., Youn S.-Y., Jeong O.-M., Kim J.-H., Kim D.-W., Jeong J.-Y., Kwon Y.-K., Kang M.-S.</i> |

POSTER EXHIBITION

- P5.13 *Listeria monocytogenes* prevention by fish processing plant self-checking system measures and official food control – Identifying gaps and strengthening control measures
Aalto-Araneda M., Lundén J., Markkula A., Hakola S., Korkeala H.
- P5.14 Meta-analysis of occurrence of ochratoxin A, zearalenone, deoxynivalenol and total aflatoxin in cereal-based products
Mousavi Khaneghah A., Fakhri Y., da Silva B.S., Sant'Ana A.S.
- P5.15 Impact of unit operations during processing of cereal-based products on the levels of deoxynivalenol, total aflatoxin, ochratoxin A, and zearalenone: A systematic review and meta-analysis
Mousavi Khaneghah A., Fakhri Y., da Silva B.S., Sant'ana A.
- P5.16 Occurrence, serotypes and characteristics of *Listeria monocytogenes* in meat and meat products in South Africa between 2014–2016
Matle I., Mbatha K., Madoroba E.
- P5.17 Cold-shock domain family proteins (Csps) contribute to regulation of virulence, cellular aggregation, and flagella-based motility in *Listeria monocytogenes*
Eshwar A., Guldemann C., Oevermann A., Tasara T.
- P5.18 Comparison of *Campylobacter jejuni* isolates from different sources in Poland using MLST, *flaA* and *porA* SVR sequencing methods
Wieczorek K., Wolkowicz T., Osek J.
- P5.20 Quick colorimetric-molecular detection kits: A versatile technique for detection of *Fusarium* sp. contamination in grains
Wendland A., Teixeira N.C., Ferreira E.P.d.B.
- P5.21 Detection of human enteric viruses in blue mussels sold on Polish market
Bigoraj E., Kozyra I., Rzeżutka A.
- P5.22 Adaptation of enteric pathogenic bacteria on salad leaves and involvement of conjugative multiple-antibiotic resistance plasmids
Camiade M., Toustou C., Buquet S., Laval K., Pawlak B.
- P5.23 Development of a long amplicon quantitative PCR method with propidium monoazide for enumeration of viable *Listeria monocytogenes* in food systems
Kragh M.L., Thykier M., Hansen L.T.
- P5.24 Analysis of rapid alert system for food and feed (RASFF) notifications on products contaminated with *Listeria monocytogenes* affecting Germany, 2001-2015
Lüth S., Boone I., Kleta S., Al Dahouk S.

POSTER EXHIBITION

- P5.25 Multiplex TaqMan qPCR assays for sensitive and rapid detection of pathogenic foodborne viruses associated with fish and hutting meat
Silva A.F., Nunes M., Barreto Crespo M.T.
- P5.26 The relationships between antibiotic resistance, genetic proximity and the origin of *Campylobacter jejuni* isolates
Shagieva E., Michova H., Demnerova K.
- P5.27 A quantitative analysis of cross-contamination, recontamination and consumer exposure of ESBL/AmpC *E. coli* during a house-hold barbecue in Germany
Plaza-Rodriguez C., Grobbel M., Fetsch A., Tenhagen B.A., Kaesbohrer A.
- P5.28 Inactivation of *Coxiella burnetii* during short-time heat-treatment of milk
Wittwer M., Mertens K., Runge M., Valentin-Weigand P., Hammer P., Henning K.
- P5.29 The activity of a commercial bacteriophage against strains of *listeria monocytogenes* found in the South African food environment
Keet R., Rip D.
- P5.30 Detection of *Salmonella* spp. in food by loop-mediated isothermal amplification (LAMP)
Pavlovic M., Schürmann N., Messelhäußer U., Huber I.
- P5.31 The effect of pre-growth conditions on pathogen survival during challenge and validation studies
Harrand A.S., Kovac J., Carroll L., Skeens J., Guariglia-Oropeza V., Kent D., Wiedmann M.
- P5.32 Media for aerobic recovery of *Campylobacter* from mixed bacterial cultures
Hinton Jr A., Cox N.
- P5.33 Anti-staphylococcal activity of lactic acid bacteria isolated from Brazilian artisanal cheeses
Margalho L.P., Kamimura B.A., Sant'Ana A.D.S.
- P5.34 MLST genotypes of *Campylobacter jejuni* isolated from broiler, carcasses, chicken meat and humans in Poland
Osek J., Wieczorek K., Wolkowicz T.
- P5.35 A-type procyanidin analogues: Synthesis and antimicrobial properties against resistant bacteria from organic foods
Glibota N., Alejo-Armijo A., Altarejos J., Gálvez A., Salido S., Ortega-Morente E.

POSTER EXHIBITION

- P5.36 Impact of nutrient availability on *Clostridium botulinum* neurotoxin production
Selby K., Douillard F., Korleala H., Lindström M.
- P5.37 Sporadic occurrence of Hepatitis E virus in pork meat supply chain in Poland
Bigoraj E., Kozyra I., Rzeżutka A.
- P5.38 Genetic profiles and virulence potential of *Salmonella* spp. tracked in a Brazilian pork production chain
Viana C., Sereno M.J., Pegoraro K., Yamatogi R.S., Bersot L.S., Nero L.A.
- P5.39 Study of viability and infectivity of *Toxoplasma gondii* oocysts in a complex food matrix: *Mytilus edulis*
Rousseau A., La Carbona S., Escotte S., Favennec L., Villena I., Aubert D.
- P5.40 Diversity in *Cronobacter* resistance to desiccation and biofilm formation
Gnanou Besse N., Bennour Hennekine R., Guillier L., Fazeuilh L., Forsythe S., Jackson E., Meheut T., Ells T.
- P5.41 Whole genome MLST provides ample resolution for typing and outbreak detection of *Cronobacter* spp.
De Coninck D., Diricks M., Vanfleteren D.
- P5.42 Promoting effect of air-solid biofilm culture on persister cell formation in *Escherichia coli*
Komiyama Y., Suzuki E., Miyae S., Su M., Kan N., Maeda S.
- P5.43 Effect of environmental conditions on *E. coli* O157:H7 ATCC 43888 and *L. monocytogenes* ATCC 7644 cell surface hydrophobicity, motility and cell attachment on food-contact surfaces
Dula S., Ijabadeniyi O.A.
- P5.44 Impact of environmental conditions on growth and toxin production of *Aspergillus carbonarius* and *A. flavus* isolates on wheat and rice grains
Natskoulis P., Farmakis L., Tassou C., Koliadima A., Kapolos J.
- P5.45 Characteristics of the microbial contamination on chinese cabbage in Korea
Kim H.-J., Park B.-Y., Ryu S.D., Kim S.-R., Jung K.S., Lee S., Ryu K.-Y., Kim W.-I.
- P5.46 Multidrug resistance, biofilm formation and virulence of *Escherichia coli* isolates from commercial meat and vegetable products
Kim H.J., Oh T., Baek S.-Y.

POSTER EXHIBITION

- P5.47 Sale of raw milk by vending machines in northern Germany: Food safety implications and other aspects
Böhnlein C., Eickelberg V., Habermann D., Fiedler G., Gieschler S., Franz C.M.A.P., Kabisch J.
- P5.48 RAPID' *B. cereus* agar: A new sensitive chromogenic medium for the detection of *Bacillus cereus* group in food
Riviere A., Bichot Y., Henaux S., Jain L., Quiring C., Pierre S.
- P5.49 Antimicrobial resistance of *Listeria monocytogenes* isolated from food in Poland
Lachtara B., Sosnowski M., Wieczorek K., Osek J.
- P5.50 Regulation of subtilase cytotoxin expression by the global regulators Hfq and H-NS in *Escherichia coli*
Heinisch L., Krause M., Schmidt H.
- P5.51 Influence of processing steps on subsequent inactivation of *Campylobacter jejuni* during cold storage under modified atmosphere
Duqué B., Haddad N., Rossero A., Membré J.-M., Guillou S.
- P5.52 Reliable and easy differentiation of the new genera *Franconibacter* spp. and *Siccibacter* spp. from *Cronobacter* spp. with MALDI-TOF MS
Timke M., Richter S., Sohler D., Kostrzewa M.
- P5.53 The sporulation master regulator Spo0A controls neurotoxin production in group I *Clostridium botulinum* type A
Douillard F., Mascher G., Nowakowska M., Mertaola A., Korleala H., Lindström M.
- P5.54 Easy and reliable identification of filamentous fungi by MALDI-TOF MS
Timke M., Mucek K., Sohler D., Pranada A.B., Kostrzewa M.
- P5.55 Occurrence and location of *L. monocytogenes* contamination on bovine carcasses in Belgian slaughterhouses
Demaître N., De Reu K., De Zutter L., Geeraerd A., Rasschaert G., Van Damme I.
- P5.56 Acquisition of an IncA/C2 blaNDM-1-carrying plasmid pRH-1238 in *Salmonella enterica* subsp. *enterica* serovar Infantis during a broiler chicken infection study – A potential threat for human exposure?
Hadziabdic S., Fischer J., Juraschek K., Irmer S., Bloch A., Borowiak M., Malorny B., Kaesbohrer A., Guerra B., Szabo I.
- P5.58 Growth and cereulide production comparison of emetic *Bacillus cereus* strains in milk
Rouzeau K., Buss N., Ellouze M.

POSTER EXHIBITION

- P5.59 Antimicrobial activity of microcin J25 and reuterin against multidrug resistant *Salmonella*
Ben Said L., Hamel J., Emond-Rhéault J.-G., Boyle B., Lévesque R.C., Goodridge L., Fliss I.
- P5.60 Shiga toxin-producing *Escherichia coli* (STEC) isolated from chicken meat in different regions of Brazil
Mem A., Leani Oliveira de Souza Silva K., Giombelli A., Landgraf M.
- P5.61 Use of whole genome sequencing and FT-IR analysis for detection of virulence factors in the zoonotic pathogen *Arcobacter butzleri*
Zimmermann S., Yamauchi Y., Sebastian K., Rau J., Uehara Y., Boutin S.
- P5.62 *Campylobacter jejuni* and *Campylobacter coli* in skin and intestine of turkey carcasses at time of slaughter
Bouhamed R., Bouayad L., Hamdi T.
- P5.63 Assessment of dietary exposure to aflatoxin B1 from maize based products in Serbia
Udovicki B., Tomic N., Djekic I., Rajkovic A.
- P5.64 Inhibitory efficacy of *Camellia sinensis* extract on *Helicobacter pylori*
Kaewkod T., Wangroongsarb P., Chatsuan T., Tragoolpua Y.
- P5.65 Antimicrobial efficiency of edible electrospun chitosan/cellulose acetate/gelatin nanofiber incorporated eugenol
Somsap J., Kanjanapongkul K., Chanchaaronpong C., Tepsorn R.
- P5.66 Reproducibility of MALDI-TOF MS for pathogen confirmation and identification of non-pathogenic bacterial isolates
Bastin B., Bird P., Crowley E., Kostrzewa M., Le Doeuff C., Péron S., Rannou M., Sohler D., Timke M.
- P5.67 Structure-function relationship of antifungal hydroxy unsaturated fatty acids, their mode of action and potential application as food preservatives
Liang N., Dacko A., Tan A., Xiang S., Curtis J., Gänzle M.
- P5.68 Efficacy of mulberry leaf extracts for inhibition of pathogenic enteric bacteria
Suriyaprom S., Tragoolpua
- P5.69 Systematic literature review of antimicrobial resistance in bacteria isolated from retail food as a prerequisite for consumer exposure assessment
Jans C., Sarno E., Collineau L., Meile L., Stärk K., Stephan R.
- P5.70 Growth potential of *Listeria monocytogenes* 1 in twelve different types of RTE salads: Impact of food matrix, storage temperature and shelf life
Ziegler M., Kent D., Stephan R., Guldemann C.

POSTER EXHIBITION

- P5.71 The effect of slow cooking on survival of potentially pathogenic *Escherichia coli* O157:H7 and *Clostridium perfringens* in meat
El Kadri H., Smith M., Alaizoki A., Onyeaka H.
- P5.72 Anti-ochratoxigenic activity of phenyllactic acid on *A. carbonarius* grape isolates
Lappa I., Natskoulis P., Panagou E.
- P5.73 Applications of antimicrobial substances effective against fresh-cut produce contamination
Hong J., Lee M., Kang D.-O., Yang S., Choi H., Jung K., Ryu J.-G., Roh E.
- P5.74 Contamination characteristics of *Listeria monocytogenes* on radish sprouts during seed germination
Pimrat T., Tepsorn R.
- P5.75 Whole genome sequencing and PFGE analyses of *Listeria monocytogenes* 1/2b and 4b serotypes strains isolated from ready-to-eat (RTE) food and food processing plants
Kurpas M., Wiczorek K.
- P5.76 *Escherichia coli* antibiotic resistance patterns in livestock and wildlife farms in South Africa
van den Honert M., Gouws P., Hoffman L.
- P5.77 Comparative trials of two half fraser products for detection of *Listeria monocytogenes*
Prigge A., Gerten B., Schönenbrücher H., Bubert A., Bülte M.
- P5.78 Prevalence and pathogenic potential of *Arcobacter butzleri*
Gölz G., Zhang X., Markgraf A., Brückner V., Karadas G., Heimesaat M.M., Bucker R., Bereswill S., Alter T.
- P5.79 *Enterococcus faecalis* and *Staphylococcus aureus* antibiotic resistance patterns in livestock and wildlife farms in South Africa
van den Honert M., Gouws P., Hoffman L.
- P5.80 Recreation of pink in cheese with different strains of *Thermus*
Yeluri Jonnala B.R., McSweeney P.L.H., Cotter P.D., Sheehan J.J.
- P5.81 Occurrence of *Listeria monocytogenes* in raw sausages from craft manufacturing butcher stores
Prigge A., Gerten B., Schönenbrücher H., Bubert A., Bülte M.
- P5.82 Infrared spectroscopy and multispectral imaging as means of assessing the microbiological spoilage of minced pork stored under modified atmosphere packaging
Fengou L.-C., Spyrelli E., Lianou A., Panagou E., Nychas G.-J.

POSTER EXHIBITION

- P5.83 Effect of environmental factors on enterotoxin D production by *Staphylococcus aureus*
Medved'ová A., Havlíková A., Vrábová L.
- P5.84 Prevalence, characterization and antibiotic resistance of *Listeria monocytogenes* isolated from raw goat milk and milk products
Czubkowska A., Rola J., Osek J.
- P5.85 Characterization and antibacterial activity evaluation of newly isolated *Lactococcus lactis* strains intended to be used for technological and safety improvement of cheese
Kondrotiene K., Kasetiene N., Serniene L., Sekmokiene D., Lauciene L., Andriuleviciute V., Malakauskas M.
- P5.86 Reduced enterotoxin D formation on boiled ham in *Staphylococcus aureus* Δ agr mutant
Susilo Y.B., Sihto H.-M., Etter D., Radström P., Stephan R., Johler S., Schelin J.
- P5.87 Spectroscopy-based sensors under a unified feature selection approach for microbial contamination and storage time prediction of ready-to-eat rocket
Tsakanikas P., Manthou E., Fengou L.-C., Lianou A., Panagou E., Nychas G.-J.
- P5.88 Characterization of *Bacillus cereus* group isolates from powdered food products
Heini N., Ehling-Schulz M., Stephan R., Johler S.
- P5.90 High strain variability in stress tolerance of *Listeria monocytogenes*
Pöntinen A., Aalto-Araneda M., Pesonen M., Corander J., Tasara T., Stephan R., Korkeala H.
- P5.91 Determining the recovery rates of *Mycobacterium avium* ssp. *paratuberculosis* from spiked milk by culture and qPCR
Didier A., Mayer R., Märklbauer E.
- P5.92 Microbiological quality of raw milk sold as farm-gate milk from raw milk vending machines
Remm K., Thielke S., Brix A., Boulaaba A., Matt M.
- P5.93 Effect of food-related stress conditions and loss of *agr* and *sigB* on *seb* promoter activity in *S. aureus*
Sihto H.-M., Stephan R., Engl C., Chen J., Johler S.
- P5.94 Monitoring the effect of food spoilage bacteria on *Salmonella* Enteritidis biofilm formation
Doulgeraki A., Kamarinou C., Argyri A., Tassou C., Nychas G.-J., Chorianopoulos N.

POSTER EXHIBITION

- P5.95 Detection and characterization of *Clostridium difficile* in German retail food products
Maurischat S., Heise J., Witt P., Wichmann-Schauer H.
- P5.96 Formation of modified ocratoxin in wine grapes in different maturation stages
Freire L., Guerreiro T.M., Reis B.S., Pereira G.E., Catharino R.R., Sant'Ana A.S.
- P5.97 Whole genome MLST as a tool to screen for potential outbreaks quickly and easily, applied to publicly available *Listeria monocytogenes* isolates
Diricks M., De Coninck D., Vranckx K., Pouseele H.
- P5.98 Variability of growth and ochratoxin A production by *Aspergillus carbonarius* in wine grape-based culture medium
Freire L., Guerreiro T.M., Reis B.S., Pia A.K.R., Pereira G.E., Catharino R.R., Sant'Ana A.S.
- P5.99 A novel mathematical model for studying synergism against *Campylobacter jejuni*
Hakeem M., Assiri K., Ma L., Chou K., Konkel M., Lu X.
- P5.100 Antifungal activity of *Saccharomyces cerevisiae* against different ochratoxin A producing *Aspergillus* spp. and *Penicillium verrucosum*
Tryfinopoulou P., Skarlatos L., Nychas G.-J., Panagou E.
- P5.101 Physicochemical stress exposures influence *Escherichia coli* O157:H7 and *Listeria monocytogenes* resistance in UV-C-irradiated coconut liquid endosperm and apple juice
Gabriel A.A., Musni A.C., Ancog M.M.L., Estilo E.E.C.
- P5.102 Surveillance and monitoring of foodborne pathogens in the Brazilian meat production chain
Nero L.A., Franco B.D.G.M.
- P5.103 Inhibitory effects of medicinal plant extracts on pathogenic bacteria and antioxidant activity
Tangtua T., Tragoolpua Y.
- P5.104 Prevalence and characterization of antibiotic resistant *Salmonella* serovars isolated from fresh vegetables and poultry processing environments in Malaysia
Abatcha Goni M., Effarizah M.E., Rusul G.
- P5.105 Incidence, serotypes and pulsotypes of *Listeria monocytogenes* in popsicles and ice cream acquired from retail shops in Campinas, Brazil
Amaral A.L.P.M., Iwase C.H.T., Graça J.S., Pia A.K.R., Pereira R.C.L., Vallim D.C., Sant'Ana A.S.

POSTER EXHIBITION

- P5.106 Occurrence and antibiogram of *Escherichia coli* O157:H7 in locally-fermented milk (nono) sold under market conditions in Nasarawa State, Nigeria
Reuben R.
- P5.107 Comparative efficacies of two local adsorbents: Activated charcoal and Nzu (Calabash Clay) in the reduction of Aflatoxin M1 in cow's milk
Badmos A., Oluwafemi F.
- P5.108 Antimicrobial activity of bacteriophage for the chicken meat production
Garcia V., Aguilera M.
- P5.109 Presence of *Salmonella* and some indicator microorganisms in shell eggs produced in different housing systems in Turkey
Esen S., Guran H.S.
- P5.110 Genomic characterization and virulence typing of *Campylobacter jejuni* strains isolated from poultry
Upadhyay A., Upadhyaya I., Wagle B.R., Arsi K., Shrestha S., Donoghue A., Donoghue D.
- P5.111 Antifungal activity of selected natural preservatives and their interaction with food components
Schlösser I., Prange A.
- P5.112 Automated ribotyping and cluster analysis of *Listeria monocytogenes* isolates from a South African ready-to-eat food factory
Gouws P.A., Ackermann E., Sigge G.
- P5.113 The absence of N-acetylglucosamine in aall teichoic acids of *Listeria monocytogenes* modifies biofilm architecture and tolerance to cleaning and disinfection procedures
Brauge T., Faille C., Sadovskaya I., Charbit A., Benezech T., Shen Y., Loessner M. J., Bautista J.R., Midelet G.
- P5.114 Mycotoxin diffusion in dry-cured meat products
Peromingo B., Rodríguez A., Sulyok M., Padilla P., Rodríguez M.
- P5.115 Proteomic approach to the ochratoxigenic *Penicillium nordicum* inhibition by protective cultures
Delgado J., Owens R.A., Asensio M.A., Sánchez-Montero L., Peromingo B., Núñez F.
- P5.116 *Listeria monocytogenes* in various ready-to-eat foods over a five-year period in Estonia
Roasto M., Koskar J., Kramarenko T., Meremäe K.
- P5.117 *Bacillus thermoamylovorans*: First report of evaporated milk spoilage and method of detection
Ghikas D., Kalantzi K., Beletsiotis V.

POSTER EXHIBITION

- P5.118 Survival of *Escherichia coli* and *Listeria innocua* on lettuce after irrigation with contaminated water
Machado-Moreira B., Richards K., Abram F., Brennan F., Gaffney M., Finn L., Burgess C.M.
- P5.119 Total phenolic contents, antioxidant and antimicrobial activities of Koruk products (unripe grape, *Vitis vinefera*)
Ozturk B., Sengun I.Y.
- P5.120 Investigating the ability of *Listeria monocytogenes* to form biofilm on surfaces relevant to the mushroom production environment
Dygico L.K., Grogan H., Gahan C., Burgess C.M.
- P5.121 Performance assessment of the 3M™ Molecular Detection Assay 2 – *Cronobacter* according to ISO 16140-2 (2016) standard in infant formula, infant cereals, raw materials and environmental samples
Nguyen Van Long N., Le Doeuff C., Bernez C., Rannou M.
- P5.122 *Cronobacter sakazakii*, new emerging pathogen for elderly, interaction with lactic acid bacteria
Dogal S., Heperkan Z.D.
- P5.123 Usage of cold hydrogen peroxide vapour for inactivation of murine norovirus on fruit and vegetable surfaces
Dabisch-Ruthe M., Weinstock M., Pfannebecker J., Becker B.
- P5.124 Interlaboratory study on the detection of human noroviruses in frozen strawberries in Germany and Austria 2017
Pfannebecker J., Becker B.
- P5.125 Food safety as poultry meat consumers understand it: Investigation at shopping points in Slovenia
Sterniša M., Smole Možina S., Levstek S., Kukec A., Raspor P., Jevšnik M.
- P5.126 Murine calicivirus inactivation during the process of fermented sausages
Pavoni E., Cosciani-Cunico E., Dalzini E., Monastero P., Galuppini E., Daminelli P., Losio M.-N.
- P5.127 Characterization of isolates of monophasic *Salmonella enterica* serovar Typhimurium (1,4,[5],12:i:-) in Estonia
Kramarenko T., Roasto M., Epštein J., Sögel J.
- P5.129 UV-C inactivation of bacterial toxins
Begyn K., Gonzalez Alonso V., Bourdoux S., Rajkovic A.
- P5.130 Actual topics from horizontal standardization in food microbiology at DIN NAL working group "Microbiology in the food chain"
Gerten B., Schotte M., Stühr A.-C.

POSTER EXHIBITION

- P5.131 Environmental stress-induced bacterial lysis and extracellular DNA release contribute to *Campylobacter jejuni* biofilm formation
Feng J., Lu X.
- P5.132 Evaluation of antimicrobial activities of plant aqueous extracts against different strains of *Salmonella* Typhimurium and their application to improve safety of pork meat
Gavrili A., Papadopoulos A.-E., Zilelidou E., Gardeli C., Haroutounian S., Skandamis P.
- P5.133 Isolation and mycotoxigenic activities of some mycoflora of dried red crayfish (*Procambarus clarkii*)
Ogunleye A.O., Raymond E.N.
- P5.134 Comparison of the growth kinetics of *Chryseobacterium pennae* sp. nov., isolated from feather waste and *Chryseobacterium carnigallinarum* sp. nov., isolated from chicken portion
Lum Nde A., Hugo C., Steyn L., Charimba G.
- P5.135 The inhibitory effect of carvacrol, t-cinnamaldehyde, carrot seed essential oil and hop β -acids on spore germination of group II *C. botulinum* NCTC 11219
De Jong A., Clauwers C., Michiels C.
- P5.136 Antimicrobial resistance in *Staphylococcus* species and lactic acid bacteria from African fermented foods
Ouoba L.I.I., Obioha P.I., Sutherland J.P., Ghoddusi H.B.
- P5.137 Isolation and mycotoxin production of some mycoflora of West African soft cheese (Wara)
Ogunleye A.O., Ishola O.M.
- P5.138 Investigation on the antibacterial properties of *Ziziphora clinopodioides* and *Thymus daenensis* essential oils against some foodborne pathogenic bacteria
Bonyadian M., Rajabian M.
- P5.140 Occurrence and antibiotic resistant phenotypes of *Staphylococcus aureus* from locally-pasteurised cow milk (Kindirmo) sold in a community in central Nigeria
Aliyu Y., Reuben R.
- P5.141 Molecular detection of virulence and resistance genes in *Salmonella enterica* serovar Typhi and Paratyphi A, B and C isolated from human diarrhea samples and lettuce in Burkina Faso
Somda N.S., Bonkougou O.J.I., Savadogo A., Gassama-Sow A.
- P5.142 Detection of *Aspergillus flavus* link on commercial feeds
Gregorio G., Pineda M.

POSTER EXHIBITION

- P5.143 Evaluation of DNA extraction methods for PCR-based detection of bacterial pathogens in food of animal origin
Minarovičová J., Véghová A., Kačliková E.
- P5.144 Rapid spectroscopic detection of *Cronobacter sakazakii* using anti-*C. sakazakii* functionalized gold nanoparticles
Aly M.A., Domig K.J., Kneifel W., Reimhult E.
- P5.145 Development of a multiplex real-time PCR system for the detection of food-relevant *Listeria* species and identification of *Listeria monocytogenes* in a single reaction
Grönewald A., Restel B., Junge B., Berghof-Jäger K.
- P5.146 Screening of lactic acid bacteria from Nono, a naturally Nigerian fermented cow's milk, for antimicrobial resistance
Obioha P., Anyogu A., Awamaria B., Ghoddusi H., Ouoba I.
- P5.147 Aflatoxins (B1, B2, G1 and G2) contamination of rice in the Association of Southeast Asian Nations (ASEAN) member states
Songsermsakul P.
- P5.148 Species composition of toxigenic fungi isolated from sorghum kernels in Korea
Choi J.-H., Nah J.-Y., Jin H.-S., Ham H., Jang J.Y., Lee T., Hong S.K., Kim J.-S.
- P5.149 Sub-lethal injury of *Listeria monocytogenes* in response to food related stress conditions
Siderakou D., Ouranou E., Tsipra I., Poimenidou S., Zilelidou E., Papadimitriou K., Skandamis P.
- P5.150 Microbial safety of fresh produce in seven African countries
Dabadé D.S.
- P5.151 A study on the use of *Vernonia amygdalina* extract to control fungi associated with groundnut seeds
Isalar O.
- P5.152 Diversity of food-borne pathogens and their antimicrobial resistance in food animals from the largest surveillance study, India
Mahindroo J., Thakur S., Caray P., Mohan B., Taneja N.
- P5.153 Prevalence of *Bacillus cereus* and *Staphylococcus aureus* in "Gappal", a fermented food made with milk and millet dough from Burkina Faso
Tankoano A., Sawadogo-Lingani H., Savadogo A., Kaboré D., Traoré Y.
- P5.154 Assessment of fungal contamination in peanuts marketed in the municipality of Rio de Janeiro
França A.C.S., Santos M.V., Ferraz M.H.P., Neufeld P.M., da Silva A.C.R.

POSTER EXHIBITION

- P5.155 The awakening to enteric *Yersinia*
Perche-Merien A.-M., Cook R.
- P5.156 Origin of staphylococcal strains isolated from food in Europe
Merda D., Negrouche L., Vingadassalon N., Hennekinne J.-A.
- P5.157 STEC screening and STEC identification using real-time PCR
Degen O., Grönewald A., Grönewald C., Meier-Wiedenbach I., Berghof-Jäger K.
- P5.158 Risk associated with Shigatoxin-producing *Escherichia coli* (STEC) in food: Overview of opinions of the French agency for food, environmental and occupational health & safety (ANSES)
Kooh P., Audiat-Perrin F., Sanaa M.
- P5.159 A quantitative risk assessment model for highly pathogenic Shigatoxin-producing *E. coli* in ground beef in France
Kooh P., Audiat-Perrin F., Auvray F., Cerf O., Guillier L., Mariani-Kurdjian P., Oswald E., Arnich N., Sanaa M.
- P5.161 *Vibrio parahaemolyticus* biofilm formation and its control
Zhao Y., Zhang Z., Liu H., Pan Y.
- P5.162 Monitoring of *Campylobacter* in broilers in Sweden by whole genome sequence typing
Skarin H., Jernberg T., Höök H.
- P5.163 Molecular biology techniques in predictive microbiology: Past, present and future
Zhang Z., Malakar P., Pan Y., Zhao Y.
- P5.164 Cell invasion and cell-to-cell spread of *Listeria monocytogenes* correlates with serotype-specific traits
Camargo A., McFarland A., Avellan J., Call D., Herman N., Sreevatsan S., Woodward J., Nero L.
- P5.165 Antibiotic resistance of *Salmonella* spp. obtained from mesenteric lymph nodes of pigs slaughtered in Minas Gerais, Brazil
Azevedo E.C., Romanholi N.L., Araújo J.P.A., Martins B.T.F., Nero L.A., Yamatogi R.S.
- P5.166 New staphylococcal enterotoxins type G, H and I involved in food born outbreaks: Method development and application on real food
Nia Y., Sezerat M., Messio S., Mutel I., Feraudet-Tarisse C., Dambrune C., Goulard-Huet C., Simon S., Hennekinne J.-A.
- P5.167 Evaluation of antibiotic resistance in pediococci isolated from food and feed
Miragoli F., Lopez C.M.L., Callegari M.L., Rebecchi A.

POSTER EXHIBITION

- P5.168 Detection and characterization of *Clostridium difficile* in cattle and sheep carcasses
Akkaya E., Bingol E.B., Muratoglu K., Cetin O., Hampikyan H., Colak H.
- P5.169 Inactivation heterogeneity of *Vibrio parahaemolyticus* in simulated human gastric fluid
Wang S., Zhang Z., Zhao Y., Pan Y.
- P5.170 Evaluation of antimicrobial and probiotic potential of isolates from different food sources
Guillen D., Rodriguez-Sanoja R.
- P5.171 Occurrence of filamentous fungi during cocoa post-harvest processing in Honduras and potential aflatoxin production
Freimueller Leischfeld S., Gabutti L., Strässle D., Romanens E.M., Miescher Schwenninger S.
- P5.172 Growth potential of pathogens in reverse osmosis filtrated whey intended for water-reuse in cheese production
Hellmér M., Buschhardt T., Hansen T.B., Aabo S.
- P5.173 Safety assessment of fermented fishery products from Cambodia
Ly D., Mayrhofer S., San V., Schmidt J.-M., Zitz U., Dornig K. J.

POSTER EXHIBITION

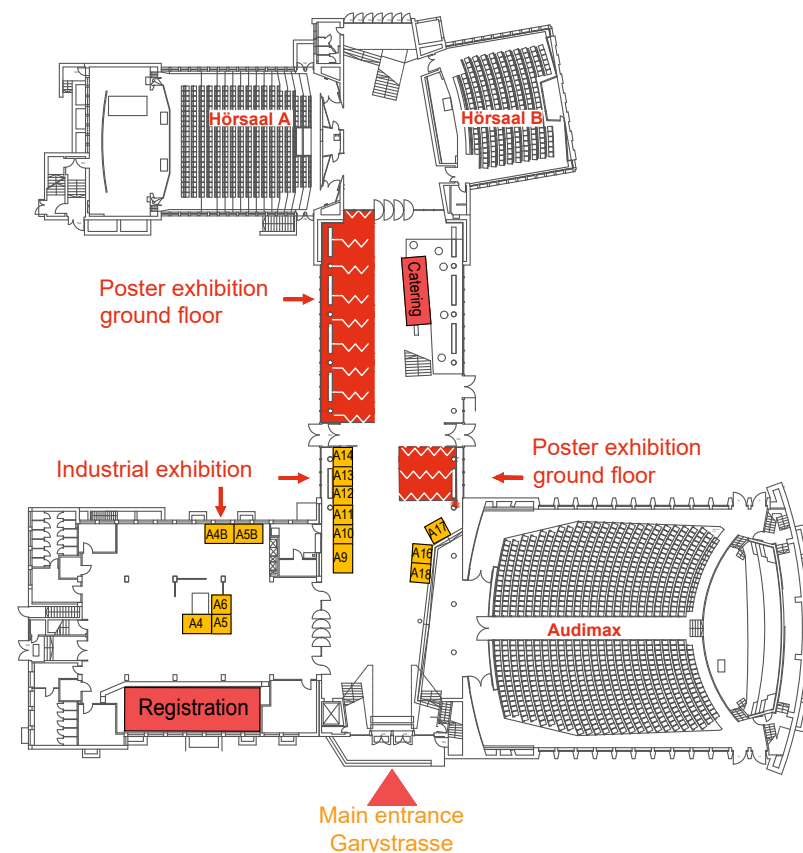
Poster of 3rd FMTGN symposium "Food microbiology education in practice"

- PS.1 Food safety as poultry meat consumers understand it: Investigation at shopping points in Slovenia
Bobnar S., Jevšnik M., Sraka M., Zajc N., Raspor P.
- PS.2 A comparative study of free and immobilized brewing yeast fermentation performance based on kinetic parameters
Pinguli L., Troja R., Malollari I., Gurazi V., Vaso T.
- PS.3 The behaviour of some microorganisms isolated from medicinal plants to the action of artificial antimicrobials
Troja E., Gjata K., Troja R., Pinguli L.
- PS.4 Hygiene control a critical point to ensure microbiological stability in beer
Pinguli L., Troja R., Gjergjndreaj E., Kroqidhi E.
- PS.5 Consumption, perception and safety practices of Brazilian seafood consumers
Baptista R.C., Rodrigues H., Sant'Ana A.S.
- PS.6 A bridge to interdisciplinary cooperation for graduate students through 'aziz sancar technocenter' at Istanbul Aydin University
Heperkan Z.D.
- PS.7 International mobility – Opportunity for collaborative research and student centered project-oriented learning and training
Sternaša M., Raspor P., Smole Možina S.
- PS.8 Outcomes of the project innovirolgy: The network of European teachers/trainers of virology
Radin D., Gomez-Lucia E., Dolei A., Domenech A., Lavigne R., LePoder S., Logue C., Szyndel M.
- PS.9 The basic platform for higher education in food microbiology
Raspor P., Smole Možina S., Jevšnik M., Raspor Lainšček P.
- PS.10 Problems of food microbiology and advanced methods of teaching microbiology of food products in Ukraine
Pylypenko L., Berhilevych O.M., Lopotan I.V., Yegorova A.V.
- PS.11 Methodology of accelerated monitoring and assurance of sanitary quality and food safety in Ukraine
Berhilevych O., Pylypenko L.N., Lopotan I.V., Yamborko A.V., Kasianchuk V.V.

EXHIBITION AND POSTER PLAN

Ground Floor

The Industrial Exhibition will take place on the Ground Floor of the Henry-Ford Building.
The Poster Exhibition will take place on the Ground Floor, Middle Floor and Upper Floor.

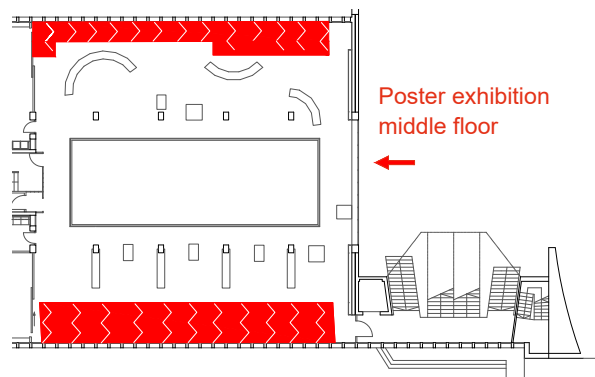


Booth # Company

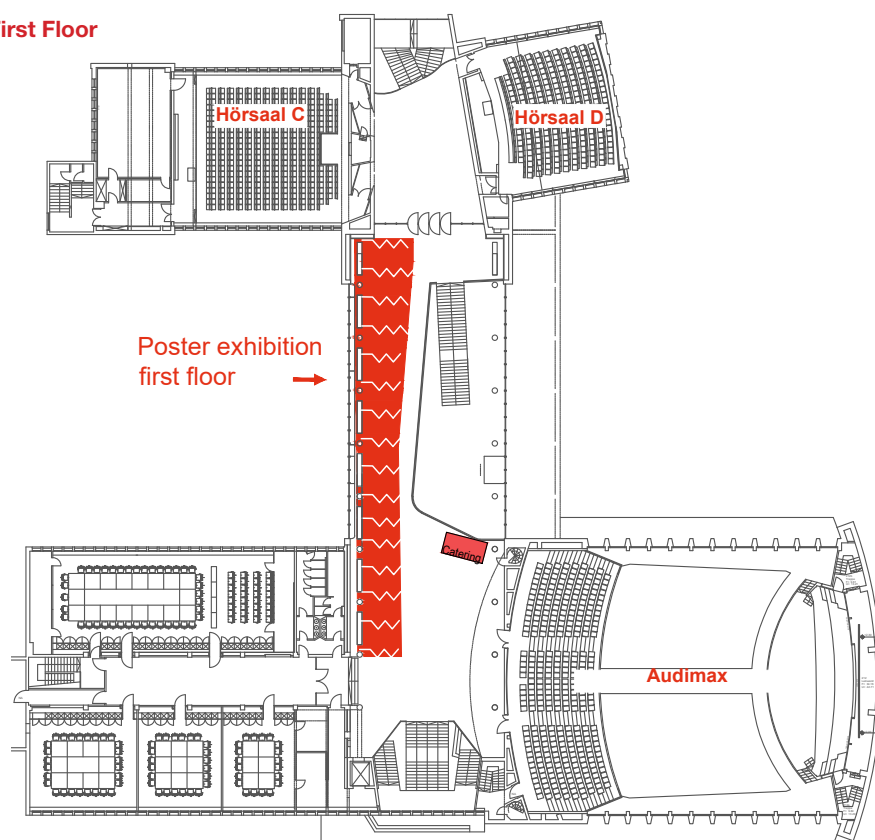
A4	International Association for Food Protection	A16	APPLIED MATHS NV
A4B	CHARLES RIVER	A17	Pall GmbH
A10	R-Biopharm AG	A18	LGC
A11	MP BIOMEDICALS	A5	ELSEVIER LIMITED, elsevier.com
A12	ifp Institut für Produktqualität GmbH	A5B	MERCK
A13	AID GmbH	A6	SY-LAB Geräte GmbH
A14	Zymo Research Europe GmbH	A9	3M

EXHIBITION AND POSTER PLAN

Middle Floor



First Floor



ACKNOWLEDGMENTS

FoodMicro

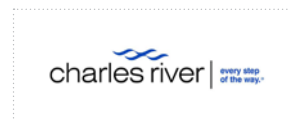
The organisers of FoodMicro 2018 gratefully acknowledge the support of the following industry partners:

Silver Partner



3M

Standard Partners



CHARLES RIVER



MERCK

Bronze Partners



AID GmbH



APPLIED MATHS NV



ifp Institut für Produktqualität GmbH



LGC



MP BIOMEDICALS



Pall GmbH



R-Biopharm AG



SY-LAB Geräte GmbH



Zymo Research Europe GmbH

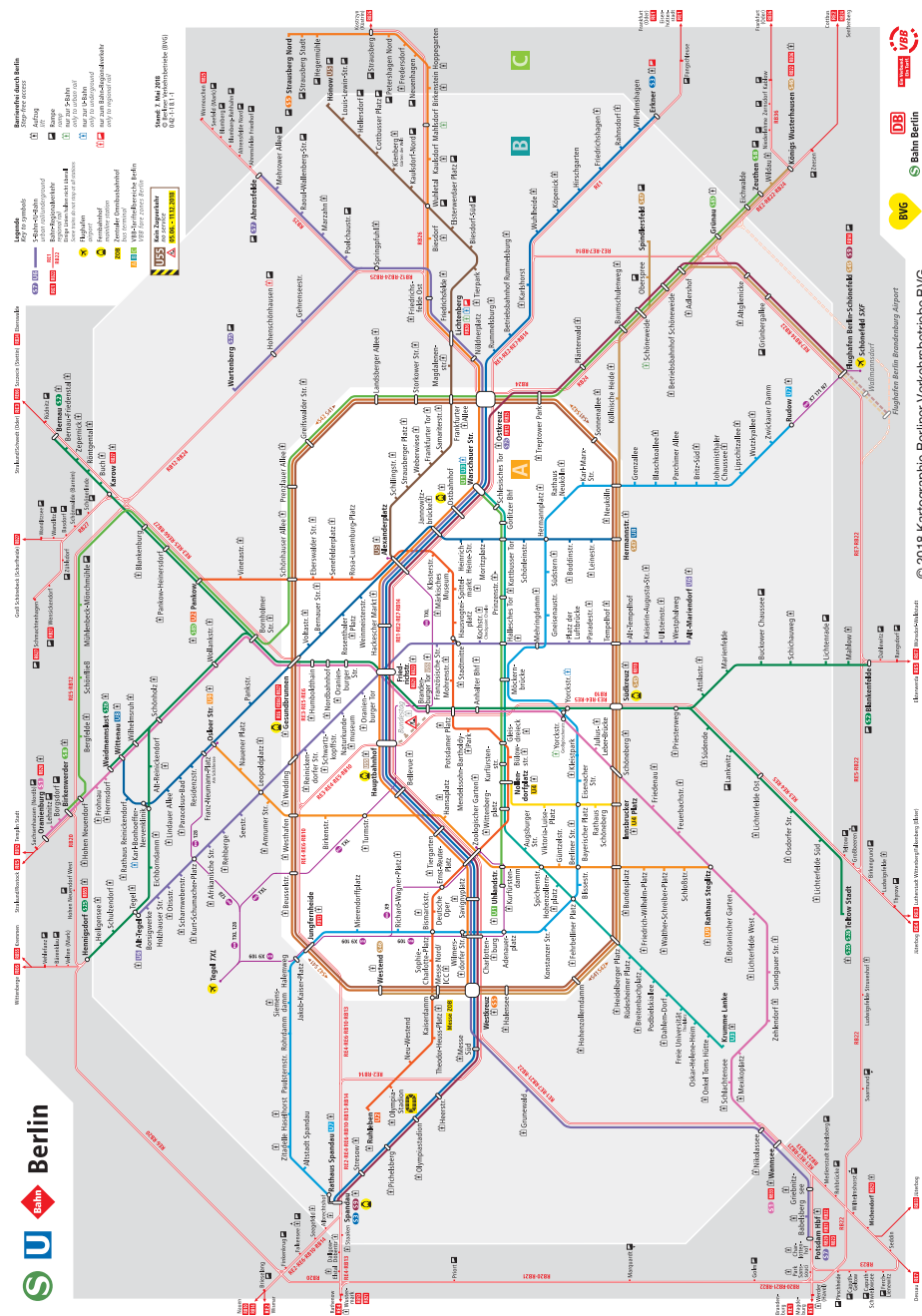
Other Sponsors

- BIOTECON Diagnostics
- ELSEVIER LIMITED, elsevier.com
- International Association for Food Protection

NOTES



BERLIN ROUTE MAP – PUBLIC TRANSPORTATION



INDEX – ORAL PRESENTATIONS

A	Aertsen A.	02.5.	L	Lewis E.	03.1.	W	Wang Z.	01.3.
	Arellano K.	01.6.		Loessner M.J.	K4		Weiss A.	01.4.
	Arendt E.	04.9.		Lüth S.	03.6.		Wenning M.	K3
B	Biasino W.	04.5.	M	Maillet A.	01.1.	Z	Wierl L. H.	KN01
	Bridier A.	02.4.		Marco M.L.	KN03		Zwietering M.H.	04.3.
	Buschhardt T.	04.4.		Muchaamba F.	05.3.			
C	Carroll L.M.	03.4.	N	Nychas G.	03.3.	O	Obadina A.	06.2.
	Chaillou S.	02.8.					Odetokun I.	01.8.
D	Delbès C.	K1	P	Pacholewicz E.	04.6.		Postollec F.	03.5.
	Desvaux M.	K5				Q	Quijada N.M.	03.2.
	Dridi B.	03.10.						
E	Dunne M.	06.3.	R	Rantsiou K.	01.5., K2	S	Ramia N.	02.1.
				Ramia N.	02.1.		Renault P.	03.9.
F	Eissenberger K.	01.7.		Renault P.	03.9.		Rezaeimotlagh A.	04.1.
	Ehling-Schulz M.	KN02	T	Ryan U.	KN05		Tareb R.	02.3.
						V	Turner M.	04.10.
G	Fan Y.	03.8.		Seel W.	02.6.		Vitzilaiou E.	01.10.
	Félix B.	04.8.		Schuppler M.	02.9.		Von Hertwig A.M.	02.2.
	Ferreira N.	01.9.	H	Shemesh M.	02.7.	K		
H	Ferrocino I.	01.5.		Stergiou M.-Th.	06.1.			
	Filter M.	K6						
	Forslund A.	01.2.	I			J		
I	Francais M.	05.1.						
J	Gayán E.	04.2.	L			M		
K	Haiminen N.	03.7.	N			O		
	Houngbédji M.	02.10.						
L	Koukou I.	04.7.	P			Q		
	Koutsoumanis K.	KN04						
	Kranzler M.	05.2.						

IMPRINT

Scientific Organisation

German Society for Hygiene and Microbiology
(Deutsche Gesellschaft für Hygiene und Mikrobiologie, DGHM)
Carl-Neuberg-Str. 1
30625 Hannover

Congress Presidents

Herbert Schmidt (DE)
Barbara Becker (DE)
Thomas Alter (DE)

Legal Organiser (PCO)

MCI Deutschland GmbH
MCI | Germany – Berlin
Markgrafenstr. 56
10117 Berlin
T: +49 30 204590
F: +49 30 2045950
foodmicro@mci-group.com

Graphic Design

MCI Deutschland GmbH
MCI | Germany – Berlin

Editorial Deadline

9th August 2018

The programme indicated may be subject to change.



SAVE THE DATE

www.lebensmittelmikrobiologie.org

18.

FACHSYMPOSIUM

LEBENSMITTEL
MIKROBIOLOGIE

Kiel, 7.–9. Okt 2019



ZYMO RESEARCH

The Beauty of Science is to Make Things Simple

What **story**
does your
Microbiome
tell?



ZymoB|O|M|I|C|S

From Collection to Conclusion



Standards



Collection



Isolation



Analysis



Services

✉ orders@zymoresearch.de 🌐 www.zymoresearch.de ☎ +49 (0)761 6006871 0

Visit us at our Booth and learn more!