



Food Sustainability & Safety in a Changing Climate



PROTECT & TRANSIT Marie Skłodowska-Curie Innovative Training Networks Symposium

Date: 10th November 2022

Location: Room 019C, Student Village, University College Dublin

https://ucd-ie.zoom.us/webinar/register/WN_LbEuWnysRP6TMhJSJvaNGg

08.30 – 09.15: Registration/Opening

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09.00 – 09.15: Welcome and Opening (Prof. Enda Cummins, UCD School of Biosystems & Food Engineering & Prof. Dolores O'Riordan, Director, UCD Institute Of Food & Health, Vice-President for Global Engagement)

09.15 – 10.45: Session 1: Food Technologies & Quantitative Risk Assessment

Chair: Dr Jeanne-Marie Membré (INRAE, Oniris, France)

- Rhea Chhaya (PROTECT ESR1, University College Dublin): *"Human health risk assessment of aflatoxin M1 from the European dairy sector"*
- Rodney Feliciano (PROTECT ESR4, INRAE Oniris): *"Towards a Climate Change-Responsive Dairy Supply Chain: from data analysis, model developments to sustainable food safety mitigation strategies"*
- Theocharia Tsagkaropoulou (TRANSIT ESR1, University of Reading): *"Heterogeneity of L. monocytogenes and E. coli strains in resistance to High Hydrostatic Pressure"*

10.45 – 11.15: Break/Poster Presentation/Networking

11.15 – 12.00: Key Note Speaker 1 – Moez Sanaa (World Health Organisation)
"Sustainable and healthy diet for all"

12.00 – 13.00: Session 2: Modelling the Dynamics of Microbial Change & Technology Optimization

Chair: Assoc Prof Heidy den Besten

- Styliani Roufou (PROTECT ESR2, University of Malta): *"Quantitative microbial dynamics related to the dairy industry under climatic stress conditions"*
- Lydia Katsini (PROTECT ESR3, KU Leuven): *"Quantifying microbial food safety risks due to climate change"*

13.00 – 14.00 : Lunch/Poster Presentation/Networking



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14.00 – 15.00: Session 2 continued: Modelling the Dynamics of Microbial Change & Technology Optimization

Chair: Assoc Prof Heidy den Besten

- Ourania Misiou (PROTECT ESR5, Aristotle University of Thessaloniki): *"Predictive modelling tools to evaluate the effect of climate change on food spoilage"*
- Yijiao Yao (TRANSIT ESR8, INP): *"Optimization and upscaling of non-thermal atmospheric plasma for decontamination of (a)biotic surfaces"*

15.00 – 15.45: Key Note Speaker 2 – Kemal Aganovic (DIL German Institute of Food Technologies) *"The Present & Future of Novel Processing Technologies"*

15.45 – 17.15: Session 3: Food Chain Sustainability & Tools for Decontamination Efficiency

Chair: Prof Almudena Hospido

- Maro Malliaroudaki (PROTECT ESR6, University of Nottingham): *"Shaping the future of milk manufacturing and supply using energy consumption models"*
- Paola Guzmán Luna (PROTECT ESR7, University of Santiago de Compostela): *"Modelling the effect of climate change on the current and future environmental sustainability of the European dairy sector"*
- Georgios Pampoukis (TRANSIT ESR10, Wageningen University): *"Meta-analysis on decontamination efficacy of non-thermal plasma (NTP)"*

17.15 – 18.15: Session 4: Decision Support Systems (DSS) & Consumer Perception

Chair: Assoc Prof Kimon Andreas Karatzas

- Gopaiah Talari (PROTECT ESR8, Creme Global): *"Microbial and chemical Risk assessment of dairy products with Big Data and web-based Decision Support Systems (DSS) under climate change scenarios"*
- Aline Silva (TRANSIT ESR9, Sense Test): *"Assessment of consumer trust and risk perception towards sustainable innovative food processing technologies."*

18.15 – 18.30: Closing Remarks (Prof Enda Cummins)