



Seafood safety and shelf-life prediction - a one-day workshop

15th September 2009 at DTU Aqua, Lyngby, Denmark

Organised by the Seafood & Predictive Microbiology group at the National Institute of Aquatic Resources (DTU Aqua) in collaboration with the SeafoodCircle center and coordinated with the Trans-Atlantic Fisheries Technology Conference (TAFT)

This workshop focuses on the practical use of computer software to manage seafood safety and quality. Presentations and hands-on computer exercises are used to demonstrate how available software can be applied by industry, authorities and scientists. The workshop concerns fresh, lightly preserved and ready-to-eat seafood. Special attention is given to time/temperature integration and to the control of *Listeria monocytogenes* as requested by EU regulations and international guidelines (EC 1441/2007; Codex/ALINORM 09/32/13). The workshop will use the 2009 version of the Seafood Spoilage and Safety Predictor (SSSP) software with a user-friendly time/temperature integration facility, models to predict histamine formation and a new and extensive *L. monocytogenes* growth and growth boundary model that can predict growth responses of this pathogen for a very wide range of foods.

Workshop Programme:

Time	Topic	Speaker
8.45 - 9.00	Registration	
9.00 - 9.10	Welcome and opening	
9.10 - 10.15	Shelf-life prediction – effect of temperature Presentation and PC exercises using the SSSP* software	Paw Dalgaard
10.15 - 10.30	Coffee break	
10.30 - 11.45	Predicting the growth and inactivation of bacteria in seafood. Presentation and PC exercises using SSSP and other freeware**	Paw Dalgaard
11.45 - 13.00	Lunch	
13.00 - 14.30	Seafood safety prediction 1. Presentation and PC exercises concerning <i>Listeria monocytogenes</i> in ready-to-eat food	Ole Mejlholm
14.30 - 14.45	Coffee break	
14.45 - 15.45	Seafood safety prediction 2. Presentation and PC exercises concerning histamine formation and histamine fish poisoning	Paw Dalgaard
15.45 - 16.00	Evaluation and close of the workshop	

* Seafood Spoilage and Safety Predictor (SSSP) software version 3.1 from 2009 will be used during the workshop. The SSSP software is available free of charge at <http://sssp.dtuqua.dk/>.

** Other freeware used by the workshop include Combase and Pathogen Modeling Program.

Workshop location: DTU Aqua, Technical University of Denmark, Building 221, room 237, Kgs. Lyngby, Denmark, phone: +45-45 88 33 22. See the following link for directions: http://www.dtu.dk/English/About_DTU/DTU%20Directory/map_of_lyngby.aspx

For further information about the workshop contact:

Paw Dalgaard at e-mail pad@aqu.dtu.dk, phone +45-45 25 25 66 or
Ole Mejlholm at e-mail ome@aqu.dtu.dk, phone +45-45 25 25 67

Deadline for registration: 4 September 2009

Attendance: Maximum 30 people

Registration: Send the information indicated below to Alice Jensen at DTU Aqua. You can send this page by fax +45 45 88 47 74 or you can e-mail the information to aj@aqu.dtu.dk

Name : _____
Place of work : _____
Address : _____
E-mail and phone : _____

Do you need assistance to install the SSSP software on the laptop computer that you bring with you to the workshop?: No___ or Yes___.

Registration fee: 150 EURO that includes workshop binder with all presentations and exercises, coffee breaks and lunch. Indicate '38006 (SSSP-workshop)' and your name when you register and transfer the 150 EURO to:

Danske Bank
Frederiksberggade 1
1459 Copenhagen K
Denmark

Reg no.(sort code): 4180 Account 4263972007
SWIFT/BIC: DABADKKK
IBAN no.: DK5730004263972007

Accommodation: See the TAFT2009 homepage (www.taft2009.org) for information about hotels in central Copenhagen or contact the organizers for information about hotels close to the workshop venue at the DTU campus in Lyngby.

