



Spore FORMING
BACTERIA IN FOOD

2009



15,16,17th June 2009
SYMPOSIUM
Quimper, FRANCE

Invitation from the co-chairs

Despite investments of the food and feed industry to control contaminants in the food chain, the achievement of commercial sterility requirements has been hampered by the presence of unintended heat-resistant spores in food. Sporulated bacteria are involved in food spoilage, but also in toxin-mediated food poisoning, two phenomena that lead to high economic losses. Different evolution trends have been observed over the past two decades highlighting the urge to focus on the (re)emergence of sporeformers in food and discuss whether an adaptation or selection of sporeformers by food processes is occurring.

The SPORE2009 meeting aims at presenting and discussing state of the art research and the very latest scientific developments on the theme of sporeformers in food. SPORE2009 is co-organised by «ADRIA Développement», «LUBEM» and «Technopole Quimper»

We look forward to welcoming you in Quimper in 2009!

Danièle Sohier & Ivan Leguérine | Co-chairs, SPORE2009

www.spore2009.org
info@spore2009.org





15,16,17th June 2009
SYMPOSIUM
Quimper, FRANCE

■ Quimper



TOPICS

- spore forming bacteria biodiversity and prevalence
- foodborne spoilage microflora
- pathogens, toxins and food poisoning
- rapid detection tools and decision making tools
- strategies and control of unintended sporeformer contaminants
- heat resistance and process optimisation
- genome dynamics and taxonomy
- risk assessment, predictive modelling, dose response modelling
- hot topics : regulation proposition, EU research

January 15, 2009 : Abstract Submission