International Biofilm Summit
In Collaboration with CIBUSTEC

PARMA
OCTOBER 23 - 24 2019

BIOFILM CONTAMINATION
The F&B Industry’s Biggest Threat to Profitability
Be part of the 3rd event of the International Biofilm Summit!
The International Biofilm Summit was introduced 4 years ago with the purpose of raising awareness on biofilms and sharing knowledge as well as solutions to ensure finished products of the best quality.

The International Biofilm Summit is a worldwide conference with high-quality presentations focused on biofilm's issues in the food and beverage industry. Since the first event in 2015, the IBS keeps the industry informed about biofilm's latest news and innovative solutions.

Biofilm is not only a public health issue, its understanding and control also play a key role in terms of cost-effectiveness.

This Summit is a unique crossroad where scientists, academicians, managers, technicians and directors share experiences and inspiring solutions to ensure safety and finished products of the best quality. In short, the IBS is a perfect mix of solutions, experiences and relevant study cases from all around the world to improve production process, food quality and preservation.

A great occasion to meet the finest selection of Biofilm-experts, Food Safety and Quality Control managers and develop some professional network!
«I’ve learned a lot about biofilm and especially on the interaction between bacteria within biofilm and this little cosmos they make up. I’ve met very interesting people who can help me fight biofilm in our facilities and create safer food for our consumers worldwide »

Derk Oorburg,
Director Quality Assurance, VION
Delegate IBS 2017
We are delighted to announce our new collaboration with CIBUS TEC, one of the most innovative food technology exhibitions.

We have decided to join our knowledge and skills in order to create THE meeting point in 2019 for all food and beverage industry technicians, managers, and professionals.

The goal is to offer them a complete showcase of the best solutions on the market to ensure finished products of the best quality.
SESSION 1
Foodborne zoonoses in Europe

10:30  Monitoring of zoonoses and food-borne outbreaks in the European Union
      Frank BOELAERT, EFSA (IT)

SESSION 2
Biofilms and the environment

11:10  Biofilm control: From chemical to biological arsenal?
      Romain BRIANDET, INRA Micalis (FR)

11:50  COFFEE BREAK

SESSION 3
Source of contamination in processed food industry (open surface)

12:20  The use of DNA sequencing technologies for investigation of contamination
      routes in the food industry; opportunities and bottlenecks
      Trond MORETRO, NOFIMA (NO)

13:00  LUNCH

14:00  Occurrence, characterization and spoilage potential of biofilms in
      different food companies
      Koen DE REU, ILVO (BE)

SESSION 4
Biofilms in processed food industry (in circuits)

14:40  Competitive inter-species interactions underlie the increased antimicrobial
      tolerance in multispecies brewery biofilms
      Hans STEENACKERS, KUL (BE)

15:20  Factor affecting the Biofilms in the food processing plants
      Pier SANDRO COCCONCELLI, Università Cattolica del Sacro Cuore (IT)

16:00  COFFEE BREAK

SESSION 5
Pathogens in biofilms

16:30  Biofilm Risks in food processing
      Gun WIRTANEN, Seinäjoki University of Applied Sciences (FI)

17:10  When union makes force: fighting bacterial communities harbouring
      pathogens in the food industry
      Pedro RODRÍGUEZ-LÓPEZ, University of Parma (IT)

17:50  Endemic population of *Listeria monocytogenes* through formation of biofilm
      and its persistence in food-processing environment
      Erdogan Ceylan, Mérieux NutriSciences (US)

18:30  DINNER PARTY
SESSION 6
Strategies to control and to detect biofilms

10:00 Latest Innovations related to biofilm detection and elimination
John LAROCHELLE, Environmental Infection Prevention (US)

10:40 Identification and elimination or control of potentially pathogenic organisms in ready-to-eat products
John BUTTS, FoodSafetyByDesign LLC (US)

11:20 COFFEE BREAK

11:50 Detecting surface contamination and biofilms: Implications for the Italian Food Industry
Chris GRIFFITH, University of Wales (GB)

SESSION 7
Case Studies

12:30 Case study: Biofilm risk to natural mineral water and prevention tools
Coca-Cola Hellenic Bottling Company (AT)

12:45 Case study on biofilm in meat processing industry

13:00 Case study on biofilm prevention in (micro) brewery

13:15 BiofilmExpert: how to extend shelf life of the finished product?

13:30 CLOSING LUNCH