

Second Symposium on Food Associated Pathogens, Grythyttan, Sweden version 15/8

School of Hospitality, Culinary Arts & Meal Science August 23-26, 2010

Monday 23 August

18.00 Registration and Welcome Reception ("Kärnhuset", Campus Grythyttan)

19.30 Guided tour in Nordic Centre of Culinary Arts ("Måltidens Hus", Campus Grythyttan)

All lectures are in "Gastronomiska Teatern", "Måltidens Hus"

Tuesday 24 August

08.30 – 08.55 Registration ("Måltidens Hus")

09.00 – 09.30 Welcome address by
and Tobias Nygren, Head of School, School of Hospitality, Culinary Arts and Meal
Science, Campus Grythyttan

Chairman: Peter Gerner-Smidt

09.40 – 09.55 Jubilee lecture: Gustav Hülphers discovery of *Listeria monocytogenes*
100 years

Marie-Louise Danielsson-Tham

10.00 – 10.30 *Salmonella*: Disease burden and sources of infection (1)
Tine Hald

10.30 – 11.00 Coffee Break

11.05 – 11.20 Survey on *Salmonella* contamination of non-industrial edible avian
eggs (2)

Babak Mohammadian Ghale Jooghi

11.20 – 11.35 Discussion

11.35 – 12.05 Foodborne pathogenic clostridia (3)
Miia Lindström

12.10 – 12.25 Minimum and maximum growth temperatures and maximum growth
rates at 10, 30 and 37 °C of group II *Clostridium botulinum*. (4)
Yagmur Derman

12.30 – 12.45 Diversity of *Clostridium tyrobutyricum* in dairy products (5)
Marjo Ruusunen

12.45 – 14.00 Lunch ("Kantinen Hyttblecket")

Chairman: Eyjólfur Reynisson

14.00 – 14.15 The Importance of csp genes for cold tolerance of *Clostridium botulinum* ATCC 3502 (6)

Henna Söderholm

14.20 – 14.35 A two-component signal transduction system is involved in the regulation of neurotoxin production in *Clostridium botulinum* (7)

Zhen Zhang

14.35 – 14.50 Discussion

14.55 – 15.10 Outbreak of *Listeria monocytogenes* caused by beef meat from a meals-on-wheels delivery, Denmark 2009 (8)

Birgitte Smith.

15.15 – 15.45 *Staphylococcus aureus* food poisoning (9)

Semir Loncarevic

15.50 – 16.05 Discussion

16.10 Practical Food Hygiene

Jesper Johansson

16.25 Refreshments and mingle/Guided tour in the Culinary Library. (“Måltidens Hus”)

17.30 End of session

19.00 Guided tour in Grythyttan

20.00 Concert in Grythyttan Church

Anna Florin Schmidt

Wednesday 25 August

Chairman: Tine Hald

09.00 – 09.30 Overview of STEC/VTEC/EHEC (10)

Peter Gerner-Smidt.

09.35 – 10.05 Results and conclusions from royal inquiry of the *Escherichia coli* O103 outbreak in Norway attributed to fermented mutton sausages (11)

Ivar Vågsholm

10.05 – 10.15 Discussion

10.15 – 10.45 Foodborne viruses; variable, insidious and common (12)

Jonas Blomberg

10.45 – 11.15 Coffee Break

11.15 – 11.25 Discussion

11.30 – 12.00 *Bacillus cereus* food poisoning: From nice to nasty (13)
Per Einar Granum.

12.00 - 12.10 Discussion

12.10 – 12.40 Enteropathogenic *Yersinia* in food production (14)
Riikka Laukkanen

12.40 – 14.00 Lunch (“Kantinen Hyttblecket”)

Chairman: Ivar Vågsholm

14.05 – 14.20 Farm factors associated with the prevalence of pathogenic *Yersinia enterocolitica* on Finnish pig farms (15)
Sonja Virtanen

14.20 – 14.35 Discussion

14.35 – 15.05 Coffee Break

15.10 – 15.40

History and current status of food associated pathogens in Iceland (16)
Eyjólfur Reynisson

15.40 – 15.55 Discussion

16.00 – 16.15 Variables that affect the antibacterial activity of chitosan (17)
Hilde Mellegård

16.15 – 16.40 “Finn Felen”
Marie-Louise Danielsson-Tham

19.00 Birthday party to celebrate *Listeria monocytogenes* 100 years (“Måltidens Hus”)

Thursday 26 August

Chairman: Hannu Korkeala

09.00 – 09.30 Overview of *Campylobacter jejuni/coli*. Aspects on epidemiology and control in the food chain (18) Eva Olsson Engvall

09.35 – 09.50 Identification of immunogenic *Campylobacter jejuni* surface proteins (19)
Lene Nørby Nielsen

09.50 – 10.00 Discussion

10.00 – 10.30 Coffee Break

Chairman: Semir Loncarevic

10.30 – 11.00 *Listeria monocytogenes* – a very food-borne bacterial species (20)
Wilhelm Tham.

11.00 – 11.15 *Listeria monocytogenes* contamination in pork can originate from farms (21)
Sanna Hellström

11.20 – 11.35 Role of *flhA*, *cheR*, and *motA* in growth of *Listeria monocytogenes* at low temperatures (22)
Mirjami Mattila

11.40 – 11.55 A naturally occurring 7 bp insertion in *Listeria monocytogenes prfA*, resulting in a truncated PrfA protein, is removed during infection in mice (23)
Toril Lindbäck

12.00 – 12.15 Conjugal transfer of erythromycin resistance from *S. thermophilus* to *Listeria monocytogenes* (24)
Susanne Schjørring

12.20 – 12.35 *Listeria monocytogenes* contamination in the manufacturing of cold-smoked meat products (25)
Aivars Bērziņš

12.35 – 12.45 Discussion

12.45 – 13.00 Last words.
Carl Jan Granqvist

13.00 – 14.00 Lunch (“Kantinen Hyttblecket”)