



Invitation to an international workshop 15 June 2005 in Lund

TTI development and application – Improving handling of meat products in the chill chain and at the consumer level

Information from an EU project QLK1-2002-02545

Meat and meat products are highly perishable foods, which unless correctly handled will spoil quickly and potentially become unsafe due to microbial growth. Systematic management of meat safety via HACCP includes control of conditions during processing and distribution. The conditions during transportation and storage are difficult to control and may deviate from specifications.

The EU-project SMAS aims to develop a "Safety and Assurance System" for meat and meat products. It integrates kinetic growth models for important pathogenic and spoilage bacteria, risk assessment techniques and the capacity to monitor single product history with Time Temperature Indicators/TTI, into an effective chill chain decision and management tool.

During the meeting information will be provided about the SMAS concept and current applications of TTI. Results from surveys of consumer attitudes will be presented. Furthermore meat spoilage and safety will be discussed from a quantitative approach. Combase (web-based database of food microbiology data) will be demonstrated. Finally, during a round table discussion, there will be an opportunity for the meeting participants to express their views about the presented concept and their needs.



The EU project SMAS "Development and Application of a Safety and Assurance System for Chilled Meat Products" QLK1-2002-02545 is coordinated by the National Technical University of Athens and is running from 2003-2005. It is funded by the European Commission under the key action of Food, Nutrition and health of the Quality of Life and management of living resources thematic programme. Seven institutes/companies are working on the six interrelating work packages of the SMAS project. These partners are NTUA, National Technical University of Athens, Greece, SIK –

the Swedish Institute for Food and Biotechnology, Sweden, Agricultural University of Athens, Greece, Teagasc, The National Food Centre, Ireland, TNO Quality of Life, the Netherlands, IFR, Institute of Food Research, United Kingdom, Creta Farm SA, Latzimas, Greece.



<http://smas.chemeng.ntua.gr>

Programme 15 June 2005

09.00	Welcome with coffee and tea	11.25	TTI development and application – The SMAS concept <i>Prof. Petros Taoukis, National Technical University of Athens, Greece</i>
09.30	Opening – Introduction <i>Docent Elisabeth Borch, SIK, Sweden</i>		
09.35	Meat spoilage <i>Dr. Kostas Koutsoumanis, Aristotle University of Thessaloniki, Greece</i>	11.55	Current applications of TTI and prospects <i>Dr. Peter Rönnow, Vitsab, Sweden</i>
10.05	Meat safety <i>Docent Elisabeth Borch, SIK, Sweden</i>	12.25	Lunch
10.35	Coffee	13.00–	Consumer attitudes on the use of TTI for monitoring meat products <i>Dr. Karin Wendin, SIK, Sweden</i>
10.55	Combase <i>Dr. Yvan Le Marc, Institute of Food Research, UK</i>	13.30– 14.30	Round Table discussion <i>Chaired by Alexander Milanov, SIK, Sweden</i>

The workshop will be held at Scheelevägen 17 (Ideon Beta/Enoch Thulin), Lund, Sweden.

Workshop fee SEK 600

SIK-members SEK 400

The prices include lunch and refreshments.

Information:

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- I will attend the workshop "TTI development and application – Improving handling of meat products in the chill chain and at the consumer level"

Name

Company/Organisation

Address

Postcode and city

Telephon

E-mail



Registration not later than 1 June 2005

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