

# 5th World Congress Foodborne Infections and Intoxications



**7 - 11 June 2004**  
Berlin, Germany

**- Programme -**

**Federal Institute for Risk Assessment**



FAO/WHO Collaborating Centre for Research  
and Training in Food Hygiene and Zoonoses







# 5<sup>th</sup> World Congress Foodborne Infections and Intoxications

Berlin, 7 - 11 June 2004

Under the auspices of

## **Renate Künast**

Federal Minister for Consumer Protection, Food and Agriculture

### **President**

Prof. Dr. Dr. Andreas Hensel

### **Honorary President**

Prof. Dr. Dr. h.c. mult. Dieter Großklaus

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## Table of contents

Messages of greeting	
Professor Andreas Hensel President of the Federal Institute for Risk Assessment (BfR)	7
Renate Künast Federal Minister of Consumer Protection, Food and Agriculture	9
Klaus Wowereit Governing Mayor of Berlin	11
The congress at a glance	13
Sections	14
Important information for paper and poster presentations	15
Social events	15
Excursion	15
General information	17
Timetable of scientific programme	33
Oral presentations	45
Poster presentations	59

## Inhaltsverzeichnis

Grußworte	
Prof. Dr. Dr. A. Hensel Präsident des Bundesinstituts für Risikobewertung (BfR)	21
Renate Künast Bundesministerin für Verbraucher- schutz, Ernährung und Landwirtschaft	23
Klaus Wowereit Regierender Bürgermeister von Berlin	25
Übersicht über alle Veranstaltungen	27
Sektionen	28
Wichtige Informationen für Vorträge und Poster	29
Rahmenprogramm	29
Exkursion	29
Allgemeine Informationen	31
Zeitplan für das wissenschaftliche Programm	33
Vorträge	45
Posterpräsentationen	59



## Welcome message from

**Professor Dr. Dr. Andreas Hensel  
President of the Federal Institute  
for Risk Assessment, Berlin  
to the 5th World Congress  
Foodborne Infections and Intoxications**



The Federal Institute for Risk Assessment (BfR), my staff and myself are very proud to act as organizers of the 5<sup>th</sup> World Congress on Foodborne Infections and Intoxications, which we are hosting once again. As President of the BfR I should like to take this opportunity to extend a warm welcome to all those attending the Congress. In this age of the Internet and electronic data interchange this event is intended to provide a forum for strengthening personal contacts, maintaining scientific discourse and discussing the problems that vary from region to region.

The 5th World Congress in Berlin can build on the successful work done by its predecessors in the period from 1980 to 1998. It is organized by the BfR as part of its functions as the FAO/WHO Collaborating Centre for Research and Training in Food Hygiene and Zoonoses and is being held at a time in which increasing importance is being attached worldwide to consumer protection, and especially to food safety. The growing interest in this issue may be seen in the considerable response to the announcement of this Congress.

If we look at the topics to be dealt with at the Congress, it will be seen that the focus on epidemiological and methodological questions constitutes a logical continuation of the issues dealt with at the 4th World Congress. Quite apart from this, a series of crises that have since occurred in the field of food safety both in Germany and abroad have prompted political decisions which have brought about lasting changes with regard to food-monitoring, health care and research. These decisions have a far-reaching effect on the public perception of problems and the political conclusions to be drawn concerning future courses of action designed to prevent and combat foodborne infections and intoxications.

In the confident assumption that every crisis also represents an opportunity for a new start, David Byrne, the European Union's Commissioner for Health and Consumer Protection, responded to the BSE crisis of 1999 by drafting a new policy of food safety for Europe. An important step in the implementation of this policy was the setting up of the European Food Safety Authority (EFSA), which accorded the necessary independence to risk assessment as an investigative process based on scientific findings. This strategy was adopted in Germany, where it was decided to separate risk assessment and risk management. This ultimately led to the setting up of the Federal Institute for Risk Assessment as an independent scientific authority, while our simultaneously founded sister institute, the Federal Office for Consumer Protection and Food Safety (BVL), was responsible for the management side. Of particular importance in my view was the introduction, long demanded by the scientific community, of a system of control applied by the European Food and Veterinary Office, which, under the slogan of "from farm to table", covers all stages of the food production chain and is not confined to checking finished products.



The effects of these changes, improved diagnostic opportunities for detecting food-related pathogens and the expansion of monitoring programs for examining epidemiological implications have led in recent years to a noticeable intensification of measures aimed at improving general food safety. Thus we have seen how the problem of BSE in cattle – even if the disease, given its insidious nature, has not yet been entirely overcome – and the resultant health risks for consumers have been largely brought under control thanks to the administrative measures taken, which measures are constantly being brought into line with the latest findings of scientific research. Although from a scientific perspective BSE represents much less of a health hazard for consumers than other problems, such as foodborne infections and intoxications, the public perception of TSE is a factor not to be underestimated. Account must be taken of this by constantly improving measures to enlighten the public about risks in order to strengthen the confidence of consumers in the results of scientific pronouncements.

In addition to the political changes, we find ourselves confronted by a situation in which new agricultural techniques, the industrial mass production of foodstuffs, the rising tendency to eat out in restaurants and other eating establishments and the progressive globalization of trade are leading to an increased dissemination of old and new pathogens. In addition, problems long believed to have been mastered are again becoming acute. In some cases, however, thanks to improved detection techniques and recording systems, there has been an increased focus on causative agents. In Germany, for example, despite a tightening of hygiene regulations on the storage, transport and sale of foodstuffs, food-related bacteria of the genera *Campylobacter* and *Yersinia*, as well as Norwalk and rotaviruses, are increasingly being found to be causes of intestinal infections. These are problems that are increasingly being addressed by scientists not only in Germany, and the discussion of them at this World Congress should provide an additional stimulus for some scientific rethinking. The increasing occurrence of viral diseases in which a connection with foodstuffs can be established will lead in my view to new and expanded research in the coming years.

On behalf of all the staff of the Institute who took part in its preparation I wish this Congress every success. I look forward to a critical discussion of our professional concerns, plenty comparing of notes, and not least to the establishment of many lasting personal contacts and a pleasant stay in Berlin.

A handwritten signature in black ink, reading "Andreas Hensel", followed by a vertical line.

Andreas Hensel

## Welcoming address

**from Renate Künast,  
Federal Minister of Consumer Protection,  
Food and Agriculture  
on the occasion of the  
5<sup>th</sup> World Congress  
Food Infections and Food Intoxications**



The Federal Institute for Risk Assessment (BfR) already organises its 5<sup>th</sup> World Congress on Food Infections and Food Intoxications in Berlin. It enjoys increasing international participation. I consider this to be a clear signal for its importance among experts. It also shows that the continuing interdisciplinary exchange on detecting, controlling and preventing foodborne diseases is indispensable. This opportunity to discuss among experts and to extend and strengthen contacts is of essential importance for all stakeholders.

Foodborne infections and intoxications globally still are one of the biggest challenges for public health protection. The development in this area is characterised by globalisation and is also influenced by other profound changes to our lives such as changes to the population structure and to living and consumption habits. Due to these diverse impacts the public surveillance and control systems are constantly faced with new challenges. There still is a need for action for all stakeholders of the food chain: policy makers, the public health and veterinary system, the science community, consumers and the business community. In the long term prevention and control policies can only be successful if they pursue a global and transnational approach.

This year's priority subjects of the congress offer all participants comprehensive and up-to-date information on important aspects of new, but also of already known foodborne diseases, which are regaining importance. I think that the organisers were highly successful in reflecting the current international discussion on the most important aspects of the problems in the scientific programme. Therefore I am confident that the 5<sup>th</sup> World Congress will provide essential contributions to the international discussion on the optimisation of prevention and control strategies for foodborne diseases. This is a main concern of consumer health protection.

I hope that this congress will be a success for all of us.

A handwritten signature in black ink, which reads 'Renate Künast'. The signature is fluid and cursive, written in a professional style.

Renate Künast,  
Federal Minister of Consumer Protection, Food and Agriculture



## Message of Greeting

**from the Governing Mayor of Berlin, Klaus Wowereit,  
on the occasion of the  
5th World Congress  
Foodborne Infections and Intoxications**



The World Congress on Foodborne Infections and Intoxications is one of the major international scientific congresses. It is a great honour for Berlin to play host to experts in this field from Germany and abroad. I am also certain that you will feel at home in Berlin – a city with enormous scientific potential.

Medicine, research, science and learning all enjoy a prominent status in Berlin. Universities and numerous non-university research institutes of high international standing work closely together. Cooperation between science and business is intensified by a series of specialist networks.

Accordingly, Berlin makes an ideal setting for a leading congress such as this.

I would like to extend a warm welcome to Berlin to all those attending the 5th World Congress on Foodborne Infections and Intoxications. I would also like to encourage you to use your spare time to have a look around the city.

Anyone visiting a trade show or conference in Berlin should not miss the opportunity to take in the city's extensive arts scene. Whether you're interested in the theatre, opera, classical music or jazz, antique sculptures or contemporary art, there really is something for everyone here.

Berlin welcomes you! I hope that the congress is a success, and that your future work will be stimulated by some interesting debates and an exciting exchange of views.

A handwritten signature in black ink, which appears to read 'Klaus Wowereit'. The signature is written in a cursive, flowing style.

Governing Mayor of Berlin, Klaus Wowereit



## The congress at a glance

### Sunday, 6 June 2004

14:00	Registration
18:00	Informal get-together

### Monday, 7 June 2004

08:00	Registration	
09:30	Opening ceremony	
11:15	Inaugural address	
12:00	Lunch	
14:00	Keynotes K-A01, K-A02, K-B01	
15:00	Coffee break	
15:30	Sectional sessions S-A01 - S-A10	Sectional sessions S-B01 - S-B10

### Tuesday, 8 June 2004

09:00	Keynotes K-A03, K-A04, K-B02, K-B03, K-B04	
10:45	Coffee break	
11:15	Sectional sessions S-A11 - S-A15	Sectional sessions S-B11 - S-B15
12:30	Lunch break	
14:00	Poster sessions (Section A)	
15:30	Coffee break	
16:00	Sectional sessions S-A16 - S-A22	Sectional Sessions S-B16 - S-B23
18:30	Brandenburg evening at Schloss Diedersdorf	

### Wednesday, 9 June 2004

09:00	Keynotes K-A05, K-C01, K-C02, K-D, K-E	
10:45	Coffee break	
11:15	Sectional sessions S-A23 - S-A27	Sectional sessions S-B24, S-B25, S-C01 - S-C03
12:30	Lunch break	
14:00	Poster sessions (Section B and C)	
15:30	Coffee break	
16:00	Sectional sessions S-A28, S-A29, S-D01 - S-D05	Sectional Sessions S-C04 - S-C09, S-E01 and S-E02

## Thursday, 10 June 2004

09:00	Keynotes K-C03, K-C04, K-F01, K-F02 and K-G01	
10:45	Coffee break	
11:15	Sectional sessions S-F01 - S-F04	Sectional Sessions S-C10 - S-C13
12:30	Lunch break	
14:00	Poster sessions (Sections D, E, F and G)	
15:00	Coffee break	
15:30	Sectional sessions S-F05 and S-F06	Sectional Sessions S-G01 and S-G02
19:30	Festive congress dinner at the Citadel of Spandau	

## Friday, 11 June 2004

09:00	Keynote K-G02	
09:20	Sectional sessions S-G03 and S-G04	
10:00	Coffee break	
11:00	Reports on sections A, B, C, D, E, F, and G	
12:30	Closing address	
13:00	Closing session	

### Sections:

- (A) Epidemiology of foodborne infections and intoxications
- (B) New and re-emerging pathogens
- (C) Microbiological risk analysis (Risk assessment, risk management and risk communication)
- (D) Social and economical aspects of foodborne infections and intoxications
- (E) Modern technologies and foodborne diseases
- (F) Catering, tourism and food safety
- (G) Global trade and food hygiene

## **Important information for paper and poster presentation**

### **Papers**

We kindly ask all speakers to adhere to the allocated time of 10 minutes, followed by 5 minutes for discussion. Please, hand in your slides in time at the congress counter. Overhead and PC projectors are available for each plenary / sectional sessions. For further technical assistance please contact our information counter.

### **Posters**

All poster boards should be prepared prior to the beginning of the congress on Monday, 7 June 2004, 09:30 hrs. Please use the special strips of tape which we shall provide for this purpose. At the information counter you will also get assistance to find the location of your poster. Posters should not be taken off before Thursday evening 18:00 hrs.

## **Social events**

### **Sunday, 6 June 2004, 18:00 hrs: Informal get-together**

After registration, participants of the congress will meet for an informal get-together at the conference venue. A rich welcome buffet will be prepared on the occasion of this event.

### **Tuesday, 8 June 2004, 18:30 hrs: Brandenburg evening**

After the end of the sectional sessions a bus will take the congress participants and the registered accompanying persons from the congress venue to Schloss Diedersdorf to attend the Brandenburg evening in a rustical atmosphere.

### **Thursday, 10 June 2004, 19:30 hrs: Festive congress dinner**

The congress participants and registered accompanying persons will be taken by bus from the congress hotels to the Citadel of Spandau to attend the festive congress dinner.

## **Excursion**

### **Wednesday, 9 June 2004, 14:00 hrs: KaDeWe**

The participants that have applied for the tour will be taken by bus from the congress venue to the KaDeWe and given a tour through the food department of Berlin's famous Department Store of the West. The number of participants is limited. The buses will start from the congress venue at 13:00 hours. The excursion will end in the KaDeWe.



**Tuesday, 8 June 2004, 18:30 hours**

After the sessions participants will be taken to Schloss Diedersdorf by bus to enjoy a typical Brandenburg evening with regional specialities.

Schloss Diedersdorf, situated at the border of Berlin, was built in the middle of the 18 century. After the fall of the wall the ensemble has been restored to its former beauty and is known today as one of the most beautiful and most exciting beer gardens in Brandenburg frequented by young and old visitors alike.



**Thursday, 10 June 2004, 19:30 hours**

The participants will be taken from their hotels to the Italian Courtyard within the Citadel at Spandau to enjoy a festive dinner.

The Citadel at Spandau is the best preserved fortification dating from the period of the Renaissance in Northern Europe. The Citadel at Spandau was first mentioned in 1197. Within the protection of its walls, the Margraves of Brandenburg reigned, held court and organized banquets.



Following this old tradition the highlight of the 5<sup>th</sup> World Congress will take place in this historic location. We shall treat you to fine food and drinks, and for interested participants there will be a guided tour through the Citadel where more than 10.000 bats hibernate each winter in the casemates of the fortress.



## General information

### Congress fees

Fees	until 1 February 2004	after 1 February 2004
Participants	Euro 550,-	Euro 650,-
Accompanying persons	Euro 250,-	Euro 300,-

### These fees cover:

For participants: Opening and closing ceremonies, scientific programme, congress documents, proceedings, technical excursion and social events (informal get-together, Brandenburg evening, festive congress dinner), lunch buffet and coffee breaks as well as bus transfers.

For accompanying persons Opening and closing ceremonies, excursion and social events (informal get-together, Brandenburg evening, festive congress dinner) as well as bus transfers.

### Congress language

The congress languages are English and German. Simultaneous translation will be provided throughout the plenary / sectional sessions.

### Congress venue

Federal Institute for Risk Assessment (BfR), Diederisdorfer Weg 1, D-12277 Berlin  
Information counter: Phone +49 30 8412 2034 / Fax: +49 30 8412 2093

### Currency

The German currency is the Euro. One Euro = 100 cents. One Euro = approx. 1.19 US\$ (per 30 April 2004). Credit cards such as Eurocard, Master Card, Visa and American Express will be widely accepted in hotels, restaurants and shops, but not at the congress venue.

### Climate

Berlin has a typical continental climate. In the beginning of June average day temperatures will be around 20 degrees Celsius. Maximum temperatures around 28°C, cold nights and occasional rain are possible.

### Insurance

Participants must arrange for their own travel and health care insurance. The organizers will not be held liable for accidents, theft and property damage, delay or any modification in the programme due to unforeseen circumstances.

### Name tags

The participants are kindly requested to wear their name tags clearly visible at all times. They will receive the tags together with all other congress documents during registration. Only participants wearing their name tags will be granted access to the scientific programme.

### **Parking**

Two large car parks are close to the congress venue free of charge.

### **Proceedings**

Full papers of oral and poster presentations will be published in the congress proceedings which will be sent to participants after the congress. Please note that your presentation will only be published if the full paper of your oral and/or poster presentation was submitted on time and presented during the respective sessions.

### **Public transport**

Public transport in Berlin is well developed and consists of a network of bus, tram, suburban train, underground lines and taxi service.

### **Registration / Information counter**

At the registration counter participants will receive their personal congress documents.

### **The counter will be open during the following hours:**

Sunday	6 June 2004	14:00 - 18:00 hrs
Monday	7 June 2004	08:00 - 18:00 hrs
Tuesday	8 June 2004	08:00 - 18:00 hrs
Wednesday	9 June 2004	08:00 - 18:00 hrs
Thursday	10 June 2004	08:00 - 18:00 hrs
Friday	11 June 2004	08:00 - 14:00 hrs

### **Hotel accommodation**

The following hotels are contract hotels for congress:

#### **Estrel Hotel**

Sonnenallee 225  
D-12057 Berlin  
Tel: +49 - 30 - 68 31 2 25 22  
Internet: [www.estrel.com](http://www.estrel.com)

#### **Hotel Sylter Hof**

Kurfürstenstrasse 114-16  
D-10787 Berlin  
Tel: +49 - 30 - 21 20-0  
Internet: [www.sylterhof-berlin.de](http://www.sylterhof-berlin.de)

#### **Ravenna Hotel**

Grunewaldstr. 8-9  
D-12165 Berlin  
Tel: +49 30 790 91-0  
Internet: [www.ravenna-hotel.de](http://www.ravenna-hotel.de)

Bus transfers will be organized from Monday to Friday from all three contracted hotels to the congress venue and back as well as to all social events and back to the respective hotels.

# **5. Weltkongress Lebensmittelinfektionen und -intoxikationen**

**Berlin, 7. - 11. Juni 2004**

Unter der Schirmherrschaft von

**Renate Künast**

Bundesministerin für Verbraucherschutz, Ernährung und Landwirtschaft

**Präsident:**

Prof. Dr. Dr. Andreas Hensel

**Ehrenpräsident:**

Prof. Dr. Dr. h.c. mult. Dieter Großklaus

**Wissenschaftlicher Beirat:**

C. Almeida, Buenos Aires  
R. Buchanan, Washington  
P. Desmarchelier, Brisbane  
K. Fehlhaber, Leipzig  
N. Hafiz, Cairo  
J. Hirn, Helsinki  
R. Kurth, Berlin  
J.L. Jouve, Rom  
H. Kruse, Oslo

C. Lasmézas, Fonteney-aux-Roses  
J. Schlundt, Genf  
H. Schneider, Windhoek  
R. Skinner, London  
P. Teufel, Kiel  
A. Thiermann, Paris  
C. Tirado, Rom  
T. Uemura, Osaka  
T. Wijaszka, Pulawy

**Lokales Programmkomitee:**

E. Weise / J. Bräunig / K. Nöckler  
A. Käsbohrer / E. Bartelt

**Lokales Organisationskomitee:**

K. Schmidt / G. Restle / I. Schütt-Abraham  
S. Milius-Wunderlich / C. von Loga

**Kontaktadresse:**

Kongressbüro 5. Weltkongress  
Bundesinstitut für Risikobewertung (BfR)  
Diedersdorfer Weg 1  
D - 12277 Berlin

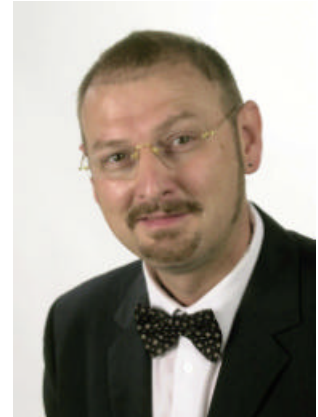
Tel.: +49 30-8412-2168

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## Grußwort

**des Präsidenten des Bundesinstitutes  
für Risikobewertung, Berlin  
Professor Dr. Dr. Andreas Hensel  
zum 5. Weltkongress Lebensmittelinfektionen  
und –intoxikationen**



Das Bundesinstitut für Risikobewertung (BfR), meine Mitarbeiter und ich sind sehr stolz, als Organisatoren des 5. Weltkongresses Lebensmittelinfektionen und –intoxikationen zu wirken und ihn wiederum in unseren Räumen durchführen zu können. Als Präsident des BfR möchte ich die Gelegenheit wahrnehmen, alle Teilnehmer des Weltkongresses in unseren Räumen herzlich willkommen zu heißen. Im Zeitalter des Internet und des elektronischen Datenaustausches soll diese Veranstaltung ein Forum bieten, den persönlichen Austausch zu intensivieren, das wissenschaftliche Gespräch zu pflegen und die regional unterschiedlichen Probleme zu diskutieren.

Der 5. Weltkongress in Berlin knüpft somit an seine erfolgreichen Vorgänger der Jahre 1980 und 1998 an. Er wird vom BfR im Rahmen seiner Aufgaben als FAO/WHO Collaborating Centre for Research and Training in Food Hygiene and Zoonoses organisiert und findet in einer Zeit statt, in welcher der Verbraucherschutz mit einem Schwerpunkt auf der Lebensmittelsicherheit weltweit immer mehr an Bedeutung gewinnt. Das wachsende Interesse an dieser Thematik zeigt sich an der beachtlichen Resonanz auf die Ankündigung dieser Veranstaltung.

Betrachtet man die thematischen Inhalte der Veranstaltung, so stellt die Fokussierung auf epidemiologische und methodische Fragestellungen eine konsequente Weiterführung der schon auf dem 4. Weltkongress behandelten fachlichen Schwerpunkte dar. Unabhängig davon hat seither eine Vielzahl von Krisen auf dem Sektor der Lebensmittelsicherheit sowohl in Deutschland als auch international zu politischen Entscheidungen geführt, die nun die Arbeit in der Lebensmittelüberwachung, im Gesundheitswesen und der Forschung nachhaltig verändern. Diese Entscheidungen haben weitreichenden Einfluss auf die öffentliche Wahrnehmung von Problemen und die politische Ableitung künftiger Handlungsschwerpunkte bei der Vorsorge und der Bekämpfung von Lebensmittelinfektionen und -intoxikationen.

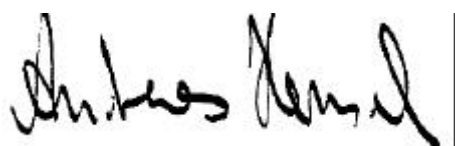
Im Vertrauen, dass in jeder Krise auch die Chance für einen Neubeginn liegt, entwarf David Byrne, Kommissar für Gesundheit und Verbraucherschutz der Europäischen Kommission, unter dem Eindruck der BSE-Krise im Jahre 1999 innerhalb der EU ein neues Konzept für die Politik der Lebensmittelsicherheit in Europa. Als ein wichtiger Schritt bei dessen Umsetzung, ist hier die Gründung der Europäischen Behörde für Lebensmittelsicherheit (EBLS) zu nennen. Hierdurch wird der Risikobewertung als einem auf wissenschaftlichen Erkenntnissen beruhenden Erkenntnisprozess die notwendige Unabhängigkeit eingeräumt. Diese Strategie wurde auch in Deutschland verfolgt und führte zu einer Trennung von Risikobewertung und Risikomanagement, aus der letztendlich die Neugründung des Bundesinstituts für Risikobewertung als unabhängige wissenschaftliche Behörde und die zeitgleiche Gründung unseres Schwesterinstitutes, dem Bundesamt für Verbraucherschutz und Lebensmittelsicherheit (BVL), als das für das Management zuständige Amt resultiert. Als besonders bedeutsam ist aus meiner Sicht die Einführung eines von der Wissenschaft seit langem geforderten Konzeptes für die Kontrollen des

Lebensmittel- und Veterinärämtes der Europäischen Kommission zu nennen, das unter dem Motto "vom Erzeuger zum Verbraucher / from farm to fork" sämtliche Stufen der Lebensmittelproduktion erfasst und nicht erst bei der Kontrolle fertiger Nahrungsmittel ansetzt.

Ausgehend von den Auswirkungen dieser Veränderungen und der Verbesserung der diagnostischen Möglichkeiten zum Nachweis lebensmittelassoziierter Erreger sowie einer Erweiterung von Monitoringprogrammen zur Klärung epidemiologischer Zusammenhänge kam es in den letzten Jahren zu einer spürbaren Intensivierung der Maßnahmen mit dem Ziel der Verbesserung der allgemeinen Lebensmittelsicherheit. So lässt sich beobachten, dass das Problem der BSE-Erkrankungen bei Rindern und eines daraus resultierenden Gesundheitsrisikos für den Verbraucher aufgrund der ergriffenen administrativen Maßnahmen, die den neuen Erkenntnissen wissenschaftlicher Forschung laufend angepasst werden, weitgehend als beherrschbar gilt, aber jedoch aufgrund des schleichenden Krankheitsverlaufs noch nicht überwunden ist. Obwohl BSE aus wissenschaftlicher Sicht in seiner gesundheitsgefährdenden Bedeutung für den Verbraucher weit hinter andere Problemen, insbesondere den Lebensmittelinfektionen und -intoxikationen zurück tritt, ist die öffentliche Wahrnehmung der TSE-Erkrankung ein nicht zu unterschätzender Faktor. Dem muss durch stetig verbesserte Risikokommunikation Rechnung getragen werden, um das Vertrauen des Verbrauchers in die Ergebnisse wissenschaftlicher Aussagen zu stärken.

Zusätzlich zu den geänderten politischen Rahmenbedingungen sehen wir uns aber auch einer Situation gegenüber, in der es aufgrund geänderter landwirtschaftlicher Produktionsverfahren, der industriellen Massenproduktion von Nahrungsmitteln sowie dem Anstieg des Verzehrs in Gaststätten oder anderen Einrichtungen der Gemeinschaftsverpflegung und einer fortschreitenden Globalisierung des Handels zu einer verstärkten Verbreitung alter und neuer Krankheitserreger kommt. Zudem werden längst überwunden geglaubte Probleme erneut akut. Teilweise hat sich das Augenmerk aber auch aufgrund verbesserter Nachweistechiken und Erfassungssysteme verstärkt auf Infektionserreger gerichtet. In Deutschland werden beispielsweise trotz einer Verschärfung von Hygienevorschriften bei Lagerung, Transport und Verkauf von Lebensmitteln vermehrt lebensmittelassoziierte Bakterien der Gattungen *Campylobacter*, *Yersinia* sowie Norwalk- und Rotaviren als Ursachen für Gastroenteritiden festgestellt. Hier werden Probleme sichtbar, deren sich die Wissenschaftler nicht nur in Deutschland verstärkt annehmen und deren Thematisierung auf diesem Weltkongress einer wissenschaftlichen Neuorientierung zusätzliche Impulse verleiht. Besonders das verstärkte Auftreten viraler Erkrankungen, bei denen häufig ein Zusammenhang mit Lebensmitteln festgestellt werden kann, wird aus meiner Sicht in den nächsten Jahren zu veränderten bzw. erweiterten Forschungsschwerpunkten führen.

Im Namen aller Mitarbeiter des Institutes, die an der Vorbereitung dieses Weltkongresses beteiligt waren, wünsche ich der Veranstaltung einen erfolgreichen Verlauf. Ich hoffe auf eine kritische fachliche Diskussion, einen regen Austausch von Erfahrungen und nicht zuletzt auf viele bleibende persönliche Kontakte und auch etwas Spaß in Berlin.

A handwritten signature in black ink, appearing to read 'Andreas Hensel', followed by a vertical line.

Ihr Andreas Hensel



## Grußwort

**der Bundesministerin für Verbraucherschutz,  
Ernährung und Landwirtschaft  
Renate Künast,  
anlässlich des  
5. Weltkongresses Lebensmittelinfektionen  
und –intoxikationen**



Das Bundesinstitut für Risikobewertung (BfR) richtet bereits zum fünften Mal den Weltkongress Lebensmittelinfektionen und –intoxikationen in Berlin aus. Er erfreut sich einer weiter steigenden internationalen Beteiligung. Dies wertete ich als ein klares Signal für seine fachliche Bedeutung. Ebenso zeigt dies, dass der fortlaufende interdisziplinäre Austausch auf dem Gebiet der Entdeckung, Bekämpfung und Verhütung lebensmittelbedingter Krankheiten unabdingbar ist. Diese Gelegenheit zu fachlichen Diskussionen und zum Ausbau der Kontakte ist für alle Beteiligten von essentieller Bedeutung.

Lebensmittelbedingte Infektionen und Intoxikationen sind weltweit immer noch eine der größten Herausforderungen für den Schutz der öffentlichen Gesundheit. Die Entwicklung steht hier unter dem Vorzeichen der Globalisierung und wird auch durch andere tiefgreifende Veränderungen unseres Lebens, wie z.B. Änderungen der Bevölkerungsstruktur und der Lebens- und Verzehrsgewohnheiten, beeinflusst. Staatliche Überwachungs- und Bekämpfungssysteme sind auf Grund dieser vielfältigen Einflüsse deshalb ständig mit neuen Herausforderungen konfrontiert. Für alle an der Lebensmittelkette Beteiligten – sei es in den Bereichen der Politik, und des öffentlichen Gesundheits- und Veterinärwesens, seien es die Kreise der Wissenschaft, der Verbraucher und der Wirtschaft – besteht nach wie vor zweifellos Handlungsbedarf. Verhütungs- und Bekämpfungskonzepte können dauerhaft nur Erfolg versprechend sein, wenn sie global und länderübergreifend ansetzen.

Die diesjährigen Themenschwerpunkte des Kongresses bieten allen Teilnehmerinnen und Teilnehmern umfassende und aktuelle Informationen zu wichtigen Aspekten neuer, aber auch bereits bekannter und wieder an Bedeutung gewinnender lebensmittelbedingter Erkrankungen. Aus meiner Sicht ist es den Veranstaltern in hervorragender Weise gelungen, mit dem wissenschaftlichen Programm die aktuelle internationale Diskussion zu den wichtigsten Aspekten der Problematik widerzuspiegeln. Ich bin deshalb zuversichtlich, dass der fünfte Weltkongress wesentliche Beiträge zur internationalen Diskussion über die Optimierung von Verhütungs- und Bekämpfungsstrategien lebensmittelbedingter Krankheiten liefern wird. Dies ist ein zentrales Anliegen des gesundheitlichen Verbraucherschutzes.

Ich wünsche uns allen einen erfolgreichen Kongressverlauf.

A handwritten signature in black ink, which reads 'Renate Künast'. The signature is fluid and cursive, written in a professional style.

Renate Künast,



Bundesministerin für Verbraucherschutz, Ernährung und Landwirtschaft



## Grußwort

**des Regierenden Bürgermeisters von Berlin,  
Klaus Wowereit,  
anlässlich des  
5. Weltkongresses Lebensmittelinfektionen  
und –intoxikationen**



Der Weltkongress Lebensmittelinfektionen und –intoxikationen gehört zu den großen und bedeutenden internationalen wissenschaftlichen Fachkongressen. Für Berlin ist es eine große Ehre, Gastgeber für die nationalen und internationalen Experten auf diesem Gebiet zu sein. Zugleich bin ich überzeugt davon, dass Sie sich in Berlin – einer Stadt mit einem großen wissenschaftlichen Potential – wohlfühlen werden.

In Berlin nehmen Medizin, Forschung und Wissenschaft einen besonderen Rang ein. Hochschulen und zahlreiche außeruniversitäre Forschungsinstitute von hohem internationalen Niveau arbeiten hier eng zusammen; fachspezifische Netzwerke forcieren die Kooperationen zwischen Wissenschaft und Unternehmen. In diesem Sinne bietet Berlin den perfekten Rahmen für einen bedeutenden Kongress wie diesen.

Allen Teilnehmerinnen und Teilnehmern am 5. Weltkongress Lebensmittelinfektionen und –intoxikationen sage ich ein herzliches Willkommen in Berlin. Darüber hinaus möchte ich Sie ermuntern, sich am Rande der Kongresstage auch ein wenig in Berlin umzusehen. Denn wer zu einer Messe oder Tagung an die Spree kommt, sollte nicht versäumen, auch einen Blick in unseren umfangreichen Kulturkalender zu werfen. Ob Theater oder Oper, Klassik oder Jazz, antike Skulpturen oder Gegenwartskunst – für jeden Geschmack ist etwas dabei.

Berlin freut sich auf Sie. Ihrem Kongress wünsche ich einen guten Verlauf, interessante Gespräche und einen spannenden fachlichen Austausch, aus dem Sie vielleicht auch neue Impulse für Ihre zukünftige Arbeit mitnehmen können.

A handwritten signature in black ink, which reads "Klaus Wowereit". The signature is written in a cursive, slightly stylized script.

Klaus Wowereit,  
Regierender Bürgermeister von Berlin



## Übersicht über alle Veranstaltungen

### Sonntag, 6. Juni 2004

14:00	Registrierung
18:00	Begrüßungsabend

### Montag, 7. Juni 2004

08:00	Registrierung	
09:30	Eröffnungsveranstaltung	
11:15	Eröffnungsvortrag	
12:00	Mittagessen	
14:00	Übersichtsreferate K-A01, K-A02, K-B01	
15:00	Kaffeepause	
15:30	Sektionssitzungen S-A01 - S-A10	Sektionssitzungen S-B01 - S-B10

### Dienstag, 8. Juni 2004

09:00	Übersichtsreferate K-A03, K-A04, K-B02, K-B03, K-B04	
10:45	Kaffeepause	
11:15	Sektionssitzungen S-A11 - S-A15	Sektionssitzungen S-B11 - S-B15
12:30	Mittagessen	
14:00	Posterpräsentationen (Sektion A)	
15:30	Kaffeepause	
16:00	Sektionssitzungen S-A16 - S-A22	Sektionssitzungen S-B16 - S-B23
18:30	Märkischer Abend auf Schloss Diedersdorf	

### Mittwoch, 9. Juni 2004

09:00	Übersichtsreferate K-A05, K-C01, K-C02, K-D, K-E	
10:45	Kaffeepause	
11:15	Sektionssitzungen S-A23 - S-A27	Sektionssitzungen S-B24, S-B25, S-C01 - S-C03
12:30	Mittagessen	
14:00	Posterpräsentationen (Sektionen B und C)	
15:30	Kaffeepause	
16:00	Sektionssitzungen S-A28, S-A29, S-D01 - S-D05	Sektionssitzungen S-C04 - S-C09, S-E01 and S-E02

## Donnerstag, 10. Juni 2004

09:00	Übersichtsreferate K-C03, K-C04, K-F01, K-F02 und K-G01	
10:45	Kaffeepause	
11:15	Sektionssitzungen S-F01 - S-F04	Sektionssitzungen S-C10 - S-C13
12:30	Mittagspause	
14:00	Posterpräsentationen (Sektionen D, E, F und G)	
15:00	Kaffeepause	
15:30	Sektionssitzungen S-F05 und S-F06	Sektionssitzungen S-G01 und S-G02
19:30	Festliches Abendessen in der Zitadelle Spandau	

## Freitag, 11. Juni 2004

09:00	Übersichtsreferat K-G02	
09:20	Sektionssitzungen S-G03 und S-G04	
10:00	Kaffeepause	
11:00	Berichte über die Sektionen A, B, C, D, E, F und G	
12:30	Abschlussvortrag	
13:00	Schlussveranstaltung	

### Sektionen:

- (A) Epidemiologie der Lebensmittelinfektionen und -intoxikationen
- (B) Neue und wieder an Bedeutung gewinnende Erreger
- (C) Mikrobiologische Risikoanalyse (Risikobewertung, Risikomanagement, Risikokommunikation)
- (D) Soziale und wirtschaftliche Aspekte von Lebensmittelinfektionen und -intoxikationen
- (E) Moderne Technologien und lebensmittelbedingte Erkrankungen
- (F) Gemeinschaftsverpflegung, Tourismus und Lebensmittelsicherheit
- (G) Welthandel und Lebensmittelhygiene

## **Wichtige Informationen für Vorträge und Poster**

### **Vorträge**

Die Referenten werden darum gebeten, die für den Vortrag vorgegebene Zeit von 10 Minuten, gefolgt von einer jeweils 5minütigen Diskussion, einzuhalten. Bitte geben Sie Dias und CD rechtzeitig am Informationsschalter ab. Overhead- und PC-Projektoren stehen für alle Plenar-/Sektionssitzungen bereit. Bitte wenden Sie sich in speziellen Fragen an das Personal am Informationsschalter.

### **Poster**

Alle Posterwände sollten vor Beginn der Eröffnungsveranstaltung am Montag, 7. Juni 2004, vorbereitet werden. Bitte verwenden Sie zum Anbringen der Poster die speziellen Klebestreifen, die wir Ihnen für diesen Zweck zur Verfügung stellen. Am Informationsstand stehen Assistenten bereit, um Ihnen den Platz für Ihr Poster bekannt zu geben und Ihnen bei der Anbringung zu helfen. Poster sollten nicht vor Donnerstag abend 18:00 Uhr abgenommen werden.

## **Rahmenprogramm**

### **Sonntag, 6. Juni 2004, 18:00 Uhr Begrüßungsabend**

Nach der Registrierung werden sich die Kongressteilnehmer zu einem Begrüßungsabend am Kongressort zusammenfinden. Hierzu wird ein reichhaltiges Buffett angeboten.

### **Dienstag, 8. Juni 2004, 18:30 Uhr Märkischer Abend**

Nach Ende der Sektionssitzungen werden die Teilnehmer mit dem Bus nach Schloss Diedersdorf gefahren, um dort in rustikaler Atmosphäre einen Märkischen Abend zu erleben.

### **Donnerstag, 10. Juni 2004, 19:30 Uhr Festliches Abendessen**

Die Teilnehmer werden mit dem Bus von den Kongresshotels abgeholt und in die Italienischen Höfe der Zitadelle Spandau gefahren, wo sie ein festliches Abendessen erwartet.

## **Exkursion**

### **Mittwoch, 9. Juni 2004, 14:00 Uhr: KaDeWe**

Führung durch die Lebensmittelabteilung von Berlins bekanntem KaDeWe (Kaufhaus des Westens) für eine begrenzte Teilnehmerzahl. Die Teilnehmer werden mit Bussen vom Kongressort zum KaDeWe gefahren (Abfahrtszeit 13:00 Uhr am Kongressort). Die Führung endet im KaDeWe, der Nachmittag steht zur freien Verfügung.

**Dienstag, 8. Juni 2004, 18:30 Uhr**

Nach Ende der Sektionssitzungen werden die Teilnehmer mit dem Bus nach Schloss Diedersdorf gefahren, um dort in ländlicher Atmosphäre einen Märkischen Abend zu erleben.

Schloß Diedersdorf wurde Mitte des 18. Jahrhunderts erbaut und liegt vor den Toren Berlins. Nach dem Fall der Mauer wurde die Anlage von seinem heutigen Besitzer aufwändig restauriert und ist heute als schönster und größter Biergarten der Mark Brandenburg ein beliebtes Ausflugsziel für jung und alt.



**Donnerstag, 10. Juni 2004, 19:30 Uhr**

Die Teilnehmer werden mit dem Bus von den Kongresshotels abgeholt und in die Italienischen Höfe der Zitadelle Spandau gefahren, wo sie ein festliches Abendessen erwartet.

Die Zitadelle Spandau ist die besterhaltene Festungsanlage der Renaissance in Nordeuropa. Die Burg Spandau wurde erstmals 1197 erwähnt. Im Schutz ihrer Mauern regierten die Markgrafen von Brandenburg, hier hielten sie Gericht und veranstalteten Feste. Der alten Tradition folgend wird der festliche Höhepunkt des 5. Weltkongresses in diesen historischen Mauern stattfinden. Es erwarten Sie edle Speisen und Getränke, und, sofern Sie es wünschen, eine Führung durch die historische Burganlage, in der jedes Jahr mehr als 10.000 Fledermäuse in den Kasematten der Festung überwintern.





## Allgemeine Informationen

### Teilnehmergebühren

Gebühren	bis zum 1. Februar 2004	nach dem 1. Februar 2004
Teilnehmer	Euro 550,-	Euro 650,-
Begleitpersonen	Euro 250,-	Euro 300,-

### Diese Gebühren beinhalten:

**Für Teilnehmer:** Eröffnungs- und Schlussveranstaltung, wissenschaftliches Programm, Tagungsunterlagen, Kongressband, Exkursion und Rahmenprogramm (Begrüßungsabend, Märkischer Abend, Festliches Abendessen), Mittagsbüfett, Pausenversorgung und Bustransfers;

**Für Begleitpersonen:** Eröffnungs- und Schlussveranstaltung, Exkursion und Rahmenprogramm (Begrüßungsabend, Märkischer Abend, Festliches Abendessen) und Bustransfers.

### Kongresssprachen

Kongresssprachen sind Englisch und Deutsch. Während der Plenar- /Sektionssitzungen ist für Simultanübersetzung gesorgt.

### Kongressort

Bundesinstitut für Risikobewertung (BfR), Diedersdorfer Weg 1, D-12277 Berlin  
Informationsschalter: Tel. +49 30 8412 2034 / Fax +49 30 8412 2093

### Währung

Währung ist der Euro. Ein Euro = 100 cents. Ein Euro = ca. 1.19 US\$ (Stand 30. April 2004). Kreditkarten wie Eurocard, Master Card, Visa oder American Express werden in den meisten Hotels, vielen Restaurants und Läden akzeptiert, nicht aber am Kongressort.

### Klima

Berlin hat ein typisches Kontinentalklima. Anfang Juni betragen die Tagesmitteltemperaturen üblicherweise etwa 20 °C. Mittagstemperaturen um 28 °C, kalte Nächte und gelegentlicher Regen sind jedoch möglich.

### Versicherung

Die Teilnehmer müssen für ihre Kranken-, Reise- und Gepäckversicherungen selbst sorgen. Der Veranstalter übernimmt keine Haftung bei Unfall, Verlust oder Beschädigung von Eigentum sowie bei Verspätung oder Programmänderungen durch unvorhersehbare Ereignisse.

### Namensschilder

Die Teilnehmer werden gebeten, ihre Namensschilder während des gesamten Kongresses gut sichtbar zu tragen. Sie erhalten die Namensschilder zusammen mit den Kongressunterlagen bei der Registrierung vor Ort. Nur Teilnehmern, die sich durch das Tragen ihrer Namensschilder als Kongressteilnehmer ausweisen, wird der Zugang zum wissenschaftlichen Programm gewährt.

### Parken

Zwei große Parkplätze stehen kostenlos am Kongressort zur Verfügung.

### **Proceedings**

Die vollständige Fassung der Vorträge und Poster wird in den Proceedings veröffentlicht, die den Teilnehmern nach dem Kongress zugesandt werden. Bitte beachten Sie, dass nur die Beiträge veröffentlicht werden können, deren vollständige Fassung rechtzeitig eingereicht und die als Vortrag oder Poster auf dem Kongress präsentiert worden sind.

### **Öffentlicher Nahverkehr**

Berlin verfügt über ein sehr gut ausgebautes Nahverkehrsnetz mit vielen Bus-, Straßenbahn-, Stadtbahn- und U-Bahnlinien sowie Taxiservice.

### **Tagungsbüro / Informationsschalter**

Kongressteilnehmer erhalten hier ihre Kongressunterlagen.

Der Schalter wird zu folgenden Zeiten geöffnet sein:

Sonntag	6. Juni 2004	14:00 - 18:00 Uhr
Montag	7. Juni 2004	08:00 - 18:00 Uhr
Dienstag	8. Juni 2004	08:00 - 18:00 Uhr
Mittwoch	9. Juni 2004	08:00 - 18:00 Uhr
Donnerstag	10. Juni 2004	08:00 - 18:00 Uhr
Freitag	11. Juni 2004	08:00 - 14:00 Uhr

### **Hotelunterkunft:**

Für die Kongressteilnehmer stehen folgende Vertragshotels zur Verfügung:

#### **Estrel Hotel**

Sonnenallee 225  
D-12057 Berlin  
Tel: +49 - 30 - 68 31 2 25 22  
Internet: [www.estrel.com](http://www.estrel.com)

#### **Hotel Sylter Hof**

Kurfürstenstrasse 114-16  
D-10787 Berlin  
Tel: +49 - 30 - 21 20-0  
Internet: [www.sylterhof-berlin.de](http://www.sylterhof-berlin.de)

#### **Ravenna Hotel**

Grunewaldstr. 8-9  
D-12165 Berlin  
Tel: +49 30 790 91-0  
Internet: [www.ravenna-hotel.de](http://www.ravenna-hotel.de)

Bustransfers werden von Montag bis Freitag von den Vertragshotels zum Kongressort und zurück sowie zu allen Rahmenveranstaltungen und zurück zu den Vertragshotels organisiert.

**Timetable of scientific programme  
Zeitplan des wissenschaftlichen Programms**



## Sunday, 6 June 2004

- 14:00 Registration  
18:00 Informal get-together

## Monday, 7 June 2004

- 08:00 Registration  
09:30 Opening ceremony  
11:15 **Podger, G.** –Inaugural address  
Securing food safety - the role of risk assessment in an expanding free trade zone  
12:00 Lunch  
14:00 **K-A01 - Wegener, H.C.:**  
Monitoring and control of zoonoses - the food chain approach  
14:20 **K-A02 - Koopmans, M.:**  
Food borne viruses in Europe  
14:40 **K-B01 – Lochs, H.:**  
Problems with the identification of new hazards for men - *M. paratuberculosis*  
15:00 Coffee break  
15:30 **S-A01** **S-B01**  
**Peters, J.\*; Lienau, J.; Serwatka, G.; Nöckler, K.:**  
**Mac, K.N.; Käsbohrer, A.; Bartelt, E. and Ellerbroek, L.:** Experimental studies in pigs on behaviour and diagnosis of different *Trichinella* species  
Preparation and realization of a monitoring project for *Campylobacter* in broiler chickens in Germany  
15:45 **S-A02** **S-B02**  
**Davies, R.H.:** Persistence of *Salmonella* Montevideo on a large broiler farm over a 30 month period: Observations on sampling and control  
**Korínková, K.\*; Kovarcík, K. and Koudela, B.:** Detection of trichinellosis in swine by ELISA using an excretory-secretory antigen - comparison of antigens from 4 different *Trichinella* species

- |       |   |   |
|-------|---|---|
| 16:00 | <p><b>S-A03</b><br/> <b>Jullabutradee, S.*; Kyule, M.N.; Baumann, M.P.O.:</b><br/> Safety and quality practices in closed-house poultry production in Thailand: lessons from avian influenza outbreak in 2004</p>   | <p><b>S-B03</b><br/> <b>Zweifel, C.*; Blanco, J.E.; Blanco, M.; Blanco, J. and Stephan, R.:</b><br/> Virulence factors and phenotypic traits of non-O:157 STEC isolated from ruminants in Switzerland</p>               |
| 16:15 | <p><b>S-A04</b><br/> <b>Buenaventura, E.*; Green, M.; Oakes, D.; Felton, K.; Borralho, T.; Christensen, K.; Wong, J.; Wong, C.; Liu, J.; Chong, A.; Lomas, J.; Mutanda, C. and Graham, D.:</b><br/> A laboratory perspective on the <i>Vibrio parahaemolyticus</i> monitoring program in Pacific oysters (<i>Crassostrea gigas</i>) in British Columbia, Canada from 1997 to 2003</p> | <p><b>S-B04</b><br/> <b>Tasara, T.* and Stephan, R.:</b><br/> Development of a triplex PCR system for rapid detection and species level identification of <i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i></p> |
| 16:30 | <p><b>S-A05</b><br/> <b>Giessen, van de A.W.*; Bouwknegt, M.; Dam-Deisz, W.D.C.; Wannet, W.J.B.; Visser, G. and Pelt, W. van.:</b><br/> Surveillance of zoonotic bacteria in farm animals in The Netherlands, 1998-2002</p>   | <p><b>S-B05</b><br/> <b>Mukhufhi, N.S.*; Ori, P.; Peta, M.F.R.; Marais, S.J.F.; Moagiemang, M.; Venter, A.J.C. and Michel, A.L.:</b><br/> VTEC O:157 in slaughter animals in the Gauteng province of South Africa</p>   |
| 16:45 | <p><b>S-A06</b><br/> <b>Pichner, R.*; Steinrück, H. and Gareis, M.:</b><br/> Prevalence of Shiga toxin - producing <i>Escherichia coli</i> (STEC) shedders in meat processing companies</p>   | <p><b>S-B06</b><br/> <b>Stephan, R.*; Zweifel, C.; Al-Saigh, H. and Blanco, J.:</b><br/> Fecal shedding of <i>Escherichia coli</i> O:157 in Swiss Cattle at slaughter</p>   |
| 17:00 | <p><b>S-A07</b><br/> <b>Andersson, Y.*; Hjertqvist, M.; Lindqvist, R.; Westöö, A.; Hedlund, K.-O. and de Jong, B.:</b><br/> Noro-/calicivirus food- and waterborne outbreaks in Sweden 1999-2003</p>  | <p><b>S-B07</b><br/> <b>Van Driessche, E.*; Houf, K.; De Zutter, L. and Van Hoof, L. :</b><br/> The occurrence of <i>Arcobacter</i> in living poultry and on poultry meat</p>   |
| 17:15 | <p><b>S-A08</b><br/> <b>Fretz, R.*; Svoboda, P.; Lüthi, T.M.; Beuret, C.; Schmid, H.; Tanner, M. and Baumgartner, A.:</b><br/> Epidemiology of norovirus in Switzerland: Key findings from recent studies</p>   | <p><b>S-B08</b><br/> <b>Al Dahouk, S.*; Nöckler, K.; Tomaso, H. and Neubauer, H. :</b><br/> Human brucellosis in Germany: Clinical and laboratory observations</p>  |
| 17:30 | <p><b>S-A09</b><br/> <b>Mayr, C.*; Brockmann, S.; Oehme, R.; Marschang, R. and Contzen, M.:</b><br/> Concentration and detection of noro-</p>   | <p><b>S-B09</b><br/> <b>Beutin, L.*; Ullmann, D.; Knabner, D.; Zimmermann, S. and Weber, H.:</b><br/> Isolation and characterization of toxi-</p>   |

virus in various food matrices by RT-nested-PCR  
genetic *Aeromonas* from seafood in Germany

- 17:45 **S-A10**  
**Müller, H.\* and Schwarz, B.-A.:**  
Novel aspects in the pathogenesis of rotavirus infections: Possible consequences for food safety
- S-B10**  
**Lafisca, A.\*; Soares Pereira, C.; Giaccone, V.; dos Prazeres Rodrigues, D.:**  
Comparative study among *V. alginolyticus* strains isolated from bivalve mollusks retailed from markets in Venice (Italy) and Rio de Janeiro (RJ-Brazil)

## Tuesday, 8 June 2004

- 09:00 **K-A03 – Tauxe, R. V.:**  
Modern tools for detecting and investigating outbreaks of foodborne infections
- 09:20 **K-A04 - Almeida, C.:**  
Network and epidemiological surveillance of foodborne diseases
- 09:40 **K-B02 – Aarestrup, F.:**  
Antimicrobially resistant microorganisms in food
- 10:00 **K-B03 – Newell, D. G.:**  
Campylobacter - 25 years old and still an emerging disease?
- 10:20 **K-B04 – Lasmézas, C. I.:**  
TSE and foods
- 10:45 Coffee break
- 11:15 **S-A11**  
**Thurm, V.:**  
Raw milk associated Campylobacter infections in Germany: Investigations in outbreaks by modern methods
- S-B11**  
**Domig, K. J.\* and Kneifel, W.:**  
Food and feedborne bacteria: risk factors as carriers of antibiotic resistance?
- 11:30 **S-A12**  
**Malorny, B.\*; Paccassoni, E.; Fach, P.; Martin, A.; Bunge, C. and Helmuth, R.:**  
Detection of Salmonella in food using real-time PCR
- S-B12**  
**Köfer, J.\*and Deutz, A.:**  
Resistance situation in indicator bacteria isolated from bulk milk samples
- 11:45 **S-A13**  
**Dendis, M.\*; Schlegelova, J.; Michalova, E.; Hložek, P. and Horvath, R.:**  
Detection of polymorphism of bacterial interspersed mosaic elements (BIMES) using AFLP-PCR assay: A novel marker
- S-B13**  
**Molla, B.\*; Mesfin, A.; Tibaijuka, B.; Hildebrandt, G.; Kleer, J. and Alemayehu, D.:**  
Multidrug resistance of Salmonellae isolates from chicken in central Ethiopia

- for epidemiology studies of *Escherichia coli*
- 12:00 **S-A14** **Abdulmawjood, A.\*; Roth, S.; Schönenbrücher, H. and Bülte, M.:** Multi-centre ring trials for validation of *E. coli* O157 PCR detection system
- S-B14** **Müffling v., T.\*; Smajlovic, M.; Steinrück, H.; Bülte, M. and Klein, G.:** Antibiotic resistance and rare serotypes in food related verotoxinogenic *E. coli*
- 12:15 **S-A15** **Smyth, D.\*; Feil, E.J.; Meaney, W.J.; Hartigan, P.J.; Fitzgerald, J.R.; Robinson, D.A.; Smyth, C.J. and Enright, M.C.:** *Staphylococcus aureus* isolated from cows, goats, sheep, rabbits and chickens: Genotypic variation as revealed using molecular typing techniques
- S-B15** **Hoek van, A.H.A.M., Scholtens, I.M.J., Cloeckaert, A. and Aarts, H.J.M.\*:** Detection of antibiotic resistance genes in various *Salmonella* strains by thematic microarray analysis
- 12:30 Lunch break
- 14:00 Poster Session (Section A)
- 15:30 Coffee break
- 16:00 **S-A16** **Hjertqvist, M.\*; Tullgren, B.; Svenungsson, B.; Knauth, S.-B.; de Jong, B.; Wikström, I. and Andersson, Y.:** A multi county outbreak of *Salmonella* Hadar in Sweden involving several different authorities
- S-B16** **Norström, M.; Stavnes, T.; Tharaldsen, H.; Hofshagen, M.; Lassen, J. and Kruse, H.\*:** Trends in antimicrobial resistance in *Campylobacter* from Norwegian poultry and human cases
- 16:15 **S-A17** **Pelt, van W.\*; Mevius, D.; Stoelhorst, H.G.; Kovats, S.; Giessen, van de A.W.; Wannet, W. and Duynhoven, Y.T.H.P.:** An explosion of *Salmonella* infections in 2003 in the Netherlands: Hot summer or side effect of the avian influenza outbreak?
- S-B17** **Luber, P.\*; Genschow, E. and Bartelt, E.:** Prevalence of multiresistance to antimicrobials in *Campylobacter spp* isolated from poultry and humans in Berlin, Germany



- 16:30 **S-A18**  
**Koch, J.\*; Schrauder, A.; Werber, D.; Alpers, K.; Rabsch, W.; Prager, R.; Broll, S.; Frank, C.; Roggentin, P.; Tschäpe, H.; Ammon, A. and Stark, K.:**  
A nation-wide outbreak of *Salmonella* Agona in infants due to aniseed in herbal tea, Germany, October 2002- July 2003
- 16:45 **S-A19**  
**Jones, R.D.\*; Kelly, L.; Gettinby, G. and Evans, S.:**  
An outbreak detection system for *Salmonella* in British livestock: a risk communication tool
- 17:00 **S-A20**  
**Alpers, K.\*; Werber, D.; Frank, C.; Koch, J.; Behnke, S.; Morlock, G.; Heissenhuber, A.; Maslo, D.; Diedler, A.; Friedrich, A.W.; Mellmann, A.; Prager, R.; Fruth, A.; Timm, M.; Gallien, P.; Gerber, A.; Zucs, P.; Stark, K. and Ammon, A.:**  
Large outbreak of haemolytic uraemic syndrome associated with sorbitol fermenting Shiga toxin producing *Escherichia coli* O157:H- in Southern Germany, October to December 2002
- 17:15 **S-A21**  
**Werber, D.\*; Behnke, S.C.; Fruth, A.; Merle, R.; Menzler, S.; Glaser, S.; Kreienbrock, L.; Prager, R.; Tschäpe, H.; Roggentin, P.; Bockemühl, J. and Ammon, A.:**  
A case control study on risk factors for sporadic illness associated with Shiga toxin-producing *Escherichia coli* infection in Germany
- 17:30 **S-A22**  
**Locking, M.E.\*; Reilly, W.J.; Allison, L. and Rae, L.:**  
VTEC O157: Changes in the characteristics and epidemiology of the organism: Laboratory and enhanced
- S-B18**  
**Meng, J.\*; Ge, B.; White, D.G.; Zhao, S. and McDermatt, P.:**  
The role of efflux pumps in antimicrobial resistance in *Campylobacter jejuni/coli*
- S-B19**  
**Alter, T.\*; Froeb, A. and Fehlhaber, K.:**  
Differences in the survival potential and survival mechanisms of selected *Campylobacter jejuni* strains encountering various stressors
- S-B20**  
**Bartelt, E.\*; Beckmann, L.; Klein, G. and Lubert, P.:**  
Genetic relationship between *Campylobacter spp.* from retail chicken products and humans in Berlin, Germany
- S-B21**  
**Hofshagen, M.\* and Kruse, H.:**  
Combating *Campylobacter spp.* in Norwegian broilers
- S-B22**  
**Comer, P.J.:**  
Assessing exposure to BSE infectivity in Great Britain throughout the BSE epidemic

surveillance in Scotland, 1993-2002

17:45

**S-B23**

**Oidtman, B.\*; Baier, M. and Hoffmann, R.:**

Prion proteins detected in fish - What are the chances of Transmissible Spongiform Encephalopathies in fish and what are the potential risks for the consumer

**Wednesday, 9 June 2004**

09:00

**K-A05 - Flachowsky, G.\* and Dänicke, S.:**

The impact of feed on the safety of food

09:20

**K-C01 - Havelaar, A.:**

Risk assessment of foodborne pathogens

09:40

**K-C02 - Buchanan, R. L.:**

Interactions between risk assessment and risk management

10:00

**K-D - Rubio Cabello, T.:**

Social and economical aspects of foodborne infections and intoxications in developed and developing countries

10:20

**K-E - Fehlhaber, K.:**

Modern harvesting, processing and packaging technologies and foodborne diseases

10:45

Coffee break

11:15

**S-A23**

**Tirado, C.:**

Relevance of coordinated international capacity building on surveillance, food contamination monitoring and food control systems in the prevention of foodborne diseases

**S-B24**

**Breidenbach, E.\*; Schwermer, H. and Stärk, K.D.C. :**

Assessment of beef carcass contamination with spinal cord tissue and/or infectious BSE spinal cord tissue and exposure of the Swiss population

11:30

**S-A24**

**Smith-Palmer, A.\*; Locking, M. and Cowden, J.:**

ObSurv: The surveillance of outbreaks of infectious intestinal disease in Scotland

**S-B25**

**Schönenbrücher, H.\*; Abdulmawjood, A. and Bülte, M.:**

Real time RT-PCR for species-specific detection of central nervous system tissues as BSE risk material in meat and meat products

11:45

**S-A25**

**Van Duynhoven, Y.T.H.P.\*; de Jager, C.M.; Kortbeek, L.M.; Vennema, H.; Koopmans, M.P.G.; van Leusden, F.; van der Poel, W.H.M. and van den Broek, M.J.M.:**

**S-C01**

**Adesiyun, A. A.\*; Stoute, S. and David, B.:**

Pre-processed bovine milk quality in Trinidad: Prevalence of aerobic bacterial pathogens and antimicrobial residues

The eXplosie-project: A one-year intensified study of outbreaks of gastroenteritis in The Netherlands

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|-------|---|--|
| 12:00 | <p><b>S-A26</b><br/> <b>Krause, G.*; Benzler, J.; Faensen, D. and Claus, H.:</b><br/>         Electronic outbreak reporting system for outbreaks of foodborne infections in Germany</p>   | <p><b>S-C02</b><br/> <b>Hill, A.*; Snary, E.; Kelly, L. and Wooldridge, M.:</b><br/>         The contribution of chicken consumption to the problem of quinolone-resistance in micro-organisms causing human infection</p>   |
| 12:15 | <p><b>S-A27</b><br/> <b>Bauer, D.:</b><br/>         Implementation of an electronic food surveillance information system for food law enforcement officers in Dublin, Ireland</p>   | <p><b>S-C03</b><br/> <b>Doorduyn, Y*.; van den Brandhof, W.E.; van Duynhoven, Y.T.H.P.; Wagenaar, J.A. and van Pelt, W.:</b><br/>         Risk factors for <i>Campylobacter jejuni</i> (and <i>Salmonella</i>) infections in the Netherlands: a case control study</p> |
| 12:30 | Lunch break   |  |
| 14:00 | Poster Session (Sections B and C)   |  |
| 15:30 | Coffee break  |  |
| 16:00 | <p><b>S-A28</b><br/> <b>Colom, M.*; Coll, M.; Casals, J.M. and Postius, P. :</b><br/>         Foodborne diseases surveillance in Andorra: Information, improvements and opportunities</p>   | <p><b>S-C04</b><br/> <b>Luber, P.*; Vogt, P.; Müller, M.; Scherer, K. and Bartelt, E.:</b><br/>         Exogenous and endogenous contamination of German retail chicken with <i>Campylobacter spp.</i> - consequences for an exposure assessment</p>                   |
| 16:15 | <p><b>S-A29</b><br/> <b>Pavlik, I.*; Matlova, L.; Dvorska, L. and Bartos M.:</b><br/>         Distribution of <i>Mycobacterium avium</i> subsp. <i>hominissuis</i> isolates in tissue samples of pigs reared on deep litter or fed with peat and kaolin as a supplement</p> | <p><b>S-C05</b><br/> <b>Lindtner, O.*; Vespermann, A.; Wagner, C.; Bauch, A.; Kenntner, N.; Bräunig, J. and Heinemeyer, G.:</b><br/>         Uncertainty in the use of consumption studies for exposure assessment in foodborne infections and intoxications</p>       |
| 16:30 | <p><b>S-D01</b><br/> <b>Abdussalam, M.:</b><br/>         Erroneous concepts and beliefs in food and nutrition in the twentieth century</p>  | <p><b>S-C06</b><br/> <b>Snary, E.L.*; Kelly, L.A.; Davison, H.C.; Teale, C.J. and Wooldridge, M.:</b><br/>         Microbiological risk assessment applied to the issue of antimicrobial resistance</p>  |
| 16:45 | <p><b>S-D02</b><br/> <b>Jambalmaa, K.*; Tsendsuren, G.; Batbaatar, D. and Nansalmaa, D:</b><br/>         Reasons for foodborne diseases and</p>   | <p><b>S-C07</b><br/> <b>Beumer, R.R.* and Kusumaningrum, H.D.:</b><br/>         Cross-contamination of foodborne patho-</p>  |

- their consequences in the food safety situation in Mongolia
- 17:00 **S-D03**  
**Saleha, A.A.**  
Occurrence of foodborne pathogens in meats: The Malaysian legislation approach and challenges
- 17:15 **S-D04**  
**Rosa de, M.\*; de Balogh, K. and de Gooijer, J.:**  
International Education in Veterinary Public Health: 13 years of experience
- 17:30 **S-D05**  
**Lipman, L.J.A.\*; Snijders, J.M.A.; Eggenkamp, A.E.; Kocsis, S.; Burt, S.A. and Houben, J.H.:**  
Kitchen HACCP in the Public Health Curriculum
- 17:45 **S-C08**  
**Beumer, R.R.\* and Kusumaningrum, H.D.:**  
Survival of foodborne pathogens in (household) kitchens
- S-C09**  
**Boursillon, D.\* and Riethmüller, V.:**  
Reduction of bacteria from hands with different hand drying methods
- S-E01**  
**Molloy, E.; Idler, C.\*; Hassenberg, K.; Plöchl, M.; Geyer, M. and Barnes, J.:**  
Ozonated wash-water for the quality guarantee of pre-packaged salads
- S-E02**  
**Hagh Nazary, S.\*; Hagh Nazari, A. and Bahreini, M.:**  
The effect of power direct ultrasound on microbial count of date syrup

## Thursday, 10 June 2004

- 09:00 **K-C03 - Gorris, L.G.M.:**  
HACCP and microbiological risk assessment – commonalities and differences
- 09:20 **K-C04 - Renn, O.:**  
Risk communication: Balancing science, policy making and public perception
- 09:40 **K-F01 - Löscher, T.:**  
Travel associated foodborne infections
- 10:00 **K-F02 - Reiche, T.:**  
Foodborne diseases in communal catering
- 10:20 **K-G01 - Bräunig, J.:**  
Global trade and food safety
- 10:45 Coffee break
- 11:15 **S-F01**  
**Albert, T.\*; Kröckel, L. and Gareis, M.:**  
Microbiological quality of organically produced German meat products
- S-C10**  
**Sumner, J.\*; Jenson, I.; Pointon, A. and Ross, T.:**  
Risk Ranger, a food safety risk assessment tool

11:30	<b>S-F02</b> <b>Durlu-Ozkaya, F.; Levent, B.* and Esen, B.:</b> Microbiological investigation of retail helva produced in Turkey	<b>S-C11</b> <b>Fellner, C.:</b> HACCP / CCP-Finder - the alternative to the decision tree when searching for the Critical Control Point
11:45	<b>S-F03</b> <b>Hempen, M.*; Unger, F.; Münstermann, S.; Seck, M.T.; Niemy, V. and Zessin, K.-H.:</b> Milk as a potential source of foodborne disease in The Gambia, Senegal and Guinea-Conakry	<b>S-C12</b> <b>Breidenbach, E.*; Sievi, M.; Weber, U.; Heiz, H. and Stärk, K.D.C.:</b> Fundamental principles for risk-based planning of random sampling to trace hazards in imported meat
12:00	<b>S-F04</b> <b>Loncarevic, S.*; Mathisen, T. and Okland, M.:</b> Occurrence of <i>Staphylococcus aureus</i> enterotoxins in food in Norway	<b>S-C13</b> <b>Brynstad, S.* and Braute, L.:</b> When is <i>Campylobacter</i> in poultry not a human health problem?
12:30	Lunch break	
14:00	Poster Session (Sections D, E, F, and G)	
15:00	Coffee break	
15:30	<b>S-F05</b> <b>Snyder, O.P.:</b> Application of HACCP in chef self control in catering operations	<b>S-G01</b> <b>Baumann, M.P.O.*; Srikitjakarn, L.; Paulsen, P. and Zessin, K.-H. :</b> Joint European-Asian postgraduate education in response to global trade and regional needs in food safety: The 1st MSc course in veterinary public health between the Freie Universität Berlin and the Chiang Mai University in Thailand
15:45	<b>S-F06</b> <b>Szeitz-Szabo, M.* and Rodler, I.:</b> HACCP: Efficient prevention of catering-borne outbreaks?	<b>S-G02</b> <b>Micule, G.:</b> Developments of food hygiene in Latvia as consequence of EU accession

## Friday, 11 June 2004

- 09:00 **K-G02 – Kurth, R.\* and Ammon, A.:**  
Bioterrorism - an emerging threat to food safety
- 09:20 **S-G03**  
**Ballesteros, J.M.\*; Neira, M.; Farjas, P.; Arranz, J.I.; Aguilera, A. and López-Jurado, L.:**  
Response programme for encountering food terrorism in Spain
- 09:35 **S-G04**  
**Dorner, B.G.; Kubsch, D.; Krause, G. and Beutin, L.\*:**  
Sensitive detection of ricin, a potential weapon for bioterrorists, from food
- 10:00 Coffee break
- 11:00 Reports on Sections A, B, C, D, E, F and G
- 12:30 **Closing Address**  
**Schlundt, J.**  
"Securing food safety - adjusting the means to match the requirements of the developed and the abilities of the developing countries " (requested)
- 13:00 Closing Session

**Oral presentations**  
**Vorträge**

## Inaugural address

- |           |   |   |
|-----------|---|---|
| <b>F1</b> | Securing food safety - the role of risk assessment in an expanding free trade zone<br><b>Podger, G.</b> | 07 June<br>11:15 hrs<br>Plenary Session |
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## Closing paper

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| <b>F2</b> | Securing food safety - adjusting the means to match the requirements of the developed and the abilities of the developing countries (requested)<br><b>Schlundt, J.</b> | 11 June<br>12:30 hrs<br>Plenary Session |
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## Keynotes

### Keynotes - Section (A) Epidemiology of foodborne infections and intoxications

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|--------------|--|---|
| <b>K-A01</b> | Monitoring and control of zoonoses – the food chain approach<br><b>Wegener, H.C.</b>                 | 07 June<br>14:00 hrs<br>Plenary Session |
| <b>K-A02</b> | Foodborne viruses in Europe<br><b>Koopmans, M.</b>   | 07 June<br>14:20 hrs<br>Plenary Session |
| <b>K-A03</b> | Modern tools for detecting and investigating outbreaks of foodborne infections<br><b>Tauxe, R.V.</b> | 08 June<br>09:00 hrs<br>Plenary Session |
| <b>K-A04</b> | Network and epidemiological surveillance of foodborne diseases<br><b>Almeida, C.</b>                 | 08 June<br>09:20 hrs<br>Plenary Session |
| <b>K-A05</b> | The impact of feeds on the safety of foods<br><b>Flachowsky, G.* and Dänicke, S.</b>                 | 09 June<br>09:00 hrs<br>Plenary Session |



## Keynotes - Section (B) New and re-emerging pathogens

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| <b>K-B01</b> | Problems with the identification of new hazards for men -<br>M. paratuberculosis<br><b>Lochs, H.</b> | 07 June<br>14:40 hrs<br>Plenary Session |
| <b>K-B02</b> | Antimicrobial resistant microorganisms in food<br><b>Aarestrup, F.M.</b>                             | 08 June<br>09:40 hrs<br>Plenary Session |
| <b>K-B03</b> | Campylobacter – 25 years old and still an emerging disease?<br><b>Newell, D.G.</b>                   | 08 June<br>10:00 hrs<br>Plenary Session |
| <b>K-B04</b> | TSE and food<br><b>Lasmézas, C.I.</b>  | 08 June<br>10:20 hrs<br>Plenary Session |

## Keynotes - Section (C) Microbiological risk analysis (Risk assessment, risk management and risk communication)

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| <b>K-C01</b> | Risk assessment of foodborne pathogens<br><b>Havelaar, A.</b>                                      | 09 June<br>09:20 hrs<br>Plenary Session |
| <b>K-C02</b> | Interactions between risk assessment and risk management<br><b>Buchanan, R.L.</b>                  | 09 June<br>09:40 hrs<br>Plenary Session |
| <b>K-C03</b> | HACCP and microbiological risk assessment – Commonalities and differences<br><b>Gorris, L.G.M.</b> | 10 June<br>09:00 hrs<br>Plenary Session |
| <b>K-C04</b> | Risk communication: Balancing science, policy making and public perception<br><b>Renn, O.</b>      | 10 June<br>09:20 hrs<br>Plenary Session |

## **Keynotes - Section (D)**

### **Social and economical aspects of foodborne infections and intoxications**

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| <b>K-D</b> | Social and economical aspects of foodborne infections and intoxications in developed and developing countries<br><b>Rubio Cabello, T.</b> | 09 June<br>10:00 hrs<br>Plenary Session |
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## **Keynotes - Section (E)**

### **Modern technologies and foodborne infections**

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| <b>K-E</b> | Modern harvesting, processing and packaging technologies and foodborne diseases<br><b>Fehlhaber, K.</b> | 09 June<br>10:20 hrs<br>Plenary Session |
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## **Keynotes - Section (F)**

### **Catering, tourism and food safety**

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| <b>K-F01</b> | Travel associated foodborne infections<br><b>Löscher, T.</b> | 10 June<br>09:40 hrs<br>Plenary Session |
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| <b>K-F02</b> | Foodborne diseases in communal catering<br><b>Reiche, T.</b> | 10 June<br>10:00 hrs<br>Plenary Session |
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## **Keynotes - Section (G)**

### **Global trade and food hygiene**

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| <b>K-G01</b> | Global trade and food safety<br><b>Bräunig, J.</b> | 10 June<br>10:20 hrs<br>Plenary Session |
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| <b>K-G02</b> | Bioterrorism – An emerging threat to food safety<br><b>Kurth, R.*and Ammon, A.</b> | 11 June<br>09:00 hrs<br>Plenary Session |
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## Papers

### Papers - Section (A) Epidemiology of foodborne infections and intoxications

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- S-A01** Preparation and realization of a monitoring project for *Campylobacter* in broiler chickens in Germany  
**Peters, J.\*; Lienau, J.; Serwatka, G.; Mac, K.N.; Käsbohrer, A.; Bartelt, E. and Ellerbroek, L.** 07 June  
15:30 hrs  
Hall 1
- S-A02** Persistence of *Salmonella* Montevideo on a large broiler farm over a 30 month period: Observations on sampling and control  
**Davies, R.H.** 07 June  
15:45 hrs  
Hall 1
- S-A03** Safety and quality practices in closed-house poultry production in Thailand: Lessons from avian influenza outbreak in 2004  
**Jullabutradee, S.\*; Kyule, M.N.; Baumann, M.P.O.** 07 June  
16:00 hrs  
Hall 1
- S-A04** A laboratory perspective on the *Vibrio parahaemolyticus* monitoring program in Pacific oysters (*Crassostrea gigas*) in British Columbia, Canada from 1997 to 2003  
**Buenaventura, E.\*; Green, M.; Oakes, D.; Felton, K.; Borralho, T.; Christensen, K.; Wong, J.; Wong, C.; Liu, J.; Chong, A.; Lomas, J.; Mutanda, C. and Graham, D.** 07 June  
16:15 hrs  
Hall 1
- S-A05** Surveillance of zoonotic bacteria in farm animals in The Netherlands, 1998-2002  
**Giessen, van de A.W.\*; Bouwknecht, M.; Dam-Deisz, W.D.C.; Wannet, W.J.B.; Visser, G. and Pelt, W. van.** 07 June  
16:30 hrs  
Hall 1
- S-A06** Prevalence of Shiga toxin-producing *Escherichia coli* (STEC) shedders in meat processing companies  
**Pichner, R.\*; Steinrück, H. and Gareis, M.** 07 June  
16:45 hrs  
Hall 1
- S-A07** Noro-/calicivirus food- and waterborne outbreaks in Sweden 1999-2003  
**Andersson, Y.\*; Hjertqvist, M.; Lindqvist, R.; Westöö, A.; Hedlund, K.-O. and de Jong, B.** 07 June  
17:00 hrs  
Hall 1
- S-A08** Epidemiology of norovirus in Switzerland: Key findings from recent studies  
**Fretz, R.\*; Svoboda, P.; Lüthi, T.M.; Beuret, C.; Schmid, H.; Tanner, M. and Baumgartner, A.** 07 June  
17:15 hrs  
Hall 1

- S-A09** Concentration and detection of norovirus in various food matrices by RT-nested-PCR  
**Mayr, C.\*; Brockmann, S.; Oehme, R.; Marschang, R. and Contzen, M.** 07 June  
17:30 hrs  
Hall 1
- S-A10** Novel aspects in the pathogenesis of rotavirus infections: Possible consequences for food safety  
**Müller, H.\* and Schwarz, B.-A.** 07 June  
17:45hrs  
Hall 1
- S-A11** Raw milk associated Campylobacter infections in Germany: Investigations in outbreaks by modern methods  
**Thurm, V.** 08 June  
11:15 hrs  
Hall 1
- S-A12** Detection of Salmonella in food using real-time PCR  
**Malorny, B.\*; Paccassoni, E.; Fach, P.; Martin, A. ; Bunge, C. and Helmuth, R.** 08 June  
11:30 hrs  
Hall 1
- S-A13** Detection of polymorphism of bacterial interspersed mosaic elements (BIMEs) using AFLP-PCR assay: A novel marker for epidemiology studies of *Escherichia coli*  
**Dendis, M.\*; Schlegelova, J.; Michalova, E.; Hlozek, P. and Horvath, R.** 08 June  
11:45 hrs  
Hall 1
- S-A14** Multi-centre ring trials for validation of *E. coli* O157 PCR detection system.  
**Abdulmawjood, A.\*; Roth, S.; Schönenbrücher, H. and Bülte, M.** 08 June  
12:00 hrs  
Hall 1
- S-A15** *Staphylococcus aureus* isolated from cows, goats, sheep, rabbits and chickens: Genotypic variation as revealed using molecular typing techniques  
**Smyth, D.\*; Feil, E.J.; Meaney, W.J.; Hartigan, P.J.; Fitzgerald, J.R.; Robinson, D.A.; Smyth, C.J. and Enright, M.C.** 08 June  
12:15 hrs  
Hall 1
- S-A16** A multi county outbreak of *Salmonella* Hadar in Sweden involving several different authorities  
**Hjertqvist, M.\*; Tullgren, B.; Svenungsson, B.; Knauth, S-B.; de Jong, B.; Wikström, I. and Andersson, Y.** 08 June  
16:00 hrs  
Hall 1
- S-A17** An explosion of Salmonella infections in 2003 in the Netherlands: Hot summer or side effect of the avian influenza outbreak?  
**Pelt, van W.\*; Mevius, D.; Stoelhorst, H.G.; Kovats, S.; Giessen, van de A.W.; Wannet, W. and Duynhoven, Y.T.H.P.** 08 June  
16:15 hrs  
Hall 1

- S-A18** A nation-wide outbreak of *Salmonella* Agona in infants due to aniseed in herbal tea, Germany, October 2002 – July 2003  
**Koch, J.\*; Schrauder, A.; Werber, D.; Alpers, K.; Rabsch, W.; Prager, R.; Broll, S.; Frank, C.; Roggentin, P.; Tschäpe, H.; Ammon, A. and Stark, K.** 08 June  
16:30 hrs  
Hall 1
- S-A19** An outbreak detection system for Salmonella in British livestock: a risk communication tool  
**Jones, R.D.\*; Kelly, L.; Gettinby, G.; and Evans, S.** 08 June  
16:45 hrs  
Hall 1
- S-A20** Large outbreak of haemolytic uraemic syndrome associated with sorbitol-fermenting Shiga toxin-producing *Escherichia coli* O157:H- in Southern Germany, October to December 2002  
**Alpers, K.\*; Werber, D.; Frank, C.; Koch, J.; Behnke, S.; Morlock, G.; Heissenhuber, A.; Maslo, D.; Diedler, A.; Friedrich, A.W.; Mellmann, A.; Prager, R.; Fruth, A.; Timm, M.; Gallien, P.; Gerber, A.; Zucs, P.; Stark, K. and Ammon, A.** 08 June  
17:00 hrs  
Hall 1
- S-A21** A case-control study on risk factors for sporadic illness associated with Shiga toxin-producing *Escherichia coli*-infection in Germany  
**Werber, D.\*; Behnke, S.C.; Fruth, A.; Merle, R.; Menzler, S.; Glaser, S.; Kreienbrock, L.; Prager, R.; Tschäpe, H.; Roggentin, P.; Bockemühl, J. and Ammon, A.** 08 June  
17:15 hrs  
Hall 1
- S-A22** VTEC O157: Changes in the characteristics and epidemiology of the organism: Laboratory and enhanced surveillance in Scotland, 1993-2002  
**Locking, M.E.\*; Reilly, W.J.; Allison, L. and Rae, L.** 08 June  
17:30 hrs  
Hall 1
- S-A23** Relevance of coordinated international capacity building on surveillance, food contamination monitoring and food control systems in the prevention of foodborne diseases.  
**Tirado, C.** 09 June  
11:15 hrs  
Hall 1
- S-A24** ObSurv: The surveillance of outbreaks of infectious intestinal disease in Scotland  
**Smith-Palmer, A.\*; Locking, M. and Cowden, J.** 09 June  
11:30 hrs  
Hall 1
- S-A25** The eXplosie-project: a one-year intensified study of outbreaks of gastroenteritis in the Netherlands.  
**Van Duynhoven, Y.T.H.P.\*; de Jager, C.M.; Kortbeek, L.M.; Venema, H.; Koopmans, M.P.G.; van Leusden, F.; van der Poel, W.H.M. and van den Broek, M.J.M.** 09 June  
11:45 hrs  
Hall 1

- S-A26** Electronic outbreak reporting system for outbreaks of foodborne infections in Germany  
**Krause, G.\*; Benzler, J.; Faensen, D. and Claus, H.** 09 June  
12:00 hrs  
Hall 1
- S-A27** Implementation of an electronic food surveillance information system for food law enforcement officers in Dublin, Ireland  
**Bauer, D.** 09 June  
12:15 hrs  
Hall 1
- S-A28** Food borne diseases surveillance in Andorra: Implementation, improvements and opportunities.  
**Colom, M.\*; Coll, M.; Casals, J.M. and Postius, P.** 09 June  
16:00 hrs  
Hall 1
- S-A29** Distribution of *Mycobacterium avium subsp. hominissuis* isolates in tissue samples of pigs reared on deep litter or fed with peat and kaolin as a supplement  
**Pavlik, I.\*; Matlova, L.; Dvorska, L. and Bartos M.** 09 June  
16:15 hrs  
Hall 1

## Papers - Section (B)

### New and re-emerging pathogens

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- S-B01** Experimental studies in pigs on behaviour and diagnosis of different *Trichinella* species  
**Nöckler, K.** 07 June  
15:30 hrs  
Hall 2
- S-B02** Detection of trichinellosis in swine by ELISA using an excretory-secretory antigen- comparison of antigens from 4 different *Trichinella* species  
**Korínková, K.\*; Kovarcík, K. and Koudela, B.** 07 June  
15:45 hrs  
Hall 2
- S-B03** Virulence factors and phenotypic traits of non-O157 STEC isolated from ruminants in Switzerland  
**Zweifel, C.\*; Blanco, J.E.; Blanco, M.; Blanco, J. and Stephan, R.** 07 June  
16:00 hrs  
Hall 2
- S-B04** Development of a Triplex PCR System for rapid detection and species level identification of *Mycobacterium avium subsp. paratuberculosis*  
**Tasara, T.\* and Stephan, R.** 07 June  
16:15 hrs  
Hall 2
- S-B05** VTEC O157 in slaughter animals in the Gauteng Province of South Africa  
**Mukhufhi, N.S.\*; Ori, P.; Peta, M.F.R.; Marais, S.J.F.; Moagiemang, M.; Venter, A.J.C. and Michel, A.L.** 07 June  
16:30 hrs  
Hall 2
- S-B06** Fecal shedding of *Escherichia coli* O157 in Swiss cattle at slaughter  
**Stephan, R.\*; Zweifel, C.; Al-Saigh, H. and Blanco, J.** 07 June  
16:45 hrs  
Hall 2

- S-B07** The occurrence of *Arcobacter* in living poultry and on poultry meat  
**Van Driessche, E.\*; Houf, K.; De Zutter, L. and Van Hoof, L.** 07 June  
17:00 hrs  
Hall 2
- S-B08** Human brucellosis in Germany: Clinical and laboratory observations  
**Al Dahouk, S.\*; Nöckler, K.; Tomaso, H. and Neubauer, H.** 07 June  
17:15 hrs  
Hall 2
- S-B09** Isolation and characterization of toxigenic *Aeromonas* from seafood in Germany  
**Beutin, L.\*; Ullmann, D.; Knabner, D.; Zimmermann, S. and Weber, H.** 07 June  
17:30 hrs  
Hall 2
- S-B10** Comparative study among *V. alginolyticus* strains isolated from bivalve mollusks retailed from markets in Venice (Italy) and Rio de Janeiro (RJ-Brazil)  
**Lafisca, A.\*; Soares Pereira, C.; Giaccone, V.; dos Prazeres Rodrigues, D.** 07 June  
17:45hrs  
Hall 2
- S-B11** Food and feedborne bacteria: Risk factors as carriers of antibiotic resistance?  
**Domig, K. J.\* and Kneifel, W.** 08 June  
11:15 hrs  
Hall 2
- S-B12** Resistance situation in indicator bacteria isolated from bulk milk samples  
**Köfer, J.\*and Deutz, A.** 08 June  
11:30 hrs  
Hall 2
- S-B13** Multidrug resistance of *Salmonellae* isolates from chicken in central Ethiopia  
**Molla, B.\*; Mesfin, A.; Tibaijuka, B.; Hildebrandt, G.; Kleer, J. and Alemayehu, D.** 08 June  
11:45 hrs  
Hall 2
- S-B14** Antibiotic resistance and rare serotypes in food related verotoxigenic *E. coli*  
**Müffling v., T.\*; Smajlovic, M.; Steinrück, H.; Bülte, M. and Klein, G.** 08 June  
12:00 hrs  
Hall 2
- S-B15** Detection of antibiotic resistance genes in various *Salmonella* strains by thematic micro-array analysis  
**Hoek van, A.H.A.M.; Scholtens, I.M.J.; Cloeckert, A. and Aarts, H.J.M.\*** 08 June  
12:15 hrs  
Hall 2

<b>S-B16</b>	Trends in antimicrobial resistance in <i>Campylobacter</i> from Norwegian poultry and human cases <b>Norström, M.; Stavnes, T.; Tharaldsen, H.; Hofshagen, M.; Lassen, J. and Kruse, H.*</b>	08 June 16:00 hrs Hall 2
<b>S-B17</b>	Prevalence of multiresistance to antimicrobials in <i>Campylobacter spp.</i> isolated from poultry and humans in Berlin, Germany <b>Luber, P.*, Genschow, E. and Bartelt, E.</b>	08 June 16:15 hrs Hall 2
<b>S-B18</b>	The role of efflux pumps in antimicrobial resistance in <i>Campylobacter jejuni/coli</i> <b>Meng, J.*; Ge, B.; White, D.G.; Zhao, S. and McDermatt, P.</b>	08 June 16:30 hrs Hall 2
<b>S-B19</b>	Differences in the survival potential and survival mechanisms of selected <i>Campylobacter jejuni</i> strains encountering various stressors <b>Alter, T.*; Froeb, A.; and Fehlhaber, K.</b>	08 June 16:45 hrs Hall 2
<b>S-B20</b>	Genetic relationship between <i>Campylobacter spp.</i> from retail chicken products and humans in Berlin, Germany <b>Bartelt, Edda*; Beckmann, L.; Klein, G. and Luber, P.</b>	08 June 17:00 hrs Hall 2
<b>S-B21</b>	Combating <i>Campylobacter spp.</i> in Norwegian broilers <b>Hofshagen, M.* and Kruse, H.</b>	08 June 17:15 hrs Hall 2
<b>S-B22</b>	Assessing exposure to BSE infectivity in Great Britain throughout the BSE epidemic <b>Comer, P.J.</b>	08 June 17:30 hrs Hall 2
<b>S-B23</b>	Prion proteins detected in fish – What are the chances of Transmissible Spongiform Encephalopathies in fish and what are the potential risks for the consumer <b>Oidtman, B.*; Baier, M. and Hoffmann, R.</b>	08 June 17:45 hrs Hall 2
<b>S-B24</b>	Assessment of beef carcass contamination with spinal cord tissue and/or infectious BSE spinal cord tissue and exposure of the Swiss population <b>Breidenbach, E.*; Schwermer, H. and Stärk, K.D.C.</b>	09 June 11:15hrs Hall 2
<b>S-B25</b>	Real time RT-PCR for species-specific detection of central nervous system tissues as BSE risk material in meat and meat products <b>Schönenbrücher, H.*; Abdulmawjood, A. and Bülte, M.</b>	09 June 11:30 hrs Hall 2

**Papers - Section (C)**  
**Microbiological risk analysis (Risk assessment, risk management and risk communication)**

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<b>S-C01</b>	Pre-processed bovine milk quality in Trinidad: Prevalence of aerobic bacterial pathogens and antimicrobial residues <b>Adesiyun, A. A.*; Stoute, S. and David, B.</b>	09 June 11:45 hrs Hall 2
<b>S-C02</b>	The contribution of chicken consumption to the problem of quinolone-resistance in micro-organisms causing human infection <b>Hill, A.*; Snary, E.; Kelly, L. and Wooldridge, M.</b>	09 June 12:00hrs Hall 2
<b>S-C03</b>	Risk factors for <i>Campylobacter jejuni</i> (and <i>Salmonella</i> ) infections in the Netherlands: A case control study <b>Doorduyn, Y*.; van den Brandhof, W.E.; van Duynhoven, Y.T.H.P.; Wagenaar, J.A. and van Pelt, W.</b>	09 June 12:15hrs Hall 2
<b>S-C04</b>	Exogenous and endogenous contamination of German retail chicken with <i>Campylobacter spp.</i> - Consequences for an exposure assessment <b>Luber, P.*; Vogt, P.; Müller, M.; Scherer, K. and Bartelt, E.</b>	09 June 16:00hrs Hall 2
<b>S-C05</b>	Uncertainty in the use of consumption studies for exposure assessment in foodborne infections and intoxications <b>Lindtner, O.*; Vespermann, A.; Wagner, C.; Bauch, A.; Kenntner, N.; Bräunig, J. and Heinemeyer, G.</b>	09 June 16:15 hrs Hall 2
<b>S-C06</b>	Microbial risk assessment applied to the issue of antimicrobial resistance <b>Snary, E.L.*; Kelly, L.A.; Davison, H.C.; Teale, C.J. and Wooldridge, M.</b>	09 June 16:30 hrs Hall 2
<b>S-C07</b>	Cross-contamination of foodborne pathogens in (household) kitchens <b>Beumer, R.R.* and Kusumaningrum, H.D.</b>	09 June 16:45 hrs Hall 2
<b>S-C08</b>	Survival of foodborne pathogens in (household) kitchens <b>Beumer, R.R.* and Kusumaningrum, H.D.</b>	09 June 17:00 hrs Hall 2
<b>S-C09</b>	Reduction of bacteria from hands with different hand drying methods <b>Boursillon, D.* and Riethmüller, V.</b>	09 June 17:15 hrs Hall 2
<b>S-C10</b>	Risk Ranger, a food safety risk assessment tool <b>Sumner, J.*; Jenson, I.; Pointon, A. and Ross, T.</b>	10 June 11:15 hrs Hall 2

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| <b>S-C11</b> | HACCP / CCP-Finder – the alternative to the decision tree when searching for the Critical Control Point<br><b>Fellner, C.</b>  | 10 June<br>11:30 hrs<br>Hall 2 |
| <b>S-C12</b> | Fundamental principles for risk-based planning of random sampling to trace hazards in imported meat<br><b>Breidenbach, E.*; Sievi, M.; Weber, U.; Heiz, H. and Stärk, K.D.C.</b> | 10 June<br>11:45 hrs<br>Hall 2 |
| <b>S-C13</b> | When is Campylobacter in poultry not a public health problem?<br><b>Brynstad, S.* and Braute, L.</b>   | 10 June<br>12:00 hrs<br>Hall 2 |

### **Papers - Section (D)**

#### **Social and economical aspects of foodborne infections and intoxications**

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| <b>S-D01</b> | Erroneous concepts and beliefs in foods in the twentieth century<br><b>Abdussalam, M.</b>  | 09 June<br>16:30 hrs<br>Hall 1 |
| <b>S-D02</b> | Reasons of food borne diseases and their consequences in the food safety situation in Mongolia<br><b>Jambalmaa, K.*; Tsendsuren, G.; Batbaatar, D. and Nansalmaa, D.</b> | 09 June<br>16:45 hrs<br>Hall 1 |
| <b>S-D03</b> | Occurrence of foodborne pathogens in meats: The Malaysian legislations approach and challenges<br><b>Saleha, A.A.</b>  | 09 June<br>17:00 hrs<br>Hall 1 |
| <b>S-D04</b> | International Education in Veterinary Public Health: 13 years of experience<br><b>Rosa de, M.*; de Balogh, K. and de Gooijer, J.</b>                                     | 09 June<br>17:15 hrs<br>Hall 1 |
| <b>S-D05</b> | Kitchen HACCP in the public health curriculum<br><b>Lipman, L.J.A.*; Snijders, J.M.A.; Eggenkamp, A.E.; Kocsis, S.; Burt, S.A. and Houben, J.H.</b>                      | 09 June<br>17:30 hrs<br>Hall 1 |

### **Papers - Section (E)**

#### **Modern technologies and foodborne infections**

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**S-E01** Ozonated wash-water for the quality guarantee of pre-packaged salads  
**Molloy, E.; Idler, C.\*; Hassenberg, K.; Plöchl, M.; Geyer, M.; Barnes, J.** 09 June  
17:30 hrs  
Hall 2

**S-E02** The effect of power direct ultrasound on microbial count of date syrup  
**Hagh Nazary, S.\*; Hagh Nazari, A. and Bahreini, M.** 09 June  
17:45 hrs  
Hall 2

## **Papers - Section (F)**

### **Catering, tourism and food safety**

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**S-F01** Microbiological quality of organically produced German meat products  
**Albert, T.\*; Kröckel, L. and Gareis, M.** 10 June  
11:15 hrs  
Hall 1

**S-F02** Microbiological investigation of retail helva produced in Turkey  
**Durlu-Ozkaya, F.; Levent, B.\* and Esen, B.** 10 June  
11:30 hrs  
Hall 1

**S-F03** Milk as a potential source of foodborne disease in The Gambia, Senegal and Guinea-Conakry  
**Hempen, M.\*; Unger, F.; Münstermann, S.; Seck, M.T.; Niemy, V. and Zessin, K.-H.** 10 June  
11:45 hrs  
Hall 1

**S-F04** Occurrence of *Staphylococcus aureus* enterotoxins in food in Norway  
**Loncarevic, S.\*; Mathisen, T. and Okland, M.** 10 June  
12:00 hrs  
Hall 1

**S-F05** Application of HACCP to chef self-control in catering operations  
**Snyder, O.P.** 10 June  
15:30 hrs  
Hall 1

**S-F06** HACCP: efficient prevention of catering-borne outbreaks?  
**Szeitz-Szabo, M.\* and Rodler, I.** 10 June  
15:45 hrs  
Hall 1

## **Papers - Section (G)**

### **Global trade and food hygiene**

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**S-G01** Joint European - Asian postgraduate education in response to global trade and regional needs in food safety: The 1st MSc Course in Veterinary Public Health between the Freie Universitaet Berlin and the Chiang Mai University in Thailand  
**Baumann, M.P.O.\*; Srikitjakarn, L.; Paulsen, P. and Zessin, K.-H.** 10 June  
15:30 hrs  
Hall 2

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| <b>S-G02</b> | Developments of food hygiene in Latvia as consequence of EU accession<br><b>Micule, G.</b>   | 10 June<br>15:45 hrs<br>Hall 2   |
| <b>S-G03</b> | Response programme for countering food terrorism in Spain<br><b>Ballesteros, J.M.*; Neira, M.; Farjas, P.; Arranz, J.I.; Aguilera, A. and López-Jurado, L.</b> | 11 June<br>09:20 hrs<br>Hall 1+2 |
| <b>S-G04</b> | Sensitive detection of ricin, a potential weapon for bioterrorists, from food<br><b>Dorner, B.G.; Kubsch, D.; Krause, G. and Beutin, L.*</b>                   | 11 June<br>09:35 hrs<br>Hall 1+2 |

**Poster presentations  
Posterpräsentationen**



## Posters

### Posters - Section (A) Epidemiology of foodborne infections and intoxications

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- P-A01** Occurrence of *Listeria monocytogenes* in the industrial processing line of spreadable raw sausages  
**Albert, T.\*; Hechelmann, H.; Lehmann, S. and Gareis, M.** 08 June  
14:00 hrs  
Gallery
- P-A02** Occurrence of emetic toxin producing *Bacillus cereus* in the dairy production chain  
**Svensson, B.; Christiansson, A\*; Monthán, A.; Shaheen, R.; Andersson, M.A. and Salkinoja-Salonen, M.** 08 June  
14:00 hrs  
Gallery
- P-A03** Prevalence of *Salmonella* in eggs and other samples from laying flocks vaccinated for *Salmonella* Enteritidis  
**Davies, R.H.\* and Breslin, M.F.** 08 June  
14:00 hrs  
Gallery
- P-A04** Prevalence of *Salmonellae* and their resistance to antibiotics in slaughtered pigs in the Czech Republic  
**Sisak, F.; Havlickova, H.; Karpiskova, R.; Pilousova, L.\* and Rychlik, I.** 08 June  
14:00 hrs  
Gallery
- P-A05** Foodborne pathogens in foodstuffs of animal origin in the Czech Republic  
**Lukášová, J. and Ryšánek, D.\*** 08 June  
14:00 hrs  
Gallery
- P-A06** Seroprevalence of *Toxoplasma gondii* during the breeding and fattening period of pigs and in pork  
**Schulzig, H.\*; Fehlhaber, K.; Hintersdorf, P. and Krüger, G.** 08 June  
14:00 hrs  
Gallery
- P-A07** The survey of frequency of *Brucella melitensis*, *Escherichia coli* and *Staphylococcus aureus* of ewes fresh traditional cheese in Shahrekord, Iran  
**Shakerian, A.\*; Karim, G.; Sharifzadeh, A. and Sadeghy, M.** 08 June  
14:00 hrs  
Gallery
- P-A08** Control of *Salmonella* Enteritidis in laying hens by use of lactobacilli as probiotics  
**Van Coillie, E.\*; Goris, J.; Vancanneyt, M.; Herman, L. and Heyndrickx, M.** 08 June  
14:00 hrs  
Gallery

<b>P-A09</b>	Shedding of norovirus in a food handler during a restaurant outbreak of norovirus gastroenteritis <b>Oehme, R.*; Brockmann, S.O. and Kimmig, P.</b>	08 June 14:00 hrs Gallery
<b>P-A10</b>	Characterisation of <i>Staphylococcus aureus</i> enterotoxin type H from a food outbreak <b>Loncarevic, S.* and Mathisen, T.</b>	08 June 14:00 hrs Gallery
<b>P-A11</b>	Method for detection and specific isolation of Shigatoxin-producing <i>Escherichia coli</i> (STEC) in vegetarian foods <b>Gallien, P.*; Timm, M.; Lehmann, S.; Brandt, U. and Schiller, A.</b>	08 June 14:00 hrs Gallery
<b>P-A12</b>	DNA fingerprinting of <i>Clostridium botulinum</i> types A, B, E and F by amplified fragment length polymorphism (AFLP) analysis <b>Keto-Timonen, R.* and Korkeala, H.</b>	08 June 14:00 hrs Gallery
<b>P-A13</b>	Typing and toxigenic profile of <i>Bacillus cereus</i> strains isolated from a fatal food intoxication in Belgium <b>Van Coillie, E.*; Swiecicka, I.; Heyndrickx, M.; Mahillon, J. and Dierick K.</b>	08 June 14:00 hrs Gallery
<b>P-A14</b>	Characterization of pathogenic <i>Vibrio parahaemolyticus</i> isolates from clinical sources in Spain and comparison with Asian and North American isolates <b>Martinez-Urtaza, J*.; Lozano-Leon, A.; DePaola, A.; Ishibashi, M.; Nishibuchi, M. and Liebana, E.</b>	08 June 14:00 hrs Gallery
<b>P-A15</b>	Both raw and processed fish share the identical <i>Listeria monocytogenes</i> pulsotypes <b>Markkula, A.*; Autio, T., Hellström, S.; Lundén, J. and Korkeala, H.</b>	08 June 14:00 hrs Gallery
<b>P-A16</b>	Real-time PCR for the detection of Salmonella in animal faecal and environmental samples. <b>Gibbs, M.; Batchelor, M.*; Clifton-Hadley, F.A.; Davies, R.H. and Liebana, E.</b>	08 June 14:00 hrs Gallery
<b>P-A17</b>	Molecular epidemiological characterisation and antimicrobial susceptibilities of <i>Salmonella</i> Enteritidis in Turkey between 2000 and 2003 <b>Levent, B.*; Durlu-Ozkaya, F.; Aslan Basbulut, E. and Esen, B.</b>	08 June 14:00 hrs Gallery
<b>P-A18</b>	Molecular fingerprinting evidence of the contribution of wild-life vectors in the maintenance of <i>Salmonella</i> Enteritidis infection in layer farms <b>Liebana, E*.; Garcia-Migura, L.; Clouting, C.; Clifton-Hadley, F.A.; Breslin, M. and Davies, R.H.</b>	08 June 14:00 hrs Gallery



<b>P-A19</b>	Molecular characterization of <i>Salmonella</i> Senftenberg isolates from mussel processing facilities in Spain and comparison with clinical, feed and environmental isolates <b>Martinez-Urtaza, J.* and Liebana, E.</b>	08 June 14:00 hrs Gallery
<b>P-A20</b>	Molecular characterisation of group O:7 (C1) <i>Salmonella</i> veterinary isolates using Pulsed Field Gel Electrophoresis <b>Naidu, B.R.*; Liebana, E.; Cassar, C.; Batchelor, M.; Clifton-Hadley, F.A. and Davies, R.</b>	08 June 14:00 hrs Gallery
<b>P-A21</b>	Molecular epidemiology of <i>Salmonella enterica</i> serovar Agona and identification of an diffuse outbreak caused by anise-fennel-caraway tea <b>Rabsch, W.; Prager, R.; Koch, J.; Stark, K.; Ammon, W.A. and Tschäpe, H.*</b>	08 June 14:00 hrs Gallery
<b>P-A22</b>	Rapid detection of <i>Salmonella spp.</i> in food by Real-Time-PCR <b>Wieland, A.*; Huber, I.; Mäde, D.; Müller-Hohe, E. and Pietsch, K.</b>	08 June 14:00 hrs Gallery
<b>P-A23</b>	The sequence heterogenicities among 16S rRNA genes of <i>Salmonella</i> serovars and the effects on the specificity of the primers designed <b>Lin, C.-K.; Hung, C.-L.; Chiang, Y.-C., and Tsen, H.-Y.*</b>	08 June 14:00 hrs Gallery
<b>P-A24</b>	Elucidation of the major subtypes for <i>Salmonella enterica</i> serovar Enteritidis by comparison of the pulsed field gel electrophoresis patterns of the poultry and human isolates from geographically far distant areas <b>Tsen, H.-Y. *; Lin, J.-S.; Tsai, C.-C. and Lin, C.-K.</b>	08 June 14:00 hrs Gallery
<b>P-A25</b>	Development of PCR primers from 16S-23S rRNA gene intergenic spacer (ITS) for the specific detection of <i>B. cereus</i> group strains <b>Chiang Y.-C.; Cheng, C.-W.; Ho, Y.-C.; Yang, C.-Y., and Tsen, H.-Y.*</b>	08 June 14:00 hrs Gallery
<b>P-A26</b>	Outbreak of shiga toxin-producing <i>Escherichia coli</i> infection associated with mutton consumption in France <b>Espié, E.*; Grimont, F.; Vernozy-Rozand, C.; Vaillant, V. and De Valk, H.</b>	08 June 14:00 hrs Gallery
<b>P-A27</b>	Outbreak of multidrug-resistant <i>Salmonella</i> Newport due to the consumption of imported horse meat in France <b>Espié E.*; Vaillant, V.; De Valk, H.; Quelquejeu, N.; Le Querrec, F. and Weill, F.X.</b>	08 June 14:00 hrs Gallery

- P-A28** An outbreak caused by *Streptococcus equi subsp. zooepidemicus* associated with consumption of fresh goat cheese  
**Hakkinen, M.\*; Lahti, E.; Hatakka, M.; Johansson, T.; Rantala, L.; Gindonis, V.; Seuna, E.; Vuento, R.; Karpelin, M.; Aalto, T.; Siponen, K.; Virolainen-Julkunen, A.; Vuopio-Varkila, J.; Kuusi, M. and Huotari, K.** 08 June  
14:00 hrs  
Gallery
- P-A29** Hemolytic uremic syndrome associated with extreme heat during summer 2003 in Switzerland  
**Hächler, H.\* and Schmid, H.** 08 June  
14:00 hrs  
Gallery
- P-A30** Analysis of Shigellosis outbreak in Latvia .  
**Berzina, I.** 08 June  
14:00 hrs  
Gallery
- P-A31** Food- and waterborne disease outbreaks in Germany: Five years (1999-2003) in the State of Baden-Württemberg  
**Brockmann, S.O.\*; Klittich, G.; Oehme, R.; Fleischer, J.; Dreweck, C.; Maslo, D.; Pfaff, G. and Kimmig, P.** 08 June  
14:00 hrs  
Gallery
- P-A32** Outbreaks of foodborne infections in France, between 1987 and 2002: Impact of prevention and control measures.  
**Delmas, G.\*; Le Querrec, F.; Haeghebaert, S.; Espié, E.; Weill, F.X.; Vaillant, V. and Gallay, A.** 08 June  
14:00 hrs  
Gallery
- P-A33** Classification of reported food and waterborne outbreaks by the quality of evidence  
**Hatakka, M.\*; Kuusi, M. and Maijala, R.** 08 June  
14:00 hrs  
Gallery
- P-A34** Risk factors for infections with enteropathogenic *Yersinia spp.* in Switzerland  
**Schmid, H.\*; Baumgartner, A.; Jemmi, T.; Buhl, D.; Dubuis, O.; Fridrich, P.; Lowsky, B.; Müller, F.; Zbinden, R. and Altpeter, E.** 08 June  
14:00 hrs  
Gallery
- P-A35** Risk factors of sporadic STEC-associated illness in Bavaria - results of a case-control study  
**Heissenhuber, A.; Morlock, G.; Busch, U.; Kugler, R.; Sigl, C.; Huber, H.C.; Werber, D.\*; Ammon, A.; Menzler, S.; Merle, R.; Tschaepe, H.; Roggentin, P. and Wildner, M.** 08 June  
14:00 hrs  
Gallery
- P-A36** Microbiological risk analysis - The role of silage in the spread of *E. coli* O157 on Dutch dairy farms  
**Lipman, L.\*; Reinders, R.; Boons, N.; Oude Elferink, S.; and Bijker, P.** 08 June  
14:00 hrs  
Gallery

- P-A37** Control strategy for Salmonella in Sweden – the role of animal feed  
**Nord-Bjerselius, U.\* and Häggblom, P.** 08 June  
14:00 hrs  
Gallery
- P-A38** Concerns of human health in animal feeds  
**Sapkota, B.S.\*; Kyule, M.N. and Baumann, M.P.O.** 08 June  
14:00 hrs  
Gallery
- P-A39** *Staphylococcus aureus* isolates from raw materials and foodstuffs of animal origin differ in coagulase genotype  
**Schlegelova, J.\*; Dendis, M.; Michalova, E.; Babak, V.; Sustackova, A. and Hlozek, P.** 08 June  
14:00 hrs  
Gallery

### Posters - Section (B) New and re-emerging pathogens

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- P-B01** The occurrence of animal trichinellosis in the Czech Republic  
**Pavlícková, Z.\* and Koudela, B.** 09 June  
14:00 hrs  
Gallery
- P-B02** Trichinellosis in pigs and wild boars in Poland  
**Rózycki, M. and Wojton, B.\*** 09 June  
14:00 hrs  
Gallery
- P-B03** Characterization of *Staphylococcus aureus* strains isolated from raw milk samples of small ruminants  
**Stephan, R.\*; Scherrer, D.; Corti, S. and Zweifel, C.** 09 June  
14:00 hrs  
Gallery
- P-B04** Comparative studies to the survival of glycopeptide resistant enterococci (GRE) in fresh salami type sausage and dry salami  
**Deleg, E.\*; Peters, J.; Höpke, U. and Ellerbroek, L.** 09 June  
14:00 hrs  
Gallery
- P-B05** Similar genotypes of *Yersinia enterocolitica* 4/O:3 strains found from human and porcine sources in Southern Germany  
**Fredriksson-Ahomaa, M.\*; Zechner, K.; Bucher, M. and Stolle, A.** 09 June  
14:00 hrs  
Gallery
- P-B06** Detection and stereotyping of enteropathogenic *Escherichia coli* (EPEC) in domestic Iranian soft cheese in Kerman  
**Mansuri Najand, L.\*; Dayyani Dardashti, A. and Akhlaghi Sheikhdost, A.** 09 June  
14:00 hrs  
Gallery

- P-B07** Use of cultural detection methods by JOHNSON & MURANO and multiplex PCR by HARMON & WESLEY for the detection of *Arcobacter spp.* in fresh poultry and ground beef bought from Berlin retailers  
**Rohder, A.\*; Kleer, J. and Hildebrandt, G.** 09 June  
14:00 hrs  
Gallery
- P-B08** The occurrence and strain diversity of *Arcobacter* in animal feces  
**Van Driessche, E.\*; Houf, K.; De Zutter, L. and Van Hoof, J.** 09 June  
14:00 hrs  
Gallery
- P-B09** Prevalence of antimicrobial residues in table eggs in Trinidad and Tobago  
**Adesiyun, A.A.\*; Offiah, N.V.; Lashley, V.; Seepersadsingh, N. and Rodrigo, S.** 09 June  
14:00 hrs  
Gallery
- P-B10** Layout proposals for microtitre plates for routine antimicrobial susceptibility testing of bacterial pathogens from large food-producing animals and from mastitis cases  
**Klein, G.\*; Luhofer, G.; Böttner, A.; Hafez, H.M.; Kaske, M.; Kehrenberg, C.; Kietzmann, M.; Klarmann, D.; Krabisch, P.; Kühn, T.; Richter, A.; Sigge, C.; Traeder, W.; Waldmann, K.-H.; Wallmann, J.; Werckenthin, C. and Schwarz, S.** 09 June  
14:00 hrs  
Gallery
- P-B11** Antimicrobial resistance of *Staphylococcus spp.* isolates from food chain – incidence analysis  
**Sustackova, A.\*; Vlkova, H.; Babak, V. and Schlegelova, J.** 09 June  
14:00 hrs  
Gallery
- P-B12** Detection of vancomycin-resistant enterococci in Styrian livestock production  
**Dieber, F.; Gorkiewicz, G. and Köfer, J.\*** 09 June  
14:00 hrs  
Gallery
- P-B13** Prevalence of gentamicin high-level resistant enterococci isolated from cattle, pig, poultry and food  
**Mac, K.N.\* and Ellerbroek, L.** 09 June  
14:00 hrs  
Gallery
- P-B14** Phage types, antimicrobial resistances and presence of class 1 integrons in non-typhoid human *Salmonellae* isolated in Hungary in 2002-2003  
**Nógrády, N.\*; Tóth, A.; Király, M.; Koppány, V.; Orbán, J. and Pászti, J.** 09 June  
14:00 hrs  
Gallery
- P-B15** Ribotype and pulsed field gel electrophoresis analysis of multidrug resistant *Salmonella* Newport  
**Goodridge, L.D.** 09 June  
14:00 hrs  
Gallery

- P-B16** Stability of retron reverse transcriptase in multidrug resistant *Salmonella enterica* serovar Typhimurium  
**Pilousova, L.\*; Matiatovicova, J. and Rychlik, I.** 09 June  
14:00 hrs  
Gallery
- P-B17** Rapid detection of *Campylobacter jejuni* and *Campylobacter coli* in food by PCR  
**Busch, U.; Huber, I.\*; Knoll-Sauer, M.; Zucker, R.; Thärigen, D.; Hörmansdorfer, S. and Höller, C.** 09 June  
14:00 hrs  
Gallery
- P-B18** Isolation and PFGE typing of Finnish *Campylobacter jejuni* strains from cattle, poultry and organic hens  
**Kärenlampi, R. \*; Kalso, S.; Pönkä, A.; Schildt, M.; Hakkinen, M. and Hänninen, M.-L.** 09 June  
14:00 hrs  
Gallery
- P-B19** Typing of *Campylobacter jejuni* strains by using PFGE method  
**Steinhauserova, I.\*; Nebola, M. and Mikulicova, M.** 09 June  
14:00 hrs  
Gallery
- P-B20** *Campylobacter jejuni* isolated from raw milk contaminated by *Campylobacter mastitis*  
**Lemcke, R.\* and Luhofer, G.** 09 June  
14:00 hrs  
Gallery
- P-B21** Detection and identification of *Campylobacter*-like bacteria from poultry samples as *Helicobacter pullorum*  
**Neubauer, C.\* and Hess, M.** 09 June  
14:00 hrs  
Gallery

## Posters - Section (C)

### Microbiological risk analysis (Risk assessment, risk management and risk communication)

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- P-C01** Growth potential and inactivation kinetics of *Listeria monocytogenes* in spreadable raw sausage  
**Albert, T.\*; Rödel, W. and Gareis, M.** 09 June  
14:00 hrs  
Gallery
- P-C02** Synthesis and activity of extracellular lipases and proteases of important spoilage microorganisms at chilling temperatures  
**Braun, P.\*; Büchner, S. and Fehlhaber, K.** 09 June  
14:00 hrs  
Gallery
- P-C03** Assessing *Salmonella* risk in imported pork and pork products as a part of the whole food chain evaluation  
**Tuominen, P.\*; Ranta, J.; Rautiainen, E. and Maijala, R.** 09 June  
14:00 hrs  
Gallery
- P-C04** Post mortem findings in a big slaughterhouse of quail (*Coturnix coturnix japonica*)  
**Giaccone, V.\*; Pittui, S.; Corrielle, T.; Curcio, A.; Miotti Scapin, R.** 09 June  
14:00 hrs  
Gallery

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| <b>P-C05</b> | Risk analysis and public health safety of food products: A new EU approach<br><b>Ferri, M.*; Giaccone, V.; Tepedino, V. and Giuliani, V.</b> | 09 June<br>14:00 hrs<br>Gallery |
| <b>P-C06</b> | “Risk Analysis” and “Hazard Analysis”<br><b>Fellner, C* and Riedl, R.</b>  | 09 June<br>14:00 hrs<br>Gallery |
| <b>P-C07</b> | Public perceptions and expectations on food safety issues<br><b>Griglio, B.*; Sattanino, G. ; Pivetta, E.; Mosso, C.O. and Musella, C.</b>   | 09 June<br>14:00 hrs<br>Gallery |

## Posters - Section (E)

### Modern technologies and foodborne infections

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- P-E01** The effect of logistic slaughtering and /or decontamination on the contamination of broiler chicken meat with *Campylobacter* – a model based approach  
**Havelaar, A.\*; Evers, E. and Nauta, M.** 10 June  
14:00 hrs  
Gallery
- P-E02** Effect of organic acid addition on the shelf life and the microbiological quality of Moroccan Merguez sausages  
**Daoudi, A.\*. and Benkerroum, N.** 10 June  
14:00 hrs  
Gallery
- P-E03** Shelf-life of equine meat stored in modified atmosphere with low concentrations of carbon monoxide  
**Giaccone, V.\*; Ferioli, M.; Giraldo, A.; Ursini, F. and Miotti Scapin, R.** 10 June  
14:00 hrs  
Gallery
- P-E04** Prevention of the development of *Bacillus cereus* on germinated wheat grain as an ingredient of special bread  
**Gantenbein-Demarchi, C.\*; Bachmann, B. and Dossenbach, A.** 10 June  
14:00 hrs  
Gallery
- P-E05** Use of medium-chain-fatty-acids (MCFA's) against food-born infections  
**Bruggeman, G.; Deschepper, K. and Molly, K.** 10 June  
14:00 hrs  
Gallery
- P-E06** Thermal inactivation of *Salmonella spp.* and other microorganisms during chocolate making  
**Kovalj, T.\*; Gantenbein-Demarchi, C. and Kneifel, W.** 10 June  
14:00 hrs  
Gallery
- P-E07** Survival of *Escherichia coli* O 157 in hamburgers during microwave heating  
**Uradzinski, J.\*; Józwik, E. and Gomólka-Pawlicka, M.** 10 June  
14:00 hrs  
Gallery
- P-E08** Pulsed electric field application for inactivation of *L. monocytogenes* in raw milk  
**Toepfl, S.\*; Dominkovics, M.; Heinz, V.; Bartelt, E. and Knorr, D.** 10 June  
14:00 hrs  
Gallery
- P-E09** Microbiological and organoleptic investigations of organic and conventional meat and meat products  
**Ludewig, M.\*; Palinsky, N. and Fehlhaber, K.** 10 June  
14:00 hrs  
Gallery

## Posters - Section (F) Catering, tourism and food safety

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- P-F01** Microbiological quality of selected food products in the Mazovia Voivodship (Poland)  
**Chmielewska, G.; Toczyska, M.; Bugajewska, A.\* and Duszkiwicz-Reinhard, W.** 10 June  
14:00 hrs  
Gallery
- P-F02** Observations regarding the presence of somatic cells in milk within the county of Salaj  
**Mocuta, N.** 10 June  
14:00 hrs  
Gallery
- P-F03** Study of microbiological flora of "sweet rice" served in buffets  
**Brandão, C.\* and Villabrito, J.** 10 June  
14:00 hrs  
Gallery
- P-F04** Cuisine "chefs" and autocontrole knowledge  
**Loureiro, R. and Brandão, C.\*** 10 June  
14:00 hrs  
Gallery
- P-F05** Food safety and disposable gloves in food service workers  
**Brockmann, S.O.\*; Baier, S. and Schiefen, P.** 10 June  
14:00 hrs  
Gallery
- P-F06** Sporidical effectivity of disinfectants for food processing areas - in vitro tests and experiments under practice-oriented conditions  
**Ernst, C.; Schulenburg, J. and Klein, G.\*** 10 June  
14:00 hrs  
Gallery
- P-F07** Field trials to evaluate the sporidical effectivity of amphoteric and peracetic acid-based disinfectants for food processing areas in mass catering  
**Schulenburg, J.; Ernst, C.; Werber, D. and Klein, G.\*** 10 June  
14:00 hrs  
Gallery

## Posters - Section (G) Global trade and food hygiene

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- P-G01** Authentication of fish species by isoelectric focusing and two-dimensional electrophoresis: application to freshwater fish commercially labelled "perch"  
**Tepedino, V.\*; Berrini, A.; Borromeo, V.; Giaccone, V. and Secchi, C.** 10 June  
14:00 hrs  
Gallery



**P-G02** Bacteriological monitoring of carcass contamination according to 2001/471/EC: A baseline proposal for the non-destructive technique  
**Zweifel, C.\*; Baltzer, D. and Stephan, R.**

10 June  
14:00 hrs  
Gallery