

## Wednesday, 1 June 2016

11:00 am–12:30 pm

Registration and poster mounting

Lunch is available at the BfR canteen (at own expense)

### Opening Ceremony

12:30–12:40 pm

**Welcome**, Reiner Wittkowski,

Federal Institute for Risk Assessment (BfR), Germany

12:40–12:55 pm

**Welcome and Introduction to Food Safety**, Michael Winter,

Federal Ministry of Food and Agriculture (BMEL), Germany

12:55–1:10 pm

**Introduction to the Symposium and the SPICED Project**

Juliane Bräunig, BfR

### Session I: Spice and Herb Chains

*Chairs: András Székács, National Agricultural Research and Innovation Centre (NARIC), Hungary; Dirk Radermacher, German Spice Association*

1:10–1:40 pm

**Keynote: Challenges in the Production of Safe Spices and Herbs**, Gerhard Weber, European Spice Association

1:40–2:00 pm

**Network and Vulnerability Analyses of International Spice Trade**, Zoltán Lakner, Budapest Corvinus University

2:00–2:15 pm

**Vulnerable Points in Spice Production Chains**, Nora Adányi, NARIC

2:15–2:30 pm

**Protocol of Sampling Technologies and Corresponding Statistics**, Jennifer Banach, DLO Foundation – RIKILT

(DLO), the Netherlands

2:30–3:00 pm Coffee break

### Session II: Microbiological Hazards in Spices and Herbs

*Chairs: Anneluise Mader, BfR; Aivars Bērziņš, Institute of Food Safety, Animal Health and Environment (BIOR), Latvia*

3:00–3:30 pm

**Keynote: Overview on Biological Hazards and Detection Methods**, Anselm Lehmacher, Institute for Hygiene and Environment Hamburg, Germany

3:30–3:40 pm

**Biological Hazards and their Tenacity in Spices and Dried Herbs**, Anneluise Mader, BfR

3:40–4:00 pm

**Detection and Tenacity of Salmonella**, Philipp Lins, Austrian Agency for Health and Food Safety (AGES), Austria

4:00–4:15 pm

**Survival, Detection and Toxinogenic Potential of Bacillus cereus Group Species in Spices and Herbs**

Hendrik Frentzel, BfR

4:15–4:30 pm

**Detection of Staphylococcus aureus and Listeria monocytogenes DNA in Artificially Contaminated Samples**

Svetlana Cvetkova, BIOR

4:30–4:45 pm

**Impact of Spiking Techniques on the Survival of Staphylococcus aureus in Artificially Contaminated Condiments**

Mai Dinh-Thanh, BfR

4:45–5:15 pm Break

5:15–5:35 pm

**Predictive Microbiology**, Marcel Zwietering, Wageningen University (WU), the Netherlands

5:35–5:45 pm

**Predictive Microbiology for Spices and Herbs**

Ioanna Stratakou, WU

5:45–6:00 pm

**Available Community Tools for Predictive Modelling**

Matthias Filter, BfR

6:00–6:30 pm **Poster Session**

6:30 pm Dinner (at the venue)

## Thursday, 2 June 2016

### Session III:

#### Food Fraud and Chemical Hazards in Spices and Herbs

*Chairs: Saskia van Ruth, DLO; Carsten Fauhl-Hassek, BfR*

9:00–9:30 am

**Keynote: Quality Assurance of Spices and Herbs in Official Control**, Sandra Schumacher, Chemical and Veterinary Investigations Office (CVUA-KA), Germany

9:30–9:45 am

**Detection of Natural and Accidental Contamination of Spices and Herbs**, Vadims Bartkevičs, BIOR

9:45–10:15 am

**Keynote: A Proposed Comprehensive Strategy to Detect the Fraudulent Adulteration of Herbs: The Oregano**

**Approach**, Christopher Elliott, Queen's University Belfast, United Kingdom

10:15–10:30 am

**Deliberate Contamination – Detection by Spectrometric Fingerprinting Methods**, Saskia van Ruth/Isabelle Silvis, DLO

10:30–10:45 am

**Deliberate Contamination – Detection by Spectroscopic Fingerprinting Methods**, Bettina Horn, BfR

10:45–11:15 am Coffee break

### Session IV:

#### Decontamination Methods and Food Control

*Bernd Appel, independent scientific expert working for BfR; András Székács, NARIC*

11:15–11:45 am

**Keynote: New Approaches for the Decontamination of Spices and Herbs**, Oliver Schlüter, Leibniz Institute for Agricultural Engineering Potsdam-Bornim (ATB), Germany

11:45 am–12:00 pm

**Decontamination of Spice Paprika**

Ildikó Bata-Vidács, NARIC

12:00–1:30 pm Lunch & **Poster Session**

1:30–2:00 pm

**Keynote: Import Control of Food of Non-Animal Origin**, Ute Gramm, Authority for Health and Consumer Protection, Hamburg, Germany

2:00–2:20 pm

**Overview on the Rapid Alert System for Food and Feed (RASFF)**, David Trigo, Federal Office of Consumer Protection and Food Safety (BVL), Germany

2:20–2:35 pm

**Forward-Backward Tracing with FoodChain-Lab: Software Supporting Foodborne Disease Outbreak Investigations**, Armin Weiser, BfR

2:35–2:50 pm

**Recommendations for Monitoring the Most Relevant Hazards in the Spices and Herbs Chain**

Jennifer Banach, DLO

2:50–3:00 pm

**Farewell**, Juliane Bräunig, BfR

## SPICED Symposium “Spices and Herbs – A Risk-Free Taste Experience?”

The international symposium will provide state-of-the-art data on food safety in the spice and herb chains.

The European Union (EU) market is one of the largest markets for spices and culinary herbs in the world. Mostly, these commodities are imported as dried raw materials from producing regions outside of the EU. Contaminations with microbiological and chemical agents can take place at numerous vulnerable points within production and supply chains and can pose a serious risk for farmers, processors, and consumers.

Contaminations of spices and herbs as natural products may occur unintentionally, including microorganisms that stay viable even in dried culinary herbs and spices. Moreover, such valuable foods can be deliberately adulterated because of possible economic benefits. The identification of contaminated spices and herbs as a cause of a food-borne infection or intoxication would be difficult, because consumers and experts often focus on major food ingredients. Moreover, many detection methods are less suitable for the heterogeneous herb/spice matrices. Therefore, a special focus is set on the challenges in establishing and maintaining food safety in the spice and herb chains.

Stakeholder from industry, government, and academia are welcome to join the symposium. Talks will be given by external experts and by partners of the EU project SPICED ([www.spiced.eu](http://www.spiced.eu)). Attendees are invited to participate with poster contributions.



### Venue:

Federal Institute for Risk Assessment (BfR)  
Martin-Lerche-Auditorium  
Diedersdorfer Weg 1  
12277 Berlin, Germany  
Tel.: +49 (0)30 18412-0

How to get there:

[www.bfr.bund.de/en/location\\_mariefelde-5533.html](http://www.bfr.bund.de/en/location_mariefelde-5533.html)

Destination stop on [www.bahn.de](http://www.bahn.de) or [www.bvg.de/en](http://www.bvg.de/en)  
“Nahmitzer Damm/Marienfelder Allee (Berlin)”

### Registration:

The participation fee is 160 € (for students and for members of the SPICED Consortium: 40 €) including dinner. After registration you will receive a payment request via e-mail. Students with a poster contribution can apply for a travel award (for more information, see registration webpage).

Please register until **15 May 2016** here:

[www.bfr.bund.de/en/events.html](http://www.bfr.bund.de/en/events.html)

Attendees can participate with poster contributions – abstracts must be submitted until **31 March 2016** to [spiced@bfr.bund.de](mailto:spiced@bfr.bund.de)

The symposium is recognized by the ATF (German Academy for Veterinary Qualification) with 9 hours. The symposium will be held in English.

### Organiser:

SPICED Coordinator: Department Biological Safety – Federal Institute for Risk Assessment (BfR)  
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FEDERAL INSTITUTE FOR RISK ASSESSMENT

## SPICED Symposium Spices and Herbs – A Risk-Free Taste Experience?

1–2 June 2016, Berlin



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in cooperation with:

