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FOOD SAFETY AND SECURITY:
GLOBAL HOLISTIC APPROACHES FOR
THE FUTURE AND ENVIRONMENTAL IMPACTS



Organized by:
 DUNAREA DE JOS UNIVERSITY
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For more information visit:
www.foodsafety.ugal.ro

Workshop language: English

4-6 September 2007
Galati, Romania



PROGRAM

1st day

»a.m.
9:00-9:30 Registration
9:30-10:00 Welcome, introductions and charge to the participants
10:00-10:30 An overview of the Global Food safety issues and the role of ISEKI Food network
10:30-11:00 Coffee break
11:00-11:40 U.S. and International Standards to Facilitate Food Safety and Security
11:40-12:10 Current Food Safety Challenges of the EU and the Response of the European Food Safety Authority
12:10-12:30 Romanian perspective on food safety, security and environment
12:30-13:30 Lunch

»p.m.
13:30-14:20 Networking globally to identify food safety risks
14:20-15:15 Current status of food safety in Romania and the Balkans
15:15-15:45 Coffee break
15:45-16:30 Liability when the food safety system fails - the impact on all aspects of the food chain
16:30-17:15 Detecting pathogens in foods
17:15-18:00 Group discussions and conclusions of the day

2nd day

»a.m.
9:00-9:40 What is the impact of agri-food policy on the consumer and environment? Do we have adequate solutions for the food safety and security, and are they sustainable in the long run? GAPs
9:40-10:10 Food safety systems: GMP's, SOP's, Recalls
10:10-10:40 Coffee break
10:40-11:40 Methods to control pathogens
11:40-12:15 Food safety in the marketing chain
12:30-14:00 Lunch in HACCP certified restaurant

»p.m.
14:10-15:00 Mycotoxines
15:00-15:40 HACCP application of system from farm to fork: meat
15:40-16:10 Coffee break
16:10-17:00 Vegetables and fruits juices
17:00-17:40 HACCP application of system from farm to fork: dairy and seafood
17:40-18:30 Conclusions of the day

3rd day

»a.m.
9:00-9:40 The local producers response to the EU regulations
9:40-10:15 HACCP- Case studies in the hospitality management
10:15-10:35 Coffee break

Concurrent working groups: **Section I** **Section II** **Section III**
10:35-11:00 HACCP - Romanian Case-studies: dairy
11:00-11:35 HACCP - Common mistakes in implementing the HACCP System in Romanian food Companies
10:35-11:00 HACCP - Case-study: BOROMIR Milling Company
11:00-11:35 HACCP - Romanian Case-studies: milling and bakery
10:35-11:00 Impact assessment of new EU hygiene legislation for small producers of traditional bakery and dairy products in Romania
11:00-11:35 HACCP - Romanian Case-studies: meat
11:35-12:15 Conclusions from the concurrent sessions
12:15-13:30 Lunch

»p.m.
13:30-14:55 Focus on Romanian consumer and food safety
13:55-14:15 Food safety and Romanian consumer prospects
14:15-15:00 Food Security and Public Health resources to enhance the detection of and response to transboundary diseases of livestock and food borne illnesses
15:00-15:30 Coffee break
15:30-16:30 What needs to be done? How can it be implemented? Romanian, regional, European and the US point of view: discussion led by organizers
16:30-17:30 Work-shop wrap-up, conclusions and follow-up

ABOUT THIS WORKSHOP

The main objective of the ARW - Food Safety and Security: Global Holistic Approaches for the Future and Environmental Impacts is to critically assess and develop food safety, security and environmental systems for Romania, neighboring countries and the food chain beyond their borders (NATO, NATO partner and/or EU countries).

The first objective is to identify the specific problems and the second objective is to find solutions in the global context of future developments. Bringing in experience from the US and central European countries will enable participants to share expertise and viable solutions which will be monitored, communicated and disseminated to the local authorities, food industries and consumer. The outcome of this workshop is a better understanding from NATO countries of the food safety/security problems in the SE European region, which will allow better decisions on priorities for reinforcing the security within the region and to counter threats and minimize the risks to people and the environment.

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