Announcement & Call for Papers

CURRENT AND FUTURE FOOD SAFETY ISSUES
MEAT AND MEAT PRODUCTS
ANALYTICAL CHALLENGES AND RISK ASSESSMENT

August 17 - 18, 2017 Université de Neuchâtel
Aula des Jeunes Rives
Espace Louis-Agassiz 1
www.foodsciencemeeting.ch
The quality control of meat and meat products encompasses a wide scope of different analytical techniques and analytical endpoints. Besides classical topics such as veterinary drugs, dioxins and PCBs, new topics such as the production of edible insects and vegetable based meat substitutes are emerging.

The invited plenary speakers will provide an update on the science of the selected topics, with emphasis on progress in analytical techniques and strategies to detect various contaminants (e.g. veterinary drug residues, environmental contaminants), possible adulterants of meat, as well as additives. Experts from academia and regulatory agencies will share their concepts of risk assessment and risk management of meat and meat products.

The Swiss Food Science Meeting (SFSM 2017) addresses key emerging issues related to food science. This meeting is therefore an excellent opportunity for scientists from academia, industry and government laboratories or institutions to network and share knowledge in this rapidly progressing field. In addition to the presentations of distinguished invited speakers, the organising committee welcomes proposals for oral contributions as well as poster submissions. Contributions should ideally be linked to the topic of the SFSM, but can also cover a broader scope under the umbrella of the food sciences. As in previous years, contributors are encouraged to submit their work as short manuscripts, as the proceedings of the meeting will be published in a peer reviewed scientific journal.

During the symposium, the best poster and best young scientist poster will be awarded. These awards, kindly sponsored by the SFC and VKCS (ACCS), will be presented during the closing session of the meeting.

The town of Neuchâtel - situated in the Jura foothills on the shores of the picturesque Lake Neuchatel - is one of the most attractive destinations in Switzerland. There are several options for leisure activities and relaxation in the town, definitely additional reasons to not only to attend the third Swiss Food Science Meeting 2017 but also to extend your stay! The organising committee once again very much looks forward to welcoming you to Neuchâtel.

President VKCS
Dr. Otmar Deflorin

President SFC
Dr. Pius Kölbener
Preliminary Program

The preliminary program foresees sessions in analytics, risk assessment, technology and adulteration. Therefore, the OC invited plenary speakers who will cover the latest developments in the field. A further session is open for the whole field of food sciences.

17 August, 2017

Robert Turesky, Department of Medicinal Chemistry, Minneapolis (USA)
Mechanistic Evidence for red meat and processed meat intake and cancer risk: A follow-up on the IARC Evaluation of 2015

Alexander Mathys, ETH, Zurich
Insects and Sustainable Food Processing

Silvio Arpagaus, Lebensmittelkontrolle und Verbraucherschutz, Luzern
Legal requirements for edible insect production

René Köppel, Kantonales Labor, Zürich
Analysis of insects for food: first experience

Didier Ortelli, Service de la Consommaton et des Affaires Vétérinaires (SCAV), Genève
Drug residues in meat: Is it still a problem?

Informal get together at the beer bar, Dinner on the lake side

18 August, 2017

Matthias Upmann, Hochschule Ostwestfalen-Lippe, Lemgo (D)
Muscle cell integrity - crucial for meat product quality?

Roger Stephan, University of Zurich
Disinfection of carcasses – implication for Campylobacter prevalence

Peter Brodmann, Kantonales Labor, Basel
Tracing Campylobacter with New Generation Sequencing

Markus Zennegg, EMPA, Dübendorf
Dioxins and PCBs in meat - still a matter of concern?

Jürg Daniel, Kantonales Labor, St. Gallen,
Polycyclic aromatic carbohydrates – overview of recent results

Heinrich Bucher, Direktor, Proviande, Bern
DNA-Traceability-System for Meat: A Project of the Swiss Meat Industry

Albert Eugster, Amt für Verbraucherschutz, Aarau
Animal species determination in an official food control laboratory –20 years overview

Podium discussion and Lessons learned with KeyNote Speakers.
Call for Papers
You are invited to present a contribution about your work either in the field of the SFSM topic or in the whole field of food sciences.
After registration you will be contacted by e-mail and invited to submit an abstract (200 words) in an official form.
Oral contributions will be selected by the organising committee.
Posters should be in A0 format (85 cm wide x 120 cm length) and vertically orientated. The best poster and best young scientist poster will be awarded!
**Deadline** for contributions: June 16, 2017. Last minute posters will be accepted till June 30, 2017.

Language
Although the preferred language is English, oral presentations can be held in German, or French. Please note that power point slides must be in English.

Registration & Accommodation
The Swiss Food Science Meeting 2017 will take place at the picturesque Lake of Neuchâtel at the university (Aula des Jeunes Rives). The social highlight will be the gala dinner on the lake side in the evening of the first day.

Two days: CHF 490.--/ One day CHF 350.--
SFC and VKCS members (2 days / 1 day): CHF 340.-- / 250.--
Students CHF 190.--
Students who are SFC members: CHF 50.--

Besides the access to the lectures the fee includes the meeting documentation, the gala dinner, two business lunches and refreshments during the breaks.
**Please register before June 30, 2017** on [http://www.foodsciencemeeting.ch/joomla/](http://www.foodsciencemeeting.ch/joomla/) or contact the **SFSM 2017 office** under Kantonales Labor, Blarerstr. 2, 9000 St.Gallen (phone +41 58 229 2800).

Last minute registration after June 30, 2017
Two days: CHF 650.--/ One day CHF 510.--
SFC and VKCS members (2 days / 1 day): CHF 500.-- / 410.--
Students: CHF 300.--
Students who are SFC members: CHF 150.--

For your accommodation a number of rooms are reserved. For reservation please go to the accommodation site on our homepage.

The Organizing Committee (OC)
Dr. Pius Kölbener, Kantonsschémiker, Kantonales Labor St.Gallen:
**Head, Communications & Advertising**
Dr. Michael Beer, Vice Director, Federal Food Safety and Veterinary Office Bern: **Sponsoring**
Dr. Yann Berger, Chimiste Cantonal, SCAV Neuchâtel: **On-site Organisation**
Dr. Stefan Bieri, Chimiste Cantonal Adjoint, SCAV Lausanne: **Food & Accommodation**
PD Dr. Philipp Hübner, Kantonsschémiker, Kantonales Labor Basel: **Oral- and Poster Contributions**
Prof. Dr. Laura Nyström, Institute of Food, Nutrition and Health, ETH Zürich: **Oral- and Poster Contributions**
Dr. Richard Stadler, Quality Management, Nestlé Vevey: **Finances**

19.05.2017