BIOSAFE

The safety requirements of microbial products in the EU

2-3 April 2019, Helsinki

Introduction

Microorganisms are used in the food chain as production organisms or viable microorganisms. The safety assessment related to the characteristics of the microbial strain are the same regardless of the food sector area. There are, however, specific safety criteria for fermentation products or genetically modified microorganisms and, different rules may apply according to the intended use of the microbial product.

This course provides an update on safety requirements for microbial feed additives, (food) enzymes and live microorganisms used in food. The workshops enable delegates to solve practical problems together to gain better understanding of the practicalities related to fulfilling the EFSA guidance requirements.

Who should attend?

Regulatory
Business Development
Feed & Food business operators
R&D Scientists
Project managers
Registration managers

Further information

pauliina.halimaa@biosafe.fi
+358 40 640 3225

Booking:

https://www.biosafe.fi/en/register-course-2-3-april-2019

Early Bird by 22.2. 900€ + VAT
By 18.3. 1100 € + VAT

The fee includes meals, refreshments and the course material.

Cancellations by 2.3. with 10% administration fee. Payment is due within 30 days upon receipt of the invoice or prior to the course, whichever is first. If in the unlikely event that the course is cancelled Biosafe is not responsible for airfare, hotel or other costs incurred by registered delegates.

Where?

Aviapolis, Vantaa, Seminar room Hekla
Teknobulevardi 3-5, 01530 Vantaa
Easy access from the Airport

Programme

Tuesday 2.4.2019

13.00 Registration and lunch
14.00 **Welcome**, Biosafe
14.05 **EU feed additives regulatory framework & EFSA data requirements**
Laura Payo Lewis, Pen&Tec
15.00 **Safety aspects of feed additives**
Prof. Atte von Wright, Biosafe
16.15 Discussion and refreshments
16.45 **Whole genome sequencing and interpretation of results**
Dr. Pauliina Halimaa, Biosafe
17.45 Networking reception
18.30 End of day one

Wednesday 3.4.2019

9.00 **Safety of enzymes in the European context**
Prof. Sirpa Kärenlampi, Biosafe
10.30 Refreshments
10.45 **Safety assessment of food cultures and probiotics**
Prof. Seppo Salminen, UTU
12.15 Lunch
13.00 **Laboratory in vitro study design, practical points.**
Dr. Jouni Heikkinen, Biosafe
14.15 Refreshments and discussion
15.00 End of day two

Suggested hotels:
Clarion Hotel Helsinki Airport
Scandic Helsinki Aviapolis

Book a moment with one of our experts to discuss the safety aspects of your product!

Speakers

Day 1

Laura Payo Lewis

holds a Master in Biotechnology from the University of Salamanca, and interned in the cell culture quality control department of Intervet/Schering-Plough Animal Health in 2010. She specialises in both EU food and feed product registrations. She has more than 7 years experience in regulatory affairs, helping numerous clients take their products to market, such as enzymes used as animal digestibility enhancers or microorganisms used as gut flora stabilizers. She provides training sessions on all aspects of the EU registration process, on topics such as understanding data requirements for the risk assessment of food and feed products derived from genetically modified microorganisms.

Professor Atte von Wright

is an expert in food toxicology, food microbiology and hygiene and in technological and probiotic applications of lactic acid bacteria. His past research experience includes appointments both in industry and in academia. He has also participated in the expert functions of the EU (in the former Scientific Committee on Animal Nutrition and in scientific panels and working groups of the European Food Safety Authority). Professor von Wright is currently the Scientific Director of Biosafe.

Dr. Pauliina Halimaa

is expert in the safety aspects of microbial genomes and the related guidance by EFSA. She has helped numerous customers analyze and interpret antimicrobial resistance genes, as well as genes for toxins and virulence factors. She is also expert in genetically modified microorganisms intended for food and feed use and their safety assessment. Keeping in mind the big picture, she also has an eye for detail.

Day 2

Professor Sirpa Kärenlampi

is microbial biochemist by training and has strong background in molecular biology. She has extensive experience in risk assessment of applications submitted to the European Commission for authorisation. She was a member of the EC Scientific Committee on Plants (in particular genetically modified plants), followed by the European Food Safety Authority (EFSA), where she served as a scientific expert for 15 years. The EFSA Panels included GMO (GM plants and microorganisms), FEEDAP (GM microorganism -derived products) and CEF (in particular food enzymes).

Professor Seppo Salminen

is expert in food microbiology and gut health, and has received several international prizes for his work. He has served as an expert member in several regulatory committees on food and health in Finland and in the EU (EFSA NDA panel, Novel Food working group), and holds currently a Fellow of the Australia New Zealand Food Authority ANZFA. He is also a board member and president of ISAPP (International Scientific Society of Probiotics and Prebiotics).

Dr. Jouni Heikkinen

is expert in food microbiology, in vitro safety and efficacy assessment of microbial feed additives and method development of microbiological analyses. His research experience with fish probiotics and pathogen inhibition studies provides strong know-how for applications for cold-blooded animals.