

5th International Cold Chain Management Workshop 2013

University Bonn, Regina-Pacis-Weg 3, 53113 Bonn

Monday, 10th of June

08:30 Registration and Coffee

09:30 Welcome and Introduction

PD Dr. Judith Kreyenschmidt, University Bonn, GER

Optimisation of temperature monitoring in food supply chains (1)

Chairman: Dr. P. Rönnow, VITSAB Int. AB, SE

09:45 Cold chain evaluation and management using FRISBEE project prediction tools

Petros Taoukis, National Technical University Athens, GR

10:05 Near real time monitoring of cold chains in the demanding Australian environment

Don Richardson, Ceebron Pty Limited, AUS

10:25 Verdict ChainView offers transparency in the Supply Chain

Michèl Kockelkoren, Verdict Systems BV, NL

10:45 Discussion

10:55 Coffee Break

Cold chain management in different countries

Chairman: PD Dr. J. Kreyenschmidt, University Bonn, GER

11:15 Aspects of cold chain in Mexican carriers of meat products

Ema Maldonado-Simán, Universidad Autónoma Chapingo, MEX

11:35 The Current Status and Development of China's Agricultural Products' Cold-chain Logistics

Wang Wei, University Chengdu, CHN

11:55 Cold Chain Management in international food chains

Christian Helms, Cool Chain Group Holding AG, GER

12:15 Discussion

12:25 Lunch

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Shelf life optimisation

Chairman: Prof. Dr. P. Taoukis, National Technical University Athens, GR

13:30 Assessment of different packaging strategies on the quality and shelf life of poultry meat

Ulrike Herbert, University Bonn, GER

13:50 PredOxyPack® : How to predict the impact of the cold chain conditions on the oxygen barrier properties of packaging

An Vermeulen, Ghent University, BE

14:10 Improvement of food quality and safety by intrinsic antimicrobial food contact surfaces

Carina Braun, University Bonn, GER

14:30 Discussion

14:40 Coffee Break

Consumer's handling of perishable products

Chairman: Prof. Dr. R. Stamminger, University Bonn, GER

15:00 Cool storage and handling practices of deli meats by Dutch elderly consumers

Elissavet Gkogka, Wageningen University, NL

15:20 Consumer Behaviour Regarding the Storage of Perishable Food

Elizabeth B. Goldsmith, Florida State University, US

15:40 Wine cooling appliances: What is so special to treat wine more careful as food?

Romy Bloch, Liebherr Hausgeräte GmbH, GER

16:00 Discussion

16:10 Break

16:30-18:00 Workshops (parallel)

Predictive Microbiology for Food Safety

V.P. Juneja, USDA-Agricultural Research Service, US

Energy-efficient refrigeration

Friedrich Arnold, Bosch Siemens Hausgeräte GmbH, GER

19:00 Social Program and Dinner

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Optimisation of temperature monitoring in food supply chains (2)

Chairman: Prof. Dr. D. Haarer, University Bayreuth, GER

09:00 Needs and applications of data loggers for the cold chain

Cyril Winkler, Elpro-Buchs AG, CH

09:20 Assessment of TTI application to support cold chain management

Sonja Rossaint, University Bonn, GER

09:40 Application and validation of a TTI based cold chain management system on shelf life monitoring of frozen seafood

Marianna Giannoglou, National Technical University Athens, GR

10:00 Discussion

10:15 Coffee Break

Shelf life modelling and risk assessment

Chairman: Dr. V.P. Juneja, USDA-Agricultural Research Service, US

10:30 A community resource for integrated predictive microbial modelling (PMM-Lab)

Matthias Filter, Federal Institute of Risk Assessment, GER

10:50 Predictive models to support manufacturers of processed meat in their compliance with EU regulation 2073/2005

An Vermeulen, Ghent University, BE

11:10 Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain

Tina Beck Hansen, Technical University Denmark, DK

11:30 Discussion

11:40 Lunch

Tuesday, 11th of June

Parallel

Innovative methods for monitoring shelf life, food quality and safety

Chairman: Prof. Dr. A. Schieber, University Bonn, GER

12:40 Developing a quality index scheme for chilled Japanese flying squid (*Todarodes pacificus*)

Mai Thi Tuyet Nga, Nha Trang University, VN

13:00 LAMP for food: Novel detection technology for pathogens in the food chain

Panagiotis Karanis, Medical School, University Cologne, GER

13:20 Evaluation of volatile compounds as quality indicators in chilled beef maronesa breed by SPME-GC-MS analysis

Cristina Saraiva, University of Trás-os-Montes e Alto Douro, POR

13:40 Discussion

13:50 Coffee Break

Food waste and resource management

Chairman: Prof. Dr. P. Kaul, HBRS University of Applied Sciences, GER

14:05 Appliance Testing for Energy Label Evaluation – Experience with testing cooling appliances from the ATLETE project and the continuation in ATLETE II

Rainer Stamminger, University Bonn, GER

14:25 How to reduce energy consumption of built-in refrigerators?

Jasmin Geppert, University Bonn, GER

14:45 Active Packaging Concepts – Are they able to Reduce Food Waste?

Kajetan Müller, Fraunhofer IVV, GER

15:05 Discussion

15:15 Closing

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Parallel

The Intelligent Container (1) – technical & economical challenges

Chairman: Dr. Reiner Jedermann, University Bremen, GER

12:25 The Intelligent Container – An estimation of benefits and costs

Marius Veigt, BIBA, University Bremen, GER

12:40 Quality traceability from production to retail shelf

Patrick Dittmer, BIBA, University Bremen, GER

12:55 Controlling the cold chain using trailer telematics and interconnected refrigeration unit

Nils Schulte, Cargobull Telematics GmbH, GER

13:10 Wireless Freight Supervision using Open Standards

Markus Becker, Comnets, University Bremen, GER

13:25 Optimisation of cold chain management in meat supply chains

Miriam Mack, University Bonn, GER

13:40 Discussion

13:50 Coffee Break

The Intelligent Container (2) – benefits in food transportation

Chairman: Prof. Dr. W. Lang, University Bremen, GER

14:05 Effect of storage climate on green-life duration of bananas

Ulrike Praeger, Leibnitz Institute for Agricultural Engineering, GER

14:15 Supervision of transport and ripening of bananas by the Intelligent Container

Reiner Jedermann, IMSAS, University Bremen, GER

14:30 Empirical airflow pattern determination of refrigerated banana containers using thermal flow sensors

Chanaka Lloyd, IMSAS, University Bremen, GER

14:45 Ethylene Measurement for Fruit Logistic Processes in a Range of 400 ppbv and below

Steffen Janssen, IMSAS, University Bremen, GER

15:00 Discussion

15:15 Closing

Overview

Monday 10th of June

Optimisation of temperature monitoring in food supply chains (1)

09:45 – 10:55 Festsaal

Cold chain management in different countries

11:15 – 12:25 Festsaal

Shelf life optimisation

13:30 – 14:40 Festsaal

Consumer's handling of perishable products

15:00 – 16:10 Festsaal

Workshops (parallel)

16:30 – 18:00 Predictive Microbiology for Food Safety
Energy-efficient refrigeration

Social Program and Dinner

LVR-Landesmuseum Bonn

Colmantstraße 14-16, 53115 Bonn

Tuesday 11th of June

Optimisation of temperature monitoring in food supply chains (2)

09:00 – 10:15 Festsaal

Shelf life modelling and risk assessment

10:30 – 11:40 Festsaal

Parallel Sessions

Innovative methods for monitoring shelf life, food quality and safety

12:40 – 13:50 Festsaal

The Intelligent Container (1) – technical & economical challenges

12:25 – 13:50 to be announced

Food waste and resource management

14:05 – 15:15 Festsaal

The Intelligent Container (2) – benefits in food transportation

14:05 – 15:15 to be announced

Closing

Contact

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