

SHELF LIFE WORKSHOP - PROGRAM

Day 1 – Thursday, May 27th

08:15-09:00 Registration

09:00-09:30 Welcome and introduction to shelf life. Short presentation on ISEKI Food Network
(*H. N. Lazarides*)

Shelf Life in scientific context

Moderator: D. Gerasopoulos

09:30-09:50 On the dynamics of food systems – factors influencing shelf life and modes of product failure
(*C. Biliaderis*)

09:50-10:20 Kinetic and analytical aspects of product deterioration: fundamental principles in monitoring chemical and microbial changes in food (*C. Biliaderis*)

10:20-10:50 Water dynamics and water management in food products: “water activity” vs. “molecular mobility” in relation to product stability (*A. Lazaridou*)

10:50-11:30 **Coffee break and poster presentation**

Shelf Life assessment tools

Moderator: T. Moschakis

11:30-11:50 Physicochemical and sensory aspects of shelf life determination (*E. Katsanidis*)

11:50-12:20 Accelerated shelf life testing - principles, advantages and limitations (*E. Katsanidis*)

12:20-13:00 Classical and new approaches in food safety and spoilage evaluation: predictive microbiology and risk assessment (*K. Koutsoumanis*)

13:00-14:30 **Lunch break**

Specific Topics on Shelf Life of major Product categories: Case studies - A

Moderator: E. Katsanidis

14:30-14:50 Shelf life of dairy products - physicochemical and microbiological aspects (*T. Moschakis*)

14:50-15:10 Shelf life of bakery items (*C. Biliaderis - A. Lazaridou*)

15:10-15:30 Quality and shelf life aspects of fresh produce - fruits, vegetables, minimally processed products etc. (*D. Gerasopoulos*)

15:30-16:00 **Coffee break and poster presentation**

Specific Topics on Shelf Life of major Product categories: Case studies - B

Moderator: C. Biliaderis

16:00-16:20 Shelf life of muscle foods (fish, meat) and derived products (*K. Koutsoumanis*)

16:20-16:40 Quality and stability of oils and food emulsions (dressings, sauces, etc.) (*T. Moschakis*)

16:40-17:00 General Discussion – Question Period – Concluding remarks

20:00 **Dinner** (optional) - *Greek Taverna* (traditional food, music & dancing)

08:30-09:30 *Poster Session*

09:30-11:00 **Hands – on training:** Training with PC exercises in predicting quality changes and evaluating shelf life using commercial software:

I. Arrhenius kinetics, WVTR - packaging requirements

11:00-11:30 **Coffee break and poster presentation**

11:30-13:00 **Hands – on training:** Training with PC exercises in predicting quality changes and evaluating shelf life using commercial software:

II. Predictive microbiology and risk assessment software

13:00-13:15 Workshop Evaluation

13:15-14:45 **Lunch – end of workshop**