



Food Spoilage and Safety Predictor (FSSP) software for product development and documentation of safety for seafood and meat products:

One-day workshop on 22 and 23 January in Breda, the Netherlands

The workshop is organized by Eurofins Food Safety Solutions in collaboration with the National Food Institute (DTU Food) Denmark.

The workshop concerns the practical use of the FSSP software in development and documentation of microbial product safety. The workshop will focus on how FSSP can be used for seafood and meat products including ready-to-eat (RTE) meals. FSSP v. 4.0 from 2014 will be used for examples and exercises concerning *Listeria monocytogenes*, lactic acid bacteria, histamine formation and shelf-life prediction. New features in FSSP v. 5.0 will be presented at the end of the workshop including an extensive model to predict growth and growth boundary of *Clostridium botulinum*.

Participants need to bring their own laptop computers with them to the workshop and it will be practical to install the FSSP software v. 4.0 available free at <http://fssp.food.dtu.dk>, prior to the event. The workshop will be conducted in English and lectures will be given by Professor Paw Dalgaard from DTU Food.

Workshop schedule

Time	Topic
9.30 – 10.00	Registration
10.00 – 10.10	Welcome and opening
10.10 – 11.00	FSSP and application of software in product development and documentation of food safety
11:00 – 11.15	Break
11.15 – 13.00	<i>Listeria monocytogenes</i> and lactic acid bacteria in seafood and meat products - Presentation and exercises using FSSP
13.00 – 14.00	Lunch
14.00 – 14.45	Histamine in fresh and lightly preserved seafood - Presentation and exercises using FSSP
14.45 – 15.30	Microbial spoilage and shelf-life prediction - Presentation and exercises using FSSP
15.30 – 15.45	Break
15.45 – 16.30	New features and models in FSSP v. 5.0 Modules to calculate food properties <i>Clostridium botulinum</i> model for salt/sodium reduced products
16.30 – 17.00	Evaluation and close of the workshop
17.00	Networking drinks

The cost of this workshop is €500,-. This includes a syllabus, certificate and lunch and is without VAT. Application (before 22 December) by sending an email to foodsafetysolutions@eurofins.com.