The "1st International Symposium on Fermented Meats" will be held in Freising (near Munich, Germany), 13.-16. April 2011.

Fermented Meats are among the sensorially most attractive foods found in many diets. They contribute to cultural and geographical identity. Further, artisan fermented sausage and ham production, provides a wide, regional variety based on a large biodiversity of largely unexplored microbiota. Fermented meats rely on a large variety of technological principles in which the hygienically sensitive raw materials are cured and ripened with a variety of bacterial, yeast and mould strains to form shelf stable or refrigerated products of high commercial and sensorial value. The selection and interactions of raw materials, microbial strains, technology and ingredients are crucial for the sensorial properties, safety and shelf life of the products. The growing industrial production, deliberate application of fermenting strains and growing awareness of added value towards health and human nutrition stipulates a deeper look into all aspects of the Fermented Meats system. Modern omics technologies allow novel insights in microbial interaction, and their dependency on intrinsic meat enzymes, technology and ingredients. The resulting science-based understanding of nutritionally enhanced, sensorially improved Fermented Meat products with enhanced shelf life explains traditions and fosters industrial developments of the otherwise irreproducible quality of artisanal products.

This symposium for the first time brings together scientists working on all aspects of this field in an initiative taken by Prof. Dr. Rudi F. Vogel, Technische Universität München, Freising, Germany. It is endorsed by GDL (Gesellschaft Deutscher Lebensmitteltechnologen) and BVDF (Bundesverband der Deutschen Fleischwarenindustrie) and it will aim to divulgate, to both scientific community and meat industries, the most recent developments in scientific research on Fermented Meats, from a microbiological, biochemical, molecular, biological, technological and consumer point of view.

The symposium venue is the "Kardinal Döpfner Haus", which is situated right across the famous Cathedral of Freising on the history-laden hill in the old town. In this symposium we want to bring together all colleagues interested in the topic, residing at universities, research institutes and (research departments of) companies. In particular we want to address this to young researchers and (PhD) students to exchange and discuss their novel results, stimulate new ideas and bring forward international collaborations and short-term missions. Selected papers of this Symposium will be published in «Food Microbiology».

We hope to see you all there in the lively discussions!

Prof. Dr. Rudi F. Vogel

Local organizing committee
Rudi F. Vogel, Matthias A. Ehmann, Angela Seppeur, Christian Lanz, Michael Nowakowski, Martina Klas (Technische Universität München, Freising, Germany)

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Regine Talon (INRA, Germon-Ferrand, France)
Fidel Toldrá (CSIC, Spain)
Monique Zagorec (INRA, Jouy-en-Josas, France)

Symposium Venue
Kardinal Döpfner Haus
Domberg 27
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1st International Symposium or Fermented Meats

Scientific Program
Lecture program

Wednesday, April 13, 2011

14:00 Reception - Poster mounting
17:00 Welcome / Opening. Rudi F. Vogel
17:15 Metabolism of nitrate in meat fermentation, Walter P. Hammes, Universität Hohenheim, Germany
19:00 Welcome reception

Lecture program

Thursday, April 14, 2011

SESSION 1: Meat starter cultures
08:30 KEYNOTE LECTURE: Genomic definition of food-grade staphylococci. Friederich Götz, Universität Tübingen, Germany
09:10 Biodiversity of Staphylococcus species along the production process of spontaneously fermented Swiss sausages and in ready-to-eat products, Esther Marty, ETH Zürich, Switzerland
09:30 Species diversity, community dynamics, and metabolite kinetics of spontaneously fermented sausages, Maarten Janssens, Vrije Universiteit Brussel, Belgium
10:00 Break and poster viewing
10:40 SPOTLIGHT LECTURE: Behaviour of Staphylococcus xylosus on abiotic and biotic supports. Régine Talon, INRA Centre de Clermont-Ferrand Theix, France
11:10 Taxonomic structure of lactic acid bacteria community in non-fermented beef meat ecosystems and natural population dynamic of the meat starter species Lactobacillus sakei assessed by genotyping fingerprinting, Stéphane Chaillou, INRA, Jouy-en-Josas, France
11:30 SPOTLIGHT LECTURE: Diversity and primary metabolism of Lactobacillus sakei. Monique Zagorec, INRA, Jouy-en-Josas, France
12:00 Lunch
13:30 Metabolism of amino acids, dipeptides and tetrapeptides by Lactobacillus sakei, Quirin Sinz, Technische Universität München, Germany
13:50 Lactobacillus sakei CTC 494 uses alternative energy sources for growth in meat, Tom Rimaux, Vrije Universiteit Brussel, Belgium.
14:10 Use of iron by Lactobacillus sakei, Marie Christine Champomier Vergès, INRA, Jouy-en-Josas, France
14:30 Selection of very fast Lactobacillus sakei strains to design new starters for dry sausages manufacturing, Pascal Fourcassie, Danisco, Daneg Saint Romain, France
14:50 Break and poster viewing
15:50 Populations of native and inoculated yeasts on dry-cured ham surface during maturation, Nicoleta Simoncini, Università Cattolica del Sacro Cuore, Piacenza, Italy
16:10 Probiotics in fermented meats: route to innovation or dead-end street? Frédéric Leroy, Vrije Universiteit Brussel, Belgium
16:40 Bactoferm® Rubis - An oxygen scavenging culture to improve the quality of cooked meat products, Tim Seibert, Chr. Hansen GmbH Pohlheim, Germany
18:30 Dinner
20:00 Visit to the Freising Cathedral – optional guided tour

LECTURE PROGRAM

Friday, April 15, 2011

SESSION 2: Technologies for fermented meats
08:30 KEYNOTE LECTURE: Technology and biochemistry of dry cured hams. Fidel Toldrá Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Valencia, Spain
09:10 Traditional 'air-dried' fermented sausages from Central Germany, Friedrich-Karl Lücke, Hochschule (University of Applied Sciences), Fulda, Germany
09:30 Fast and safe drying of fermented sausages, Margarita Garriga, IRTA, Monells, Spain
09:50 New starter cultures for salami production: growth kinetics of strain combinations and microbial quality and safety of the end-product. Leo Meile, ETH Zürich, Switzerland
10:10 Break and poster viewing

SESSION 3: Aroma of fermented meats
11:10 KEYNOTE LECTURE: The molecular aroma signature of fermented sausages. Peter Schieberle, Deutsches Institut für Lebensmittelkontrolle, Freising, Germany
11:40 Transaminases in meat starter bacteria. Rudi F. Vogel Technische Universität München, Germany
12:00 Lunch
13:00 Excursion

LECTURE PROGRAM

Saturday, April 16, 2011

SESSION 4: Spoilage, pathogens and toxins control
09:00 KEYNOTE LECTURE: Pathogen control in fermented-meats, John Luchansky, USDA Agricultural Research Service, Glenside, USA
09:40 Nitrite induced gene expression in Listeria monocytogenes, Daniela Kaspar, Technische Universität München, Germany
10:00 SPOTLIGHT LECTURE: Bacteriocins in fermented meat products - mechanisms, potential and limits, Ingolf Nes, Norwegian University of Life Sciences, As, Norway
10:20 Break
10:50 SPOTLIGHT LECTURE: Influence of salt, nitrite and light on ochratoxin production by Penicillium sp. on dry cured hams, Rolf Geisen, Max Rubner Institut, Karlsruhe, Germany
11:20 Modelling the growth of a Ochratoxin A-producing Penicillium nordicum strain on a dry-cured pork-ll medium, Paola Battilani, Università Cattolica del Sacro Cuore, Piacenza, Italy
11:40 Autochthonous yeasts of dry cured ham with pot biocontrol against Penicillium nordicum, Roberta Virgili, Stazione sperimentale per l’Industria delle Conserve Alimentari, Italy
12:00 Farewell

(speakers only - full authors and affiliations at www.fermentedmeats.foodscience.ws and Book of Abstracts)