19. Conference of Food Microbiology

01–03 April 2025, Berlin

Vereinigung für Allgemeine und Angewandte Mikrobiologie

DGHM
Deutsche Gesellschaft für Hygiene und Mikrobiologie

One Health Platform

BfR
German Federal Institute for Risk Assessment

19. Conference of Food Microbiology

The microbiology of food and foodstuff comprises a variety of different aspects. From physiology of a single bacterial cell towards microbiota and their interaction with the environment. In this context, we are pleased to announce the 19. congress of food microbiology. The congress is organized by the BfR as well as the joint special group for food microbiology and hygiene of the VAAM/DGHM. The congress will give insights into latent research on food microbiology and hygiene. According to the one health approach we´ll try to enlighten the way from molecule to the mouth. The congress should provide an interactive way to share knowledge and network with other researchers from all fields of food microbiology and hygiene.

Scientific Committee

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Programme

Tuesday, 01 April 2025

11:00–12:00	Registration
12:00–12:45	**Welcome** Niels Bandick, Head of the unit "Food hygiene and technologies, supply chains, food defense" and Scientific committee
12:45–13:45	**Keynote: *E. coli* virulence genes: What matters and what doesn't?** Flemming Scheutz, Statens Serum Institute Kopenhagen, Denmark
13:45-14:30	Coffee break

Session I: Diversity and Microbiota
Session Chair: Flemming Scheutz, Dirk Haller

14:30–15:00	**Keynote: Functional relevance of the gut microbiome – fact oder science fiction** Dirk Haller, Technical University of Munich, Germany
15:00–15:20	**Impact of primary production conditions on the microbiome of German bulk tank milk** Mareike Wenning, Bavarian Health and Food Safety Authority and Technical University of Munich, Germany
15:20–15:40	**Antimicrobial resistance of *E. coli* from fresh pig, broiler and turkey meat after 10 years of antimicrobial minimization concept in Germany** Bernd-Alois Tenhagen, BfR, Germany
15:40–17:00	Coffee break & Poster Session
17:00–17:15	**Evaluation of FT-IR spectroscopy to discriminate Shiga-toxin-producing *Escherichia coli*** Miriam Cordovana, Bruker Daltonics GmbH & Co. KG, Bremen, Germany
17:15–17:30	**A microfluidic approach for characterization of whole-cell biosensors for bacteriocin detection** Niklas Fante, Bielefeld University, Germany
17:30–17:45	**Evaluating Digital PCR for Food Monitoring: A Case Study with *E. coli*** Ronny Kellner, QIAGEN GmbH, Hilden, Germany

Wednesday, 02 April 2025

09:00–09:30	Welcome coffee and poster viewing
09:30–10:00	**Keynote: The role of bacterial dormancy in the food chain** Patrick Mikuni-Mester, University of Veterinary Medicine Vienna, Austria

Session II: Bacteria and Food: Adaptation
Session Chair: Patrick Mikuni-Mester, BfR (NRL Listeria)

10:00–10:15	**Investigation of *Listeria monocytogenes* colonizing lamb's lettuce** Tim Hoffmann, University of Hamburg, Germany
10:15–10:30	**Listeria monocytogenes biofilms under conditions simulating the meat processing environment** Thalia Preuss, BfR, Germany
10:30–10:45	**Sanitation of fresh-cut lettuce by plasma-treated water as innovative hygienic tool – broad band inactivation or specialized player on native food flora?** Uta Schnabel, Leibniz Institute for Plasma Science and Technology, Greifswald, Germany
10:45–11:00	**Inactivation of *Listeria monocytogenes* and Listeria-specific bacteriophages by high hydrostatic pressure to evaluate the potential of combining high pressure and bacteriophages for meat products** Ramona Nitzsche, German Institute of Food Technologies, Quakenbrück, Germany
11:00–11:45	Coffee break

Session III: Beneficial Microbes
Session Chair: Agnes Weiß, tba

11:45–12:05	**Selection and characterization of exopolysaccharide producing lactic acid bacteria for the stabilization of fruit preparations** Dor Zipori, University of Hohenheim, Stuttgart, Germany
12:05–12:25	**Exploring the microstructure of water kefir grains** Pia Bethge, Dresden University of Technology, Germany;
12:25–12:45	**Insights into the genome of *Lactococcus lactis* and *Lactococcus cremoris* starter culture** Melina Piesch, University of Hamburg, Germany
12:45–14:00	Lunch
14:00–14:45	**Poster Session**

Session IV: Food Microbiology and One Health (together with one health platform)
Session Chair: One health platform

14:45-15:15	**Keynote: Bushmeat and one health** Fabian Leendertz, University of Greifswald, Germany
15:15-15:45	**Keynote: Consumption of raccoon meat - a new source of Trichinella infection?** Torsten Langner, Leipzig University, Germany
15:45-16:15	**Keynote: Microbiology of insects as food and feed** Nils Grabowski, University of Veterinary Medicine Hannover, Germany
16:15–17:00	Coffee break & poster session
17:00–17:15	**Is there a spread of multidrug-resistant high-risk *K. pneumoniae* clones from food to humans?** Isidro García-Meniño, BfR, Germany
17:15–17:30	**High occurrence of *Staphylococcus aureus* in wild ungulates used for human consumption in Brandenburg, Germany** Tobias Lienen, BfR, Germany
Starting 18:00	Get together
18:00–18:45	**Keynote: Microbiology and Food History: Tasty and Dangerous Encounters** Michael Brauer, University of Salzburg, Austria

Thursday, 03 April 2025

Moderation: Jan Kabisch (German/Deutsch and English)

09:00–09:30	**Keynote: Rohmilch aus SB-Automaten: Ready to drink?** Jan Kabisch, Max Rubner Institut Kiel, Deutschland
09:30–10:00	**„Zukunftslabor 2030" – Analytik, künstliche Intelligenz und digitaler Zwilling - Fleischverderb am aktuellen Beispiel von Hackfleisch** Ulrich Busch, Bayerisches Landesamt für Gesundheit und Lebensmittelsicherheit, Deutschland
10:00–10:20	**Insights into the microbial community of lamb´s lettuce** Agnes Weiß, University of Hamburg, Germany
10:20–11:00	Coffee break
11:00–11:20	**What happens in an aquaculture - stays in an aquaculture: Insight into the diversity and population dynamics of *V. parahaemolyticus* in a German biofloc system** Jens André Hammerl, BfR, Germany
11:20–11:35	***Arcobacter cryaerophilus* exhibits pathogenic potential in human colonic cell lines** Antonia Bachus, Freie Universität Berlin, Germany
11:35–11:50	**An outbreak of foodborne botulism cause by commercially canned mushrooms from Russia** Martin Dorner, Robert Koch Institute, Berlin, Germany
11:50–13:00	**Podiumsdiskussion und Preise** Erwartungen und Ansprüche an die FG Lebensmittelmikrobiologie
13:00–13:30	**Farewell**

Organisational information

Venue

German Federal Institute for Risk Assessment
Location Berlin-Marienfelde
Lecture theatre
Diedersdorfer Weg 1
PLZ Ort

Directions
Destination stop (www.bahn.de, www.bvg.de):
"Nahmitzer Damm/Marienfelder Allee (Berlin)"

Registration

Registration fee: 340.00 €
Please note
If you are a German federal employee (incl. BfR), a member of the VAAM and/or DGHM or still studying/doing a doctorate, other participation fees may apply. Please contact the BfR Academy (see below).
Please register online by 27.03.2025 on
bfr-akademie.de

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About the BfR

The German Federal Institute for Risk Assessment (BfR) is a scientifically independent institution within the portfolio of the German Federal Ministry of Food and Agriculture (BMEL). It advises the Federal Government and the federal states ("Laender") on questions of food, chemicals and product safety. The BfR conducts its own research on topics that are closely linked to its assessment tasks.

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