

# 28<sup>th</sup> International ICFMH Conference

Organized by



International Committee  
on Food Microbiology  
and Hygiene

Under the auspices



UNIVERSIDAD  
DE BURGOS

# FOOD micro 2024

TECHNOLOGICAL EVOLUTION  
AND REVOLUTION IN FOOD  
MICROBIOLOGY

July, 8-11, 2024

Fórum Evolución  
Conference Centre and Auditorium  
Burgos (Spain)

# SYNOPTIC



Monday, July 8<sup>th</sup>



University of Burgos  
**PRE-CONFERENCE WORKSHOPS**

AULA ROMEROS

AULA ALFONSO VIII

09:00-11:00

**WORKSHOP 1**  
**Microplastics and microbiome Interactions:**  
**Sharing insights and exploring new pathways**

**WORKSHOP 2**  
**Nonthermal technologies for food preservation:**  
**Current applications and future trends**

11:00-11:30

Coffee break

10:00-13:00

AULA RUTA JACOBEA

**WORKSHOP 3**  
**FoodSafeR: A joined-up approach to protect european food from biological and chemical hazards**

11:30-13:30

AULA ROMEROS

**WORKSHOP 4**  
**Microbial food safety workshop for developing countries: Opportunities for mitigation of foodborne pathogens by natural preservatives**

Fórum Evolución Burgos, Conference Center and Auditorium  
AUDITORIUM

18:00-18:30

**Opening Ceremony**

18:30-19:30

**Inaugural Plenary Conference:**  
**Food microbiology in retrospect and prospect**

19:30-20:00

**Musical Opening: Concert by Fetén Fetén**

20:00-21:30

GROUND FLOOR LOBBY

**Get together**

Tuesday, July 9<sup>th</sup>



Fórum Evolución Burgos, Conference Center and Auditorium  
AUDITORIUM

09:00-10:00

Plenary Session. **Towards more sustainable packaging of food: impact on microbial safety and shelf life of packaged foods**

AUDITORIUM

MEETING ROOM A

10:00-11:00

Parallel Session 1  
**Microbial food ecology: from processing plants to food**

Parallel Session 2  
**Technologies for food preservation and sustainability I**

11:00-11:30

Coffee break + Posters + Exhibition

11:30-13:00

Parallel session 1 (continuation)  
**Food microbiota and impact on human microbiom**  
**Microbial food ecology: from processing plants to food**

Parallel session 2 (continuation)  
**Impact of climate on food safety and spoilage**  
**Technologies for food preservation and sustainability I**

13:00-15:00

Posters - Lunch

EXECUTIVE COMMITTEE ROOM

MEETING ROOM B

13:30-14:30  
ICFMH National Delegate Meeting

14:00-14:45 Author work: What to consider when publishing your work. Elsevier

15:00-16:40

Parallel session 3  
**Fermented foods I**

Parallel session 4  
**New methods in food microbiology**

16:40-17:00

Coffee break + Posters + Exhibition

17:00-17:45

Parallel session 3 (continuation)

Parallel session 4 (continuation)

17:45-19:00

Role of lactic acid bacteria bacteriocins in the improving food safety: from simple additives to powerful multi-tasking metabolites

PARALLEL ROUND TABLES

MEETING ROOM A

Pushing the boundaries of knowledge in Food Microbiology through the cataloging and detailed exploration of food metagenomes

MEETING ROOM B

Software Fair  
Tools for predictive modelling and quantitative microbial risk assessment

19:30

Visit to Hiperbaric headquarters

Wednesday, July 10<sup>th</sup>



Fórum Evolución Burgos, Conference Center and Auditorium  
AUDITORIUM

09:00-10:00

Plenary session. **Type III secretion systems:  
bacterial nanomachines for protein delivery**

AUDITORIUM

MEETING ROOM A

10:00-11:00

Parallel session 5  
**Fermented foods II/Food mycology**

Parallel session 6  
**Foodborne pathogens I**

11:00-11:30

Coffee break + Posters + Exhibition

MEETING ROOM B

Detailed demonstrations of tools presented at Round Table 3

AUDITORIUM

MEETING ROOM A

11:30-13:00

Parallel session 5 (continuation)

Parallel session 6 (continuation)

13:00-14:30

Posters - Lunch

EXECUTIVE COMMITTEE ROOM

13:30-14:30 International Journal of Food Microbiology  
Editorial Board meeting

AUDITORIUM

MEETING ROOM A

14:30-16:10

Parallel session 7  
**Technologies for food preservation  
and sustainability II**

Parallel session 8  
**Foodborne pathogens II**

16:10-16:30

Coffee break + Posters + Exhibition

MEETING ROOM B

Detailed demonstrations of tools presented at Round Table 3

AUDITORIUM

MEETING ROOM A

16:30-17:15

Parallel session 7 (continuation)

Parallel session 8 (continuation)

AUDITORIUM

17:15-19:00

**Persistent bacteria in food and feed  
processing environments: which, how, where and why**  
Round table sponsored by EFSA

**Thursday, July 11<sup>th</sup>**

Forum Evolución Burgos, Conference Center and Auditorium  
AUDITORIUM

**09:00-10:00**

**Plenary session. Food, antimicrobial resistance and one health**

AUDITORIUM

MEETING ROOM A

**10:00-11:00**

Parallel session 9  
**Predictive microbiology  
and microbial risk assessment**

Parallel session 10  
**Microbial resistance/One health**

**11:00-11:30**

**Coffee break + Posters + Exhibition**

AUDITORIUM

MEETING ROOM A

**11:30-13:00**

Parallel session 9 (continuation)

Parallel session 10 (continuation)

AUDITORIUM

**13:00-14:00**

**Closure session**



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