

AGENDA



Wednesday 10th June & Thursday 11th June 2026



Omnia building, Wageningen, The Netherlands

Safe Food, Smart Future: European Innovations for a Changing World

Final conference of the HOLiFOOD and FoodSafeR projects

Practical information

Venue of symposium for 10th & 11th June

Omnia Auditorium

(Omnia - Wageningen Campus)

Hoge Steeg 2,

6708 PH Wageningen, The Netherlands



omnia wageningen | wie | architect | broekbema
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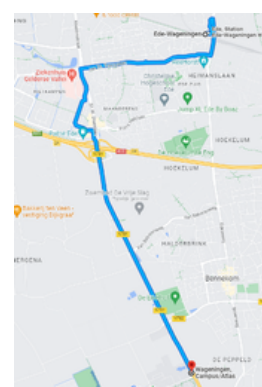
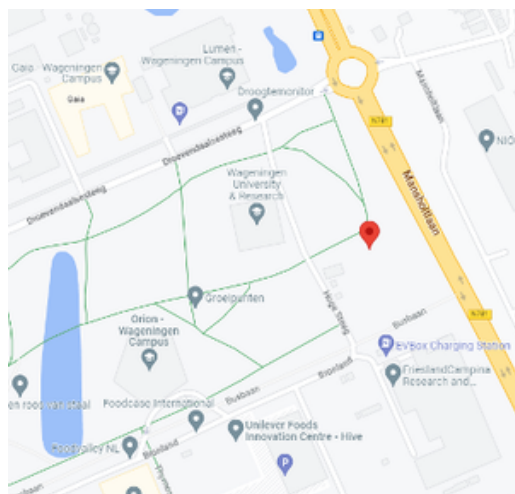
Get in Wageningen

If you travel by plane (e.g., Amsterdam Schiphol or Eindhoven Airport), you can take the train to station **Ede-Wageningen**.

From there, you can take a bus or taxi to **Wageningen Campus Omnia**.

From **Wageningen Campus / Omnia**, you can walk ~2 min to building **Omnia**, where the Symposium is held. You can check travel information via the website of the Dutch Railways (<https://www.ns.nl/en>).

If you travel by car, you can park freely at **P1**, **P2** and **P3** on the campus. From there you can walk to the **Omnia Building**. Details on reserved parking spots in **P5** will follow.



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Day 1 - Wednesday 10th June 2026



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Start	Day 1 - Welcome and introduction to the event	
09:10 09:30	Intro: Motivation and Objectives of HoliFood and FoodSafeR	Nathan Meijer HOLI FOOD Martin Wagner FoodSafeR/FSR
09:30 10:00	Keynote speaker	
Session No. 1	Artificial Intelligence for prediction of emerging food safety risks	
10:00 10:30	AI Foundation Models for Food Safety Risks	Bas van der Velden Wageningen University
10:30 10:45	Holistic AI Models for Emerging Risk Prediction in Feed and Food	Leonieke van den Bulk Wageningen University
10:45 11:00	Prediction Model for Emerging Mycotoxins in Cereals	Nina Hommels Wageningen University
11:00	Coffee break - 30 minutes	
11:30 11:45	Use of Satellite Imaging for Mycotoxin Prediction	Gordan Mimić BioSense
11:45 12:00	Text Mining for Emerging Hazard Prediction	Axel Menning German Federal Institute for Risk Assessment
12:00 12:15	Large Language Modelling	Akos Jozwiak University of Budapest
12:15 12:30	The Impact of the AI ACT on Food Safety Research	Eva Korenjak University of Vienna
12:30	Lunch break - 1 hour	

Session No. 2 Multi-stakeholder approach to co-design food safety tools		
13:30 14:00	A Transparent Digital Hub for Advanced Hazard Communication	Cristina Fernandez IRIS
14:00 14:15	HOLiFOOD platform	To be announced Creme Global Babis Thanopoulos Agroknow
14:15 14:30	Developing effective communication about emerging food safety risks	Lynn Frewer Newcastle University
14:30 14:45	HOLiFOOD Living Labs	Sara Altamore and Alessia Careccia Agency for the Promotion of the European Research
14:45 15:20	Round Table: Hazard Information Science: Real Time Information Needed?	
15:20	Tea break - 30 minutes	
Session No. 3 Emerging food safety in novel food production systems		
		Mieke Uyttendaele Ghent University
15:50 16:20	Merging food safety hazards in novel/low regulated food chains	Cintia Mayr Austrian Institute of Technology
16:20 16:35	Antimicrobial resistance in aquaculture	Laura Wessels German Federal Institute for Risk Assessment
14:30 14:45	Persistence of <i>L. monocytogenes</i>	Lauren Alteio Austrian Competence Centre for Feed and Food Quality, Safety & Innovation
16:50 17:05	Emerging Foodborne Viruses	David Rodriguez-Lazaro University of Burgos
17:05 17:20	How to combat the illegal addition of chemicals to tumeric spices	Paul Williams Queen's University Belfast
End Day 1	Closing of day 1 by the coordinators of HoliFood and FoodSafeR	

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Day 2 - Thursday 11th June 2026

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Start	Day 2	
09:10 09:30	Keynote speaker: Challenges for Holistic Risk Assessment in the 21th Century	Panos Skandamis Agricultural University of Athens
Session No. 4	Managing emerging food safety risks through novel detection methods	Rudolf Krska Austrian Competence Centre for Feed and Food Quality, Safety & Innovation
09:30 09:55	Advanced analytical methods for chemical foodborne hazards	Rudolf Krska Austrian Competence Centre for Feed and Food Quality, Safety & Innovation
09:55 10:20	Advanced analytical methods for microbial foodborne hazards	Martin Wagner Austrian Competence Centre for Feed and Food Quality, Safety & Innovation
10:20	Coffee break - 30 minutes	
10:50 11:05	Beyond speed: performance evaluation and practical applicability of rapid tests for mycotoxin and pesticide monitoring	Veronica Lattanzio Italian National Research Council
11:05 11:20	Novel sample preparation technique and fast determination of tropane alkaloids	Ids Lemmink Wageningen University
11:20 11:35	Untargeted analyses of contaminants with the use of AI	Marco Blokland Wageningen University
11:35 11:50	Targeted metabolomics to study the fate of mycotoxins and furans during pDesign of Experiments combined with Mass Spectrometry Approaches to study the Fate of Mycotoxins and Furans during Food Processing	Alexandra Schamann Austrian Competence Centre for Feed and Food Quality, Safety & Innovation Michele Suman Barilla
12:50 12:05	Microbiological analyses, genomics	Heidy den Besten and Menno van der Voort Wageningen University

12:05 Lunch with poster presentation - 55 minutes		
Session No. 5 Holistic Risk Assessment		Jeanne-Marie Membre French National Research Institute for Agriculture, Food and Environment
13:00 - 13:30	Holistic Assessment for Food Safety Management (maize, lentils, poultry)	Jeanne-Marie Membre French National Research Institute for Agriculture, Food and Environment
13:30 - 13:45	Practical Holistic Assessment: 2 cases (chemical/ microbial)	Nina Hommels Wageningen University
13:45 - 14:00	Drivers of Change: FoodSafeR and HoliFood Perspective	Mathis Vermeersch Ghent University
14:00 - 14:15	Resilience Thinking for Emerging Food Safety Management Systems at Food Business Level	Liesbeth Jacxsens Ghent University
14:15 Tea break - 30 minutes		
Session No. 6 Presentations based on open abstract submission		
14:45 - 15:35	To be announced	
End Day 2 Closing of the symposium by the coordinators of HoliFood and FoodSafeR		
15:35	Drinks and snacks	