

# 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



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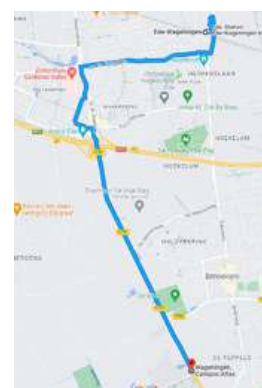
#### Get in Wageningen

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.



# AGENDA



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	Connecting the Dots: Building Effective Early Warning Networks and system for National Food Safety	Cormac McElhinney Food Safety Authority of Ireland
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	

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

# AGENDA

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** Design 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

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