FINAL PROGRAM



26 - 28 June 2008

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FOODSIM'2008 FINAL PROGRAMME

Overhead and LCD Projector are standard

The underlined authors are usually the presenters. Papers in grey boxes are candidates for the best paper award,

Conference Site: The Montrose Hotel in Dublin, Stillorgan Road, Dublin 4, Ireland. ☐ Tel:+353(0)1 2693311, ☐ Fax: +353(0)1 2693376 ☐ Email: info@montrosehotel.ie The way to the meeting room will be signposted.

Thursday, June 26, 2008

08.15 - 16.00 Registration in front of the meeting room

08.45 - 10.10 Welcome and Opening Session
 Welcome Address
 Enda Cummins, University College Dublin, Dublin, Ireland
 Prof. Maurice Boland, College Principal, University College
 Dublin, Dublin, ireland
 Daniel Thiel, ENITIAA, Nantes, France

09.05 - 10.10 Session I

MODELLING OF HEAT TRANSFER AND
SIMULATION OF THERMAL PROCESSES

09.05-10.10 Session Chairperson:

Olivier Vitrac, INRA-UMR FARE 614, Reims, France

FOODSIM ENG 01

Global and local optimization of food quality in batch thermal processes

<u>Taghi Miri</u>, Serafim Bakalis, Burc Rustem, Angelos Tsoukalas, Efstratios Pistikopoulos and Peter Jonathan Fryer...... **17**

FOODSIM ANA 02

FOODSIM_TM_03

10.10 - 10.40 Coffee Break/Posters

Thursday, June 26, 2008

10.40 - 11.20	Session II
	INVITED SPEAKER
10.40-11.20	Session Chairpersons: Daniel Thiel, ENITIAA, Nantes, France and Enda Cummins, UCD, Dublin, Ireland
	INV_01 Modelling and simulation of dynamical systems with a dynamical structure Jean-Louis Giavitto5
11.20 - 13.05	Session III
	MODELLING AND SIMULATION IN FOOD SCIENCES AND FOOD ENGINEERING
11,20-13.05	Session Chairperson: Bjorn Johansson, Chalmers University of Technology, Sweden
	FOODSIM_PROD_01 Modelling and simulation of bakery production lines for process analysis and optimization Walid Hussein, Florian Hecker, Martin Mitzscherling and Thomas Becker
	FOODSIM_ANA_04 Sandwich Bread Cooling Jean-Yves Monteau
	FOODSIM_SCI_01 Effect of the temperature and relative humidity in the respiration rate (RR) & transpiration rate (TR) in <i>Agaricus bisporus</i> Leixuri Aguirre, Jesus M. Frías, Catherine Barry-Ryan and Helen Grogan
	FOODSIM_N_01 Time to Failure and Time to Repair Profiles Identification Giuseppe Perrica, Cesare Fantuzzi, Andrea Grassi, Gabriele Goldoni and Federico Raimondi

FOODSIM_ENG_05

Thursday, June 26, 2008

	Expansion of the Whole Wheat Flour Extrusion
	Hongyuan Cheng and Alan Friis65
12.05	Lumak
13.05 - 14.05	Lunch
14.05 - 14.55	Session IV
	SIMULATION TOOLS FOR FOOD ANALYSIS
14.05-14.55	Sacaian Chairmaraan
14.05-14.55	Session Chairperson: Daniel Thiel, ENITIAA, Nantes, France
	FOODSIM SCI 07
	Low-grade cane sugar crystallization. Study of the effects of op-
	erating conditions on the mass of crystal germs produced carried out by design of experiments
	Brigitte Grondin-Perez, Michel Benne and Jean-Pierre Chabriat
	Jean-Pierre Chabriat
	FOODSIM_ENERG_02
	Determination of dielectric parameters of frozen materials via reverse technique
	S. Curet, O. Rouaud and <u>L. Boillereaux</u> 36
14.55 - 15.25	Coffee Break/Posters
15.25 - 16.50	Session V
	RISK ASSESSEMENT MODELLING IN FOOD AND BIOTECHNOLOGY
15.25-16.50	Session Chairperson:
	Kristel Bernaerts, University of Leuven, Leuven, Belgium
	FOODSIM_ENG_02
	A Meta-Analysis Study of the Effect of Chilling on Prevalence of Salmonella SPP, on Pig Carcasses
	D. Bergin, <u>U. Gonzales-Barron</u> and F. Butler 71

Thursday, June 26, 2008

FOODSIM SCI 05

A Preliminary Simulation Model for the Prevalence of *Salmonella* 4 spp during Pork Processing in Ireland

Ursula Gonzales Barron, Francis Butler, <u>Donal Bergin</u>, Sharon Duggan, Deirdre Prendergast and Geraldine Duffy...... **74**

FOODSIM SCI 06

A comparison of Deterministic and Stochastic Epidemic Models for the Risk Assessment of Salmonella at the Preharvest level of Pork Production

Ilias Soumpasis and Francis Butler......80

FOODSIMSCI_04

A Comparison of a Simple Spreadsheet Tool for Risk Assessment and a Fuzzy Risk Assessment Tool for Ranking of Foodborne Pathogens in Poultry Meat

Beatriz Aybar-Barboza and Francis Butler......86

FREE EVENING

08.30 - 17.00	Registration in front of the meeting room
09.00 - 10.25	Session VI
	PREDICTIVE MICROBIOLOGY APPLIED TO FOOD AND BIO-INDUSTRIES
09.00-10.25	Session Chairperson: Francis Butler, University College Dublin, Dublin, Ireland
	FOODSIM_SCI_02 Individual Based Modelling and Flow Cytometry: Two Suitable Tools for Predictive Microbiology Clara Prats Soler, Jordi Ferrer Savall, Daniel López Codina and Josep Vives Rego
	FOODSIM_ANA_06 Predictive modelling of <i>Listeria monocytogenes</i> in Irish smoked salmon S.D. Chitlapilly, N. Abu-Ghannam and E.J. Cummins 96
	FOODSIM_SCI_08 Assessment of the Sensorial Shelf Life of Cultivated Mushrooms Debabandya Mohapatra, Fernanda A. Rodrigues and Jesus M. Frias
	FOODSIM_ENG_04 Optimal dynamic experiment design as a tool for accurate estimation of microbial growth cardinal temperatures Eva Van Derlinden, Lyn Venken, Kristel Bernaerts and Jan F. Van Impe
10.25 - 10.55	Coffee Break/Posters
10.55 - 11.35	Session VII
	INVITED SPEAKER

10.55-11.35	Session Chairs: Enda Cummins, University College Dublin, Dublin, Ireland and Daniel Thiel, ENITIAA, Nantes, France
	INV_02 Predictive Microbiology Tools for Evaluating the Compliance of RTE Foods with the New European Union Safety Criteria for Listeria monocytogenes Kostas Koutsoumanis
11.35 - 13.00	Session VIII
(CHEMICAL RISK ASSESSMENT AND FOOD SAFETY
11.35-13.00	Session Chairperson: Kostas Koutsoumanis, Aristotle Univ.of Thessaloniki, Greece
	FOODSIM_ANA_03 An Exposure Assessment of Mycotoxins from Feed to Food in Dairy Milk
	Rory Coffey and Enda Cummins 113
	FOODSIM_ANA_09 Preliminary Quantitative risk ranking and prioritisation of chemical contaminants in skim milk powder chain A.Adekunte, F. Butler and C.O'Donnell
	FOODSIM_TM_04 A Methodology for predicting Barley β Glucan levels during Pre-Harvest Stages Uma Tiwari and Enda Cummins
	FOODSIM_SCI_03 Exposure assessment to phycotoxins in recreative shellfish harvesters: a sampling plan Cyndie Picot, François-Gilles Carpentier, Alain-Claude Roudot and Dominique Parent Massin
13.00 - 14.00	Lunch

14.00	-	15.05	Session IX	
			MODELLING AND SIMULATION IN FOOD SCIENCES AND BIOTECHNOLOGY	
				_

14.00-15.05

Session Chairperson:

Enda Cummins, University College Dublin, Dublin, Ireland

FOODSIM ENG 03

A tendency model for dynamic simulation of an industrial crystallisation process

Michel Benne, Brigitte Grondin-Perez and

FOODSIM ANA 05

Prediction of partition coefficients of plastic additives between food simulants and polyethylene films

Guillaume Gillet, Olivier Vitrac and Stéphane Desobry 140

FOODSIM_TM_02

Reaction Engineering for Sponge Cake Baking: Development of a Methodology to extract an Apparent Identifiable Reaction Scheme

<u>Souad Fehaili</u>, Barbara Rega, Pierre Giampaoli, Mathilde Courel, Catherine Bonazzi, Cedric Brandam and Xuan Meyer. **147**

15.05 - 15.35 **Coffee Break**

15.35 - 16.20	Session X
	ENERGY EFFICIENCY IMPROVEMENT

15.35-16.20

Session Chairperson:

Lionel Boillereaux, UMR GEPEA CNRS 6144, Nantes, France

FOODSIM ENERG 01

An Application for Energy Diagnosis in Sugar Plants

A. Merino, R. Alves, L.F. Acebes, R.Mazaeda and

FOODSIM_ENERG_03 Computer-Aided Energy Efficiency Evaluation of Microwave Thawing

L. Boillereaux, C. Josset, B. Auvity, E. Akkari and

16.20 - 17.20 **Session XI**

COST ACTION PROPOSAL

16.20-17.20

Session Chairperson:
Daniel Thiel, ENITIAA, Nantes, France

18.05 - 23.00 Conference Dinner

Bus departs for conference Dinner at **18.05**





The conference dinner or shindig will be held at the <u>Old</u>
<u>Jamesons distillery</u> in Dublin centre. This involves a tour of
the famous Jamesons whiskey distillery followed by a four
course meal, followed by traditional Irish entertainment
(Irish dancing and music)

The Old Jameson Distillery

Bow Street Distillery Smithfield, Dublin

Tel: 00 353 1 8072355
Fax: 00 353 1 8072369

Saturday, June 28, 2008

08.30 - 09.30 Registration in front of the meeting room

08.30 - 09.00 **Session XII**

ROUND-TABLE DISCUSSION-SUSTAINABLE DEVELOPMENT

08.30-09.00 Session Chairperson:

Karen Ostergren, Swedish Institute of Food and Biotechnology,

Gothenburg, Sweden

09.30 - 10.05 **Session XIII**

SIMULATION OF FOOD PRODUCTION SYSTEMS AND THE SUPPLY CHAIN

09.00-10.05 Session Chairperson:

Jean-Yves Monteau, ENITIAA, Nantes, France

FOODSIM PROD 02

Discrete Event Simulation with Life Cycle Assessment Data at a

Juice Manufacturing System

Björn Johansson, Johan Stahre, Johanna Berlin, Karin Östergren,

Barbro Sundström and Anne-Marie Tillman 165

FOODSIM PROD 03

Dynamic Simulation of the Chicken Meat Supply Chain Facing

Avian Influenza Crisis

Thi Le Hoa Vo and Daniel Thiel 170

FOODSIM_TM_01

Web-based predictive models for process optimization in small

and medium-sized dairy enterprises

M. Schutyser, F. Smit, H. Straatsma and P. de Jong ... 175

10.05 - 10.35 **Coffee Break**

Saturday, June 28, 2008

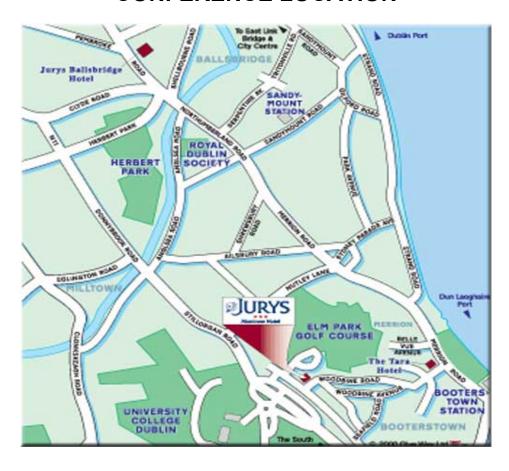
10.35 - 11.20	Session XIV
	SUSTAINABLE FOOD PRODUCTION
10.35-12.20	Session Chairperson: Bjorn Johansson, Chalmers University of Technology, Sweden
	FOODSIM_SUS_01 Integrated Simulation Technology for safe sustainable Food Processes Karin Östergren, Hans Janestad, Johanna Berlin and Ulf Soresson
	FOODSIM_PROD_04 Modelling product quality in food supply chains Martin Grunow, Renzo Akkerman and Aiying Rong 186
11.20 - 11.50	Session XV
	CLOSING SESSION AND BEST PAPER AWARD

11.20-11.50 Session Chairperson:
Enda Cummins, University College Dublin, Dublin, Ireland

SEE YOU ALL AT
FOODSIM 2010
(LOCATION WILL BE ANNOUNCED LATER THIS YEAR)

Proposals for special tracks/tutorials/demos can be sent in by March 30th 2009

CONFERENCE LOCATION



NOTES

eurosis

EUROSIS was borne out of discussions with the European Community to set up a new kind of Society, which would be project-driven instead of driven by pure membership and conferences.

The aim of the Society is to set up topic related Technical Committees which will link directly to European Projects in the field of computer simulation and related areas and to act as a knowledge pool for future European Networks of Excellence, like MOSAIC.

If you would like to receive more information about EUROSIS, please contact

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