

## Workshop Registration

24<sup>th</sup> February 2010 Bremen

### Workshop Introduction to PCR in food industry



Name \_\_\_\_\_  
Adress \_\_\_\_\_  
E-Mail \_\_\_\_\_  
Organisation \_\_\_\_\_  
Position \_\_\_\_\_

#### The Workshop is free of charge.

Please send this coupon to  
Christina Cordes  
ttz Bremerhaven  
Fischkai 1  
D-27572 Bremerhaven  
Or send an E-Mail containing the information to  
[ccordes@ttz-bremerhaven.de](mailto:ccordes@ttz-bremerhaven.de)

Date, Signature \_\_\_\_\_

#### Location



University of Applied Sciences  
Hochschule Bremen  
Neustadtswall 30  
28199 Bremen

Chill-On  
Project Coordination:  
ttz Bremerhaven, Bio Process Engineering/  
Food Technology, Fischkai 1 – 27572,  
Bremerhaven – Germany,

Chill-On

Chill-On



## Workshop Introduction to PCR in food industry

Novel Technologies to improve  
safety and transparency of the  
chilled food supply chain



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The project CHILL-ON is partly financed by the European Commission within the 6<sup>th</sup> Framework Programme and proposes to develop a holistic approach ensuring **food quality, safety and traceability** throughout the entire supply chain. The project participants aim to provide stakeholders along the supply chain with a system that **ensures fulfilment of European legislation and applies current standards**.

**Food Safety** is a tender subject nowadays, pushed by recent food crisis and rising consumer awareness. Furthermore, growing international trade exhibits a major food safety problem. Quantitative risk assessment, involving identification of hazards and estimating the risk exhibited by them is therefore becoming increasingly important for the control and management of food safety. The quantitative microbial risk assessment module to be developed in CHILL-ON will calculate the probability of an adverse health effect based on temperature data and product characteristics.

**Traceability** along food supply chains is required by EU Regulation 178/2002, which took effect on 1<sup>st</sup> January 2005. CHILL-ON intends to provide suitable, affordable solutions furthermore providing an additional added value for the stakeholders through the possibility of improved supply chain management.

**Quality assurance** aims at realising food quality that complies or even exceeds customer and consumer requirements. In the case of CHILL-ON, the managerial part of the quality management will be covered by novel software solutions which can work either as stand alone solutions or in combination with other technologies as a holistic approach. Furthermore, improved cooling technologies and temperature monitoring along the chain contributes to technical maintenance of product quality.



## Workshop programme



24<sup>th</sup> February 2010

Theory	9.30	Introduction to Chill-On
	9.45	Introduction to PCR, qPCR and applications in food industry
Break	10.30	Preparation of a qualitative PCR in small
	11.30	Break with refreshments
	12.15	Demonstration of qPCR
	13.15	Analysis and interpretation of PCR
	14.00	Closing session/Discussion
Exercise		



Visit the fish international,  
21<sup>th</sup>-23<sup>th</sup> February 2010

[www.chill-on.com](http://www.chill-on.com)



## Objectives of the Chill-On project

- Assessment of the risk of the chilled and frozen food supply chain
- Development of cost-effective bio sensing techniques for the quantitative detection of spoilage, hygiene indicating and pathogen bacteria
- Development of cost-effective chilling applications, low temperature transport and storage supporting technologies to extend product shelf life
- Development of information and communication technologies (ICT) to improve traceability, supply chain management and quality management

### Organising committee

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