

10. COFRESCO FORUM ROUND TABLE

"FOOD PRESERVATION AND SUSTAINABILITY AT HOME"
Future Opportunities for Consumers to Reduce Food Waste

Thursday, 14 April 2016, 9.30 am, University of Veterinary Medicine Hanover, Germany



Ladies and gentlemen,

Every fifth basket of food from the supermarket ends up in the rubbish bin!

A lack of knowledge about the right way to store food in the household is chiefly responsible for the fact that the actual quantity of waste far exceeds consumer estimates.

What role can packaging play in the preservation of healthy and safe food? What techniques and materials can also be used by consumers in their everyday lives? Are there eco-friendly solutions that can reduce the amount of waste?

Answers and suggestions regarding these questions will be provided at the 10th Cofresco Forum Round Table at the University of Veterinary Medicine Hanover, Germany, on 14 April 2016.

The fight against unnecessary waste is closely linked to the subject of food safety. After all, our knowledge about preventing or combating threats helps keep food fit for consumption longer, thereby reducing the necessity to throw it away. In the practical sessions of the Round Table, there will therefore be insights and background knowledge on pathogens that can be transmitted via food. Experts from the University of Veterinary Medicine Hanover (Tierärztliche Hochschule) will give participants a tour of the Research Center for Emerging Infections and Zoonosis (RIZ), which was opened in 2014. They will provide an insight into the study of zoonoses, i.e. infectious diseases which can be transmitted to humans from animals, and vice versa. A special feature of the centre is its interdisciplinary approach which brings together researchers from different areas in order to discover new solutions.

After the tour, you are cordially invited to network with speakers and other attendees during a casual get-together.

We look forward to welcoming you!

With best regards,

Martin Rogall

Head of Research & Development Europe, Cofresco

Gara Royali





Agenda

Thursday, 14. April 2016

9.30

Reception, registration

10.30 - 10.40

Welcome by Dr. Dr. h. c. mult. Gerhard Greif, President of the University of Veterinary Medicine Hanover

10.40 - 10.50

Introduction to the topic by Martin Rogall, Cofresco Forum

10 50 - 11 00

Laudation Cofresco Forum

11.00 - 11.30

Risks and benefits of silver and silver compounds for films in contact with foodstuffs with regard to hygiene and the properties of packed pork, beef and poultry, Prof. C. Kehrenberg, Dr. Carsten Krischek, University of Veterinary Medicine Hanover

11.30 - 12.00

Modified Atmosphere and Humidity Packaging of Fresh Produce, Dr. Pramod V. Mahajan, Leibniz Institut für Agrartechnik Potsdam-Bornheim e.V.

12.00 - 12.30

Consumer behaviour and its impact on food quality and safety, Dr.ir. LPA Bea Steenbekkers, Wageningen UR (Netherlands)

12.30 - 13.30

Break and snack

13.30 - 14.00

Using cold plasma to combat noroviruses, Dr. Birte Ahlfeld, University of Veterinary Medicine Hanover

14.00 - 14.30

Overview Packaging trends, N.N.

14.30 - 14.40

Summary and outlook, Martin Rogall, Cofresco Forum

14.40 - 15.15

Discussion/break

15.15 - 17.00

Practical sessions RIZ

17 00

Buffet/ get-together

Moderator: Dr. Ulphard Thoden van Velzen, Wageningen UR, NL. The conference language is English.

About the Cofresco Forum

Cofresco Frischhalteprodukte GmbH & Co. KG founded the Cofresco Forum in 2001. The Forum's activities are aimed at driving research in the field of household packaging for food. Over the past years, the Cofresco Forum has therefore promoted a variety of research projects. The topics ranged from active and smart packaging to alternative freshkeeping methods and sustainable packaging. In addition, the Cofresco Forum has established a large network of scientific and business experts involved with the topics of packaging, fresh-keeping and preparation of food in the household. This led to the creation of an international platform for scientists and experts which has generated a large number of ideas and scientific approaches within a comparatively short space of time in the specialist field of packaging and household packaging.

Partner





University of Veterinary Medicine Hanover (Tierärztliche Hochschule)

The University of Veterinary Medicine Hanover (TiHo) is a university foundation in the State of Lower Saxony and the oldest independent facility for veterinary medicine in Germany.

The TiHo comprises six clinics and 19 institutes at two locations in Hanover, Germany. It also has three field offices: the Institute for Terrestrial and Aquatic Wildlife Research (ITAW) in Büsum, the Farm for Education and Research in Ruthe in the south of Hanover, and the Field Station for Epidemiology in Bakum near Vechta. Gerhard Greif is the current President. A total of 1,605 students were enrolled for veterinary medicine in the winter term 2013/14. In addition, there are 817 doctorate students and 49 masters students.

The TiHo's main areas of research are Infection medicine, clinical research, systemic neurosciences, animal health and food quality.

The Institute for Food Quality and Food Safety is part of the Virtual Centre for Animal Welfare and Food Quality at University of Veterinary Medicine Hanover.



Registration

Fax response

10[™] Cofresco Forum Round Table 2016, Thursday, 14 April 2016, Start 9.30 am

Venue

Stiftung Tierärztliche Hochschule Hannover Institut für Pathologie Bünteweg 17 30559 Hannover Germany Information

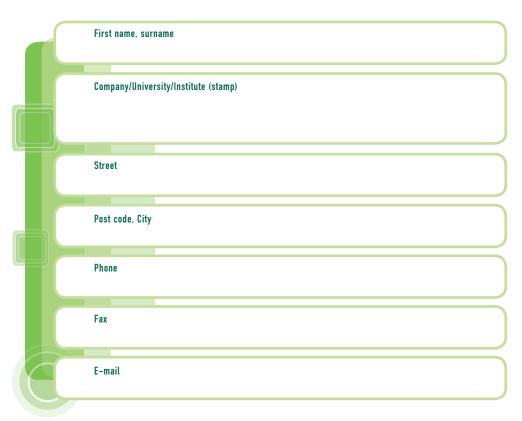
Cofresco Forum
c/o VIERPARTNER
Angelika Frost
Tel: +49 (0) 211/ 41 74 11 48

E-mail: frost@vierpartner.de

Please fax your completed registration form by 4 April 2016

Fax number:

+49 (0) 211 / 41 74 11 90



Further information is available at http://www.cofresco.de/en/sites/forum.html.

Information on directions to the venue can be found here:

http://www.tiho-hannover.de/de/kontakt/anfahrt-lageplaene/



Yes, I would like to attend the 10™ Cofresco Forum Round Table 2016.



Special dietary needs:



No, I would not like to attend the 10TH Cofresco Forum Round Table 2016.