



Max Rubner Conference 2012

Antibiotics in the Food Chain

The Max Rubner-Institut is holding a scientific conference on "Antibiotics in the Food Chain" from 8 to 10 October 2012 in Karlsruhe – from the analysis of antibiotics and their degradation products, the status quo on residues in various groups of foodstuffs, microbiological aspects of antibiotic resistances, and the impact on humans to the strategies for addressing the issue.

Antibiotics are a group of pharmaceutical agents that are widely used to treat diseases in humans and in animals caused by bacterial infection. Consequently, increasing amounts of these powerful therapeutic tools have been applied, and only in recent years, suspicion has grown that antibiotic application might induce resistance in bacteria and thus counteract their basic therapeutic intention. Concerns about such antibiotic resistances have now become the subject of intensive public debate, not least in the media and amongst policy-makers.

Specific antibiotic-resistant bacteria, such as MRSA or ESBL, have recently come into focus because of their potential to infect humans, especially in hospitals, and because of the shortage or complete lack of possibilities for treating infected patients effectively.

In animal husbandry antibiotic-resistant bacteria have been detected with increasing frequency worldwide with the concomitant danger of the transfer of antibiotic resistances to humans. The contamination of food with resistant bacteria may have an impact on food quality and has thus become a food safety issue.

In this context, the aim of this year's Max Rubner Conference is to focus on antibiotics and antibiotic resistances in the food chain and to highlight the latest scientific breakthroughs with special emphasis on:

- Legal framework of antibiotic application
- Recent advances in antibiotic analysis
- Antibiotic residues in the food chain and in different raw materials
- Microbiological aspects of antibiotic resistances
- Human health-related aspects of antibiotic resistances
- Alternatives to antibiotics and minimisation strategies for food-related antibiotic resistances

During a final panel discussion experts will summarise the findings of the conference and elaborate future strategies to enhance food safety.

Accommodation

A link to hotels in Karlsruhe: www.karlsruhe.de/stadt/tourismus/uebernachtung

Conference language

All contributions will be in English.

Conference venue

The conference will be held at the Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Haid-und-Neu-Straße 9, Karlsruhe, Germany.

Evening event – dinner

There will be a complimentary dinner on October 9, 2012, for 60 guests. Separate registration is required (see registration form). Seats will be assigned to the first 60 participants (date of receipt of registration applies).

Payment

All payments should be made in EUR by bank transfer. Sorry, no credit card payments. Please indicate your name!

International bank transfer

IBAN: DE08 7500 0000 0075 0010 07
BIC: MARKDEF 1750

Reason for transfer:
1063 1001 7427 BEW 03037309

German bank transfer

Dt. Bundesbank Regensburg
BLZ: 750 000 00
Konto-Nr.: 750 010 07

Verwendungszweck:
1063 1001 7427 BEW 03037309

Registration fee

The fee covers participation in the sessions of the conference, abstract book, meals and drinks at the get-together, at lunch and during coffee breaks.

	Before Sept 8	After Sept 8
Academia	230 EUR	250 EUR
Industry	400 EUR	450 EUR
Students*	90 EUR	120 EUR

(* Please fax or mail a copy of student ID)

Cancellation policy

Registration fees will be refunded, if written cancellation is received before September 8, 2012. No refunds will be made after this date.

Programme

Max Rubner Conference 2012 Antibiotics in the Food Chain

October 8-10, 2012
Karlsruhe, Germany

Max Rubner-Institut
Federal Research Institute of Nutrition and Food

Registration form

Max Rubner Conference 2012 October 8-10, 2012

Registration per e-mail, fax or mail

E-Mail: mrc@mri.bund.de
Fax +49 (0) 721 6625-111

Max Rubner-Institut
Max Rubner Conference 2012
Haid-und-Neu-Straße 9
76131 Karlsruhe
Germany

Monday, October 8, 2012

13:30-14:30	Registration and Coffee
14:30-15:00	Welcome Address Gerhard Rechkemmer, President Max Rubner-Institut (MRI)
Session 1	Introduction <i>Chair: Gerhard Rechkemmer, MRI, Germany</i>
15:00-15:45	Legal and Regulatory Aspects of Antibiotics in the Food Chain Atte von Wright, University of Eastern Finland, Kuopio, Finland
15:45-16:30	Use of Antibiotics in Animal Production Jörg Hartung, University of Veterinary Medicine Hannover, Germany
16:30-17:00	Coffee Break
Session 2	Novel Developments in Antibiotic Analytics <i>Chair: Knut Heller, MRI, Kiel, Germany</i>
17:00-17:30	Novel Developments in Rapid Analysis of Antibiotics Erwin Märtlbauer, LMU Munich, Oberschleißheim, Germany
17:30-18:00	Multi Antibiotic Residue Detection – Status quo and Challenges Scarlett Biselli, Eurofins, Hamburg, Germany
18:00-18:30	New Approaches for Detection of Antibiotics in Food Alida (Linda) A.M. Stolker, RIKILT – Institute of Food Safety, Wageningen, The Netherlands
18:30	Get-Together

Tuesday, October 9, 2012

Session 3	Antibiotic Residues in the Food Chain <i>Chair: Meinolf G. Lindhauer, MRI, Detmold, Germany</i>
08:30-09:00	Antibiotic Residues in Milk and Milk Products Harrie van den Bijgaart, Qlip N.V., Zutphen, The Netherlands
09:00-09:30	Antibiotic Residues in Meat and Meat Products and Honey Gerd Hamscher, Justus Liebig University Giessen, Germany
09:30-10:00	Coffee Break

Tuesday, October 9, 2012

10:00-10:30	Antibiotic Residues in Fish: Necessity, Cause and Effect of Treatment Bjørn Tore Lunestad, The National Institute of Nutrition and Seafood Research, Bergen, Norway
10:30-11:00	Uptake of Tetracycline Antibiotics into Cereals Christine Schwake-Anduschus, MRI, Detmold, Germany
11:00-11:30	Antibiotic Residues in Vegetables Manfred Grote, University of Paderborn, Paderborn, Germany
11:30-12:30	Lunch Break
Session 4	Antibiotic Resistance of Microorganisms, Health Related Aspects <i>Chair: Charles M.A.P. Franz, MRI, Karlsruhe, Germany</i>
12:30-13:00	Transfer of Antibiotic Resistances in a Model Gut System Leo Meile, ETH Zurich, Zurich, Switzerland
13:00-13:30	Molecular Mechanisms of Antibiotic Resistances Stefan Schwarz, Friedrich Loeffler-Institut, Neustadt, Germany
13:30-14:00	Antibiotic Effects on Promotion of Antibiotic Resistance Jesús Blazquez, Centro Nacional de Biotecnologica CSIC, Madrid, Spain
14:00-14:30	Coffee Break
14:30-15:00	Livestock Associated Methicillin Resistant Staphylococcus aureus (LA-MRSA) Wolfgang Witte, Robert Koch Institut, Wernigerode, Germany
15:00-15:30	Antibiotic Resistance Emerging along the Food Chain, for Example MRSA and ESBL Herbert Hächler, University of Zurich, Switzerland
15:30-16:00	Antibiotic Resistance in Fermentation Organisms and Probiotics Geert Huys, Ghent University, Ghent, Belgium
16:00-16:30	Antibiotic Resistance of Contaminants of the Smear Cheese Surface Flora Wilhelm Bockelmann, MRI, Kiel, Germany
17:00	Departure for Dinner

Wednesday, October 10, 2012

Session 5	Outlook und Prevention Strategies <i>Chair: Karin Knappstein, MRI, Kiel, Germany</i>
08:30-9:00	Animal Health – Potential Approaches to Reduce Antibiotic Consumption in Food Production Thomas Blaha, University of Veterinary Medicine Hannover, Bakum, Germany
09:00-09:30	Subinhibitory Doses of Natural Substances Modulate Bacterial Virulence Factors Roni Shapira, The Hebrew University of Jerusalem, Israel
09:30-10:00	Significance and Challenges of Monitoring Programmes for Antimicrobial Resistance - Experiences From DANMAP Yvonne Agersø, National Food Institute, Kgs. Lyngby, Denmark
10:00-10:30	Role of Probiotics and Prebiotics in Animal Feeding to Reduce Antibiotic Consumption Lorenzo Nissen, Bologna University, Italy
10:30-11:00	Coffee Break
11:00-13:00	Panel Discussion Moderation: Gerhard Rechkemmer, MRI, Karlsruhe, Germany
	Panel Members: <ul style="list-style-type: none"> • MinDir. Bernhard Kühnle, Bundesministerium für Ernährung, Landwirtschaft und Verbraucherschutz • Dr. Helmut Tschiersky-Schöneburg, Bundesamt für Verbraucherschutz und Lebensmittelsicherheit • Dr. med. vet. Thomas große Beilage, Bundestierärztekammer • Jutta Jaksche, Verbraucherzentrale Bundesverband • Prof. Dr. Gerhard Rechkemmer, Max Rubner-Institut

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Title _____

Last Name _____

First Name _____

Organisation _____

Address _____

Phone _____

E-Mail _____

Fax _____

Vegetarian meal for lunch yes no

Registration for complimentary dinner yes no

Vegetarian meal for dinner yes no

Signature _____

Registration is complete upon receipt of payment.



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