



The Society of[®]
Food Hygiene
and Technology

Campylobacter Conference

19 March 2015

Holiday Inn, High Wycombe

Wherever we look, whatever we read or watch Campylobacter is continuing to generate a good level of public interest. As we await for the Food Standards Agency updated survey results, retailers are looking for new packaging formats to reduce levels of Campylobacter and processors look for new initiatives for sustainable reductions in contamination.

For those consumers that have suffered Campylobacter food poisoning this surge in focus can't come soon enough. It remains the major cause of foodborne illness in humans.

The Society of Food Hygiene and Technology who are recognised for their source of leading industry experts are holding a conference to provide retailers, manufacturers and enforcement officers an insight into what work is being conducted to reduce the incidence of Campylobacter along with a review of the Food Standards Agency survey results and good hygiene practices that will help drive down contamination root causes.

The following speakers will be presenting at this conference and will provide an opportunity for a question and answer forum:

Janet Corry, University of Bristol 'Why does chicken give us Campylobacter infection, and how can we avoid it?'

Jeremy Hall, Bernard Matthews Foods plc 'The effectiveness of rapid surface chilling'.

Karen Middleton-Gell, Sealed Air— Food Care 'Hygiene and packaging solutions to control cross contamination on-farm, in processing and distribution'.

Ramon Romero, Food Standards Agency 'Update on the FSA Campylobacter Programme including results of the retail survey and the ongoing Campylobacter Abattoir Campaign'.

Sam Kirk, SVA Ltd 'Campylobacter—A retail perspective'.

Sealed Air and other SOFHT Members will be exhibiting products for Campylobacter management and control including hygiene and packaging solutions.

Fees: Member of SOFHT £145 +VAT, Non member* £195 + VAT

SOFHT Student £35 + VAT

To reserve your place you can book online at www.sofht.co.uk or complete this order form and

Post: The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire, B78 2BD

Fax: 01827 875 800, Email: admin@sofht.co.uk or **Phone:** 01827 872 500

* Non Members should consider joining the Society. Join today and enjoy reduced price registration at this event. A range of categories of membership are available and many additional benefits; please contact the Society's office for more details.



PROGRAMME

09:30 – 10.00 Registration

10:00 – 10:15 Welcome

10:15 – 11:00
Janet Corry, University of Bristol

11:00 – 11:15
MORNING BREAK

11:15 - 12:00
Jeremy Hall, Bernard Matthews Foods plc

12:00 – 12.45
Karen Middleton-Gell, Sealed Air

12:45 – 13:30
LUNCH

13.30 – 14.15
Ramon Romero, Food Standards Agency

14.15 – 15.00
Sam Kirk, SVA Ltd

15.00 – 15.30
Q&A Session and Close

In
collaboration
with

Sealed Air
Food Care

