

# 5<sup>th</sup> International Cold Chain Management Workshop 2013

University Bonn, Regina-Pacis-Weg 3, 53113 Bonn

## Monday, 10<sup>th</sup> of June

**08:30 Registration and Coffee**

**09:30 Welcome and Introduction**

*PD Dr. Judith Kreyenschmidt, University Bonn, GER*

**Optimisation of temperature monitoring in food supply chains (1)**

*Chairman: Dr. P. Rönnow, VITSAB Int. AB, SE*

**09:45 Cold chain evaluation and management using FRISBEE project prediction tools**

*Petros Taoukis, National Technical University Athens, GR*

**10:05 Near real time monitoring of cold chains in the demanding Australian environment**

*Don Richardson, Ceebron Pty Limited, AUS*

**10:25 Verdict ChainView offers transparency in the Supply Chain**

*Michèl Kockelkoren, Verdict Systems BV, NL*

**10:45 Discussion**

**10:55 Coffee Break**

**Cold chain management in different countries**

*Chairman: PD Dr. J. Kreyenschmidt, University Bonn, GER*

**11:15 Aspects of cold chain in Mexican carriers of meat products**

*Ema Maldonado-Simán, Universidad Autónoma Chapingo, MEX*

**11:35 The Current Status and Development of China's Agricultural Products' Cold-chain Logistics**

*Wie Wang, University Chengdu, CHN*

**11:55 Cold Chain Management in international food chains**

*Christian Helms, Cool Chain Group Holding AG, GER*

**12:15 Discussion**

**12:25 Lunch**

## Monday, 10<sup>th</sup> of June

**Shelf life optimisation**

*Chairman: Prof. Dr. P. Taoukis, National Technical University Athens, GR*

**13:30 Assessment of different packaging strategies on the quality and shelf life of poultry meat**

*Ulrike Herbert, University Bonn, GER*

**13:50 PredOxyPack® : How to predict the impact of the cold chain conditions on the oxygen barrier properties of packaging**

*An Vermeulen, Ghent University, BE*

**14:10 Improvement of food quality and safety by intrinsic antimicrobial food contact surfaces**

*Carina Braun, University Bonn, GER*

**14:30 Discussion**

**14:40 Coffee Break**

**Consumer's handling of perishable products**

*Chairman: Prof. Dr. R. Stamminger, University Bonn, GER*

**15:00 Cool storage and handling practices of deli meats by Dutch elderly consumers**

*Elissavet Gkogka, Wageningen University, NL*

**15:20 Consumer Behaviour Regarding the Storage of Perishable Food**

*Elizabeth B. Goldsmith, Florida State University, US*

**15:40 Wine cooling appliances: What is so special to treat wine more careful as food?**

*Romy Bloch, Liebherr Hausgeräte GmbH, GER*

**16:00 Discussion**

**16:10 Break**

**16:30-18:00 Workshops (parallel)**

**Predictive Microbiology for Food Safety**

*Dr. V.P. Juneja, USDA-Agricultural Research Service, US*

**Energy-efficient refrigeration**

*Dipl.-Ing. Friedrich Arnold, Bosch Siemens Hausgeräte GmbH, GER*

**19:00 Social Program and Dinner**

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## Optimisation of temperature monitoring in food supply chains (2)

*Chairman: Prof. Dr. D. Haarer, University Bayreuth, GER*

### 09:00 Needs and applications of data loggers for the cold chain

*Cyril Winkler, Elpro-Buchs AG, CH*

### 09:20 Assessment of TTI application to support cold chain management

*Sonja Rossaint, University Bonn, GER*

### 09:40 Application and validation of a TTI based cold chain management system on shelf life monitoring of frozen seafood

*Marianna Giannoglou, National Technical University Athens, GR*

### 10:00 Discussion

### 10:15 Coffee Break

## Shelf life modelling and risk assessment

*Chairman: Dr. V.P. Juneja, USDA-Agricultural Research Service, US*

### 10:30 A community resource for integrated predictive microbial modelling (PMM-Lab)

*Matthias Filter, Federal Institute of Risk Assessment, GER*

### 10:50 Predictive models to support manufacturers of processed meat in their compliance with EU regulation 2073/2005

*An Vermeulen, Ghent University, BE*

### 11:10 Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain

*Tina Beck Hansen, Technical University Denmark, DK*

### 11:30 Discussion

### 11:40 Lunch

Tuesday, 11<sup>th</sup> of June

## Parallel

### Innovative methods for monitoring shelf life, food quality and safety

*Chairman: Prof. Dr. A. Schieber, University Bonn, GER*

### 12:40 Developing a quality index scheme for chilled Japanese flying squid (*Todarodes pacificus*)

*Mai Thi Tuyet Nga, Nha Trang University, VN*

### 13:00 LAMP for food: Novel detection technology for pathogens in the food chain

*Panagiotis Karanis, Medical School, University Cologne, GER*

### 13:20 Evaluation of volatile compounds as quality indicators in chilled beef maronesa breed by SPME-GC-MS analysis

*Cristina Saraiva, University of Trás-os-Montes e Alto Douro, POR*

### 13:40 Discussion

### 13:50 Coffee Break

## Food waste and resource management

*Chairman: Prof. Dr. P. Kaul, HBRS University of Applied Sciences, GER*

### 14:05 Appliance Testing for Energy Label Evaluation – Experience with testing cooling appliances from the ATLETE project and the continuation in ATLETE II

*Rainer Stamminger, University Bonn, GER*

### 14:25 How to reduce energy consumption of built-in refrigerators?

*Jasmin Geppert, University Bonn, GER*

### 14:45 Active Packaging Concepts – Are they able to Reduce Food Waste?

*Kajetan Müller, Fraunhofer IVV, GER*

### 15:05 Discussion

### 15:15 Closing

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### Parallel

#### **The Intelligent Container (1) – technical & economical challenges**

*Chairman: Dr. Reiner Jedermann, University Bremen, GER*

#### **12:25 The Intelligent Container – An estimation of benefits and costs**

*Marius Veigt, BIBA, University Bremen, GER*

#### **12:40 Quality traceability from production to retail shelf**

*Patrick Dittmer, BIBA, University Bremen, GER*

#### **12:55 Controlling the cold chain using trailer telematics and interconnected refrigeration unit**

*Nils Schulte, Cargobull Telematics GmbH, GER*

#### **13:10 Wireless Freight Supervision using Open Standards**

*Markus Becker, Comnets, University Bremen, GER*

#### **13:25 Optimisation of cold chain management in meat supply chains**

*Miriam Mack, University Bonn, GER*

#### **13:40 Discussion**

#### **13:50 Coffee Break**

#### **The Intelligent Container (2) – benefits in food transportation**

*Chairman: Prof. Dr. W. Lang, University Bremen, GER*

#### **14:05 Effect of storage climate on green-life duration of bananas**

*Ulrike Praeger, Leibniz Institute for Agricultural Engineering, GER*

#### **14:15 Supervision of transport and ripening of bananas by the Intelligent Container**

*Reiner Jedermann, IMSAS, University Bremen, GER*

#### **14:30 Empirical airflow pattern determination of refrigerated banana containers using thermal flow sensors**

*Chanaka Lloyd, IMSAS, University Bremen, GER*

#### **14:45 Ethylene Measurement for Fruit Logistic Processes in a Range of 400 ppbv and below**

*Steffen Janssen, IMSAS, University Bremen, GER*

#### **15:00 Discussion**

#### **15:15 Closing**

## Overview

### Monday 10<sup>th</sup> of June

#### **Optimisation of temperature monitoring in food supply chains (1)**

*09:45 – 10:55 Festsaal*

#### **Cold chain management in different countries**

*11:15 – 12:25 Festsaal*

#### **Shelf life optimisation**

*13:30 – 14:40 Festsaal*

#### **Consumer's handling of perishable products**

*15:00 – 16:10 Festsaal*

#### **Workshops (parallel)**

*16:30 – 18:00* Predictive Microbiology for Food Safety  
Energy-efficient refrigeration

#### *Social Program and Dinner*

#### **LVR-Landesmuseum Bonn**

Colmantstraße 14-16, 53115 Bonn

### Tuesday 11<sup>th</sup> of June

#### **Optimisation of temperature monitoring in food supply chains (2)**

*09:00 – 10:15 Festsaal*

#### **Shelf life modelling and risk assessment**

*10:30 – 11:40 Festsaal*

#### *Parallel Sessions*

#### **Innovative methods for monitoring shelf life, food quality and safety**

*12:40 – 13:50 Festsaal*

#### **The Intelligent Container (1) – technical & economical challenges**

*12:25 – 13:50 to be announced*

#### **Food waste and resource management**

*14:05 – 15:15 Festsaal*

#### **The Intelligent Container (2) – benefits in food transportation**

*14:05 – 15:15 to be announced*

#### **Closing**

#### **Contact**

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