



### Wednesday, 29<sup>th</sup> March

<b>9.30 – 10.00*</b>		Registration
<b>10.00 – 10.10</b>	Mihai Andronie	Opening conference
<b>10.10 – 10.15</b>	Madalina Belous	Welcome and housekeeping issues
<b>10.15 – 10.30</b>	Bojan Blagojevic	RIBMINS update
Moderator: Lis Alban		
<b>10.30 – 11.15</b>	<b>Keynote lecture –</b> Bert Urlings	Contemporary Meat Safety Standards and the role of meat inspection
<b>11.15 – 11.45</b>	<i>Break (coffee and poster<sup>#</sup> viewing for live participants)</i>	
Moderator: Simone Belluco		
<b>11.45 – 12.45</b>	<b>WG1 session: Scope and targets of meat safety assurance</b>	WG1 update
	Silvia Bonardi	Management of Shiga toxin-producing <i>Escherichia coli</i> (STEC) in cattle in the European Union
	Lis Alban	Development of best practice models for monitoring and control of residues of antimicrobial origin in pigs delivered to an abattoir
<b>12.45 – 13.45</b>	<i>Lunch break</i>	
Moderator: Dragan Antic		
<b>13.45 – 14.30</b>	<b>Keynote lecture –</b> Mick Bosilevac	Post Abattoir Risk Based Meat Safety Assurance
Moderator: Diana Meemken		
<b>14.30 – 15.30</b>	<b>WG2 session: Farm level controls and risk categorisation of farms</b>	WG2 update
	Susann Langforth	Status Quo and Improvements of Food Chain Information for Broilers, Pigs, and Bovines in Europe: Results from an Online Survey
	Ting-Ting Li	Harmonised Epidemiological Indicators: How Is the Current Situation of Implementation for Pigs, Broilers, and Bovines in Europe?
<b>15.30 – 16.00</b>	<i>Break (coffee and poster<sup>#</sup> viewing for live participants)</i>	
Moderator: Dragan Antic		
<b>16.00 – 17.00</b>	<b>WG3 session: Abattoir level controls and risk categorisation of abattoirs</b>	WG3 update
	Morgane Salines	Risk categorisation of abattoirs in Europe: current situation
	Niko Dadios	Multi-criteria risk categorisation of abattoirs with a focus on the food safety management system
	Janne Holthe	Bacterial dynamics and risk categorisation of two broiler abattoirs in Norway



**Thursday, 30<sup>th</sup> March**

Moderator: Ole Alvseike

**10.00 – 11.00**      **WG4 session: Impact of changes and alternatives to traditional meat inspection**

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|--------------------|---|
|                    | WG4 update  |
| Arja Helena Kautto | Remote meat inspection with digital devices in small-scale slaughter and game handling in Sweden as part of future sustainable meat safety assurance system |
| Marianne Sandberg  | Applications of Computer Vision Systems for meat safety assurance in abattoirs: A systematic review   |
| Alex Mason         | The Meat Factory Cell: Progress toward AI-driven robotic processing of entire pig carcasses   |

**11.00 – 11.30**      *Break (coffee and poster<sup>#</sup> viewing for live participants)*

Moderator: Claudia Guldemann

**11.30 – 12.30**      **WG5 session: Meat safety assurance system training, communication and monitoring**

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|                         | WG5 update  |
| Eduarda Gomes           | Official Veterinarians in Europe – demographics and training needs and opportunities in the times of change             |
| Neves                   |   |
| Maurizio Ferri (online) | Risk based meat safety assurance system – An introduction to key concepts for future training of official veterinarians |

Moderator: Bojan Blagojevic

**12.30 – 13.15**      **Keynote lecture –**      Modern meat safety control systems: From research to practice  
Katharina Stärk

**13.15 – 13.30**      Closing conference

**13.30 - 14.30**      *Lunch break*

**14.30 – 16.00**      **MC meeting (restricted to MC members and other invited delegates)**

\*all times are local (CET+1)

<sup>#</sup>for online participants posters will be posted on RIBMINS webpage