PROSAFEBEEF EVENT

TEAGASC FOOD RESEARCH CENTRE, ASHTOWN,

DUBLIN

FEBRUARY 7TH to 9TH 2012

POSTER PRESENTATIONS

No 1

Three-dimensional visualization of on-hair *E. coli* O157:H7-immobilizing effect of Shellac solutions using scanning electron microscopy

Antic, D., Blagojevic, B.

No 2

Distribution of *C. jejuni* and *C. coli* genotypes in Polish bovine hides, carcasses and meat available in retail.

Denis E.[1], Lynch O.[2], Wieczorek K.[1], Osek J.[1]

No 3

Prevalence and antimicrobial resistance of *Listeria monocytogenes* isolated from cattle slaughtered in Poland

Kinga Wieczorek, Katarzyna Dmowska, Jacek Osek

No 4

PFGE genotyping of *Listeria monocytogenes* strains isolated from beef in Poland

Katarzyna Dmowska[1], Orla Lynch[2], Kinga Wieczorek[1], Jacek Osek[1]

No 5

Antimicrobial resistance of *Campylobacter* isolated from slaughtered cattle and beef meat in Poland

Kinga Wieczorek, Edyta Denis, Jacek Osek

No 6

Monitoring the succession of the microbiota during storage of beef fillets under different temperature conditions

Agapi I. Doulgeraki and George – John E. Nychas

No 7

European consumers' acceptance of beef safety-improving interventions during primary production, slaughtering, processing and packaging

Van Wezemael, L., Verbeke, W., Kügler, J.O., Scholderer, J. and Ueland, Ø.

No 8

Sensorial and instrumental assessment of beef tenderness: the role of cooking methods

Van Wezemael, L., Verbeke, W., Ueland, Ø., Lescouhier, S. and De Smet, S.

No 9

A two-year study on the incidence and transmission of *Campylobacter* spp. and *Listeria monocytogenes* in the Irish beef chain.

Orla Anne Lynch., Bimal Kumar Khen, David McDowell, Geraldine Duffy

No 10

Meat industry bacteria affect biofilm structure and effects of disinfectants on biofilms of *Listeria monocytogenes* and *Escherichia coli*

Heir E., Habimana O., Henriksen I., Møretrø T. and Langsrud S.

No 11

Best practice for the detection of foreign bodies and unwanted carcass components in meat

Lars Bager Christensen, Helle Daugaard Larsen, and Niels T. Madsen

No 12

Incidence and survival of non-verocytotoxigenic *Escherichia coli* (VTEC) in soil

Bolton, D.J.[1], Monaghan, A. [1], Byrne, B. [1], Fanning, S. [2], Sweeney, T. [2] and McDowell, D. A. [3]

No 13

The use of chlorophyll based markers incorporated into dietary pellets to improve detection of faecal contamination of chicken (*Gallus Gallus domesticus*) carcasses

Michael RF Lee, Dave Leemans, Hannah Fleming and Vince Theobald

No 14

Possible contribution of strains of *Carnobacterium maltaromaticum* to beef spoilage

Casaburi Annalisa, Nasi Antonella, Ferrocino Ilario, Di Monaco Rossella, Mauriello Gianluigi, Villani Francesco and Ercolini Danilo

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Species diversity and microbial metabolites in beef as evaluated by pyrosequencing, PCR-DGGE, SPME-GC/MS and ^{1}HNMR

Ercolini Danilo, Ferrocino Ilario, Nasi Antonella, Ndagijimana Maurice, Vernocchi Pamela, La Storia Antonietta, Laghi Luca, Mauriello Gianluigi, Guerzoni M. Elisabetta, Villani Francesco

No 16

Microbial metabolites detected in the headspace of beef stored in air and vacuum pack

A. Nasi, A. La Storia, S. Spagna Musso, F. Villani, G. Mauriello and D. Ercolini

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A Quantitative Risk Assessment Model for E. coli O157 in the Irish Beef Slaughter Chain

Conor Shanahan[1]*, Geraldine Duffy[2], Francis Butler[1]

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Analysis of antimicrobial plastic films for meat packaging by atomic force microscopy

La Storia Antonietta, Mauriello Gianluigi, Villani Francesco and Ercolini Danilo

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The response of verocytotoxigenic *E. coli* to stresses encountered in the beef production chain

Burgess C.M., Parker C.T., Huynh S., Khen, B., Duffy, G

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Effect of acetic acid and lactic acid on cocktails of non-0157 VTEC isolates in broth model

Bimal Kumar Khen, Ó.A Lynch, D.A McDowell, Duffy, G

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Stability during cooking of a range of antiparasitic veterinary drug residues in beef

K.M. Cooper, M. Whelan, M. Danaher and D.G. Kennedy

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Casualty cattle - a source of elevated anthelmintic drug residues in meat

K.M. Cooper[1], M. Whyte[2], M. Danaher[3] and D.G. Kennedy[2]

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Anthelmintic residues in beef – a problem or not?

K.M. Cooper, D.G. Kennedy, M. Whelan, G. Trigueros, A. Cannavan and M. Danaher

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Dietary lipids affect fatty acid profiles and biogenesis in muscle tissue of German Holstein bulls

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National Food Residue Database

J. Rae and M. Danaher

Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland

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Kyriaki G. Zinoviadou, Costas G. Biliaderis, Konstantinos P. Koutsoumanis

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Kostas Koutsoumanis

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Agapi I. Doulgeraki and George – John E. Nychas

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Transfer of *Salmonella enterica* Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets.

E. Gkana, A. Grounta, N. G. Chorianopoulos, A. Stamatiou, K. P. Koutsoumanis and G.-J. E. Nychas

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E. Gkana, E.Z. Panagou, and G.–J.E. Nychas

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E. Gkana, E.Z. Panagou, and G.–J.E. Nychas

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M. Kostaki, E. Giaouris, N.G. Chorianopoulos, E.Z. Panagou and G.-J.E. Nychas

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V.A. Blana, C. Drakoti, E.Z. Panagou and G.-J.E. Nychas

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K.M. Murphy, M.N. O'Grady and J.P. Kerry

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A Quantitative Risk Assessment Model for Listeria Monocytogenes in the Irish Beef Slaughter Chain

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Bringing European consumers back to red meat: most promising manufacturing characteristics, claimed benefits and information sources

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Effects of marination on the formation of heterocyclic aromatic amines in grilled beef steak's

Ryszard Kowalski, Agnieszka Perek, Agnieszka Waśkiewicz*, Institute of Meat Technology, Poznań University of Life Science, *Chair of Chemistry, Poznań University of Life Science, Wojska Polskiego 31, 60-624 Poznań, Poland

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Meat from steers has superior quality compared with bulls

Rune Rødbotten1, Jan Berg2, Kjell Ivar Hildrum1, Jens Petter Wold1

1Nofima AS, Ås, Norway, 2Norwegian University of Life Sciences, Ås, Norway

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Muscle profiling and added value – The Norwegian ProSafeBeef network for SMEs

Bjørg Narum[1], Rune Rødbotten[1], Tom Chr Johannessen[1], Vigleik Haugen[2], Torkel Randem[2] and Kjell Ivar Hildrum[1]

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[2] Animalia Meat and Poultry Research Centre, P.O. Box 396 - Økern, 0513 Oslo, Norway

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Raman spectroscopy for fat composition measurements

Nils Kristian Afseth[a], Bjørg Narum[a], Dirk Dannenberger[b], Aidan Moloney[c], and Karin Nuernberg[b]