



- **10th NATIONAL CONGRESS OF FOOD SCIENCE AND TECHNOLOGY**
Colombian Association of Food Science and Technology (ACTA)
- **XVI LATIN AMERICAN SEMINAR OF FOOD SCIENCE AND TECHNOLOGY**
Latin American and Caribbean Association of Food Science and Technology (ALACCTA)
- **2nd LATIN AMERICAN SYMPOSIUM ON FOOD SAFETY**
International Association for Food Protection (IAFP)



Hour	Monday, September 20 / 2010
8:30 am to 5:30 p.m.	Pre-congress short courses
Hour	Tuesday, September 21 / 2010
8:30 am to 2:00 p.m.	Pre-congress short courses
3 to 5:00 p.m.	Registration
5 to 5:30 p.m.	Opening Session America's contributions to Universal cooking Lácides Moreno
6 to 8 p.m.	Celebration of ACTA's 35 anniversary Awards and recognitions



www.acta.org.co - Email acta@acta.org.co - Bogotá D.C., Colombia

Hour	Wednesday, September 22, 2010		
7 to 8:30 a.m.	Registration		
	Plenary Session 1: Food Science, Technology and Safety for Latin America Development		
8:30 to 9 a.m.	IUFoST Presenter		
9 to 9:30 a.m.	IFT Presenter, Marcos X. Sánchez-Plata, IICA/IFT		
9:30 to 10 a.m.	IAFP Presenter - Lee-Ann Jaykus, IAFP President		
10 to 10:30 a.m.	COFFE		
10:30 to 11 a.m.	ALACCTA Presenter - Glauca Pastore, Unicamp, Brazil		
11 to 11:30 a.m.	Food innovation and its impact on farming and rural life. IICA / ACTA Presenter. Hernando Riveros, IICA		
11:30 to 12:30 p.m.	Poster Session 1 Expo		
12:30 to 2:00	Lunch break		
	Parallel Session 1: Technology and Innovation in the Food industry	Parallel Session 2: Recent Advances in Sensory Evaluation	Parallel Session 3: Quality in Food Safety Testing Laboratory
2 to 2:45 p.m.	No conventional technologies application trends. Gustavo Barbosa-Cánovas. Washington State University- USA	Food flavors and consumption trends. Carol Karahadian. IUFoST presenter.	Good Laboratory Practices: Basic guidelines and technical requirements. Luz Myriam Moncada, ACLAB, Colombia
2:45 to 3:30 p.m.	Food innovation and well-being.	Measurement of Emotion and Neophobia in Foods. Marianne Gillette, president IFT.	Laboratory Accreditation. Maria Teresa Destro, USP, Brazil
3:30 to 4 p.m.	COFFE	COFFE	COFFE
4 to 4:45 p.m.	Innovation in food contact materials. Gisela Kopper, FDA Latin America Office, Costa Rica/ ALACCTA	The power of emotions on food perceptions. Patricia Arnostti, Director, Sensory and consumer science LA, Symryse	Experiences in validation in the accreditation Process of the microbiology laboratory of the Technological Laboratory of Uruguay. Ana María Maquieira, LATU, Uruguay
4:45 to 5:30 p.m.	Innovative technologies for fruit juice processing. Olga Padilla -Zakour. Cornell University-USA	Panel: Sensory evaluation advances in Latin America.	Panel: Industry experiences implementing GLP/ISO 17025. Three panelists TBD
6 to 8 p.m.	Alumni networking events		
	Receptions		

Hour	Thursday, September 23, 2010		
7 to 8 a.m.	Breakfast Meetings/Product Launches		
	Parallel Session 4: Industrial overview on development and application of food ingredients and additives	Parallel Session 5: Social Responsibility in the Latin American Food Industry	Parallel Session 6 – Regulatory Issues
8:00 to 8:45 a.m.	Functional Ingredients: From Concept to Consumer. Camilo Rozo, PhD. ACTA Vicepresident	Food production in the future: The responsibility challenge. Jaime Amaya. UNICAMP	FDA Regional Office for Latin America and Caribbean- Objectives and Activities. Paul Seligman, Director FDA.
8:45 to 9:30 a.m.	The science behind the development of bioactive compounds.	Life Cycle Analysis. Adriana Wolff. AWOLFF Strategick Packaging	Trends and advances in food safety regulations worldwide. Emilio Esteban, USDA
9:30 to 10:15 a.m.	Functional foods for well-being. DSM -Philip Rijken	Corporate Responsibility. Fernando Barrero. Visión Consultoría.	Food contact materials regulations. Alejandro Ariosti, Argentina
10:15 to 10:45	COFFE	COFFE	COFFE
10:45 to 11:30 a.m.	Natural antimicrobial ingredients. Michael Stiles, PhD. Griffith Laboratories	Panel: Social accountability in Latin America food industry	Third party certification of food safety systems. Frank Yiannas, Walmart, USA
11:30 to 12:15 a.m.	Symbiotics for a plenty life. Marcelo Pedras. DANISCO		Chilean Food Safety Agency (ACHIPIA) structure and programs.
12:15 to 1 p.m.	Poster Session 1		
	Expo		
1 to 2:30 p.m.	Lunch break		
	Parallel Session 7: Knowledge of the consumer and food products development	Parallel session 8: ILSI Symposium on Infant Foods	Parallel session 9 – Tools for Control of Pathogenic Microorganisms
2:30 to 3:00 p.m.	Food consumption trends at the US. IFT Presenter	Global Regulatory Environment for Infant Foods. Antonio Mantoan.	Cleaning and sanitizing programs for controlling pathogens. Katherine Swanson, ECOLAB, USA.
3:00 to 3:30 p.m.	Food consumption trends at the EU. IUFoST Presenter	Challenges and Opportunities in Developing of Infant Foods.	Environmental monitoring of food pathogens. Paul Hall, USA
3:30 to 4:00 p.m.	Food consumption trends at Latin America. José Miguel Aguilera, Chile	Ethics in Advertising of Infant Foods	Ecology and control of <i>Salmonella</i> and <i>Campylobacter</i> in poultry production and processing. Stan Bailey, Biomerieux, USA
4 to 4:30 p.m.	COFFE	COFFE	COFFE
4:30 to 5:00 p.m.	Product development based on consumer science.	Panel: Development and Regulation of Infant Foods in Latin America	Control of <i>Listeria Monocytogenes</i> in RTE foods. Randy Huffman, Maple Leaf Foods, Canada
5:00 to 5:30 p.m.	Product development with consumer science: Industrial case. Rafael Posada-QUALA. Colombia.		Control of viruses in foods. Lee-Ann Jaykus, IAFP
6:30 to 9 p.m.	Colombian Night		



Hour	Friday, September 24, 2010
7 to 8:30 a.m.	Breakfast Meetings/Product Launches
8:30 to 9 a.m.	Installation, 2nd Latin American Symposium on Food Safety IAFP
	PLENARY SESSION 2:Public and Private Answers to Food Safety Challenges in Latin America
9 to 9:45 a.m.	FAO Initiatives for Strengthening Food Safety in Latin America. Maya Piñeiro, FAO Regional Office for Latin America
9:45 to 10:30	Modernization of Food Safety Control Systems for International Trade. Jaime Flores, IICA
10:30 to 11 a.m.	COFFE
11 to 11:45 a.m.	Strengthening Epidemiological Surveillance of Foodborne Diseases in LA. Enrique Perez, PAHO
11:45 to 12:30 m	Food Safety Management Strategy, Industria de Alimentos Zenú,Colombia. María Lucía González, National Quality Director.
12:30 to 1 p.m.	Poster Session 1 Expo
1 to 2:30 p.m.	Lunch break
	PLENARY SESSION 3 – Hot Topics on Food Safety
2:30 to 3:15 p.m.	The general framework for risk management of food safety issues. Bernardette Franco, USP, Brazil/ ICMSF International
3:15 to 4 p.m.	The effect of climate change on microbial ecology and food safety. Lee-Ann Jaykus, IAFP President
4 to 4:30 p.m	COFFE
4:30 to 5:15 p.m.	Emerging chemical hazards in foods. Dominique Parent-Massin, France
5:15 to 6 p.m.	Food Safety Culture. Frank Yiannas, Walmart, USA
6 to 6:30 p.m.	Closing Ceremony
6:30 to 8 p.m.	Alumni networking events
	Receptions