



PAUL A. HALL, Ph.D.

TOPIC OF DISCUSSION

Risk and Crisis Management, Food Recall Procedures, Case Studies of Recent Food Recalls in North America

SPEAKER

Dr. Paul A. Hall is the President and Chief Operating Officer for AIV Microbiology and Food Safety Consultants, LLC, a company dedicated to providing an array of food safety solutions for the global food and beverage industry. Dr. Hall is also on the Board of Directors of Purfresh, Inc., the leading provider of sustainable clean technology solutions for food and water including advanced ozone-based applications for cold storage and disinfection.

During his professional career, Dr. Hall has held a number of positions in the food industry, including Vice President of Global Food Safety for ConAgra Foods, and the position of Vice President of Global Business Development for Matrix MicroScience, Inc., a leading technology company that focuses on the concentration, capture, and detection of food borne pathogens and spoilage organisms. He has lectured extensively around the world on microbiological food safety, HACCP, rapid testing and detection methods, and microbiological risk management. Dr. Hall was the recipient of IAFP's prestigious 2006 Harold Barnum Industry Award for excellence in leadership and contributions to the area of microbiological food safety for the industry and in 2007 he was inducted as a Fellow of IAFP.



THE VENUE

The principal venue for the Workshop is the brand-new state-of-the-art Conferencing INSPIRE HALL Facility at the Hotel Le Meridien, New Delhi, India (web-site at <http://www.lemeridien.com>). Le Meridien New Delhi is conveniently located in the centre of the city, within a two-kilometer radius of major central government offices, Parliament House, the Presidential Palace, Rashtrapati Bhawan and the bustling commercial and shopping district of Connaught Place. The hotel offers excellent leisure facilities, high standards of comfort and excellent restaurants.





HARSHAVARDHAN THIPPAREDDI, Ph.D.

TOPIC OF DISCUSSION

Development and Implementation of Food Safety Management Systems such as HACCP, Sanitation, Good Manufacturing Practices, and ISO 22,000

SPEAKER

Dr. Thippareddi is an Associate Professor of Food Science and an Extension Food Safety, Specialist in the Department of Food Science and Technology at the University of Nebraska, Lincoln. In this role, he assists food processors on food safety and microbial shelf life issues in Nebraska and throughout the U.S. He has served as a scientific advisor for North American Meat Processors Association (NAMP), an association of small meat and poultry processors in the U.S. and Canada.

His research focus is on development and implementation of food safety management systems such as HACCP, sanitation, good manufacturing practices, ISO 22,000 and food safety extension activities. He provides outreach programs on control of *L. monocytogenes* and consults regularly with the U.S. meat and poultry industry on several microbial food safety and shelf life issues. He has been awarded the "Harry L. Rudnick Award" by North American Meat Processors Association (NAMP) for his service to the meat and poultry industry.



SHANE WARD, Ph.D.

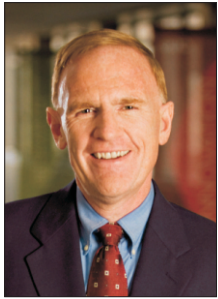
TOPIC OF DISCUSSION

A review of the Σ Chain project, and the Impact of Food-Kilometres on Food Chain Sustainability and Contamination Susceptibility

SPEAKER

Dr Shane Ward is a professor of Biosystems Engineering at the National University of Ireland, Dublin (also known as University College Dublin, UCD), Ireland's largest university. He is also Head of the UCD's School of Agriculture, Food Science and Veterinary Medicine (AFSVM). He has extensive experience of research and innovation in the agri-food domain, including the sustainable utilisation of natural resources. He has led several major research projects on food chain traceability, including research on energy inputs to agri-food production systems. He co-ordinated the European Commission funded Framework Programme 6 project Σ Chain, which is developing a Stakeholders' Guide on the protection of feed and food chains from contamination by dangerous agents and substances. He has in excess of 200 peer-reviewed papers, and has built up a major research team within UCD's Biosystems Engineering discipline.





GORDON SMITH, Ph.D.

SPEAKER

Dr. Gordon Smith is the Vice President of Research, Quality and Innovation for ConAgra Foods headquartered in Omaha, Nebraska. ConAgra is a leading provider of frozen meals, can goods, dairy products, kosher meats and shelf stable convenience foods across a wide range of consumer brands including Healthy Choice, Banquet, Chef Boyardee, Reddi Whip, Egg Beaters, Hunt's, Orville Redenbacher and Slim Jim. As President of Research, Quality and Innovation, Dr. Smith is responsible for the Strategic Technology Group which focuses on identifying and developing platform technologies supporting ConAgra growth strategy and providing scientific leadership across the business.

TOPIC OF DISCUSSION

Overview of Food Industries in North America, Trends in Novel Food Products and Emerging and Hot topics in Food Science Area such as Nanotechnology Applications.



RICHARD GOODMAN, Ph.D.

SPEAKER

Dr. Goodman is a Research Professor of the Department of Food Science and Technology, in the Food Allergy Research and Resource Program at the University of Nebraska Lincoln. He worked as a Research Scientist in pulmonary immunology, studying T-cell activation by dendritic cells and the role of T-cells in fibrosis, defense against microbes and rejection of transplanted organs at the University of Michigan. He was the Allergy Program Manager for the safety assessment of genetically modified (GM) crops at Monsanto Company from 1997-2004. He currently directs the Allergen Online database program at UNL. His laboratory performs research to identify allergenic proteins and evaluate the relative allergenicity of GM crops and processed food fractions and on methods of improvements for the safety assessment of GM crops. He is a consultant for various biotech companies. He has been involved in training scientists in India, Egypt and Kenya in methods for evaluating GM crop safety. He participated in the Codex Task Force Working group that developed the 2003 guidelines and is a senior author of a number of peer reviewed articles on the overall process of the GM allergenicity assessment.

TOPIC OF DISCUSSION

What Food Industries Need to be Aware of ? Food Allergens and Processing of Genetically Modified Crops



WASTING FOOD IS A CRIME AGAINST GOD AND MAN



ROBERT G. HIBBERT

TOPIC OF DISCUSSION

Food
Regulatory
Issues, Safety,
Packaging and
New
Ingredients.

SPEAKER

Mr. Hibbert's works for K&L Gates in Washington DC. His practice focuses upon federal regulation of the food and agricultural industries, with emphasis upon USDA. Areas of particular concern include food safety, food security, animal health, biotechnology, labeling, advertising, and new product development. Mr. Hibbert regularly authors articles on a wide range of USDA and FDA regulatory issues, including food safety, packaging, new ingredients, and product recalls.

Prior to joining K&L Gates, Mr. Hibbert was a partner with a leading Washington, D.C. law firm. He formerly served as a senior attorney with the U.S. Department of Agriculture, and subsequently directed the USDA's standards and labeling staff, formulating policy in areas including food safety, product standards and nutrition labeling. He also held the position of Vice President and General Counsel with the American Meat Institute.



ALAGUSUNDARAM, Ph.D.,

TOPIC OF DISCUSSION

Can India be the
Food Factory for
the World?
Current Trends
and Future
Prospects

SPEAKER

Dr. K. Alagusundaram is the Director of Indian Institute of Crop Processing Technology, Thanjavur. He has been a leading researcher and educator in the fields of food and process engineering. His areas of expertise include: identifying appropriate technologies for bulk storage and controlled atmosphere storage of cereal grains and oil seeds, application of modified atmosphere packaging technologies to extend shelf life of fruits and vegetables, application of novel and energy efficient techniques for food processing and value addition of agricultural and horticultural produce.

He has long years of international work and educational experiences in the areas of Post Harvest Technology and food process engineering both in developed and developing nations. The Indian Council of Agricultural Research conferred upon him the position of National Fellow, a career award, for his outstanding contributions to research in food and process engineering.

For Further Information Contact

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