



## Training School

Modelling the effects of low pH and other stresses on food-borne micro-organisms to improve food and drink quality

**June 28 – 30, 2023**

### Training School Program

Date	Session	Lecture Title	Lecturer	Affiliation
28 June	09:00-9:15	Welcome by the hosts	Charalampos Proestos Vasilis Valdramidis	National and Kapodistrian University of Athens (Athens, Greece)
	09:15-10:30	Impact of pH on behavior of foodborne bacteria	Agapi Doulgeraki	Institute of Technology of Agricultural Products, Hellenic Agricultural Organisation-DIMITRA (Athens, Greece)
	10:30-11:00	Break		
	11:00-12:30	EFSA Scientific opinion on date marking and impact on low pH foods	Sara Bover-Cid	Institute of Agrifood Research and Technology (Barcelona, Spain)
	12:30-14:00	Break and tour in the premises		
	14:00-16:30	Hands-on activity on date marking identification	Sara Bover-Cid Vasilis Valdramidis Agapi Doulgeraki Alberto Garre Pérez	Institute of Agrifood Research and Technology - National and Kapodistrian University of Athens - Universidad Politécnica de Cartagena
29 June	09:15-10:30	Biokinetic models with Lux-reporters at low pH environments for food industry applications	Nick Johnson	Nestlé R&D (Konolfingen, Switzerland)
	10:30-11:00	Break		
	11:00-12:30	Impact of pH on spore-formers and modelling approaches	Louis Corollel	Université de Bretagne Occidentale (Quimper, France)
	13:00-14:00	Break		
	14:00-16:30	Hands-on modelling activities with software tools	Louis Corollel Vasilis Valdramidis	Université de Bretagne Occidentale (Quimper, France) - National and Kapodistrian University of Athens (Athens, Greece)
30 June	09:15-10:30	Kinetic modelling at dynamic conditions: the case of low pH products	Alberto Garre Pérez	Universidad Politécnica de Cartagena (Cartagena, Spain)
	10:30-11:00	Break		
	11:00-12:30	Hands-on on biokinetic modelling software applications	Alberto Garre Pérez	Universidad Politécnica de Cartagena (Cartagena, Spain)
	13:00-14:00	Break		
	14:00-16:30	Work with your own data	All trainers	-

### Practical information

The Training School will take place at the Department of Chemistry, Laboratory of Food Chemistry in collaboration with the Laboratory of Environmental Chemistry, at the [University campus](#), Zografou, 157 71 Athens, Greece. Participants will need to **bring their own laptops** as some (freeware) software will be used for the hands-on activities. For further information, please do not hesitate to contact: [valdram@uoa.gr](mailto:valdram@uoa.gr)