



**Conference in the framework of the
French Presidency of the European Union Council**

**TRADITIONAL FOODSTUFFS
"Food in Europe: Diversity and Safety"**



Thursday 23 and Friday 24 October 2008

**Centre de conférences internationales of the Ministry of Foreign
and EU Affairs – 5 avenue des Portugais – 75116 PARIS**



Agenda

Hours	Speakers	Details
23 October 2008 8.30 –9.30	Registration - coffee	Stands of "sponsors" Posters from various countries
Introduction		
9.30–10.	Introduction: - Jean-Marc Bournigal , General Director of Food, France - Paola Testori , Deputy Director General of Health and Consumers Protection (DG SANCO), European Commission	- Presentation of a report of the Consomag magazine on inspections on traditional foodstuffs in Cantal in France
Session 1: Importance of traditional foodstuffs in Europe Chairman : Pr. Jean-Robert Pitte, European Institut of Food History		
10.–11. <u>Socio-cultural aspect</u>	- Daniel Rameau , president of Eurotoques International / Claire Dalier , communication manager at Eurotoques International - Jean-Pierre Poulain , specialist-sociologist in food at Toulouse university, France - Wim Verbecke , professor of marketing specialized in food-processing industry at Ghent university, Belgium	- Significance of the traditional products in the European "everyday cuisine" and gastronomy - The importance of the traditional foodstuffs in European culture - Definition and perception of traditional products by European consumers (results of a survey carried out in the frame of the EU research programme "Truefood")
11.–12. <u>Economic aspect</u>	- Agnès Hauwuy , engineer Research Development "Quality and products valorisation", France - Paolo Tramelli , marketing manager at consortium of Parma ham, Italie - Jorge Seguro Sanches , member of the parliament, Portugal	- Savoie cheeses pathways : a step of collective valuation to support agriculture in mountain - Geographical indications and small producers - Importance of traditional foodstuffs in Portuguese economic
12.–12.30	Debate	
12.30–14.30	 Buffet and cheeses plate of Europe 	
Session 2: Risk assessment applied to traditional foodstuffs Chairman : Mrs Kerstin Jansson, deputy director at Swedish Ministry of Agriculture		
14.30–16. Scientific and technological aspects, characteristics relating to risk assessment	- Daniele Rossi , project coordinator of "Truefood" - George Corrieu , scientific coordinator of "Truefood", researcher INRA - Bruno Mathieu , sanitary and laboratories manager at SIR (Interprofessionnal Syndicate of Reblochon) / Claire Mariani , food safety manager in Actilait, France - George-John Nychas , microbiology professor at agricultural Athens university, Greece	- Experiences of the European research programme "Truefood" in the field of food safety - The boards of wooden refining: interest of this material and the control of its florae of surface - application in the cheese pathway - Results of studies on predictive microbiology in the framework of research programme "Truefood"
16. –17.	Debate	
19.30	Cruising-dinner on the river Seine	

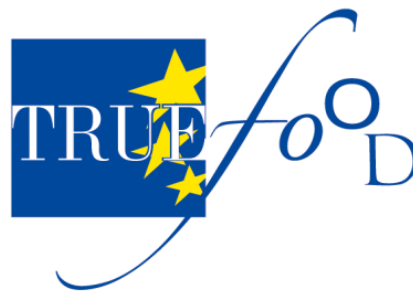
Hours	Speakers	Details
24 October 2008 8.30–9.	Registration - coffee	Stands of "sponsors" Posters from various countries
9.00–9.30	<ul style="list-style-type: none"> - Michel Barnier, French Minister of Agriculture and Fisheries - Androulla Vassiliou, European Commissioner for Health - Petr Gandalovi, Czech Minister of Agriculture 	<ul style="list-style-type: none"> - Presentation of a film resulting from the informal council of the Ministers for Agriculture of September 2008 in Annecy (interview of several ministers and personalities illustrating political will to preserve the diversity of the culinary inheritance of the EU). - Common press conference
Session 3: Risk management applied to traditional foodstuffs Chairman : Mr Jindich Fialka, Head of Food Production and Legislation Department at Czech Ministry of Agriculture		
9.30–11. Regulatory aspects – risk management and exemption applicable to the traditional products	<ul style="list-style-type: none"> - Eric Poudelet, Head of Food Hygiene Unit DG Sanco, European Commission - Maaria Paanenen, Finnish Ministry of Agriculture and Forestry, General Directorate of Food and Health - Maria Luis Aguilar, Head of biological risk management Unit at Spanish Agency for Food Safety and Nutrition - Dr Ewa Lech, Chief Veterinary Officer of Poland / Dariusz Goszczy ski, director of agricultural markets section at Polish Ministry of Agriculture - Andrea Sanwidi, Head of Food Hygiene Unit in German Federal Ministry of Food, Agriculture and Consumer Protection 	<ul style="list-style-type: none"> - Presentation by European Commission of the regulatory provisions of the "hygiene package" and of the exemption mechanisms, which apply to traditional foodstuffs (by European Commission representatives). - Presentation by Member States of examples of exemption files in the milk or meat production pathways
11–11.30	Coffee break	
Conclusion: Regulatory and legislative prospectives for traditional foodstuffs Chairman : Mrs Monique Eloit, Chief Veterinary Officer of France and deputy director general of Food		
11.30–12.30	<p>Speakers panel in particular with the participation of :</p> <ul style="list-style-type: none"> - Eric Poudelet, Head of Food Hygiene Unit DG Sanco, European Commission - Pascale Briand, general director of French Agency for Food Safety 	<p>Prospects and schedule of work on consumer's safety as regards traditional foodstuffs</p> <p>Conclusion - discussion and exchange. Forum with the audience</p>
12.30	Buffet	
		

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