



## introduction

This is a five-day workshop to provide participants with an excellent opportunity to learn the different approaches to mathematically represent the dynamics of microorganisms in foods.

The objective of the workshop is to provide a clear understanding of how to obtain accurate estimates on growth, survival and lethal effects of processing environments on microorganisms in foods, including food-borne pathogens.

The workshop will also allow participants to apply current microbial modelling ready-to-use software, and to formulate foods with intrinsic barriers and design intervention processes that ensure food safety.

## audience

- Undergraduate and graduate students who have an interest in the application of predictive microbiology modelling.
- Food industry professionals responsible for product development and HACCP development.
- Food safety researchers will particularly benefit from the workshop for the development of experimental microbiological designs and model fitting.
- Attendees with a general interest of updating their knowledge on the current models and online tools for predictive microbiology.

# summer workshop **Predictive Microbiology Modelling in Foods** 9-13th september 2013

**Language: English**

**Information and registration:**

**[www.cimo.esa.ipb.pt/predmicro2013](http://www.cimo.esa.ipb.pt/predmicro2013)**

**E-mail: [ubarron@ipb.pt](mailto:ubarron@ipb.pt)**

**Fees including accommodation and lunch:**

**Students: 400 €**

**Others: 500€**



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