Salmonella – the persistent pathogen

Seminar date: Tuesday 17 March 2015
www.campdenbri.co.uk/salmonella-seminar.php

Salmonella is a food-poisoning bacterium which, despite our best efforts, won’t go away. It has been recorded as causing illness since 1885. Although a significant reduction in contamination associated with eggs and poultry has been achieved, Salmonella is still one of the most important pathogens to food producers and consumers.

This seminar will describe where we are with understanding, testing for and controlling this organism. Amongst the topics to be discussed will be:

• Inactivation of Salmonella by gas plasma treatment
• Epidemics and outbreaks in the UK
• Rapid and conventional methods
• Survival and death kinetics of Salmonella strains at low relative humidity attached to stainless steel surfaces

Event director: Fiona Cawkell

The event will feature a recorded Skype interview with Mrs Edwina Currie, who played a central part in highlighting the issue in the late 1980’s

Who should attend?
Microbiologists, food safety managers, hygiene teams, technical managers, retailers and food service professionals.

Cost per delegate:
Members of Campden BRI - £295 + VAT
Non-members - £395 + VAT

Group discounts available on request
contact daphne.davies@campdenbri.co.uk for details

Programme

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>09:30</td>
<td>Registration and arrival refreshments</td>
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<tr>
<td>10:00</td>
<td>Welcome and housekeeping</td>
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<tr>
<td></td>
<td>Fiona Cawkell, Campden BRI</td>
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<td></td>
<td>Chairman’s introduction Dr John Holah, Holchem Ltd</td>
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<tr>
<td>10:10</td>
<td>Epidemics, outbreaks, reservoirs and resistance</td>
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<td>Dr John Threlfall, Consultant</td>
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<td>10:50</td>
<td>New strategies for reducing and combating Salmonella virulence</td>
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<td>Dr Arthur Thompson, IFR, Norwich</td>
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<td>11:30</td>
<td>Break and opportunity to view the exhibits</td>
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<tr>
<td>11:50</td>
<td>Survival and death kinetics of Salmonella strains at low relative humidity attached to stainless steel surfaces</td>
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<td>Dr John Holah, Holchem Ltd</td>
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<td>12:30</td>
<td>Traditional and Rapid methods for the detection of Salmonella Dr Suzanne Jordan, Campden BRI</td>
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<tr>
<td>13:10</td>
<td>Lunch and opportunity to view the exhibits</td>
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<tr>
<td>14:00</td>
<td>‘No regrets on Salmonella crisis’</td>
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<td></td>
<td>Exclusive recorded Skype interview with Mrs Edwina Currie about the Salmonella in eggs controversy</td>
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<tr>
<td>14:15</td>
<td>Control of Salmonella Enteritidis in the UK: an industry success story Professor Tom Humphrey, University of Swansea</td>
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<td>14:40</td>
<td>Salmonella in chocolate Professor Peter McClure, Mondelez International</td>
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<tr>
<td>15:20</td>
<td>Question and answer session and closing comments</td>
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Exhibition and sponsorship available:
Table top exhibit
Refreshment and lunch sponsorship
Literature display

Full details and ‘to book’ on the event website
www.campdenbri.co.uk/salmonella-seminar.php

Venue: Chipping Campden, Gloucestershire, GL55 6LD, UK

Check the online programme for the must up-to-date programme information

To register for this event please complete and return the registration form on the reverse of this leaflet

Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.
The information supplied will be used by Campden BRI to fulfil the request placed with us. Personal data will not be disclosed to any third parties except as required by law.

We would like occasionally to inform you of products and services offered by Campden BRI that may be of interest. If you do not wish to receive this information please write to the Data Controller, Campden BRI or e-mail datacontroller@campdenbri.co.uk

The Seminar will take place at the Chipping Campden Hotel, Chipping Campden. For further information please contact the Training Department on +44(0)1386 842104 or training@campdenbri.co.uk

Please return by fax or post to Training Department, Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK  Fax: +44(0)1386 842100

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Registered office: Chipping Campden, Glos Regd No. 3836922 England

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**Registration form - return by post or fax**
or register online at www.campdenbri.co.uk/training.php

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**Exhibition and sponsorship available**

(must be accompanied by a delegate registration at the appropriate rates)

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<tr>
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<th>Members</th>
<th>Non-members</th>
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<tbody>
<tr>
<td>Table top exhibit</td>
<td>£250 + VAT</td>
<td>£600 + VAT</td>
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<tr>
<td>Refreshment and lunch (RL)</td>
<td>£250 + VAT</td>
<td>£600 + VAT</td>
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<tr>
<td>Literature display (LIT)*</td>
<td>£250 + VAT</td>
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(* A delegate does not need to be registered for this package)

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**Cost per delegate**

- □ Members of Campden BRI £295 + VAT
- □ Non-members £395 + VAT

- □ Fee enclosed £__________ (please include VAT)
  Payable to Campden BRI (Chipping Campden) Limited in advance of the event
  Campden BRI VAT No. GB 729 8480 87

  Please invoice quoting purchase order no: ____________________________
  Our VAT no. ____________________________

  (EC countries only).

- □ Payment will be made by bank transfer to:
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  Bank Details: Lloyds TSB Ltd, 19 High Street, Evesham, Worcs. WR1 1 4DQ, UK
  Account No. 00826248 Sort code: 30-93-11
  Swift code: LOYDG82L
  IBAN code: GB 81 LOYD3093 1100826 48

- □ I wish to pay by Visa/Mastercard/Delta/Switch
  Card No. ____________________________
  Card valid from __________To (expiry date) __________

  Signature: ____________________________

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**Terms and conditions**

- Please refer to www.campdenbri.co.uk/training/eventterms.pdf

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A local accommodation list and a location map will be sent with joining instructions, and is also available on our website at www.campdenbri.co.uk/campdenbri/location.php