

Understanding Hazards from Farm-to-Fork: Food Safety in Dairy Products

Tuesday April 19, 2016

Program

9:00 a.m. Registration

9:30 a.m. – 9:40 a.m. Welcoming remarks: *Mrs. Nada Barakat Daou, National Project Coordinator, UNIDO*

9:40 a.m. – 10h25 a.m.: Opening Speeches

9:40 a.m. – 9:50 a.m.: *Address of Dr. Lara Hanna-Wakim, Dean of the Faculty of Agricultural and Food Sciences, USEK*

9:50 a.m. – 10:00 a.m. *Address of H.E. Mr. Cristiano Pasini, UNIDO Representative for Lebanon*

10:00 a.m. – 10:10 a.m. *Address of H.E. Mr. Massimo Marotti, Italian Ambassador in Lebanon*

10:10 a.m. – 10:25 a.m. *Address of H.E. Dr. Hussein El Hajj Hassan, Minister of Industry*

10:25 a.m. – 10:55 a.m. Coffee Break

10:55 a.m. – 11:25 a.m. Dr. Christo Hilan (USEK): *Introduction on microbiological, chemical and physical hazards in dairy industries*

11:25 a.m. – 11:55 a.m. Mr. Sami Hajjar (Kab Elias Dairy Products): *Heat treatments in dairy industries*

11:55 a.m. – 12:30 p.m. Dr. Ioannis Savvaidis (AUB): *Safety in yogurt and labneh processing*

12:30 p.m. – 2:00 p.m. Lunch Break

2:00 p.m. – 3:00 p.m. Dr. Hussein Dib (ULFAV), *Risks associated with cheese processing*

3:00 p.m. – 3:15 p.m. Dr. Joseph Matta (IRI), *Microbiological tests for dairy products*

3:15 p.m. – 3:25 p.m. Libnor, *Lebanese regulations for dairy processing*

3:25 p.m. – 3:45 p.m. Eng. Mimo Ishak (Ministry of Industry), *Lebanese regulations for dairy processing*

3:45 p.m. – 4:30 p.m. Questions and Answers: Moderator: Dr. Youssef El Rayess (USEK)