Tentative program Dubrovnik meeting (1-3 April 2019)

Monday 1 April MC meeting and WG meetings

09.00 h opening by the chair

09.15 h Presentation WG1

10.00 h coffee break

10.30 h Presentation WG2

11.15 h Presentation WG3

12.30 h Lunch break

13.30 h Presentation WG4

14.15 h Presentation WG5

15.00 h coffee break

16.30 h MC meeting

17.30 h drinks and dinner

Tuesday, Wednesday 2 and 3 April Scientific Symposium

8.45 h Opening by the chair, *Leo van Overbeek*

9.00 h Welcome and introduction to Croatia by the local organizer, *Sandi Orlic*

9.15h 1.0 Understanding and manipulating the plant microbiota, *Etienne Yergeau*

9.45 h **1.1** Sewage sludge compost addition impact on *S. enterica* persistence and the soil microbiome, *Nikola Major*

10.00 h **1.2** Annual variations, leaf nutrient content, and plant species govern microbial community structure in the phyllosphere of leafy vegetables, *Julia Darlison*

10.15 h **1.3** A promising bioinformatic strategy enables simple genome wide and metagenomic association studies of bacteria's virulence factors and beneficial traits, *Sascha Patz*

10.30 h **1.4** A proteogenomic toolset for refining protein annotation in plants and human pathogens, *Patrick Willems*

10.45 h Coffee break

11.00 h session 2 (under supervision WG2)

11.00 h 2.0 Antibiotic resistance in natural ecosystems: the less studied plant microbiome, *Christina Andrea Müller*

11.30 h **2.1** Moss Microbiota – A Hot Spot for Antibiotic Resistances, *Melanie-Maria Obermeier*

11.45 h **2.2** Cultivation-independent methods allow to identify hosts of antibiotic resistance genes and mobile genetic elements in agricultural environments, *Kristin Hauschild*

12.00 h **2.3** Increase in multi-drug resistant *Salmonella Infantis* prevalence due to the presence of plasmids carrying antimicrobial resistance and virulence genes, *Sinem Acar*

12.15 h **2.4** *Bacillus cereus* in spices and dried culinary herbs, *Sara Schaarschmidt*

12.15 h Lunch break

13.30 h session 3 (under supervision WG3)

13.30 h 3.0 Determining pathogenicity of plant borne human pathogens, *Lucas Wijnands*

14.00 h **3.1** Bistable expression of Salmonella effector proteins in plant cells, *Nieves López-Pagán*

14.15 h: **3.2** Ability of *Salmonella* to establish in agricultural soils and to colonize crop plants depends on soil type and plant species, *Sven Jechalke*

14.30 h: **3.3** Identification and analysis of cotH genes encoding spore coat-like proteins in Mucor circinelloides, *Csilla Szebenyi*

15.00 h: **3.4** Salmonella colonizes tomato plants in an interactive process, *Azhar Zarkani*

15.15 h Coffee break

15.45 h session 4 (under supervision WG4)

15.45 h **4.0 Fresh Produce Microbial Food Safety – Can growers ever know that their produce is safe?** *Jim Monaghan*

16.15 h **4.1** Survival dynamics of *Listeria monocytogenes* and its transfer potential from growth substrate to crop: A mushroom production pilot-scale study, *Lionel Kenneth Dygico*

16.30 h: **4.2** Physiology of *L. monocytogenes* strains in the production chain of vegetables, *Frank Lake*

16.45 h: Potatoes and ready-to-eat salads harbor toxinogenic strains of *Clostridium difficile*, *Janine Heise*

17.00 h **4.4** Visualization and quantification of wounds as ports for intrusion of microbial food safety hazards in leafy vegetables, *Emina Mulaosmanovic*

17.15 h End day 1, drinks and dinner

Wednesday 3 April

9.00 h session 5 (under supervision of WG5)

9.00 h 5.0 Investigating the Microbial Safety of Seeds and Sprouts: what did we learn and what was the role of the stakeholders? *Inge van der Linden*

9.30 h **5.1** Microbial quality assessment of field-grown Fenugreek under Egyptian farming conditions, with particular emphasis on the ecology of *Escherichia coli*, *Mervat A. Hamza*

9.45 h **5.2** Influence of a high diversity of the microbial community on the persistence of *Salmonella enterica* in agricultural soil, *Jasper Schierstaedt*

10.00 h **5.3** Presence and Fate of Pathogenic Microorganisms in Water used in the Production and Preparation of Fresh Produce, *Bernardino Machado-Moreira*

10.15 h **5.4** Understanding microbial life in total controlled environment agriculture: a knowledge transfer partnership, *Eliot Erskine*

10.30 h Coffee break

11.00 h session 6 (preferably ICT)

11.00 h **6.0 Karst microbiome – a neglected environment.** *Sandi Orlic*

11.15 h **6.1** Agricultural Systems as Potential Sources of Emerging Human Mycoses Caused by *Trichoderma*: *T. bissettii* Joins *T. longibrachiatum* in the Frontline, *Tamás Marik*

11.30 h **6.2** Profiles and bioactivities of *Trichoderma* species from the clinically relevant section Longibrachiatum, *Dóra Balázs*

11.45 h **6.3** Interaction of human neutrophil granulocytes and the melanin producing fungus, *Curvularia lunata*, *Eszter Tóth*

12.00 h **6.4** The occurrence of common species of the opportunistic fungal pathogens in bioptic samples and dairies, *Miloslava Kavková*

12.15 h Lunch break

13.30 h – 15.30 h posters presentations