

# Tentative program Dubrovnik meeting (1-3 April 2019)

## Part 2: Scientific Symposium

### 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, Université du Québec, Canada*

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

10.00h **1.2** Annual variations, leaf nutrient content, and plant species govern microbial community structure in the phyllosphere of leafy vegetables, *Julia Darlison, Swedish University of Agricultural Sciences, Department of Biosystems and Technology, Microbial Horticulture Laboratory Sweden*

10.15h **1.3** A promising bioinformatic strategy enables simple genome wide and metagenomic association studies of bacteria's virulence factors and beneficial traits, *Sascha Patz, Algorithms in Bioinformatics, Center for Bioinformatics, University of Tübingen, Germany*

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

Coffee break

11.00h session 2 (under supervision WG2)

**11.00h 2.0 Antibiotic resistance in natural ecosystems: the less studied plant microbiome**, *Christina Andrea Müller, Institute of Environmental Biotechnology, Graz University of Technology, Austria*

11.30h **2.1** Moss Microbiota – A Hot Spot for Antibiotic Resistances, *Melanie-Maria Obermeier, Institute of Environmental Biotechnology, Graz University of Technology, Austria*

11.45h **2.2** Cultivation-independent methods allow to identify hosts of antibiotic resistance genes and mobile genetic elements in agricultural environments, *Kristin Hauschild, Institute for Epidemiology and Pathogen Diagnostics, Julius Kühn-Institut, Germany*

12.00h **2.3** Increase in multi-drug resistant *Salmonella Infantis* prevalence due to the presence of plasmids carrying antimicrobial resistance and virulence genes, *Sinem Acar, Department of Food Engineering, Middle East Technical University, Turkey*

12.15h **2.4** *Bacillus cereus* in spices and dried culinary herbs, *Sara Schaarschmidt, German Federal Institute for Risk Assessment (BfR), Department Biological Safety, Germany*

12.15h Lunch

13.30h session 3 (under supervision WG3)

**13.30h 3.0 Determining pathogenicity of plant borne human pathogens**, *Lucas Wijnands, Center for Zoonoses and Environmental Microbiology, National Institute for Public Health and the Environment, The Netherlands*

14.00h **3.1** Bistable expression of Salmonella effector proteins in plant cells, *Nieves López-Pagán, Instituto de Hortofruticultura Subtropical y Mediterránea, Universidad de Málaga-Consejo Superior de Investigaciones Científicas, Spain*

14.15h: **3.2** Ability of *Salmonella* to establish in agricultural soils and to colonize crop plants depends on soil type and plant species, *Sven Jechalke, Julius Kühn-Institut, Federal Research Centre for Cultivated Plants, Germany*

14.30h: **3.3** Identification and analysis of cotH genes encoding spore coat-like proteins in *Mucor circinelloides*, *Csilla Szebenyi, University of Szeged, Faculty of Science and Informatics, Department of Microbiology, Hungary*

15.00h: **3.4** Salmonella colonizes tomato plants in an interactive process, *Azhar Zarkani, Institute for Epidemiology and Pathogen Diagnostics, Julius Kühn-Institut, Germany*

15.15h coffee break

15.45h session 4 (under supervision WG4)

**15.45h 4.0 Fresh Produce Microbial Food Safety – Can growers ever know that their produce is safe?** *Jim Monaghan, Harper Adams University, United Kingdom*

16.15h **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, Food Safety Department, Teagasc Food Research Centre, Ireland*

16.30h: **4.2** Physiology of *L. monocytogenes* strains in the production chain of vegetables, *Frank Lake, Wageningen University & Research, Laboratory of Food Microbiology, the Netherlands*

16.45h: Potatoes and ready-to-eat salads harbor toxinogenic strains of *Clostridium difficile*, *Janine Heise, German Federal Institute for Risk Assessment, Unit Microbial Toxins, Department Biological Safety, Germany*

17.00h **4.4** Visualization and quantification of wounds as ports for intrusion of microbial food safety hazards in leafy vegetables, *Emina Mulaosmanovic, Department of Biosystems and Technology, Microbial Horticulture Unit, Swedish University of Agricultural Sciences, Sweden*

17.15h end day 1, drinks and dinner.

### **Wednesday 3 April**

9.00h session 5 (under supervision of WG5)

**9.00h 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, University of Ghent, Belgium*

9.30h **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, ESRU, Faculty of Agriculture, Cairo University, Egypt*

9.45h **5.2** Influence of a high diversity of the microbial community on the persistence of *Salmonella enterica* in agricultural soil, *Jasper Schierstaedt, <sup>3</sup>Institute for Epidemiology and Pathogen Diagnostics, Julius Kühn-Institut, Federal Research Centre for Cultivated Plants,, Germany*

10.00h **5.3** Presence and Fate of Pathogenic Microorganisms in Water used in the Production and Preparation of Fresh Produce, *Bernardino Machado-Moreira, Teagasc Ashtown Food Research Centre/National University of Ireland, Ireland*

10.15h **5.4** Understanding microbial life in total controlled environment agriculture: a knowledge transfer partnership, *Eliot Erskine, the James Hutton Institute, United Kingdom*

10.30h **coffee break**

11.00h session 6, (preferably ICT)

11.00h **6.0 Karst microbiome – a neglected environment.** *Sandi Orlic, Institut Ruđer Bošković, Croatia*

11.15h: **6.1** Agricultural Systems as Potential Sources of Emerging Human Mycoses Caused by *Trichoderma*: *T. bissettii* Joins *T. longibrachiatum* in the Frontline, *Tamás Marik, Department of Microbiology, Faculty of Science and Informatics, University of Szeged, Hungary*

11.30h **6.2** Profiles and bioactivities of *Trichoderma* species from the clinically relevant section Longibrachiatum, *Dóra Balázs, Department of Microbiology, Faculty of Science and Informatics, University of Szeged, Hungary*

11.45h **6.3** Interaction of human neutrophil granulocytes and the melanin producing fungus, *Curvularia lunata*, *Eszter Tóth, Department of Microbiology, University of Szeged, Faculty of Science and Informatics, Hungary*

12.00h **6.4** The occurrence of common species of the opportunistic fungal pathogens in bioptic samples and dairies, *Miloslava Kavková, Dairy Research Institute Ltd, Czech Republic*

12.15h lunch break

13.30h – 15.30h closing symposium with the possibility of consultation and discussion