

Conference Fees

The registration fees for the conference are:

- 540€ for industry
- 350€ for academics
- 200€ for PhD students
- 120€ for students.

For one day its half of the price.

The price covers registration fee, refreshments, lunch, the social program, dinner incl. bus transfer, and the proceeding.

Registration

Deadline for registration and payment: 06. May 2016

Please submit your registration to:

E-mail: ccm@uni-bonn.de

Fax: +49 (0) 228 73 2617

Or online: www.ccm.uni-bonn.de

- I would like to register for the conference
- both days one day:
 Monday Tuesday
- for the social program
(included in the conference fee)

Name

Organisation

Address

Postcode City Country

Phone Fax

E-mail

Photographic, video, and audio recordings will be made of the conference. By attending, you consent to being recorded as well as the use of those recordings in print and digital media.

Location & Social Program



The conference will be held at "Forum Internationale Wissenschaft"
Heussallee 18-24
53113 Bonn, Germany



The conference dinner will take place at the Castle of Miel on Monday evening.

Restaurant Graf Belderbusch
Schlossallee 17, 53913 Swisttal-Miel

Hotel accommodation

Restricted room contingent is available in different hotels. Reservations can be made through the following link:

<http://www.bonn-region.de/events/ccm2016.html>

The confirmation letter will include a ticket for the local public transport incl. transfer from airport (SB60).

Conference participants

The conference aims to bring together people from research and industry sector as well as of public organisations. It addresses all organisations which work in the field of cold-chain management including food producer, retailer, logistic companies, technology and software developer as well as consumer associations.

Contact

For detailed information, please call:

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<http://www.ccm.uni-bonn.de>



**6th International Cold Chain Management
Conference, 6th-7th June 2016**

Invitation

Temperature Controlled Logistics

**Challenges and solutions in temperature
controlled logistics**

**Control of environmental parameters
along the food supply chain**

Managing product quality and shelf life

**Balancing cold chain approaches
and sustainability**



EUROPÄISCHE
FACHHOCHSCHULE



Monday, 06th June 2016

09:00 Registration and Coffee

10:00 Welcome and introduction

P. Stehle

(Dean of the Faculty of Agriculture, University Bonn, GER)

R. Kamphausen

(The Ministry for Climate Protection, Environment, Agriculture, Conservation and Consumer Protection of the State of North Rhine-Westphalia, GER)

J. Kreyenschmidt

(University Bonn, Head of Cold Chain Management Group, GER)

Challenges and solutions in temperature controlled logistics (1)

Chair: R. Ibaldo (European University of Applied Science Brühl, GER)

10:25 State of the art and challenges during transport of perishable products

C. Helms (Cool Chain Group Holding AG, GER)

10:45 Optimisation of temperature monitoring of non-actively cooled pharma and food supply chains

A. Mousavi (University Bonn, GER)

11:05 Discussion

11:15 Coffee break

11:30 Cool container logistics – The way from supplier to customer

K. Winkler (Kitzinger & Co GmbH & Co. KG, Hamburg, GER)

11:50 A systemic analysis of reefer logistics in food supply chains

B. Behdani (Wageningen University, NL)

12:10 Discussion

12:20 Lunch

Effect of environmental parameters on shelf life

Chair: V.K. Juneja (USDA-Agricultural Research Service, US)

13:20 Challenges and solutions in fruit and vegetable chains

U. Wermund (UNIVeG trade INTERNATIONAL, GER)

13:45 Effect of storage temperature on sensorial quality and microbiological population dynamic of fresh-cut iceberg lettuce packed in modified atmosphere

M. Paillart (University Wageningen, NL)

14:05 Lipid and protein oxidation in pork loins during superchilling storage

J. Ruiz-Carrascal (University Copenhagen, DK)

14:25 Discussion

14:35 Coffee break

Monday, 06th June 2016

Control of environmental parameters along the food supply chain

Chair: D. Haarer (University Bayreuth, GER)

14:50 Time Temperature Indicators (TTIs) - a historical perspective, current applications and usage

P. Ronnow (Vitsab International AB, SE)

15:10 TTI smart labels for seafood safety management: monitoring of *Vibrio* spp. risk in oysters

P. Taoukis (University Athens, GR)

15:30 Recent improvements to oxygen sensing patch- and probe-based systems

A. Bomers (Ocean Optics Inc, US)

15:50 Discussion

16:00 Coffee break

Spoilage and shelf life prediction in international supply chains

Chair: P. Kaul (Bonn-Rhein-Sieg University of Applied Sciences)

16:15 Predictive models to manage food safety and stability in high-value Tasmanian supply chains

M. Tamplin (University Tasmania, AU)

16:40 Cold chain management tools for the optimisation of ready to eat food products

E. Gogou (University Athens, GR)

17:00 Use of USDA-Predictive Microbiology information portal by the food industry

V.K. Juneja (USDA-Agricultural Research Service, US)

17:20 Discussion

17:30 Poster session & Wine tasting

18:30 Social program and dinner

Tuesday, 07th June 2016

Challenges and solutions in temperature controlled logistics (2)

Chair: P. Taoukis (University Athens, GR)

09:00 Perishable products for railway passengers

K. Vestner (Deutsche Bahn AG, GER)

09:25 Cold Chain Management in airline catering production

J. Ziegler (LSG Lufthansa Service Holding AG, GER)

09:50 Cold chain conditions of meat and dairy products in Mexican retail food stores

E. Maldonado-Siman (Universidad Autónoma Chapingo, MEX)

10:10 Discussion

10:25 Coffee break

Tuesday, 07th June 2016

Managing product quality and shelf life

Chair: M. Tamplin (University Tasmania, AU)

10:40 Cross border e-Commerce – Overview, challenges and future trends

F. Josefiak (Deutsche Post DHL Group, GER)

11:05 Excellent food, sustainably delivered to the door

H.-G. Pestka (Genusshandwerker GmbH & Co. KG, GER)

11:25 On the effectiveness of food waste reducing actions in a meat supply chain

M. Buisman (Wageningen University, GER)

12:45 Discussion

12:55 Lunch

Increasing resource efficiency during storage

Chair: R. Stamminger (University Bonn, GER)

13:55 The F- Gas- Exit Program of METRO GROUP – strategy and execution

O. Schulze (Metro AG, GER)

14:20 Development of an energy saving ventilation regime for fruit and vegetable cold stores

U. Praeger (Leibniz-Institut für Agrartechnik Potsdam-Bornim e.V., GER); R. Jedermann (University Bremen, GER)

14:50 Household refrigerating appliances - New global performance standard and upcoming new standardization topics

J. Härten (Bosch Siemens GmbH, GER)

15:10 Discussion

15:20 Coffee break

Balancing cold chain strategies and sustainability

Chair: M. Hamer (Bonn-Rhein-Sieg University of Applied Sciences)

15:35 Effect of temperature abuse on domestic food waste: the case of fresh-cut salad

M.A. Monzocco (Università degli Studi di Udine, IT)

15:55 Waste reduction and quality improvement of fruits & vegetables via humidification and disinfection

M. Shrestha (TTZ Bremerhaven, GER)

16:15 Packaging strategies for chilled products – A contribution to a sustainable food production?

J. Kreyenschmidt, S. Dohlen (University Bonn, GER)

16:40 Discussion

16:50 Presentation of the living handbook “Perishable food supply chains” and closing of the conference

J. Kreyenschmidt (University Bonn, GER)

17:00 End of conference