

## 2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing

An integrated view on sustainability and how it can interact with quality, safety and the consumers

4-6 April 2016, Avignon, France

**Topic 3 - Constraints on F&V processing: microbial, safety and waste management issues**  
Pathogenic and spoilage microbes, neoformed products, oxidation, residues

Invited speaker: **Dr. Ana Allende, CEBAS-CSIC Murcia (Spain)**

Ready-to-eat vegetables: current problems and potential solutions to reduce microbial risks in the production chain



Dr. Ana Allende (1975) from CEBAS-CSIC in Spain is a Senior Researcher with focus on quality and safety of fresh produce. She has published multiple research articles about pre- and post-harvest technological interventions in microbial ecology and safety of fresh produce. She has built up more than fifteen years of scientific research but also management experience by executing, initiating and guiding research projects in the area of microbial safety of fresh produce. At this moment, she is Vice-chair of the international network BACFOONET, focus on mitigating bacterial colonization and persistence on foods and food processing environments and she is currently a member of the BIOHAZ pane at EFSA.