

Listeria workshop

Tuesday, the 22nd March 2022, 10:00 to 14:00

Location: University of Veterinary Medicine Vienna, Banquet Hall (Festsaal, building CA 1st floor), Veterinärplatz 1, 1210 Vienna

Covid rules: 3G rules (fully vaccinated or recovered or tested), FFP2 mask is mandatory

Program:

- **10:00 Univ. Prof. Martin Wagner**, Vetmeduni, Unit for Food Microbiology
Listeria research at the Vetmeduni Vienna
- **10:20 Annette Fagerlund, PhD**, Nofima
Listeria monocytogenes in Norway and the PathoSeq project
- **10:40 Christiane Hunsbedt, LL.M**, Nofima
Legal challenges for whole genome sequencing of *Listeria monocytogenes*
- **11:00 Dr. Carolin Krejci**, Federal Ministry of Health, Unit for Food Safety and Consumer Protection
Submission of isolates to the National Reference Laboratory - legal situation in Austria
- **11:30 Dr. Ariane Pietzka**, AGES - Austrian Agency for Health and Food Safety, National Reference Laboratory for *Listeria*, Division for Public Health
Typing of *Listeria monocytogenes* at the Austrian National Reference Laboratory
- **12:00-12:45 Lunch Break**
- **12:45 Eva Wagner, PhD**, Nofima
Surveillance of *Listeria monocytogenes*: Application potential of different sequencing technologies
- **13:05 Dr. Kathrin Kober-Rychli**, Vetmeduni, Unit of Food Microbiology
What can we learn from virulence characterization of *Listeria monocytogenes*?
- **13:25 Dr. Beatrix Stessl**, Vetmeduni, Unit of Food Microbiology
Co-occurrence of *Listeria* with spoilage associated microbiota in the food producing environment.
- **13:45 Dr. Patrick Mester**- Vetmeduni, Unit for Food Microbiology
The ability of *L. monocytogenes* to enter into a viable but non-culturable (VBNC) state and its role for survival in food production environments
- **14:05 Closing**
- **14:05-14:45 Internal discussion**