TOXDTECT

TOXDTECT WORKSHOP

INVITATION

15TH SEPTEMBER

9н30 то 12н30

VENUE: ROOM A, COPA COGECA







→ A new Intelligent Packaging solution for fresh Bovine meat products to determine the remaining shelf life of the product according to existing safety regulations.

WANT TO KNOW MORE?

• Scientists, stakeholders of the food chain as well Competent Authorities from the Member States and from the EU Instituions are invited to discuss the matter and how to move forward within the today legal framework.



















PROGRAMME

Working language : ENG

9h30 :	Welcoming words - Jean-Luc Mériaux, UECBV Secretary General, partner organising the event
9h35 :	Opening the meeting - Silvia Garcia Ruiz, ASINCAR, Project coordinator
9h40 :	Objectives and main results of the ToxDtet project - Silvia Garcia Ruiz, <i>Project coordinator, ASINCAR</i>
10h00 :	Main challenges for the RTDs - Dulce Munoz, co- <i>Project coordinator, INSPI-RALIA</i>
10h20 :	How to deal with packaging in the PEF context (Product Environmental Footprint) - An De Schryver, EU Commission DG ENVI
10h40 :	Completion and collection of the questionnaires
10h45 :	Coffee break
11h15 :	Legal background - Bastiaan Schupp, EU Commission DG SANTE
11h35 :	Panel discussions - Facilitator: Annette Dresling, <i>Chairwoman of the UECBV</i> working group of veterinary issues
12h20 :	Conclusions - Annette Dresling, Chairwoman of the UECBV working group of veterinary issues
12h30 :	Walking lunch

To register, send an email to info@uecbv.eu specifying the following information:

Object ToxDtect Workshop

M M me FamilynameFamilyname	
Company /organisation	
Sector of activity : meat production \square ; competent authorities \square ; scientist \square ; consumer \square ; other :	
Email address	

Please, find the address and the map of the meeting below:

COPA-COGECA

Room A

Rue de Trèves 61 1040 Bruxelles



For any information:

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