Teaching of automation and rapid methods in food microbiology

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DELPHI FORECAST 3 The acceptance of rapid and automated methods in food microbiology has been limited, partly due to our insistence on using the traditional colony count or culture methods and partly due to our limited familiarity with recent developments in clinical and industrial microbiology that can be adopted in the food microbiology laboratory. Several alternative methods for rapid, convenient and reliable microbiological analysis of foods have been introduced in the past several years. Many of these alternative methods are suitable for use in the food industry. The event is organized by the Center for Innovation, Research and Transfer in the Food Technology Department of Animal and Food Science. The directors will be Marta Capellas Puig and Josep Yuste Puigvert. The workshop will aim to expand and disseminate theoretical and practical knowledge on innovative methods for rapidly detecting, counting, isolating and characterizing microorganisms and their metabolites, which are common in food and water. The workshop is targeted toward directors and technicians of industries, consultancies and agri-food laboratories; inspectors and other personnel of admi