



Verband der Oesterreichischen  
Lebensmittelkontrolle und des  
Konsumentenschutzes



Europahaus Wien



European Working Community  
for Food-Inspection and  
Consumer Protection

**„What will our food of tomorrow look like“?  
Nutrition in change as a challenge for official food control**

## **International Congress 2023**

European Working Community for Food-Inspection  
and Consumer Protection  
12.10.2023 — 13.10.2023

EUROPAHAUS, Linzer Straße 429, 1140 Wien

How will our food be produced in the future? What new technologies will be used and what requirements will this place on official food control? Is in-vitro meat a sustainable alternative and will our meat therefore come from the laboratory in the future? Are insects, algae or fungi actually resource-saving and sustainable solutions? How do these challenges affect food control risk management?

In order to answer these and other questions, the European umbrella organisation for food inspection, the "European Working Community for Food Inspection and Consumer Protection (EWFC)", is organising an international congress in Vienna in cooperation with the Austrian food inspection associations.

The congress will take place under the patronage of the Federal Ministry of Social Affairs, Health, Care and Consumer Protection.

Philippe Clavelin  
Präsident EWFC

Günter Frühwirth  
Präsident V.O.L.K.

## Programme 13.10.2023

08.30 h – 09.45 h Registration - Exhibitors visit

10.00 h – 10.15h Presentation of the congress schedule and opening



10.15 h – 10.20 h

Dr. Ulrich Herzog (*Ministry of Health*)

Words of welcome



10.20 h – 11.00 h

Ms Claire Bury (*Deputy Director-General in DG Health and Food Safety*)

Online

*in progress*



11.00 h – 11.40 h

Univ.-Prof. Dr. med. vet. Martin WAGNER (*Vienna University of Veterinary Medicine*)

*Transformation of the food system and its impact on food safety*



11.40 h – 12.20 h

Dr. Florian Fiebelkorn (*University of Osnabrück*)

*Insects as food - Sustainability potential, acceptance and consumer psychology*



12.20 h – 13.50 h

Lunch break



14.00 h – 14.15 h

Johannes Rauch (Federal Minister of Health)

*Welcome by Minister of Health Johannes Rauch*



14.15 h – 14.30 h

Günter Frühwirth (Director of the Prof. Franz Lorenz Akademie)

*Activity Report on the 25th Anniversary of the „Prof. Franz Lorenz Academy*



14.30h – 15.10 h

Prof. Dr. Jürgen König (Universität (University of Vienna - Department of Nutritional Sciences)

*Insects as a source of nutrients and alternatives to them - potential and health aspects*

(c) Philipp Schönauer



15.10h – 15.40 h

Dr. Marco Beaumont (University of Natural Resources and Life Sciences, Vienna)

*Alternative packaging from aquatic plants*



15.40h – 16.10 h

*Coffee break - visit to the exhibition*



16.10h – 16.50 h

Dr. Michael Sulzner (Ministry of Health)

*EU Farm-to-Fork Strategy (F2F) - Challenges for strengthening the sustainability of the food system*

## Programme 13.10.2023



09.00 h – 09.40 h

Dipl. Ing. Wolfgang Zemanek (Expert author)

*Future nutrition with methods of the past - Fermenting - Preserving—  
Desiccation*



09.40 h – 10.20 h

Dr. in Stephanie Mittermaier (Fraunhofer-Gesellschaft zur Förderung der  
angewandten Forschung e.V. )

*Protein ingredients from plants, algae or fungi for innovative foods using  
the example of meat and dairy product alternatives*



10.20 h – 10.50 h

Coffee break - visit to the exhibition



10.50 h – 11.30 h

Mag. Markus Zsivkovits (Austrian Agency for Health and Food Safety  
GmbH )

*Will humans need more nutritional supplements in the future due to chan-  
ges in nutrition?*



11.30h – 12.10 h

Jan Homma (European Working Community for Food-Inspection and Con-  
sumer Protection)

*Internet control in the Netherlands*

12.15 h

End of the Congress - Farewell

# Informations

Veranstaltungsort EUROPAHAUS, Linzer Straße 429, 1140 Wien  
[www.europahauswien.at/tagungshotel-bildungszentrum-wien](http://www.europahauswien.at/tagungshotel-bildungszentrum-wien)



Event center  
(30 min. from the center by public transport)

Pre-reserved room contingent up to and including 11/09/2023:

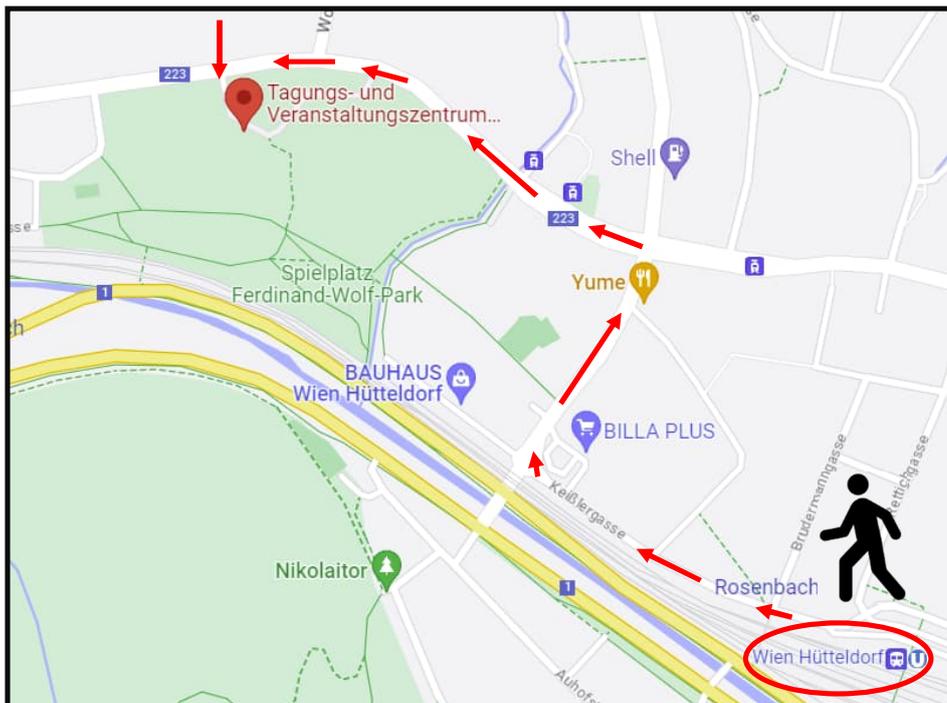
Number of pre-reserved rooms for October 11, 2023 (arrival) to October 13, 2023 (departure): 30

Single room incl. breakfast: € 84.-/night

Double room incl. breakfast € 69.-/person and night

Code: Congress 12.—13.10.2023

Approx. 80 parking spaces for hotel and congress participants are available in the Europahaus at a price of €5/day (to be paid at the reception). Unfortunately, it is not possible to reserve a parking space.



## Arrival by public transport

Subway line U4 to the end station „Hütteldorf“ - 15 minutes walk or 3 stops with bus lines 49A, 50 A, 450 or 451 to „Wolfersberggasse“. Opposite is the entrance to the Europahaus event center.

<https://www.europahauswien.at/kontakt-1140-wien/>

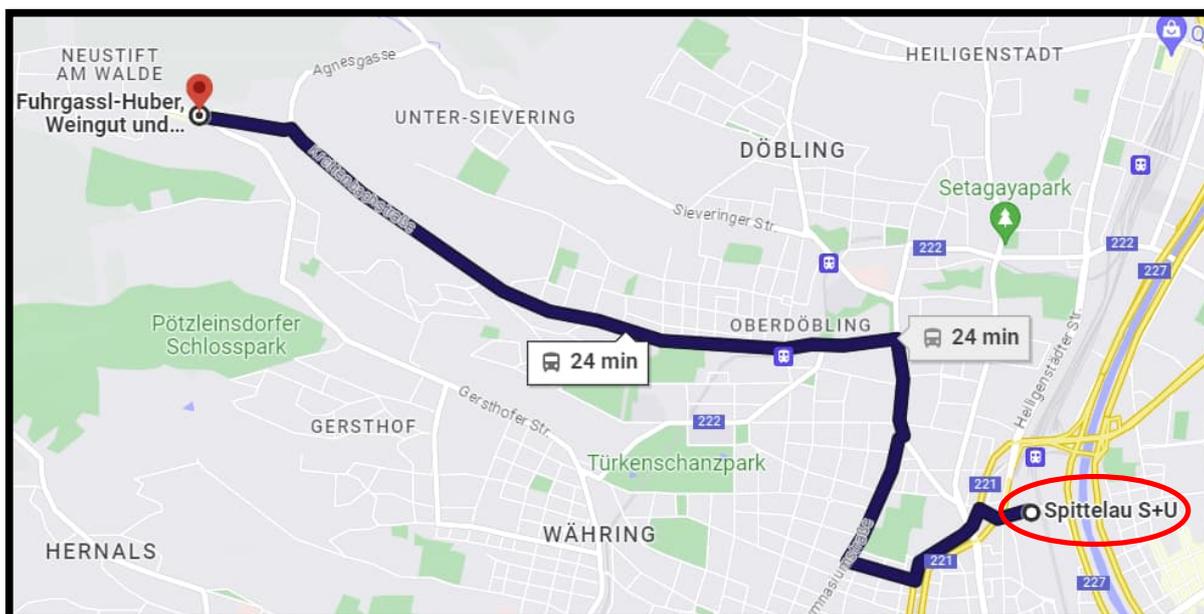
## Evening Event

"Nothing has more tradition in Vienna than the Buschenschank. In 1784, Emperor Joseph II made it possible for every winegrower to serve his wine and self-produced food at more favorable tax conditions on certain days per year in his garden or pub. Thus, this tradition is still upheld today in every Buschenschank. So what better way to combine an international congress with a visit to this "Heurigen" a typical institution of Vienna."

Buschenschank Fuhrgaschl-Huber  
Neustift am Walde 68, A-1190 Wien  
<https://buschenschank-fuhrgaschl-huber.at/home>



**Buffet:** Roast suckling pig whole, Barbecue chickens or fried chickens, lean loin, house loaf, pork & chicken schnitzel, ham patties gratinated with cheese, pot roast, warm roast beef with tartar sauce, baked vegetables with tartar sauce, broccoli casserole baked with cheese, baked cheese with cranberries, sauerkraut, grammel & meat dumplings, freshly prepared salads, horseradish & sauces



U4 and U6 Spittelau— Change to bus 35A to the Neustift am Walde station— 1 minute walk

Vienna

