

NETWORK ON MICROBIOLOGICAL RISK ASSESSMENT (MRA)

26th meeting



1-2 July October 2025

14:00-18:00 / 09:00-13:00 (CET)

AGENDA

Location: EFSA - Parma (Room 00/M09) and Online (Teams platform)

Chair: Michaela Hempen

Day 1 – 1st of July 2025

Time	No.	Item	Presenter
14:00	1	Welcome and Apologies for absence	Chair
	2	Adoption of agenda	Chair
	3	Agreement of the minutes of the 25 th meeting of the MRA Network held on 8-9 October 2024 in Parma.	
14:10	4	Time predictions to increase the number of <i>L. monocytogenes</i> in one or two logs using the cardinal model of a persistent isolate	SK
14:30	5	Risk assessment regarding botulism related to the consumption of Refrigerated Processed Food with Extended Durability (REFPEDs) in Italy	IT
14:50	6	AMR in imported seafood in Berlin, Germany: A follow-up study on the occurrence and impact of AMR in <i>Vibrio</i> spp	DE
15:10	7	Understanding the Persistent Nature of <i>Salmonella</i> <i>Infantis</i> in the Broiler Chicken Sector in Belgium as a Basis for Breaking Contamination Cycles	BE
15:30	8	Emerging Bacterial Food Safety Risks: The <i>Campylobacter-Proteus-Escherichia</i> Case Study	BE
15:50	9	Discussion	
16:00		<i>Coffee break</i>	
16:30	10	Risk assessment of tick-borne encephalitis virus (TBEV) in raw goat dairy products in France	FR
16:50	11	Microbiological hazards in wild boar minced meat	SE
17:10	12	Prevalence of antimicrobial resistance in foodborne zoonotic bacteria from Latvian meat samples	LV
17:30	13	Discussion	
18:00		<i>End of the first day</i>	



Day 2 – 2nd of July 2025

Time	No.	Item	Presenter
09:00	13	Welcome back and Apologies for absence	Chair
09:10	14	Source attribution for the Dutch model on food related disease burden	NL
09:30	15	Risk Assessment of STEC in Unripened Raw Milk Cheese - Does Ripening Eliminate STEC?	NL
09:50	16	AMR in imported seafood in Berlin, Germany: A follow-up study on the occurrence and impact of AMR in <i>Vibrio</i> spp	DE
10:10	17	Adaptation of the French sampling plan for monitoring <i>Salmonella</i> spp. in laying hens	FR
10:30		<i>Coffee break</i>	
11:00	18	Understanding the Spread of Antibiotic-Resistant <i>E. coli</i> in Denmark: Insights from Compartmental and Source Attribution Models	DK
11:20	19	What Makes <i>Campylobacter</i> Thrive? Adaptive Mechanisms of a Prevalent <i>Campylobacter jejuni</i> Strain in Denmark	DK
11:40	21	Re-assessment of listeria dose-response in the outbreak from butter in 1999	FI
12:00	22	Discussion	
12:30	23	Recent and ongoing BIOHAZ activities	EFSA
12:45		Any Other Business	Chair
13:00		<i>Closure of the meeting</i>	