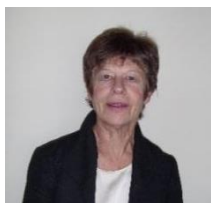


Annie Beaufort (France)

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2013 - 2024: Consultant: training, audit and advice

- Pathogenic microorganisms: growth characteristics and clinical symptoms
- Potential sources of contamination on a production line (with *Listeria monocytogenes*)
- Assessment of the shelf-life of refrigerated foods:
 - Taking into account historical data
 - Use of predictive microbiology modules
 - Implementation and interpretation of durability studies
 - Implementation and interpretation of challenge tests
 - Product reformulation

Until 2015: Anses (French Food Agency)

In charge of a research unit

- Head of research projects
- Member of the European Union Reference Laboratory (EURL) for *L. monocytogenes*
- Member of the French Network "Expertise for determining the microbiological shelf-life of foods"
- Member of the Anses Committee "Microbiology " (2006 to 2012)
- Member of Working groups: European Food Safety Authority (EFSA), DG SANCO, Global Food Safety Initiative (GFSI), Codex Alimentarius Committee for Food Hygiene (CCFH)
- Member of the AFNOR Standardization Commission V01C "Food Safety - Hygiene and Management"
- Member of the editorial board of the journal "Revue Générale du Froid" (2002 to 2009)

University degrees

- **Food industry Engineer** (ENSAIA - Nancy)
- **Master's degree**, section "Plant Biology" (Université Claude Bernard - Lyon)