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2016

ANTIBIOTICS IN FOOD: Can Less Do More?

Location

The New York Academy of Sciences
7 World Trade Center
250 Greenwich Street,
40th Floor
New York, NY 10007

Speakers

Seamus Fanning, PhD,
University College Dublin

Della Grace, PhD, International
Livestock Research Institute

William Hall, Wellcome Trust

Rebecca Irwin, DVM, MSc,
Public Health Agency of Canada

Francois Malouin, PhD,
Sherbrooke University

James Marsden, PhD,
Chipotle Mexican Grill

Alan Mathew, PhD, Purdue University

H. Morgan Scott, DVM, PhD,
Texas A&M University

Stacy Sneeringer, PhD, USDA

Jaap Wagenaar, DVM, PhD,
Utrecht University

David R. Wolfgang, VMD, MPH,
Pennsylvania State University

Organizers

Gary Acuff, PhD, Texas A & M
University

Robert Brackett, PhD, Illinois Institute
of Technology

Sarah Cahill, PhD, Food and
Agriculture Organization

Bruce Cogill, PhD

Jeffrey Farber, PhD, University
of Guelph

Gilles Bergeron, PhD, The Sackler
Institute for Nutrition Science

Mireille Mclean, MA, MPH, The Sackler
Institute for Nutrition Science

www.nyas.org/antibiotics2016

Antibiotics have been used to prevent disease and accelerate growth in animal-rearing. Driven by concerns about antibiotic resistance, reduction in antibiotic use has changed the dynamics between food supply, food safety and public health. Concurrently, scientific advances offer alternative options such as probiotics and bacteriophages. This one-day conference will review the implications of a reduction of antibiotic use in the food system from veterinary health, human health, food safety, and food system economic perspectives. In particular, this conference will aim to address the following questions:

- Why and how and to what degree are antibiotics used in the food system? How do they contribute to antibiotic resistance in both humans and animals? How is the "judicious use principle" defined and applied in veterinary health, and what are its implications for human health?
- What is the global landscape of antibiotic use in the food system, and implications for antibiotic resistance?
- Are there viable alternatives that may be used to achieve the same objectives? What are lessons-learned from antibiotic reduction for both cost and food safety management?