




Hélène BERGIS

 helenebergis@gmail.com

French senior scientist in food microbiology at the Laboratory for Food Safety from the Agency for Food Environmental and Occupational Health & Safety (ANSES - France) until February 2024. Now starting to work as a self-employed contractor on the assessment of food shelf-life.

Professional experience

- Project leader in food microbiology conducting research projects on bacterial behavior in foodstuffs.
- Member of the European Union Reference Laboratory (EURL) for *L. monocytogenes* in the team in charge of *L. monocytogenes* shelf-life studies and predictive microbiology.
- Member of the National Reference Laboratory (NRL) for *L. monocytogenes*, in charge of coordinating the network of french laboratories recognized for growth testing of *Listeria monocytogenes* in foodstuffs, of conducting audits of these laboratories related to challenge tests, of organizing proficiency trials and trainings.
- Member of international (ISO) and national (Afnor) standards committees (ISO /TC 34/SC 9 /WG19 working group "Guideline for conducting challenge-tests").
- Member of a National Joint Technology Network " Expertise in determining the microbiological shelf life of foods ".
- Coordinator and tutor of the European Union's "Better Training for Safer Food" (BTSF) training module on microbiological criteria - Shelf-life of ready-to-eat foods with regard to *Listeria monocytogenes*.

University degrees

- DEA in Food Science, Bordeaux University
- Master's degree in Plant biology, University Paris VII