

CV Lis Alban

Lis Alban is since year 2000 affiliated as a Chief Scientist with the Danish Agriculture & Food Council (DAFC). DAFC is an organization that represents the entire agricultural business of Denmark – from the farmers to the processing industry. At DAFC, she undertakes epidemiological investigations and is responsible for the conduct of risk assessments primarily within food safety including antimicrobial resistance. Her main interest is surveillance and control of pig-borne hazards, and her work is used as support for decision-making. She is also an Adjunct Professor at the University of Copenhagen and in that role, she acts as a supervisor or co-supervisor for Masters' and PhD students. Her involvement in both academia and industry allows her to focus on identifying intelligent and cost-effective solutions to the challenges in current meat production. She prefers working using the Danish Model, which involves collaboration between stakeholders, academia and veterinary authorities. Lis Alban holds a DVM and a Ph.D. in veterinary epidemiology from University of Copenhagen, Denmark. Moreover, she is a diplomate of the European College of Veterinary Public Health and is on the Editorial Board of Preventive Veterinary Medicine. Lis Alban has been the vice-chair of the COST Action RIBMINS 2019-2023, where focus has been on development of risk-based meat inspection and integrated meat safety assurance.

Recent publications:

- Alban, L., Häslér, B., van Schaik, G., Ruegg, S., 2020. Risk-based surveillance for meat-borne parasites. *Experimental Parasitology*, 208, 107808. <https://doi.org/10.1016/j.exppara.2019.107808>
- Alban, L., Olsen, A.-M., Dresling, A., Petersen, J.V., 2020. Surveillance for prohibited substances and environmental contaminants in pig meat – evaluating the effect of changing sampling schedule. *Fleischwirtschaft*, 3, 100-106.
- Alban, L., Petersen, J.V., Bækbo, A.-K., Pedersen, T.Ø, Kruse, A.B., Pacheco, G., Larsen, M.H., 2021. Modernising meat inspection of pigs – a review of the Danish process from 2006-2020. *Food Control*, 119, 107450. <https://doi.org/10.1016/j.foodcont.2020.107450>
- Alban, L., Poulsen, M.K., Petersen, J.V., Lindegaard, L.L., Meinert, L., Koch, A.G., Møgelmoose, V., 2022. Assessment of risk to humans related to *Salmonella* in bile on pig carcasses. *Food Control*, 131, 108415 <https://doi.org/10.1016/j.foodcont.2021.108415>
- Alban, L., Vieira-Pinto, M., Meemken, D., Maurer, P., Ghidini, S., Santos, S., Gómez Laguna, J., Laukkanen-Ninios, R., Alvseike, O., Langkabel, N., 2022. Differences in terminology and frequency of findings in meat inspection of finishing pigs in seven European countries. *Food Control*, 132, 1988394. <https://doi.org/10.1016/j.foodcont.2021.108394>
- Alban, L., Bordier, M., Häslér, B., Collineau, L., Tomassone, L., Bennani, H., Aenishaenslin, C., Norström, M., Aragrande, M., Filippitzi, M.E., Moura, P., Sandberg, M., 2023. Capturing systematically users' experience of evaluation tools for integrated AMU and AMR surveillance. *Front. Vet. Sci.* 10:1107122. <https://doi.org/10.3389/fvets.2023.1107122>
- Alban, L., Antunović, B., Belous, M., Bonardi, S., García-Gimeno, R.M., Jenson, I., Kautto, A.H., Majewski, M., Oorburg, D., Sakaridis, I., Sirbu, A., Vieira-Pinto, M., Vågsholm, I., Bērziņš, A., Petersen, J.V., 2023. Mapping ways of detecting and handling antimicrobial residues in pigs and pig meat in- and outside Europe. *Food Control*. 109899 <https://doi.org/10.1016/j.foodcont.2023.109899>
- Alban, L., Antunovic, B., Belous, M., Bērziņš, A., Bonardi, S., García-Gimeno, R.M., Jenson, I., Kautto, A.H., Majewski, M., Oorburg, D., Sakaridis, I., Sirbu, A., Vieira-Pinto, M., Vågsholm, I., Petersen, J.V., 2023. Accidental delivery of pigs for slaughter prior to end of withdrawal period for antimicrobial treatment - ways of handling. Accepted for publication in *Food Control* on 20 July 2023.