

13th ICPMF

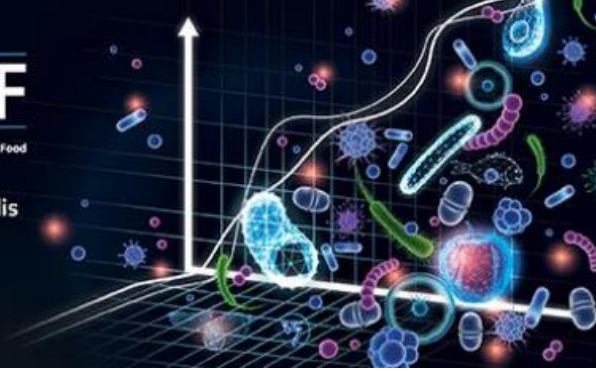
International Conference on
Predictive Modelling in Food



1-3
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AFEA



Dr. Mariem Ellouze is a Bio-Industry Engineer and holds a PhD degree in Predictive Microbiology and Microbiological Risk Assessment. She has more than 15 years of experience in the food industry.

She started her career with Cryolog, a French startup company specialized in the design, development and commercialization of microbiological time temperature integrators. Mariem then joined IFIP, a French Technical Institute where she worked on national programs focused on shelf-life studies, challenge tests and predictive microbiology to support small and medium sized companies. In 2015, Mariem joined Nestlé in Switzerland where she occupied different roles starting as a subject matter expert in Predictive Microbiology and Microbial Risk Assessment and then evolving to Team Lead and Group Leader roles. She established the Nestlé corporate strategy on Quantitative Microbiology, set up the internal community of practice and developed the internal interface to store the newly developed data and models. She coordinated different projects focused on several food categories including plant-based milks and meals.

In 2024, Mariem joined the FERRERO Group as the Corporate Food Safety Microbiology Senior Manager where she provides operational support to factories and develops risk-based methodologies, tools and processes to support innovation and sustain historical products. Mariem also oversees the Food Safety and Quality external alliances programs.

Mariem maintained an active role and a strong connection with the scientific community. She acts as editorial member of Food Microbiology and the Journal of Food Protection. She served the International Association of Food Protection as member of the Program Committee (2018-2024), and acted as Vice Chair (2023) and Chair (2024) of the European symposium held in Geneva Switzerland. Since 2013, Mariem has also been an active member of the International Committee on Predictive Modelling in Foods where she acted as Secretary (2013-2015), Chair (2015-2017) and currently as a Liaison with the International Committee on Food Microbiology and Hygiene (2024- present).

Mariem enjoys mentoring activities and interactions with young researchers. She (co-) supervised 15 post graduates including 3 PhD students, 2 post doctoral researchers and 10 Master students and was involved in several lectures for Bachelor and Master students. She delivered >60 trainings and workshops on the topics of predictive microbiology, microbiological risk assessments and sampling plans targeting industry, competent authorities (BTSF training), food safety agencies and students. She has published >50 peer-reviewed publications, technical articles and book chapters and has presented her research at numerous international conferences in Europe, Asia, Africa and the US.

Mariem participates in a number of expert working groups, including the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA), the writing group of the DG-Santé Guidance Document for Food Business Operators And Competent Authorities, on studies to determine the shelf-life of ready-to-eat foods related to *Listeria monocytogenes*, and the International Standardization Organization, ISO where she acts as the Project Leader on the standard ISO/CD 23691 "Determination and use of Cardinal values" and Technical Expert to WG 19 for the standards series ISO 20976 on challenge tests to determine microbial growth (20976-1:2019) and inactivation (20976-2:2022).