

Curriculum Vitae Professor Dr Hannu Juhani Korkeala

Name: Hannu Juhani Korkeala

Date of birth: 6 March 1949

Research Priorities: Food hygiene, psychrotrophy (cold tolerance), veterinary epidemiology, stress tolerance psychrotrophic pathogens

The Finnish veterinarian, Hannu Juhani Korkeala, has achieved eminence as a result of numerous groundbreaking findings in epidemiology and the prevention of diseases caused by bacterial pathogens in animal foodstuffs, such as meat and dairy products, fish and poultry. He has made a significant contribution to developing the field of food hygiene and public health at an international level.

Academic and Professional Career

2013	Visiting Scholar, Department of Veterinary Disease Biology, University of Copenhagen, Copenhagen, Denmark
2010 - 2013	Head, Department of Food Hygiene and Environmental Health, University of Helsinki, Helsinki, Finland
1998 - 2009	Head, Department of Food and Environmental Hygiene, University of Helsinki, Helsinki, Finland
2009 - 2014	Head, Postgraduate School of Applied Biosciences, University of Helsinki, Helsinki, Finland

Functions in Scientific Societies and Committees

2018 Member, Scientific Committee, Food Micro 2018 – 26th International Committee on Food Microbiology and Hygiene (ICFMH) Conference

2015	Co-organiser, Specialist Congress, "The Annual Finnish Veterinary Congress 2015", Helsinki, Finland
2010 - 2011	Member, Expert Group, Finnish Food Safety Authority (Evira), Finland
2009	Evaluation, Faculty of Veterinary Medicine, University of Zurich, Zurich, Switzerland
2009	Evaluation of the quality and influence of food science and food safety, Swedish University of Agricultural Sciences (SLU), Uppsala, Sweden
2003	Member, Scientific Expert Panel "Listeria Monocytogenes in Foodstuffs, Risk Science and Toxicology", International Life Sciences Institute (ILSI)
2002	Member, Expert Group, European System of Evaluating Veterinary Training, Faculty of Veterinary Medicine, Lithuanian University of Health Sciences, Kaunas, Lithuania
2001 - 2003	Vice Dean, Faculty of Veterinary Medicine, University of Helsinki, Helsinki, Finland

Project Coordination, Membership in Collaborative Research Projects

2014 - 2016	Principal Investigator, Project "Risk factors and prevention of Listeria monocytogenes in the fish industry", Ministry of Agriculture and Forestry, Finland
2010 - 2015	Principal Investigator, Joint project, "Neutralizing antibodies against botulinum toxins A, B, E", Field of Security Research, 7th Framework Programme for Research (FP),
	European Union (EU)

Honours and Awarded Memberships

since 2017	Honorary Member, Finnish Veterinary Association, Finland
since 2017	Honorary Doctorate, University of Liège (ULiège), Liège, Belgium
since 2010	Member, German National Academy of Sciences Leopoldina, Germany
2010	Walter Frei Prize, University of Zurich, Zurich, Switzerland
2009	Silver Medal, Walter Ehrström Foundation, Helsinki, Finland
since 2007	Honorary Member, Finnish Society of Food Science and Technology, Finland
2007	Topi Salmi Prize, Finnish Veterinary Association and the Finnish Veterinary Foundation, Finland
since 2007	Member, Royal Swedish Agricultural Academy, Finland
2006	The Veterinarian of the Year, Departments of Faculty of Veterinary Medicine, University of Helsinki, Helsinki, Finland
2004	Knight First Class, Order of the White Rose of Finland, Finland

Research Priorities

The Finnish veterinarian, Hannu Juhani Korkeala, has achieved eminence as a result of numerous groundbreaking findings in epidemiology and the prevention of diseases caused by bacterial pathogens in animal foodstuffs, such as meat and dairy products, fish and poultry. He has made a significant contribution to developing the field of food hygiene and public health at an international level.

For 13 years he was Head of the Department of "Food and Environmental Hygiene" at the University of Finland, which he developed into a world-renowned research centre. His research is focused on so-called cold-tolerant (psychrotrophic) and spore-forming bacteria, which can cause food poisoning in humans. These bacteria thrive and reproduce particularly well at refrigerator temperatures. They include Clostridium botulinum, Clostridium perfringens, Listeria monocytogenes, Yersinia enterocolitica and Yersinia pseudotuberculosis.

Korkeala researched the particular genetic mechanisms which make the bacterial pathogens tolerant to stress, such as low temperatures in cooling counters and refrigerators. In addition, he has been able to identify diverse bacterial strains of pathogens using molecular biology methods to reconstruct the origin and course of food poisoning epidemics. His findings have laid the groundwork for significantly improving food safety and the protection of public health. For example they have enabled the food industry to optimise their refrigeration chains in order to further reduce the risk of food poisoning epidemics. In a further branch of his research, by using molecular biological technologies the veterinarian has developed antidotes to the relatively easily produced botulinum neurotoxin, which is highly toxic for humans and is classed as a possible biological weapon. In Germany it is subject to the War Weapons Control Act.