

FEED YOUR NEWS ON #FOODSAFETY

## UPDATES FROM FoodSafety4EU

### EU Green Week Partner Event

FoodSafety4EU is pleased to invite you to our **EU Green Week Partner Event**, taking place on **1st June 2022 at 10.00 CET**. The 2-hour session will bring together food actors to debate how food safety can be communicated to consumers in the context of sustainable food systems.

In recent years, EU policy agenda, particularly the From Farm to Fork Strategy under the EU Green Deal, has placed significant importance on the transition towards more sustainable food systems and healthy sustainable diets, while maintaining a high level of food safety. Meanwhile, novel foods/methods being introduced into the food chain may present new challenges and emerging risks.

The objective of the session is to have FoodSafety4EU partners and experts from the European Food Safety System interact, showcase, and reflect on their public communication/engagement practices, and, where relevant, identify existing shortcomings to be addressed. The panelist statements will then pave way for an interactive public discussion and Q&A involving all participants

### AGENDA

- 10:00-10:20 | Welcome/Introduction
- 10:20-10:45 | Panelist statements
- 10:45-11.45 | Discussion and Q&A
- 10:45-12:00 | Closing remarks

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How can we communicate food safety in the context of sustainable food systems?  
1st June 2022 | online event

EU GREEN DEAL  
**MAKE IT REAL**

PARTNER EVENT  
#EU GREEN WEEK  
30 MAY – 5 JUNE 2022

Next Gen EU

FoodSafety4EU  
MULTI-STAKEHOLDER PLATFORM  
FOR FOOD SAFETY IN EUROPE

## A new project cooperation with MYCOBOOST

The FoodSafety4Eu network grows up again! We are glad to welcome the project MYCOBOOST- Boosting knowledge and harmonisation in the mycotoxin field through sustainable scientific alliances, the Partnering Grant funded by EFSA. MYCOBOOST has signed a cooperation agreement with FoodSafety4EU to promote an harmonized approach towards the mycotoxins and risk assessment. In special The MYCOBOOST project launched a survey to identify gaps and current practices regarding the risk assessment approaches and data management strategies for toxigenic fungi and mycotoxins.

*Your contribution will be highly appreciated!*

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## The SHEALTHY project collaboration enriches the FS4EU project family

The FS4EU welcomes [the project SHEALTHY](#)- Non-Thermal physical technologies to preserve healthiness of fresh and minimally processed fruit and vegetables. SHEALTHY project aims to assess and develop an optimal combination of non-thermal sanitization, preservation and stabilization methods to improve the safety, while preserving the nutritional quality and prolonging the shelf-life of minimally F&V products. SHEALTHY project foresees actions of cooperation with other international funded projects, to improve knowledge and collaboration and exchange information, joint activities, capitalization of public results, and dissemination including the co-organization of the international events. For this reason, both parties expressed interest to set a pathway for cooperation within the framework of the FS4EU roadmap, with particular focus on communication and dissemination activities.



## NEWS



### Food improvement agents applications: Tools

The Food Enzyme Intake Model (FEIM) is a tool for estimating chronic dietary exposure to food enzymes used in food processes. FEIM follows the methodology recommended in the CEF Panel's Statement on Exposure assessment of food enzymes. It has been developed on the basis of summary statistics of food consumption data collected from Member States (stored in the EFSA Comprehensive European Food Consumption Database). Dietary data from the UK were included in FEIM when the UK was a member of the European Union.

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### Launch of the new Sustainable EU food system initiative

This initiative aims to make the EU food system sustainable and to integrate sustainability into all food-related policies. It will lay down general principles and objectives, together with the requirements and responsibilities of all actors in the EU food system.

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on the Wiley Online Library

### Safety of Beta-lactoglobulin as a Novel food pursuant to Regulation (EU) 2015/2283

Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens (NDA) was asked to deliver an opinion on beta-lactoglobulin (BLG) as a novel food (NF) pursuant to Regulation (EU) 2015/2283.

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### Nutrient profiling – scientific advice for EU Farm to Fork initiative

Intakes of energy, saturated fats, sodium and added sugars/free sugars are too high in Europe, so reducing them would help to combat chronic diseases linked to unhealthy diets. Dietary fibre and potassium intakes, however, are too low in most European adult populations, so increasing them would also contribute to improved health.



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## EVENTS

### METROFOOD-PP Final Conference - Boosting Research and Joint Cooperation: an Agrifood System Snapshot | 19 May 2022

Starting from the achievement of METROFOOD-PP project, with the goals and outcomes the Consortium set themselves at supporting METROFOOD-RI to grow and move forward, the conference will represent the occasion to debate about the relevance of boosting research, cooperation, innovation, and stakeholder engagement in support to the agrifood. FoodSafety4EU will present the platform and the Experts finder app to the Metrofood network, and opportunities to join us!



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### International Web Conference on Food Choice & Eating Motivation | 19-20 May 2022



The CERNAS Research Centre and the Polytechnic Institute of Viseu (Portugal) would like to invite you to attend the International Web Conference on Food Choice & Eating Motivation. The aim of this conference is to provide scientific discussion of original research presented on topics related to food choices and eating motivations, such as: trends in food science and food properties, diet and nutrition, food security and sustainability, and many more!

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### Foresight workshop on “Circular Future: emerging feed sources, technologies & related risks” | 9-10 June 2022



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The overall goal of the event is to identify new hazards, exposure pathways or knowledge gaps to be further explored, focusing on the three relevant circular economy practices listed below, in order to prioritize future work to protect humans, animals, and the environment.

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## 4th Insects to Feed the World Conference | 12-16 June 2022

The Insects to Feed the World Conference 2022 will provide a venue for intellectual and enlightening discussions of ideas. The conference program will be broad with topics.

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## SAFE CONSUME

### SafeConsume International Conference

Bucharest, 27-28 June 2022

Shedding light on the dark territory of food safety – future solutions for risk reduction in domestic kitchens

## SafeConsume Conference 2022 | 27-28 June 2022

The Safeconsume consortium is inviting policy actors, scientists, risk communicators, educators and anyone interested in food safety at the consumer part of the chain to register for their final conference “Shedding light on the dark territory of food safety – future solutions for risk reduction in domestic kitchens”. The event will be held in the city of Bucharest, Romania in June 2022. FoodSafety4EU will be present physically also to strengthen cooperation with this project!

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## Paving the Microbiome Way for Improved Food System: Final Conference | 27,28,29 June 2022

The final conference is coming up! From 27-29 June 2022, MicrobiomeSupport will hold its final event in form of a 3-day on-site conference in Brussels before it officially ends its activities at the end of October. In keeping with its mission to guide the creation of a sustainable and circular, microbiome-based bioeconomy, MicrobiomeSupport’s final conference entitled “Paving the Microbiome Way for Improved Food Systems” will provide unique insights into how microbiomes can deliver sustainable and innovative solutions that create significant positive impacts on our food systems.

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## Paving the Microbiome Way for Improved Food Systems

### MicrobiomeSupport Final Conference

27, 28, 29 June 2022

30 June  
Partners Only Event

Ateliers des Tanneurs, Brussels, Belgium



## Don't forget about the ONE – Health, Environment, Society - Conference 2022!

The four-day event will take place in Brussels and online on 21-24 June.

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## TERRA MADRE | 22-26 September 2022

The 14th edition of Terra Madre Salone del Gusto will take place in Turin from September 22-26, 2022. Terra Madre, the largest gathering of the Slow Food network, is a living example of how food can be a bridge to peace. It shows how, through inclusion and exchange, we can cultivate a better future together. The largest and most important international event dedicated to food politics, sustainable agriculture and the environment is organized by Slow Food, the Piedmont Region and the City of Turin.

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## FUNDING OPPORTUNITIES



### Wanted: Partners to develop training materials on EFSA's scientific guidance documents

EFSA is looking for organisations that can develop and deliver training courses on scientific topics within the remit of EFSA.

Scientists, trainers and other professionals in the fields of food safety risk assessment and/or training development are invited to submit offers. Successful tenderers will be helping to improve the knowledge and expertise of the EFSA scientific community and facilitate the implementation of EFSA's guidance documents and methodologies.

In recent years, EFSA has developed and revised several scientific guidance documents and methodologies, introducing significant advances to the risk assessment of food and animal feed in Europe.

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### EFFoST Student of the Year Awards 2022

The European Federation of Food Science and Technology and Cargill are looking for the brightest students in food science and technology. They invite all students in food science and technology to submit their applications by 31 May 2022!

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