❯ UPDATES FROM FoodSafety4EU

The DISH Cluster - Towards a healthy and safe diet 6 April

The DISH Cluster aims to guide and support consumers towards a healthy and safe diet by improving their nutritional habits and food safety. It is made up on the synergies established by 5 project: SafeConsume, Eat2benice, FoodSafety4EU, Stance4Health and One Health EJP.

On 6th of April the Cluster will contribute and inspire the next directions towards a safe and healthy food style with keynotes speakers of the European Food System!

The "virtual lunch" will be divided in 3 main courses: an aperitif with a warm welcome by a representative of Horizon Results Booster and the 5 projects' coordinators of the DISH cluster; a main course with the participation of keynote speakers of the European food safety system; a dessert where the participants are invited to contribute through an interactive session

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Barilla joins FoodSafety4EU as Supporting Partner

The FoodSafety4EU network of Supporting Partners keeps growing up: we are glad to to welcome the newest stakeholder from the West Hub: Barilla GR F.lli SPA (Italy), the world's largest pasta producer, Italian family-owned since 1877.
Barilla has signed a cooperation agreement with FoodSafety4EU to share knowledge and experiences, as well as to be engaged in our participatory process, supporting the co-design of the European Food Safety Forum. Have a look at Barilla pitch at the 1st Preforum here.

UPDATES FROM FoodSafety4EU

#FOODTECH

GECO
THE SUSTAINABILITY EXPO

FoodSafety4EU contribution to GECO: food safety and sustainability

Synergy and integration in the agro-food systems was the focus of the roundtable on "Technology and digital for the agri-food sector" at **GECO – The Sustainability EXPO**, where the FoodSafety4EU Coordinator, Veronica Lattanzio discussed togheter with Simona Mincione (ENCO SRL), Elena Cadel (Fondazione Barilla) and Sara Rovesi (Future Food Institute).

The first Italian virtual fair on sustainability.

WATCH THE CONTENT >

www.foodsafety4.eu

NEWS

Animal welfare: consultation opens on Farm to Fork guidance

EFSA has launched an open consultation on the draft guidance methodology it will use for a series of scientific opinions on the welfare of farmed animals.

The opinions, which will be published between June 2022 and March 2023, were requested by the European Commission as a key component of its Farm to Fork strategy. They will cover the welfare of animals during transport, as well as on-farm welfare of specific species – calves, laying hens, broilers, pigs, ducks, geese and quail, and dairy cows.

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High-pressure processing: food safety without compromising quality

High-pressure processing (HPP) of food is effective at destroying harmful microorganisms and poses no more food safety concerns than other treatments. These are two of the conclusions of a scientific opinion published by EFSA today.

EFSA experts assessed the safety and efficacy of HPP of food and, more specifically, whether it can be used to control Listeria monocytogenes in ready-to-eat (RTE) foods and as an alternative to thermal pasteurisation of raw milk.

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NEWS

Added and free sugars should be as low as possible

EFSA's scientists have completed their comprehensive safety assessment of sugars in the diet and their potential links to health problems. The opinion's rich findings will support national public health authorities in Europe update future advice for their consumers.
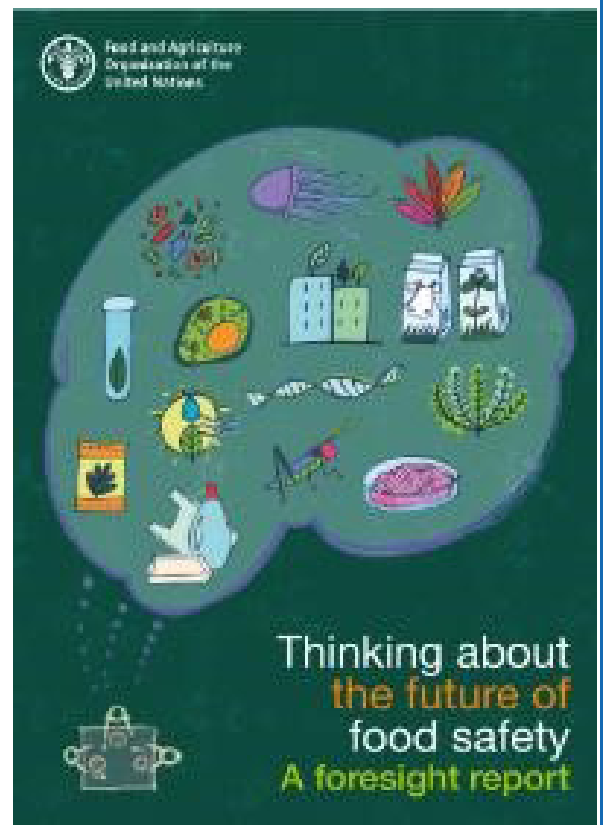
Prof. Dominique Turck is the Chair of EFSA's panel of nutrition experts who carried out the assessment. He stated: "We concluded that intakes of added and free sugars should be as low as possible as part of a nutritionally adequate diet; this is in line with current recommendations. However, the scientific evidence did not allow us to set a tolerable upper intake level for dietary sugars, which was the original goal of this assessment."

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Thinking about the future of food safety - A foresight report by FAO

Agrifood systems are undergoing a transformation with the aim to provide safer, more affordable, and healthier diets for all, produced in a sustainable manner while delivering just and equitable livelihoods: a key to achieving the UN's 2030 Agenda for Sustainable Development. However, this transformation needs to be executed in the global context of major challenges facing the food and agriculture sectors, with drivers such as climate change, population growth, urbanization, and natural resources depletion compounding these challenges.
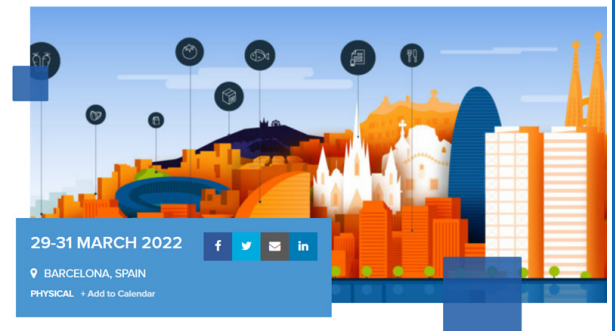
READ THE FULL REPORT >

❱ EVENTS

The GIFSI Conference 29-31 March 2022

GIFSI invite you to start making plans to be a part of this global gathering under the theme: Delivering Impact for Safe Sustainable Food. Every facet of the food safety ecosystem will have its turn in the spotlight through a series of inspirational keynotes, plenary sessions, expert panels and breakouts, in which will be possible to deep dive into the practical ways that we can deliver more impact together.

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29-31 MARCH 2022
📍 BARCELONA, SPAIN
PHYSICAL + Add to Calendar

WMFmeetsITALY 16-18 May 2022

FoodSafety4EU will join the 13th conference of **The World Mycotoxin Forum®**! Here are the details:

TUESDAY 17 MAY 2022 - SESSION 7 MANAGING MYCO-TOXINS IN A SUSTAINABLE FUTURE

An ideal and sustainable economy is one which provides for the greatest amount of general well-being with the least amount of resource use and environmental harm. How do we cope with naturally occurring contaminants, such as myco-toxins, in a sustainable future?

16:00 FoodSafety4EU – Sustainable food: how to keep it safe?
- Dr Veronica Lattanzio, Institute of Sciences of Food Production (ISPA), National Research Council (CNR), Italy

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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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REGISTER NOW!
one
2022 EU CONFERENCE
HEALTH • ENVIRONMENT • SOCIETY