FEED YOUR NEWS ON #FOODSAFETY

⟩ UPDATES FROM FoodSafety4EU

The FoodSafety4EU Platform is online!

On June 7th, the **World Food Safety Day**, FS4EU launched its multistakeholder Platform with the aim to shape the Food Safety System of the future.

The FoodSafety4EU platform is growing as a Science-Policy-Society interface by incorporating various elements and engaging multiple actors from the European Food Safety System, thus easing collaboration, communication, and co-creation among scientists, policymakers, and various societal stakeholders.

By embracing inclusivity, transparency, and ongoing engagement, the platform is contributing to evidence-based decision-making, effective policy implementation, and the promotion of public trust in the field of food safety throughout Europe.

JOIN US ❯

Food Safety 4EU

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www.foodsafety4.eu

FS4EU PLATFORM

The multi-stakeholder digital platform for the EU Food Safety System

Online now!

DISCOVER & REGISTER

FoodSafety4EU has received funding from the European Union's Horizon 2020 Research and Innovation programme under Grant Agreement No. 101000613
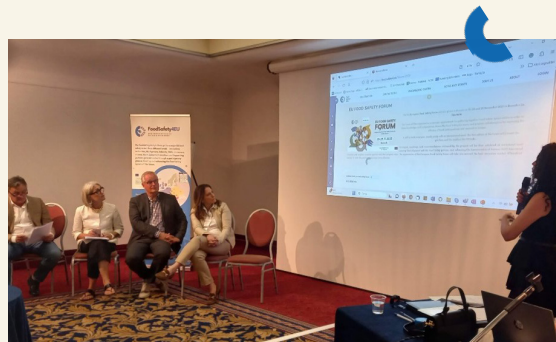
June: #FoodSafetyAwarenessMonth

June is the **#FoodSafetyAwarenessMonth**!

Follow us on our social media to enjoy a unique journey through different topics! You will discover new definition, videos from experts, articles and more.

Lot of contents to discover!!

STAY TUNED & FOLLOW US!

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Insights from the FS4EU General Assembly

The FS4EU Consortium partners presented the project's key activities and results, and prepared the agenda for the upcoming EU Food Safety Forum. With a diverse range of presentations, and interactive debates, the event fostered collaboration and knowledge sharing to enhance food safety in Europe.

On June 7, the project round table entitled "Exploring the relationship between Risk Assessors and Risk Managers: current and future perspectives" also contributed to feed the dialogue at international level, thanks to the participation of high-level experts from science, policy and society with expertise in risk assessment, management and communication (CNR, WUR, EFSA, ITALIAN Parliament, FoodDrinkEurope . A policy brief summarizing leaging challenges identified by the experts has been released.

◗ NEWS

Survey for the JRC study on Mapping the Risks and Vulnerabilities in the EU Food Supply Chain

The Joint Research Centre (JRC) is conducting a survey as part of the project "**Mapping the Risks and Vulnerability in the EU Food Supply Chain**".

The overall objective of the study is to support the European Food Security Crisis preparedness and response Mechanism (EFSCM) in formulating recommendations to address future risks and crises in the EU food supply. To this end, the study aims to map and assess risks and vulnerabilities affecting the EU food supply and food security across sectors, supply chain stages, and member states. Specifically, the survey aims to (i) identify key risks and vulnerabilities affecting the food supply chain; (ii) assess the impact and likelihood of risks; and (iii) shed light on noteworthy threats that should be addressed first.

The deadline for participation in the survey is June 30, 2023.

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Draft Scientific Opinion on Update of the Scientific Opinion on Polybrominated diphenyl ethers (PBDEs) in Food

EFSA opened consultation on health risks associated with polybrominated diphenyl ethers (PBDEs) in food. PBDEs are man-made chemicals used in a wide variety of products such as plastics, textiles and electrical/electronic equipment to make them less flammable.

PBDEs can leach into the air, water, soil, food & feed.

The deadline for participation is 20 July 2023

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NEWS

FAO launches new web-based food safety toolbox on World Food Safety Day

FAO has worked with international experts to develop the guidance materials for the new website: Good Hygiene Practices (GHP) and HACCP Toolbox for Food Safety, which is designed to help all those in the food chain apply both GHP and HACCP more effectively. GHP – or Good Hygienic Practices - are well established practices for keeping food safe along the food supply chain. They underpin the Hazard Analysis and Critical Control Point, or HACCP, food safety management system.

The FAO toolbox incorporates learning and feedback from the trainees who conducted more than 800 training events with an outreach to more than 2500 food chain operators in one year. They demonstrated tangible improvements to hygienic standards of food businesses, which contributed to enhancing food safety and quality, market access, and consumer health.

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The new toolbox is now available, to find out more: CLICK HERE

The General Product Safety Regulation (GPSR) entered into force

The 12th of June, the **General Product Safety Regulation** (GPSR), entered into force. The new rules seek to address major societal changes that have affected consumer product safety in the past two decades, such as increasing digitalisation, new technological developments, and globalised supply chains. This modernised framework will ensure that only safe products are offered to consumers, on the origin of the products and whether they are sold in shops or on online marketplaces.

In addition, the Commission is announced its call for applications for the 2023 edition of the EU Product Safety Award focuses on businesses that innovate and invest to improve the safety of young people.

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EVENTS

Parma Summer School 2023 I from 26 September to 28 September

The European Food Safety Authority (EFSA) – in collaboration with the University of Parma, the School of Advanced Studies on Food and Nutrition, and the Università Cattolica del Sacro Cuore Piacenza – is organising the Parma Summer School. The event will provide aspiring professionals early in their career an invaluable chance to learn from specialists in the field of innovative food products.

The deadline for the registration is the 30th June.

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Food Systems Summit hosted in Rome | from 24 to 26 July

The UN Food Systems Summit +2 Stocktaking Moment will take place in Rome, Italy from 24 – 26 July 2023, at the premises of the Food and Agriculture Organization of the United Nations (FAO). It will be hosted by Italy, in collaboration with the Rome-based UN Agencies (FAO, IFAD, WFP), the UN Food Systems Coordination Hub and the wider UN system.

The event will build on the momentum of the 2021 Food Systems Summit and will create a conducive space for countries to review commitments to action that were made during the Summit, share stories of success and early signs of transformation, maintain the momentum for bold acceleration and bold action to further the resilience of food systems, advocate for their adaptation to climate change, ensure they contribute to communities' resilience to further shocks and crises, and boost the achievement of the Sustainable Development Goals (SDGs).

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EVENTS

EU Food Safety Forum | 28-29 November 2023

The first European Food Safety Forum will take place in Brussels on the 28 and 29 November 2023 in Brussels @La Tricoterie.

The Forum is a periodic appointment for gathering together Food Safety System actors in order to share knowledge and best practices, discuss the Food Safety hot issues, and propose collaborations for improving the efficacy of Food Safety policies and research in Europe.

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Microalgae for the foods and feeds of the future

In 2019, the ProFuture project kicked-off with a big mission: **"To shape the future of microalgae proteins in Europe and harness their potential as sustainable, nutritious and healthy solutions for more resilient food systems."**

Almost 4 years and numerous achievements later, the project is hosting its final conference. A lively agenda and expert speakers representing different stakeholder groups (industry, regulation, policy, academia,..) promise a fruitful event.

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