



Global Harmonization Initiative

Advocating safe food for all

GHI MATTERS OCTOBER, 2022

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President's message

Dear Readers,

Hopefully you have heard of the new Covid variations, but are not suffering from them. Many of us intend to meet each other at the forthcoming events in Singapore, Dublin, Dubrovnik and elsewhere, and I hope that meeting many of you will not become impossible because of Covid infections. You will find details of the GHI sessions in Singapore and Dublin in this issue.

On 2 November the GHI General Assembly will meet and elect the new board for the next three years. It is my pleasure to know that we have many well-motivated candidates from all continents and that there is also a fair gender balance.

In many areas of the world there are severe problems, including wars and extreme weather conditions, and many people are suffering. I wish those who are suffering strength and courage and I hope that those who can will provide as much help as possible.

Kind regards,

Huub Lelieveld, 15th October 2022

Editor's message

Dear Readers,

It is now just a few days to the long-awaited opportunity to re-unite at the IUFOST Conference that is happening this year in Singapore.

GHI will be well-represented at both meetings, i.e., the IUFoST Conference in Singapore from 31st of October - 3rd of November and the EFFoST Conference in Dublin, 7 - 9 of November 2022. The IUFOST president has released a strong message about the opportunities for harvesting the gains from cutting-edge science-based approaches to traditional ethnic foods in the quest for food security, stability and sustainability. The full message is available [here](#).

This issue also carries an update from the Chair of the WG on Food Packaging Materials about substances not intentionally added to food (NIAS). This article discusses the current regulations for the handling of NIAS. It should help the food industry decrease the amount of NIAS in foods.

There are other important updates in this issue and I would like to invite you to enjoy reading the newsletter. For more information, please dig in and enjoy the cocktail of articles that this issue has to offer.

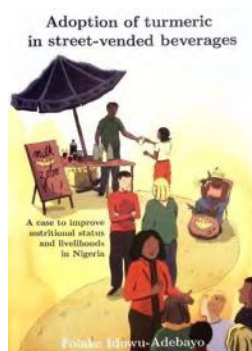
It is time to muster our energy and give ourselves the gift of a strong finish to the year 2022.

With warm regards,

Benard Oloo, Editor - GHI Matters, 18th October 2022

KEY HIGHLIGHTS

Improving the nutrient content of street-vendor beverages



In many countries people often eat food that lacks the desirable amounts of nutrients. This is particularly so in countries such as Nigeria where many people eat foods from street vendors. Turmeric (*Curcuma longa*) contains many such important nutrients. In an attempt to find a way to improve the nutritional situation in Nigeria, Folake Idowu-Adebayo investigated if and how turmeric could be added to street-vendor beverages. This research is interesting not only for Nigeria but also for other countries. Her findings are published in her [thesis](#), which can be downloaded from the [GHI Library](#).

GHI RELATED EVENTS

GHI at the 21st IUFOST World Congress of Food Science & Technology in Singapore

This event takes place from the 31st of October - 3rd of November. The entire programme can be viewed [here](#). The special GHI session takes place on the 3rd of November. The details are below:

GHI Scientific Session: Food Safety, Security, Nutrition and Precision Health		
8.30am-8.42am	Michael Murkovic Graz University of Technology, Austria	Chemical food safety in an increasingly complex world
8.42am-8.54am	Marco Dalla Rosa Polytechnic Institute of Coimbra	Anonymous whistleblowing in the food chain
8.54am-9.06am	Rui Costa	The status of whistleblowing legislation in the food sector
9.06am-9.18am	Hamid Ezzatpanah	The importance of harmonization of law and regulations: Viral decontamination of food, food contact surfaces, and water
9.18am-9.30am	Dora Marinova Curtin University, Australia	Food and sustainability transition
9.30am-9.42am	Chin-Kun Wang Chung Shan Medical University, Taiwan	Nutrition and precision health
9.42am-9.54am	Diana Bogueva The University of Sydney and Curtin University Sustainability Policy CUSP Institute	Consumer perceptions of alternative proteins

Session Co-Chairs: Huub Lelieveld and Diana Bogueva



4th International Congress on Food Safety and Quality

The 4th International Congress on Food Safety and Quality which will be held in Dubrovnik, Croatia from the 9th to 12th of November 2022 with the slogan **“One Health”**. The congress will again be held under the auspices of the competent authorities and institutions of the European Union and is organised by the Andrija Štampar Teaching Institute of Public Health, the Croatian Metrology Society, and the Southeast European Food Quality and Safety Control Network (SEEN-FSQC). The co-organisers are the Faculty of Agriculture and the Faculty of Food Technology and Biotechnology, the University of Zagreb, the Institute for Health and Food Safety of Zenica, and the Institute of Public Health of Vojvodina, in cooperation with other eminent institutions from the country and abroad. For more information, please read [here](#).

GHI at the EFFoST Conference in Dublin, 7th to 9th of November 2022

The special GHI session takes place on Tuesday, the 8th of November from 13.45-15.50.

Global Harmonization Initiative - Available, sustainable, healthy food for the future through networking sound science			
Start	End	GHI Speaker	Title
13:45	13:50	Nicola Stanley	Introduction to the Global Harmonization Initiative
13:50	14:10	John Points	The complexity of regulations for human milk
14:10	14:30	Nadiya Boyko	Healthy nutrition based on food-omics data and meeting 3P (predictive, preventive and personalized) medicine expectations
14:30	14:50	Eniola Oni	Aflatoxin assessment in blood serum of rural households consuming mouldy grains in Ogun State, Nigeria
14:50	15:10	Diána Bánáti	Edible insects for human consumption
15:10	15:30	Filiz Hazal	Food waste recovery: Microwave assisted extraction
15:30	15:50	Hilde Wijngaard	Challenges in valorising food waste for small and medium-sized enterprises

Session Co-Chairs: Nicola Stanley and Hilde Wijngaard

ISO advances food safety harmonization with publication of ISO 22003 Parts 1 & 2

On World Food Safety Day, the 7th of June 2022, ISO published two standards:

ISO 22003-1:2022, Food safety — Part 1: Requirements for bodies providing audit and certification of food safety management systems [FSMS] <https://www.iso.org/standard/74410.html?browse=tc>

Note: ISO 22003-1 supplements ISO 17021-1:2015, the standard for the accreditation of bodies providing audit and certification of all types of management systems.

FSMS certification – A certification based on ISO’s harmonized requirements for management systems, that incorporates food safety requirements based on the international accepted principles of food safety (i.e. prerequisite programmes and, as appropriate, control measures that result from either a site-specific or generic hazard analysis).

ISO 22003-2:2022, Food safety — Part 2: Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system [FSS] <https://www.iso.org/standard/78516.html?browse=tc>

Note: ISO 22003-2 supplements ISO 17065:2012, the standard for the accreditation of bodies certifying all types of products, processes and services.

FSS certification – A product certification that incorporates requirements based on the internationally-accepted principles of food safety (i.e. prerequisite programmes and, as appropriate, control measures that result from either a site-specific or generic hazard analysis) and management system components (e.g. management commitment, responsibility and review, documented information, and internal audits) that support the production of safe food.

There is a press release at: <https://committee.iso.org/sites/tc34sc17/home/news/content-left-area/news-and-updates/iso-launches-two-standards-for-f.html>

In early September, ISO/TC34/SC17 Re: Subcommittee responsible for the ISO 22000 family of standards released a webinar on ISO 22003 Parts 1 & 2. This webinar can be found at: <https://committee.iso.org/sites/tc34sc17/home/news/content-left-area/news-and-updates/webinar%20ISO%2022003.html>

UPDATES FROM WORKING GROUPS

Substances not intentionally added (NIAS) to food and food safety

The Working Group on Food Packaging Materials has prepared: Comments on substances that are not intentionally added (NIAS) to food contact materials, a subject recently addressed at a food safety conference in London, UK. "The article expounds on the definition of NIAS, their sources and how they can find their way into food substances.

Please see [here](#) for the complete article published on the GHI Website and contributed by Alejandro Ariosti, the Chair of the Working Group on Food Packaging Materials.

[GHI](#) is an initiative of the European Federation of Food Science and Technology ([EFFoST](#)), which is the European part of the International Union of Food Science and Technology ([IUFoST](#)) and the International Division of the Institute of Food Technologists ([IFT](#)). GHI is supported by the European Engineering and Design Group ([EHEDG](#)). The goal of GHI is "Achieving consensus on the science of food regulations and legislations to ensure the global availability of safe and wholesome food products for all consumers".

GHI has legal non-profit entity status, registered in Austria as "GHI-Association - Globale Harmonisierungs Initiative für Gesetze und Verordnungen im Bereich Lebensmittel", ZVR number 453446383.