



Global Harmonization Initiative

Advocating safe food for all

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The President's message

In many parts of the world, it is vacation season now. I congratulate the parents among our now more than 1400 member scientists if their daughters and sons got their diplomas and take a break before continuing their study or starting their career.

It is a pleasure to see that the increase in membership results in many activities that indeed promote safe food for everyone, as shown by the series of GHI webinars, and the participation of GHI members in conferences and the writing of (chapters for) books. Special congratulations to Dora Marinova and Diana Bogueva for winning the prestigious award described below.

Enjoy reading and make sure you are not missing any of the events or publications that are relevant to you.

Take care and kind regards,

Huub Lelieveld, 30th June, 2023

The Editor's message

Dear Readers,

This month I am waxing Poetic;

The World is in a Wheel.
Its autopilot clock keeps turning to the heel.
Scientists like you and I keep chiming.
Researchers and students keep grinding.
The challenges have become a perfect storm;
Yet each and every one of us wax strong.
We must each pull our weight,
Employ our genius to a greater height.
GHI is our communal vehicle,
The Working groups our speckle of grandeur.
The GHI Congress 2023 happens in *Koopgoot!*
A time to replenish the mind and reboot.
Via combined synergies of the sages,
Till our collective ambition burns in dazes.

As usual please do find a host of inspiring stories and achievements of some GHI members and read about the numerous events lined up in the coming months just for you.

I truly do wish all of you an enjoyable read.

Yours Truly,

Benard Oloo, 30th June, 2023

GHI participated in the Fi Ingredients Conference in Cairo, 28-30 May 2023

Obadina Adewale, Chair of the WG on Education and Training of Food Handlers, spoke about **African contributions to the global food market**. In his presentation he drew attention to the cassava problem in Africa that leads to severe intoxications and mutilated children if wrongly prepared.

Atef Idriss, GHI Councilor for the Middle East and Northern Africa (MENA), addressed **Food safety and security in the Middle East and Africa**. He focused on the many food safety issues in the MENA that would be better solved with mutual-cooperation between the MENA countries. Because of the differences in regulations between countries that hamper the transport of food across borders, harmonization is badly needed.

Huub Lelieveld had been invited to speak about **Food safety and ingredients**. He focused on the importance of always being aware of chemical, physical and microbiological hazards. He also discussed GHI's proposal for Certified Food Safety Professionals. Huub also discussed the anonymous whistleblowing system of GHI that needs publicity, seeing that many of the food safety incidents around the world are preventable.

The presentations can be downloaded from the presentations pages in the [GHI Library](#).

Huub Lelieveld

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Annual International Conference "Agriculture for Life, Life for Agriculture", 8-10 June 2023

GHI also participated in the annual International Conference "Agriculture for Life, Life for Agriculture", 8-10 June 2023, at the University of Agronomic Sciences and Veterinary Medicine of Bucharest.

Workshop in the Biotechnology Session - 8 June 2023

Current trends regarding food safety and food security in Romania

GHI Global Incident Alert Network. Case study: Romania

Dumitru Mnerie – Politehnica University, Timișoara, Romania GHI Ambassador and GHI Certification Officer

Marco Dalla Rosa - Dept. of Agriculture and Food Sciences Interdepartmental Centre for Agrifood Industrial Research, Alma Mater Studiorum Università di Bologna, Italy
GHI Ambassador and WG for Global Incident Alert Networks Co-chair

Valorification potential of some fruit processing waste in various new applications – The outcomes of mild sus fruit – ERA NET project

Prof. Mona Elena Popa – USAMV Bucharest Romania

Legislation on packaging at national and international level

Dr. Eng. Gabriel Mustatea

Head of Food Packaging Laboratory

National R&D Institute for Food Bioresources – IBA Bucharest, Romania

Bottled water consumer risk exposure in Romania

Dr. Eng. Ungureanu Elena- Loredana Food Packaging Laboratory National R&D
Institute for Food Bioresources – IBA Bucharest, Romania

Sustainable preservation of marine biomasses for an enhanced food value chain (SuMaFood)

Prof. Liviu Gaceu – Universitatea Transilvania Brasov, Romania

Keynote presentation - 9 June 2023

How GHI may be successful in improving food security and safety

Huub Lelieveld
President Global Harmonization Initiative

This workshop brought together specialists who are constantly concerned with food safety and food security issues. Along with the Global Incident Network, the food packaging legislation and the risks when consuming bottled water, the conference also focused on the valorization of food waste, which has become equally important as we are trying to be as sustainable as possible for the future of our planet.

*Prof. Dr. Mona Elena Popa
University of Agronomic Sciences and Veterinary Medicine of Bucharest
Faculty of Biotechnology*

Note:

All presentations can be downloaded from the presentations pages in the [GHI Library](#).

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Safe cassava project

Cassava is the staple food of about a billion people, most of them in Africa. Cassava contains linamarin, a very toxic natural compound. It may cause severe diseases and even death. Therefore, before consumption, cassava must be processed to break down the linamarin and remove the resulting cyanide. If not sufficiently processed, linamarin will remain in cassava and release cyanide into the body. If ingested in small amounts for a long time, it causes the illness konzo: A child will wake up one morning, limping or only able to crawl. This condition will remain unchanged thereafter throughout the child's life.

A project team has been established to test the best way to remove cassava, using the enzyme linamarase that is present in high concentration in the leaves of the cassava plant. The WG on Education and Training of Food Handlers will produce visual and verbal training materials that are designed to teach all food handlers. The team consists of Aaron Kalala Karumba, Congo; Amalia Mitelut, Romania; Bart van Schie, Netherlands; Conrad Perera, New Zealand; Diana Bogueva, Australia; Franco Pedreschi P., Chile; Huub Lelieveld, Netherlands; Lucas Paul, Tanzania; Matthew Scott Bramble, Congo; Michael Murkovic, Austria; Obadina Adewale, Nigeria; and Viduranga Waisundara, Sri Lanka.

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Manual on Food Safety in Disaster Areas

After the earthquake in Wenchuan, China, on May 12, 2008, our ambassador in China, Xianming Shi, formed a team of experts to produce a Manual on Food Safety in Disaster Areas. After the earthquake in Turkey, Xianming, with approval of the publisher, offered the manual to GHI for translation into Turkish. This was done by first translating from Chinese to English and will be subsequently from English into Turkish. The first phase is carried out by our Editorial Advisor, Siân Asley. When ready, Xianming will check the translation and Filiz Hazal, our Membership Director will coordinate the Turkish version with the help of GHI's Turkish ambassadors.

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Two GHI members and seasoned scholars win the best of the best book prize

Congratulations to two GHI members - [Dora Marinova](#) and [Diana Bogueva](#) who have won the 'Best of the Best - The Future of Food Gourmand Award' at the 28th Award Ceremony in Umeå, Sweden for their Book - 'Food in a Planetary Emergency' published by Springer in 2022.

There were 100,000 books screened globally by the Gourmand Awards Committee to decide on the winner.

The Committee commented that 'it takes a lot of courage to write and publish such a comprehensive book. Dora Marinova and Diana Bogueva bring together an immense amount of data, figures and analysis, encouraging the reader to take part in a global movement. An uncompromising and challenging vision for humanity in the 21st century.' Here they are this evening, Diana (on the left) and Dora (on the right) with Edouard Cointreau, Chairman of the Gourmand Awards Committee.



Celebrating the progress of GHI Working Groups

The GHI working groups are working hard toward many important projects. The Consumer perception working group is going to deliver a webinar about food labelling, regulations and quality standards:

<https://www.globalharmonization.net/news-and-events/ghi-webinars/2023-06-27-Food-and-Consumer-Perception-Labelling-Regulations-and-Quality-Standards>

and the Reducing post-harvest losses working group in collaboration with GHI board members is organising another webinar coming up on 27 July: Practical and workable systems and strategies for reducing post-harvest food losses and wastage.

GHI Webinar Series and Launch of GHI YouTube Channel

Our next live online GHI webinar: *Practical and workable systems and strategies for reducing post-harvest food losses and wastage* will take place on: 27 July 2023 at 12 noon CEST. To register go to: <https://www.globalharmonization.net/news-and-events/ghi-webinars>

We are also pleased to announce the launch of our GHI YouTube channel. Please subscribe to this at <https://www.youtube.com/@GlobalHarmonizationInitiative> to keep updated on new content.

Eid-al-Fitr and food safety

Qurbani and Other Occasions when Meat is Not Chilled after Slaughter

A major Eid (Eid-al-Fitr; end of fasting) festival in the Muslim community is Eid-al-Adha. This holiday commemorates Ibrahim's almost sacrifice of his son Ishmael as commanded by Allah, which at the last minute was substituted by a ram as the sacrifice instead. This is a holiday where many Muslim families wish to slaughter an appropriate animal, traditionally doing the slaughter themselves and more commonly now in an appropriate abattoir. Often the meat is then taken home immediately after slaughter (i.e., before refrigeration), so there are issues around the safe handling of such meat. The Agriculture and Horticulture Development Board in England has developed a collection of materials on their website (<https://ahdb.org.uk/halal>) under "Qurbani Operating Principles" and a "Qurbani Consumer Guide" to help Muslims consumers handle such meat safely. Similar concerns arise whenever animals are slaughtered and the meat is moved to consumers without cooling so these documents should also be helpful in other circumstances.

Abstract Submission at GHI Congress 2024



The upcoming GHI World congress on Global Food Safety and Security: Stepping up the Transition of the Global Food System to a Sustainable Future, 18-20 March 2024 in

Rotterdam, the Netherlands is open for abstract submissions. Hurry up to secure your spot in the congress program. You could submit an abstract to: <https://gheworldcongress.org/abstract-submission/>

[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.