

GHI MATTERS

Vol. 09 - September 2026

Welcome to our GHI newsletter

September was a month of international engagement, new connections and reflection across the Global Harmonization Initiative. As our network continues to grow, the month offered many opportunities to bring together different perspectives and consider how collaboration can translate scientific knowledge into meaningful action for food systems. Across our activities, a common theme emerged: the importance of connecting people across disciplines, countries and generations.

From strengthening food safety education among government schools in New Delhi, India and supporting student engagement to participating in international food science events and creating spaces for dialogue on food-industry accountability, GHI continued to build bridges between science, policy, education and practice.

We were pleased to welcome new GHI Ambassadors from Iraq and Saudi Arabia, further expanding our international community. Our Ambassador in Bulgaria also represented GHI at CEFood 2026 in Plovdiv, while we look forward to supporting the EHEDG Congress in Vienna and continuing to develop new opportunities for international cooperation.

September also provided a valuable reminder that harmonization is an ongoing process. It depends not only on shared scientific knowledge and standards, but on open dialogue, trust and a willingness to learn from different experiences and contexts. With preparations for the 3rd GHI World Congress in Konya, Türkiye, 5–9 July 2027, continuing to gather momentum, we look forward to carrying these conversations forward and welcoming even more voices into the GHI community.

As we enter the final months of 2026, the GHI community continues to grow through new ambassadors, new partnerships and new opportunities for dialogue. Each connection brings us closer to our shared goal of advancing science-based cooperation and contributing to safer, more sustainable and resilient global food systems.

GHI President's message

Dear Members of the Global Harmonization Initiative community,

September has given us much to reflect on about the future of food – and about the responsibility we share in shaping it.

The discussions taking place around the United Nations General Assembly in New York once again placed global cooperation, sustainable development and collective action firmly on the international agenda. For those of us working in food systems, these conversations are a reminder that food cannot be separated from the wider questions of health, climate, livelihoods, development and human security. The challenge is no longer simply how to produce more food, but how to ensure that the food system works better for people and the planet.

One issue that particularly resonated with me this month was food loss and waste. The International Day of Awareness of Food Loss and Waste on 29 September provided an important moment to look at what happens to food before it ever reaches our plates – and at the resources, labour, water and land that are lost when food is never consumed. FAO and the UN used this year's observance to highlight the connections between food loss and waste, forests, land use and climate.

There is also a striking paradox here. At a time when food insecurity remains a major global concern, enormous quantities of food are still lost or wasted. The UN estimates that around 13.2% of food is lost between harvest and retail, while a further 19% is wasted at retail, food service and household levels. These figures remind us that food-system transformation is not always about finding another technological breakthrough. Sometimes it is about using better what we already have.

We are now looking forward with enormous pride and excitement to 22 October, when our Founder and honorary President, Prof Dr h.c. Huub Lelieveld, will officially receive the 2026 World Food Prize in Iowa. The World Food Prize recognises Huub for his decades of work translating food-safety science into international action, including contributions to food safety, trade, food security and responsible innovation. For GHI, this is a very special moment. Huub's recognition is not only a celebration of an extraordinary individual; it is also a celebration of the principles that have shaped our organisation – science, international cooperation, harmonization and the belief that knowledge should ultimately serve society. We are already looking forward to celebrating this remarkable achievement together with our members and friends at a special event during the 3rd GHI World Congress in Konya in 2027.

As I reflect on September, I am struck by how many of the important food questions of our time come back to one fundamental issue: how do we turn knowledge into collective action? Whether we are talking about food loss and waste, food safety, innovation, sustainability or global cooperation, having the evidence is only the beginning. We also need the willingness to listen to one another, build trust and work across the boundaries that too often separate disciplines and countries.

This is the kind of community I hope GHI will continue to be – one that does not simply observe the changes taking place in our food systems but helps bring the right people together to understand them and respond to them. I look forward to celebrating Huub's achievement with you, and to continuing this important journey together towards Konya and beyond.

Warm regards,

Dr. Diana Bogueva

President, Global Harmonization Initiative



Food Industry, Law and Society: International roundtable examines accountability and governance

The two-part international roundtable “Food Industry, Law, and Society: Corporate Power, Public Health, and Accountability” brought together an interdisciplinary group of experts to examine one of the most complex challenges facing contemporary food systems: how food-related harms can be identified, understood and addressed when responsibility is often distributed across corporations, markets, regulators and institutions. Held on 11 and 18 September 2026, the roundtable was co-organised by the Corporate Crime Observatory (CCO), Boston College Law School, Exeter Law School, and the Global Harmonization Initiative (GHI). The two sessions brought together perspectives from law, public health, food systems, corporate governance, investigative journalism and civil society. Rather than treating food-industry accountability solely as a question of legal compliance, the discussions considered the broader structures through which harm can occur, remain hidden, or fall into gaps between existing regulatory and institutional responsibilities.

From Illegal Conduct to Lawful Harm

The first session, “Food Industry Harms — Illegality, Opacity, and Lawful Social Harm,” different forms that food-industry harm can take and the challenges involved in identifying responsibility. Discussion ranged from food fraud, contamination, mislabeling and corruption to questions surrounding corporate compliance and integrity. Participants also considered how complex supply chains and organisational structures can make harmful practices difficult to detect and attribute. A further focus was the role of transparency, whistleblowing and investigative journalism in bringing otherwise hidden practices to public attention. The discussion highlighted the importance of understanding not only what is visible within food systems, but also what may remain obscured by corporate structures, information gaps and the complexity of global supply chains. The session also moved beyond clearly illegal conduct to examine the “nutrition gray zone” — situations in which products, marketing practices or commercial strategies may remain legally permissible while nevertheless raising questions about public health, consumer choice, scientific uncertainty and corporate influence.



This broader perspective encouraged participants to consider accountability not simply in terms of whether an action violates the law, but also how existing legal and institutional frameworks respond to harms that may fall between clearly defined categories.

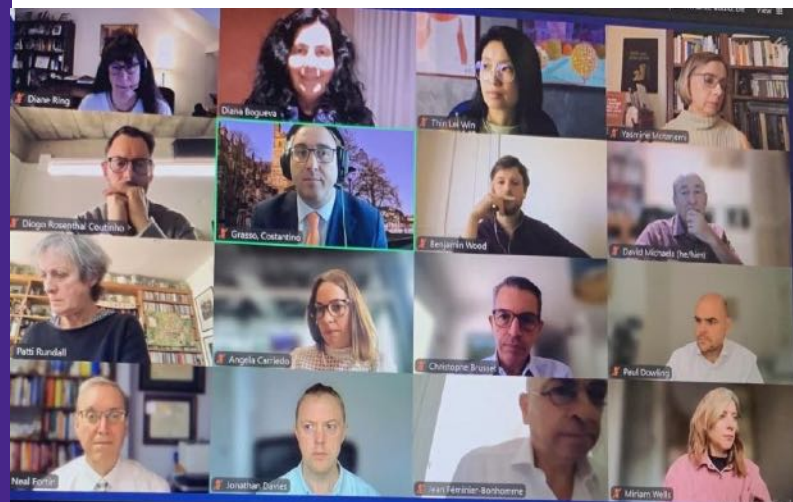
From Accountability to Governance

The second session, “Governing the Food Industry: Procurement, Market Power, and Accountability,” held on 18 September, extended the discussion by turning attention towards the institutional mechanisms that can influence corporate behaviour and public outcomes. The conversation examined the role of regulation, enforcement, public procurement, market structures and transparency in shaping accountability across the food system.

Particular attention was given to the ways in which power is distributed between food companies, governments, institutions and other actors, and how these relationships can affect the capacity to prevent or respond to food-related harms.

Taken together, the two sessions connected questions that are often considered separately: What constitutes harm? How does it become visible? Who is responsible? And what institutional mechanisms are available to respond?

The international composition of the roundtable was particularly important to these discussions. Food production and supply chains operate across jurisdictions, while legal definitions, regulatory approaches and enforcement capacities vary considerably between countries. Bringing these perspectives together created space to examine both common challenges and differences in how food-industry accountability is understood and pursued.



Building a Broader Conversation on Food-System Accountability

The roundtable demonstrated the value of bringing legal, scientific, public-health and food-system perspectives into the same conversation. It highlighted that addressing food-related harm requires attention not only to individual corporate practices, but also to the systems of law, governance, markets and institutions within which those practices take place.

For GHI, the discussions also reinforce the importance of international dialogue and collaboration in addressing food-system challenges that cannot be effectively considered within national boundaries alone. The two sessions provided a platform for questioning existing approaches to accountability while opening further discussion about how food systems might become more transparent, responsive and accountable to public health and societal interests.

GHI extends its sincere thanks to all participants and contributors whose expertise, experience and willingness to engage across disciplines made these conversations possible. Special appreciation goes to Diane M. Ring, The Marianne D. Short and Ray Skowrya Professor of Law at Boston College Law School, for moderating both sessions and guiding the discussions, and to Constantino Grasso for his important role in bringing together this international dialogue.

As one of the key organisers of this important international roundtable, GHI is grateful to every speaker and participant for contributing diverse perspectives, expertise and experience, and for helping to create an open and constructive exchange on the complex questions surrounding food-industry power, harm and accountability. The richness of the discussions reflected the value of bringing together experts from different disciplines, countries and professional backgrounds to explore these challenges from multiple perspectives. The conversations also provide an important foundation for continued international collaboration on how accountability can be strengthened across increasingly complex and interconnected food systems.



Konya 2027: The Journey Starts Before the Congress

Following the unveiling of our Grand Conversations in the last issue, preparations for the 3rd GHI World Congress in Konya, Türkiye, 5–9 July 2027 are gathering pace – and there is much more to look forward to! While the scientific program and our six Grand Conversations will form the heart of the Congress, we are preparing an experience that goes well beyond the conference room. Our aim is to bring the GHI family together, create opportunities for meaningful connections and give participants the chance to discover the food, culture, history and hospitality of Türkiye.

This global Congress deserves a global journey. We are delighted that Turkish Airlines is the official carrier of the GHI World Congress 2027, helping connect our international GHI community with Konya. Special fares are available for Congress delegates using the event code provided on our Congress website, for both international and domestic flights to and within Türkiye.

And getting to Konya is easier than you might think. Delegates travelling through Istanbul can continue to Konya by a direct flight of approximately 1 hour and 20 minutes, while the high-speed train provides another option, taking around 4 hours and 45 minutes. For international participants, this makes it possible to combine the Congress with a broader journey through Türkiye.

But the journey is about much more than getting from A to B.

Discovering spirit of Konya Beyond the Conference Venue

Konya is a city where history, spirituality, agriculture and food culture meet. Known as the home of Mevlana Jalaluddin Rumi, the great 13th-century Sufi mystic and poet, Konya has for centuries been a place of learning, reflection and encounter. It is also at the heart of one of Türkiye's important agricultural regions – making it a fascinating setting for a Congress dedicated to "Harmonized Global Food Systems for a Changing World." But there is much more to Konya than can be captured in a conference program.

During the Congress, we are preparing special visits and experiences that will invite participants to discover the city and the region from different perspectives – from its food and agricultural traditions to innovation and R&D, and from its remarkable cultural heritage to the hospitality for which Türkiye is renowned. And perhaps some of the most memorable moments will happen outside the lecture rooms. We will have opportunities to discover places, flavours and traditions that tell their own stories, while sharing them with colleagues and friends from across the GHI family.

SUBMIT YOUR ABSTRACT by 31 December 2026:
<https://www.ghiworldcongress.org/abstract-submission/>

Konya has a certain mystery to it – a city where the ancient and the modern, science and tradition, and food and culture come together in unexpected ways. Come for the science. Stay for the conversations. And discover the spirit of Konya.

And Then... Cappadocia!

For those who would like to extend their stay, we are preparing a special two-day Cappadocia extension following the Congress. Cappadocia is one of Türkiye's most remarkable landscapes, famous for its extraordinary rock formations, valleys, cave dwellings and rich cultural heritage. The extension will provide an opportunity to explore this unique region together with fellow GHI members and Congress participants – and, perhaps, to continue some of the conversations that began in Konya in a very different setting. We hope this will be more than simply an optional trip. It will be another opportunity to connect as a community, share experiences and create memories together.

FAO's Regional Expertise Takes the Stage: Dr Moustapha Nabeel Mohamed Joins the GHI World Congress Speakers

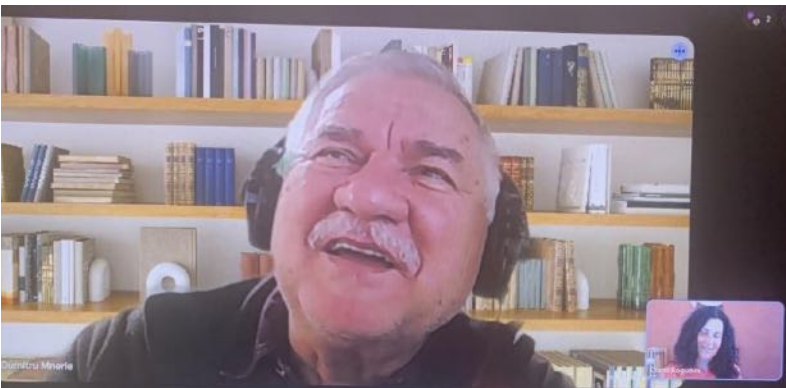
The 3rd GHI World Congress is delighted to welcome **Dr Moustapha Nabeel Mohamed**, Food Safety and Quality Officer at FAO's Regional Office for the Near East and North Africa and Regional Focal Point for Food Loss and Waste. He joins a distinguished group of invited speakers, including Dr Betül Vazgeçer, Vice-Chairperson of the Codex Alimentarius Commission; Dr Richard Khaw Min Cheh, President of the Federation of Institutes of Food Science & Technology in ASEAN; and Prof. Clive Phillips, Australia's first Professor of Animal Welfare and Editor-in-Chief of *Animals*. You can explore the full speaker line-up at GHI World Congress website: www.ghiworldcongress.org



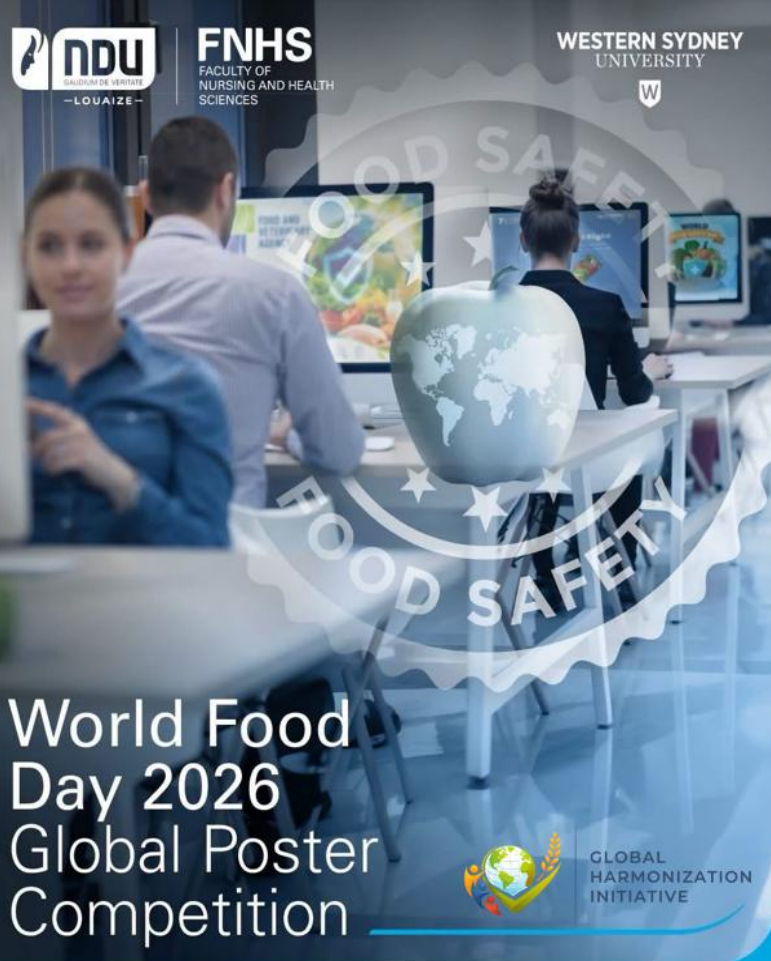
Dr Mohamed will deliver his talk, "Science-Based Harmonization for Safer and More Resilient Agrifood Systems in a Climate-Stressed Region," offering insights grounded in FAO's regional work on science-based food safety governance, risk-based food control, food loss and waste reduction and climate-resilient agrifood systems. Drawing on more than two decades of scientific and regulatory experience, he brings an evidence-driven perspective that will enrich discussions on harmonization, sustainability and the practical application of international standards in regions facing climate-related pressures. His contribution will help bridge global frameworks with regional realities, strengthening the Congress's focus on resilient and future-ready agrifood systems. By connecting scientific rigor with practical implementation, Dr Mohamed's talk will offer valuable guidance for policymakers, regulators and practitioners across diverse food system contexts.

Honouring Achievement: GHI Congress Certificates in Motion

Dr Diana Bogueva met with Dumitru Mnerie, the GHI Certificate Director, to review the preparations underway for the certificates that will be issued to all GHI World Congress 2027 participants, award recipients, and special recognitions. As part of his official role within GHI, Dumitru has initiated the full design and production process, ensuring that every certificate meets the organisation's standards for scientific integrity and professional excellence. With the design work now in progress and production mechanisms activated, the "machine has started rolling" to deliver high-quality, beautifully crafted certificates for the Congress.



These certificates will play an important role in recognising the contributions of all attendees and celebrating outstanding achievements, including the Best Young Presenter (Oral) and Best Young Presenter (Poster) awards. Through this careful preparation, GHI continues to support emerging talent and highlight the accomplishments of the next generation of food-system leaders.



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Achieving consensus on the science of food regulations and legislation to ensure the global availability of safe and wholesome food products for all consumers



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21
Working Groups



Connecting for Safer Food: GHI at EHEDG World Congress 2026

Food safety depends on more than good science—it also depends on collaboration, shared knowledge and practical approaches that can be applied across borders. This is why the Global Harmonization Initiative (GHI) is pleased to join the European Hygienic Engineering & Design Group (EHEDG) World Congress 2026 in Vienna on 7–8 October. The Congress will bring together experts and professionals from across the food sector to exchange knowledge and explore the latest developments in hygienic design, food safety and food production.

GHI is having its own exhibition stall at the Congress, where participants can discover more about our work, activities, including our upcoming Congress in Konya 2027, publications and international network. Our Board members Dr Gerhard Schleining and Matilda Freund will be there throughout the event to welcome visitors, exchange ideas and discuss opportunities for collaboration.

Whether you are already part of the GHI community or are discovering GHI for the first time, come and say hello! Stop by our stall, meet Gerhard and Matilda, and join the conversation about how international collaboration and science-based harmonisation can contribute to safer food systems. We look forward to connecting with you in Vienna!

GHI Supports World Food Day Student Poster Competition

To mark World Food Day, Notre Dame University–Louaize (NDU), in collaboration with Western Sydney University, is inviting students from all disciplines to design a poster showcasing game-changing food or nutrition research and innovation.

Submissions are due by 6 October 2026, with prizes and official certificates of recognition for the winners. The competition provides students with an opportunity to present creative ideas and highlight research and innovations that could contribute to the future of food and nutrition. It also encourages international engagement and knowledge exchange among students and professionals working across different areas of food, health and nutrition.

The event is supported by the Global Harmonization Initiative (GHI) through a special prize: the registration fee for the 3rd GHI World Congress in Konya, Türkiye, in July 2027, will be waived for the competition winner. The event is also sponsored by the Lebanese Association of Food Scientists & Technologists (LAFST). GHI is delighted to contribute to an initiative that gives emerging researchers and students a platform to share their ideas and connect with the wider international food community. The competition also highlights the importance of encouraging the next generation to engage with the scientific and societal challenges shaping our food systems.

Students can find competition details and submission information at bit.ly/4xVqDcu.

GHI Highlights Global Food Harmonization at CEFood 2026 in Bulgaria

The 13th Central European Congress on Food (CEFood 2026) successfully returned to Bulgaria, hosted by the University of Food Technologies (UFT) in Plovdiv under the motto "Connecting Excellence in Food". The prestigious event gathered 185 registered participants from 23 countries, including 120 delegates from Bulgaria and international scientists spanning Europe, Asia, South America, and Oceania. The scientific program featured 167 abstract submissions focusing on critical transitions in food safety, artificial intelligence, the circular economy, functional food design, and the One Health approach. The diverse program provided an important platform for exchanging knowledge, sharing research findings, and discussing emerging challenges and opportunities across the food sector.



Representing the Global Harmonization Initiative, Eng. Gergana Aleksandrova, GHI Ambassador for Bulgaria, delivered a high-impact presentation bridging high-level regulatory frameworks with practical shop-floor implementation. Her contribution highlighted the importance of connecting regulatory requirements with their effective application in the food industry.



The presentation addressed key challenges arising from uneven standards, regulatory fragmentation and a lack of trust in cross-border food trade, while emphasizing harmonized, science-based food safety standards, transparency and fair trade as important pathways towards safer and more equitable global food systems. It also demonstrated how high-level regulatory frameworks can be translated into practical actions and effective food safety practices at the shop-floor level. The presentation further underscored the role of international cooperation and harmonization in building greater confidence among regulators, food businesses and consumers across borders.

The session concluded with a special virtual address from GHI President Dr. Diana Bogueva, who invited attendees to join GHI's active working consensus networks and to become part of its international community working towards greater harmonisation in food science and food systems. Dr. Bogueva also invited participants to prepare for the 3rd GHI World Congress 2027 in Konya, Türkiye, which will bring together members and partners from around the world to continue the dialogue on harmonising global food systems.



GHI's participation at CEFood 2026 in Plovdiv provided an opportunity to strengthen connections with the food science community in Bulgaria and internationally, and to further promote collaboration through GHI's global network.

UK Food Safety Developments Highlight the Importance of Harmonized, Science-Based Regulation

Prepared by Dr. Alaa Alaizoki, GHI Ambassador for the UK



Recent developments in food safety regulation and surveillance in the United Kingdom demonstrate the continuing importance of science-based decision-making, regulatory coordination, transparency and effective risk management – principles that closely align with the goals of the Global Harmonization Initiative (GHI).

Modernising the UK Food Safety System

On 16 September 2026, the Food Standards Agency (FSA) Board supported plans to develop a modernised food safety system under its Future of Food Regulation programme. The proposals aim to strengthen the food safety system across the UK while ensuring that regulation keeps pace with changes in how food is produced, supplied and consumed. The proposed reforms include strengthening local authority food teams through improved tools and resources, improving food business registration, introducing a more consistent national approach to oversight of the largest food businesses, making greater use of data and intelligence across supply chains, and providing clearer guidance and more effective enforcement tools. The proposals also include greater transparency around food hygiene, including compulsory online display of food hygiene ratings across the UK and in food businesses in England. For GHI, these developments are particularly relevant because they illustrate how risk-based regulation, regulatory consistency, transparency and science-based food safety governance can work together to strengthen public protection. The proposed approach also recognises the importance of combining effective local delivery with appropriate national oversight, particularly for large businesses with extensive and complex supply chains. The FSA has emphasised that the programme remains at a formative stage, with further design work involving local authorities, businesses and other stakeholders. Developed proposals are expected to return to the FSA Board in March 2027, followed by a public consultation later in 2027.

Salmonella Surveillance Highlights the Importance of Farm-to-Fork Food Safety

At the same time, the UK is responding to three clusters of Salmonella Enteritidis—t5.9411, t5.9765 and t0.24068—which evidence suggests may be associated with imported eggs. The UK Health Security Agency (UKHSA), working with the FSA and other public health partners, continues to investigate the clusters and publish surveillance updates. The investigations demonstrate the value of modern epidemiological surveillance and microbiological evidence in identifying and monitoring foodborne disease clusters. The UKHSA has also reported cases associated with the t5.9411 strain in several European countries, underlining the cross-border nature of foodborne disease risks and the importance of international cooperation.

The FSA has provided specific guidance for catering businesses on the safe sourcing, storage, handling and preparation of eggs. The guidance stresses traceability and provenance, good hygiene and cross-contamination controls, appropriate storage, and additional precautions when preparing raw or lightly cooked egg dishes. Importantly, the FSA has stated that investigations have identified potential links to eggs imported from outside the UK, while there is currently no evidence that UK-produced eggs are affected. The FSA also notes that a definitive source of the outbreak has not yet been identified.

Relevance to Global Food Harmonization

Together, these developments demonstrate several principles at the heart of GHI's work: science-based risk assessment, effective surveillance, transparent communication, consistent food safety practices, traceability and cooperation across jurisdictions. They also illustrate why harmonization remains important in an increasingly interconnected food system. Food products and ingredients move across borders, while food safety hazards do not respect national boundaries. Effective protection therefore depends not only on strong national systems, but also on compatible approaches, reliable information sharing and cooperation among regulators, food businesses, scientists and other stakeholders.

GHI is grateful to Dr. Alaa Alaizoki, GHI Ambassador for the United Kingdom, for preparing and sharing this update on recent UK food safety developments. Contributions from GHI Ambassadors around the world help keep the GHI community informed about regulatory developments, emerging food safety challenges and opportunities for greater international harmonization.

Sources links:

<https://www.gov.uk/government/news/fsa-board-supports-new-plans-to-strengthen-the-food-safety-system>

[Salmonella outbreak update - GOV.UK](#)

<https://food.blog.gov.uk/2026/08/21/food-fact-check-can-you-get-salmonella-from-eggs-what-you-need-to-know/>

<https://www.gov.uk/guidance/advice-on-safe-storage-handling-and-use-of-eggs-for-catering>



GHI Welcomes New Ambassadors for Iraq and Saudi Arabia

The Global Harmonization Initiative is pleased to welcome two new Ambassadors who will strengthen GHI's presence and engagement in the Middle East: Dr. Salih M. S. Zebari, GHI Ambassador for Iraq, and Mohammad Aamir Hussain, GHI Ambassador for Saudi Arabia. Their professional experience in food safety, quality, regulation, food authenticity and industry practice will contribute to GHI's mission of promoting science-based, internationally harmonized approaches to food safety and quality.

GHI Ambassador for Iraq

Dr. Salih M. S. Zebari, PhD, MSc and PG Diploma in Food Science (UK), is a Lecturer in Food Authenticity and Quality Control in the Department of Animal Production and Health at the College of Agricultural Engineering Sciences, Salahaddin University – Erbil, Kurdistan Region, Iraq.



With expertise spanning food authenticity, quality control and food science, Dr. Zebari brings strong academic and research experience to his new role as GHI Ambassador for Iraq. As GHI Ambassador, Dr. Zebari aims to promote harmonized food safety, nutrition and quality systems across Iraq, while raising awareness of GHI's mission and building stronger professional networks among government, academia, industry, SMEs and consumers.

A particular focus of his work will be strengthening national food governance, including improved enforcement, laboratory control, food authenticity and fraud prevention. He also aims to support small and medium-sized enterprises and local farmers in improving food quality and safety, and in creating greater opportunities for Iraqi food products to access regional and international markets. Dr. Zebari highlights the importance of strengthening food labelling and nutrition policies in Iraq, including consideration of internationally recognised approaches such as front-of-pack traffic-light nutrition labelling, as well as supporting the development of national dietary guidelines. He has already initiated work towards a framework for developing food-based dietary guidelines tailored to the Kurdistan Region and Iraqi population. His research has identified challenges associated with the fragmented structure of food control in Iraq, where responsibilities are distributed among multiple ministries and regulatory bodies. In his view, greater coordination and harmonization could help address inconsistencies in enforcement, laboratory verification, food fraud detection and monitoring of imported and locally produced foods. Through GHI, Dr. Zebari hopes to contribute to science-based policymaking, stronger regulatory frameworks, international knowledge exchange and greater collaboration between Iraqi stakeholders and the global food safety community. He also sees opportunities to promote international conferences and expert exchanges in Iraq, strengthen third-party certification and inspection systems, and support healthier, safer and more sustainable food choices through evidence-based nutrition guidance.

GHI Ambassador for Saudi Arabia

Based in Riyadh, Mohammad Aamir Hussain serves as a Senior Food Safety, Quality & Training Manager, with extensive practical experience in food safety management, quality auditing, HACCP and ISO 22000 implementation, supplier compliance and regulatory alignment. Over the past decade, his work has focused on the intersection of food safety implementation, quality management and regulatory compliance in the Gulf region.

His experience includes working across multi-region operations and aligning industry practices with Saudi Food and Drug Authority (SFDA) and Gulf Standardization Organization (GSO) requirements.



This combination of substantial practical industry experience and knowledge of the regional regulatory environment provides an important perspective for GHI's work in Saudi Arabia and across the Gulf. As GHI Ambassador, Mohammad aims to help build stronger connections between industry, regulatory authorities, academia and the scientific

community, while supporting GHI's broader mission of advancing science-based and harmonized approaches to food safety. He also sees opportunities to work closely with GHI's existing UAE Ambassador and Regional Ambassador for the Middle East and Africa, helping to strengthen communication and coordination across the Gulf and develop greater regional engagement with GHI.

Strengthening GHI's Presence in the Middle East

The appointment of Dr. Salih Zebari and Mohammad Aamir Hussain expands GHI's network in a region where food safety, quality, nutrition, food authenticity, trade and regulatory harmonization are increasingly interconnected. Their complementary backgrounds—combining academic research, food authenticity and quality control, practical food safety management, auditing, certification and regulatory compliance—will provide valuable perspectives to the GHI community.

We warmly welcome Dr. Salih M. S. Zebari as GHI Ambassador for Iraq and Mohammad Aamir Hussain as GHI Ambassador for Saudi Arabia, and look forward to working with them to strengthen GHI's engagement, knowledge exchange and international collaboration across the region.

Welcome to the GHI family, Salih and Mohammad!

When Food Safety Education Becomes Community Action

For the GHI Food Safety Clubs, food safety is not only about what happens in a laboratory, classroom or kitchen. It is also about reaching people in their everyday lives and helping communities build practical knowledge that can make a difference. In Kenya, members of the GHI Food Safety Club recently visited an elderly woman in her home, turning a simple community visit into an opportunity for care, practical support and food safety education. The students brought food supplies, helped with household tasks including laundry and washing utensils, and spent time sharing practical advice about safe and hygienic food preparation. The visit showed that food safety education can go hand in hand with compassion, dignity and practical support for those who need it most.



Together, they prepared a meal of rice and mashed potatoes, using the opportunity to demonstrate good food-handling and cooking practices. The visit showed how food safety education can be most meaningful when it is connected to the realities of people's daily lives – from preparing a safe meal and keeping cooking utensils clean to understanding the importance of good food quality and hygiene.



But the support went beyond the kitchen. Seeing that the woman's home was in poor condition, the Food Safety Club members also helped repair the house, demonstrating that their commitment to the community extends well beyond food itself.

This is the spirit behind the GHI Food Safety Clubs: education through action, knowledge through service and food safety through community engagement. By taking what they learn beyond the classroom and into the community, Food Safety Club members are helping create greater awareness while also making a tangible difference in the lives of people around them. The Kenyan initiative is a powerful reminder that improving food safety begins with knowledge, but its impact grows when that knowledge is shared, practiced and used to support others.

GHI in India: From Global Food Innovation to Food Safety Education

The Global Harmonization Initiative (GHI) recently strengthened its engagement in India through participation in the Bharat NutraVerse Expo 2026 in New Delhi, followed by a series of meetings and school visits that are already leading to a new GHI educational initiative.

Invited by Dr Debjani Roy, Executive Director of SHEFEXIL (India’s Export Promotion Council), supported by the Ministry of Commerce and Industry, Government of India, GHI President Dr Diana Bogueva participated in the international session “Where West Meets East: Innovation Rooted in Tradition” moderated by the GHI Ambassador in Australia and president of NutraConnect Australia Dr Dilip Ghosh.



Dr Bogueva delivered a presentation exploring the evolving role of nutraceuticals and the ways in which traditional knowledge, scientific innovation, culture and consumer trust are shaping the future of food and nutrition. She also joined the panel discussion as part of the session, contributing to an international exchange of ideas on traditions, food safety, regulation, innovation and sustainability. The session provided an important opportunity to explore how knowledge and

practices rooted in different cultures can contribute to modern food innovation while maintaining scientific rigour, safety and consumer confidence. It also reflected GHI’s broader mission of building bridges between regions, disciplines and knowledge systems.



The hosts honoured all the attending delegations and presented Dr Bogueva with a special welcome plaque. The gesture was a warm expression of appreciation for her participation in the event.



GHI hosted a dedicated table at the Bharat NutraVerse Expo, providing a central point where attendees could learn about the organisation’s mission and global scientific work. Throughout the event, Dr. Diana Bogueva met visitors, answered questions, and connected with professionals interested in joining GHI or collaborating through its international working groups. The stall became a lively hub for discussions on food safety, harmonization, and opportunities for scientific engagement. Many new stakeholders were introduced to GHI’s global network and expressed enthusiasm for future involvement.



We hope that the colleagues who expressed interest in GHI will also explore the opportunity to participate in the Nutraceutical Special Session organised by Dr Dilip Ghosh as part of the upcoming GHI World Congress 2027, where they can further connect with the community and contribute to the broader harmonization dialogue. This session will offer a rich platform for scientific exchange, showcasing emerging insights in nutraceutical innovation and regulatory alignment. It will also provide an excellent entry point for new collaborators to engage more deeply with GHI’s global network and ongoing working group activities.

Dr Dilip Ghosh, GHI Ambassador in Australia and Director of NutraConnect Australia, moderated the session, bringing together an impressive international panel of experts from Australia, the United States, Austria, South Africa, the United Kingdom and India. The diverse panel explored the opportunities and challenges of connecting traditional knowledge with modern nutraceutical and food innovation, while emphasising scientific evidence, food safety, regulation, sustainability and consumer trust. The discussion highlighted the importance of international collaboration in bridging different knowledge systems and supporting responsible innovation across cultures and markets.



Dr Bogueva invited the Bharat NutraVerse attendees to submit an abstract for the GHI upcoming world congress.

Strengthening the GHI Network in India

The visit also provided an opportunity for Dr Bogueva to meet with two of the GHI India Ambassadors based in Delhi, Dr Rashmi Kulshrestha and Dr Monika Chauhan. The meetings were highly productive, focusing on their activities, opportunities for further engagement and ways to strengthen GHI's outreach and presence in India. The discussions highlighted the important role of GHI Ambassadors in translating the GHI's global mission into meaningful local and partnerships.



Dr. Diana Bogueva and Dr. Monika Chauhan



From the Expo to the Classroom

One of the most exciting outcomes of Dr Bogueva's visit to New Delhi was the opportunity to take GHI's food safety mission directly into schools. Organised by GHI Ambassador in India Dr Rashmi Kulshrestha, Dr Bogueva visited two government schools in New Delhi to explore the introduction of the GHI Food Safety Clubs and discuss how food safety education could be brought to young people in an engaging and practical way. The first visit was to DBRA C.M. Shri School, Harinagar, led by Principal Mr Sandeep Kashyap, with the support of Science Teacher Ms Abha Sharma, who works with students in Years 6-10. The school expressed strong interest in participating in the GHI Food Safety Clubs program.

The second visit was to Dr B.R. Ambedkar School of Specialised Excellence, New Delhi, led by Principal Ms Monika Batra. The meeting was also joined by Mr Girijesh Kumar Mishea, Principal of another nearby C.M. Shri School, who expressed interest in introducing the GHI Food Safety Club program in his school. The enthusiasm shown by all three schools has resulted in a concrete next step: a pilot GHI Food Safety Clubs program is planned to commence in November 2026 across the three schools. The initiative will provide an opportunity to introduce young people to food safety in ways that connect scientific knowledge with everyday food choices, helping build awareness and confidence from an early age.



(Left to right) Science Teacher Ms Abha Sharma, GHI Ambassador Dr Rashmi Kulshrestha, Dr. Diana Bogueva and Principal Mr Sandeep Kashyap



From left to right) three science teachers, Principal Ms Monika Batra in the middle, Dr Diana Bogueva, Principal Mr Girijesh Kumar Mishea and GHI Ambassador in India Dr Rashmi Kulshrestha



The most lasting outcome from the visit may be what comes next: three schools, a new Food Safety Clubs pilot and a growing network of GHI collaborators working to strengthen food safety awareness among the next generation.

From an international conversation on the future of nutraceuticals to discussions with educators and school leaders about food safety, the New Delhi visit demonstrated how GHI's work can connect global food-system challenges with practical action at the community level.

GHI looks forward to following the progress of the pilot programs and sharing its experiences as the Food Safety Clubs initiative develops in India.

Share Your News With Us

Our global strength comes from our members' work. Have updates on projects, events, publications, regional activities, or food safety and harmonization news?

Send them to us – your contributions keep the GHI community informed, connected, and inspired.

NEW!

The official GHI journal:
Quality Assurance and Safety of Crops & Foods (QASCF)

published by:
 Codon Publications

Discounts and Waivers - 25% APC discount to GHI members. Additional waivers or discounts for authors from low-income countries or for special GHI-led initiatives.

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Email us

General Inquiries: info@globalharmonization.net

Working Groups: wg@globalharmonization.net

Ambassador Programme:

ambassadors@globalharmonization.net

Membership: membershipdirector@globalharmonization.net