



Global Harmonization Initiative

Advocating safe food for all

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The President's message

This issue of GHI Matters was intended to replace the August issue and the plan was to indeed publish in October, meanwhile it is November - we are running late again. My sincere apologies for these delays that are absolutely not intentional. This all has to do with our plans to have the 2nd GHI Congress in 2024 that proved to be more difficult than expected. For one reason we learned that the legal formalities have increased significantly over the past years and hence everything took more time than we would have liked. When we were ready with all the preparations and started to advertise for the Congress, the terrorist attack in Israel took place, which meant many of our members had additional constraints on their travel. This meant we had to renegotiate everything with the third parties involved. This all meant many meetings and consultation with the Organizing Committee and Scientific Committee and all our other internal and external partners regrettably this meant less time was dedicated to GHI Matters.

However, this does not mean that GHI ceased to be active. On the contrary, this issue carries information about GHI's progress on several fronts including some key highlights, such as the establishment of a GHI Food Safety Club in Nigeria.

There is much going on in GHI and there are many ideas about what activities GHI might pursue to promote food safety and security in the world and if you are willing to actively contribute to these endeavors, please tell us, you will be very welcome! The need to contribute effectively to the food safety and harmonization endeavors all over the world is increasing with the increased unrest in the world.

Let us hope that world leaders will really do everything they can to achieve peace and save the lives of the many innocent victims of the violence.

Huub Lelieveld, 1 November 2023.

The Editor's message

Dear Readers,

I truly do hope you are doing great. We regret that we were not able to publish the GHI Matters for August 2023 this year due to all the preparations that the core team were making towards the GHI Congress 2024. We therefore expected to delightfully present progress with the planning for GHI 2024 through this Issue but unfortunately that has not been the case. Instead, we are carrying information about the postponement of the event to sometime in 2025. The organizing committee would like to receive a wide selection of responses and suggestions on suitable dates for the event. Members should look out for email from GHI Ambassadors' Director Diana Bogueva requesting your input for possible suitable dates. This issue also enumerates further interesting work happening in the working groups (WG), contributions from individual GHI Ambassadors, members and some additional events. I welcome you to enjoy the read. Should you have any information to share with members, please feel free to write to me as Editor at: benard.ooloo@globalharmonization.net

Yours Truly,
Benard Oloo, 25th October, 2023

GHI Member publications

Traditional fermented dairy products of Iran

The article entitled 'Traditional fermented dairy products of Iran' by Hamid Ezzatpanah, GHI Ambassador in Iran has been published in the International Dairy Journal (Volume 147, December 2023, 105773).

Original Abstract: Traditional fermented milk is popular for its unique organoleptic properties. Scientific evaluation of various aspects of Iranian traditional fermented milk products (TFDP) was carried out by Iranian scientists and included not only sensory properties but also safety, microbiological characteristics, health-promoting aspects such as bioactive components, probiotic potential, as well as chemical, biochemical, physicochemical, rheological and, in some cases, nutritional properties. The primary objective of present review is to cover scientific studies on Persian TFDP made from bovine and non-bovine milk types such as sheep, goat, and camel milk. <https://authors.elsevier.com/a/1hjKP3P%7ErySxr9>

The GHI Presidents' take: "I sincerely believe that this review contributes significantly to the existing body of knowledge regarding traditional fermented dairy products in Iran. It explores the rich heritage and cultural significance of these products while shedding light on their microbiological, chemical, and sensory aspects."

Olive oil, fruit and leaves in diabetes mellitus type 2 treatment

Mario Nosić, Viduranga Waisundara, and Ines Banjari have published this paper in Explore Foods Foodomics (Volume 1, 2023, 192–205). <https://doi.org/10.37349/eff.2023.00015>

Original Summary: The Mediterranean diet has always been a recurring topic when it comes to discussions focusing on health, wellness and longevity. The objective of the review by Nosić, Waisundara and Banjari is to look into olive oil, fruit and leaves - which are essential components and ingredients in the Mediterranean diet, and their impact on combating diabetes. The primary bioactive compounds highlighted in the review are fatty acids and phenolic compounds. Most studies reviewed in the paper were in vitro and animal studies. However, the need for studies exploring the anti-diabetic potential of various components of olive oil, fruits, and/or leaves is evident and more randomized clinical trials on human subjects are required.

GHI Group influencing food safety conversations in Nigeria

GHI Food Safety Club in Nigeria

To reduce the number of food safety incidents in Nigeria, a Food Safety (NFSC) club has been formed at Nkwelle-Ezunaka University, formerly known as the Federal Government Girls' College, Onitsha as the club's headquarters. The club will help foster a greater understanding of food safety and other food-related issues among school children and grow future food scientists. Also, it will promote good hygiene during the preparation and handling of food in Nigerian Unity Colleges and beyond.



Activities of the Clubs include:

- To share food safety messages with other students and the wider community.
- To provide an advocacy platform for promoting the best food safety practices in the areas of food hygiene and food handling in the college.
- To engage with students in other schools and share information on food safety.
- To celebrate the college's annual food safety day.
- To organize an annual food safety quiz competition in the college.

The NFSC will focus on:

- Food safety practices
- Food spoilage and food contamination
- Why you should eat yellow garri and not white garri
- Advantages of eating locally fermented foods
- Keeping foods out of the temperature danger zone
- Hand washing techniques
- Healthy eating
- Reading and understanding food labels
- Street food and its safety
- Food handling techniques in the kitchen
- Food fraud
- Whistle-blowing in food safety

Events and conferences

6th edition of the ISEKI E-conference



The 6th edition of the ISEKI E-conferences "Food production based on food safety, sustainable development and circular economy", will take place ONLINE from the 22nd to the 24th of November 2023. It is

still open for registration! The e-conference website is available [here](#). The registration is available [here](#).

International Cereal and Bread Congress (ICBC)



The International Cereal and Bread Congress, which takes place every four years, involves numerous cereal scientists, technologists, millers, bakers, and ingredients and equipment suppliers around the globe. After stops in Beijing, Istanbul and a virtual New Zealand meeting, in April 2024 the cosmopolitan community gathers in Nantes, France, the green city on the Loire, to discuss and share knowledge on the challenges and opportunities of grain science and technology. INRAE, France's National Research Institute for Agriculture, Food and Environment with its science dedicated to life, humans and the earth is providing its competence together with the ICC, the International Association for Cereal Science and Technology, to organize and frame an unforgettable event for the global cereal community.

GHI happily endorses this congress

2023 IFT-EFFoST International Non-thermal Processing Workshop & Short Course

IFT-EFFoST jointly held the Non-thermal Processing Workshop & Short Course October 15-17, 2023, Minneapolis, Minnesota, USA

The workshop and short course aimed to address the challenges facing the food industry by focusing on the application of sustainable circular economy concepts through innovative non-thermal processing technologies. The workshop and short course brought participants from academia, equipment providers, food processors and regulators together to share research progress and discuss how various non-thermal processing technologies help to conserve natural resources (energy, water, and reduce waste), improve food safety, preserve health, and promote practices to meet sustainable development goals. Additionally, the workshop aimed to identify emerging problems and needs, explore the potential for implementing new technologies, and provide networking and collaboration opportunities.

The 22nd World Congress of Food Science and Technology IUFOST 2024

The 22nd World Congress of Food Science and Technology 2024 is coming up in 2024. The Congress theme will be 'Future of food is now: Development, Functionality & Sustainability'. The 22nd IUFOST World Congress 2024 of Food Science and Technology will be held in Rimini, certainly among the most welcoming Italian places, from 8 to 12 of September 2024. The congress aims to outline the new challenges that the sector will face and for this reason the multi- and interdisciplinary meeting of all the scientific communities, that too often operate isolated from each other, will be welcome. More details about this meeting can be accessed here: <https://iufost2024-italy.com/>

POSTPONEMENT: The 2nd GHI Congress

After much discussion, we have concluded that we have no choice other than to postpone the 2nd GHI Congress, planned for March 2024 to the following year in 2025.

This decision has not been taken lightly.

We have received many relevant, interesting and high-quality abstracts. However, we have also had feedback from many people who would have liked to attend but can no longer raise the funds due to inflationary costs in their country. Others have contacted us to say that they are concerned about the continuing unrest across the world and are unable to commit to attend at this stage due to the rapidly changing situation.

The 2025 GHI World Congress will also be hybrid (on-line and in-person) at a site to be determined. The new date will be announced in due course.

The additional planning time with postponing the Congress will also give us an opportunity to set up sponsorship programs to enable speakers from disadvantaged countries to attend in person. We feel it is very important to ensure a global perspective by having representation from all regions and countries.

We hope that you understand the decision and we regret any inconvenience caused.

*Gerhard Schleining, Chair Organizing Committee
Diana Bogueva, Chair Scientific Committee
Nicola Stanley, Communications Director
Huub Lelieveld, President*

Celebrating the progress of GHI WG

The GHI WG are working hard on many important projects. The Consumer Perception WG delivered 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 WG in collaboration with GHI Board members organized another webinar on 27 July 2024?: 'Practical and workable systems and strategies for reducing post-harvest food losses and wastage'.

GHI Webinar Series and Launch of the GHI YouTube Channel

GHI's last webinar was held on 30th October and it was about palm oil. The link is here for anyone who may like to listen to the webinar. [https://www.globalharmonization.net/news-and-events/ghi-webinars/2023-10-30-Palm Oil-The Basics and Beyond](https://www.globalharmonization.net/news-and-events/ghi-webinars/2023-10-30-Palm-Oil-The-Basics-and-Beyond)

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

World Food Safety Day: Perspective from a GHI Board member

Prof. Prakash Vishweshwaraiah contends that the Safe Water and Safe Food for a Secure World: World Food Day needs a yearlong celebration to address the theme of this year's day.

As the world is increasing the amount of pangs of hunger, poverty and health issues after the pandemic, one is seeing different themes on World Food Day on October 16 each year

over the last 40 plus years. This year the theme is "Water is life, Water is food, Leave no one behind". Of relevance to GHI, it is important that safe food and water are priorities and making it available sustainably in the food chain is vital across the various regions of the world. One is reminded of the 17 Sustainable Development Goals that the UN has declared and these goals are commitments for actions to effectively achieve these goals globally by all nations by the year 2030. The goals, which included at least a dozen that are related to food in one way or the other, put a focus on food safety. Of importance is science-based food and water safety efforts for all of the economic strata of the population.

CODEX is addressing these issues and needs inputs from all organizations and nations for a safe food agenda. If one takes the example of traditional foods, it is suggested that there is a need in many countries to revisit the treasures of such foods and apply modern scientific tools to ensure safety. This will not only propel the local food culture by reviving it, along with retaining these treasures by documenting such practices. GHI is addressing this agenda with the publication of relevant books (five have been published, many more are in the pipeline) with Elsevier. These books are set-up regionally. They address the traditional and ethnic foods, and their nutritional and safety considerations for health and wellness. The challenges of mitigating food losses and waste using the modern methods of food preservation must be addressed with affordable and available technologies for safe foods. All of these concerns need to be addressed with the macro-agenda of harmonizing science-based food laws as the science is not and cannot be different for different countries and regions. This drives improvements in the affordability of safe foods. Manufacturers must also work to minimize water usage, minimize the energy footprint and undertake a paradigm shift towards more eco-technologies that will provide sustainable resilience and safe packaging. Science-based and evidence-based approaches to safe food and water for all is achievable if the agenda is given top priority *by all the Nations*.

Prakash Vishweshwaraiah
Global Harmonization Initiative (GHI)

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.