



# Global Harmonization Initiative

Advocating safe food for all

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## President's Message

Dear GHI members,

June has been an eventful month for GHI. I am thrilled to announce the launch of the Global Harmonization Initiative (GHI) World Congress website, celebrated on the eve of International Food Safety Day, June 7. Please join us for the upcoming Congress, to be held from June 25-27, 2025, in Rotterdam, the Netherlands, and submit your abstract to secure your presentation spot. Details about abstract submission, awards, registration, sponsorship opportunities, and more can be found on the Congress website at [www.ghiworldcongress.org](http://www.ghiworldcongress.org).

This year's World Food Safety Day reminded us to expect the unexpected and to continuously raise awareness about the importance of global food safety. It encourages us all to actively participate in preventing, detecting, and managing foodborne risks, contributing to food security, campaigning against foodborne illnesses, and helping manufacturers produce clean, safe, and nutritious food worldwide.

On June 20, 2024, the WHO (World Health Organization) joins UNHCR (UN High Commissioner for Refugees) and partners in observing World Refugee Day with the theme "Solidarity with Refugees". This theme emphasizes the need for inclusive health systems and equitable care globally, which directly relates to GHI's commitment to ensuring safe and nutritious food for all, including vulnerable populations like refugees. This alignment reinforces GHI's goal to engage and empower food scientists, industry experts, and policymakers globally to create a more inclusive and secure food safety framework.

At GHI, we are committed to meaningful and concrete actions. We have successfully consulted with our entire membership regarding the GHI Food Safety Curriculum, launched two new working groups, hosted numerous events, and remain dedicated to working together for the best future of GHI.

*Dr. Diana Bogueva*  
*GHI President, 20 June 2024*

## Editors Message

Dear Readers and GHI Members,

GHI is making great strides with a current membership of about 1500. The working groups have also been expanding. This has necessitated interventions that are geared toward supporting GHI's ever expanding impactful work and ensure sustainability. This issue therefore contains a proposal to introduce an affordable GHI membership fee, which has been voted favourably by the GHI General Assembly.

With a very heavy heart we also carry a message of the passing of the legendary and friendly Gerald Moy. As someone who had a personal relationship with Mr. Moy, his passing on has left an indelible stain of pain in my heart and I believe in the lives of the family and all who knew the departed personally.

We are gearing for the oncoming GHI Congress 2025, and the official website has been launched and hence forth, the level of activity towards its preparation will be in top gear.

Lastly, GHI Matters carries exciting news from the activities of different GHI members in Celebration of the World Food Safety Day, 2024. There is an equally great report about the first GHI Food Safety Club in Nigeria. This initiative is truly pioneering, and we can only hope that it will inspire formation of numerous clubs across the world to help expand the awareness on food safety.

Please do enjoy the read. As always should you have any news or piece of information you need to share with GHI members through this Newsletter, please write to the Editor's email: benard.oloo@globalharmonization.net.

*Dr. Benard Oloo,  
GHI Editor, 25<sup>th</sup> June, 2024*

### **Introduction of GHI Membership Fees**

After deep reflection, the 2022 to 2025 GHI Board of Directors has accepted that there is a need to implement a membership fee program.

Among the aspects that were considered are that the organization has grown to approximately 1500 members, and it has become clearer that we have significant limitations in our ability to provide robust services to both our members and to the stakeholders whose cooperation we crucially seek to work with to make our programs a success because of the lack of financial resources.

For the last two decades GHI has not requested any membership fees from its members and has also tried to protect its impartiality by only accepting funding from a very limited number of non-industrial and non-governmental sources, which have not provided much funding. The Board has therefore made the decision that it is necessary to begin a membership fee program. The aim is to keep the amount low for all members, with even lower rates available for those in disadvantaged countries.

We will provide you with more information in future communications. Meanwhile, as required by the GHI Constitution the proposal has also been put to a vote by the GHI General Assembly and was approved by 30 out of 34 members with the other 4 members not voting.

We sincerely appreciate the membership of all our members, and trust that each of you has found it valuable to be a member. We do hope that you will be able to understand the reasons that have moved us to make this strategic change. This change will not only help sustain our organization financially but will also enable us to grow and continue fostering a community of dedicated and qualified food scientists worldwide.

The Board has approved a plan to have multiple levels with the highest level for general yearly membership for members from developed countries at 50 euros with student memberships as low as 10 euros for students from developing countries.

## In Memorial to the unforgettable Gerald Moy

Dear Colleagues,

There are people whose personalities and services to society make them unforgettable. Gerald Moy was one such person. He passed away on the 7<sup>th</sup> June and will be sorely missed.

My first encounter with Gerry was in 1990 during a mission to Fiji. We jointly organized a WHO training course on food safety for inspectors from the Western Pacific region. Despite our initial unfamiliarity, our mission was a success. Over time, our professional relationship grew into a lasting friendship. Under Fritz Kaferstein's leadership, together with Fernando Quevedo, we formed a think tank at WHO to advance global food safety management.

Gerry's unwavering dedication to food safety and public health, particularly management of chemicals, is commendable. His extensive body of work, from WHO reports to articles and various projects, is a testament to his enthusiastic and dynamic approach to his profession and ability to take on new challenges. His wife, Joan, quotes him saying, « *He tried to leave the earth and its people better than when he was born into it.* » Here you can hear his testimony through a Ted Talk he gave in 2013 on *The dangers and delights of global diets!*

<https://www.youtube.com/watch?v=lyOxFwB7w0Q>

In recent years, he played a key role as a co-editor in producing, together with me, the first *Encyclopaedia of Food Safety* and he also generously contributed to GHI projects, for example, the book "Food Safety Short Stories".

His imprint on the world of food safety is impressive and goes far beyond these few words.

He was also a loving and caring father and husband. He leaves behind four children - Jonathan, Matthew, David, and Sarah - all highly educated and like himself devoted to making the world a better place to live. He also had the pleasure to see his grandson, Robert. The tribute that his son, Jonathan has written on LinkedIn for him says all about Gerry's impact on his family and the world.

*In these times of struggling institutions, someone with the dedication, perseverance, and smarts to successfully fight for the greater good despite huge challenges is a rare find. I believe my dad was one of those people. From writing guidelines to reduce pesticides in food, to laying the foundations for safer food markets, to documenting the dangers of Mad Cow disease, he brought a passion to his work that went way beyond just doing his job - it was woven into his entire life.*

*On a personal level, my dad sparked my love of science by helping us build terrariums and conduct sometimes slightly-dangerous chemistry experiments on weekends. He also fostered a truly global view in his children by taking us along on his many work trips.... But most importantly, he encouraged us to be curious and question everything around us. That inquisitive spirit is what led me to the career I cherish today. Whether writing a script on the neuroscience of oxytocin (the "love hormone") or shooting interviews for a climate documentary, I know for certain that I wouldn't be where I am without the spark he gave me to dig deeper, to get to the heart of the topics I'm showcasing to my audiences.*

*I can only hope that, with all he instilled in me, I too can leave even a small positive impact on the world, even though he's no longer around to see it.*  
*Jonathan Moy de Vitry*

It is with a heavy heart that we offer our deepest condolences to his family and the food safety community, which has lost one of its most valuable members.

His absence will be deeply felt, and his contributions will be remembered and cherished.

Yasmine Motarjemi, PhD  
GHI and Ethics in Food Safety Practices  
Working Group member

### **GHI Food Safety Club – Nigeria Activities**

The first GHI Food Safety Club in Nigeria, located at the Federal Government Girls' College, Nkwelle-Ezunaka (Onitsha), celebrated World Food Safety Day on June 7, 2024, with a special event aimed at raising awareness about food safety among school children and ensuring safe food for all.

On behalf of the GHI Food Safety Club, we extend our heartfelt thanks to Tiger Foods Limited for their generous support in making this event memorable for all students. The event was a resounding success, with students, school management board members, and a company representative in attendance.



GHI Food Safety Club members are celebrating the World Food Safety Day



The World Safety Day program included:

- An opening remark by the Director/Principal of the college, represented by the Vice Principal for Administration.
- A speech presentation by the club president.
- A speech presentation by the representative from Tiger Foods Limited.
- A food safety quiz competition with cash prizes: 1st place received 50,000 naira, 2nd place received 30,000 naira, and 3rd place received 20,000 naira.

In addition to the awards, the company generously shared their ready-to-eat products with all students present, totaling over 1,000 students.

The food safety quiz competition featured six groups, each comprising three students (18 students in total). Consolation prizes were also awarded to other participants, thanks to the company's support.



GHI Food Safety Club participants (in red) are competing in the World Food Safety Day competition

On behalf of the students, we extend our deepest appreciation to the Food Safety Training and Education Working Group and the Global Harmonization Initiative (GHI) leadership for their unwavering support in promoting food safety in Nigeria. The members of the GHI Food Safety Club are grateful to the Global Harmonization Initiative for providing the platform to deliver this vital food safety education service to humanity.

## **Food Safety Curriculum consultation**

GHI management, in collaboration with the Ethics in Food Safety Practices and Food Safety Training and Education Working Group, conducted a consultation with all GHI members to gather feedback on major topics and improvements in the Food Safety curriculum. We appreciate the valuable input received and extend our sincere thanks to all GHI members who participated in this consultation.

Currently, we are working on condensing and integrating the input received to capture all suggestions and comments for our GHI Food Safety program. This effort will result in an updated proposal, which we will report back on to the GHI membership in the next GHI Matters.

Once the curriculum is finalized, our next step will be to begin searching for new and pre-existing modules or work with members to develop our own modules that align with and support the curriculum.

## **Working Groups Update**

### **Ethics in Food Safety Practices working group**

We are very pleased with the recent activities of the Ethics in Food Safety Practices Working Group. The group aims to develop insights and materials to spread the understanding of ethical behavior and its practical application in food safety. Recognizing that proper education in food safety is a prerequisite for ethical conduct, the group has developed a proposal to make "Food Safety Professional" a regulated profession. Next steps include extending food safety education to the high school level, with the working group chair, Peter Overbosch, closely involved in compiling the Food Safety Curriculum.

Another priority for the group is whistleblowing, considered an important safety valve for food safety systems. A multi-country survey showed many gaps and inconsistencies in whistleblowing legislation, prompting the group to develop a GHI Whistleblowing proposal. Other agenda topics include food waste and the ethical implications of new technologies such as artificial intelligence. We extend our gratitude to Peter Overbosch, Dajana Vucinic, and Olanrewaju Olotu for their hard and excellent work.

## **GHI has increased the numbers of its working groups and is happy to welcome two new working groups:**

### **Safe Water Working Group**

We are delighted to welcome the Safe Water Working Group, which was welcomed warmly by many GHI members. The group has attracted about 90 GHI members and had its first meeting in April. The group will be led by Moawiya Haddad, Jordan, as chair and with group vice-chairs Rodney Owusu-Darko, UK; Kakha Karchkhadze, Georgia; Dajana Vucinic, Serbia; and Pavel Lehky as group advisor. More info here:

<https://www.globalharmonization.net/wg-safe-water>

The Safe Water Working Group aims to ensure universal access to clean, safe, and sustainable water sources, promoting sustainable living for humans, animals, and plants worldwide. Its mission is to innovate and implement advanced water production and purification technologies to reduce chemical and microbial contaminants, thereby supporting global

health and environmental resilience. One of the main aims of the group is to test a pioneering technology that extracts safe drinking water from the air, particularly in regions where water availability is scarce or contaminated. A pilot test is planned to start in the second half of 2024 in several countries including Jordan, Georgia, Ghana, Serbia, Nigeria, India, Spain, Lebanon, Senegal, and Guinea-Bissau. The results of these tests are expected to help with water availability, quality, and safety across the world. Other important objectives of the Safe Water Working Group include developing technologies for high-quality water production in regions lacking natural water sources, using eco-friendly materials, producing contaminant-free water, and implementing processes to minimize antimicrobial resistance. Additionally, the group focuses on making water production affordable and accessible for low to medium-income populations and promoting methods that are economically sustainable for global adoption.

The group's activities also emphasize enhancing soil fertility and benefiting the environment through safe, non-polluting water production processes. Techniques will be promoted that can ensure environmental safety, pollution prevention, and better ecological balance. By providing a consistent and dependable source of clean water, the group aims to improve the health and well-being of communities, support sustainable agriculture, and benefit natural ecosystems. The Safe Water Working Group advocates for necessary attention, support, and investment in innovative water solutions, highlighting their significant global impact and benefits in addressing the world's water challenges.



The Safe Water Working Group vice chair Rodney Owusu-Darko will be participating at the Food and Water Safety conference organized by the Lebanese Association of Food Safety and Technology on July 6 and focused on water safety in general and its implications in food safety. Rodney Owusu-Darko talk will be around **Water and Food Safety: Key to Antimicrobial Resistance Control**. Below is an overview of his talk.

Water safety, food safety, and antimicrobial resistance (AMR) are interdependent public health concerns with profound global implications. As such there should be concerted efforts that explore the critical interactions among these three elements, with the aim of developing approaches to mitigate associated risks. Water contamination by pathogens and chemical pollutants pose significant health threats, while the misuse of antibiotics in human medicine and agriculture accelerates the development of AMR. Contaminated water can spread resistant bacteria, aggravating the challenge of managing foodborne illnesses. Similarly, the use of antibiotics in agriculture can lead to the contamination of food products with resistant bacteria, posing direct risks to consumers. Environmental reservoirs, such as soil and water, facilitate the dissemination of antimicrobial-resistant genes, complicating efforts to ensure food and water safety. Addressing these intertwined issues requires a One Health approach, improved waste management, robust regulatory frameworks, and public education. By recognizing and addressing the interconnectedness of water safety, food safety, and AMR, we can develop comprehensive strategies to protect public health by ensuring water and food safety with the end goal of combating the spread of antimicrobial resistance.

### **Livestock Methane Reduction Working Group**

We are also delighted to introduce GHI's new Livestock Methane Reduction Working Group and its chair, Merideth Kelliher. The group's mission focuses on developing a harmonized



assessment framework for sustainable and effective methane reduction regulations and legislation in the livestock sector. This includes addressing associated health, safety, and environmental concerns, and empowering policymakers with evidence-based methods to adopt effective strategies for reducing methane emissions from livestock. In 2024, the group's initial project will focus on the increasing adoption of seaweed supplements to reduce methane emissions in cattle. This area lacks research consensus on conflicting issues such as carcinogenicity, ozone depletion, and the rumen's capacity to function in a low-methane environment. Additional topics of interest for the working group include the harmonized assessment of methane measurement, standardized criteria for methane reduction strategies, and the development of regulatory standards for testing additives and supplements.

The group is open to ideas and welcomes input from all members. We are excited to see this new working group grow and evolve, and we warmly encourage any GHI member who envisions themselves as part of the global solution for stabilizing climate change, improving human health, and restoring environmental systems to reach out and join us. If interested, please contact the Chair of the Livestock Methane Reduction Working Group, Merideth Kelliher, at [merideth.kelliher@globalharmonization.net](mailto:merideth.kelliher@globalharmonization.net). More info about the working group here: <https://www.globalharmonization.net/wg-livestock-methane-reduction>.

### *Planned new working groups*

Two new working groups are set to be established at GHI: the Food Safety and Security Working Group and the Risk Assessment Working Group. These initiatives were proposed by representatives from the MENA region within GHI and members from Armenia. Preliminary meetings for the Food Safety and Security Working Group took place in April, while discussions for the Risk Assessment Working Group occurred during the COVID pandemic.

The Risk Assessment Working Group aims to reach a consensus on global hazard identification, exposure assessment, and risk characterization, potentially leading to legal measures to prevent harm from certain foods or ingredients. The Food Safety and Security Working Group focuses on ensuring sufficient safe food availability, particularly in disadvantaged countries or regions affected by climate calamities, and conflict zones. If you're interested in joining these new groups, please contact Diana Bogueva at [diana.bogueva@globalharmonization.net](mailto:diana.bogueva@globalharmonization.net).

### **World Food Safety Day Week activities**

Friday 7th June **GHI hosted a joint webinar with the International Food Safety Association (IFSA), based in Hong Kong.** We were delighted by the insightful talk, “Harnessing Probiotics: A New Frontier in Preventing and Managing Foodborne Illnesses,” given by Emeritus Professor Hoi Shan Kwan from the School of Life Sciences at the Chinese University of Hong Kong. Professor Kwan, who is also the Director of HSK GeneTech Limited and Probiolife Limited and a Life Honorary Advisor of IFSA, shared innovative insights on using probiotics as a proactive measure in the prevention and control of foodborne diseases.

From the GHI side, we had two excellent speakers. We loved the talk of Dr. Helen Onyeaka, Ph.D., a Food Microbiologist and Associate Professor at the School of Chemical Engineering, and the Deputy Director of Birmingham Institute of Sustainability and Climate Action at the University of Birmingham, United Kingdom. She delved into the topic “Securing Global Food Systems: Challenges and Strategies for Ensuring Food Safety in a Globalized World

(2028-2030).” We also had John Points, an independent Food Quality Consultant and the Chair of the Scientific Committee of the Institute of Food Science and Technology in the United Kingdom. He explored “The Complexity of Regulations for Human Milk,” providing valuable perspectives on this intricate subject. The talks provoked lots of thoughts amongst the audience and many good questions.

On the same day, 7<sup>th</sup> June, we also had a GHI in-person workshop: **“Food Safety and Trends in Global Legislative Harmonization”** within the University of Agronomic Sciences and Veterinary Medicine (USAMV) International Conference: "Agriculture for Life, Life for Agriculture" in the Aula Magna "Prof. dr. Gheorghe Câmpeanu" in Bucharest, Romania <https://agricultureforlife.usamv.ro/>. It was part of the conference program in Section 6 – Biotechnology.



GHI workshop attendees.



Dr. Elena Popa - vice-dean of the Faculty of Biotechnology, USAMV Bucharest opened the proceedings of the Agriculture for Life, Life for Agriculture Conference.



Dr. Anca Nicolau - Professor at Dunarea de Jos University of Galati, gave the presentation "Designing Food Safety at the Consumer Level through Kitchen Appliances: The Safe Consume Perspective".





Dr. Nicole Petculescu - member of "Gheorghe Ionescu-Sișești" Academy of Agricultural and Forestry Sciences -- ASAS – Food Industry Section gave the presentation "Romanian Traditional Food Products Registered within European Quality Systems – ‘Promotion Tools’ for the National Gastronomic Heritage".



Dr. Bahaciu Gratzuela Victoria - Assoc. Prof. at USAMV Bucharest gave the presentation "Actual Food Safety Challenges Faced by the Industry".

The special workshop was organized by the GHI ambassadors in Romania and active members including Prof. Mona Popa, Prof. Amalia Mitelut, Ph.D. Elena Popa, and colleagues from the Faculty of Animal Productions Engineering and Management, as well as Prof. Liviu Gaceu from Transilvania University of Brasov, Romania and with the support of the

Academy of Agricultural and Forestry Sciences - Food Industry Section. The GHI President, Dr Diana Bogueva, joined the session online and greeted the attendees with a short message.

### **GHI Joint Webinar with LAFST, NDU, and MEFOSA**

On Monday, June 10<sup>th</sup>, GHI hosted a dynamic joint online mini symposium in collaboration with the Lebanese Association of Food Scientists & Technologists (LAFST), Notre Dame University Louaize (NDU), Lebanon, and the Middle East North Africa Food Safety Associates (MEFOSA). The event brought together a distinguished panel of hosts and speakers, fostering rich discussions on food safety, and was attended by more than 100 people.

The event was hosted by Dr. Diana Bogueva - President of GHI, Mrs. Rana Cheaito - President of LAFST, Dr. Jessy el-Hayek - Dean of FNHS at NDU, Mrs. Lina Malaeb – LAFST, Dr. Crystal Ghantous – NDU and Mr. Atef Idriss - CEO of MEFOSA and GHI Ambassador for the MENA region.

The audience enjoyed many notable presentations. From LAFST we had Dr. Mahmoud Halablal, Provost at Rafik Hariri University, who delivered a compelling speech on the safety of raw vegetables irrigated with contaminated water from the Litani River in Lebanon. He was followed by Prof. Raymond Akiki, President of the American University of Europe (AUE) who explored "Securing Global Food Systems: Challenges and Strategies for Ensuring Food Safety in a Globalized World (2028-2030)" and Mr. Samer Harb, independent Food Safety Consultant, who shared real cases in food safety, discussing unexpected challenges and solutions.

From NDU we had Prof. Elie Awad, President of the Food Safety Lebanese Commission, who emphasized the importance of enhancing food safety within Lebanese and international communities.

Also, Alexandria Nivel Mekanna, from Western Sydney University, presented on "Redefining Food Safety: The Confluence of Web 3.0 and AI Technologies in the Meat Supply Chain" and Ms. Zeina Nakat, Agri-Food Advisor, who discussed the role of food safety standards and certifications in preparing for unexpected events. The last NDU speaker Dr. Nuno F. Soares, Founder of the SLO (Saving Lives Officer) movement, engaged the audience with his talk "I'm a SLO: New Mindset, Better Culture".

From GHI we had Dr. Peter Overbosch, Chair of the GHI Ethics in Food Safety Practices Working Group, who dug deep into "Ethics in Food Safety Practices" and discussed different aspects related to the subject that is also being addressed during his leadership of the GHI working group. Also, Dr. Isabella Nyambayo, Senior Lecturer in Nutrition and Dietetics at Wrexham University and GHI Consumer Perception Working Group member, spoke on World Food Safety Day: Safety is Everyone's Business." The GHI session concluded with Prof. Joe M. Regenstein, Head of the Kosher and Halal Food Initiative at Cornell University and vice-president of GHI, who highlighted "Halal and Kosher: Impact on Food Safety and Health Aspects".

This engaging mini symposium underscored the critical importance of food safety and fostered collaboration among experts from various regions and disciplines. Special thanks to all the speakers and organizers for their contributions to this successful event and especially big thanks to the event organizers Dr. Aline Issa (NDU and GHI), Dr. Christelle Bou-Mitri (NDU and GHI) and Dr. Nicola Stanley (GHI Communications Director). For those



interested in joining future discussions, please contact Diana Bogueva at [diana.bogueva@globalharmonization.net](mailto:diana.bogueva@globalharmonization.net) or Nicola Stanley at [nicola.stanley@globalharmonization.net](mailto:nicola.stanley@globalharmonization.net).

### Other GHI participation in World Food Safety Day activities

A wonderful and engaging conference on food safety issues, endorsed by GHI, was held at Iliia State University in Tbilisi, Georgia on 7<sup>th</sup> June, to commemorate Food Safety Day. The conference aimed to highlight the importance of food safety for human health and well-being, both short-term and long-term. Prof. Dr. Nelly Datukishvili, GHI's Ambassador for Georgia, was an invited speaker and presented on the purpose, working groups, and activities of GHI, sparking great interest and a desire for collaboration among the participants.

Prof. Dr. Nelly Datukishvili presentation:



As part of the event, a student competition titled "Why is It Important What Food I Eat?" and supported by GHI was organized to raise awareness about the relationship between food safety and health, and to encourage student research. Students presented reports, and

certificates were awarded to the winners. The event was attended by university professors, students, representatives of the food industry, and non-governmental organizations.



It was also noteworthy that Prof. Kakha Karchkhadze, Vice-Chair of the Safe Water Working Group, participated in the event.



Prof. Nelly Datukishvili (GHI Ambassador for Georgia) and Prof. Kakha Karchkhadze (Vice Chair, GHI Safe Water Working Group).

Both Prof. Karchkhadze and Prof. Datukishvili informed the attendees about current GHI activities and the upcoming GHI Congress, scheduled for June 25-27, 2025, in Rotterdam, Netherlands, which was met with enthusiastic interest.



Thank you Prof. Datukishvili and Prof. Karchkhadze for being great ambassadors for GHI.

### GHI Special Session at IUFOST

The International Union of Food Science and Technology (IUFOST) conference will take place in Rimini, Italy from September 8<sup>th</sup> to 12<sup>th</sup>, 2024. GHI will host a special session with the theme ‘Debating the Future of Food’. Here are the titles of the talks and the presenters participating in this special session.

GHI special session theme: Session Chair: Prof Michael Murkovic, Graz University of Technology, Austria	
Duration: 90 minutes	
<b><i>Session speaker's name</i></b>	<b><i>Talk title</i></b>
Prof. Dora Marinova, Curtin University Sustainability Policy Institute, Curtin University, Australia	Will future food be part of the sustainability transition?
Dr. Nicola Stanley, Coventry University, UK	3D food printing for the future

Prof. Michael Murkovic, Institute of Biochemistry, Graz University of Technology, Austria	Addressing the future of chemical contamination in food
Assoc. Prof. Christelle Bou-Mitri, Faculty of Nursing and Health Sciences, Notre Dame University, Zouk Mosbeh, Lebanon	Novel food processing technologies uses and their impacts on pulses-based foods as alternative to meat and dairy products
Prof. Anselimo Makokha Dept. of Food Science Jomo Kenyatta University of Agriculture and Technology (JKUAT), Kenya	Future of indigenous African foods
Dr. Diana Bogueva, Curtin University Sustainability Policy Institute, Curtin University, Australia	What is the future of food in the eyes of the consumers?

Come and join our GHI session.

In addition, the IUFoST WG 1.2 Education – Emerging Issues, Key Focus Areas invites university teachers and students in food studies to participate in a survey about the impact of advanced AI tools, like Large Language Models (e.g., ChatGPT), on food studies in higher education.

GHI member Cristina LM Silva invites you to participate via the link below by July 25<sup>th</sup>.

[https://qualtricsxmpl8fnczm7.qualtrics.com/jfe/form/SV\\_1OdPJeEA8JqgWoK](https://qualtricsxmpl8fnczm7.qualtrics.com/jfe/form/SV_1OdPJeEA8JqgWoK)

This survey aims to gather insights on experiences with generative AI tools in academic settings and explore effective integration methods. Your responses will help shape future educational programs. Anonymity is guaranteed.

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.