

# GHI MATTERS



**ISSUE NO #60**

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## EDITOR'S MESSAGE

Dear GHI Community,

It is with great enthusiasm that we present the April 2025 edition of GHI Matters.

As the countdown to our 2<sup>nd</sup> GHI World Congress in Rotterdam begins, this issue reflects the dynamic energy and shared commitment that is driving our global community forward towards a Grand Congress in Rotterdam.

This Issue of GHI Matters highlights the significant innovations – from high-pressure donor milk processing in the Czech Republic to circular economy projects led by students in Mexico.

We also celebrate the launch of our newest Food Safety Club in the Democratic Republic of Congo and the outstanding academic achievements of Professors Obadina and Aworh in Nigeria.

Cultural and regional insights, including the “Taste of Traditions” webinar and the MENA Food Security 25/30 initiative, underscore the importance of inclusivity in our mission. Stories that are all part of this Issue.

I invite you to explore these stories and join us as we advance food safety, science, and solidarity across borders.

With warm regards,

*Dr. Benard Oloo*  
*Editor GHI Matters 23<sup>rd</sup> April 2025*

## PRESIDENT'S MESSAGE

Dear GHI Members and Friends,

With just two months to go until our much-anticipated 2<sup>nd</sup> GHI World Congress, the excitement is building – and so is the impact of our work. The Congress' Program is now published, and I encourage you to explore the diverse sessions, inspiring speakers, and collaborative panels we have lined up. This will be a defining moment for global food safety, harmonization, and innovation.

We live in a world where food systems are under continuous pressure – from war zones to natural disasters, misinformation to fragmented regulations. Our mission at GHI is to serve as a bridge, connecting science to policy, industry to innovation, and local practices to global standards. As we journey through this vibrant season of reflection, renewal, and celebration, I would also like to extend my warmest wishes to everyone who marked or is preparing to mark important religious and cultural observances:

-  Easter - a time of hope and rebirth for many of our Christian colleagues
-  Passover (Pesach) - commemorating freedom and resilience for many of our Jewish colleagues
-  Ramadan and Eid al-Fitr - a period of fasting, charity, and community for many of our Muslim colleagues.

These traditions, each with their own beautiful foods and rituals, remind us of the deep connection between culture, faith, and what we eat – a connection that GHI deeply values in our global harmonization efforts.

Let us move forward with the urgency our food systems demand and the unity that GHI represents. I look forward to celebrating our achievements, deepening our collaborations, and building a safer, more equitable food future – together.

With appreciation and anticipation,

*Dr. Diana Bogueva*  
*President, Global Harmonization Initiative, 19 April 2025*

GHI CONGRESS NEWS  
TWO MONTHS AND  
COUNTING: GET READY  
FOR THE 2ND GHI  
WORLD CONGRESS!

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AMBASSADORS NEWS

YOUR COUNTRY, YOUR  
VOICE: HELP US  
SHOWCASE GHI'S  
GLOBAL IMPACT AT THE  
JUNE WORLD  
CONGRESS!

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OTHER EVENTS

MENA FOOD SECURITY  
25/30: NEW WEBINAR  
SERIES LAUNCHED AMID  
REGIONAL CHALLENGES  
AND GLOBAL SHIFTS

AMBASSADORS NEWS

**MEXICAN STUDENTS  
TURN WASTE INTO  
INNOVATION: A  
SUSTAINABILITY PUSH  
LED BY GHI CO-  
AMBASSADORS**

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**CZECH SCIENTISTS  
PIONEER HIGH-  
PRESSURE METHOD  
FOR SAFER, MORE  
NUTRITIOUS DONOR  
BREAST MILK**

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OTHER EVENTS

THE TASTE OF  
TRADITIONS: EXPLORING  
THE FOODS OF FASTING  
ACROSS CULTURE

FOOD SAFETY CLUB  
NEWS

GHI LAUNCHES NEW  
FOOD SAFETY CLUB IN  
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EVENTS ON FOCUS

TAIPEI TO HOST GLOBAL  
HEALTH AND NUTRITION  
LEADERS AT JOINT  
CONFERENCE IN  
OCTOBER 2025

GHI MEMBERS NEWS

PROF. ADEWALE  
OBADINA DELIVERS 101<sup>ST</sup>  
INAUGURAL LECTURE AT  
FEDERAL UNIVERSITY OF  
AGRICULTURE,  
ABEOKUTA, NIGERIA

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PROF. CHARLES AWORH  
HONORED AS FIRST  
EMERITUS PROFESSOR  
OF FOOD TECHNOLOGY  
AT UNIVERSITY OF  
IBADAN, NIGERIA

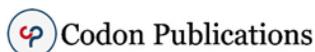
## GHI CONGRESS NEWS

### TWO MONTHS AND COUNTING: GET READY FOR THE 2ND GHI WORLD CONGRESS!

The countdown is on! In just two months, the 2nd GHI World Congress will open its doors in Rotterdam – and you still have time to be part of it! **The official Congress program is now live!** Explore a powerful lineup of sessions, groundbreaking speakers, and high-impact panels, including thought-provoking panel discussions on "Food Security and Emergency Preparedness" and presentations by world-renowned experts in food science, safety, and global health. The excitement begins with our Pre-Congress Activities kicking off on 24 June 2025, leading into three action-packed days of inspiration, collaboration, and innovation.

**A heartfelt thank you to our sponsors** who are making this international gathering possible – your support is helping drive global food harmonization and safety forward.

#### Gold Sponsors



#### Silver Sponsors



#### Bronze Sponsor



**GHI WORLD CONGRESS 2025**

HILTON, ROTTERDAM

JUNE 25<sup>TH</sup>- 27<sup>TH</sup>

### MEET OUR SPEAKERS!!

 WHO Guideline Development Group Prof. Adewale Olusegun Obadina	 University of Amsterdam, Netherlands Prof. Stanley Brul	 Chief Scientist of the European Food Safety Authority EFSA Prof. Carlos Gonçalo das Neves	 RIVM, National Institute for Public Health and the Environment the Netherlands Dr. Eelco Franz
 Guardian columnist and environmental activist, UK George Monbiot	 Professor of Sustainable Agri-food Systems, University of Lincoln, UK Prof. Louise Manning	 Curtin University Sustainability Policy Institute, Australia Prof. Dora Marinova	 Maastricht University and Mosa Meat, Netherlands Prof. Mark Post
FOOD SECURITY AND EMERGENCY PREPARADNESS panel discussion with the participation of USDA and UN representatives		 Chair of the Board, Sasakawa Africa Association, Kenya Prof. Ruth Khasaya Oniang'o	 University of Aberdeen, and Science Director of ClimateXChange, Scotland, UK Prof. Pete Smith
		 Wageningen University, Netherlands Prof. Arnold van Huis	

Still haven't registered. There's still time to secure your spot! [Registration - GHI World Congress 2025](#)  
 Want to present your work? Poster submissions are still open until mid-May – don't miss this opportunity to showcase your research to a global audience!

## AMBASSADORS NEWS

### YOUR COUNTRY, YOUR VOICE: HELP US SHOWCASE GHI'S GLOBAL IMPACT AT THE JUNE WORLD CONGRESS!

As the countdown to the 2<sup>nd</sup> GHI World Congress continues (25-27 June 2025) and also keep in mind the pre-congress EHEDG workshop on the 24 June, we are calling on all GHI Ambassadors and representatives to help us spotlight the incredible diversity and reach of our organization across the globe.

 **Here's your mission: Prepare one colorful, engaging slide that represents your country!**

This slide will be part of a powerful international visual montage at the Congress in June – a true celebration of GHI's global network and its shared mission to improve food safety and consumer protection worldwide.

 **What to include in your slide:**

-  The **name of your country** and your **national flag**
-  **Photos and names of the GHI Ambassadors** representing your nation
-  **Snapshots of past or upcoming GHI activities** in your country
-  A few lines on **food safety challenges or hot topics** unique to your region
-  **Photos of people, landscapes, or culturally significant food** — bring your country's story to life!

 Make it colorful, informative, and inspiring – this is your chance to shine a light on your team's efforts and your country's role in the global conversation on food harmonization.

***Deadline to submit: 30 April 2025***

- If you need a bit more time, just let us know – but no later than 31 May.
-  Please send your slide – or your confirmation that you're working on it – to:  
Matilda Freund  
*Ambassador Director, GHI*  
 **matilda.freund@yahoo.com**

Let's make sure every GHI-represented country is proudly visible at the Congress!

Let your slide reflect your pride, your people, and your passion for a safer, more harmonized food world.

Together, we are GHI!!!

## FOOD SAFETY CLUB NEWS

### GHI LAUNCHES NEW FOOD SAFETY CLUB IN THE DEMOCRATIC REPUBLIC OF CONGO

The Global Harmonization Initiative (GHI) is proud to announce the official launch of a Food Safety Club at the Institut Supérieur des Techniques Médicales (ISTM) in the Democratic Republic of Congo (DRC) – a significant step toward empowering the next generation of food safety champions in Central Africa.

The ISTM, a respected public higher education and university institution, has partnered with GHI to create a space where students, educators, and professionals can learn, collaborate, and advocate for improved food safety practices and awareness.

In a message of support, GHI President Dr. Diana Bogueva extended heartfelt congratulations to the new club members, coordinators and supporters Aaron Kalala, teacher, Katabana Bagalwa Raphael, co-teacher and Miriam Mwajuma, President of APAA. Dr. Bogueva said:

“The birth of this Food Safety Club is not just a milestone for ISTM, but a powerful step toward raising national awareness and fostering food safety leadership throughout the Democratic Republic of Congo. I applaud this Food Safety club and encourage more institutions across the DRC to follow suit. Together, we can build a network of informed, engaged students ready to protect the health and well-being of their communities through safe and sustainable food systems.”



Aaron Kalala, teacher, Katabana Bagalwa Raphael, co-teacher



ISTM Food Safety Club members

## WHY FOOD SAFETY CLUBS MATTER

In regions where foodborne illnesses remain a major public health concern, Food Safety Clubs are vital educational hubs.

- Promote awareness about local and global food safety challenges
- Encourage scientific thinking and evidence-based solutions among students
- Serve as a platform for community outreach and behavior change
- Foster youth leadership in health, nutrition, and food regulation
- Connect members with international food safety experts and initiatives
- Inspire multidisciplinary collaboration, bringing together students from fields such as microbiology, public health, agriculture, and medicine
- Build a strong foundation for future food safety professionals who can influence policy and industry standards at national and international levels

By empowering young minds and fostering cross-sector collaboration, Food Safety Clubs in the Democratic Republic of Congo and Nigeria - home to our first GHI club - play a vital role in advancing safer, healthier, and more resilient food systems for the future.

By engaging students early, GHI aims to build a grassroots movement that not only understands food safety but actively advocates for harmonized and science-based regulations – aligned with GHI’s mission of “Safe food for everyone, everywhere.”



Miriam Mwajuma, President of APAA



Students signing up for the GHI Food Safety Club.

This is just the beginning. As the ISTM Food Safety Club takes root, GHI looks forward to the growth of more clubs across the Democratic Republic of Congo, building a vibrant network of informed and passionate young professionals ready to shape the future of food safety in Africa and beyond. These student-led initiatives are key to driving innovation, raising awareness, and fostering long-term change in local and global food systems.

👏 Congratulations to ISTM and the new Food Safety Club!

This marks the second GHI Food Safety Club in Africa, following the successful launch in Nigeria. We're also excited to announce that another club is set to open in South Africa this May. Stay tuned, more details will be shared in our next newsletter!





## AMBASSADORS NEWS

## CZECH SCIENTISTS PIONEER HIGH-PRESSURE METHOD FOR SAFER, MORE NUTRITIOUS DONOR BREAST MILK

By Milan Houška, GHI Ambassador - Czech Republic

A team of Czech researchers, including experts from the Czech Agricultural-Food Research Center (CARC), have successfully tested an innovative high-pressure processing method that could revolutionize how donor human breast milk is treated in milk banks – offering a safer and more biologically respectful alternative to traditional heat pasteurization.

Currently, milk banks rely on heat pasteurization to eliminate harmful microorganisms. While effective against many bacteria, this method fails to neutralize heat-resistant spores such as *Bacillus cereus*, leaving 7-14% of processed milk still contaminated. Moreover, heat can degrade essential immune and nutritional components like immunoglobulins, lactoferrin, and enzymes, which are critical for the health of premature and vulnerable newborns.

In contrast, the newly tested non-thermal high-pressure processing (HPP) method has demonstrated remarkable results. Using a pressure of 350 MPa applied in four cycles of five minutes each at 38°C, the method significantly reduced microbial contamination while preserving vital bioactive components of breast milk.

*“This approach holds great promise for improving the safety and nutritional integrity of donor milk,”* said Dr. Milan Houška of CARC and Chair of the GHI Food Safety Training and Education Working Group. *“With fewer samples needing to be discarded, more newborns – especially preterm infants – could benefit from this irreplaceable resource.”*

The study brought together a large team of researchers from leading Czech institutions, including:

- The Tissue Central Office, Institute of Clinical Microbiology, and Children’s Clinic of Hradec Králové University Hospital (FNHK)
- The Faculty of Medicine of Hradec Králové (LFHK) and the Institute of Chemical Technology in Prague
- Biomedical and biophysical specialists from various universities and clinical centers



### A Breakthrough with Broad Applications

High-pressure processing is already widely used in the food industry, particularly for fresh juices and ready-to-eat meals, offering shelf-life extension without chemical preservatives or thermal damage. Applying this advanced technology to neonatal care and milk banking represents a groundbreaking step forward in both food safety and pediatric health care. The research team is now working on extended testing and validation before clinical application. This includes detailed studies of microbial safety and a broader assessment of the milk’s nutritional content post-treatment. As Dr. Houška explains, “Introducing high-pressure treatment into routine practice could not only ensure safer milk supplies but also ease the financial and operational strain on healthcare facilities by reducing waste and increasing efficiency.”

This promising development could soon become a global benchmark for breast milk safety, offering enhanced protection and support for our most vulnerable patients – the newborns who need it most.

## AMBASSADOR NEWS

### MEXICAN STUDENTS TURN WASTE INTO INNOVATION: A SUSTAINABILITY PUSH LED BY GHI CO-AMBASSADORS

In a vibrant demonstration of youth-led innovation and environmental responsibility, students from the sixth semester of the Bachelor's in Biochemical Engineering program at the National Technological Institute of Mexico, Campus Tuxtepec are tackling food loss and waste head-on. Under the guidance of Global Harmonization Initiative (GHI) Co-Ambassadors, Dr. Erasmo Herman y Lara and Dr. Cecilia Eugenia Martínez Sánchez, these future engineers are not only learning about sustainability – they are living it.

As part of the Food Loss and Waste Assessment course, the students are developing hands-on projects that creatively repurpose agricultural and plastic waste into practical, eco-friendly solutions. Their current initiatives include:

Production of Liquid-Based Detergent from Pineapple Bagasse - transforming fruit waste into a usable household product.

Development of Products Derived from Corn Waste - exploring the potential of this agricultural by-product in new product formulations.

Recycling Plastic Bottles to Create Eco-Friendly Brooms - reducing plastic pollution through everyday utility items.

Composting: A Circular Economy Strategy - closing the loop with organic waste management.

Drs. Herman and Martínez emphasize the importance of instilling sustainable thinking early in students' professional training. "By promoting awareness about recycling and reusing waste materials, we are not only educating our students but also generating a ripple effect that benefits the wider community," they stated.

These projects exemplify how education, innovation, and community engagement can come together to build a more sustainable future – and reflect the mission of GHI to promote global collaboration on pressing food and environmental issues.

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### MENA FOOD SECURITY 25/30: NEW WEBINAR SERIES LAUNCHED AMID REGIONAL CHALLENGES AND GLOBAL SHIFTS

MENA Food Security 25/30: New Webinar Series Launched Amid Regional Challenges and Global Shifts By Dr. Atef Idriss, GHI Ambassador - MENA Region. As the MENA region continues to face some of the most pressing food security challenges globally, GHI's MENA Ambassador Dr. Atef Idriss, in collaboration with the MEFOSA (MENA Food Safety Associates) Group, is spearheading a timely initiative: a new series of webinars titled "MENA Food Security 25/30".

This forward-looking initiative builds on the momentum of earlier workshops and webinars focused on Arab food security and aligns with recent EU funding frameworks and regional development strategies. The goal is to establish a platform for harmonized dialogue and technical exchange aimed at long-term solutions for regional food systems – while addressing both immediate vulnerabilities and strategic planning to the year 2030.

"The urgency of food security in MENA cannot be overstated," Dr. Idriss said. "Our intent is to keep the conversation action-oriented, with clear deliverables and recommendations, especially as past proposals were often overlooked by major international associations."

GHI has been formally invited to collaborate in these upcoming sessions, to support harmonized messaging and evidence-based policy development for sustainable food systems in the Arab world. Dr. Idriss also noted that a previous submission of recommendations – designed to address systemic governance gaps and improve transparency – was regrettably sidelined by other international entities. In one such instance, IUFOST reportedly raised concerns regarding the governance and mandates of its local Lebanese chapter, affecting the continuity of vital local efforts.

Nonetheless, MEFOSA and its partners remain committed to promoting science-based dialogue, inclusivity, and regional cooperation. The "MENA Food Security 25/30" series is expected to feature leading experts, government stakeholders, and international agencies working on food security, nutrition, food safety, and sustainability.

GHI members and affiliated stakeholders are encouraged to participate in and support this initiative, ensuring that science, transparency, and regional needs are placed at the center of global food policy conversations.

## PROF. ADEWALE OBADINA DELIVERS 101<sup>ST</sup> INAUGURAL LECTURE AT THE FEDERAL UNIVERSITY OF AGRICULTURE, ABEOKUTA, NIGERIA

The Federal University of Agriculture, Abeokuta (FUNAAB) celebrated a momentous academic occasion last week as Professor Adewale Obadina delivered the university's 101<sup>st</sup> Inaugural Lecture. Held on April 16, the lecture brought together faculty, students, and distinguished guests to honor Prof. Obadina's scholarly achievements and leadership in food systems research.

Titled "Inevitable Frenemies: Their Role in Food Security," the lecture shed light on the dual nature of various actors and elements within the food chain – factors that can simultaneously aid and hinder the goal of achieving sustainable food security. Prof. Obadina explored these complexities, addressing how microorganisms, biotechnology, and policy frameworks can play both supportive and disruptive roles in food production and safety.

Prof. Obadina is a Professor of Food Safety and Biotechnology in the Department of Food Science and Technology, housed within the College of Food Science and Human Ecology (COLFHEC) at FUNAAB. He also serves as Chair of the Global Harmonization Initiative (GHI) Food Safety Training and Education Working Group, where he contributes to advancing international standards and education in food safety.

**FEDERAL UNIVERSITY OF AGRICULTURE, ABEOKUTA (FUNAAB)**  
The Vice-Chancellor  
**PROFESSOR OLUSOLA BABATUNDE KEHINDE** FGSN, FIHS, FASN  
on behalf of the Governing Council, Senate & Entire University Community

*Welcomes you to the*

**101<sup>st</sup> INAUGURAL Lecture**

**Title:**  
**INEVITABLE "FRENEMIES" IN FOOD SECURITY**

*by*

**Professor Adewale Olusegun OBADINA**  
B.Sc., M.Sc., Ph.D. (Abeokuta); FNIFST  
(Professor of Food Safety and Biotechnology)  
Department of Food Science and Technology  
College of Food Science and Human Ecology  
Federal University of Agriculture, Abeokuta (FUNAAB)

**Date:** Wednesday, April 16, 2025  
**Venue:** Professor Oluwafemi Balogun Ceremonial Building  
**Time:** 2:00 pm  
**Zoom Meeting ID:** 652 006 1153 **Passcode:** FUNAAB  
**Youtube:** <https://funaab.edu.ng/101st-inaugural-lecture/>

*Guests are requested to be seated by 1:30 pm*

**R.S.V.P:** Chairperson, Ceremonials Committee: 08039560868

The lecture highlighted critical challenges facing Nigeria and other developing countries, such as postharvest losses, foodborne illnesses, and the need for context-specific innovations. Prof. Obadina called for stronger interdisciplinary collaboration, education, and capacity-building to transform "frenemies" into allies in the fight against hunger and malnutrition.

The event underscored FUNAAB's reputation as a hub for agricultural innovation and academic excellence. Congratulations to Prof. Obadina on this well-deserved recognition and insightful contribution to the global food security conversation.

## CHARLES AWORH HONORED AS FIRST EMERITUS PROFESSOR OF FOOD TECHNOLOGY AT THE UNIVERSITY OF IBADAN, NIGERIA

Ibadan, Nigeria, March 7, 2025



Head of Department, Prof. Gibson Arueya with Prof. Charles Aworh

In a momentous and heartwarming occasion, **Prof. Charles Aworh** was formally recognized for his distinguished academic service as he was appointed the **first-ever Emeritus Professor** in the **Department of Food Technology** at the **University of Ibadan**, Nigeria.

To celebrate this historic appointment, a delegation from the **Executive Committee of the Nigerian Institute of Food Science and Technology (NIFST), Western Chapter**, led by **Chairperson Prof. Bolanle Akinwande**, visited Prof. Aworh in his office on **March 7, 2025**. During the visit, the committee presented a beautifully crafted **plaque** in recognition of Prof. Aworh's decades of outstanding contributions to food science, research, education, and national development.



The visit was graced by the Head of Department, Prof. Gibson Arueya, alongside other academic staff members, who came together to witness and celebrate this significant milestone in the history of the department and the university.

*“This is the LORD’s doing, and it is marvelous in our eyes,”* Prof. Aworh shared with gratitude and humility, reflecting on a lifetime of dedication to advancing food technology in Nigeria and beyond.

Prof. Charles Aworh is widely regarded as a pioneer in food science and technology in Africa. His appointment as an Emeritus Professor marks not only personal achievement but also serves as an inspiration to scholars and practitioners in the field of food technology across the continent.

The University of Ibadan and the wider food science community celebrate this well-deserved recognition and look forward to Prof. Aworh’s continued influence as a mentor, thought leader, and trailblazer in food systems innovation.



The new graduates of the B.Sc. Degree Program of the Department of Food Technology, University of Ibadan



Delegation from the Executive Committee of the Nigerian Institute of Food Science and Technology (NIFST)

Induction ceremony of the new graduates of the B.Sc. Degree Program of the Department of Food Technology, University of Ibadan into the Nigerian Institute of Food Science and Technology on Monday, 7th April 2025.



Center in white is Dr. Bola Osinowo, the President of the Nigerian Institute of Food Science and Technology; on his right is Prof. Isaac Bamgboye, Dean of the Faculty of Technology, and on his left is Prof. Emeritus Ougua Charles Aworh.

Congratulations Charles!

## LAFST HOSTS GLOBAL WEBINAR: "THE TASTE OF TRADITION - EXPLORING THE FOODS OF FASTING ACROSS CULTURES"

🌐 The webinar explored fasting practices around the world— from **Ramadan's Iftar gatherings**, to **Lent's meat-free meals**, and traditional foods enjoyed across continents. Participants gained a deeper appreciation for how fasting is not only a spiritual journey but also a cultural celebration of flavors, shared values, and culinary creativity.

This event reinforced the importance of **cultural awareness, food safety, and sustainability** in global food practices and showcased how ancient traditions continue to inspire modern food systems.

The next **Lebanese Association of Food Scientists and Technologists (LAFST)** and GHI collaboration will be on the 9<sup>th</sup> June, celebrating together World Food Safety Day! Stay tuned for more details.

The **Lebanese Association of Food Scientists and Technologists (LAFST)** recently brought together global voices in an enriching webinar entitled **"The Taste of Tradition: Exploring the Foods of Fasting Across Cultures."** This insightful event highlighted the powerful intersection between culture, tradition, health, and sustainability through the lens of fasting foods.

Distinguished speakers included two GHI members:

- ◆ **Mr. Atef Idris**, GHI MENA Ambassador, who delivered a thought-provoking presentation on **"Fasting Food Safety and Environmental Impact,"** highlighting critical considerations in food handling and sustainability during religious and cultural fasting periods in the MENA region.
- ◆ **Dr. Diana Bogueva**, President of GHI, offered a compelling glimpse into **"Fasting Traditions in Bulgaria,"** unveiling the historical and cultural roots of Bulgaria's plant-based fasting cuisine and its role in preserving both health and heritage.

Special thanks to **Dr. Sania Yassin** for joining the webinar with her thought-provoking talk **"Introduction to Fasting in Major Religions"**.

**SPEAKERS**

**The Taste of Tradition:  
Exploring the Foods of Fasting  
Across Cultures**



**Dr. SANIA  
Yassin**

Legal Advisor of LAFST  
Business development  
manager at MEFOASA

Introduction to  
Fasting in Major  
Religions



**Dr. DIANA  
Bogueva**

President of Global  
Harmonization Initiative  
(GHI)

Fasting traditions in  
Bulgaria



**Mr. ATEF  
Idris**

CEO MEFOASA AND LAFST  
Past president

"Fasting, Food  
Safety, and  
Environmental  
Impact: Navigating  
Healthy Choices in a  
Changing World"

[Register here](https://forms.gle/cbKYNwvGctxsm7SA7)  
<https://forms.gle/cbKYNwvGctxsm7SA7>

For More Information  
**+961 81 760877**

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EVENT ON FOCUS

**TAIPEI TO HOST GLOBAL HEALTH AND NUTRITION LEADERS AT JOINT CONFERENCE IN OCTOBER 2025**

The 2025 Joint Meeting of Global Health and Nutrition Societies is set to take place from October 18 to 20, 2025, at the prestigious Chang Yung-Fa International Convention Center in Taipei, Taiwan. The conference is organized by the GHI Ambassador in Taiwan Prof. Chin-Kun Wang. This landmark event will bring together international experts and stakeholders in nutrition, mental health, and precision medicine for an interdisciplinary dialogue that aims to shape future strategies for global well-being.

Organized as a collaborative effort, the conference will unite the following organizations:

- International Conference on Planning National Specific Nutrient Fortification Blueprints and Intervention Programs
- International Society for Precision Health (ISPH)
- International Society for Nutritional Psychiatry Research (ISNPR)

This unique convergence of scientific communities underscores the growing recognition of the interconnectedness between physical health, mental well-being, and personalized nutrition. Topics will include national fortification policies, nutrient-based mental health strategies, advances in precision health, and integrative approaches to global public health challenges.

The meeting will feature keynote presentations by leading researchers, policy planners, and public health advocates. It will also include interactive panels, workshops, and networking opportunities aimed at fostering collaboration across disciplines and regions.

As global food systems face increasing pressure from environmental, economic, and social changes, this joint meeting offers a timely platform to align scientific innovation with practical policy tools and community-level interventions.

Mark your calendars and stay tuned for registration details and the full program.

**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.



**THE END**