

GHI MATTERS

Vol. 01 - January 2026

Welcome to the refreshed Global Harmonization Initiative (GHI) Newsletter. This new look reflects the continued growth, energy, and global reach of our community. Each month, we will share news, insights, achievements, and updates from GHI activities, members, partners, and initiatives across the world.

Our newsletter is your window into GHI's work in advancing science-based food safety, sustainability, and regulatory harmonization, as well as our efforts in research, innovation, education, and capacity building. Through this platform, we aim to strengthen connections, highlight impact, and foster collaboration across regions and disciplines.

We are also pleased to announce that 2026 will be a year of renewal and innovation for GHI. In the coming months, we will be introducing:

- a new GHI logo,
- a new and improved GHI website,
- and enhanced digital tools to better serve our members and partners.

Stay tuned for updates as we roll out these exciting developments throughout the year.

GHI's work is driven by collaboration. We invite organizations, institutions, and individuals to support or sponsor GHI initiatives and join us in advancing research, innovation, and capacity building in food science and technology. If you are interested in partnering with us, we would be delighted to hear from you.

GHI President message

Dear Members of the Global Harmonization Initiative,

As we begin the new year, I would like to extend my sincere thanks to all members of the Global Harmonization Initiative for your continued engagement, collaboration, and support. Your contributions across regions, disciplines, and sectors remain central to advancing our shared mission of strengthening food systems through global harmonization. The past year highlighted once again the complexity and interconnectedness of the global food landscape. Ongoing discussions around food safety resilience, regulatory convergence, climate-related risks, supply chain disruptions, and emerging food technologies continue to reinforce the importance of science-based, internationally aligned approaches. These global developments—together with the outcomes of our World Congress in Rotterdam including the Rotterdam declaration — underscore the vital role that collaborative initiatives such as GHI play in supporting robust and trustworthy food systems worldwide.

I would also like to warmly welcome our new GHI Board members. We are grateful for your willingness to serve and look forward to the perspectives and expertise you bring to the Initiative. At the same time, I wish to express my heartfelt appreciation to our outgoing Board members for their dedication, leadership, and invaluable contributions. Their continuous efforts

have helped shape the progress and impact of GHI, and we thank them sincerely for their service.

Looking ahead, we are pleased to introduce a refreshed newsletter format for the Global Harmonization Initiative. This issue marks the beginning of a new look and feel for our communications, designed to better reflect the evolving scope of our work and to enhance knowledge exchange across our global network. We hope this updated format will provide an engaging platform for sharing insights, activities, and perspectives from our members around the world.

We are also pleased to share that preparations are beginning for the next Global Harmonization Initiative Congress, scheduled to take place on 5–6 July 2027. While the event is still some time away, early planning and supporting the congress initiatives are underway, and we look forward to engaging our members as the programme and activities take shape.

In addition, we are delighted to announce the establishment of a new Food Safety Club in Kenya, further expanding GHI's global presence and reinforcing our commitment to capacity building, regional engagement, and knowledge sharing. We look forward to seeing this initiative develop and contribute to strengthening food safety systems at both regional and global levels.

As we move forward into the year ahead, we remain committed to building on past momentum and to advancing our collective efforts toward more integrated, resilient, and harmonized food systems. With best wishes for a productive and successful year ahead.

Dr. Diana Bogueva
President, Global Harmonization Initiative



For more information:

Website: <https://www.globalharmonization.net>
Linkedin: <https://www.linkedin.com/company/global-harmonization-initiative/posts/?feedView=all>

Announcing the Newly Elected GHI Board (2025-2028)

The Global Harmonization Initiative (GHI) is delighted to announce the newly elected GHI Board for the upcoming three-year mandate. This truly global team of visionary leaders brings renewed energy, diverse perspectives, and a shared commitment to strengthening science-based food safety harmonization worldwide.

The election was held on 19 November 2025 and achieved a strong 75.6% response rate from the General Assembly, reflecting broad engagement across the GHI membership.

GHI is especially proud to recognize Huub Lelieveld, who has been named Honorary President and Member of the GHI Board in recognition of his outstanding leadership, long-standing dedication, and exceptional contributions to the establishment and continued growth of GHI. His legacy continues to guide and inspire the global GHI community.

All members are invited to join in congratulating the newly elected Board and in thanking those transitioning into new roles for their continued dedication and service to GHI. Their collective efforts, leadership, and commitment have played an important role in supporting the mission and ongoing work of the Initiative. Through their expertise, time, and strategic guidance, they have helped strengthen collaboration across regions and disciplines, contributing to the advancement of science-based, globally harmonized approaches to food systems. The Initiative looks forward to building on this strong foundation as it continues to evolve and address emerging global challenges.



Further information about the new Board members can be found here:

<https://www.globalharmonization.net/leadership>



The newly elected Executive Leadership Team represents a balanced combination of continuity and renewed momentum. Congratulations are extended to:

- Diana Bogueva, Dr (Australia) on her re-election as President
- Joe Regenstein (USA) on his re-election as Vice-President
- Adriana Sterian (Netherlands) on her re-election as General Secretary
- Adina Baicu, PhD (Netherlands) on her election as Vice-Secretaries
- Aline Issa, PhD (Lebanon) on her election as Vice-Secretaries
- Gerhard Schleining (Austria) on his re-election as Treasurer

Their leadership will continue to shape and strengthen GHI's work across regions and disciplines.

GHI Members-at-Large bring a remarkable breadth of expertise, experience, and global reach. Congratulations are extended to the re-elected members:

- Vishweshwarsiah Prakash (India)
- Matilda Freund (Switzerland)
- Nadiya Boyko (Ukraine)

as well as to the newly elected members at large:

- Chin-Kun Wang (Taiwan)
- Edouard Busingo (Rwanda)
- Mark Sandow (Netherlands)

Together, this diverse leadership team will play a pivotal role in shaping GHI's future direction and global impact.

GHI also extends sincere appreciation to departing Board Members for their dedication and lasting contributions. Dr. Nicola Stanley (UK) will assume an important leadership role as Chair of the Science Communication Working Group, supporting and guiding the GHI NextGen initiative. Maria (Marisol) Tapia (Venezuela) will continue her valuable engagement as a GHI Country Ambassador, while Sangsuk Oh (Korea) remains an active and valued member of the GHI network. Recognition is also given to Charles Aworth (Nigeria) for his continued engagement, particularly in strengthening collaboration across African countries and for mentoring newly elected Board Member Edouard Busingo (Rwanda).

As GHI embarks on this new three-year journey, the organization celebrates a leadership team committed to strengthening global collaboration, empowering science communication, and advancing harmonized food safety standards worldwide.



GHI Board members: (from left to right) Gerhard Schleining, Joe Regenstein, Nicola Stanley, Huub Lelieveld, Diana Bogueva, Nadiya Boyko, Maria (Marisol) Tapia, Adriana Sterian, Charles Aworth

Our sincere thanks to all former and current GHI Board members for their dedication, leadership, and ongoing support of GHI!

Important Notice: New Website and Membership Update

As part of our digital transformation in 2026, GHI will be transitioning to a new website designed to better support our expanding global network and growing portfolio of initiatives. With this transition:

- Existing member accounts, registrations, and passwords from the current website will not carry over to the new platform.
- Once the launch of the new website is announced, all members will be required to create a new profile and re-enter their membership details.

This update is essential to ensure:

- accurate and up-to-date member records,
- improved communication and engagement,
- secure access to member-only resources, and
- better alignment with GHI's evolving programs, events, and collaborations.

We strongly encourage all members to stay engaged and follow our announcements, so you are ready to register promptly when the new website goes live. Keeping your profile current will help you remain connected to GHI activities, opportunities, and initiatives as we continue to grow and innovate.

Thank you for being part of the GHI community. We look forward to sharing an exciting year ahead with you.

Food Safety Trends to Watch in 2026

The global food safety landscape in 2026 is expected to face mounting pressure from regulatory change, technological advances, climate-related risks, and evolving consumer expectations. Experts warn that these converging forces will require food systems to become more adaptive, transparent, and science-driven, moving beyond traditional compliance models toward proactive and preventive approaches.

One of the most prominent developments is the tightening of regulatory oversight, particularly around food additives, processing aids, and chemical safety. As authorities reassess long-used ingredients and introduce stricter standards, food producers are increasingly challenged to reformulate products while maintaining safety, quality, and affordability. These changes place greater emphasis on robust risk assessment, validation of alternatives, and alignment across regulatory frameworks. At the same time, digitalisation and enhanced traceability are accelerating across the food chain. Data-driven systems, including artificial intelligence and advanced analytics, are being deployed to strengthen monitoring, improve recall readiness, and provide real-time visibility across complex supply networks. Such tools are becoming essential for managing risk efficiently and for demonstrating compliance in an increasingly data-intensive regulatory environment.

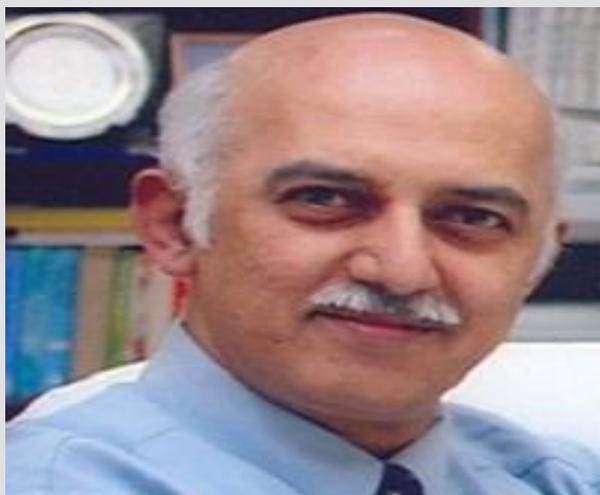
Environmental pressures also continue to reshape food safety risks. Climate variability, extreme weather events, and shifting agricultural patterns are altering pathogen dynamics and increasing vulnerability within supply chains. These challenges underscore the importance of resilience planning, diversified sourcing, and closer collaboration between producers, regulators, and researchers to anticipate and mitigate emerging hazards. Looking ahead, the integration of automation, AI, and workforce development will be critical. While new technologies can significantly enhance food safety performance, their effectiveness depends on skilled professionals, ethical governance, and a strong food safety culture. In this evolving context, coordinated global efforts and science-based harmonisation will be key to ensuring safe, sustainable, and trusted food systems in 2026 and beyond.

**Important
Notice**

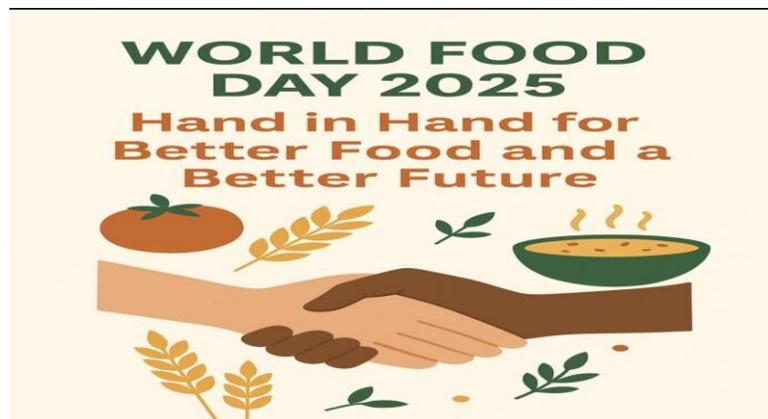
World Food Day 2025-2026: Theme - Hand in Hand for Better Food and Better Future. The Pivotal Role of GHI in Food Safety from a global perspective.

Every Year, World Food Day is celebrated on 16th of October and had different themes over the last 42 plus years and this year 2025-2026 the theme is "Hand in Hand for Better Food and Better Future". This theme for the next one year emphasizes global collaboration to transform agrifood systems for a more sustainable, equitable, safe food for a food-secure world and also to minimise the Food losses and Waste. This theme also marked the 80th anniversary of the Food and Agriculture Organization of the United Nations (FAO). The World Food Day is also celebrated in Des Moines, Iowa, USA every year.

In this context one has to address the various issues with a clear focus and yet also address cross issues and prioritise with innovations, targeted achievements, and attaining goals for sustainable health, development and wellbeing especially on Food based approach. One is reminded of 17 SDGs (Sustainable Development Goals) that the UN has declared, and these goals are committed for actions to achieve the same globally by 2030 and most effectively by all Nations. These need to be addressed on priority in the context of Safe Water and Food with focus on science-based approach especially on adaptable and affordable technologies to provide "better Food for better future with Food Safety assured". Various countries have committed to achieve these goals by 2030 which is a challenging task. The scientific basis for action on climate change in relationship to food & water security must be inclusive for sustainable Food safety solutions.



***Dr Vishweshwaraiah Prakash
Former Director of CFTRI, Mysore, India &
Distinguished Scientist of CSIR, New Delhi, India
and Board Member of GHI (Founding Member)***



An overall assessment of SDGs needs immediate attention worldwide especially by next World Food Day by October 2026. In these issues Safe water and Safe Food must not be left behind and needs immediate attention from micro plastic to nano toxic chemicals in the environment with an integrated approach for mitigating problems of human and animal health. This is particularly so with reference to rich epidemiological history of Traditional Foods for thousands of years in many countries.

The tradition, wisdom, practices and Food Cultures stemming from more than 6000 years of documentation in many countries and regions needs a revisit to understand them through modern Scientific Tools in this treasure of Big Data. The reverse epidemiological approach needs a revisit to unravel mysteries to solve miseries and maladies of the low-income population paving way for local solutions to solving global problems with a focus on Sustainable Food Safety.

The Food habits of each country, the Immunity enhancing power of traditional Foods, wisdom and practices, and also along with the exhausting mental and physical strength after fighting hunger and starvation is not just in some of the African/ Asian/ Latin American countries but also even in many rich countries too it is present and is a reminder to all of us that Food has to be respected and the right to Food reminder is a must inclusive of Food losses and waste minimised and assured Food Safety.

The dreadful Food wastes need to be prevented, and one has to have an open ear to hear the hunger pangs in the rural and semi urban poorer population in the urbanisation model of the globe is indeed a real challenge to face, which is ignored worldwide.

The resolve of Self Reliance is so important not only for Food from the granary of our hard-working Farmers Family from Farm to plate but also in other sectors as well. Unless there is an overall development from a firm and supportive and sustaining policies by the governments. World Food Day should not remain as a celebration of the rich. Globally the poor cannot afford to celebrate every meal lifelong day after day.

Each Citizen globally must understand this and practice day after day the current World Food Day theme of this year and year after year the spirit of the theme true to life of "Hand in Hand for Better Food and Better Future".

The Global Harmonization Initiative (GHI) Association came into official existence in 2007 under the Austrian law and since then pursuing relentlessly of Science Based Regulatory Approach in the Food Chain from Farm to Plate, with a resolve for Safe Food for All as an inclusive agenda in Food Safety Regulations Globally.

News in Brief

The Global Harmonization Initiative (GHI) is pleased to support the 13th Central European Congress on Food (CEFood 2026), to be held in Bulgaria, from 23–26 September 2026 at the Radisson Hotel Plovdiv.

Plovdiv, one of Europe's oldest cities and a major educational and research hub, offers an inspiring setting for scientific exchange. As European Capital of Culture in 2019, the city combines rich cultural heritage with innovation.

CEFood 2026 will bring together researchers, professionals, and practitioners in food science and technology and related fields, including biotechnology, food engineering, industrial technologies, tourism, and hospitality. The programme will feature plenary lectures and interdisciplinary sessions fostering collaboration and knowledge exchange.

The congress is chaired by Prof. Galin Ivanov, DSc, Rector of UFT and Honorary Congress Chairman, and Prof. Georgi Kostov, DSc, Congress Chairman.



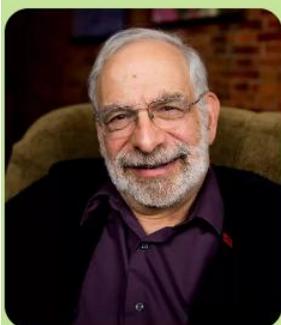
👉 Register here:

https://cmebg.com/sabitia/cefood_2026/

Prof. Joe M. Regenstein Named 2025 Macy Award Recipient

The Global Harmonization Initiative (GHI) is pleased to announce that Prof. Joe M. Regenstein, Vice President of GHI and Professor Emeritus of Food Science at Cornell University, has been named the 2026 recipient of the Harold Macy Food Science and Technology Award.

The Harold Macy Award was established in 1981 by the Minnesota Section of the Institute of Food Technologists (IFT) to recognise outstanding contributions to food technology transfer and cooperation across at least two of the following sectors: academia, government, and private industry. The award honours the legacy of Dean Emeritus Harold Macy, a pioneer in food science and public health whose career spanned more than five decades.



2025 Recipient

Dr. Joe M. Regenstein

Professor Emeritus of Food Science

Cornell

FSA Updates Food and Feed Law Codes of Practice to Support Harmonised Food Safety Enforcement

The Food Standards Agency (FSA) has released its updated Food and Feed Law Codes of Practice. This statutory code is designed to support local authorities in enforcing food standards laws, offering harmonised and practical guidance on food hygiene, food standards, and the wider enforcement of food law. The Code ensures a consistent approach to enforcement across the UK, helping local authorities make the most effective use of their resources. The latest updates highlight the FSA's commitment to modernizing the food safety system and tackling key challenges within an evolving food landscape. This is in alignment with GHI objectives in the harmonisation of food safety standards through science-based consensus. <https://www.food.gov.uk/about-us/food-and-feed-codes-of-practice>



FSA launches consultation on proposed ban of Bisphenol A (BPA) and related chemicals in food packaging

The Food Standards Agency (FSA) has opened a public consultation (2 Oct–24 Dec 2025) on banning Bisphenol A (BPA) and other bisphenols in food contact materials. The proposal aims to reduce long-term exposure to these substances, which may affect the endocrine, reproductive, and immune systems. By inviting feedback from industry, consumers, and stakeholders, the FSA seeks practical input on transition periods and possible exemptions. This initiative strengthens public health protection based on science-based approach. This supports the mission of the GHI in advancing science-based regulations and ensuring safe, nutritious food is accessible worldwide.

<https://www.food.gov.uk/news-alerts/news/fsa-launches-consultation-on-proposed-ban-of-bisphenol-a-bpa-and-related-chemicals-in-food-packaging>

Dr Regenstein's selection reflects his exceptional contributions to advancing food science through interdisciplinary collaboration, education, and the practical application of science-based solutions. His work exemplifies the spirit of the Macy Award by bridging academic research with industry practice and regulatory engagement, thereby strengthening food safety, quality, and innovation.

The award commemorates Harold Macy's enduring impact on food technology, including his leadership in dairy science, public health regulation, and the establishment of the Dairy Quality Control Institute. In recognising Prof. Regenstein, the award continues its tradition of celebrating excellence in food science that benefits both the profession and society.

GHI congratulates Prof. Regenstein on this well-deserved recognition and celebrates his continued leadership and contributions to global food systems.

The Global Harmonization Initiative (GHI) is proud to announce that a forthcoming book co-authored by GHI President Dr Diana Bogueva and GHI Supervisory Board member Prof. Dora Marinova, titled *Gen Z and the Future of Food*, has been awarded Best in the World in the Special Award of the Jury category at the 31st Gourmand World Cookbook Awards. The award ceremony took place in Riyadh, Saudi Arabia, on 30 November 2025.

In addition, the Gourmand Committee honoured the 2019 publication *Environmental, Health and Business Opportunities in the New Meat*

Alternatives Market, edited by Diana Bogueva, Dora Marinova, Talia Raphaely, and Kurt Schmidinger, by awarding it Best of the Best in the Alternative Meats category across the 30-year history of the Awards, a rare and prestigious distinction. A sincere thanks and congratulations to all contributing authors and collaborators involved in this publication. Their expertise, commitment, and interdisciplinary perspectives were essential to the success of these works and to their international recognition. These international accolades reflect the global relevance and impact of GHI-related scholarship and highlight the continued leadership of GHI members in shaping dialogue on food systems, sustainability, and innovation.

Did you know?

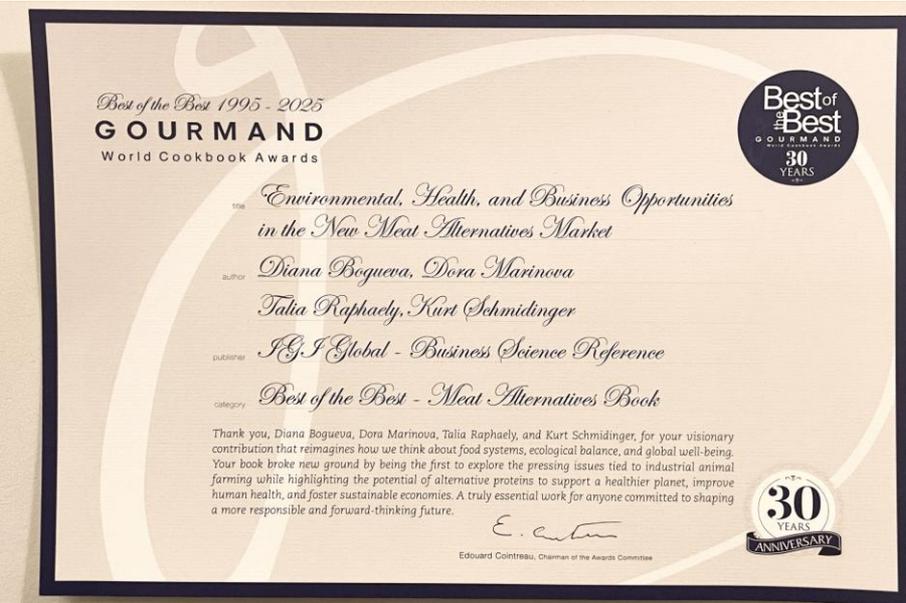
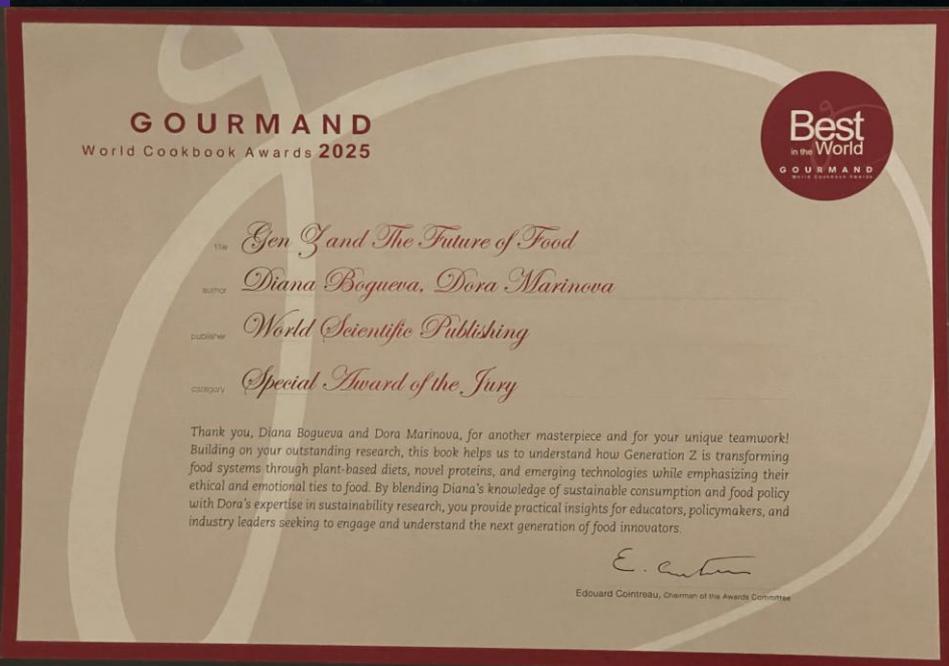
Consumer trust in food safety is increasingly influenced by transparency labels and digital access to product information, with QR codes becoming a key tool for communicating safety, origin, and sustainability data.

Many countries are facing a growing shortage of trained food safety professionals, making education, certification, and capacity-building initiatives more critical than ever.

Advances in microbiome research are helping scientists better understand how beneficial and harmful microorganisms interact in food systems, opening new pathways for prevention and control of foodborne illness.



Prof. Dora Marinova receiving the awards



The Food Safety Professional at FoodWorX Amsterdam

On 20 November, Peter Overbosch delivered a presentation titled “The Food Safety Professional” at the FoodWorX Congress in Amsterdam. The event brought together approximately 100 participants from across the food industry, including retailers, manufacturers, and a wide range of service and solution providers such as cleaning companies, certification bodies, and knowledge system suppliers. While many supplier presentations focused on promoting specific products or services and industry representatives shared practical challenges and operational approaches, the GHI presentation stood out by introducing a conceptual proposal: the formal recognition of the Food Safety Professional (FSPro) as an individual role with defined responsibility, competence, and ethical obligations.

The presentation generated active discussion, with questions focusing on three main areas. The first concerned timing. It was explained that while a final GHI decision on the proposal was expected before the end of the year, implementation and discussion at national levels, particularly in countries where GHI is represented—could reasonably take several years.

The second area related to how the proposed FSPro concept would align with the growing emphasis on food safety culture. It was clarified that the proposal is complementary to the GFSI White Paper on Food Safety Culture. Whereas the GFSI framework focuses primarily on organizations, the GHI proposal addresses the role, responsibility, and recognition of individual professionals within those organizations.

The third area of discussion concerned the added value of the proposal in an already highly regulated, audited, and certified food safety environment. In response, it was emphasized that formal recognition of the Food Safety Professional would strengthen the position of food safety experts within organizations, clearly defining their responsibility and authority while also providing professional protection through adherence to a Code of Ethics.

GHI expands its food safety clubs with a new chapter in Kenya

The Global Harmonization Initiative (GHI) is pleased to announce that its network of Food Safety Clubs continues to grow, with a new club being established at Ojola Secondary School in Gem Wagai Sub-county, Siaya County, near Kisumu City, Kenya. The club will be run by Paul Oluoch Odhiambo, Executive Director of Mwangaza Afrika Initiative, and will provide students with hands-on learning about food safety, hygiene, and food regulations, as well as opportunities to participate in practical projects and events promoting good practices in food handling.

For many participants, the concept was entirely new. Several attendees noted afterward that they needed time to reflect on the idea but found it both relevant and intriguing. Notably, two food safety professionals shared that they sometimes felt their food safety voice was not sufficiently heard within their organizations and that formal recognition of their role and responsibility could significantly strengthen their position.

The discussion at FoodWorX highlighted both the novelty of the concept and its potential relevance, reinforcing the importance of continued dialogue on the professionalization and recognition of food safety expertise.



Peter Overbosch at the “FoodWorX” congress in Amsterdam

This initiative is part of a collaboration between GHI and the Mwangaza Afrika Initiative, a Community-Based Organization dedicated to reducing poverty and promoting equitable education in Kenya. While the two organizations focus on different areas—Mwangaza Afrika Initiative on food availability, quality, and sustainability, and GHI on science-based harmonization of food laws and regulations—they share complementary goals and will work together to support the club’s activities. The new Food Safety Club exemplifies GHI’s commitment to capacity building,



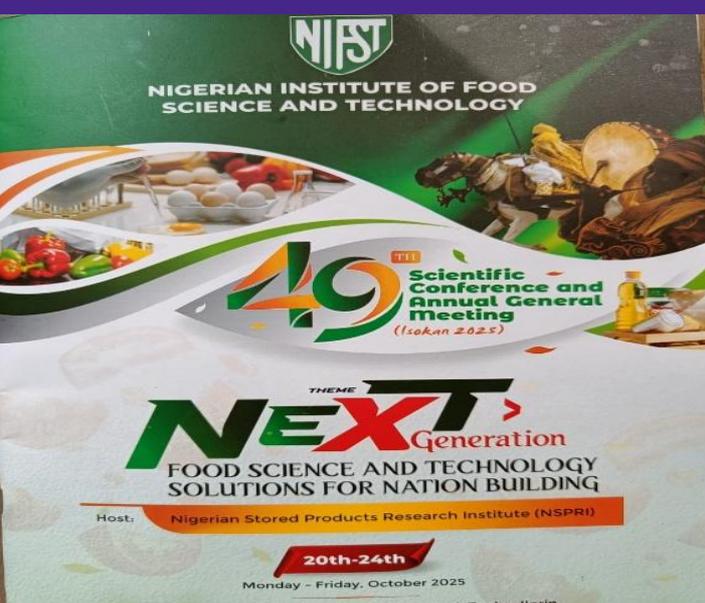
education, and global outreach, empowering students and future food professionals with the knowledge and skills needed to contribute to safe and sustainable food systems.

NIFST at 49: Experts Urge Investment in Research, Innovation to Tackle Nigeria's Food Insecurity

Experts have called for bold and sustained investment in research, innovation, and stronger collaboration between academia and industry to address Nigeria's persistent food insecurity and heavy dependence on imported food. The call was made by Dr. Bola Osinowo, President of the Nigerian Institute of Food Science and Technology (NIFST) and Chairman of its Governing Council, at the Institute's 49th Scientific Conference and Annual General Meeting held in Ilorin, Kwara State.

Dr. Osinowo stressed that achieving national food security requires deliberate efforts to build local capacity across the food value chain. He emphasised the training and mentorship of a new generation of food scientists, engineers, and agricultural technologists, noting that human capital development is critical to driving innovation, improving food quality, and strengthening agro-industrial competitiveness. He also highlighted the importance of raising public awareness on food security, nutrition, and healthy dietary practices as part of a holistic approach to national development.

The conference brought together food scientists, researchers, policymakers, industry leaders, early career scientists, and development partners from across the country and beyond. Through plenary sessions, technical presentations, panel discussions, workshops, and exhibitions, participants explored innovative and research-driven solutions to pressing challenges in food safety, food processing, value addition, post-harvest losses, and sustainable food systems.



49th Scientific Conference and Annual General Meeting held in Ilorin, Kwara State.

Link: <https://kakakinblog.home.blog/2025/10/22/nifst-at-49-experts-urge-investment-in-research-innovation-to-tackle-nigerias-food-insecurity/>



Prof. Charles Aworth (former GHI Board Member) at the 49th Scientific Conference of the Nigerian Institute of Food Science and Technology (NIFST), held in Ilorin, Nigeria, 20-24 October 2025 a premier forum for food science research and innovation.

Key discussions focused on leveraging indigenous resources, adopting emerging technologies, strengthening food quality regulation, and promoting industry-research partnerships to enhance national food resilience. Participants highlighted the importance of integrating traditional knowledge with modern science to drive innovation, improve food safety, and increase the sustainability of local food systems. The role of digital tools, biotechnology, and climate-smart approaches was also emphasized as critical to addressing food insecurity and supply chain vulnerabilities. The conference provided a dynamic platform for networking, capacity building, and interdisciplinary knowledge exchange, particularly benefiting early career scientists, young professionals, and members of initiatives such as the African Food Research Accelerated Program (AFRAP). Dedicated sessions encouraged mentorship, collaboration across institutions, and the development of regional and international research partnerships. At the close of the conference, stakeholders reaffirmed the urgent need for coordinated policy support, increased and sustained investment in food and nutrition research, and stronger private-sector engagement. These elements were identified as essential for translating scientific findings into scalable, evidence-based solutions capable of transforming Nigeria's food system, improving nutrition outcomes, strengthening livelihoods, and supporting long-term economic and environmental sustainability.



Prof. Charles Aworth with two Early Career Scientists and members of the African Food Research Accelerated Program (AFRAP) at the NIFST conference.

GHI Oman Ambassador Advances Food Safety Awareness and Global Collaboration

Our Oman Ambassador, Riham Noreldeen, recently participated in a One School community meeting, where she shared valuable knowledge with school children's mothers to raise awareness about healthier food choices for families. This engagement focused on empowering communities through nutrition education and informed decision-making, reinforcing the importance of food safety and health at the household level.

In addition, Riham will represent our organization at the upcoming SNP Expo 2025 – International Food, Beverage, and Packaging Exhibition, to be held in Muscat, Oman. This major regional event brings together leading Omani food manufacturers, international exhibitors, and regulatory authorities, offering a vital platform for dialogue and collaboration. Her participation and presentation will focus on: Raising awareness among Omani food industries about the importance of global harmonization in food safety and science-based regulations. This focus can shift between editions, the expo typically aims to bring together manufacturers, investors, and business leaders from Saudi Arabia and partner countries to explore market opportunities and partnerships. Establishing professional connections with the Centre for Food Safety and Quality (Oman) and key industry stakeholders Delivering a presentation on behalf of GHI titled: "The role of global food legislation harmonization in enhancing food exports" Further details and outcomes from SNP Expo 2025 will be shared in our next newsletter.



Pictures and video of School community meeting.

[Watch highlights from the session here:](#)

<https://www.instagram.com/reel/DSMR8DviJdN/>



Professor Ravishankar Gokare, GHI India Ambassador, Distinguished Scientist, DSU was invited by the institutions in Vietnam for academic and research discussions. He visited Industrial University of Ho Chi Minh City and also Saigon Technology University HCM City Campus. He was hosted by Prof Dam Sao Mai, Vice Rector of Industrial University and a GHI member on the 22nd October, and by the Vice President of Saigon Technology University, Professor Hoang Kim Anh on the 23rd October 2025. Prof Ravishankar also established contacts with Prof Prof Nguyen Ba Thanh, Director of Food Technology, and Prof Tran Dinh Thang, Biotechnology Department of Industrial University. He also held a meeting with founder and a Senior Professor Dr Luu Duan of Saigon Technology University. These discussions are being followed up with MoU between DSU and these institutions.



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.

We extend our sincere appreciation to Dr Mark Sandow for the newsletter design, Prof. Joe Regenstein for editing and content review, and Dr Nicola Stanley for managing the distribution of the newsletter.

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