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Project acronym: SAFOODNET

Project title: Food Safety and Hygiene Networking within New Member States and  
Associated Candidate Countries

Instrument: Specific Support Actions

Thematic Priority 5 – Food Quality and Safety

## **Publishable Executive Summary**

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## **Publishable Executive Summary**

The Specific Support Actions (SSA) -project 'Food Safety and Hygiene Networking within New Member States and Associated Candidate Countries' (SAFOODNET; FP6-022808-2006) aimed at sustainable networking between junior employees in food companies and young food safety researchers in the new EU. The core activities of this network project were seminars and workshops in knowledge sharing of methodologies, tools and applications for hygiene management as well as promoting, performing and establishing small research tasks in microbial food safety within the pilot actions. The SAFOODNET project was coordinated by VTT Technical Research Centre of Finland and the other project partners were Tallinn University of Technology from Estonia, Veterinary Research Institute from Czech Republic, Danmarks Tekniske Universitet from Denmark, Chamber of Commerce and Industry in Slovenia and Tübitak from Turkey. Common information on project achievements can be found on the project web-site <http://safoodnet.vtt.fi/>. The following activities were carried out within the SAFOODNET project:

- Three (3) open seminars entitled 'Microbial contaminants and contamination routes in food industry' held in Espoo in December 2006, 'Risk assessment of microbiological problems and preventive actions in food industry' held in Istanbul in October 2007 and 'Risk management by hygienic designs and efficient cleaning and disinfection programs' held in Tallinn in May 2009,
- Two (2) workshops with practical exercises in microbial risk assessment and management entitled 'Detection and identification of harmful microbes' held in Brno in December 2007 and 'Microbial risk management in food processes' held in Lyngby in October 2008,
- Nine (9) pilot actions on practical food safety issues together with industries. Common conclusions based on the outcomes of finalised pilot cases were published in the final seminar proceedings entitled 'Risk Management by Hygienic Design and Efficient Sanitation Programs' (<http://www.vtt.fi/inf/pdf/symposiums/2009/S261.pdf>). The following pilot cases have been performed within SAFOODNET: 1) risk assessment in Cypriot food factories, 2) microbial process hygiene surveys in Estonian dairies, 3) modelling of food safety of ready-to-eat meals, 4) training and education needs in food hygiene, 5) hygiene survey in Romanian bakeries, 6) hygiene survey in Slovene poultry production, 7) hygiene survey in Turkish food companies, 8) hygiene survey in Finnish Gulf surroundings and 9) detection of some food pathogens using MALDI-TOF mass spectrometry.
- An expert group was established. These members gave input to and evaluated the pilot actions performed and based on the outcome from these pilot actions they brainstormed future RTD activities in food processing and packaging hygiene and end-product safety at the final EG-meeting. It was held in Tallinn on May 6-7, 2009 and at that meeting the outcome of the six first above mentioned pilot actions were discussed. The representatives in the expert group have thus assisted the project management group in choosing topics for pilot cases performed.