



FOODSEG



SAFE FOOD FOR EUROPE

Coordination of research activities and Dissemination of research results of EC funded research on food safety



This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement n° 266061.

SAFE FOOD FOR EUROPE

The EU funded project **FOODSEG** (www.foodseg.eu) is organised to bring together experts from academia, industry and decision-makers to exchange know-how and to discuss and prepare for the future policy development but also to identify the most promising research fields in food quality and safety. The **FOODSEG** project is based on an initiative to network 35 organisations from Europe and non-European countries and to establish an innovative dissemination action plan in order to promote state-of-the-art research results in food safety & quality topics. The objective is to bridge the research results of these and other existing EU projects with the identification of new research topics, policies and tendencies in the future. **FOODSEG** established 11 expert working groups who will present their results during the foreseen symposia. The main goal is to organise a review within the selected topics and to define the main gaps in research and its needs.

Within the first symposium the **FOODSEG** experts will present its results from the reviews on the following topics:

- ❖ Food Crisis Management (working group 1)
- ❖ Consumer habit and impact on food safety (working group 2)
- ❖ Authenticity (working group 3)
- ❖ By-product and resource management (working group 4)
- ❖ Environmental lifestyle and persistence of food-borne pathogens (working group 5)
- ❖ Using microbial interaction as preventive measure (working group 6)
- ❖ Antibiotics and vet drugs in food production (working group 7)
- ❖ Safety of produce (working group 8)
- ❖ Rapid novel technologies, Standardization and harmonisation (working group 9)
- ❖ Advanced food tech and preservation (working group 10)
- ❖ Mycotoxins and feed safety (working group 11)



Strengthening cooperation in food safety research in the enlarged EU

FOODSEG is able to support in the set up of project consortia and the definition of pre-proposals for FP7 project ideas. Within the **FOODSEG** network experts along the whole food chain starting from agriculture, plant science, animal health, feed safety and quality to a safe food product for the European consumers can be identified. The **FOODSEG** working groups have already defined the current state-of-the-art and are now developing the main future research topics in the respective field based on identified gaps.

FOODSEG established a best practice project database in order to promote already finalized or running EU funded projects in the field of food safety and quality. Another aim of this **FOODSEG** best practice database is to assess the exploitable results from these projects and to statistically demonstrate their success. Please, visit the **FOODSEG** website or directly the website of this database (www.foodseg.net/database) to insert your project and answer our general questions on exploitation.

FOODSEG supports the dissemination of relevant results in food safety and quality by organizing three **FOODSEG** Symposia. The 1st one was already held in Berlin, Germany, and attracted more than 90 participants and experts in order to discuss future cooperation and research projects. The 2nd **FOODSEG** Symposium will be held in Bucharest, Romania, on the 13th and 14th of June 2013. You will find further information on the Symposium on the **FOODSEG** Website soon.



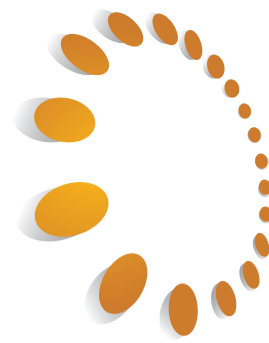
The **FOODSEG** consortium invites you to take part in our further **FOODSEG** activities and stay involved within the **FOODSEG** network. **FOODSEG** also offers you to assess your project idea with regards to EU funding and we further on support in developing project consortia and proposals. The **FOODSEG** network allows you to come back with the identification of relevant project partners for your research or innovation project.

Results from **FOODSEG** will be published regularly on the **FOODSEG** website and by mailings to the network participants. Please, feel free to give your valuable input to the **FOODSEG** working groups when defining future research topics which may be relevant for the new Framework Programme HORIZON 2020.

You are already invited to take part in our next **FOODSEG** Symposium in 2013. You will find further information on the website very soon. Contact: Mr. Andreas Moser | moser@rtd-services.com

www.foodseg.eu



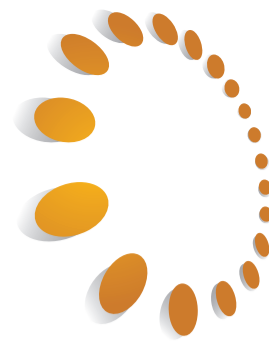


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- ❖ **FOODSEG** brings together 35 different organisations from Europe, Vietnam and Egypt.
- ❖ **FOODSEG** working groups assess the current state-of-the-art in food safety related topics and define future relevant science fields.
- ❖ **FOODSEG** organises 3 symposia to discuss future research and support the development of new research projects.
- ❖ **FOODSEG** promotes results from EU funded projects re-lated to food safety and quality.
- ❖ **FOODSEG** operates a researchers exchange programme.
- ❖ **FOODSEG** develops recommendations on future important research topics and policies related to food.



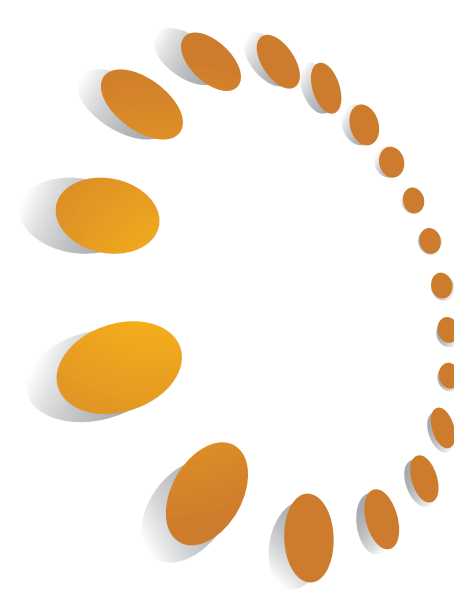


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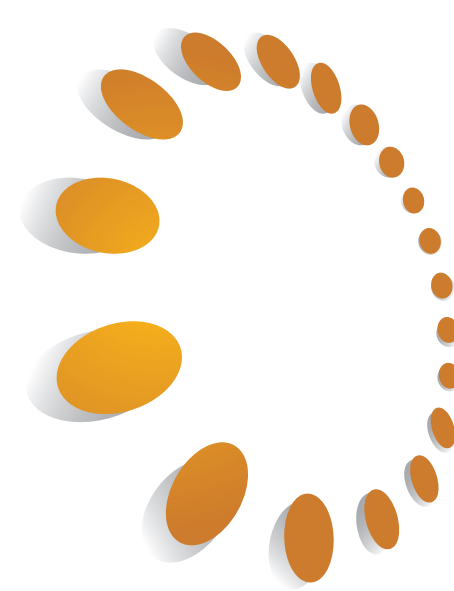
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rtd services
research & innovation management

COORDINATION CONTACT:
Andreas Moser | moser@rtd-services.com



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COORDINATION CONTACT:
Andreas Moser | moser@rtd-services.com



FOODSEG



SAFE FOOD FOR EUROPE – recent scientific and regulatory developments

3rd FOODSEG Symposium in Novi Sad, Serbia
24 - 25 April 2014



FOODSEG is a project funded by
the EU Framework Programme 7

SAFE FOOD FOR EUROPE

The EU funded project **FOODSEG** (www.foodseg.eu) is organised to bring together experts from academia, industry and decision-makers to exchange know-how and to discuss and prepare for the future policy development but also to identify the most promising research fields in food quality and safety. The **FOODSEG** project is based on an initiative to network 35 organisations from Europe and non-European countries and to establish an innovative dissemination action plan in order to promote state-of-the-art research results in food safety & quality topics. The objective is to bridge the research results of these and other existing EU projects with the identification of new research topics, policies and tendencies in the future.

FOODSEG established 11 expert working groups who will present their results during the foreseen symposia. The main goal is to organise a review within the selected topics and to define the main gaps in research and its needs.

Within the coming symposium the **FOODSEG** experts will present their recommendations to the public:

- Y Food Crisis Management (working group 1)
- Y Consumer habit and impact on food safety (working group 2)
- Y Authenticity (working group 3)
- Y By-product and resource management (working group 4)
- Y Environmental lifestyle and persistence of food-borne pathogens (working group 5)
- Y Using microbial interaction as preventive measure (working group 6)
- Y Antibiotics and vet drugs in food production (working group 7)
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Thursday, 24th of April 2014	
08:00 – 09:00	Registration
09:00 – 12:00	Brokerage and Cooperation Event & Visiting FINS
12:00 – 13:00	Lunch & Networking (Rektorat, Bulevar Zorana Djindjica bb)
13:00 - 13:10	Welcome and opening talk FOODSEG Project (Andreas Moser RTD Services)
13:10 – 13:30	Welcome and International Cooperation of Univ. Novi Sad Prof. Dr. Miroslav Veskovc Vice-Rector of University)
13:30 – 14:00	Horizon 2020 and its possibilities (Dieter Brigitta European Commission, DG Research)
14:00 – 14:20	Food Safety Issues in Serbia (Slavoljub Stanojevic Ministry of Agriculture of Serbia)
14:20 – 15:00	Feed Technologies as the Link in Food Chain (Dr. Jovanka Levic FINS)
Next sessions belong to presentations by the defined working groups of the FOOD-SEG Project. The working group leaders will present the main results of FOODSEG and the main recommendations they developed on policy and scientific issues. It is also the aim to offer you here an interactive session in order to exchange with the FOODSEG experts on your opinions and know-how.	
16:30 – 17:30	Main recommendations for the future on the whole food chain: Group 1: Rickard Knutsson National Veterinary Inst., S Group 2: Anca Nicolau Univ. Dunarea de Jos Galati, RO Group 3: Jana Hajslova Inst. Chemical Techn. Prague, CZ Group 4: Wieslaw Oleszek Inst. soil science & plant cult., PL Group 5: Hanne Ingmer Univ. of Copenhagen, DK Group 6: Kieran Jordan Food Development Authority, IRL These sessions are planned to be interactive. Discussions and input from the participants of the symposium are expected.
17:30 – 18:00	Questions & Discussions
20:00 – open end	Common evening event networking get together

Friday, 25th of April 2014	
08:30 – 09:00	Registration and Get together
09:00 – 10:00	Dissemination of EU project results MAITRE (Michela Picheredu, Minervy, Belgium) INPROFOOD (Klaus Hadwiger, UoH, Germany) HIGHTECH EUROPE (Gert Bruggeman, NS, Belgium)
10:00 – 10:30	Awarding Ceremony and Elevator Pitch young researchers Short speeches of a 5 minutes on FOODSEG exchange program.
10:30 – 11:00	Coffee Break
11:00 – 12:00	Main recommendations for the future on the whole food chain: Group 7: Hanna-Leena Alakomi VTT, Finland Group 8: Andreas Höhl BOKU Vienna, A Group 9: Dario de Medici Inst. Superiore di Sanita, I Group 10: Peter Raspor Univ. Lubljana, SLO Group 11: Isabelle Oswald INRA Toulouse, F This sessions is planned to be interactive. Discussions and input from the participants of the symposium are expected.
12:00 – 13:00	Future outlook on FOODSEG 2014+ Plan for keeping the FOODSEG network alive in future Next dates and events (Andreas Moser RTD Services)
13:00 – 14:00	Lunch Break
In the afternoon excursions will take place.	
14:00 – 17:00	Excursions in Novi Sad

The **FOODSEG** consortium invites you to take part in our further **FOODSEG** activities and stay involved within the **FOODSEG** network. **FOODSEG** also offers you to assess your project idea with regards to EU funding and we further on support in developing project consortia and proposals. The **FOODSEG** network allows you to come back with the identification of relevant project partners for your research or innovation project.

Results from **FOODSEG** will be published regularly on the **FOODSEG** website and a mailing to the network participants. Please, feel free to give your valuable input to the **FOODSEG** working groups when defining future research topics which may be relevant for the new Framework Programme HORIZON 2020.

You are invited to take part in our third, final **FOODSEG** Symposium, Novi Sad. You will find further information on the registration website <http://www.b2match.eu/foodseg2014>.
Contact: Mr. Andreas Moser | moser@rtd-services.com

www.foodseg.eu





FOODSEG



SAFE FOOD FOR EUROPE – recent scientific and regulatory developments

2nd FOODSEG Symposium in Bucharest, Romania

14th – 15th of June 2013



FOODSEG is a project funded by
the EU Framework Programme 7

SAFE FOOD FOR EUROPE

The EU funded project **FOODSEG** (www.foodseg.eu) is organised to bring together experts from academia, industry and decision-makers to exchange know-how and to discuss and prepare for the future policy development but also to identify the most promising research fields in food quality and safety. The **FOODSEG** project is based on an initiative to network 35 organisations from Europe and non-European countries and to establish an innovative dissemination action plan in order to promote state-of-the-art research results in food safety & quality topics. The objective is to bridge the research results of these and other existing EU projects with the identification of new research topics, policies and tendencies in the future.

FOODSEG established 11 expert working groups who will present their results during the foreseen symposia. The main goal is to organise a review within the selected topics and to define the main gaps in research and its needs.

Within the second symposium the **FOODSEG** experts will present their ideas on hot topics for the future:

- Y Food Crisis Management (working group 1)
- Y Consumer habit and impact on food safety (working group 2)
- Y Authenticity (working group 3)
- Y By-product and resource management (working group 4)
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Friday, 14 th of June 2013	
09:00 – 12:00	Young Researchers Integration Workshop (specific workshop for FOODSEG exchange program scientists - see agenda on foodseg.net)
12:00 – 13:00	Registration and Get together
13:00 - 13:10	Welcome and opening talk FOODSEG Project (Andreas Moser RTD Services)
13:10 – 13:45	Key-Note Talk on Food Safety in the EU (Dieter Brigitta European Commission, DG Research)
13:45 – 14:05	First results from the FOODSEG Survey (Peter Raspor University of Ljubljana)
14:05 – 14:25	Communicating science and its challenges (Rhonda Smith Minerva Health & Care Communications)
14:30 – 15:00	Q&A and Coffee Break
15:00 – 16:30	Mycotoxin workshop (INRA FOODSEG experts will discuss with the panel)
Next sessions belongs to presentations by the defined working groups, of the FOOD-SEG Project. The working group leaders will present some hot topics of the future that have been identified and will discuss these topics with the participants.	
16:30 – 17:30	Hot topics of research for the future Group 1: Rickard Knutsson National Veterinary Inst., S Group 2: Anca Nicolau Univ. Dunarea de Jos Galati, RO Group 3: Jana Hajslova Inst. Chemical Techn. Prague, CZ Group 4: Wieslaw Oleszek Inst. soil science & plant cult., PL Group 5: Hanne Ingmer Univ. of Copenhagen, DK Group 6: Kieran Jordan Food Development Authority, IRL This sessions are planned to be interactive. Discussions and input from the participants of the symposium are expected.
17:30 – 18:00	Questions & Discussions
20:00 – open end	Common evening event networking get together

Saturday, 15 th of June 2013	
08:30 – 09:00	Registration and Get together
09:00 – 10:20	Dissemination of EU project results SPICED (Anne Mader, BfR, Germany) PERFORMANCE (Stephen Webb, RTDs, Austria) MAiTRE (Michela Pichereddu, Minerva, Belgium)
10:20 – 10:30	European Young Researchers project idea competition (Markus Lyson RTD Services)
10:30 – 11:00	Coffee Break
11:00 – 12:00	Hot topics of research for the future Group 7: Andreas Höhl BOKU Vienna, A Group 8: Andreas Höhl BOKU Vienna, A Group 9: Dario de Medici Inst. Superiore di Sanita, I Group 10: Peter Raspor Univ. Ljubljana, SLO Group 11: Isabelle Oswald INRA Toulouse, F This sessions is planned to be interactive. Discussions and input from the participants of the symposium are expected.
12:00 – 13:00	Final questions & discussions Outlook on FOODSEG project activities in 2012, 2013 and the next symposium. (Markus Lyson RTD Services)
13:00 – 14:00	Lunch Break
In the afternoon excursions will take place.	
14:00 – 17:00	Excursion in Bucharest

The **FOODSEG** consortium invites you to take part in our further **FOODSEG** activities and stay involved within the **FOODSEG** network. **FOODSEG** also offers you to assess your project idea with regards to EU funding and we further on support in developing project consortia and proposals. The **FOODSEG** network allows you to come back with the identification of relevant project partners for your research or innovation project.

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You are already invited to take part in our next **FOODSEG** Symposium in 2014. You will find further information on the website very soon. Contact: Mr. Andreas Moser | moser@rtd-services.com

www.foodseg.eu



FOODSEG Mycotoxin Workshop

Date: Friday 14th of June 2013, 15:00 – 16:30

Location: Novotel Bucarest City Centre

Held and organized by the FOODSEG expert working group “mycotoxin”.

Title “Mycotoxins, actualities and future perspectives”

AGENDA

15.00	1. Recent advances in mycotoxin analysis Jana Hajslova, Institute of chemical technology, VSCHT, Czech Republic
15.20	2. Toxicological interactions between mycotoxins Imourana Alassane-Kpembé and Isabelle Oswald, INRA, France
15.40	3. Mycotoxins and metabolites, toxicity and implications Daniela Marin, IBNA, Romania
15.50	4. Impact of mycotoxins on human and animal health Eleni Tzika and Panagiotis Tassis, AUTH, Greece
16.00	5. Current Situation of mycotoxin contamination and novel approaches for mycotoxin detoxification Gerd Schatzmayr, BIOMIN Research Center, Austria.
16.20	6. Solution for mitigating mycotoxins effects in swine: a study case Ionelia Taranu, IBNA, Romania

FOODSEG Young researchers Preparation and Integration Workshop

To be held: Prior to the FOODSEG conference in Bucharest
 Date: Friday 14th of June 2013, 9:00 – 12:00
 Location: Novotel Bucarest City Centre
 Registration: <http://www.b2match.eu/foodseg2013>

FOODSEG workplan: Task 6.1. Preparation and Integration Workshop

Goals:

- To train young researchers (actual or future participants of the FOODSEG exchange program) with specific and advanced know-how resulting from the FOODSEG working group.
- To harmonise the existing know-how and to foster the sustainable cooperation among European (future) researchers and experts
- To prepare young scientists for coordinated development of common research projects

AGENDA

09:00-09:10	The FOODSEG exchange measures, it's challenges and the opportunity for professional and personal development	Markus Lyson
09:10-09:20	Positive experiences of PhDs performing a research visit within an other FOODSEG partner organisation	Kathrin Rychli Ivan Milovanovic
09:20-10:30	Interactive Session: How to critically review a scientific paper	Martin Wagner
10:30-10:45	<i>Coffee break</i>	
10:45-11:10	Food Authenticity and Communication	Carmen Diaz
11:10-11:30	Specific Know how for writing European research proposals	Andreas Moser
11:30-11:50	Online Trainings and webinars for Food security	Samim Saner
11:50-12:00	Idea of a Europe wide "PhD conference" in the field of food safety. A call for action...!	Martin Wagner/ Markus Lyson

Press Release – FOODSEG

Increased food safety through knowledge network

“FOODSEG”, the European network project, aims to prevent the occurrence of BSE, salmonella, listeria, etc. in the future, by ensuring a more efficient transfer of knowledge between experts throughout the food chain. In July 2011, EU project coordinator and food technologist Andreas Moser put together a consortium of 35 international partners, in order to exchange expert knowledge in the areas of animal health, animal feed safety, food safety and commerce/industry, and to define new research tasks.

Salmonella, listeria, BSE, E. Coli and foot-and-mouth disease received considerable public interest in the mid-90’s, and continue to do so to date. The result has been increased user awareness. To ensure increased safety for consumers, FOODSEG arranges the transfer of knowledge across the entire food chain and coordinates upcoming research in the field of food safety. The aim is to significantly improve quality as well as the utilisation of existing research findings over the entire chain, from the feedstock and animal feed, to the healthy animal, and all the way to the food product, through a professionally designed network.

Packaging and spreading knowledge

The FOODSEG network comprises existing EU and international consortia from all of the EU countries, Poland, Hungary, Romania, Bulgaria, Lithuania, Serbia, Egypt and Vietnam. International research and development institutions (R&D), universities, small and medium-sized enterprises (SME’s) and the industry have been carrying out research for decades in various areas of the food chain: Food quality and safety, veterinary medicine, animal health, food supplements, quality assurance and management, efficient utilisation in plant research and breeding, pesticides, allergies and contamination due to pathogenic germs.

“In order to ensure the best possible transfer of knowledge in this open consortium, research findings from existing EU-supported research projects are being presented in three symposia. Eleven working groups will be defining future research tasks in various workshops and refining the recommendations of the most important research topics of the future. These will then be promoted to national and European decision-making bodies. A social network will support communication between experts throughout the food chain. Based on a “scientific review” on the current level of knowledge in the field of food safety, young researchers will communicate between partners to define the essential topics and projects of the future”, according to Andreas Moser, who expects additional research findings from the structures of this network.

Come and visit us at our 3rd FOODSEG Symposium in Novi Sad, Serbia, from 24th to 25th of April 2014.

Website: www.foodseg.net

Thursday, February 27

10.00 Registration of Participants

10.15 Welcome to the Participants *Ettore Novellino,*
Head Department of Pharmacy

10.30 Nutraceuticals and Functional Foods *Alberto Ritieni*

11.00 Mycotoxins: a risk not perceived by consumers
Carlo Brera

Coffee Break

12.00 Mycotoxin and their metabolites implication on
human health *Isabelle Oswald*

12.30 Biosynthesis of mycotoxin: example of patulin
Olivier Puel

13.00 Biotechnological approach on mycotoxin
detoxification *Jordi Manes*

13.30-15.00 LUNCH BREAK

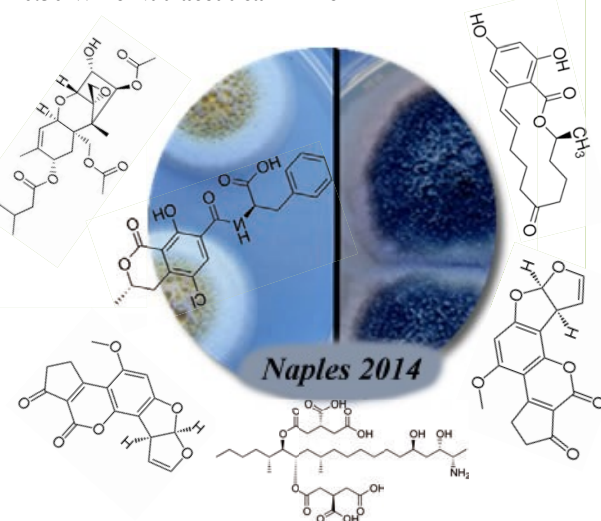
15.00 Catabolic fate and bioactivity of mycotoxin
conjugates in humans: an integrated approach
Chiara Dall'Asta

15.30 Current situation of mycotoxins occurrences
and novel approaches to detoxify *Gerd
Schatzmayer*

16.00 Toxicogenic fungi contamination of nutraceutical
sources *Antonio Moretti*

16.30 Future and Prospective for Horizon 2020
Andreas Moser

20.30 Wine Nutraceutical Dinner



Napoli, Italy
February 27-28, 2014



FOODSEG



Mycotoxin in Nutraceuticals and Functional Foods

**An emerging risk for consumers
FOODSEG European Project**



**Pharmacy Department
University of Napoli *Federico II***

Sala A -Via Partenope 36
Napoli, 80100, Italy
www.farmacia.unina.it

FoodSeg project
<http://www.foodseg.net>



Friday, February 28

9.30 QExactive Orbitrap presentation *in progress*

10.00 Mycotoxin occurrence in food: a new challenge
for probiotic *Gabriel Vinderola*

10.30 The possibility for targeted and untargeted
analysis of mycotoxins and other natural products
in food supplements and fungal cultures *José
Diana Di Mavungu*

11.30 NMR in nutraceutical and functional foods
Antonio Randazzo

12.00 LUNCH BREAK

13.15 Global vision on mycotoxin occurrence in
nutraceutical sources *Antonello Santini*

13.45 Conclusions and Remarks

Organizing Committee

Alberto Ritieni
Antonello Santini
Gian Carlo Tenore
Michela Russo

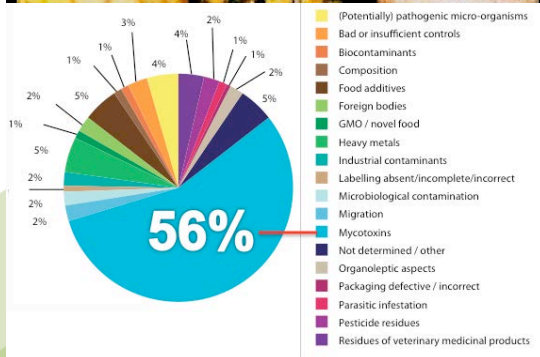
alberto.ritieni@unina.it
asantini@unina.it
gctenore@unina.it
mrusso@unina.it

Mycotoxin risk in Nutraceutical and Functional Foods

Feed and food are crucial and critical for the health related possible conditions that imply the possible onset of debilitating chronic diseases with a very high social and economic impact. The new horizon ahead is the Nutraceuticals and the Functional Foods. These are concentrates of active molecules from vegetal sources and can provide both prevention and support to pharmaceutical therapy.

Nutraceuticals safety and the possible mycotoxin contamination assessment are a new challenge for the future.

The possible mycotoxins contamination in raw materials and/or in transformed foods is a serious risk. The botanical origin of many of these plants originating from areas at risk of mycotoxins occurrence and the processes of extraction and concentration of the active principles represent some of the critical points to be monitored to provide, safe and “mycotoxins free” nutraceutical and/or functional food.



Mycotoxins and Nutraceutical Sources

Mycotoxins are a serious threat to human health, especially for the underestimation of the risk associated with their presence in the food chain. The mycotoxins chemical-physical characteristics make them co-extractable during the preparation of nutraceuticals and functional ingredients for the so-called "novel food". Mycotoxins are mainly involved in the aetiology of numerous diseases of the gastro-intestinal tract and their chemical reactivity makes them a challenging area of study to assess new functional activities potentially related to the "novel foods".

Participants:

A. Ritieni – University of Napoli *Federico II*

A. Santini - University of Napoli *Federico II*

A. Randazzo - University of Napoli *Federico II*

E. Novellino - University of Napoli *Federico II*

C. Dall’Asta - University of Parma

J. Diana Di Mavungu-Ghent University,
Belgium

I. Oswald - INRA, France

O. Pouel - INRA, France

C. Brera - Istituto Superiore Sanità, Roma

A. Moretti - CNR, Italy

G. Vinderola - CONICET, Argentina

J. Manes - University of Valencia, Spain

A. Moser - RTD Services, Austria
- Thermo Fisher, Italy



FOODSEG



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SAFE FOOD FOR EUROPE – recent scientific and regulatory developments

EU-VIETNAM WORKSHOP in Hanoi, Vietnam
10th – 14th March 2014



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FOODSEG established 11 expert working groups whose goal is to organise a review within the selected topics and to define research topics for the future, for HORIZON 2020.

Within the tasks and events, the **FOODSEG** experts regularly discuss the scientific fields of the following groups:

- Y Food Crisis Management (working group 1)
- Y Consumer habit and impact on food safety (working group 2)
- Y Authenticity (working group 3)
- Y By-product and resource management (working group 4)
- Y Environmental lifestyle and persistence of food-borne pathogens (working group 5)
- Y Using microbial interaction as preventive measure (working group 6)
- Y Antibiotics and vet drugs in food production (working group 7)
- Y Safety of produce (working group 8)
- Y Rapid novel technologies, Standardization and harmonisation (working group 9)
- Y Advanced food tech and preservation (working group 10)
- Y Mycotoxins and feed safety (working group 11)



Monday, 10 th of March 2014 (morning session is a public event)	
09:00 – 12:00	Opening, Welcome and the FOODSEG project (SBFT) Rapid detection methods for foodborne pathogens (ISS Rome, Dario de Medici) - results of working group 9. New alternative spectroscopic method for the detection of foodborne pathogens (Samira Sarter, CIRAD, Hanoi)
13:00 - 16:00	Lecturing session 01: „Methods to investigate listeriosis outbreaks and to determine virulence and persistence of <i>Listeria monocytogenes</i> . (Kathrin Rychli vetmeduni, Vienna, AT)
16:00 - 17:00	„Introduction to the practical sections on the use of real-time RT-PCR for the detection and quantification of Norovirus and HAV by real-time PCR (Elisabetta Suffredini Istituto Superiore di Sanità Rome, IT)
Tuesday, 11 th of March 2014	
09:00 – 12:00	Lecturing Session 02: Lateral flow immunoassay (Le Quang Hoa) Principle and application of LAMP as an effective tool for on-site detection of pathogens in foods (Truong Quoc Phong)
13:00 – 17:00	Practical Session 01: Detection of Histamine and Chloramphenicol by lateral flow immunoassay test (Le Quang Hoa)
Wednesday, 12 th of March 2014	
09:00 – 12:00	Lecturing Session 03: Principles and advances in detection and quantification of palytoxins by electrochemical biosensor (Loredana Cozzi) Consumer perception and attitude regarding the risk of listeriosis (Anca Ioana Nicolau, WG2)
13:00 – 17:00	Practical Session 02: Detection and quantification of Norovirus and HAV by real-time RT-PCR (Elisabetta Suffredini)
Thursday, 13 th of March 2014	
09:00 – 12:00	Practical Session 03: Detection and quantification of Norovirus and HAV by real-time RT-PCR (Elisabetta Suffredini)
13:00 – 17:00	Practical Session 04: Detection and quantification of Norovirus and HAV by real-time RT-PCR (Elisabetta Suffredini)
Friday, 14 th of March 2014	
09:00 – 12:00	GO FOR HORIZON 2020, the new EU research and innovation funding programme !! - How to participate in EU funded research projects - How does the funding work for Asian partners - Overview of funding possibilities in Horizon 2020 - Finding partners in the EU for cooperative projects - The importance of social skills for scientists (Presenters are experts in developing and managing EU funded research and innovation projects. Rainer Svacinka, rtd services) (Chance to discuss potential cooperations of EU-Vietnam.)
13:00 - 16:00	Bilateral talks on request by participants on how to participate in HORIZON 2020 projects. (Rainer Svacinka, rtd services)

The EU-VIETNAM FOODSEG workshop is organised at the Hanoi University of Science and Technology, Vietnam, from March 10-14, 2014. The venue of the workshop will be:

Library Ta Quang Buu
Hanoi University of Science and Technology
1 Dai Co Viet road, Hanoi, Vietnam

The office of School of Biological and Food Technology is located in the building C4, room 210. The Laboratory for the practical sessions will be in the R&D Center for Biotechnology, room 306-307, BI Building.

Immigration information: A visa is required for other overseas participants to visit Vietnam. Letters of invitation will be prepared following your needs.

Information on Accommodation, Transportation and other important issues can be found on the FOODSEG website.

Please, register for this workshop with your name, institution, email address and the days you will attend.

Contact: Mr. Markus Lyson | lyson@rtd-services.com

Monday morning session and Friday morning are open sessions for scientists, company representatives, stakeholders.

Friday afternoon is a training session for young researchers.

www.foodseg.eu



PROPOSAL WORKSHOP “FOOD WASTE → FEED”

**Relevant H2020 topic:
(WASTE-2-2014) “A systems approach for the reduction, recycling and reuse
of food waste” (two-stage submission)**

topic description:

Food waste has taken on disquieting proportions worldwide in all steps of the food production and supply chain but especially at consumer level. Before defining measures to reduce such waste at all stages it is necessary to develop a better understanding of business and consumer behaviour in relation to waste generation, handling, reuse and by-product valorisation. Technologies for the collection, sorting/grading, stabilisation and valorisation of food waste, by-products and packaging material need improvement or development. The aim is to optimise the performance of the whole food system, including packaging, catering and consumers, and achieve a secure and sustainable food supply, also for the poor.

Scope: Proposals should both address approaches to reducing food waste and packaging materials generated at relevant stages of the food system and investigate ways of converting food waste into value-added by-products. A comprehensive methodology for evaluating food waste in all its components should be developed addressing quality, safety, sustainability, legislation and costs. Inter-disciplinary research methods include practical, close-to-market approaches for characterising possible new foods and feeds and identifying the risks and benefits related to the new production processes. A database/inventory should be developed of recyclable materials, valuable molecules, substances and materials originating from waste and by-products, also in view of future life cycle assessments (LCAs). Solid involvement of social sciences and humanities and civil society is a prerequisite to better understanding the socio-economic, cultural and environmental dimension of food waste and promoting change in the business and consumer environment for social innovation, while the use of ICT tools is expected to accelerate this. In line with the objectives of the EU's strategy for international cooperation in research and innovation and in particular with the implementation of the EU-China dialogue, proposals are encouraged to include third country participants, especially those established in China^[1].

The Commission considers that proposals requesting a contribution from the EU in the range of EUR 9 million would allow this specific challenge to be addressed appropriately. Nonetheless, this does not preclude submission and selection of proposals requesting other amounts.

Expected impact:

- A significant contribution to achieving the European policy target of reducing food waste by 50% by 2030, including at the consumer level.
- A reduction in waste management costs, and in environmental impacts, including emission of greenhouse gases.
- Supporting a harmonised approach to EU food waste legislation and improved national implementation, and contribution to new standards.
- An increase in the competitiveness of the European food and drink and chemical industry, in particular SMEs, as measured in terms of market share, turnover, cost effectiveness, employment and intellectual property, through the development of innovative applications of food waste.
- Progress towards sustainable food consumption patterns leading to healthier consumers and as a result reduced national health costs.

Stage 1 Deadline: 8th April 2014

Stage 2 Deadline: 16th September 2014

GOAL of the Meeting:

- **Definition of the main structure for a proposal**
- **Definition of main objectives and work-packages**
- **Allocation of work to prepare the stage 1 proposal**

Date / Time: 17th of March 2014 (9:30 am to 5:00 pm)

Agenda:

- **09:30 – 10:00: Welcome and introduction to H2020 issues and relevant call topic**
- **10:00 – 11:00: Analysis of the call text**
- **11:00 – 12:30: Setting up of groups to work on objectives, work-packages, main results, innovation**
- **12:30 – 13:30: Lunch break**
- **13:30 – 14:00: Information on submission procedure**
- **14:00 – 15:30: Presentation and Discussion of the results from the group work**
- **15:30 – 17:00: Allocation of work and time-planning**

(This is a very flexible agenda which gives just an overview on the issues that need to be done).

PROPOSAL WORKSHOP “FEED SOURCES”

Relevant H2020 topic:

(SFS-01a-2014) “Genetics and nutrition and alternative feed sources for terrestrial livestock production” (two-stage submission)

Direct link to topic description: [LINK](#)

Stage 1 Deadline: 12th March 2014

Stage 2 Deadline: 26th June 2014

GOAL of the Meeting:

- Definition of the main structure for a proposal
- Definition of main objectives and work-packages
- Allocation of work to prepare the stage 1 proposal

Date / Time: 28th of January 2014 (9:30 am to 5:00 pm)

Agenda:

- **09:30 – 10:00: Welcome and introduction to H2020 issues and relevant call topic**
- **10:00 – 11:00: Analysis of the call text**
- **11:00 – 12:30: Setting up of groups to work on objectives, work-packages, main results, innovation**
- **12:30 – 13:30: Lunch break**
- **13:30 – 14:00: Information on submission procedure**
- **14:00 – 15:30: Presentation and Discussion of the results from the group work**
- **15:30 – 17:00: Allocation of work and time-planning**

(This is a very flexible agenda which gives just an overview on the issues that need to be done).

**Participation List FOODSEG kick-off meeting
7th-8th July 2001**



FOODSEG

No.	Organisation	Contact Person scientific	Signature
1	DI Andreas Moser - RTD Services	Andreas Moser	yes
		Markus Lyson	yes
2	Veterinärmedizinische Universität Wien	Martin Wagner	yes
3	The University Court of the University of Aberdeen	John Wallace	yes
4	TEAGASC - Agricultural and Food Development Authority	Kieran Jordan	yes
5	University degli Studi di Napoli Federico II	Alberto Ritieni	yes
6	Verein zur Förderung des Technologietransfers an der Hochschule Bremerhaven e.v.	Christine Jewan	yes
7	Institut National de la Recherche Agronomique Teknologian	Isabelle Oswald	no
8	Tutkimuskeskus VTT	Maria Saarela Hanna-Leena Alakom	no yes
9	Aristotelio Panepistimio Thessalonikis	Eleni Tzika	yes
10	Kobenhavns Universitet	Hanne Ingmer	yes
11	Istituto Superiore di Sanita	Dario de Medici	yes
12	Universität für Bodenkultur Wien	Andreas Höhl	
13	Fundacion Gaiker	Angulo Inmaculada	yes
14	The Secretary of State for Environment, Food and Rural Affairs Statens Veterinärmedicinska Anstalt	Oscar Salas	
		Miles Thomas	yes
15		Rickard Knutsson	yes
		Camilla Beijer	yes
16	Freie Universität Berlin	Jürgen Zentek	no
		Anneluis Mader	yes
17	CentMa GmbH	Gerhard Schiefer	no

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**Participation List FOODSEG kick-off meeting
7th-8th July 2001**

		Richard Lehmann	yes	
	Institutul National de cercetare-Dezvoltare Pentru Biologie Si Nutritie			
18	Animala	Ionelia Taranu	yes	
	Instytut Uprawy Nawozenia I Gleboznawstwa, Panstwowy Instytut Badawczy	Wieslaw Oleszek	yes	
		Dariusz Jedrejek	yes	
		Stanislaw Krasnowski	yes	
20	Vyskumny Ustav Potravinarsky	Peter Siekel	yes	
	Yvsoka Skola Chemicko-Technologicka V Praze	Jana Hajslova	yes	
		Monika Tomaiova	yes	
	Universitatea Dunarea de Jos Din Galati	Anca Nicolau	yes	
		Iuliana Aprodu	yes	
	University of Food Technologies	Angel Angelov	yes	
		Velitchka Gotcheva	yes	
24	Univerza V Ljubljani	Peter Raspor	no	
		Sonja Smole Mozina	yes	
	Lietuvos Sveikatos Mokslu Universitetas	Mindaugas Malkauskas	yes	
	University of Zagreb-Faculty of Veterinary Medicine	Estella Prukner-Rado	yes	
26		Danijela Horvatek	yes	
	Institute for Food Technology of Navi Sad	Jovanka Levic	yes	
		Slavica Sredanovic	yes	
28	Biomin Holding Gmbh	Gerd Schatzmayr	yes	
29	Eurofins CTC Gmbh	Bert Pöpping	no	
30	Nutrition Sciences NV	Geert Bruggeman	yes	
	Coop Italia - Societa Cooperativa (Scarl)	Martino Barbanera	yes	
		Sonia Scaramagli	yes	
32	Nofima MAT AS	Lars Axelsson	yes	
	Vien Cong Nghe Sinh Hoc VA Thuc Pham	Anh To Kim	yes	
		Kamel Mostafa	yes	
	Anadolu Univ.	K. Hüsnü Can BAKER		

prop meeting have taken place in parallel

First FOODSEG Symposium in Berlin, 21.-22.06.2012

List of Participants on 22.06.2012

Participants	Institute	Symposium	Common evening event
Wieslaw Oleszek	Institute soil science& plant cultivation, Poland	-	
Hanne Ingmer	University of Copenhagen, Denmark	-	
Kieran Jordan	Food Development Authority, Ireland	✓	
* Prof. Martin Wagner	Veterinary University of Vienna, Austria	✓	
Dario de Medici	Institute Superiore di Sanita, Italy <i>W 99</i>	-	
Peter Raspor	University Lublijana, Slovakia	✓	
Isabelle Oswald	Inra Toulouse, France	✓	
Sara Urmersbach	Institute of Food Hygiene, Freie Universiät Berlin, Germany	✓	
Katharina Bratz	Institute of Food Hygiene, Freie Universität Berlin, Germany	✓	
Prof. Jürgen Zentek	Institute of Animal Nutrition, Freie Universität Berlin, Germany	✓	
Dr. Susan Kröger	Institute of Animal Nutrition, Freie Universität Berlin, Germany	✓	
Prof. Dr. Gerhard Schiefer	International Center for Management, Communication and Reseach (CentMa), Universität Bonn, Germany	✓	
Dr. Richard Lehmann	International Center for Management, Communication and Reseach (CentMa), Universität Bonn, Germany	✓	Nein
* Dr.-Ing. Robert Reiche	International Center for Management, Communication and Research (CentMa), Universität Bonn, Germany	-	
Christine Jewan	Technologie Transfer Zentrum, Bremerhaven, Germany	✓	
Prof. Dr. Hilmar Förstel	TÜV-Rheinland Agroisolab GmbH, Germany	-	
ao. Univ.-Prof. Nikolaos Soutos	Aristotle University of Thessaloniki, School of Veterinary Medicine, Greece	✓	
Assist. Prof. Eleni	Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece	✓	
Dr. Leonardo Piccinetti	EFB, United Kingdom	-	
Dr. Panagiotis Tassis	Faculty of Veterinary Medicine, Aristotle University of Thessaloniki Greece	✓	
Aidan Casey	Teagasc, Ireland	-	
Gintare Zakariene	Lithuanian University of Health Sciences, Lithuania	✓	
Mindaugas Malakauskas	Veterinary Academy at Lithuanian, University of Health Sciences, Lithuania	✓	

MR Muhammad Khalil Khan	Armed Force Institute of Cardiology, Poland	✓	
Ainhoa Bilbao	GAIKER Technological Centre, Freie Universität Berlin, Spain	✓	
M. Sc. Jaroslaw Moldoch	Institute of Soil Science and Plant, Cultivation State Research Institute, Poland	✓	
Dr. Miles Thomas	Fera, United Kingdom	✓	
Ph. D. Anca Nicolau	Dunarea de Jos, University of Galati, Romania	✓	
Ph. D. Daniela Borda	Dunarea de Jos, University of Galati, Romania	✓	
Ph. D. Ionelia Taranu	IBNA, Romania	✓	
Ph. D. Daniela Marin	IBNA, Romania	✓	
Ph. D. Gina Tzika	IBNA, Romania	✓	
Dr. Jovanka Levic	Institute of Food Technology, FEED-TO-FOOD Research Center, Serbia	✓	
Ing. Janka Korenova	Food research Institute in Bratislava, Slovak Republic	✓	
Prof. John Wallace	Rowelt Institute, University of Aberdeen, United Kingdom	✓	
Prof. as. Dr. Elvira Beli	Food safety and veterinary institute, Albania	✓	
Dr. Gerd Schatzmayr	BIOMIN Research Center, Austria	✓	
M. Sc. Elisabeth Streit	BIOMIN Research Center, Austria	✓	
DI Martin Perndl	CATT Innovation Management GmbH, Austria	✓	
DI, MBA Andreas Moser	RTD Services, Austria	✓	
DVM, Ph. D. Aphrodite Smpiraki	National Reference Laboratory-Salmonella, Greece	✓	
Mag. Klaus Teichmann	BIOMIN Research Center, Austria	✓	
Mag. Ekkehard Wimmer	RTD Services, Austria	✓	
Ellen Fethke	RTD Services, Austria	✓	
M. A. Markus Pierre Lyson	RTD Services, Austria	✓	
Assoc. Prof. Kim Anh To	School of Biotechnology and Food Technology, University of Science and Technology Hanoi, Vietnam	✓	
Mag. Andreas Hoehl	University of Natural Resources and Life Sciences, Vienna (BOKU), Austria	✓	
Dr. Kathrin Rychli	University of Veterinary Medicine Vienna, Austria	✓	
Dr. Sabine Ecker	University of Veterinary Medicine Vienna, Austria	✓	
Univ.-Prof. Dr. Monika Ehling-Schulz	Institute of Functional Microbiology, University of Veterinary Medicine Vienna, Austria	✓	
Michela Pichereddu	Minerva Consulting & Communication, Belgium	✓	
Geert Bruggeman	Nutrition Sciences N.V., Belgium	✓	
Dr. Velitchka Gotcheva	Dept Biotechnology, University of Food Technologies, Bulgaria	✓	
B. Sc. Andrea Gross-Boskovic	Croatian Food Agency, Croatia	✓	
Prof. Dr. Estella Prukner-Radovic	Faculty of Veterinary Medicine, University of Zagreb, Croatia	✓	
Dr. Danijela Horvatek Tomic	Faculty of Veterinary Medicine, University of Zagreb, Croatia	✓	
Prof. Dr. Lidija	Faculty of Veterinary Medicine, University of Zagreb,	✓	

Kozacinski	Croatia		
Ph. D. Monika Tomaniova	Institute of Chemical Technology, Prague, Czech Republic	✓	
Prof. Ph. D. Jana Hajslova	Institute of Chemical Technology, Prague, Czech Republic	✓	
Prof. Angel Angelov	Dept Biotechnology, University of Food Technologies, Bulgaria WG9	✓	
Ph. D. Torger Børresen	SEAFOODplus Research Platform, Denmark	-	
Jette Donovan Jensen	SEAFOODplus Research Platform, Denmark	-	
MR Muhammad Khalil Khan	Armed Force Institute of Cardiology, Pakistan	-	
Dr. Ph. D. Marianne Halberg Larsen	University of Copenhagen, Department of Veterinary Disease Biology, Denmark	✓	
Mostafa Ismaiel	National Research Center, Egypt	✓	
Dr. Ebtsam El-Housini	National Research Centre, Egypt	✓	
Ph. D. Samira Sarter	CIRAD, France	✓	
Dr. Isabelle Oswald	INRA, France	✓	
Dr. Bert Poepping	Eurofins, Germany WG9	✓	
Dr. Jivka Deiters	Centma, Germany	-	
DVM, Ph. D. Carmen Diaz Amigo	Eurofins CTC GmbH, Germany	✓	
Dr. Annette Meyer	Eurofins WEJ Contaminants, Germany	-	
Mareike Reichel	Eurofins WEJ Contaminants GmbH, Germany	-	
Claudia Jäckel	Federal Institute for Risk Assessment, Germany	-	
Dr. Anneluise Mader	Institute of Animal Nutrition, Freie Universität Berlin, Germany	✓	
M. Sc. Dariusz Jędrejek	Institute of Soil Science and Plant Cultivation State Research Institute, Poland	✓	
MR Muhammad Khalil Khan	Armed Force Institute of Cardiology, Poland	-	
M. Sc. Slavica Sredanovic	Institute of Food Technology, University of Novi Sad, Serbia	✓	
Iuliana Aprodu	Dunarea de Jos, University of Galati, Romania	✓	
Dr. Jana Minarovičová	Food Research Institute, Slovak Republic	✓	
Laura Plaza	Research Results Transfer Office, University of Granada, Spain	✓	
Rickard Knutsson	National Veterinary Institute (SVA), Sweden WG9	✓	
Prof. Dr. K. Husnu Can Baser	BadeBio Ltd, Turkey	✓	
Aseel Samara	Environmental Laboratory for Microbiological and Chemical Analysis, Turkey	-	
Gulya Azimova Odessa	State University, Ukraine	-	
Dima Faour-Klingbeil	University of Plymouth, United Kingdom	-	
Ho Phu Ha		✓	
Alfonsina Fiore	Istituto Superiore Di Sanita, Italy	-	
Monja Smole Mozina	Biotechnical Faculty Ljubljana, Slovenia	✓	
Anton Pluschke	University of Queensland	-	
Marta Navas Garcia	ttz Bremerhaven	✓	

Fanny Knorr	Institute for Animal Nutrition, Freie Universität Berlin, Germany	✓	
Claudia Jäckel	Federal Institute for Risk Assessment, Germany	✓	
M.A. Markus Pierre Lyson	RTD Services, Austria	✓	
Mareike Reichel			
Dr. Jens Andre Hammerl			
Michela Pichereddu	Minerva Consulting & Communication, Belgium	✓	
Juliane Lang	Bonn University, Institute of Animal Science - Preventive Health Management Dept., Germany		
Dr Birgit Rumpold	Leibniz Institute for Agricultural Engineering Potsdam-Bornim (ATB), Germany		
Dr Egle Kudirkienė	Lithuanian University of Health Sciences, Veterinary Academy, Lithuania	✓	
Dr. Martino Barbanera	COOP ITALIA, Italy	✓	
Dr. Sonia Scaramagli	COOP ITALIA, Italy	✓	

3rd FOODS&G SYMPOSIUM News&ad (24-25 April 2014)

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First/Last Name	Organisation	City, Country	E-mail	Signature
Gerd Schatzmayr	BIOMIN Research Center	Tulln, Austria	gerschatzmayr@biomin.net	
Rainer Svacinka	double-s	Vienna, Austria	-svacinka@double-s.eu	
Martin Wagner	Institute for Milk Hygiene	Vienna, Austria	martin.wagner@technikum-wiener.ac.at	
Andreas Moser	rtd services	Innsbruck, Austria	Andreas.Moser@rtd.com	
Andreas Hoehl	University of Natural Resources and Life Sciences	Vienna, Austria	Andreas.Hoehl@boku.ac.at	
Kathrin Rychli	University of Veterinary Medicine Vienna	Vienna, Austria	Kathrin.Rychli@vetmeduni.ac.at	
Dieter Brigitta	European Commission - DG Research & Innovation	Brussels, Belgium	dieter.brigitta@ec.europa.eu	
Michela Pichereddu	Minerva Consulting & Communication	Brussels, Belgium	Michela.Pichereddu@minerva-consulting.com	
Geert Bruggeman	Nutrition Sciences N.V.	Drongen, Belgium	Geert.Bruggeman@nutriscience.com	
Angel Angelov	Dept Biotechnology, University of Food Technologies	Plovdiv, Bulgaria	Angelov.Angel@unifood.bg	
Velitchka Gotcheva	Dept Biotechnology, University of Food Technologies	Plovdiv, Bulgaria	Velitchka.Gotcheva@unifood.bg	
Danijela Horvat Tomić	Faculty of Veterinary Medicine University of Zagreb	Zagreb, Croatia	horvat.danijela@vet.hr	
Lidija Kozacinski	Faculty of Veterinary Medicine University of Zagreb	Zagreb, Croatia	Lidija.Kozacinski@vet.hr	
Estella Pukner-Radovčić	Faculty of Veterinary Medicine University of Zagreb	Zagreb, Croatia	Estella.Pukner-Radovcic@vet.hr	
Jana Hajslova	Institute of Chemical Technology, Prague	Prague, Czech Republic	Jana.Hajslova@uct Prague.cz	
Milena Zachariasova	Institute of Chemical Technology, Prague	Prague, Czech Republic	Milena.Zachariasova@uct Prague.cz	
Monika Tomaniova	Institute of Chemical Technology, Prague	Prague, Czech Republic	Monika.Tomaniova@uct Prague.cz	
Monika Jiru	Institute of Chemical Technology, Prague	Prague, Czech Republic	Monika.Jiru@uct Prague.cz	
Petra Slavikova	Institute of Chemical Technology, Prague	Prague, Czech Republic	Petra.Slavikova@uct Prague.cz	
Milena Zachariášová	Institute of Chemical Technology, Prague	Prague, Czech Republic	Milena.Zachariasova@uct Prague.cz	
Marianne Halberg Larsen	Marianne Halberg Larsen	Frederiksberg, Denmark	mlh@sun.dk	
Marianne Halberg Larsen	Department of Veterinary Disease Biology	Frederiksberg, Denmark	mlh@sun.dk	
Mohamed ELSaid Helmi	EL Attribee	Ghrbia, Egypt	elsaidhelmi@attribee.com	
Mostafa Ismael	Mostafa Ismiel	Cairo, Egypt	Mostafa.Ismael@mostafaismi.com	
Hanna-Leena Alakomi	VTT Technical Research Centre of Finland	Espoo, Finland	Hanna-Leena.Alakomi@vtt.fi	
Anneluise Mader	Freie Universität Berlin - Institute of Animal Nutrition	Berlin, Germany	Anneluise.Mader@fu-berlin.de	
Jürgen Zentek	Institut für Tierernährung	Berlin, Germany	Juergen.Zentek@fu-berlin.de	
Gerhard Schiefer	CentMa	Bonn, Germany	Schiefer.Gerhard@centma.de	
Christine Jewan	ttz Bremerhaven	Bremerhaven, Germany	Christine.Jewan@ttz-bremerhaven.de	

First/Last Name	Organisation	City, Country	E-mail	Signature
Klaus Hadwiger	University of Hohenheim, Life Science Center	Stuttgart, Germany		
Susanne Braun	University of Hohenheim, Life Science Center	Stuttgart, Germany	S.braun@uni-hohenheim.de	
Ilias Giannenas	Aristotle University of Thessaloniki	Thessaloniki, Greece	igianenas@vet.auth.gr	
Eleni Tzika	Faculty of Veterinary Medicine	Thessaloniki, Greece	eltzika@vet.auth.gr	
Panagiotis Tassis	Faculty of Veterinary Medicine	Thessaloniki, Greece	Ptassis@vet.auth.gr	
Aidan Casey	Teagasc	Fermoy, Ireland	Aidan.Casey@teagasc.ie	
Avelino Alvarez-Ordóñez	Teagasc Food Research Centre	Fermoy, Ireland	Avelino.alvarez-ordonez@teagasc.ie	
Martino Barbarera	COOP ITALIA	Casalecchio di Reno, Italy	barbarera@cooperativa.it	
Sonia Scaramagli	COOP ITALIA	Casalecchio di Reno, Italy	scaramagli@cooperativa.it	
Dario De Medici	Istituto Superiore di Sanità	Rome, Italy	dmedici@iss.it	
Monica Gianfranceschi	Istituto Superiore di Sanità	Rome, Italy	gianfranceschi@iss.it	
Emanuela D'Urso	Department of Pharmacy, University of Napoli "Federico II"	Rome, Italy	emanuela.durso@unina.it	
Antonello Santini	Department of Pharmacy, University of Napoli "Federico II"	Napoli, Italy	antonello.santini@unina.it	
Daniela Giannetti	Department of Pharmacy, University of Napoli "Federico II"	Napoli, Italy	daniela.giannetti@unina.it	
Gintare Zakariene	Lithuanian University of Health Sciences	Napoli, Italy	gintare.zakariene@lsmu.lt	
Loreta Serniene	Lithuanian University of Health Sciences	Kaunas, Lithuania	loreta.serniene@lsmu.lt	
Mindaugas Malakauskas	Lithuanian University of Health Sciences	Kaunas, Lithuania	mindaugas.malakauskas@lsmu.lt	
Anita Rokaityte	Lithuanian University of Health Sciences	Kaunas, Lithuania	anita.rokaityte@lsmu.lt	
Lars Axelsson	Nofima	Kaunas, Lithuania	lars.axelsson@nofima.no	
Solveig Langsrud	Nofima	Aas, Norway	solveig.langsrud@nofima.no	
Elin R?ssvoll	Nofima	Aas, Norway	elin.r?ssvoll@nofima.no	
Dariusz Jędrejek	Institute of Soil Science and Plant Cultivation	Aas, Norway	dariusz.jedrejek@pi.poznan.pl	
Anca Ioana Nicolau	Dunarea de Jos - University of Galati	Putawy, Poland	anca.ioana.nicolau@ugal.ro	
Iuliana Aprodu	Dunarea de Jos - University of Galati	Galati, Romania	iuliana.aprodu@ugal.ro	
Alina-Ioana Gostin	Dunarea de Jos - University of Galati	Galati, Romania	alina.ioana.gostin@ugal.ro	
Luminita Pricope Ciolacu	Dunarea de Jos - University of Galati	Galati, Romania	luminita.pricope@ugal.ro	
Daniela Marin	IBNA	Galati, Romania	daniela.marin@ibna.ro	
Ionelia Taranu	IBNA	Balotesti, Romania	ionelia.taranu@ibna.ro	
Mihail Alexandru Gras	IBNA Balotesti	Balotesti, Romania	mihail.alexandru.gras@ibna.ro	

First/Last Name	Organisation	City, Country	E-mail	Signature
U?ă Răzvan-Alexandru	IBNA	Balotesti, Romania		
Mihaela Häbeanu	IBNA	Balotesti, Romania		
Gina Pistol	IBNA	Balotesti, Romania	m.habeanu@ibna.ro	<i>cl. Yesic</i>
Carmen Lidia Chitescu	University Dunarea de Jos of Galati	Balotesti, Romania	gina.pistol@ibna.ro	<i>cl. Yesic</i>
Nebojša Ilić	Institute of Food Technology (FINS)	Galati, Romania	carmed.chitescu@ugal.ro	
Snežana Jovičić	Faculty of Science	Novi Sad, Serbia	nebojsa.ilic@fns.uns.ac.rs	
Jovana Đisalov	Institute of Food Technology (FINS)	Novi Sad, Serbia		
Biljana Cvetković	Institute of Food Technology (FINS)	Novi Sad, Serbia	JOVANA.DISALOV@FINS.AC.RS	
Jovana Kos	Institute of Food Technology (FINS)	Novi Sad, Serbia	g.jp.cvetkovic@fns.uns.ac.rs	
Jovanka Lević	Institute of Food Technology (FINS)	Novi Sad, Serbia	josko.mose@fns.uns.ac.rs	
Ljiljana Kostadinović	Institute of Food Technology (FINS)	Novi Sad, Serbia	JOVANKA.LEVIC@FINS.AC.RS	
Olivera Đuragić	Institute of Food Technology (FINS)	Novi Sad, Serbia	Ljiljana.kostadinovic@fns.uns.ac.rs	
Jasmina Živković	Institute of Food Technology (FINS)	Novi Sad, Serbia	olivera.duragic@fns.uns.ac.rs	
Rada Jevtić-Mučibabić	Institute of Food Technology (FINS)	Novi Sad, Serbia	radajev@fns.uns.ac.rs	
Pavle Jovanov	Institute of Food Technology (FINS)	Novi Sad, Serbia	PAVLE.JOVANOV@FINS.AC.RS	
Zvonko Nježić	Institute of Food Technology (FINS)	Novi Sad, Serbia	zvonko.njezic@fns.uns.ac.rs	
Milenko Košutić	Institute of Food Technology (FINS)	Novi Sad, Serbia	Milenko.Kosutic@fns.uns.ac.rs	
Bojana Kokić	Institute of Food Technology (FINS)	Novi Sad, Serbia	bojana.kokic@fns.uns.ac.rs	
Jelena Krulj	Institute of Food Technology (FINS)	Novi Sad, Serbia	Jelena.Krulj@fns.uns.ac.rs	
Đuro Vukmirović	Institute of Food Technology (FINS)	Novi Sad, Serbia	DURO.VUKMIROVIC@FINS.AC.RS	
Milica Pojić	Institute of Food Technology (FINS)	Novi Sad, Serbia	Milica.Pojic@fns.uns.ac.rs	
Tamara Dapčević Hadnađev	Institute of Food Technology (FINS)	Novi Sad, Serbia	TAMARA.DAPCEVIC@FINS.AC.RS	
Miroslav Hadnađev	Institute of Food Technology (FINS)	Novi Sad, Serbia	Miroslav.Hadnadjev@fns.uns.ac.rs	
Aleksandra Mišan	Institute of Food Technology (FINS)	Novi Sad, Serbia	Aleksandra.Misan@fns.uns.ac.rs	
Vojislav Banjac	Institute of Food Technology (FINS)	Novi Sad, Serbia	Vojislav.Banjac@fns.uns.ac.rs	
Sanja Teodosin	Institute of Food Technology (FINS)	Novi Sad, Serbia	Sanja.Teodosin@fns.uns.ac.rs	
Tatjana Tasić	Institute of Food Technology (FINS)	Novi Sad, Serbia	Tatjana.Tasic@fns.uns.ac.rs	
Jovana Brkljača	Institute of Food Technology (FINS)	Novi Sad, Serbia	Jovana.Brkljaca@fns.uns.ac.rs	
Marija Bodroža-Solarov	Institute of Food Technology (FINS)	Novi Sad, Serbia	MARIJA.BODROZA@FINS.AC.RS	

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First/Last Name	Organisation	City, Country	E-mail	Signature
Olivera Šimurina	Institute of Food Technology (FINS)	Novi Sad, Serbia	Olivera.Simurina@fins.uis.ac.rs	
Ivan Milovanović	Institute of Food Technology (FINS)	Novi Sad, Serbia	Ivan.Milovanovic@fins.uis.ac.rs	
Tea Brlek	Institute of Food Technology (FINS)	Novi Sad, Serbia	tea.brlek@fins.uis.ac.rs	
Miona Belović	Institute of Food Technology (FINS)	Novi Sad, Serbia	Miona.belovic@fins.uis.ac.rs	
Predrag Ikonić	Institute of Food Technology (FINS)	Novi Sad, Serbia	Predrag.Ikonic@fins.uis.ac.rs	
Radmilo Čolović	Institute of Food Technology (FINS)	Novi Sad, Serbia	Radmilo.Colic@fins.uis.ac.rs	
Aleksandra Torbica	Institute of Food Technology (FINS)	Novi Sad, Serbia	Aleksandra.Torbica@fins.uis.ac.rs	
Jelena Filipović	Institute of Food Technology (FINS)	Novi Sad, Serbia	Jelena.Filipovic@fins.uis.ac.rs	
Bojana Šarić	Institute of Food Technology (FINS)	Novi Sad, Serbia	Bojana.Saric@fins.uis.ac.rs	
Nataša Nedeljković	Institute of Food Technology (FINS)	Novi Sad, Serbia	Natasa.Nedeljkovic@fins.uis.ac.rs	
Marijana Sakač	Institute of Food Technology (FINS)	Novi Sad, Serbia	Marijana.Sakac@fins.uis.ac.rs	
Dubravka Jambreć	Institute of Food Technology (FINS)	Novi Sad, Serbia	Dubravka.Jambrec@fins.uis.ac.rs	
Dragan Živančev	Institute of Food Technology (FINS)	Novi Sad, Serbia	Dragan.Zivancev@fins.uis.ac.rs	
Marija Milišinić-Šeremešić	Maize Research Institute	Novi Sad, Serbia	Marija.Milisinic@fins.uis.ac.rs	
Marko Vasiljević	Patent co.	Novi Sad, Serbia	Marko.Vasiljevic@fins.uis.ac.rs	
Jasna Bošnjak	Patent co.	Belgrade, Serbia	Jasna.Bošnjak@fins.uis.ac.rs	
Slavica Sredanović	Institute of Food Technology (FINS)	Mišićevo, Serbia	Slavica.Sredanovic@fins.uis.ac.rs	
Vesna Tumbas Šaponjac	Faculty of Technology	Mišićevo, Serbia	Vesna.Tumbas@fins.uis.ac.rs	
Erna Šumec	Provincial Secretariat of Agriculture, Water Economy and Forestry	Novi Sad, Serbia	Erna.Sumec@fins.uis.ac.rs	
Katarina Ženišová	Food Research Institute	Bratislava, Slovak Republic	Katarina.Zenisova@fins.uis.ac.rs	
Veronika Janská	Food Research Institute	Bratislava, Slovak Republic	Veronika.Janska@fins.uis.ac.rs	
Zuzana Godálová	Food Research Institute	Bratislava, Slovak Republic	Zuzana.Godalova@fins.uis.ac.rs	
Adriana Véghová	Food Research Institute	Bratislava, Slovak Republic	Adriana.Veghova@fins.uis.ac.rs	
Sonja Smole Možina	University of Ljubljana, Biotechnical Faculty	Ljubljana, Slovenia	Sonja.Smole@fins.uis.ac.rs	
Ainhoa Bilbao	GAIKER Technological Centre	Zamudio, Spain	Ainhoa.Bilbao@fins.uis.ac.rs	
David Rodriguez-Lazaro	University of Burgos	Burgos, Spain	David.Rodriguez@fins.uis.ac.rs	
Rickard Knutsson	National Veterinary Institute (SVA)	Uppsala, Sweden	Rickard.Knutsson@fins.uis.ac.rs	
K. Husnu Can Baser	BadeBio Ltd	Eskeşehir, Turkey	K.Husnu.Can.Baser@fins.uis.ac.rs	
Gulya Azimova	Odessa State University	Odessa, Ukraine	Gulya.Azimova@fins.uis.ac.rs	



FOODSEG

No.	Organisation	Contact Person	Signature
1	DI Andreas Moser - RTD Services	Andreas Moser	
2	Veterinärmedizinische Universität Wien	Markus Lyson	
		Debora Fistarol Lyson Martin Wagner	
3	The University of Aberdeen	Kathrin Rychli	
4	TEAGASC - <i>Faculty of Vet Medicine - Univ of Thessaloniki, Greece</i>	John Wallace Kieran Jordan	
10	Kobenhavns Universitet	Panagiotis Tassis <i>e/o</i> Hanne Ingmer	
11	Istituto Superiore di Sanita	Marianne Halberg Larsen	
12	Universität für Bodenkultur Wien	Dario de Medici	
	Fundacion Gaiker Statens Veterinärmedicinska Anstalt	Andreas Höhl	
		Ainhoa Bilbao	
16	Freie Universität Berlin	Per Häggblom	
17	CentMa GmbH	Jürgen Zentek	
18	Institutul National de cercetare-Dezvoltare Pentru Biologie Si Nutritie Animala	Anneluis Mader Richard Lehmann	
19	Instytut Uprawy Nawozenia I Gleboznawstwa, Panstwowy Instytut Badawczy	Ionelia Taranu	
20	Vyskumny Ustav Potravinarsky	Daniela Marin Dariusz Jedrejek	
21	Yvsoka Skola Chemicko-Technologicka V Praze	Peter Siekel	
		Thomas Kuchta Jana Hajslova	
22	Universitatea Dunarea de Jos Din Galati	Monika Tomaiova	
		Anca Nicolau	
23	University of Food Technologies	Daniela Borda	
		Juliana Aprodu	
		Angel Angelov	
24	Univerza V Ljubljani	Velitchka Gotcheva Peter Raspor	

FOODSEG Workshop Prague / Participation List

- | | | |
|---|---|--|
| 25 Lietuvos Sveikatos Mokslu
Universitetas | Sonja Smole Mozina
Mindaugas Malkauskas | <i>Sonja Smole</i>
<i>M. Malkauskas</i> |
| 26 University of Zagreb-Faculty of
Veterinary Medicine | Danijela Horvatek | <i>Danijela H.</i> |
| 27 Institute for Food Technology
of Novi Sad | Jovanka Levic | <i>J. Levic</i> |
| 29 Biomin Holding GmbH | Slavica Sredanovic
Olivera Djuragic
Dušica Ivanov | <i>Slavica Sredanovic</i>
<i>Olivera Djuragic</i>
<i>Dušica Ivanov</i> |
| 30 Eurofins CTC GmbH | Gerd Schatzmayr
Elisabeth Streit
Klaus Teichmann | <i>Gerd Schatzmayr</i>
<i>Elisabeth Streit</i>
<i>Klaus Teichmann</i> |
| 31 Nutrition Sciences NV | Bert Pöpping | <i>Bert Pöpping</i> |
| 32 Coop Italia - Società
Cooperativa (Scarl) | Carmen Diaz
Geert Bruggeman
Martino Barbanera | <i>Carmen Diaz</i>
<i>Geert Bruggeman</i>
<i>Martino Barbanera</i> |
| 33 Nofima MAT AS | Sonia Scaramagli
Lars Axelsson
Trond Moretro | <i>Sonia Scaramagli</i>
<i>Lars Axelsson</i>
<i>Trond Moretro</i> |
| 34 Vien Cong Nghe Sinh Hoc VA
Thuc Pham | Askild Holck
Solveig Langsrud
Chu Ky Son | <i>Askild Holck</i>
<i>Solveig Langsrud</i>
<i>Chu Ky Son</i> |
| | Ho Phu Ha | <i>Ho Phu Ha</i> |

PARTICIPANTS FOODSEG WORKSHOP
 THESSALONIA - GREECE 9-11/10/13

Alakomi Hanna_Leena	OK	[Signature]
Alvarez-Ordóñez Avelino	OK	[Signature]
Angelov Angel	OK	[Signature]
Aprudu Iuliana	OK	[Signature]
Axelsson Lars	OK	[Signature]
Bilbao Ainhoa	OK	[Signature]
Bruggeman Geert	OK	[Signature]
Diaz-Amigo Carmen	OK	[Signature]
Djuragic Olivera	OK	[Signature]
Gintare Zakariene	OK	[Signature]
Gotcheva Velitchka	OK	[Signature]
Gras Mihai	OK	[Signature]
Halberg Larsen Marianne	OK	[Signature]
Höhl Andreas	OK	[Signature]
Horvatek Tomic Danijela	OK	[Signature]
Jędrejek Dariusz	OK	[Signature]
Jewan Christine	OK	[Signature]
Kamel Mostafa	OK	[Signature]
Kos Jovana	OK	[Signature]
Kuchta Tomas	OK	[Signature]
Kuscha Thomas	OK	[Signature]
Levic Jovanka	OK	[Signature]
Mader Anne	OK	[Signature]
Marin Daniela	OK	[Signature]
Miles Thomas	OK	[Signature]
Moser Andreas	OK	[Signature]
Nicolau Anca	OK	[Signature]
Pistol Gina	OK	[Signature]
Popping Bert	OK	[Signature]
Prukner-Radovcic Estella	OK	[Signature]
Rychli Kathrin	OK	[Signature]
Siekel Peter	OK	[Signature]
Sredanovic Slavica	OK	[Signature]
Taranu Ionelia	OK	[Signature]
Tassis Panagiotis	OK	[Signature]
Wimmer Ekkehard	OK	[Signature]
Zentek Jürgen	OK	[Signature]
LEISNER JÖRGEN	OK	[Signature]
TZIKA ELGNI	OK	[Signature]

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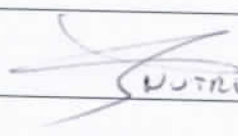
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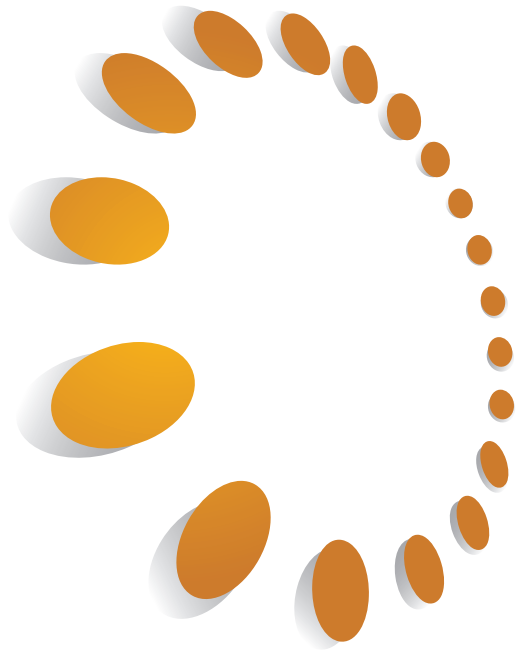


FOODSEG

Meeting Proposal Workshop „Feed Sources“
 Date 28th of January 2014
 Place Institute of Animal Nutrition, Freie Universität Berlin, Germany

No	Name	Organisation
1	Anneluise MADER <small>anneluise.mader@fu-berlin.de</small>	FUB, <i>institute of animal nutrition</i>
2	Jürgen Zentek Jürgen Zentek <small>@fu-berlin.de</small>	FUB
3	JAN POUSTKA <small>Jan.Poustka@vscht.cz</small>	VSCHT PRAGA
4	JANA HASLOVA <small>Jana.Hajsova@vscht.cz</small>	@vscht.cz
5	Alina-Ioana Gostin <small>alioard@ugal.ro</small>	Galati University, Romania
6	SLAVICA SREDANOVIC <small>SLAVICA.SREDANOVIC@FINS.UNS.AC.RS</small>	FINS - NOV SAD - SERBIA
7	Jovanka Leric <small>jovanka.terec@fins.uns.ac.rs</small>	Food Institute of food technology - Novi Sad, Serbia
8	ANDREAS HOSER	RID Leming
9	RAINER SVACINKA	— —
1	TASSIS PANAGIOTIS	VET. MED FACULTY AUTH - GREECE
0	Hanna-Leena Alakomi <small>Hanna-Leena Alakomi@vtt.fi</small>	VTT Technical Research Centre of Finland
11	Estera Pradner-Rodarić	Veterinary Faculty Zagreb, Croatia
12	Mostafa Kamel Abdeldayem	National Research Centre
13	Geert BRUGGEMA	 NUTRITION SCIENTIST
14		
15		





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SAFE FOOD FOR EUROPE

Coordination of research activities and Dissemination of research results of EC funded research on food safety



FOODSEG is a project funded by
the EU Framework Programme 7

SAFE FOOD FOR EUROPE

The EU funded project **FOODSEG** (www.foodseg.eu) is organised to bring together experts from academia, industry and decision-makers to exchange know-how and to discuss and prepare for the future policy development but also to identify the most promising research fields in food quality and safety. The **FOODSEG** project is based on an initiative to network 35 organisations from Europe and non-European countries and to establish an innovative dissemination action plan in order to promote state-of-the-art research results in food safety & quality topics. The objective is to bridge the research results of these and other existing EU projects with the identification of new research topics, policies and tendencies in the future. **FOODSEG** established 11 expert working groups who will present their results during the foreseen symposia. The main goal is to organise a review within the selected topics and to define the main gaps in research and its needs.

Within the first symposium the **FOODSEG** experts will present its results from the reviews on the following topics:

- * Food Crisis Management (working group 1)
- * Consumer habit and impact on food safety (working group 2)
- * Authenticity (working group 3)
- * By-product and resource management (working group 4)
- * Environmental lifestyle and persistence of food-borne pathogens (working group 5)
- * Using microbial interaction as preventive measure (working group 6)
- * Antibiotics and vet drugs in food production (working group 7)
- * Safety of produce (working group 8)
- * Rapid novel technologies, Standardization and harmonisation (working group 9)
- * Advanced food tech and preservation (working group 10)
- * Mycotoxins and feed safety (working group 11)



Strengthening cooperation in food safety research in the enlarged EU

FOODSEG is able to support in the set up of project consortia and the definition of pre-proposals for FP7 project ideas. Within the **FOODSEG** network experts along the whole food chain starting from agriculture, plant science, animal health, feed safety and quality to a safe food product for the European consumers can be identified. The **FOODSEG** working groups have already defined the current state-of-the-art and are now developing the main future research topics in the respective field based on identified gaps.

FOODSEG established a best practice project database in order to promote already finalized or running EU funded projects in the field of food safety and quality. Another aim of this **FOODSEG** best practice database is to assess the exploitable results from these projects and to statistically demonstrate their success. Please, visit the **FOODSEG** website or directly the website of this database (www.foodseg.net/database) to insert your project and answer our general questions on exploitation.

FOODSEG supports the dissemination of relevant results in food safety and quality by organizing three **FOODSEG** Symposia. The 1st one was already held in Berlin, Germany, and attracted more than 90 participants and experts in order to discuss future cooperation and research projects. The 2nd **FOODSEG** Symposium will be held in Bucharest, Romania, on the 13th and 14th of June 2013. You will find further information on the Symposium on the **FOODSEG** Website soon.



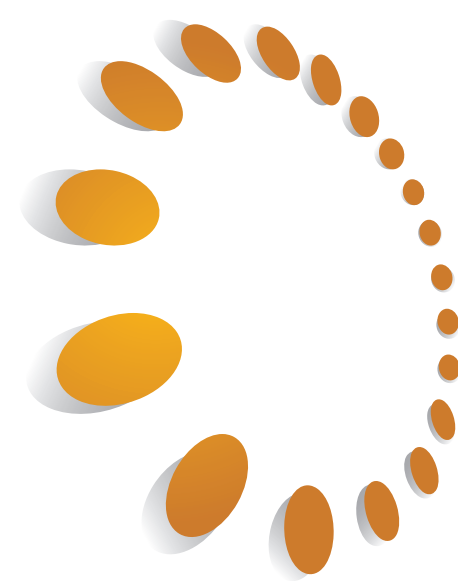
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Coordination of research activities and Dissemination of research results of EC funded research on food safety

- * **FOODSEG** brings together 35 different organisations from Europe, Vietnam and Egypt.
- * **FOODSEG** working groups will assess the current state-of-the-art in food safety related topics and will define future relevant science fields.
- * **FOODSEG** organises 3 symposia to discuss future research and support the development of new research projects.
- * **FOODSEG** promotes results from EU funded projects related to food safety and quality.
- * **FOODSEG** operates a researchers exchange programme.
- * **FOODSEG** develops recommendations on future important research topics and policies related to food.



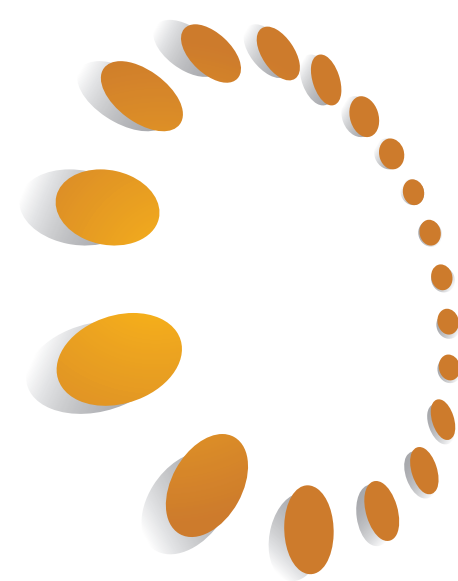
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COORDINATION CONTACT:
Andreas Moser | moser@rtd-services.com



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COORDINATION CONTACT:
Andreas Moser | moser@rtd-services.com



FOODSEG



SAFE FOOD FOR EUROPE – recent scientific and regulatory developments

1st FOODSEG Symposium in Berlin, Germany
21st–22nd of June 2012



FOODSEG is a project funded by
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SAFE FOOD FOR EUROPE

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- * Mycotoxins and feed safety (working group 11)



Thursday, 21 st of June 2012	
12:00 – 13:00	Registration and Get together
13:00 - 13:15	Welcome and opening talk FOODSEG Project (Andreas Moser RTD Services)
13:15 – 13:45	Key-Note Talk on Food Safety and Quality (Prof. Jürgen Zentek Freie Universität Berlin)
13:45 – 14:15	Final FP7 calls and Horizon 2020 (Andreas Moser RTD Services)
14:15 – 14:30	Questions & Discussions
14:30 – 15:00	Coffee Break
15:00 – 15:30	International views on food safety and quality (Stephen On, New Zealand To Kim Anh, Vietnam)
Next sessions belong to presentations by the defined working groups of the FOOD-SEG Project. The working group leaders will present first results from the review that has been done and will present ideas on the research gaps and needs for the future.	
15:30 – 17:30	Reviews and current research gaps Group 1: Rickard Knutsson Natonal Veterinary Inst., S Group 2: Anca Nicolau Univ. Dunarea de Jos Galati, RO Group 3: Jana Hajslova Inst. Chemical Techn. Prague, CZ Group 4: Wieslaw Oleszek Inst. soil science & plant cult., PL Group 5: Hanne Ingmer Univ. of Copenhagen, DK Group 6: Kieran Jordan Food Development Authority, IRL This sessions is mainly foreseen to be interactive in order to discuss the findings with the participants of the symposium.
17:30 – 18:00	Questions & Discussions
20:00 – open end	Common evening event networking get togethet

Friday, 22 nd of June 2012	
08:30 – 09:00	Registration and Get together
09:00 – 10:00	A promising project funded by the EU (Prof. Martin Wagner Veterinary University of Vienna, Austria) SATIN – Satiety Innovation project funded by the EU (Ms. Ellen Fethke RTD Services, Austria)
10:00 – 10:30	European Transparency Platform (Prof. Gerhard Schiefer Universität Bonn, Germany)
10:30 – 11:00	Coffee Break
11:00 – 12:30	Reviews and current research gaps Group 7: Andreas Höhl BOKU Vienna, A Group 8: Andreas Höhl BOKU Vienna, A Group 9: Dario de Medici Inst. Superiore di Sanita, I Group 10: Peter Raspor Univ. Lubljana, SLO Group 11: Isabelle Oswald INRA Toulouse, F This sessions is mainly foreseen to be interactive in order to discuss the findings with the participants of the symposium.
12:30 – 13:00	Final questions & discussions Outlook on FOODSEG project activities in 2012, 2013 and the next symposium. (Markus Lyson RTD Services)
13:00 – 14:00	Lunch Break
face-to-face meetings and excursion in the afternoon	
14:00 – 18:00	Start of the meetings
14:00 – 16:00	Walk around the campus and visit of reserach labs

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