October/December 2012 www.globalharmonization.net

GHI Matters

The newsletter of the Global Harmonization Initiative

Message from the President

Time since the newsletter of the previous quarter has been hectic and good for GHI. Participation in the IUFoST World Congress (Foz do Iguaçu, Brazil) was successful: several GHI Ambassadors were able to attend the General Assembly where the new Board was elected and, at a general meeting, the workings of GHI, in particular the Working Groups were discussed in detail. An important topic for discussion was the development of a second book on global harmonization following 'Ensuring Global Food Safety – Exploring Global Harmonization', which is still available and highly relevant. The working title of the new book is 'Food Safety of Traditional and Ethnic Foods'. Also, there was a well-attended symposium on 'International Perspectives of Food Safety and Regulation: A need for Harmonized Regulations'. Shortly after the symposium, we were asked to publish the presentations in the Journal of Science of Food and Agriculture, and to write a chapter, based on the presentations, in a book on food science and technology, which will be published by IUFoST. All the speakers have agreed to both invitations and hence will be very busy the coming months.

The number of GHI Ambassadors in the world continues to grow. Currently, we have 31 Ambassadors and several nominations are being evaluated. The list of GHI Ambassadors can be found on page 11 (as well as a complete list of GHI officers, page 10).

Anybody wanting to connect with an ambassador can send a message to ghi-ambassadors@globalharmonization.net and the message will be forwarded to the relevant ambassador to follow up.

There have been many GHI presentations in the last three months by ambassadors and other officers in Mexico, Ukraine, Serbia, Macedonia and other locations. Reports will appear in this and future newsletters. More meetings with GHI participation will take place this and the next few months in, for example, Austria, Argentina and India.

In This Issue

GHI

Achieving consensus on the science of food regulations and legislation to ensure the global availability of safe and wholesome food products for all consumers.

On a very sad note, one of our most enthusiastic and supportive members, Catherine Side, passed away at too young an age in August this year. She has always been full of energy and those who knew her, and in particular myself, will certainly miss her and her enthusiasm.

This is not a complete record of the past quarter, more details can be found in the following pages. Although the end of the year is still some time in the future, I use this opportunity to wish you all a happy time in a period when there are a variety of celebrations, depending on where you are. I hope your future will be bright.

This week, the new Working Group 'Food contact materials' has its first meeting in association with the EHEDG World Congress in Valencia (ES); interest in participation is very high and so are the resulting expectations. The WG 'Food safety in relation to religious dietary laws' has its next meeting in November, during the EFFoST conference in Montpellier (FR).

Huub Lelieveld 5 November 2012.

GHI meetings and workshops are where the consensus happens!

GHI has legal non-profit entity status and its charter and constitution are registered in Vienna, Austria as the GHI-Association (ZVR453446383).

GHI – A framework for collaboration in food regulations harmonization

Prof. Alejandro Ariosti – GHI Ambassador for Argentina

Since 2008, and the beginning of our scientific collaboration, GHI´s philosophy, principles and goals have captured my attention. In that year, with the present GHI Ambassador for Costa Rica M.S. Gisela Kopper, we began to write Chapter 14 of the book 'Ensuring Global Food Safety – Exploring Global Harmonization'. This book is the product of an international collaborative project updating views on a very wide range of technical areas.

I regularly meet colleagues, friends and representatives of academia, regulatory agencies and the industry at meetings in Europe, Latin America and the USA. Each time I am invited to talk at these events, I present the GHI and the book to delegates and subsequent networking opportunities. The information we disseminate at these events can help the wider community that is interested in the harmonization process, but from different technical and scientific areas, to know more about the activities of the GHI and, thus, become part of the network with the opportunity to exchange information all over the world.

In June 2012, I was honored to have been appointed the GHI Ambassador for Argentina. As a result, I have the opportunity to enhance dissemination of GHI activities in my country and the South American region. I have begun by contacting scientific and professional associations associated with food science and technology, and packaging. My next step will be to send invitations to colleagues working in these fields across Argentina and from other MERCOSUR and South American countries, where there are currently no GHI Ambassadors (e.g. Brazil, Chile, Colombia), to invite them to join and sharing of information, and perhaps eventually to become GHI representatives.

I am delighted Prof. Pablo Juliano (GHI Ambassador in Uruguay) has been invited to present 'Packaging materials for high pressure processes' at CICyTAC 2012 (4th International Congress on Food Science and Technology, Cordoba, Argentina, 14-16th. November 2012) and talk about GHI at this event, in my country.

In case you are interested, I will present the GHI at the Smithers Pira´s Plastic and Paper Conference 2012 (Vienna, Austria, 11-14th December 2012). One of the points to discuss will be how GHI can help people working in harmonization of regulations in the food contact materials field, which has – like so many others – different approaches across jurisdictions.

Smithers offers a 20% discount on the conference fees to GHI members interested in staying up to date with developments in food contact materials regulations (www.food-contact.com).

Food safety system in Tanzania

By Godwin D. Ndossi

Overview

One of the challenges of meeting food security needs is to ensure available food is of acceptable quality and safe. For Tanzania, the period between 1976 and 2003 saw major changes in the food safety system. These changes involved repealing some food legislations in use at the time and enacting new ones as well as creating new institutions to enforce legislation. Internal (socio-political and economic adjustments) and external factors (globalization, market/trade liberalization, technological developments as well as new practices recommended by international agencies such as FAO, WHO, Codex Alimentarius Commission, UNIDO, etc.) played a part in the overall process of change. Thus, in describing the current Tanzanian food safety system, one can identify the following components: food legislation, regulatory institutions, inspectorate and analytical services and information exchange system.

The legal environment

Tanzania does not yet have a food safety policy in place but a draft document is currently under discussion. This is not to say that food control activities are unregulated as there are various legal instruments in use concerning food safety and quality. The (main) food law – Tanzania Food, Drugs and Cosmetics Act, No. 1 2003 – established the Tanzania Food and Drugs Authority (TFDA), the agency responsible for overseeing enforcement of food law. One of the TFDA functions is to safeguard public health by ensuring all foods meet national and international standards before being sold in Tanzania. There are at least ten other laws concerning food control issues or specific food products. This situation has given rise to a complex arrangement whereby several government departments and agencies oversee food quality and safety issues. Although TFDA coordinates this process, fragmentation of food law creates inefficiency in the system.

Institutional arrangements

Food safety and quality control in Tanzania is carried out by departments and agencies located in six ministries. The Tanzania Bureau of Standards (TBS) under the Ministry of Industry, Trade and Marketing is responsible for setting national standards including those for food product and processing standards. All food safety regulations are based on Tanzania Standards, which are based on Codex or those of the International Standards Organization (ISO). Products for which no TBS standard exists follow Codex standards. Apart from the Tanzania Food and Drugs Authority (TFDA), which coordinates food safety and quality enforcement under the Ministry of Health and Social Welfare, there are other agencies and/or departments that regulate specific issues or food products. For instance, the Department of Plant Health Services and Post Harvest Monitoring under the Ministry of Agriculture Food Security and Cooperatives deals with phytosanitary issues and biodiversity, while the Department of Veterinary Health, Livestock Production and Fisheries under the Ministry of Livestock Development and Fisheries regulates safety and quality issues for fish and seafood. The Tanzania Atomic Energy Commission (TAEC) under Ministry of Higher Education, Science and Technology regulates food irradiation and radioactive contaminants. The National Environment Management Council, under the Office of the Vice President regulates biosafety, genetically modified foods (GMO), water and waste management. For all these departments and agencies, the respective analytical services are obtained in-house or, in some cases, contracted out to other entities.

At the sub-national level (i.e. regional and local government), the Offices of Health Inspectors in the Districts and Regions under the Ministry of Regional Administration and Local Government oversee all aspects of food safety and quality under special arrangements with the TFDA.

Strengths and weaknesses of the system

The strength of the system is in legislation, regulations and guidelines to control safety and quality of food products in Tanzanian markets. In addition, there is capacity to oversee the administrative and technical functions of the system. Officially, there are 32 ports of entry into the country, all manned by food inspectors.

Agenda
Meetings with GHI involvement

20-23 November 2012
EFFoST Annual Conference in Montpellier, France (www.effostconference.com/index.html). Dr. Aleksandra Martinovic will present a paper on "Global harmonization of food safety regulations and progress" Dr. Firouz Darroudi will give a low-cost-high-quality genotoxicity testing course in association with the conference, with a theoretical part on Monday, 19 and a practical part from 23-24 November. Registration is via de conference website.
The Working Group "Food safety in relation to religious dietary laws will have its 2nd meeting during the Conference, for details see issue 6 of the newsletter (www.globalharmonization.net/newsletter_issue_6).

10-11 December 2012
14th Annual Food Regulations and Labelling Standards, Sydney Harbour Marriott Hotel, Sydney, Australia. Dr. Pablo Juliano, GHI Ambassador for Uruguay will speak about "How to Harmonise Food Policy Globally".

11-14 December 2012
Plastics and Paper in Contact with Foodstuffs 2012, Vienna, Austria. This is Europe's leading food contact forum, organised by Smithers Pira's (see www.food-contact.com). Prof. Alejandro Ariosti, Argentina's GHI Ambassador, is an expert in food contact materials, and will discuss MERCOSUR and Latin American food contact material regulations as well as how the activities of GHI may help harmonize these regulations globally.

26 February – 1 March 2013
4th MoniQA International Conference, Budapest, Hungary. The topioc of the conference is "Food Safety under Global Pressure by Climate Change, Food Security and Economic Crises", see http://budapest2013.moniqa.org/. Dr. Vishweshwaraiah Prakash, GHI Board Member and Distinguished Scientist of CSIR – INDIA, will present a keynote on "Food and Nutrition Security in the Context of Climate Change and Resilient Agricultural Produce". In addition, there will be a GHI Board meeting (27 February, 14:00 - 15:30), a GHI general meeting (27 February, 16:00 - 17:30) and a GHI Work Group Mycotoxin meeting (28 February, 14:00 - 16:00.

13-16 March 2013
The 8th edition of the Nutra India Summit, Mumbai, India (http://www.nutraindiasummit.in/nutra_2013/index.php). Nutra India is India's flagship event for the Nutraceuticals, Nutrition ,Functional Foods, Dietary Supplements and Ingredients. The event is chaired by Dr. Vishweshwaraiah Prakash. More details in the next GHI Newsletter.

7-10 May 2013
EuroFoodChem XVII, Istanbul, Turkey (http://www.arber.com.tr/eurofoodchemxvii.org). Details to follow in the next GHI Newsletter.

Having a harmonized food control system would facilitate trans-boundary trade and boost the economy of trading partners. However, as Tanzania and neighbouring countries strive towards a harmonized food control system, it is important to address the challenge posed by small food processors and street vendors who do not package their food. We also have examples of weaknesses in the system. As described above, many regulators are involved in food quality and safety issues. There is overlap in the functions of ministries and government agencies due to the fragmented legislation used to enforce food safety control at different levels, which creates inefficiency and needs to be rectified. Our capacity in terms of numbers, skills and analytical infrastructure is limited. For example, we have limited capacity to identify and quantify food additives, pesticide residues, drug residues and hormones in food as well as GMOs. These capacities have to be built and sustained. Gaps also exist in information exchange and communication. Increasingly, the public asks questions or raises the alarm when lapses occur in the system. These opportunities should serve as wake-up call to improve the information exchange system.

Building bridges to Global Harmonization Initiative (GHI)

In June 2012, I was appointed GHI ambassador for Tanzania. My first step was to contact food safety professionals in government agencies, academia, and the private sector to introduce GHI, and invite and encourage them to join GHI. This will be an on-going effort. The aim is to foster the spirit of GHI; global harmonization of food regulations and to reach out to people in the food industry and other stakeholders. The immediate need foreseen is capacity building in risk assessment, management and communication, and relevant analytical skills.

The urgent need for harmonization of nanotechnology applications in Food

Frans Kampers

With respect to use of nanotechnologies in food, the need for harmonization has become more apparent in recent months. Not only has the European Commission published a new definition, which could create problems in Europe because it makes virtually all foodstuffs nanomaterials, requiring appropriate future labelling, but also this new definition differs at critical points with earlier ones from organizations/ agencies in other parts of the world.

Without an accepted worldwide definition of nanomaterials in foods, we are headed for regulatory mazes, which will scare off any nanotechnology-based innovations in the food industry, and not only deny consumers the benefits of these innovations but also cut off access to nanotechnologies as one of the tools mankind could use to resolve challenges we face in food and nutrition. These issues were discussed in symposia, which were organized in conjunction with the IUFoST World Congress (Foz do Iguaçu, Brazil).

One solution could be to back off from trying to define nanotechnologies as a whole and focus on those results that require regulation to make nanotechnologies safe for use. For example, persistent nanoparticles, engineered nanomaterials that do not readily dissolve in fluids, encountered in biological systems. The special status of these materials have been pointed out in a recent publication by an ILSI Europe Working Group, which has assessed the hazards of engineered nanomaterials in foods (Cockburn et al. 2012 Food and Chemical Toxicology 50: 2224-2242). It is much easier to define these potentially hazardous nanomaterials, because they are readily detected, and simpler to enforcement of regulations based on these definitions. Moreover, such a potential hazard-based definition also makes more sense to consumers relieving them of the burden of worry about other applications of nanotechnologies. GHI could initiate such a paradigm shift in different parts of the world where members are active.

Anybody interested in joining this effort is invited to contact one of the co-chairs of this Working Group. Dr Frans Kampers (frans.kampers@wur.nl) or Dr An-I Yeh (yehs@ntu.edu.tw).

Food Composition Resources - eBook collection for Ireland, Greece and Slovakia

Siân Astley

The EuroFIR ebook collection complements existing food composition tables (online and hard copy) and were developed in collaboration with national compiler organisations. Data are presented in English, or English and Greek or Slovak, which facilitates cross-national comparison. They can be purchased online and downloaded immediately as fully searchable PDF files. The tables are sorted alphabetically, standardised across the publications, and represent the best available food composition content for these countries. For more information visit: http://www.eurofir.org/why_join/shop or contact Simone Bell (sb@eurofir.org).

EuroFIR AISBL is a non-profit-distributing international member-based organisation based in Belgium (www.eurofir.org). Its purpose is to develop, manage, publish and exploit food composition data, and promote international cooperation and harmonisation of standards to improve data quality, storage and access. EuroFIR AISBL draws together the best available food information globally from 26 compiler organisations in Europe, Australia and USA and Canada as well as validated information about bioactive compounds. Individual and institutional members include dietitians, food manufactures and retail, software developers, public sector funding bodies, regulators and academia. Members have access not only to food information but also online tools for searches, best practice and innovation support, professional development and networking as well as opportunities to join precompetitive research and development projects.

"We are convinced to be delivering an innovative and useful work of reference in the field of food data and information, and hope that all users will enjoy it" – ***Paul Finglas, President EuroFIR AISBL***

Croatian Journal of Food Science and Technology

The Croatian Journal of Food Science and Technology (Faculty of Food Technology Osijek, University of Josip Juraj Strossmayer, Osijek, Croatia) publishes original scientific papers, preliminary communications, scientific notes and reviews in English. Professional papers and conference papers in Croatian and/ or English are also accepted. Authors are invited to submit papers reporting recent developments in their fields of expertise. Papers should be submitted by e-mail (as an attached document) or by post on electronic media (CD, DVD or USB) to the Editorial Office. The Croatian Journal of Food Science and Technology is currently indexed in CAB Abstracts database, FSTA (Food Science and Technology Abstract) database and in Portal of Croatian Scientific Journals (HRČAK).

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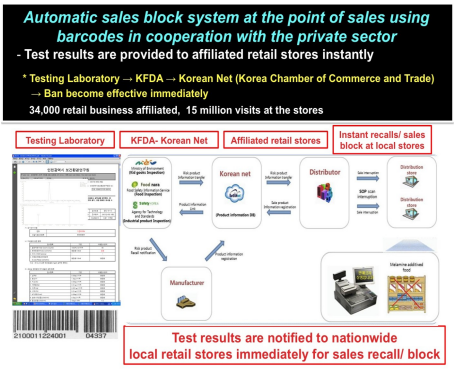
Vlasta Piližota (CJFST Editor-in-Chief) is the GHI Ambassador for Croatia, and Ljiljana Primorac (Deputy Editor), Ivana Pavleković (Editorial Assistant) and many of the editorial board are members of GHI.

Automatic block system at point-of-sale provides safe shopping environment for consumers

Every food safety agency has made efforts to ensure safe food products are in the market. However, adulterated or misbranded food products get into the market for any number of reasons, and manufacturers or governments recognize that food products inappropriate for consumption are on the shelves.
Depending on the seriousness of the threat to public health, a recall may be voluntary, requested or mandated by the government agency.
Between initiation and completion of the recall, it takes time for the product to be removed from the all retailers' shelves. Meanwhile, these products may be obtained by consumers. The goal of the recall is to get adulterated and misbranded food products away from the consumer. The Korea Food and Drug Administration (KFDA) has made smart move to achieve this goal.
The Korean Government, together with retail food industries, recently introduced an automatic system to prevent adulterated, misbranded and hazardous foods, which are not in compliance with the national food regulations, from being sold to consumers at the point-of-sale (POS) in local retail outlets nationwide. This new 'sales block' system came into force through the close cooperation of central and local government and food industries; KFDA, local government and certified laboratories are interconnected and the results of product testing are instantly notified to the industry database managed by the Korea Chamber of Commerce and Industry (KCCI). If the product is found to be unfit or inappropriate for human consumption by the local laboratories, a message is sent to affiliated industry associates and local stores nationwide within minutes, and the sales of that product prohibited immediately at the POS. Currently, 34, 762 local stores representing 28 retail companies, and 15 million consumers, are affiliated with the sales block system. This system protects almost a quarter of the population of Korea and should provide some peace of mind for consumers for safe food shopping.



Mungi Sohn, Ph.D
Director General, Bureau of Food Safety,
Korea Food and Drug Administration

Sangsuk Oh, Ph.D.
Professor
Department of Food Science and Technology
Ewha Womans University
GHI Executive Board member

The need for global harmonization

Huub Lelieveld and Hans Steinhart

Global Harmonization Symposium
16th IUFoST World Congress of Food Science and Technology
5-9 August 2012 in Foz do Iguaçu, Brazil

One of the symposia during the 16th IUFoST Congress was about global harmonization, with presentations from around the globe including Africa (Lucia Anelich, South Africa), Europe (Diána Bánáti, Hungary), South America (Maria Cecilia F. Toledo, Brazil), Middle East (Atef Idriss, Lebanon), and China (Xiumei Liu, China) as well as 'New developments in South Korea' (Sangsuk Oh) and the 'Need for harmonization' (Hans Steinhart [DE] and Huub Lelieveld [NL]).

In large parts of the world food safety regulations are in place but differ significantly with the weakest regulations in the poorest areas. Low quality and unsafe foods are sold to consumers in the least regulated countries leading to frequent food safety incidents. The differences have a strong negative impact on food trade and regional economies. We hope the activities of the Global Harmonization Initiative and, in particular the activities of GHI members all over the world, will eliminate these problems but there is a long way to go.

In Middle East and North African countries (MENA) there are discrepancies in food regulations leading to unsafe food being dumped in those countries with the weakest regulations and inspection capabilities. In the southern part of Africa, the situation is only marginally better, and there is more cooperation with non-African countries than amongst African nations.

In Latin America, most countries have apparently sensible but not always scientifically justified regulations. Attempts by the MERCOSUR countries (Argentine, Brazil, Paraguay and Uruguay) to harmonize regulations have not always been successful, but the situation is significantly better than in most of African countries.

Since the widely publicized incident with melamine in milk, the Chinese government has been working on more stringent food safety regulations and, in particular, compliance with regulations. China is paying more attention to food safety regulations in other regions and often adopts parts that are clearly relevant in China.

The regulations, however, are certainly not as stringent as those of the EU or US. But, Chinese and South Korean authorities are working more closely with EU institutions, and South Korea has developed a unique system to prevent suspected products to leaving the shop (for more details, see the article on page 6 about an automatic block system).

The Food Safety Modernization Act (FSMA) is the most sweeping change to US food safety management since the 1936 amendment to the Food and Drug Act. The emphasis of the legislation is on imported products, and takes an aggressive stance on registration and inspection of foreign processors with the FDA opening offices in regions where US foods are commonly sourced to ensure local standards meet US regulations. Offices have been established in Brazil, China and India, and there is little doubt this initiative will impact global standards and regulations.

In the EU, food safety regulations are nearing complete harmonization. Deviations are allowed for products that are only sold in the country of production, which generally applies to very traditional products. The Russian Federation (Russia and Belarus) is very active with respect to food safety regulations, and many regulations have been amended in the past 10 years. The amended regulations have many similarities with EU regulations or follow Codex Alimentarius. For example, "The General Requirements for Consumer Information Regarding Foodstuffs", which came into effect in 2005, incorporates Codex Alimentarius International Food-Packaging Standards. Food additives, in most cases, follow the EU regulations and consequently, in 2007 production and import of foods containing E128 was prohibited.

India is giving greater attention to updating food safety regulations. Traditional Indian foods can be safe provided the traditional methods are followed strictly, and hence education and inspections are the key areas of concern. Australia and New Zealand cooperate closely in the area of food safety. But, whilst these regulations have similarities with European and US legislation, they are certainly not the same.

GHI Symposia presentations will be published in the Journal Science of Food and Agriculture (Wiley) and a comprehensive summary published in Trends in Food Science and Technology (Elsevier). In addition, the authors have been invited to contribute to a book to be published by IUFoST.

New - GHI LinkedIn Group

by Pablo Juliano

The success of the Global Harmonization Initiative (GHI) relies on forming multiple interest groups dealing with a variety of food regulations and legislation issues. This is why, during the General Assembly (June 2012, Foz do Iguaçu, Brazil), it was agreed modern social media must be incorporated in further advancing the aims of GHI. A GHI LinkedIn Group has been created for members to connect and get to know each other.

LinkedIn includes the profiles and capabilities of many independent food science and legislation experts as well as those associated with companies or governments. Together, these experts will expand the GHI community and facilitate formation of interest groups on relevant GHI topics including food regulation and legislation. Members will be able to post comments and links, and special forums can be formed to foster discussions. It also offers the opportunity to call for expert non-members who are already connected through LinkedIn. To be part of the LinkedIn Group, individuals must complete the membership application form on

www.globalharmonization.net/user/register

A measure of the success of the GHI will be the range of groups, each considering different aspects of food regulations and legislation, contributing to the consensus.

To join the LinkedIn Group, log in and search for Global Harmonization Initiative or click on

http://www.linkedin.com/company/global-harmonization-initiative?trk=top_nav_home

General Assembly 2012 in Foz do Iguaçu, Brazil

Huub Lelieveld

The second General Assembly (GA) of GHI was held on 8th August 2012 during the 16th IUFoST World Congress on Food Science and Technology in Foz do Iguaçu (BR). Regrettably, many GA members were unable to attend because of the cost. Nevertheless, the meeting was open to all GHI Members and was well attended. Apart from official GHI GA Members, participants included GHI Ambassadors from Bangladesh, China, Costa Rica, India, Kenya and South Africa. The full report is available upon request, but here are a few highlights:

GHI Ambassadors has risen from 10 at the beginning of 2012 to 25 at the time of the GA

Currently, the count is 31; for a complete list, see page 11 of this newsletter.

GHI members have been invited to give presentations on numerous occasions and a number of articles had been published globally

Articles and a list of presentations can be downloaded from the GHI website.

A new GHI Board was elected:

- Ing. Huub Lelieveld, President (NL)
- Larry Keener, Vice-President (US)
- Dr Gerhard Schleining, Treasurer (AT)
- Dr Lilia Ahrné, General Secretary (SE)
- Dr Sangsuk Oh (KR)
- Dr Vishweshwaraiah Prakash (IN)
- Dr Christine Boisrobert (US)

As Auditors have been elected:

- Prof. Vladimir Kakurinov (MK)
- Dr Pablo Juliano (AU)

It was agreed that modern social media would be used to advance the aims of GHI (*see "New - GHI LinkedIn Group" by Pablo Juliano on page 8*).

A report about the general meeting will be published in the next GHI newsletter.

News from the GHI Ambassador in Japan

Quamrul Hasan, PhD

I decided to become a GHI Ambassador to:

1. Establish and extend my global network with the professional experts
2. Remain updated on food safety

Contribute professionally in my region

What are my plans in the region with respect to GHI? Currently, I am involved in a collaborative project between Japan and Brunei to help establishing an advanced laboratory in Brunei capable of analyzing foods and beverages, and develop its human resources. This project requires international expertise and I hope to invite professionals belonging to the IFT-GHI umbrella to help. One of my next activities is to organize an international seminar in Brunei, to be held on 8-9th January 2013, on "Halal science and innovative product development: making connections, bringing solution". About 300 participants are expected from the neighboring countries. International speakers are from USA, Europe, Australia, Japan and few other Asian countries, and I have invited Isabella van Rijn, an active GHI member from The Netherlands, as one of the speakers: I hope we will have opportunities to introduce and promote the GHI to other participants.

Meeting data template

We are keen to announce relevant meetings in the GHI Newsletter and on the GHI website. To be able to do so in a useful way, appropriate information is needed. To make it easy, the following template may be copied and pasted in an email to Dr. Aleksandra Martinovic (aleksandram74@gmail.com), GHI Meetings Coordinator and GHI Ambassador for Montenegro.

Full name of the event:
Details of location:
- Name venue:
- Street and number:
- Town:
- Province or state:
- Country:
- Web page:

Start and time:
End date and time:
Website of the event
Titles of GHI actvity*:
Start date and time of GHI activity
End date and time of GHI activity
GHI officers or members involved:
- Names:
- Email addresses:
- Phone numbers:

*e.g. presentations, posters, working group meeting

GHI is an initiative of the European Federation of Food Science and Technology (**EFFoST**), which is the European part of the International Union of Food Science and Technology (**IUFoST**) and the International Division of the Institute of Food Technologists (**IFT**). GHI is supported by many other scientific organsations and receives support from the European Hygienic Engineering and Design Group (**EHEDG**).

GHI EXECUTIVE COMMITTEE

Mr. Huub Lelieveld, The Netherlands

Mr. Larry Keener, USA

Prof. Dr. Sangsuk Oh, Korea

Dr. Gerhard Schleining, Austria

Dr. Vishweshwaraiah Prakash, India

Mrs. Christine Boisrobert, USA

Dr. Lilia Ahrné, Sweden

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Communications Director	Julie Larson Bricher, USA,
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Dr. Pablo Juliano, Australia

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Food contact materials	Mr. Eric Partington, UK
Genetic toxicology	Dr. Firouz Darroudi, The Netherlands
High-pressure processing	Dr. Hosahalli S. Ramaswamy, Canada
Listeria in RTE food	Dr. Cynthia Stewart, USA
Mycotoxins	Dr. Naresh Magan, UK and Dr. Mark Shamtsyan, Russia
Nanotechnology	Dr. Frans Kampers, Netherlands and Dr. An-I Yeh, Taiwan
Nutrition	Dr. Vishweshwaraiah Prakash, India
Regulatory aspects of reducing post harvest losses	Dr. Kenneth Marsh, USA
Food safety in relation to religious dietary laws	Ms. Isabella van Rijn, MSc, Netherlands and Mr. Ismail Odetokun, Nigeria

GHI AMBASSADORS

GHI Ambassadors

www.globalharmonization.net

ARGENTINA	Prof. Alejandro Ariosti
AUSTRALIA	Dr. Dilip Ghosh
BANGLADESH	Dr. Nazmul Alam
CHINA	Prof. Xian-Ming Shi
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CROATIA	Prof. Vlasta Piližota
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For contact details, send an email to ambassadors@globalharmonization.net

Become a GHI Member

If you are interested in becoming a member of GHI, we invite you to take these simple steps:

1. *Please visit www.globalharmonization.net and complete the Individual Membership Enrollment form. You will be asked to provide full contact information, current professional affiliations and areas of scientific expertise. There is no fee to join GHI.*

2. *Once your application has been accepted, you will receive notification via email, along with information from GHI regarding upcoming meetings, working groups workshops, and more.*

3. *For further questions on GHI membership, please send your inquiry to the attention of the Honorary Membership Director via email at membershipdirector@globalharmonization.net.*

Gain an influential voice in consensus with other experts that will have a real impact on reducing world hunger, improving food safety and nutrition, and supporting new technology applications.

GHI
GLOBAL HARMONIZATION INITIATIVE

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