

# GHI MATTERS



**ISSUE NO #59**

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## EDITOR'S MESSAGE

Dear GHI Members and Friends,

The GHI Congress 2025 is shaping up to be an unmissable event, offering exciting opportunities to learn, collaborate, and innovate—all while inspiring and being inspired. As part of the congress, several pre-conference workshops have been lined up, including the EHEDG Pre-Congress Workshop on Optimizing Food Production and the GHI Friends and Members Meeting, where participants will have the chance to connect, strategize, and create together. One of the most commendable efforts in food safety today comes from Prof. Nayouf and his colleagues in Syria, whose work in restoring confidence in food safety is a beacon of hope. Their dedication reminds us that the restoration of food safety control in Syria is not a question of if, but when.

Meanwhile, GHI Working Groups continue to be incubators of innovation, generating ideas and driving progress. Ongoing initiatives include the development of assessment methods for food waste, while the Ethics in Food Safety Practice Working Group is spearheading efforts to recognize food safety professionals as a regulated profession. We are also thrilled to welcome several new GHI Ambassadors from around the world—a testament to GHI's growing global influence and our shared mission to champion Food Safety for All. To kick things off, I invite you to read the President's Message.

Warm regards,  
Dr. Benard Oloo  
Editor, GHI Matters

## PRESIDENT'S MESSAGE

Dear GHI Members and Friends,

As we begin 2025, we find ourselves at a pivotal moment in food safety and security. Emerging technologies like artificial intelligence (AI), blockchain, and enhanced data analytics are transforming how we monitor, regulate, and ensure the safety of our food systems. At the same time, climate change, geopolitical conflicts, and shifting consumer demands continue to challenge global food security, pushing us to rethink policies and regulations.

The increasing frequency of extreme weather events – droughts, floods, and wildfires has already begun reshaping agricultural practices and food production. These disruptions increase contamination risks, stress supply chains, and heighten foodborne disease threats. Governments worldwide are responding by tightening environmental and agricultural regulations, but these efforts must be harmonized globally to ensure consistency and impact.

Food preferences are also evolving rapidly. Plant-based, organic, and ethically sourced foods are in higher demand, yet regulatory frameworks often lag consumer trends, creating challenges in food traceability and safety assurance. Meanwhile, conflicts and political instability further complicate global food trade, making the harmonization of food safety standards more critical than ever.

At GHI, we stand at the forefront of these challenges. Our role has never been more vital in bridging the gaps between science, policy, and industry to ensure a globally unified approach to food safety and security. We will explore these pressing issues in greater depth at the upcoming GHI Congress, but our work begins now. Staying ahead of these trends and preparing for the complex future of food security, safety, sustainability, and regulation is key to fulfilling our mission. I am also excited to announce as you can see that GHI is launching a newsletter with a brand-new look in 2025! This monthly publication will be available on the GHI website, and will bring you the latest updates, expert insights, and key developments in food safety and global harmonization. We are grateful to Professor Ruth Oniang'o, Founder and Editor-in-Chief of the African Journal of Food, Agriculture, Nutrition, and Development (AJFAND), for continuing to feature our newsletter in their esteemed journal.

Let's make 2025 a year of action, collaboration, and progress. I look forward to seeing all of you at the GHI Congress and to working together with all of you to shape the future of food safety.

Best regards,  
Dr. Diana Bogueva  
President, Global Harmonization Initiative

## GHI CONGRESS NEWS

## GET READY FOR THE 2ND GHI WORLD CONGRESS: EXCITEMENT AWAITS!

Join us at the 2nd GHI World Congress for three days of groundbreaking talks, expert panels, and networking opportunities focused on advancing global food safety, sustainability, and innovation!

## OTHER CONFERENCES

## FOOD SAFETY AND BIOSECURITY CONFERENCE

In Hama, Syria the Food Safety and Biosecurity Conference will explore cutting-edge innovations and strategies in food safety and biosecurity with global experts and industry leaders.

## SPOTLIGHT ON FOOD SAFETY WEBINAR

What are the challenges in regulating *Listeria monocytogenes* in food?

## DISCOVER THE IMPORTANCE OF FOOD FUNCTIONALITY

Learn about how different food components contribute to health benefits beyond basic nutrition and explore the latest research and innovations in this exciting field.

## AMBASSADORS NEWS

## DISCUSSING 21ST CENTURY FOOD AND HEALTH SOLUTIONS

Discover the latest insights on global food systems from GHI Ethiopian Ambassador Dr. Tadesse Teferra's presentation at Bahir Dar University!

## NEW GHI AMBASSADORS

GHI welcomes new ambassadors for Canada, Denmark, Poland, Rwanda, South Africa, and Syria.

## EXPLORE THE PRESSING ISSUE OF FOOD SAFETY IN SYRIA

Insights from GHI Ambassador Prof. Dr. Mohamad Nayouf, Dean of the Faculty of Agricultural Engineering at Hama University. Discover the challenges due to previous corruption and the new aspirations under the reformed government, as Syria strives to rebuild a trustworthy food safety system.

## DRIVING FOOD SAFETY AND INNOVATION IN PERU

GHI Chile Ambassador, Franco Pedreschi, has been making significant strides in promoting food safety and global harmonization and fostering global collaborations.

## WORKING GROUPS NEWS

## ETHICS IN FOOD SAFETY PRACTICES

The WG Ethics in Food Safety Practice is updating the proposal for "Food Safety Professionals" as a regulated profession, with a new Code of Ethics and curriculum development for high schools and food industry workers, alongside risk management methodologies for food waste and AI in food safety.

## LIVESTOCK METHANE REDUCTION WORKING GROUP CALL FOR NEW MEMBERS

Join the Livestock Methane Reduction Working Group to help shape sustainable and effective methane reduction strategies in the livestock sector. Collaborate with experts and make a significant impact on climate change and agriculture.

## GHI MEMBERS AND FRIENDS MEETING: SHAPING THE FUTURE TOGETHER

Don't miss this exciting opportunity to shape the future of the Global Harmonization Initiative (GHI).

## GHI CONGRESS NEWS

## GET READY FOR THE 2<sup>ND</sup> GHI WORLD CONGRESS: EXCITEMENT AWAITS!

We are thrilled to announce the tremendous response to our call for abstracts for the 2<sup>nd</sup> GHI World Congress. The great number of submissions has us excited as we diligently work on putting together an exceptional program which will soon be published on the Congress website.

With almost four months to go, we eagerly await the commencement of our pre-Congress activities on 24 June. The Congress will span three action-packed days, featuring groundbreaking, exciting, and informative talks, panel discussions on food security and emergency preparedness, and presentations by world-renowned speakers.

**Global Harmonization Initiative**  
2<sup>ND</sup> GHI WORLD CONGRESS  
Connecting food security, safety, health and sustainability - challenges ahead  
23-27 June 2025 • Rotterdam • The Netherlands

### MEET OUR SPEAKERS!!

**WHO**  
Guideline Development Group  
**Prof. Adewale Olusegun Obadina**

**University of Amsterdam, Netherlands**  
**Prof. Stanley Brul**

**Chief Scientist of the European Food Safety Authority EFSA**  
**Prof. Carlos Gonçalo das Neves**

**RIVM, National Institute for Public Health and the Environment the Netherlands**  
**Dr. Eelco Franz**

**Guardian columnist and environmental activist, UK**  
**George Monbiot**

**Professor of Sustainable Agri-food Systems, University of Lincoln, UK**  
**Prof. Louise Manning**

**Curtin University Sustainability Policy Institute, Australia**  
**Prof. Dora Marinova**

**Maastricht University and Mosa Meat, Netherlands**  
**Prof. Mark Post**

**FOOD SECURITY AND EMERGENCY PREPARADNESS panel discussion with the participation of USDA and UN representatives**

**Chair of the Board, Sasakawa Africa Association, Kenya**  
**Prof. Ruth Khasaya Oniang'o**

**University of Aberdeen, and Science Director of ClimateXChange Scotland, UK**  
**Prof. Pete Smith**

**Wageningen University, Netherlands**  
**Prof. Arnold van Huis**

**GHI WORLD CONGRESS 2025**  
**HILTON, ROTTERDAM**  
**JUNE 25<sup>TH</sup>-27<sup>TH</sup>**

The sessions will cover a wide array of topics critical to the future of food safety and sustainability, including global food safety and sustainability, gut health and its impact on overall health, novel foods and alternative proteins, sensory and consumer perception, food laws, regulations and harmonization, functional food, personalized nutrition and many more. This Congress will provide an unparalleled platform for networking, knowledge exchange, and collaboration among experts, researchers, and professionals from around the globe.

Our event will culminate with a visit to Unilever HIVE in Wageningen on the final day, 27 June. This will be an excellent opportunity to connect with industry leaders and gain insights into the latest advancements in food safety and innovation.

If you have an accepted abstract, please remember to register by the end of February. Should you encounter any issues, do not hesitate to reach out to the Congress Organizing Committee.

Stay tuned for a detailed article about the Congress in next week's eDigest section of Food Safety Magazine.

Join us for an inspiring and transformative experience as we work together to advance the mission of the Global Harmonization Initiative! If you haven't registered yet, you can still at: [Registration - GHI World Congress 2025](#)

## EHEDG WORKSHOP: OPTIMIZING FOOD PRODUCTION

Join the **EHEDG Pre-Congress Workshop** on Optimizing Food Production: Hygienic Design for Safety and Efficiency at the GHI Congress 2025 to explore how hygienic design enhances food safety, efficiency, and compliance on June 24, 2025 from 1:00 - 5:00 PM CET followed by **GHI Members and Friends meeting** at the Hilton Rotterdam.

Bear in mind that the Pre-Congress Workshop is FREE for 3-day delegates (Limited places - Registration required). Organized by the [European Hygienic Engineering & Design Group \(EHEDG\)](#), this workshop will:

- Cover key hygienic design principles.
- Demonstrate how optimized design reduces contamination risks.
- Show how it enhances compliance, productivity, and sustainability.



## GHI MEMBERS AND FRIENDS MEETING: SHAPING THE FUTURE TOGETHER

We welcome all current and future members to join us for an inspiring and dynamic GHI Members and Friends meeting, where we all come together for a collaborative brainstorming session. This is your opportunity to contribute to shaping the future of the Global Harmonization Initiative (GHI) - helping define its strategic direction, identify impactful projects, and refine its vision for the next 5 years.

### What to Expect:

**Interactive Discussions:** Engage in lively discussions and share your perspectives on GHI's priorities and initiatives.




**Collaborative Brainstorming:** Work alongside fellow members and friends to generate innovative ideas and solutions.

**Networking Opportunities:** Connect with other passionate professionals and expand your network within the food safety community.

**Strategic Planning:** Contribute to the development of GHI's roadmap for the future, ensuring our efforts remain aligned with global needs.

Your insights and ideas will play a key role in strengthening GHI's mission and expanding its global reach. Whether you're a long-time member or new to GHI, your participation is invaluable. Let's build the future of food harmonization together!

You can join us at the GHI Congress on:

 Date: 24 June  Time: 5:00pm - 7:00pm  Location: Hilton Rotterdam

We look forward to your active participation and are excited to hear your ideas and suggestions. Together, we can make a lasting impact on global food safety and harmonization.



AMBASSADORS NEWS

EXPLORE THE PRESSING ISSUE OF FOOD SAFETY IN SYRIA

These are difficult times for Syria’s food safety. GHI Ambassador Prof. Dr. Mohamad Nayouf, Dean of the Faculty of Agricultural Engineering at Hama University, sheds light on this critical issue.

Under the previous government, widespread corruption plagued Syria, with many institutions operating through bribes, leading to societal chaos and a breakdown in trust. Food safety was significantly compromised, as most ISO certificates, including HACCP and ISO 22000, were issued without proper checks or actual implementation of standards, further exacerbating the problem.

The lack of stringent laws to enforce food safety rules allowed companies to operate without accountability. However, with the establishment of a new government, Syria is committed to creating a transparent and reliable

food safety system, free from the corruption that once hindered its progress.

Prof. Dr. Nayouf, now a part of the new government, is dedicated to this mission. As the Dean of the Faculty of Agricultural Engineering at Hama University, he faces the challenge of improving food quality and safety without fully equipped laboratories. Despite this, he actively participates in committees tasked with proposing strategies for the future of agriculture and food industries in the newly liberated Syria.

The road ahead is undoubtedly challenging, but there is hope. Prof.

Dr. Nayouf emphasized the importance of collaboration and support to build a better food safety system.

Prof. Dr. Nayouf highlighted the need for international support and cooperation to achieve the Syrian government goals. By working together, Syria aims to overcome past corruption and ensure a safe and reliable food system for all its citizens.

Stay tuned for more updates on this important topic and contact us to learn how you can contribute to building a better future for food safety in Syria.

## 4 STEPS TO FOOD SAFETY

			
 <b>CLEAN</b>	 <b>SEPARATE</b>	 <b>COOK</b>	 <b>CHILL</b>

## AMBASSADORS NEWS

## DRIVING FOOD SAFETY AND INNOVATION IN PERU

Our GHI Chile Ambassador, Franco Pedreschi, has been making significant strides in promoting food safety and global harmonization.

Prof. Franco Pedreschi recently captivated audiences with two dynamic seminar presentations for CAPCHICAL, Chile's nonprofit food composition organization, and LATINFOODS, the Latin American network on food composition. During these sessions, Franco passionately shared insights into the Global Harmonization Initiative's mission, highlighting the perks of GHI membership, and explained the influential roles of GHI Ambassadors. He also delved into collaborative projects of GHI's working groups and discussed Peter Overbosch's pioneering initiatives on ethics in food safety.

Prof. Franco Pedreschi has also joined the Research Institute for Advanced Studies (RIAS) as an active member under Doctor Jaime Uribarri's

esteemed leadership, fostering international collaboration.

At the recent RIAS conference in Colombia, Franco delivered a compelling lecture entitled "Effect of Natural Antioxidants on the Mitigation of Neo-Contaminants and AGEs in Starchy Foods Processed at High Temperatures."

Furthermore, Franco actively supported the National Committee on Contaminants of the Codex Alimentarius at the ISP by contributing to a circular letter seeking data on risk management measures to reduce acrylamide contamination in food. His multifaceted efforts continue to advance GHI's mission, promote food safety, and foster international collaboration.

## NEW GHI AMBASSADORS

We are thrilled to welcome six new ambassadors to the Global Harmonization Initiative (GHI) family!

We welcome our new ambassadors for Canada Prof. **Rana Mustafa**, for Denmark Dr **Alina-Ioana Gostin**, for Poland Prof. **Katarzyna Świąder**, for Rwanda Dr **Edouard Bugingo**, for South Africa Prof. **Belinda Meiring**, and for Syria Prof. **Mohamad Nayouf**. We wish these dedicated scientists all the best of luck with their new role of serving as front-line representative of GHI, empowering change in food safety, security and sustainability.

Our GHI Ambassadors play a crucial role in:

- **Collaboration:** Liaise with food safety authorities in their own country and with scientists around the world.
- **Influence:** Shape the subjects of white papers and research in their own countries and globally.
- **Leadership:** Demonstrate leadership in their local scientific communities and build a broader network.
- **Networking:** Engage with other GHI Ambassadors over 75 countries' food safety professionals.

**Become a GHI Ambassador**

Are you passionate about food safety and eager to make a difference? Join our mission! We are looking for more ambassadors worldwide. If you're interested, please contact our Ambassador Director, Dr. Matilda Freund or the GHI President Dr. Diana Bogueva.

AMBASSADORS NEWS

## DISCUSSING 21<sup>ST</sup> CENTURY FOOD AND HEALTH SOLUTIONS

In an enlightening seminar last week at Ethiopian Bahir Dar University's Food Science and Nutrition Seminar Series, GHI Ethiopian Ambassador Tadesse Teferra (affiliated with Hawassa University, Ethiopia and Assistant Research Scientist at Texas A&M University, USA) delivered an impactful presentation on "Improving Food Systems to Address Global Grand Challenges - Food and Health Research Focuses of the 21<sup>st</sup> Century." This insightful event brought together academics, students, and industry professionals to delve into the pressing issues surrounding global food systems and health research.



Ambassador Tadesse shared valuable insights and introduced attendees to the GHI Whistleblower Platform, a vital tool available in 36 languages designed to empower individuals to report food safety concerns. The platform underscores GHI's commitment to fostering transparency and accountability in global food systems.

A highlight of the presentation was the emphasis on special dates to be celebrated, particularly June 7, which is recognized as World Food Safety Day. Ambassador Tadesse underscored the importance of this day in raising awareness about food safety and promoting actions to ensure safe food for all. Moreover, the seminar provided a platform to discuss membership and ambassadorship opportunities at GHI. Attendees were encouraged to explore ways to contribute to GHI's mission and were offered guidance on how to engage with the organization.

For those interested in learning more about the GHI Whistleblower Platform and the 36 languages in which the form can be completed, a link can be found on the GHI website: [Language select | GHI Whistleblower Food Safety Incident Report Site](#)

**Whistleblowers Program:**  
36 Languages, including 2 major ones from Ethiopia

<https://whistle.globalharmonization.net/>

**Membership opportunities:**  
<https://www.globalharmonization.net/become-a-member>

**GHI Ambassador Program:**  
<https://www.globalharmonization.net/ambassadors>

**Global Harmonization Initiative**  
Advocating science-based food safety law and trade

**Amharic:**  
በሥራ በታዎ የሚዘጋጅ?  
ምግብ ቤተሰብዎ  
እንዲመገብ ይወዳሉ?

**Oromoo:**  
Nyaata bakka hojii  
keessaniitti omishamu  
maatiwwan keessan  
akka nyaatan ni  
eeyyemtuu?






## CONFERENCE ON FOOD SAFETY AND BIOSECURITY IN SYRIA

The Faculty of Veterinary Medicine at Hama University, in cooperation with the Syrian Veterinary Medical Association, proudly presents the third international **Food Safety and Biosecurity Conference**. On April 28-30, 2025 Hama, Syria will become the epicenter of discussions around innovations in food safety and biosecurity.

Key Discussions:

- Challenges and aspirations in food safety: Delving into the pressing issues of food safety and the transformative steps needed to rebuild trustworthy food safety systems.
- Understand the importance of biosecurity in protecting public health and the environment.  
Exploring the role of innovation in shaping the future of food and pharmaceutical industries

**Faculty of Veterinary Medicine of Hama University**  
holds in cooperation with  
**Syrian Veterinary Medical Association**  
**Third International Conference on**  
**Food Safety and Biosecurity**  
combined with a specialized Exhibition on Biosecurity  
& Food and Pharmaceutical Industries  
**28 – 30 April 2025, Hama – Syria**

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**Place and date:**  
The Conference will be held on 28 – 30 April 2025 at the Faculty of Veterinary Medicine, Hama – Syria.

**Topics:**

- 1- Food Poisoning and food borne diseases.
- 2- Biosecurity and hygiene system to ensure food quality .
- 3- One health and food production.
- 4- Biosecurity and preventive medicine in animal breeding.
- 5- Workshop about food industries in Syria and its future expectations.

**Expenses and Accommodation:**  
Expenses of accommodation will be provided by Hama University for participants with accepted papers only.  
Subscription fee: 300 U.S. dollars for participants without papers from outside Syria and 500000 s. p. for participants from Syria including accommodation expenses during the conference.  
And 100 U.S. dollars for participants without papers from outside Syria and 100000 s. p. for participants from Syria without accommodation expenses during the conference.

**Exhibition:**  
A specific Exhibition on Biosecurity and Food Industries will be held during the period of the conference with Arab and international participation.

**Participation:**  
Full papers should be send to the following address:  
Prof. Dr. A. K. Kalb Allouz (Dean of Faculty of Veterinary Medicine)  
Faculty of Veterinary Medicine.  
Third International Conference on Food Safety and Biosecurity, Hama – Syria.  
Tel.: 00963 33 2510180 / 00963 944361622  
Fax: 00963 33 2510514 / Whats App 00963 944361622  
E-mail: vet-med@hama-univ.edu.sy  
drakallouz@gmail.com

- 1- Papers will be accepted in Arabic or English until 25.03.2025.
- 2- The official language of the conference is Arabic and English.
- 3- The full paper should be printed on A4 paper and sent with CD corresponding to Word program.
- 4- The paper should contain the name of the researcher, specialty, biography and place of work.

**Note:** A full conference program will be sent later for participants whom papers are accepted.



## DISCOVER THE IMPORTANCE OF FOOD FUNCTIONALITY

### WEBINAR

We are excited to announce a free online webinar entitled "What is Food Functionality?" hosted by SOMEICCA Valle de México. This event will be moderated by our very own GHI Ambassador in Mexico and Consumer Perception Working Group member, Esmeralda Paz Lemus. The webinar will be conducted in Spanish and will feature two distinguished speakers: Dr. Octavio Dublán García and Dr. Ofelia Araceli López Mejía.

The webinar will delve into the concept of food functionality, exploring how different components of food contribute to health benefits beyond basic nutrition. Participants will gain valuable insights into the latest research and developments in this field, as well as practical applications for improving food products.

### Key Topics to be Covered:

- Understanding food functionality and its significance
- The role of functional foods in promoting health and wellness
- Innovations and research in food functionality
- Practical applications in the food industry

This is a fantastic opportunity for anyone interested in food science, nutrition, and health to learn from leading experts in the field. Don't miss out on this informative and engaging event!



Friday, February 27 5:00 p.m. (CDMX), Link for registration. <https://forms.gle/hpcfWUd3SQQ5K39N6>

## SPOTLIGHT ON FOOD SAFETY

## WEBINAR

We are excited to announce that one of the GHI Ambassadors for South Africa, Prof. Dr. Lucia Anelich, will be presenting a webinar on the critical challenges of regulating *Listeria monocytogenes* in raw meat and poultry in South Africa. Her talk entitled: “Challenges in Regulating *Listeria monocytogenes* in Food” will delve into the importance of distinguishing between a hazard and a risk to make informed, scientific decisions and other crucial food safety challenges. In this webinar, you’ll gain a comprehensive understanding of the Listeriosis outbreak in South Africa (2017/2018) and its far-reaching implications. You will learn the crucial difference between a hazard and a risk, illustrated with real-life examples. Additionally, the session will explore how unclear regulations can jeopardize food security in developing economies and emphasize the vital role of technical competence at the national authority levels in safeguarding food safety.



**Challenges in Regulating *Listeria monocytogenes* in Food (free)**

**WEDNESDAY**  
26 MARCH

**START AT**  
4 PM CEST

**Dr. Lucia Anelich**  
Managing Director @  
Anelich Consulting

If interested you can register at the event link:

<https://attendee.gotowebinar.com/register/2087985120302929502?source=LinkedIn>

## GHI WORKING GROUPS NEWS

## CHALLENGING FOOD SAFETY PRACTICES

The Working Group (WG) on Ethics in Food Safety Practice, under the leadership of Dr. Peter Overbosch and Dr. Dajana Vucinic, is making significant progress in updating the 2021 proposal on recognizing “Food Safety Professionals” as a regulated profession. With Rui Costa overseeing changes in the regulatory landscape, the WG is also preparing a comprehensive “Code of Ethics” to be integrated into the updated proposal.

At an introductory level, the WG has developed a food safety proficiency curriculum designed for high school students and food industry workers who do not have direct responsibility for food safety systems. This initiative aims to foster a foundational understanding of food safety practices from an early stage empowering the next generation with essential knowledge.

In addition to these educational efforts, the WG is crafting a risk assessment and management methodology to address food waste

effectively. This methodology aims to provide practical solutions to mitigate food waste and its impacts. Furthermore, a position paper on the use of AI in food safety is in the works, exploring the potential benefits and challenges of incorporating AI technologies into food safety practices. This paper will provide valuable insights into the future role of AI in ensuring food safety.

Work on these initiatives continues, with the final updated proposal for Food Safety Professionals expected to be unveiled at the upcoming GHI Congress. Stay tuned for more updates on these critical developments in the field of food safety.

We invite all members of the Ethics in Food Safety Practice WG to actively participate in this transformative effort. Your insights and contributions are vital to the success of our initiatives. Please reach out to Dr. Peter Overbosch or Dr. Dajana Vucinic to offer your expertise and support. Together, we can make a significant impact on the future of food safety!

## LIVESTOCK METHANE REDUCTION WORKING GROUP CALL FOR NEW MEMBERS

Are you passionate about combating climate change and improving sustainable agricultural practices? The Livestock Methane Reduction Working Group is actively seeking new members to join the working group mission! By participating, you'll contribute to evidence-based decision-making methods and help adopt effective strategies to reduce methane emissions generated from livestock.

### What We Aim to Achieve:

**Influence Policy:** Inform regulatory agencies on the necessity of harmonized assessment criteria for methane reduction strategies that cater to local and regional agricultural contexts.

**Develop Guidelines:** Propose policy guidelines based on sound science for the assessment of methane reduction strategies.

**Support Farmers:** Create industry-specific regional guidelines to assist farmers in safely and efficiently reducing methane emissions.

### Key Project Topics:

- Human health impacts of seaweed supplementation in cattle
- Functional capacity of the rumen in low methane environments
- Harmonized assessment of methane measurement in livestock
- Criteria for methane reduction strategies
- Regulatory standardization of additives and supplement testing
- Social acceptability of methane reduction strategies
- Environmental impacts of livestock methane reduction strategies

### Get Involved!

If you're interested in making a difference and contributing to our efforts, we invite you to join the Livestock Methane Reduction Working Group. Reach out to our Working Group Chair [Merideth Kelliher](#) to express your interest and share your expertise. Together, we can develop sustainable and effective solutions for livestock methane reduction.

**GHI** is an initiative of the European Federation of Food Science and Technology (**EFFoST**), which is the European part of the International Union of Food Science and Technology (**IUFoST**) and the International Division of the Institute of Food Technologists (**IFT**). GHI is supported by the European Engineering and Design Group (**EHEDG**). The goal of GHI is "Achieving consensus on the science of food regulations and legislations to ensure the global availability of safe and wholesome food products for all consumers".

GHI has legal non-profit entity status, registered in Austria as "GHI-Association - Globale Harmonisierungs Initiative für Gesetze und Verordnungen im Bereich Lebensmittel", ZVR number 453446383.



THE END