

GHI Matters

The newsletter of the Global Harmonization Initiative



Message from the President

Welcome to “GHI Matters” issue 9. It is a pleasure to notice that again we have received much information that we hope is useful for many of our readers. This issue has information about many meetings in which GHI Officers play a significant role and you may be interested in participating in some of these meetings.

There is also sad news: Dr. Nevin Scrimshaw, founder of the International Nutrition Foundation, died in February. Our Kenyan Ambassador, Prof. Ruth Oniang'o, has written an obituary.

More pleasant news is that Larry Keener, GHI's Vice-President has been elected Fellow of IFT. Congratulations Larry!

On 28 March the Working Group Mycotoxins had a well-attended meeting (50 participants) during the 4th MoniQA conference in Budapest and on 7 May the WG “Food Safety in relation to religious dietary laws” will have its 4th meeting, in Istanbul, during Euro-FoodChem XVII. Regrettably, not all WGs are equally active and I hope to improve this by involving the many GHI members who asked me how to get actively involved in GHI matters. The involvement of such volunteers will be the subject of several meetings taking place in the very near future.

I wish you all a good time!

Huib Lelieveld, 31 January 2013.



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POINTS TO PONDER: FOOD REGULATORY ISSUES AND NUTRITION SECURITY

The hazard of a vicious cycle of malnutrition and infection has been recognized for many years, and repeated episodes of infection are one of the major concerns for children in developing countries. While living in unhygienic surroundings exacerbates malnutrition, unsafe drinking water and food are two major sources of infections, especially in urban areas. Episodes of eating out are fewer among rural populations, although not totally absent with village fairs or similar selling foods. However, in urban areas, eating away from the home is common with easy access to inexpensive roadside catering with little or no regard for safety or hygiene issues.

Children eating regularly in such places may suffer constantly with worm infestation and, periodically, other gastrointestinal disorders. Worm infestation predisposes children to anaemia, a severe problem in children and adults alike. Other infections disturb the normal eating pattern and, thus, decrease intake of much needed nutrients for normal growth, not to mention increased requirements due to presence of infection. In populations already suffering severe to moderate deficiency disorders and stunted growth due to poor nutrition, such disruption can be serious health issue contributing to increased incidences and severity of malnutrition. In severe disorders, there is a loss of learning time and compromised growth as well as health care costs for medical intervention.

The problem is not limited to children. Infectious diseases in adults account for loss of productivity and reduced work efficiency. Repeated infections also put adults at risk of anaemia and other nutritional deficiency disorders. While there are regulations regarding safety of ready-to-eat (RTE) foods, implementation is unsatisfactory, as a result of insufficient inspection and enforcement. Although more prevalent in underdeveloped nations, there are similar problems in other nations, often with respect to microbial contamination. Proper and effective food regulations, which are applied and enforced in countries globally, can help frame strict laws to govern the safety of RTE foods from a variety of sources and significantly reduce episodes of gastrointestinal infection in children and adults, and thus ensure better nutrition security for the whole of society.



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).

Key Issue: Effective globally harmonized regulations for safe RTE foods would bring down the incidence of water- and foodborne infections, thus improving the general health status of populations everywhere, provided such regulations are enforced by local authorities.

***Prof. Jamuna Prakash,
GHI Ambassador for India***

Food Safety Laws in the Middle East and North Africa (MENA)

I would like express my thanks GHI's interest in MENA Food Safety Associates (MEFOSA) and the exchange we had about food safety laws in MENA. Food safety regulations are very complex matter in the Middle East and there is much room for improvement. However, any improvement should be achieved with the co-operation of all the authorities involved because the regulations must be harmonized to avoid creating new problems. Take, for example, the case of Lebanon and the issues of concern:

Governance of foods in Lebanon is a maze of interlocking laws, regulations, decrees and guidelines that are, in a lot of instances, verbally mandated by central government, regional, local and even municipalities, many of which are archaic dating from the Ottoman Empire.

I learnt this from different donor programmes presented to the Syndicate of Food Industries (SLFI) by well-researched studies by accredited researchers whose reports could be collected and compiled for follow-up. There are positive elements in all this – for example – a 1968 law that stipulates Codex Standards and Regulations apply in the absence of local regulation.

The different treaties that govern Lebanon's foods, particularly arising from ratification of bi- and multi-lateral treaties after 1996, present a variety of approaches for contemporary issues. Although infrastructure was created to support these treaties, the development is piecemeal and laboratories are yet to achieve best practice in line with international mandate in calibration, proficiency, review, certification or accreditation as a result of civil unrest.

The EU Quality Program funded organisations that were achieving some of the Central Public Health Laboratory (CPHL) mandates, including university laboratories, but these requirements have been challenged repeatedly due to the lack of formal regulations. Moreover, new protocols required by conflicting donor programs, poor links between laboratories and reference centres, the collapse of certain CPHL functions, and the emergence of other public and private sector laboratories, made current best practice unclear.

Mandates covering export are the responsibility of the Lebanese Industrial Research Institute (IRI), under the Ministry of Interior and Municipalities (MoIM), under public-private-partnerships (PPP) initiated as part of the US WW2 Development Fund. But, the validity of approved analyses have been challenged repeatedly because of the absence of ISO 17020 certification (sampling, sample monitoring etc.) among other things.

Pathology laboratories at different hospitals test for selected diseases, but there is little coordination or peer review of the process despite attempts by one donor program to promote regulation at the level Ministry of Health (MoH). Currently, the Beirut Arab University (BAU), which is affiliated to the MoH, test medicines authorised for use in Lebanon whilst forensic testing, including microbial analysis, is affiliated to the American University of Science & Technology (AUST) under the auspices of MoIM, which oversees all regional authorities outside Greater Beirut. Water testing is delegated to the EVL - Environmental Laboratory at the American University Hospital (AUH, at the American University of Beirut [AUB]), and the Office of the President and the Ministry of Environment (MoEv) are addressing possible hospital waste contamination, highlighted by a Rio+20 report (United Nations Conference on Sustainable Development) and subsequent concerns expressed by the United Nations Development Programme (UNDP).

Whilst not all laboratories are ISO 17025 assigned as management systems, there remain elements of competition amongst universities and, in certain instances, within campuses or individual faculties, which are not always healthy. Donor programmes have tried to address service laboratory functions (vs. research labs.), and in some cases address private sector testing. However, many are not functioning at this level, despite their original funding and purpose, because of the lack of commitment by authorities regarding a range of mandates. There are notable exceptions such as EVL at AUH, which is relocating and adding microbial testing to its mandate to better address its future mission. Microbiology, chemistry and engineering faculties/ department at different universities – there are six universities and 40 other faculties with testing facilities – could undertake food analyses for the industry although the major are not ISO 17025 or 17020 certified.

Donor Programme funding has helped some laboratories gain certification (e.g. Chambers Labs.) or funded other Lebanese University faculties and laboratories, even the Ministry of Agriculture (MoA) Pesticide Residue Kfarchima laboratory, which has been equipped with a range of appropriate technologies (e.g. HPLC).

However, the lack of trained, skilled staff means conditions for accreditation schemes are yet to materialize but Ministries continue to support these testing facilities and related schemes. Government has and continues to endorse uncertified private sector laboratories publically.

Different private sector technology companies donated equipment, sometimes ISO certified, to help private sector industries function within an ISO certified laboratory schemes, e.g. Qualeb (Quality Project at the Ministry of Economy) has been certifying companies for ISO 22000 and will address new laboratory testing schemes in future. There is fluctuation in the food and medical regulatory and testing system. I suspect whoever regulates the process will be unable ascertain the reliability of products because of unharmonised practices that are changing daily; MoA and MoEv have recently re-positioned at many levels superseding other ministries' mandates, which has resulted in rivalry amongst and within ministries and related agencies.

It would be good to receive comments from colleagues in other Middle East countries and work together to make better progress, avoid duplication of work and ensure citizens' lives are safer.

*Atef Idriss,
GHI Ambassador in Lebanon*

Dr Nevin Scrimshaw
20 January 1918 – 8 February 2013

Dr Nevin S. Scrimshaw, founder of the International Nutrition Foundation, now the Nevin Scrimshaw International Nutrition Foundation, received the World Food Prize in 1991 for his many years of teaching, research, and interventions aiming to alleviating hunger and nutrition deficiency diseases around the world. He was certainly an inspiration to many of the GHI members. His obituary, written by Prof. Ruth Oniang'o (GHI Ambassador in Kenya), can be downloaded from the following link:

http://www.globalharmonization.net/obituary_nevin_scrimshaw.

ASEAN FOOD CONFERENCE 2013

A biennial event, the ASEAN Food Conference 2013 'Meeting future demands: Security and sustainability' will be held on 9-11th September 2013 at the Max Atria, Singapore Expo (SG). The conference will reflect on and discuss the challenges of future food demands following natural disasters, which such as earthquakes, typhoons as well as global warming and population growth. The conference is organized by the Singapore Institute of Food Science & Technology (SIFST) in conjunction with the ASEAN Committee on Science and Technology (ASEAN-COST) and the Federation Institute of Food Science & Technology in ASEAN (FIFSTA).

*Viduranga Waisundara,
GHI Ambassador in Sri Lanka*

Global Food Contact 2013

After a successful visit to the US in 2012, Global Food Contact is returning to Europe on 14-16th May 2013 (Barcelona, ES). As the only global food contact forum, the conference programme will once again feature presentations from national regulators from around the globe and provide delegates with the most relevant food contact developments. This is the must-attend event to ensure that you do not miss out on high-level discussions about issues facing the food contact industry, and the opportunity to attend in-depth pre-conference workshops.

Delegates will also have an opportunity to listen to GHI representatives Alejandro Ariosti (INTI, AR – legislative developments in the Mercosur region) and Eric Partington (UK, Chairman of EHEDG Sub-Group 'Materials of Construction' – food contact materials for machinery) in an exclusive joint presentation with Carlos de la Cruz Garcia (Spain) of Nestlé, Switzerland.

As valued GHI members, organisers are pleased to offer you an exclusive 20% discount on the conference fee – simply enter GHI20 at the end of the booking process.

Visit www.food-contact.com for more information and registration.

*Alejandro Ariosti,
GHI Ambassador in Argentina*

Agenda

Meetings with GHI involvement

3-5 May 2013

The 3rd international conference “Science of Nutrition in Medicine & Healthcare” will be held in Sidney, Australia (see www.nutritionmedicine.org.au/). In the Nutrigenomics Pre-conference workshop Dr. Dilips Ghosh, GHI Ambassador in Australia will discuss “Ethical, Legal, and Social Issues in nutrigenomics food: Other side of the Coin” and Dr. Vishweshwaraiah Prakash, GHI Board member will talk about “Epidemiology and traditional foods and nutrition: how does one tap that knowledge for reverse nutritional genomics?”. On 4 May, Dr. Prakash will give a presentation “The role of bioactives, nutritionals and nutraceuticals in combating environmental impact on health and wellness”.



7-10 May 2013

EuroFoodChem XVII, Istanbul, Turkey (<http://www.arber.com.tr/eurofoodchemxvii.org>). There will be several GHI meeting during this conference:

On Tuesday, 7 May

- from 10:00-12:00 a meeting of GHI Ambassadors and other GHI Officers
- from 12:00-14:00 a general meeting, to give participants an opportunity to raise issues and ask questions about what GHI is doing and trying to achieve
- from 14:00-16:00 a meeting of the Working Group “Food safety in relation to religious dietary laws” at 17:00 GHI Board meeting

On Wednesday, 8 May

A presentation about GHI courses on genotoxicity testing using without animals by Dr. Firouz Darroudi, Department of Toxicogenetics, Leiden University Medical Centre, Leiden, The Netherlands

Anybody wanting to contribute to any of these events or having other questions may contact Isabella at religiousdietarylaws@globalharmonization.net.



14-16 May 2013

1. Global Food Contact 2013 will be held in Barcelona, Spain (see www.food-contact.com). Alejandro Ariosto, GHI Ambassador in Argentina and Eric Partington, Chair of the Working Group Food contact materials will give presentations. For details, see page 5 in this newsletter.
2. Vitafoods Europe 2013 takes place in Palexpo, Geneva, Switzerland (see <http://www.vitafoods.eu.com/>). Dr. Dilip Ghosh, GHI Ambassador in Australia, will speak about “A journey from personalised medicine to nutrition: other side of the coin” in the session “Personalised Nutrition” on day 2 of the conference (15th May).



26-29 May 2013

NEEFood 2013 – The second North and East European Congress on Food will be held in Kiev, Ukraine (see <http://neefood2013.nuft.in.ua/?a=home>). The meeting is organised by the National University of Food Technologies in Kiev in cooperation with EHEDG Ukraine. A presentation “People, planet, prosperity, the food chain and decent regulations” will be presented by Huub Lelieveld, President of GHI.



13-16 July 2013

As usual, GHI will be present again during the IFT annual meeting, this time held again in Chicago, Illinois, see <http://www.am-fe.ift.org/cms/>. GHI will have a, by now traditional, general meeting to which everybody with an interest in global harmonization of food regulations is invited. For the agenda, see pages 8 in this newsletter.

In addition, Dr. Dilip Ghosh, GHI Ambassador in Australia, will give a presentation with the challenging title “Fuelling the vegetarian athlete”. This paper will be presented in the session titled “Nutraceuticals and functional foods in exercise, muscle building & sports”.



15-20 September 2013

The IUNS 20th International Congress of Nutrition will take place in Granada, Spain (<http://www.icn2013.com>). A GHI meeting will take place on Monday, 16 September and there will be a GHI presentation on “Global nutrient security and nutrient bioavailability” by Huub Lelieveld, Isabel Odriozola-Serrano, Gemma Oms-Oliu and Olga Martín-Belloso. More details will be provided in the next newsletter.



19-20 September 2013

Conference in Food Quality and Safety & Hygienic Engineering and Design 2013, Skopje, Macedonia (see <http://www.jhed.mk/categories/view/436>). This conference is organised by Prof. Vladimir Kakurinov, GHI Ambassador in Macedonia. There will be a general GHI meeting and a GHI Ambassadors meeting in association with the conference. For details, see page 6 of this newsletter.



Shrimp Farm Quality Management in Bangladesh

Dr S.M. Nazmul Alam, GHI Ambassador for Bangladesh, has written an article about Shrimp Farm Quality Management in Bangladesh, published in "The Global Aquaculture Advocate". It describes what shrimp farmers have done to meet the requirements necessary to be allowed to export to the European Union. Export of shrimps is very important to the economy of Bangladesh. The article can be downloaded from the following link:

http://www.globalharmonization.net/nazmul_alam_article.

Food Quality and Safety, and Hygienic Engineering and Design Skopje, Macedonia, 19-20th September 2013

On Thursday, 19th September 2013, there will be two GHI meetings at the Food Quality and Safety, and Hygienic Engineering and Design Conference:

General GHI Meeting (10.30 - 12.10): anyone interested in the goals of GHI, global harmonization of food safety regulations based on sound science rather than media hype or protectionism, is invited to attend. Please invite friends and colleagues to this meeting, and encourage them to join (by visiting www.globalharmonization.net/user/register)!

GHI Ambassadors Meeting (13.00 - 15.00): for GHI Ambassadors and other GHI Officers, the objective of this meeting is to share experience and develop plans to further the goal of GHI.

Members of GHI will receive a 20% discount against registration fees for the conference.

More information about the conference can be found at: <http://www.jhed.mk/categories/view/436>

GHI Working Group Mycotoxins: Harmonising Regulations (28th February 2013)

During the 4th MoniQA International Conference in Budapest (HU), 26th February-1st March 2013


Three presentations explored the impact of climate change on mycotoxin contamination, processing approaches on minimising aflatoxin contamination of paprika, and development of minimisation (of mycotoxins) efforts in animal feed chains. The Session was well attended with approx. 50 participants, and a lively discussion took place following the presentations. For example, Dr Hans van Egmond (RIVM, NL) initiated discussions about harmonisation *per se* versus relating level of intake in populations across different regions of the world and required legislative limits for key mycotoxins in food and feed to ensure these are realistic and minimise the impact on regional populations, especially children. Prof. Vish Prakash, a keynote speaker at the Conference, highlighted the relationship between food security, nutrition and mycotoxins, and the potential for developing minimisation and prevention strategies relevant on a regional basis. These stimulated discussion about the use of appropriate preservation techniques that would be beneficial for rural communities because of their low cost. Prof. Magan suggested the importance of the food security context: mycotoxins contamination (e.g. aflatoxins, ochratoxins and trichothecenes) may change under different climate-change scenarios, compelling the development more flexible intervention strategies. An important conclusion was that farmers often are not aware of measures they may be able to take to reduce mould growth and mycotoxin production and it would help if information would be presented in a form that they understand, e.g. using pictures or symbols instead of text. The WG Mycotoxin will address this issue.



A future open session of the GHI Mycotoxins Working Group is planned for 2014.

Professors Naresh Magan (Cranfield University, UK) and Mark Shamtsyan (St Petersburg State Institute of Technology, RU) chaired this GHI Working Group Mycotoxins session.





Abstracts of the presentations 'Climate change implications for mycotoxin contamination: do we know enough?' (Prof. Naresh Magan), 'Prevalence of *Aspergillus flavus* and aflatoxin B1 during processing of the milled red pepper' (Prof. Karina Grygorian, Yerevan State University, AM) and the 'Impact of mycotoxins in animal feed on safety and suitability of dairy products' (Prof. Hamid Ez-zatpanah, Islamic Azad University-Science and Research Branch, IR), can be downloaded from (http://www.globalharmonization.net/abstracts_newsletter9).

Prof. Naresh Magan,
Chair of the GHI WG Mycotoxins

Global novel foods regulations: Need for understanding and harmonization

Tatiana Koutchma, Research Scientist
Novel Food Processing, Agriculture and Agri-Food
Canada

Novel food processing technologies are continuing to emerge globally in primary food production and processing to transform raw materials into new food products, and preserve fabricated foods and ingredients during transportation, retail and pre-consumption. Food processors are using novel technologies as practical solutions to produce not only microbiologically safe foods, but also products with better quality and more often with enhanced health benefits.

Before novel processes can be used and products sold, regulatory agencies conduct extensive reviews and evaluate safety. Potential microbiological, toxicological and nutritional concerns, which can result from novel processing or preparation techniques, have to be eliminated. The petitioner must provide sufficient scientific- and statistically-sound information regarding process validation and food assessment to prove a product meets pre-determined specifications and quality.

So-called *novel foods* have started emerging, and often replace *traditional-style* foods. In general, products resulting from a process that has not previously been used for food production are considered novel. But, *novel foods* also include goods that do not have a history of safe use as a food as well as GM crops and their products.

Traditional foods processed by novel technologies, such as old-style ham processed by high pressure or fresh apple cider processed using ultraviolet light, are other examples of existing *novel foods*.

In order to provide an appropriate definition of *novel foods*, global location or global 'location of interest' must be identified as some countries have adopted specific term(s), definitions and regulations while others have not. Definitions of *novel foods* are available in seven EU Member States, Canada, Australia, New Zealand and China. There is no formal definition of or regulations related to *novel foods* in the US. GRAS (generally recognized as safe) regulations serve as an analogy for *novel foods*, but the comparison is flawed. Although *novel foods* and ingredients are regulated in a variety of ways by different countries, most are based on a risk or safety assessment review model, and require notification and prior approval.

The example of *novel foods* serves to highlight that, while there may be similarities in the way countries approach food regulation and the final outcomes may be the same, the process by which these are achieved can be very different. Nevertheless, there are a number of issues GHI can help food companies address regarding *novel foods* including to what extent approval of *novel foods* by the EU will be accepted by regulators in North America; whether a history of *novel foods* consumption in one country can be used as evidence of safety in another; and how regulatory approval might be achieved more quickly across regions by those developing these technologies.

Growing interest and the rapid spread of novel processing technologies around the globe dictates a need for global harmonization of *novel food* regulations. Understanding the regulations for each country will help companies get products and technology into markets faster and at lower costs. No doubt, currently, there are more questions to ask in regards to global *novel food* regulations, but readers who are interested in starting a GHI Working Group on Novel Foods should contact:

Dr. Tatiana Koutchma
(tatiana.koutchma@agr.gc.ca).

General GHI meeting during the IFT Annual Meeting and Expo

McCormick Place South, Chicago, Illinois USA
in the International Lounge
on Sunday, 14 July 2013 - 10:30 AM – 12:00 AM

Preliminary Agenda

10:30 – 10:45 - Introductions and opening remarks	Larry Keener/Huub Lelieveld
10:45 – 11:45- Reports and Updates	
GHI Ambassadors	Larry Keener
Training and Education	Rick Stier
Working Groups	Huub Lelieveld
Publications/Books/Newsletters	Huub Lelieveld
Communications	Julie Larson-Bricher
Public Relations	Athisaya Buranasompob
GHI Financial Update	Huub Lelieveld
11:45 - New Business	
12:00 - Adjourn	

Innovation in Health and Functional Foods

Dilip Ghosh, Shantanu Das, Debasis Bagchi and R.B. Smarta (Editors)

CRC Press / Taylor & Francis Group, 2013

Review by Huub Lelieveld

As I read *Innovation in Health and Functional Foods*, I became increasingly impressed by the vast amount of information offered to the reader. Perhaps not surprising when the editors have so much academic, institutional and industrial R&D experience, and have succeeded in recruiting so many renowned and clearly very knowledgeable authors. Moreover, the authors are from all around the globe, which has clearly had an impact on the detailed analysis of food from many countries. The authors have provided a substantial body of evidence important for innovation, but also to prevent others from repeating past mistakes. One of the major reasons for failure in innovation and marketing is the lack of information surrounding previous products and the problems associated with them. The authors have covered the basic principles of food safety and regulations, and differences amongst countries. Attention is also given to regulations that are discriminate against very small-, small- and medium-sized enterprises and to (un)fair trade.

The book not only mentions the largest number of ingredients I have seen in a single publication of this kind, it also discusses them in-depth and well referenced.

The authors have paid ample attention to the opinions of consumers, their interest (or not) in food innovation, differences in consumption habits and changes in consumption patterns as well as the history of food and eating, and the influence of religions on food choices now and in the past. Justified, historical and mystery claims, good sense and nonsense, are also explored as are technologies to process food, traditional and novel, including their impact on nutrients and bioavailability. Similarly, the book provides information about packaging, traditional and novel including edible, active, intelligent, and nanotech materials.

Properly supported by more than a thousand references, this book is so full of information it is a 'must have'. Once I had started reading, it was hard to stop because I might miss something important or, at least, miss information that I would like to know. Because of all this information, the book would also be suitable as a textbook. Importantly, the text, illustrations, and recommendations (needs and pitfalls) show that the possibilities for food innovation are infinite.

Dilip Ghosh is GHI Ambassador in Australia, and I am pleased to see many GHI Members amongst the authors.

Larry Keener Elected as IFT Fellow

The Institute of Food Technologists (IFT) has announced its 2013 Fellows. This is a unique professional distinction given to individuals with outstanding and extraordinary qualifications and experience for their contributions to the food science and technology field. Larry Keener, president and chief executive of International Product Safety Consultants, Inc., was nominated for outstanding leadership and improving food safety worldwide through numerous technical and business contributions for more than 35 years. Larry is recognized globally as an expert in food safety, particularly as in the area of process validation, as a process authority. He has extensive expertise in development and implementation of novel and non-thermal processing technologies. He has published and presented more than 75 papers internationally. He is also the vice president, and co-chair of the Global Harmonization Initiative (GHI). He has served multiple elected positions in the Non-thermal Processing Division for IFT and is on the Editorial Advisory Board of Food Safety Magazine.

With permission from the Digital Edition of Food Safety Magazine, 16 April 2013

<http://www.foodsafetymagazine.com/news/larry-keener-elected-as-ift-fellow/>

Diary of GHI's Ambassador for Croatia!

Vlasta Piližota, Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, F. Kuhaca 20, 31000 Osijek – HR, Croatia

On the 23rd April 2013, I gave a presentation about GHI at the **XXIII. Croatian Meeting of Chemists and Chemical Engineers** in Osijek (21st-24th April 2013, Osijek, HR). Delegates were honoured with lectures from Dan Shechtman (Technion, Haifa, IL), Nobel Prize winner for Chemistry 2011, about the 'Discovery of quasi-periodic materials: a paradigm shift in crystallography'; it was great! Other plenary speakers included Herbert Mayr (Universität München), Ivo Piantanida (Ruđer Bošković Institute, Zagreb), Peter Chen (ETH, Zürich), Rafiqul Gani (Technical University of Denmark, Lyngby) and Michael Tatoulian (ParisTech, Paris).

Topics offered by the 12 invited lecturers covered aspects of chemistry, chemical and biochemical engineering, materials, and environmental protection and education. The delegates (220) also enjoyed 170 posters across the three days presenting a range of research.

As part of the conference, the '**Symposium Vladimir Prelog**' was organised under the auspices of the Croatian Academy of Sciences and Arts. Its main objective was to provide an opportunity for younger chemists, particularly in the field of organic and medicinal chemistry, to present their results in a series of short lectures. Hosted every two years by one of the Croatian Universities, this symposium would be applauded by Vladimir Prelog, our (Croatian) late Nobel Prize-winner (1975) and teacher, because it promotes and encourages young scientists to pursue success!

As GHI Ambassador for Croatia, I gave a presentation about the GHI and its objectives as well as recent activities of the GHI Working Groups. I also invited meeting participants to access more information about GHI from the website, and to join as members to help achieve GHI goals globally.



Hosted by the Faculty of Agriculture and Josip Juraj Strossmayer University of Osijek – Department of Chemistry (Osijek, HR), XXIII, the Croatian Meeting of Chemists and Chemical Engineers was organized under the auspice of the President of the Republic of Croatia, Prof. Dr Sc. Ivo Josipović and under the patronage of Croatian Ministry of Science, Education and Sports, Ministry of Environmental Protection and Nature, Josip Juraj Strossmayer University of Osijek, University of Zagreb, Croatian Academy of Engineering, and the Croatian Association of Engineers.

As a member of GHI and GHI Ambassador for Croatia, I will do my best to represent GHI locally, communicate with local authorities, scientific organisations and individuals, provide information about GHI activities, and discuss different issues at local events as well as publishing in local journals. For more information about these events, please visit: www.23skiki.hr

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 activity*:

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 organisations and receives support from the European Hygienic Engineering and Design Group (**EHEDG**).



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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



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