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TRADITIONAL AND ETHNIC FOODS: APPLYING MODERN FOOD SAFETY APPROACHES TO OLD-WORLD CUISINE

A new book explores how to retain the cultural and nutritive value of these foods while ensuring safety through globally harmonized regulations

(Vienna, Austria) January 10, 2016 – Many traditional foods provide excellent nutrition from sustainable resources, with some containing nutraceutical properties that make them not only a source of cultural and traditional value, but also valuable options for addressing the growing need for food resources. There are, however, instances in which the processing or consumption of traditional foods may introduce foodborne illness hazards.

Published in December 2015, Regulating Safety of Traditional and Ethnic Foods, addresses the need for balance in safety regulation and retaining traditional food options. The book, the second in the Global Harmonization Initiative (GHI) series, is edited by GHI members and officers V. Prakash, Olga Martin-Belloso, Larry Keener, Sian B. Astley, Susanne Braun, Helena McMahon and Huub Lelieveld.

Written by a team of experts in food safety, nutrition and regulatory affairs, the book examines a variety of traditional foods from around the world, their risks and benefits, and how regulatory steps may assist in establishing safe parameters for these foods without reducing their cultural or nutritive value.

“The rising demand for traditional and ethnic foods outside of their originating regions may be a catalyst for innovating new approaches to feeding a growing world population in the future,” states co-editor and GHI president Huub Lelieveld. “This book is among the first to provide insight into understanding these foods, from their sourcing and preservation, to the impact of modern manufacturing on their nutritive value and safety.”

Regulating Safety of Traditional and Ethnic Foods features 25 chapters with case studies and commentary on a variety of topics with recommendations on local and global
regulatory status, trends and potential for harmonization, including:

- The importance of traditional and ethnic food in the context of food safety regulations
- Safety of ethnic foods such as borsh and kimchi, as well as traditional foods, from meat and poultry to seafood, dairy and produce
- Safety of fermented products such as soybeans, cereals, legumes, fruits and vegetables, meat, fish, dairy, and more
- The presence of naturally occurring toxicants in selected commonly consumed fruits
- Traditional methods of preservation and preparation such as water activity control via drying, smoking, salt/sugar additions, and cooking and frying
- Modern safety approaches to “mega-traditional” foods, including insects and edible flowers


GHI members qualify for a 30% discount on both books. Visit the Library:Books page at www.globalharmonization.net to download the discount code. Both books can be ordered from store.elsevier.com.

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The Global Harmonization Initiative (GHI) is an international network of individual scientists and scientific organizations working together to promote harmonization of global food safety regulations and legislation through sound science. GHI advocates for science-based global harmonization of food safety laws and regulations that will eliminate trade barriers masquerading as food safety protections, help reduce world hunger and foodborne disease, and boost technological innovation. GHI-Association is a non-profit organization registered in Vienna, Austria (ZVR: 453446383) and holds tax-deductible ANBI status (Institutions Aimed at the Common Good) in The Netherlands.

For more, visit www.globalharmonization.net