GHI MATTERS

Vol. 10 - October 2026

Welcome to our GHI newsletter

October – a month of recognition, collaboration and global connections. It has been a remarkable month for the Global Harmonization Initiative. From celebrating our Founder and Honorary President, Prof. Dr. h.c. Huub Lelieveld, as the 2026 World Food Prize Laureate, to strengthening GHI's international presence at major scientific events in Vienna, Hong Kong and Taiwan, our community has continued to connect people, knowledge and expertise across borders.

A particularly meaningful moment was the recognition of GHI Founder and Honorary President, Prof. Dr. h.c. Huub Lelieveld, with the World Food Prize, celebrating his lifelong contribution to advancing food safety and harmonisation. This achievement also highlights the dedication of the many experts and volunteers whose collective efforts have helped advance GHI's vision internationally.

This month, we celebrated outstanding achievements by GHI members, welcomed new Ambassadors from Rwanda and Bosnia and Herzegovina, highlighted innovative research and strengthened partnerships advancing food safety, nutrition and sustainable food systems. As we look towards the 3rd GHI World Congress in Konya in July 2027, one message stands out: our greatest strength is the global community working together to turn scientific knowledge into meaningful progress.

Beyond these milestones, October has also demonstrated the growing reach and diversity of our community. From GHI representatives contributing to international scientific discussions to members receiving prestigious professional recognition, publishing new research and inspiring the next generation of food scientists, we continue to see our shared mission taking shape in many different ways. We are particularly encouraged by the strengthening of our international partnerships and the opportunities emerging to bring science, education, industry and policy closer together. These connections are essential as we work towards more harmonised, science-based approaches to the challenges facing global food systems.

GHI President's message

Dear Members of the Global Harmonization Initiative community,

There is something extraordinary about food. It is perhaps the most ordinary part of our everyday lives, yet behind every meal lies a story of people, land, water, science, trade, culture, politics and, increasingly, uncertainty. Food connects us all, even when the world around us seems determined to pull us apart. When the world is divided, food reminds us that we belong to one another.

October brought this contradiction into sharp focus. On 16 October, the world marked World Food Day under the theme "Innovate Today. Nourish Tomorrow." Yet the reality behind this year's observance was sobering: around 645 million people faced hunger last year, while nearly 2.7 billion could not afford a healthy diet. Meanwhile, climate pressures, geopolitical tensions and disruptions to food production and supply chains remind us how fragile the systems we depend on can be. We have remarkable scientific knowledge and technological capabilities, but the real question is whether we can translate them into progress that reaches everyone.

I find myself returning to a simple thought: the future of food cannot be built by technology alone, regulation alone or science alone. It requires trust. Trust between countries, between scientists and decision-makers, between producers and consumers, and between generations. It requires us to listen even when we disagree, to recognise differences without allowing them to become barriers, and to seek common ground where the future of humanity is concerned.

This is also why the recognition of our Founder and Honorary President, Prof. Dr. h.c. Huub Lelieveld, with the 2026 World Food Prize has such profound meaning. His achievement is a reminder that one person's determination can help change the direction of an entire field. But perhaps his greatest legacy is not only what he has accomplished, but the people he has brought together and inspired to continue the work. It is a powerful lesson in what commitment, generosity and a shared vision can achieve.

As President, I often think about what GHI should represent in a world facing so many competing interests and uncertainties. I believe our role goes beyond harmonising standards or exchanging scientific knowledge. We have an opportunity to create spaces where people who might otherwise never sit at the same table can meet, question, challenge and learn from one another. This is the spirit I hope we will bring to our 3rd GHI World Congress in Konya in July 2027. Not simply another scientific gathering, but a place where differences become conversations, conversations become understanding, and understanding can lead to collective action.

I would like to leave you with one thought. We often speak about leaving a better world for future generations. But what if our responsibility is also to make today's world better for the people who are already here? For the families who cannot afford nutritious food, the communities facing climate uncertainty, the farmers protecting our food supply and the young scientists who are looking for reasons to believe that their work matters.

The future is not something that will simply happen to us. It is something we are creating, through the decisions we make and the bridges we choose to build.

Let us make sure that the bridges we build are stronger than the divisions that surround us.

Thank you for being part of this journey and part of GHI.

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



GHI Congratulates Huub Lelieveld – 2026 World Food Prize Laureate

By Pamela Tom, GHI Volunteer and representative of the GHI during the award ceremony (Davis, CA USA)

The World Food Prize (WFP) Foundation (headquartered in Des Moines, Iowa USA) hosted the 40th Norman E. Borlaug International Dialogue (BD) and presented its World Food Prize (WFP) to Prof. Dr. h. c. Huub Lelieveld during October 20-22, 2026. In the fight against hunger, the WFP organisers stated that "Huub Lelieveld was honored with the 2026 World Food Prize for his groundbreaking work establishing global food safety standards and harmonizing food regulations worldwide." Dr. Lelieveld is the first food technologist with a food safety background to become a WFP laureate. He was cited as a scientist and humanitarian. .The Borlaug Dialogue convened over 500 organizations and more than 1,500 delegates (e.g., expert scientists, policy-makers and leaders in agriculture and food security, philanthropists, farmers, heads of state, Hollywood actors and students. More: WFP Laureate Brochure link: https://www.worldfoodprize.org/documents/filelibrary/2026_Laureate_Brochure_EA5010C3E1047.pdf



Photo Credit: WFP Foundation

Norman Borlaug was an American agronomist and plant pathologist who received the Nobel Peace Prize in 1970 for his contribution to the world's food supply and created the World Food Prize to honor outstanding professionals making a difference in stemming world hunger. The prestigious WFP is often referred to as the "Nobel Prize for Food and Agriculture." WFP laureates receive an alabaster earth-colored bowl with a sphere symbolizing nourishment of the world's people and leaf design symbolizing food by Saul Bass, and monetary award.

> *"My philosophy is, if you can help, then help. My drive is to help people with this objective: safe food for everybody."*
>
> **Huub Lelieveld - 2026**
> **World Food Prize Laureate**

During his talks at the Borlaug Dialogue and Award Ceremony Huub had the opportunity to share his insights and innovations. He emphasized that education was an essential key in helping to ensure safe food and fight hunger as many people are unaware of handling practices to ensure that food is consumed safely.

Huub spoke of GHI's volunteers worldwide who are working locally with their native languages to help address world hunger with the numerous projects that GHI support and volunteers implement.

During the 2026 Global Youth Institute at the Borlaug Dialogue, college and high school students from across the world pursuing many disciplines including international studies, business, agriculture, engineering, food science, etc. were inspired by Huub's message in solving problems, "If you wait, it's too late." (More here: https://www.youtube.com/watch?v=JjgdInMf4y8)



Photo Credit: Jon Lemons

Inspiring the Next Generation: A Message of Hope from the World Food Prize Celebration

Among those deeply inspired by Huub Lelieveld's talk was Lily E. Ferguson, Group Leader for the Global Youth Institute and an undergraduate student in Public Policy and Ethics at Iowa State University. Reflecting on what she learned at the Borlaug Dialogue (BD), Lily highlighted an important insight: "border regulations can prevent food from getting where it needs to go." Her experience also left her with a renewed sense of optimism about the future of food systems and the people working to improve them. As she reflected: "Conversations around sustainability, food policy, and human rights that occurred at the BD instilled a profound sense of hope in me. Even though GYI and the BD are over, I hope to retain that sense of hope I felt when meeting such incredible, hope-inducing people like Huub Lelieveld and the other laureates."



And, in a delightful personal connection, Lily was excited to discover that Huub is also a fan of Miffy!

This young person's reflections capture something particularly meaningful about the occasion: the importance of bringing generations together, sharing experience and inspiring young people to carry forward the work of building safer, fairer and more sustainable food systems.

Photo Credit Lily Ferguson



Photo Credit: WFP Foundation



Photo credit Aradhna Changoer: (from left to right) Mark Zonnenberg, (the Netherlands Embassy Agricultural attaché to US and Canada), Paul Lelieveld, Roald Lapperre, (Secretary-General for Agriculture, Fisheries, Food Security and Nature of the Netherlands), Huub Lelieveld, Aradhna Changoer, Coordinator OECD & Japan, Margo Lelieveld

During the 2026 World Food Prize celebrations Huub Lelieveld also had the opportunity to meet with representatives of the Netherlands Embassy, including senior officials responsible for agriculture, fisheries, food security and nature and exchange perspectives on the importance of food safety as an integral part of global food security and to highlight the contribution of international scientific cooperation in addressing shared food-system challenges.

Reflecting on the meeting in her LinkedIn post, Aradhna Changoer (Coordinator OECD & Japan, Sr. Policy Officer Responsible Business Conduct at Ministerie van Landbouw, Visserij, Voedselzekerheid en Natuur, The Netherlands) emphasized:

“What stood out to me was how his work connects scientific knowledge with one of the most fundamental needs we all share: access to safe food. Through the GHI, Huub has brought together scientists from around the world to help bridge differences in food safety standards. It is a great example of how connecting people and expertise across borders can lead to practical solutions with a global impact. Especially in times of crisis, when food needs to reach people quickly, having confidence in its safety can make a real difference. Huub’s work shows that strengthening food security is not only about what we produce, but also about the systems, knowledge and international cooperation that help get food where it is needed.” As she aptly observed: "Food safety: not always in the spotlight, but always a game changer."

At the World Food Prize Hall of Laureates Museum, ten symbolic bowls are displayed around the ballroom, each representing an area of achievement recognised by the World Food Prize. Among them, one bowl is deliberately left empty – a poignant reminder that the global fight against hunger remains unfinished. A particularly significant addition to this collection is the newest bowl, dedicated to Food Technology – Food Safety, honouring Dr Huub Lelieveld, the first World Food Prize Laureate recognised for his contributions to food safety.

Pictured beside this historic addition, Dr Lelieveld stands next to a bowl bearing the inscription “Food Technology – Food Safety” around its upper rim and “World Food Prize Laureates” along the lower rim. Its presence carries a powerful message: food security is not simply about producing enough food, but also about ensuring that the food reaching people's tables is safe.



This recognition represents an important milestone for the global food safety community. By giving food safety its own place among the achievements celebrated by the World Food Prize, it acknowledges the indispensable contribution of safe food to ending hunger, protecting public health and building healthier, more sustainable and resilient food systems.

The empty bowl reminds us of the work still ahead; the newest bowl reminds us that food safety must be an essential part of the solution.



Photo Credit: Paul Lelieveld

Nearly 1,000 volunteers joined together on Day One of the BD to successfully break the GUINNESS WORLD RECORDS™ attempt for most hunger relief meals packaged in one hour! WFP Foundation together with MEALS FROM THE HEARTLAND packed an incredible 990,684 meals! Almost one million meals will help nourish people facing hunger.



Photo Credit: WFP Foundation



Photo Credit: WFP Foundation



Prof Dr h.c. Huub Lelieveld with Dr Pamela Tom

Photo Credit: Paul Lelieveld

Having just received his award, Huub humbly and graciously acknowledged the WFP Foundation staff and sponsors of the WFP prize, his wife and children, mentors and colleagues, and dedicated GHI volunteers. “We [GHI] have thousands of people who are supportive. So they have a job or sometimes are retired and they do this free of any payment for the organization and to try to harmonize the food regulations in the world. So I'm very grateful.”

He emphasised that the progress achieved in advancing science-based, globally harmonised food safety is not the work of one individual, but the result of decades of collective effort by a committed global community. Their contribution continues to strengthen food safety systems and make a meaningful difference to people around the world.



Photo Credit: WFP Foundation



Huub Lelieveld with Ruth Oniang’o, editor African Journal of Food, Agriculture, Nutrition and Development, Rural Outreach Africa and a former Member of Parliament, Kenya

Photo Credit: Paul Lelieveld

GLOBAL HARMONIZATION INITIATIVE

SELÇUK ÜNİVERSİTESİ

3RD GHI WORLD CONGRESS

HARMONIZED GLOBAL FOOD SYSTEMS FOR A CHANGING WORLD

5 - 9 July 2027
SELÇUK UNIVERSITY
KONYA, TÜRKIYE

🏆 A VERY SPECIAL CELEBRATION OF AN EXTRAORDINARY GLOBAL LEADER – INCLUDED IN YOUR CONGRESS REGISTRATION!

Some achievements deserve more than recognition – they deserve to be celebrated together! One of the very special highlights of the 3rd GHI World Congress, Konya 2027, will be a celebration honouring **Prof. Dr. h.c. Huub Lelieveld**, Founder and Honorary President of the Global Harmonization Initiative (GHI), in recognition of his **prestigious World Food Prize award**.

This will be a wonderful opportunity for the international GHI family – colleagues, friends, scientists and partners from across the world – to come together and celebrate Huub's extraordinary contribution to food safety and global food systems. This special evening will honour the spirit of GHI: the friendships built across borders, the exchange of knowledge, the power of international collaboration and the shared commitment to making food safer for everyone. And here is the exciting part:
YOUR PARTICIPATION IN THIS SPECIAL CELEBRATION IS INCLUDED IN YOUR CONGRESS REGISTRATION FEE – WITH NO ADDITIONAL CHARGE!

We want the entire GHI family to be there! Join us for an unforgettable evening of appreciation, friendship, inspiration and celebration. Let's make it a truly memorable occasion for Huub and for the international community that has grown around his vision. **Let's celebrate together!**

📣 NOW IT IS YOUR TURN TO JOIN THE CONVERSATION!

Konya 2027 is an opportunity to become part of something that extends far beyond the Congress itself, far beyond sharing research and exchanging ideas:

🌍 Help shape the international agenda for food systems. Join high-level discussions with global experts, policymakers and institutions to address differences and identify common ground on shared challenges.

🤝 Contribute to international consensus and collective action. Help develop consensus documents, scientific positions and collaborative initiatives that advance global harmonisation.

🔬 Bring science into the conversations that matter. Share your research and expertise with international specialists, regulators and practitioners to explore evidence-based solutions to real-world challenges.

💡 Build collaborations that outlast the Congress. Develop connections for international research projects, joint publications, partnerships and long-term collaboration.

🌱 Help shape the future of global food systems. Contribute to initiatives advancing food safety, sustainability, ethical production, consumer protection and resilience worldwide.

This is more than an opportunity to attend an international congress. It is an opportunity to contribute to the development of shared knowledge, international scientific consensus and collaborative initiatives that can have a life well beyond Konya. It is about being part of a global community that does not simply discuss the challenges facing food systems, but works together to address them.

How will global food systems navigate a world of climate change and shifting geopolitics?

What does it take to govern food system transformation in an increasingly uncertain world? This important question will be explored by Prof. Björn-Ola Linnér, who joins the invited speaker line-up of the 3rd GHI World Congress, taking place on 5–9 July 2027 in Konya, Türkiye.

Prof. Linnér is Professor of Environmental Change at Linköping University, Sweden, and a leading contributor to research at the intersection of climate change, geopolitics and global sustainability. He is also Programme Director of Mistra Geopolitics, Associate Research Fellow at the Stockholm Environment Institute (SEI), Sweden, and Associate Senior Fellow at the Stockholm International Peace Research Institute (SIPRI) and the Institute for Science, Innovation and Society (InSIS) at the University of Oxford, UK.



WHO SHAPES THE FUTURE OF GLOBAL FOOD SYSTEMS?

Climate change, geopolitical tensions and growing global uncertainties are transforming the context in which our food systems operate. But how do these forces influence the direction of change? Who holds the power to shape food-system transformation, whose interests are reflected in the decisions being made, and how can we govern this transformation towards a more sustainable and secure future?

At the 3rd GHI World Congress in Konya 2027, Prof. Linnér will bring these fundamental questions into focus, exploring the complex intersections of geopolitics, climate change and global food-system transformation. His contribution will challenge us to look beyond individual technologies and solutions and consider the broader political, institutional and societal forces shaping the future of food.

What does a sustainable and secure food future really require – and who gets to decide?

Join us in Konya to engage with these questions and hear perspectives that reach beyond disciplinary boundaries. Bring your research. Challenge an assumption. Share your evidence. Raise a question that deserves international attention. The abstract submission deadline is 31 December 2026 – so don't miss the opportunity to be part of this global gathering! 🌐 Find out more: www.ghiworldcongress.org



GHI WORKING GROUP NEWS

Celebrating award winning research!

We are thrilled to celebrate Mahsa Farrokhi, an active member of GHI's NextGen and Science Communication Working Groups, on winning third place in the EHEDG World Congress 2026 Poster Award!

Mahsa is a PhD student at the Centre for Biotechnology and Fine Chemistry (CBQF), Faculty of Biotechnology, Universidade Católica Portuguesa. Her award-winning poster, "Validation of Ultrasound-Assisted Pasteurisation for Hygienic Processing of Plant-Based Liquid Egg Analogues," showcases innovative research at the intersection of food safety, sustainable processing, and the future of plant-based foods.



The work was developed through collaboration between the Food Engineering and Packaging Group at CBQF and partners, demonstrating the power of interdisciplinary science to address real-world food-processing challenges.

Mahsa presented her research at the EHEDG World Congress 2026 in Vienna, where the poster competition recognised outstanding student research in hygienic design and food safety. Please join us in congratulating Mahsa on this fantastic international recognition — a brilliant example of the talent and impact within the GHI community!

The award was presented by Dr. Gerhard Schleining, GHI's Treasurer and Board Member, a long-standing EHEDG trainer who was recently recognised as an EHEDG Fellow.



GHI research spotlight: Edible insects - is food safety enough to win consumer acceptance?

Could edible insects become part of our future food systems? Food science professionals may recognise their potential, but what concerns and challenges stand in the way of wider acceptance?
A new pilot study by Prof. Andrej Ovca, Faculty of Health Sciences, University of Ljubljana, Slovenia, and Prof. Diána Bánáti, Institute of Food Engineering, University of Szeged, Hungary – both members of the GHI Consumer Perception Working Group – explores these questions from the perspective of food science professionals.

What did the study reveal? Among 106 food science professionals from 30 countries: 51.2% accepted insect proteins in food production, with another 35.2% open to acceptance if given convincing evidence. Disgust (67.3%), rather than health concerns (4.8%), was identified as the main barrier to consumer acceptance. Key safety concerns included allergenicity and pathogenic microorganisms. Processed, non-recognisable insect ingredients were preferred over whole insects.

The key message: Food safety and innovation are essential, but consumer acceptance also depends on perceptions, trust and willingness to try unfamiliar foods.

Congratulations to Andrej Ovca and Diána Bánáti, GHI Consumer Perception Working Group members, on this valuable contribution! Can insect-based foods overcome the psychological barriers to becoming part of our future diets? More https://www.emerald.com/bfj/article-abstract/doi/10.1108/BFJ-10-2025-1458/1402292/Edible-insects-from-the-perspective-of-food

GHI Connects Food Safety Science and Community at FOODMicro 2026

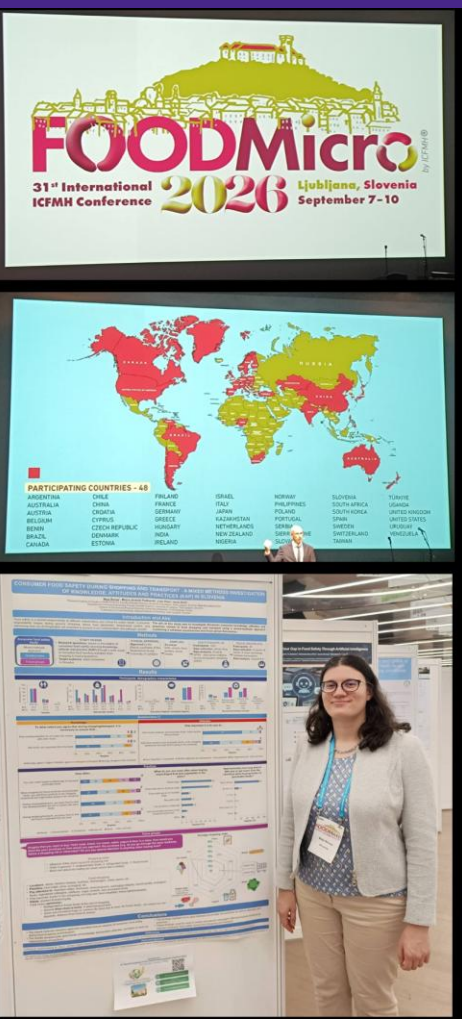
What happens when 575 participants from 48 countries come together to explore food microbiology? Four days of discovery, discussion and connection — and a great opportunity for GHI members to share their work! Held in Ljubljana, Slovenia, from 7–10 September, FOODMicro 2026 explored the theme "Revisiting the Roots: Reviving Hygiene in Advancing Food Microbiology." Professor Andrej Ovca, an active member of GHI's Consumer Perception Working Group, chaired the Local Organising Committee.

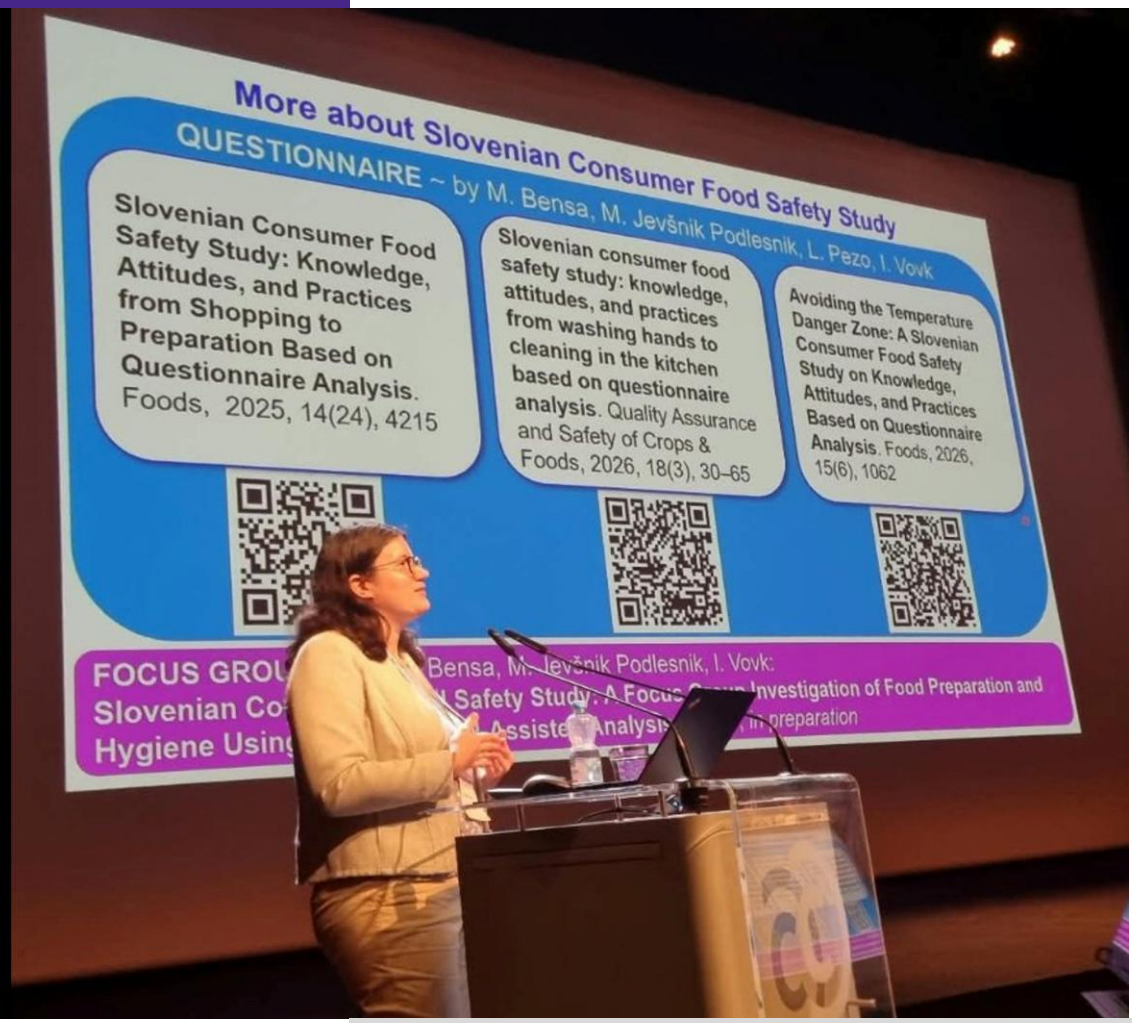
From the fridge to the shopping basket

Maja Bensa, a member of GHI's NextGen and Science Communication Working Groups from the University of Ljubljana, Slovenia brought everyday food safety into focus through two contributions: an oral presentation, "In fridge we trust," exploring Slovenian consumers' knowledge, attitudes and practices around refrigeration and a poster entitled "Consumer food safety during shopping and transport", presenting a mixed methods investigation of knowledge, attitudes and practices in Slovenia. Maja also spread the word about the 3rd GHI World Congress, taking place in 2027, and invited participants to join.

Global connections, close to home

Every conference is unique and as expected FOODMicro 2026 provided valuable opportunities for learning, networking, and interesting discussions. For Maja, a standout moment was meeting leading consumer food safety researchers, including Professor Ingela Marklinder of Uppsala University, Sweden, another GHI Consumer Perception active member - in her home city. These personal connections, alongside fresh insights and lively discussions, made the conference especially memorable. Congratulations to Maja, Andrej and fellow GHI participants for helping connect research, practice and the international food safety community! We look forward to carrying this spirit of collaboration into the 3rd GHI World Congress in 2027!





New Research by Consumer Perception WG Member

Prof. Christelle Bou-Mitri, an active member of the GHI Consumer Perception Working Group publishes new research on digestive health and plant-based dairy alternatives. Published in Food Quality and Preference, the study, titled "Digestive health as a driver of plant-based dairy alternative consumption: Evidence from large-scale multi countries surveys", explores the growing importance of digestive health and comfort in consumers' choices of plant-based dairy alternatives.

Drawing on surveys involving 42,000 adults across 14 countries and 2,501 plant-based drink consumers in the USA, UK and Germany, the research reveals that 55% of respondents consumed plant-based dairy alternatives, while 42% reported heavy consumption. Health emerged as a key consumption driver, with particular emphasis on gut health and perceived digestive comfort, including products being described as "easy to digest", "light and gentle on the stomach" and "non-bloating". The findings provide valuable insights into consumer perceptions and the positioning of plant-based drinks, highlighting the growing intersection of food choices, health and digestive wellbeing.

Importantly, the study examines reported consumer experiences rather than clinical measures of digestibility. GHI congratulates Prof Bou-Mitri and her co-authors, Ginny Messina, Klaudia Wiśniewska and Laëtitia Duret, on this important contribution to food consumer research. Read the Open Access article: https://lnkd.in/g3b4hEVi



Connecting Nutrition, Sustainability and the Fundamental Laws of Nature

GHI Nutrition Working Group Chair Prof. Iuliana Vintila presented new perspectives at the 46th Constructal Law Conference in Paris, France. The conference, inspired by the pioneering work of Distinguished Professor Adrian Bejan, provided a platform for exploring how fundamental principles and patterns in nature can inform scientific understanding and technological advancement.

During the conference, Iuliana introduced innovative ideas on applying the Negentropy Index, correlated with the Bejan Number, as an objective indicator for Sustainability Level Assessment and Energy Life Cycle Mapping. Her proposed approach explores how the concept of an Entropy Footprint could help assess human transformation processes and contribute to new ways of evaluating sustainability.

The scientific event was chaired by Prof. Lazaros Mavromatidis and coordinated by Professor Umit Gunes, bringing together researchers interested in advancing the understanding of design, nature and fundamental scientific principles. Iuliana also highlighted the emerging concept of Fundamental Laws Harmonization, developed by John Mullaly, as a potential pathway towards a more unified understanding of scientific principles.



Prof. Adrian Bejan and Prof. Iuliana Vintila

Her participation reflects the interdisciplinary thinking that GHI encourages across its international network.

From nutrition and food systems to sustainability, energy and the fundamental principles governing natural processes, GHI Working Group members contribute perspectives that extend beyond traditional disciplinary boundaries.

GHI congratulates Prof. Iuliana Vintila on bringing these ideas to an international scientific forum and continuing to expand the dialogue between nutrition, sustainability and emerging scientific approaches.
At GHI, we believe that the future of food and global sustainability requires scientific collaboration, interdisciplinary thinking and the harmonisation of knowledge.



GHI Expertise and Global Connections in Action during the IUFoST!

Connecting food science leaders, sharing expertise and building bridges towards more harmonised global food systems!

The International Union of Food Science and Technology (IUFoST) World Congress 2026 in Hong Kong provided another opportunity for members of the Global Harmonization Initiative (GHI) to connect with colleagues from around the world, exchange ideas and strengthen the international food science community. It was particularly encouraging to see GHI members contributing to international food science leadership and scientific dialogue in different capacities.

GHI was represented by colleagues whose expertise, leadership and professional contributions span several important areas of food science, research and global food systems. Their participation reflects the international reach of GHI and the active involvement of its members in shaping scientific discussions and advancing collaboration across the global food community.

Among them, Prof. Emeritus Charles Aworth, IAFoST Immediate Past President, brings extensive experience in international food science leadership and remains an active contributor to GHI's Food Loss and Waste Working Group. His involvement in addressing food loss and waste connects directly with some of the most pressing challenges facing global food security and sustainability. He also serves on the IAFoST Academy Executive Council and the Congress Scientific Committee, contributing to the wider advancement of international food science. Prof. Cristina Silva, another GHI member and ambassador for Portugal, also serves on the IAFoST Academy Executive Council and the Congress Scientific Committee, contributing to international scientific exchange and leadership. Their involvement in these prominent roles highlights the strong connections between GHI members and the wider international food science community.

Beyond scientific and professional exchanges, the Congress also provided a valuable opportunity to showcase GHI's international activities, introduce its multidisciplinary Working Groups and share its vision for stronger global collaboration. Most importantly, it offered an opportunity to spread the word about an upcoming international gathering of our own – the 3rd GHI World Congress in Konya, Türkiye, in July 2027!



Prof Christelle Bou-Mitri with Prof Obadina Adwale

Our Polish Ambassador, Assoc. Prof. Agnieszka Orkusz, brings expertise in consumer perception and food systems through her involvement in GHI's Consumer Perception Working Group. Together with Prof. Christelle Bou-Mitri, an active member of the same Working Group, she helped promote the forthcoming GHI World Congress. Prof. Bou-Mitri's recent research on digestive health and plant-based dairy alternatives also highlights the



Prof. Christelle Bou-Mitri with Dr. Prakash Vish

They were joined at the Congress by other GHI colleagues, including Dr Prakash Vish, GHI Board member, long time GHI members Prof. Indrawati Oye and Prof. Ravishankar Gokare, and Prof. Obadina Adewale, Chair of the GHI Food Safety Education Working Group. Together, they represent just some of the international expertise and diverse perspectives that make the GHI community what it is. These different areas of expertise – from food loss and waste, consumer behaviour and perceptions to food safety education and international scientific leadership – illustrate the multidisciplinary nature of GHI and its commitment to bringing people and knowledge together.



Prof Bou-Mitri talking about the GHI Congress in Konya, 2027

Assoc. Prof. Agnieszka Orkusz, GHI Ambassador for Poland, and Prof. Christelle Bou-Mitri, the GHI Congress Organising Committee member and an active member of the GHI Consumer Perception Working Group used the opportunity to engage with fellow researchers and food science professionals, raise awareness of the upcoming Congress and encourage international colleagues to join the GHI community in Türkiye.




Prof Bou-Mitri with Prof. Charles Aworth

Were you in Hong Kong?

Did you meet some of our GHI members in Hong Kong? Enjoyed the conversations, the enthusiasm, the connections and the shared passion for improving our food systems? What you experienced was just a small taste of the people, ideas and international spirit that make GHI such a special community.

Now imagine bringing together that energy with colleagues from more than 75 countries, across disciplines, generations and areas of expertise. Imagine the conversations that have not yet happened, the people you have not yet met, the perspectives that could challenge your thinking and the connections that could open entirely new possibilities. That is what awaits you at the 3rd GHI World Congress, 5–9 July 2027, in Konya, Türkiye. Our Congress is where you get to experience the full breadth of that community – meet its members, discover its working groups, hear the stories behind its initiatives and find your place in its international network.

Under the theme “Harmonized Global Food Systems for a Changing World”, six Grand Conversations will open up fresh perspectives and bring together voices that do not always have the opportunity to sit at the same table. Whether you are already part of GHI or simply curious about what we do, Konya is your invitation to come closer, get involved and discover what we can achieve together.

You met a few of us in Hong Kong. Now come, meet and discover the world of GHI in Konya!



Prof. Christelle Bou-Mitri, Prof. Ravishankar Gokare and Prof. Indrawati Oye

Sharing Knowledge, Building Partnerships: GHI at EHEDG World Congress 2026

The European Hygienic Engineering & Design Group (EHEDG) World Congress 2026, held in Vienna on 7–8 October, provided an excellent opportunity for the Global Harmonization Initiative (GHI) to meet food safety professionals, researchers, industry representatives and international experts.

Great conversations, familiar faces and new connections – the GHI community was out in force in Vienna!

Our GHI exhibition stand became a meeting point for conversations about the future of food safety, hygienic design, international scientific collaboration and the importance of harmonising knowledge and practices across the global food sector.

Representing GHI throughout the Congress were Dr Gerhard Schleining, GHI Treasurer and Board Member, and Matilda Freund, our GHI Ambassador Diirector and Board Member who welcomed visitors, introduced GHI's international activities and shared information about our growing network and upcoming initiatives.

It was particularly wonderful to welcome GHI's Ambassadors for Romania Prof. Mona Popa and Prof. Liviu Gaceu to our stand. Such visits are a lovely reminder that GHI is much more than an international organisation– it is a community of people connecting across countries, disciplines and professional backgrounds, united by a shared interest in improving global food systems. We were equally delighted by the interest shown by Congress participants who stopped by to learn about GHI, exchange ideas, explore opportunities for collaboration and discover how they could become involved in our Working Groups and international activities.



Photo: Prof. Mona Popa, GHI ambassador, Romania

Strengthening the GHI–EHEDG Collaboration

Our connection with EHEDG goes beyond the World Congress in Vienna. We are delighted that EHEDG will join us at the 3rd GHI World Congress, taking place on 5–9 July 2027 in Konya, Türkiye, as a sponsor, with its own exhibition booth and a dedicated scientific session that promises to bring valuable insights to the Congress program.

This collaboration reflects our shared commitment to advancing hygienic design, food safety and sustainability as essential pillars of harmonised global food systems. By bringing EHEDG's specialist expertise together with GHI's diverse international scientific network, we can create new opportunities to exchange knowledge, share practical solutions and address common challenges facing the global food sector. We warmly invite the entire EHEDG community – members, experts, industry representatives, partners and the wider professional network – to join us in Konya for inspiring discussions, new connections and meaningful scientific collaboration. Come and share your expertise, meet colleagues from around the world and help shape the future of safer and more sustainable food systems! A big thank you to everyone who visited our stand in Vienna. We look forward to continuing our conversations and welcoming you to Konya!



Dr Gerhard Schleining and Matilda Freund


Matilda Freund welcoming visitors to our GHI stall



Photo: Prof. Liviu Gaceu, Prof Mona Popa and Dr Gerhard Schleining



During the EHEDG Congress in Vienna, Dr Gerhard Schleining was announced as an EHEDG fellow. GHI congratulate Gerhard for this well-deserved honour.

GHI AMBASSADORS NEWS

Integrating Intelligence for Better Health: International Experts Gather in Taiwan for the 2026 Precision Health Conference

Yilan, Taiwan | 21–23 October 2026

How can artificial intelligence, big data and scientific collaboration transform the future of human health? These questions brought together international experts, researchers and professionals in Yilan, Taiwan, for the International Society for Precision Health (ISPH) Annual Conference 2026, hosted by the College of Bioresources, National Ilan University, under the leadership of Professor Chin-Kun Wang.



GHI members (left to right) Maja Bensa (GHI NextGen wing), Prof Christelle Boiu-Mitri (GHI Consumer Perception WG), Prof. Belinda Meiring (GHI ambassador South Africa), Dr Thiery Astruc, Prof Thierry Regnier (GHI Ambassador South Africa), Prof Dora Marinova, GHI Supervisory committee member, Prof Chin-Kun Wang (GHI ambassador Taiwan), Dr Diana Bogueva (GHI President), Prof Indrawati Oye and Anine Issa, GHI Secretary and Board member

Held from 21–23 October under the theme “Integrating Intelligence: AI, Big Data and Precision Health,” the conference explored emerging opportunities at the intersection of technology, nutrition, health sciences and data-driven research.

Across three days, discussions focused on the growing role of precision health, applications of big data, artificial intelligence in health research, and the contribution of nutrition to many personalised approaches to health and wellbeing. A key message was that technological innovation reaches its greatest potential when combined with interdisciplinary expertise and international cooperation.

A strong GHI presence and international connections

The conference also highlighted the strength of the Global Harmonization Initiative (GHI) community, with numerous GHI representatives participating in the event. Among them were Professor Chin-Kun Wang, GHI Ambassador for Taiwan; Petras Rimantas; and Ravishankar Gokare, alongside GHI members and representatives from its international network.

Their participation reflected the close connections between precision health, food science, nutrition and the broader ambition to advance global scientific collaboration. It also provided an opportunity for GHI members to strengthen relationships, exchange perspectives and explore new possibilities for cooperation across disciplines and countries.

The GHI representatives included (left to right in the group photograph): Maja Bensa, GHI NextGen Wing; Prof. Christelle Boiu-Mitri, GHI Consumer Perception Working Group; Prof. Belinda Meiring, GHI Ambassador for South Africa; Dr Thierry Astruc; Prof. Thierry Regnier, GHI Ambassador for South Africa; Prof. Dora Marinova, GHI Supervisory Committee member; Prof. Chin-Kun Wang, GHI Ambassador for Taiwan; Dr Diana Bogueva, GHI President; Prof. Indrawati Oey; and A/Prof. Aline Issa, GHI Secretary and Board Member.



The conference reinforced an important message: the future of health is not shaped by technology in isolation, but by the people and international partnerships that bring knowledge, data and expertise together. Through events such as this, ISPH and its global partners continue to build bridges between research communities and advance new thinking in precision health.

Intelligent technologies. Connected expertise. Global collaboration. Together, we can help shape the future of precision health.

For GHI, the gathering was another valuable opportunity to demonstrate how international scientific networks can connect ideas, people and expertise across traditional disciplinary boundaries. We look forward to building on these connections and turning the inspiration of Yilan into new collaborations that contribute to healthier populations and more sustainable food and health systems worldwide.

Looking ahead to Konya 2027, Professor Chin-Kun Wang will lead a special session dedicated to Precision Nutrition at the 3rd GHI World Congress. Everyone interested in this rapidly developing field is warmly invited to join the discussion, share their expertise and explore new opportunities for international collaboration. We look forward to continuing the conversation in Türkiye!

When science meets business, students' ideas end up on supermarket shelves

Huge congratulations to A/Prof. Katarzyna Swiader, our Polish ambassador for teaching food science in practice, and to her students at Warsaw University of Life Sciences (SGGW) on the launch of Biedronka LAB at the Innovative Center for Nutritional Sciences!

Biedronka LAB is a great example of what happens when academia and industry work together. This partnership between Biedronka and SGGW is a rare model in Poland and Europe: students develop recipes and products at laboratory scale, and Biedronka's quality team and suppliers then scale them up for industrial production. Clean ingredients and high nutritional value, going straight from the lab to stores across the country.

The first products unveiled:
🥦 Vitanella Veggie Granola: a savory vegetable granola, no added sugar, in zucchini, bell pepper and sun-dried tomato flavors
💪 GO Active Gummies: made with oligofructose, collagen and Branched-Chain Amino Acids (BCAAs: leucine, isoleucine and valine), with no added sugar or sweeteners

Also presented, developed with SGGW scientists:
📦 100% Rye Roll with Vitamin D, with a low glycemic index
🥛 Fruvita Lactose-Free Yogurt with BB-12 probiotics, fiber and Vitamin D3

This is learning by doing at its best. Students created food products that meet their own needs, and soon millions of shoppers will find them on the shelf.

One idea for the next round of creative food products creations: Biedronka can make an extra step to recognize the students on the packaging itself, perhaps with a line like "Developed with students of SGGW." They have earned the visibility, and it would inspire future cohorts.

Well done to the students, the scientists, the SGGW leadership and the Biedronka team. This is just the beginning!

Congratulations, Katarzyna, and to all the students and scientists involved!







Celebrating Excellence: Gerhard Schleining elected Fellow of the ICC Academy

The Global Harmonization Initiative (GHI) is delighted to congratulate Dr. Gerhard Schleining, GHI Treasurer and Board Member, on being awarded the prestigious distinction of Fellow of the ICC Academy by the International Association for Cereal Science and Technology (ICC). This recognition honours his significant contributions to cereal science and to advancing the aims and objectives of ICC, an international organisation dedicated to promoting excellence, cooperation and harmonisation in cereal science and technology. A distinguished figure in the international cereal science community, Gerhard has also served as President of ICC, providing leadership within the global professional community and contributing to the advancement of cereal science and technology internationally.



His recognition as an ICC Academy Fellow celebrates not only his scientific contributions but also his commitment to strengthening international collaboration and advancing knowledge in a field fundamental to global food systems. Cereal science plays a vital role in addressing some of the world's most important food challenges. From grain quality, processing and food safety to nutrition, innovation and sustainable food production, advances in this discipline are essential to ensuring that cereal-based foods continue to contribute to food security and healthier, more sustainable diets.

Within GHI, Gerhard brings this wealth of experience and international perspective to his role as Treasurer and Board Member, supporting the organisation's mission to promote science-based approaches, international cooperation and the harmonisation of knowledge across food-related disciplines.

GHI warmly congratulates Gerhard on this well-deserved international recognition! We are proud to have him as part of our leadership team and look forward to his continued contributions to GHI and the wider global food science community.

Two new voices for harmonized food safety join GHI!

The Global Harmonization Initiative (GHI) is growing, and we are delighted to welcome two new Ambassadors who will help advance science-based, harmonized food safety and nutrition regulation in their regions.



Mr. Uwimana Rubura Modeste, joined GHI as ambassador in Rwanda along with Mr. Edouard Bugingo and Mr. Fiston Alex Twagirimana. For more than 17 years, Mr. Modeste has worked to make food safer and standards stronger in Rwanda. As Director of Food, Agriculture, Chemistry and Services Standards at the Rwanda Standards Board (RSB), he leads national standardization and regulatory harmonization efforts, and his work has strengthened Rwanda's National Quality Infrastructure, improved food safety compliance and boosted the competitiveness of SMEs. A graduate in Food Science and Technology from the Kigali Institute of Science and Technology (KIST), he is currently pursuing an MBA in Project Management and holds certifications in ISO 22000, ISO 9001, ISO 31000, ISO 45001 and HACCP, among others.His influence reaches well beyond Rwanda's borders. As a member of the Standards Management Committee (SMC) of the African Organization for Standardization (ARSO), and an active member of National Mirror and National Codex Committees, he helps shape the positions that Rwanda brings to the East African Community (EAC), Codex Alimentarius and ISO. This blend of technical depth, policy experience and regional leadership makes him ideally placed to advance GHI's mission in Rwanda and across Africa.



Prof. Alen Mujčinović joined GHI as ambassador for Bosnia and Herzegovina. Prof. Mujčinović brings the perspective of both a scientist and an academic leader to his new role. As Associate Professor and Vice-Dean for Quality at the Faculty of Agriculture and Food Sciences, University of Sarajevo, he is already shaping how the next generation of food professionals is educated, and now he will help shape the rules that govern what ends up on people's plates. As GHI Ambassador, his goal is to align national food safety and quality frameworks with validated scientific outputs and international standards, bridging regional policy with broader European frameworks. He plans to grow the GHI Network by bringing food scientists, researchers and academic experts from across Bosnia and Herzegovina into a multidisciplinary local community, and to encourage knowledge transfer between academia, industry and international working groups in support of sustainable food systems transformation. Consumers are at the heart of his vision. Prof. Mujčinović is committed to strengthening consumer protection and food literacy through science-backed risk/benefit analyses, while supporting circular economy models and ESG implementation across the Western Balkans.

Together, our two new Ambassadors carry GHI's vision to the Western Balkans and East Africa: science-based regulation, stronger consumer protection and sustainable food systems.

🤝Please join us in welcoming Mr. Uwimana Rubura Modeste and Prof. Alen Mujčinović to the GHI community!



GHI heads to Poznań for EFFoST2026

Poznań, Poland will host this year's conference of the European Federation of Food Science and Technology (EFFoST) to be held 4-6 November, and the Global Harmonization Initiative (GHI) will be there to support.

Food systems face a dual challenge: dependence on natural resources and growing environmental pressure. The EFFoST2026 40th anniversary edition, "Building Sustainable Food Systems: Today's Challenge for a Better Tomorrow," brings together science, industry and digital innovation to find solutions across the entire food chain. Each year, this prestigious conference gathers world-renowned researchers, scientists, policy makers, professionals and students from multidisciplinary food-related fields to share the latest developments and build new partnerships. This year's program is built around five sub-themes:

🌱 Raw Materials, Ingredients and Alternative Food Sources: alternative proteins, functional foods, sustainable raw materials and upcycled ingredients

⚙️ New Trends in Food Processing, Preservation and Packaging: innovative and sustainable technologies and packaging

🤖 Digitalisation, Robotics and Artificial Intelligence: AI, automation, digital twins and digital solutions to reduce waste and malnutrition

🧠 Consumer Science and Personalised Nutrition: trust in novel foods, food choice behaviour and foods for special purposes 🔬 Advances in Analytical Methods for Food Safety, Authenticity and Traceability: metabolomics, proteomics, sensory methods and rapid analytical tools

These themes reflect the same challenges that GHI works on every day. New proteins, novel processing technologies, digital tools and advanced analytical methods are moving faster than the regulations that govern them, and consumers can only trust what is on their plates if the rules are grounded in science and aligned across borders. By taking part in EFFoST, GHI aims to strengthen the dialogue between researchers, industry and policy makers, and to build the partnerships needed for harmonised, science-based food safety and nutrition frameworks.

GHI will be represented by Prof. Diana Banati. We are proud to have her carrying GHI's voice into this 40th anniversary edition of EFFoST.



We are also pleased to share that Prof. Banati was recently elected President of the Hungarian Society of Nutrition, having previously served as its Vice-President. Her election took effect on 3 October. This role will give Diana a strong voice in European nutrition science and policy.

There is more good news. EFFoST is also supporting the GHI Congress in Konya in 2027, a welcome sign of the growing collaboration between our organisations in advancing science-based, harmonised and sustainable food systems.

We look forward to seeing you in Poznań!

October: A Month of Food, From the First Sip to the Future of Our Food Systems

October has a curious way of reminding us that food is much more than something we eat. It begins with a cup of coffee, celebrates the simplicity of a vegetarian meal, takes us back to the humble bowl of porridge, recognises the people who grow our food and culminates in one of the world's most important food observances: World Food Day on 16 October.

Think about it. A cup of coffee can connect continents, a bowl of porridge can tell stories of generations, and a vegetarian meal can challenge us to rethink our relationship with the planet. Behind these everyday experiences lie extraordinary networks of farmers, food producers, scientists, businesses, cultures and consumers. The dates in October offer different windows into this bigger picture. International Coffee Day and World Vegetarian Day, both on 1 October, invite us to consider our everyday food choices and the global journeys behind them. World Porridge Day on 10 October reminds us that some of the simplest foods remain important to nourishment and food traditions. International Day of Rural Women on 15 October draws attention to the women whose work is fundamental to agricultural communities and food production. Then comes World Food Day on 16 October, bringing us back to the biggest question of all: how do we ensure that food systems can nourish people today and in the future?

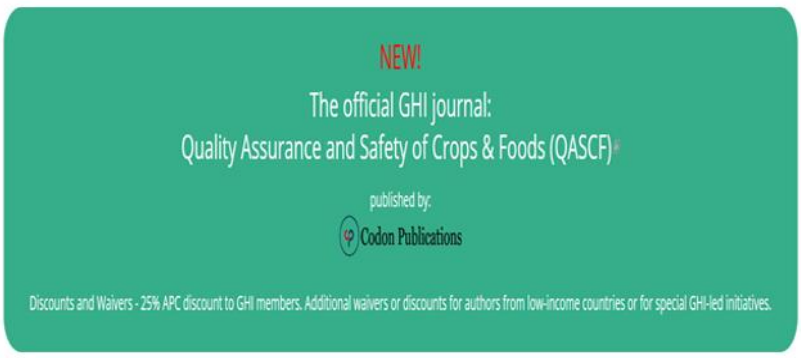
Perhaps the most interesting connection between these observances is that they take us from the individual to the global. What we drink, eat and choose every day is connected to agricultural practices, biodiversity, climate, food safety, technology, trade, culture and social equity. A seemingly ordinary meal is, in fact, the result of an extraordinarily complex global system. For the Global Harmonization Initiative (GHI), this is precisely why food deserves more than a day of celebration. It deserves continuous scientific attention, international cooperation and a willingness to look beyond individual ingredients and products towards the systems that bring them to our tables.

October starts with a cup, takes us through a bowl, recognises those who grow our food and ends with a question for the whole world: what kind of food future are we creating together?

Share Your News With Us

Our global strength comes from our members' work. Have updates on projects, events, publications, regional activities, or food safety and harmonization news?

Send them to us — your contributions keep the GHI community informed, connected, and inspired.



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