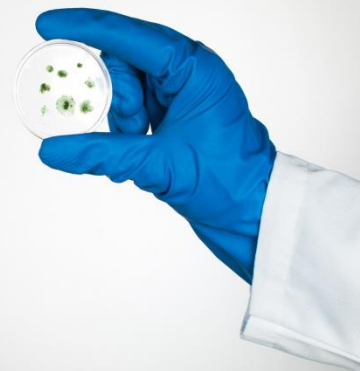


ABOUT THE TASK FORCE

Foodborne diseases are common, costly, yet preventable public health problems. Several important factors like climate, global trade, the usage of new ingredients and consumer behaviours are changing, and these changes might affect microbial populations in food.

This task force investigates microbial issues in foods that are related to public health risks, via for example microbial risk assessment (MRA). It facilitates the development of and raises awareness of harmonised, science-based approaches to predict and prevent risks, supporting an international dialogue for decision-making by regulators and food industry. The task force critically reviews the existing knowledge on pathogen behaviour and ecology and why they persist.



WHAT'S NEW?

PUBLICATIONS

1. **'Risk Assessment of the Risk in Fresh Produce'** (Monaghan *et al.*, 2017, in press)
2. **'Relevance of End-Product Testing in Microbial Safety Management'** (M.H. Zwietering *et al.*, 2015)
 - **Most downloaded** paper of *Food Control* for over 6 months (>6500 times)
 - **Presented** at IAFP's European Symposium on Food Safety 2015 and via a free live **WEBINAR** attracting >450 attendees

UPCOMING SESSIONS

at IAFP 2017 on 'How to Exploit Omics Data on Pathogen Behaviour in Microbiological Risk Assessment: An Update on the Current Research' and 'Foodborne Viruses: Detection, Risk Assessment and Control Options in Food Processing'. ILSI Europe is chairing the Local Organising Committee.

ACTIVITIES

Control Options for Viruses in Food Processing

Viruses are frequent and, probably, the most under-recognised cause of foodborne illnesses. Unfortunately, viruses are quite resistant to many treatments used in food processing. The experts will review and summarise the control options for viruses in

different food processing systems, collect published prevalence data on viruses in one place and evaluate data/knowledge gaps which need to be considered in order to determine specific performance objectives for viruses in foods.

The Use of Next Generation Sequencing (NGS): Translation into Practice

Next Generation Sequencing (NGS) tools are fast evolving techniques, which are already applied in many different fields spanning from epidemiology, outbreak investigations, anti-microbial resistance, ecology and evolution of microorganisms. However, there is a lack in communication and understanding on how NGS

tools are being used and interpreted by regulators to investigate food safety incidents. This expert group aims to provide guidance on how to use NGS tools for industrial practice. Since the issue is not solely European, this activity is a collaboration with other ILSI branches; ILSI North America, ILSI Southeast Asia Region and ILSI Japan.

MEMBER COMPANIES

- Arla Foods
- Danone
- Institut Mérieux (bioMérieux Industry)
- Mars Chocolate
- Mondelez Europe
- Nestlé
- PepsiCo International
- Unilever

ACTIVITIES (CTD)

EU PROJECT

EFFORT – Ecology from Farm to Fork Of microbial drug Resistance and Transmission



The EFFORT project will provide scientific evidence and high quality data that will inform decision-makers, the scientific community and other

stakeholders about the consequences of AMR in the food chain. ILSI Europe is involved as a scientific and dissemination partner.

Upcoming Activities

The aim of the activity is to educate food safety professionals on how to use meta-analyses for collecting and analysing information for risk assessment. A simple,

step-by-step guide on the use of meta-analysis will be developed for MRA, using refrigerated processed foods of extended durability (REPFED) as an example.

RECENT PUBLICATIONS

J.M. Monaghan, J.C. Augustin, J. Bassett, R. Betts, B. Pourkomailian, M.H. Zwietering. **Risk Assessment or Assessment of Risk? Developing an Evidence Based Approach for Primary Producers of Leafy Vegetables to Assess and Manage Microbial Risks.** *Journal of Food Protection* 2017, accepted for publication.

M.H. Zwietering, L. Jacxsens, J.-M. Membré, M. Nauta, M. Peterz. **History-Based Performance of the HACCP Control Systems to Verify the Effectiveness of Food Safety Management.** *Food Control* 2016;60:31-43.

A. de Keuckelaere, L. Jacxsens, P. Amoah, G. Medema, P. McClure, L. Jaykus, and M. Uyttendaele. **Zero Risk Does Not Exist: Lessons Learned From Microbial Risk Assessment Related to Use of Water and Safety of Fresh Produce.** *Comprehensive Reviews in Food Science and Food Safety* 2015;14(4):387-410.

M. Uyttendaele, L.A. Jaykus, P. Amoah, A. Chiodini, D. Cunliffe, L. Jacxsens, K. Holvoet, L. Korsten, M. Lau, P. McClure, G. Medema, I. Sampers and P.R. Jasti. **Microbial Hazards in Irrigation Water: Standards, Norms and Testing to Manage Use of Water in Fresh Produce Primary Production.** *Comprehensive Reviews in Food Science and Food Safety* 2015;14:336-356.

All publications available on our website: www.ils.eu. For more information on ILSI Europe's activities, don't forget to follow us on Twitter @ILSI_Europe and connect with us on LinkedIn.

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