ILSI Europe
International Life Sciences Institute

Microbiological Food Safety Task Force

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?

WEBINAR

A free live webinar on the **'Assessment of Microbial Risk in the Fresh Produce Chain'** 17 October 2017.

PUBLICATIONS

1. **'Risk Assessment of the Risk in Fresh Produce'** (Monaghan *et al.*, 2017).
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).

SESSIONS at IAFP European Roundtable discussions during the European IAFP Symposium 2018 Assessment of Microbiological Risk for Fresh Produce and Next Generation Sequencing.

Activities

Process Validation Study Protocols for Control Measures of Foodborne Pathogens in Foods

Currently, there are no generic protocols which could guide manufacturers and ensure that all relevant aspects are considered, when undertaking a validation. The aim is to develop a practical and easy to use protocols for validation studies which will help to control food borne pathogens in various food matrices during processing and manufacturing.

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.

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Member Companies

- Arla Foods
- Cargill
- General Mills
- Institut Mérieux
- Mars Incorporated
- Mondelēz International
- Nestlé
- Unilever

Activities (CTD)

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.

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.

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*; *80(5): 725-733.*

M.H. Zwietering, L. Jacxsens, J.-M. Membré, M. Nauta, M. Peterz. **Relevance of Microbial Finished Product Testing in 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.ilsi.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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