Food Safety Challenges in the EU (1)

1. Systems for ensuring process efficacy and validation for control of hazards
2. Systems for assuring and validation methods for assessing the safety of raw materials, ingredients and animal feed with particular focus to ingredients gained from by-products and novel food raw materials and ingredients.
3. Simple, practical methods and decision support tools for assessing microbiological and chemical food safety risks.
4. Preventing cross-contamination that could introduce food safety hazards (e.g. pathogens, allergens, chemical contaminants, foreign bodies) during manufacturing, distribution

Food Safety Challenges in the EU (2)

5. Impact of the food safety culture of a food business on its food safety performance – new approaches for capacity building on food safety considering national differences
6. Methods for extending and assessing the safe shelf life of perishable food products
7. Preventing consumers' malpractices leading to food safety risks