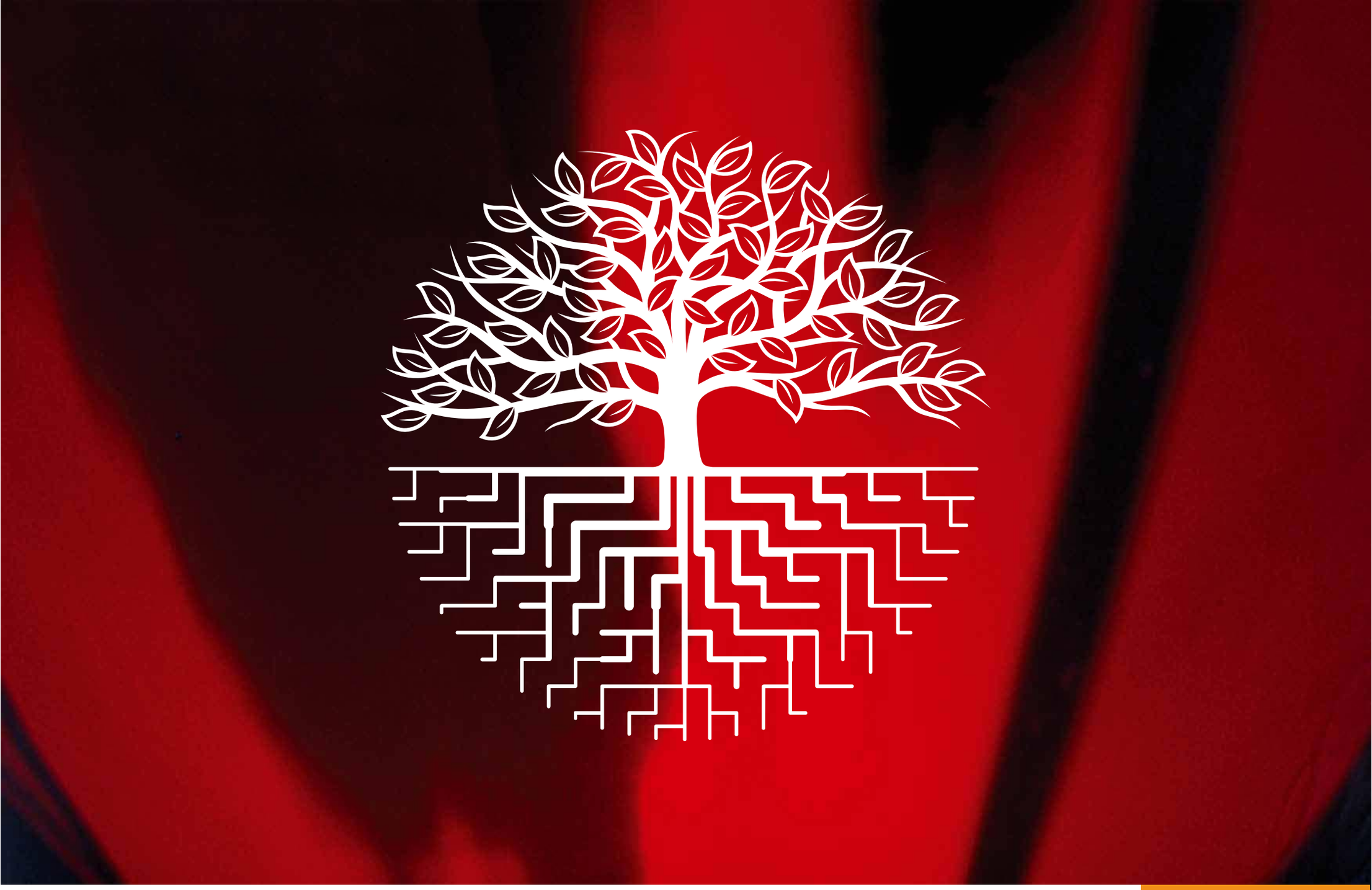

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The French network of food technology institutes

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4/06/2013

Relevant challenges in EU for food safety in the food chain

Increasing hygiene in food processing

- **Combining food process engineering and microbial models for a better assessment of microbial hazards in foods,**

- **Evaluation, characterization and control of the pathogenic protozoan parasites, emerging hazards in food,**

- **Identification and validation of intervention strategies for decontamination of noroviruses and hepatitis A virus by food processes**: definition of the most reliable surrogates of pathogenic enteric viruses for each treatment / process usable in agro-food industries

Relevant challenges in EU for food safety in the food chain

Increasing hygiene in food processing

- **Improving hygiene in small production units by adapting existing tools used in food industry** (farm level, short circuits)

- **Natural Foods, Clean Labels and bio-preservation**

THANK YOU FOR YOUR ATTENTION

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