

# FOOD SAFETY FOR THE FUTURE

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Marta Hugas, Independent Expert

“ *Food safety has achieved very high standards in the last 20-25 years in the EU. Today, sustainability needs to be embraced in food systems including safety. Innovative research is the most important tool to help us achieving the challenges ahead.* ”

EU FOOD SAFETY  
**FORUM**

28-29.11.2023

Brussels

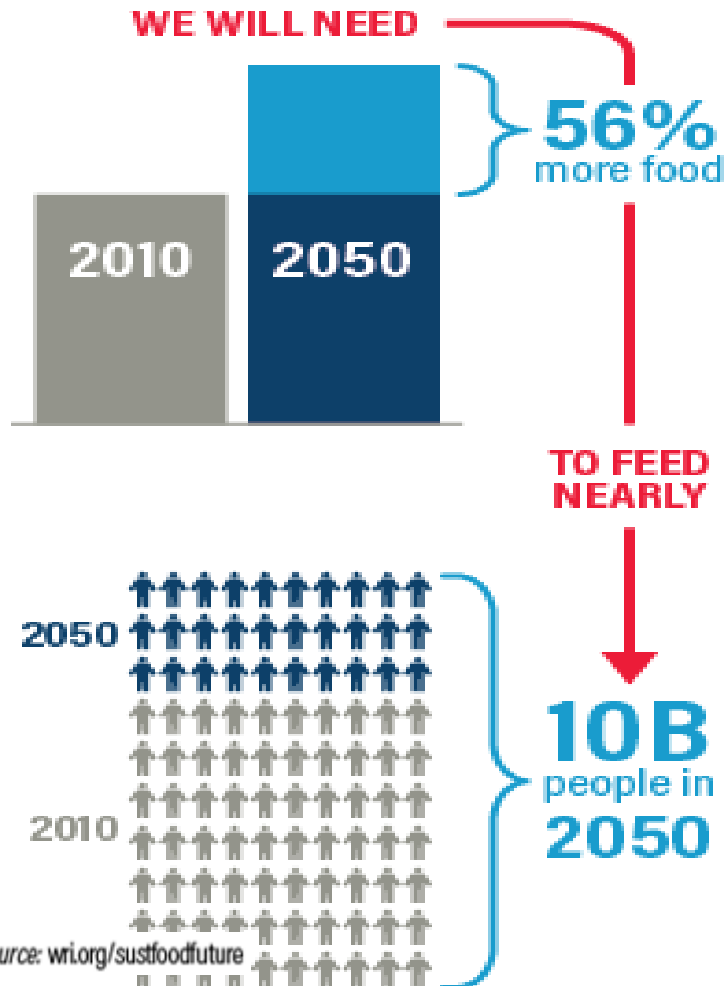
[www.foodsafety4.eu](http://www.foodsafety4.eu)

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# Sustainable food future by 2050

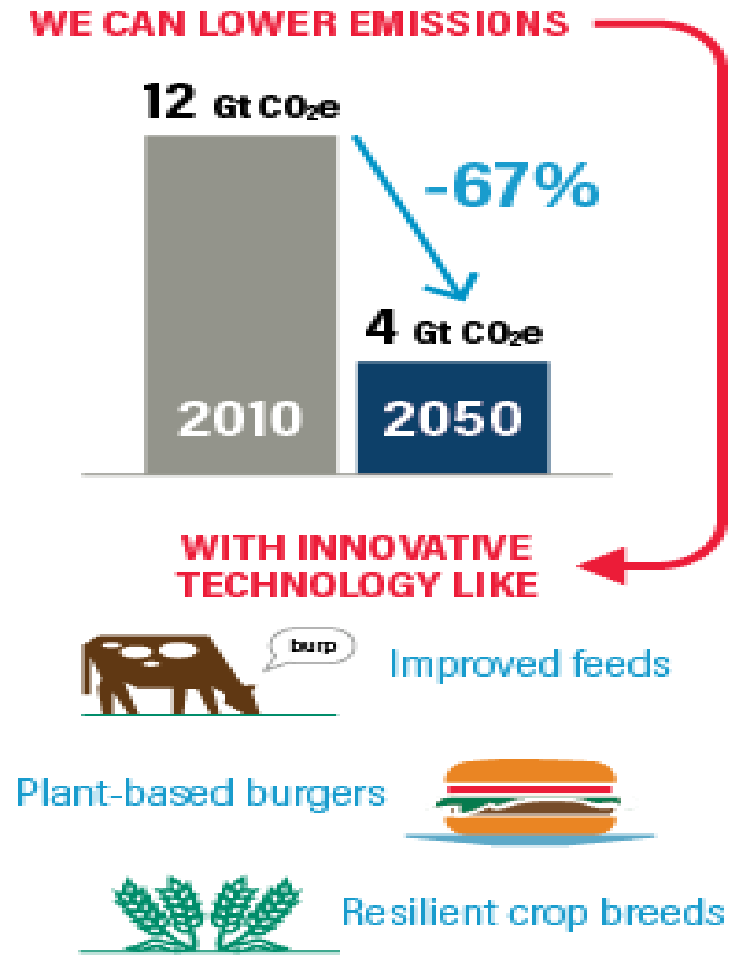
How do we feed  
10 billion people...



...without using  
more land...



...while lowering  
emissions?



## Sustainable Development Goals by 2030



## SOCIAL SUSTAINABILITY (INCL. HEALTH)



Healthier diets –  
reduce  
overweight



Improve  
animal  
welfare



Social rights  
workers in food  
chain



Food  
affordability

## ENVIRONMENTAL SUSTAINABILITY



Tackle climate  
change



Protect the  
environment



Preserve  
biodiversity



Reduce food  
losses and waste



Circular bio-based  
economy

## ECONOMIC SUSTAINABILITY



Fairer incomes for farmers,  
fishers & aquaculture  
producers



Just  
transition



New business & job  
opportunities

# DRIVERS AND TRENDS FOR A FOOD SAFETY FORESIGHT

- Climate change

- ▣ Disruption of our production capabilities to produce enough nutritious food
- ▣ multi-faceted impacts of climate change on various food safety hazards (both biological and chemical)

- ▣ Consumer behaviours are shifting

- ▣ changes in the food purchasing and consumption habits of consumers. which can be accompanied by potential food safety risks

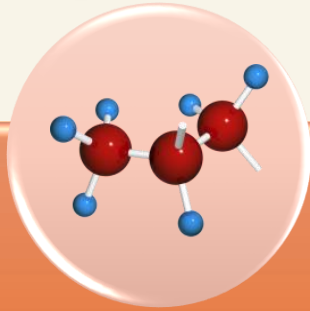
- ▣ Innovation - New food sources

- ▣ Farming of edible insects
- ▣ Plant-based alternatives to animal derived products
- ▣ Cell-based food production
- ▣ Intra-urban agriculture
- ▣ Technological innovations: food packaging, nanotechnologies, 3D printing etc

# Novel Foods Categories



New production process



New or modified molecular structure



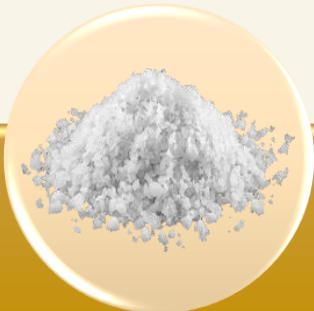
From micro-organisms, fungi, algae



From plants or their parts



Vitamins and mineral from new process/nanomaterials



Of mineral origin



From animals or their parts



Cell or tissue cultures derived from animals/plants/ fungi/ algae



Engineered nanomaterials

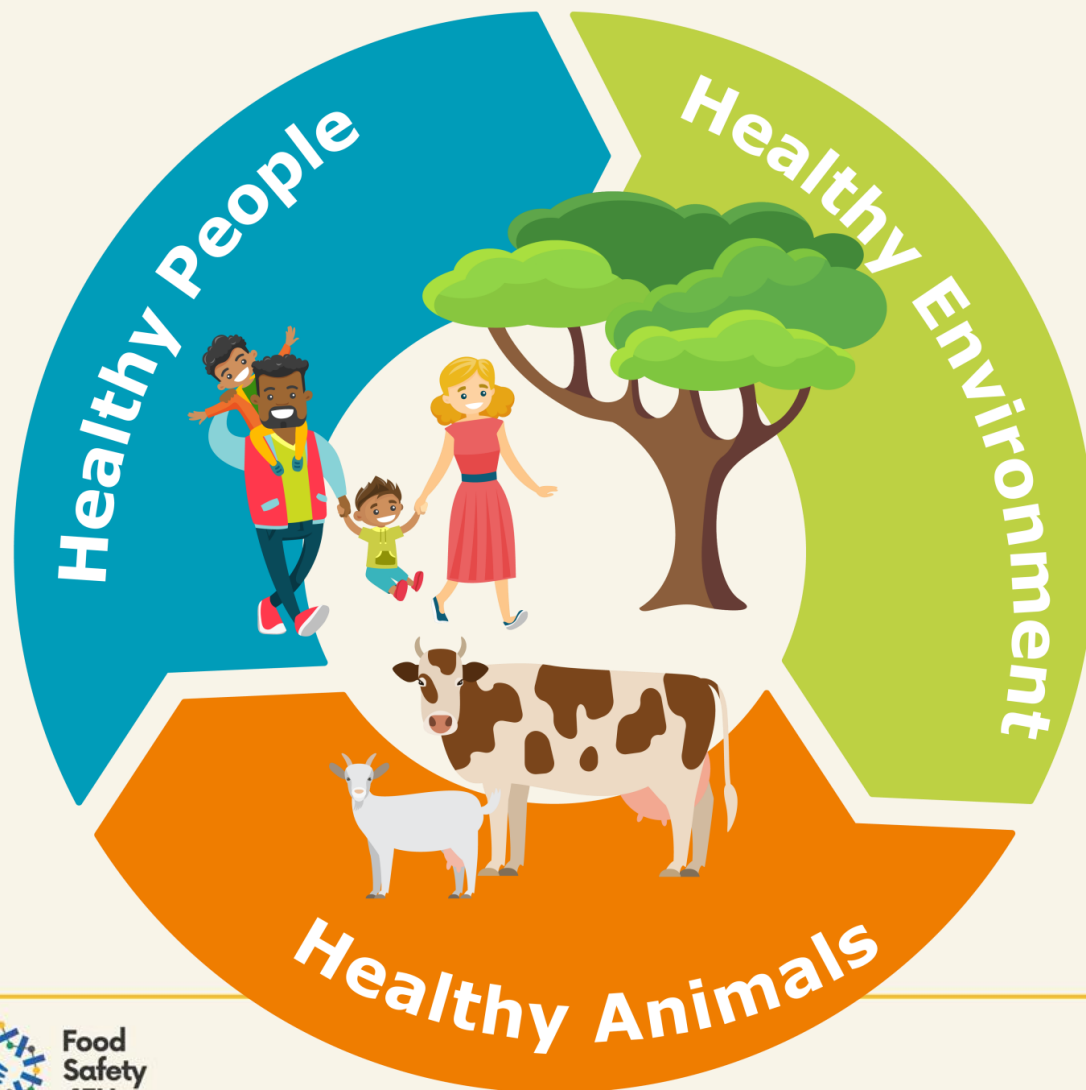


Exclusively in food supplements

## **FOOD SAFETY CHALLENGES 2022-2030 – MANY MORE**

- Should Food Safety be approached as it is today?
- Or Should there be an integration of:
  - Food safety,
  - Nutrition – already in the definition for UN food systems
  - AND Environmental components of Sustainability (e.g. food security etc)?,
  - In a systematic matter?
- SCIENCE for risk Benefit assessments?

# ONE HEALTH APPROACH is the proposed SOLUTION but.....



- Are we ready to integrate the ONE HEALTH approach into our scientific advice?
  - Methodologies
  - Data streams
  - Expertise
  - Multidisciplinarity
  - transdisciplinarity...



# How to move ahead? Some FOOD for thought....

- How to assess sustainability?
  - Metrics needed?
  - Standards?
  - Guidelines?
  - Policies?
- Impact on trade?
- Currently, safety assessment focus on final product:
  - How to integrate the whole food production chain into the assessment?
  - Product assessment (as is) plus process assessments (to be)?
  - Methodologies are they ready and validated/accepted?
    - E.g. life cycle assessment
- Risk – Benefit assessments to become increasingly important?
  - Health risks vs environmental benefits? Or viceversa?
  - ~~Should food security be taken into account in Risk-Benefit assessments?~~

**THANK TO ALL**