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www.moniqua.org/newsletter

In Perspective: Mobility and the Food Scientist



Increasing the mobility of scientists has been a goal of the European Union for some time. But has it succeeded? And what are the challenges and opportunities ahead? MoniQA has not only analysed constraints and limiting factors but also provides concrete actions to increase the mobility of food scientists. Coordinated by INRAN, we have compiled a comprehensive overview of the legal constraints inhibiting mobility amongst 31 MoniQA partners which is available for download on the newsletter page.

MoniQA promotes mobility through its own exchange and mobility programmes. Additionally, MoniQA organises workshops for the food science community, the so-called MoniQA Food Science Training (MoniQA FST). Upcoming events include:

- Communications Workshop for PhD Students and Post-doctoral researchers (7-8th October 2008, Rome Italy) organised jointly IFR and RTDS
- Food Safety and Risk Assessment (14th October 2008–18th October 2008, Nanjing, China) organised by CCOA
- Developments in Bakery Food-Safety Management (20th October 2008, Ankara, Turkey) organised jointly by CCFRA and HCTU
- Developments in Bakery Food-Safety Management (23rd October 2008, Istanbul, Turkey) organised jointly by CCFRA and HCTU
- Food safety issues in the cereal-based food chain (8th-10th December 2008, Budapest, Hungary) organised by BUTE
- Criteria approach for method validation (March 2009, Budapest, Hungary) organised jointly by BUTE and ICC

Lilla Dömötör from BUTE has recently participated in the second MoniQA workshop in Vienna (14-18th April 2008). Go to the MoniQA newsletter page to read her report

Industry Corner



Traceability – MoniQA report outlines state of play

Obtaining and retaining consumer trust is vital for the food industry. Traceability is a key tool in this regard – which is why the MoniQA project has been looking at the current state-of-play and the potential for traceability technologies. Visit our newsletter online to learn more.

MoniQA takes a close look at IT hazard control systems

How and to what extent are HACCP safety management systems implemented in the food sector? What is the potential of modern technology to further improve them? These questions will be addressed by MoniQA, which will gather data from key actors in the field. Visit our newsletter online to learn more.

www.moniqua.org/newsletter



MoniQA

MoniQA Network of Excellence

Research Frontiers

Establishing Thematic Priorities for MoniQA



The MoniQA working groups are dealing with several key issues in food quality and safety, namely Microbiological Contaminants, Mycotoxin/Phycotoxins, Chemical Contaminants, Food Allergens, Food Additives and Food Authenticity, and Qualitative Methods Validation. Additionally, socio-economic issues will be considered as a cross-cutting factor in all working groups. More information about the thematic priorities and the corresponding working groups is available in the first MoniQA factsheet, which can be downloaded from the MoniQA newsletter page (pdf file).

Each Working Group involves not only MoniQA but welcomes participation by interested stakeholders in the form of Associated Partners.

Policy Minor



The governance of food safety - a web of rules, standards and regulations

Line Friise Lindner from ICCR provides a comprehensive overview of the development of the present European policy framework governing food quality, starting from the food scandals of the mid-1990s to the divergent approach to risk in the EU, US and the WTO. The summary of her analysis is available on the MoniQA newsletter page

Food Safety Web Spotlight / Consumer Corner



Food Allergen websites for children and young adults

A lot of websites feature information about different aspects of food safety. In this section of our newsletter we will feature some of them. This time we are focusing on how to convey important food safety information to children and their parents, and teenagers. Click on our newsletter at www.moniqa.org/newsletter to read our reviews of the two websites "FaanKids" and "Frantic about food".

Events

Upcoming Events: 1st International MoniQA Conference "Increasing trust in rapid analysis for food safety" 8-10 October, 2008 Rome (IT)

The first International MoniQA Conference will address Rapid and High Throughput Methods for Safety Assessment, Global Harmonisation of Validation and Standardisation Strategies, and Socio-Economic Impact of Current and Future Food Safety Regulations.





The conference targets food manufacturers using HACCP systems, developers and providers of rapid- and high-throughput analytical methods, standardisation and validation organisations, research institutes, policy makers and regulatory bodies as well as representatives of consumer and trade organisations, and researchers in associated fields of expertise.

The programme is based on the MoniQA thematic priorities: Microbiological Contaminants, Mycotoxins/Phycotoxins, Chemical Contaminants, Food Allergens, Food Additives and Processing Contaminants as well as Food Authenticity. You can find more information, including registration, on the conference website: <http://www.moniqa.org/rome2008>

MoniQA Related Events in Review

Have a look at the electronic version of our newsletter for reviews of the following recent MoniQA related events:

- **CSL / JIFSAN Joint Symposium on Food Safety and Nutrition - Developing responses to emerging global food safety issues**
18–20th June 2008, Central Science Laboratory, York, UK.
- **2008 BIO International Convention, 17-20th June, 2008, San Diego, USA**
5th Workshop on Food Allergen Methodologies
11-14th May 2008 Halifax, Nova Scotia, Canada
- **ISO-International Workshop Agreement on Bulk Sampling**
14-16th May 2008 Seattle, Washington, USA

MoniQA Project News



MoniQA Scores High in Evaluation and is Going Strong in Year 2

MoniQA was reviewed by independent experts on behalf of the European Commission earlier this year. The experts concluded that MoniQA has fully achieved its objectives and technical goals and has exceeded expectations. Out of 27 evaluation items MoniQA was marked "good/excellent" in 22. In MoniQA's second year we are continuing our work in the same spirit. The MoniQA working groups are currently in the process of drawing up position papers and we have continued and enlarged our mobility and exchange programme. Work also continues on the development of a database for food safety hazards and on the

socio-economic impact. For more information on the evaluation of MoniQA and our "first birthday" take a look at www.moniqa.org/newsletter

MoniQA Welcomes New Associated Partners

MoniQA offers interested stakeholder such as small and medium-size businesses, industry and research organisations as well as other entities the chance to become an Associated Partner. So far, more than 35 organisations have signed a Memorandum of Understanding and have become official Associated Partners. For more information on how to join visit us online at www.moniqa.org/newsletter

Ask MoniQA

What is harmonisation?



"Harmonisation" is one of the buzz words of our time - but what exactly does it mean? Our experts shed light on the general meaning of the term and MoniQA harmonisation activities on a strategic, technical and socio-economic level in the MoniQA harmonisation FAQ available at www.moniqa.org/newsletter

Coordinator
Roland Ernest Poms, ICC
roland.poms@icc.or.at
Tel. +43 (1) 707 7202-0

Project Manager
Marcella Gross, ICC
marcella.gross@icc.or.at
Tel. +43 (1) 707 7202-0

Financial Manager
Stephen Webb, RTDS
webb@rtd-services.com
Tel. +43 (1) 323 1000-10



About MoniQA



More and more foods are being traded around the world. Ensuring that these are of high quality and safe to eat requires reliable food analysis techniques. However, different countries currently use different methods to test foods for potentially harmful substances and micro-organisms.

MoniQA ("Monitoring and Quality Assurance in the Food Supply Chain") is funded by the European Union. This Network of Excellence (NoE) aims to make food safer by harmonising methods for food analyses. The project is coordinated by the Vienna-based International Association for Cereal Science and Technology (ICC). More than 400 researchers and scientists from 35 countries are involved in MoniQA.

Join us!

MoniQA offers associated partnerships interested organisations, SMEs and institutions. In principle Associated Partners will benefit from

- Favourable conditions for participation in MONIQA events
- Collaboration and involvement in Working Groups
- Consideration for partnering in new projects
- Involvement and selective invitation to expert panels
- Voluntary participation in the "Integration" and "Dissemination" programmes
- Future offers (subscriber fees are likely) include:
 - participation in exchange and mobility programmes
 - access to the MoniQA databases

or more information see also the FAQ section on the MoniQA homepage www.moniqua.org
Interested?

Contact:

MoniQA Project Manager
Marcella Gross, ICC
marcella.gross@icc.or.at

Disclaimer

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Map / Members



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