

INTERNATIONAL NEWS



Risk assessment in Latin America

Together with the Uruguayan Ministry of Agriculture, the BfR hosted the first Latin American Risk Assessment Symposium (LARAS) in August. In Montevideo, Uruguay, scientists and political decision-makers both from the region and Europe discussed the assessment and communication of microbiological and chemical risks. The conference provided approaches for developing risk assessment and risk communication in Latin America.



Tracking down *Campylobacter*

Campylobacter is the most common cause of foodborne bacterial diseases. However, existing detection methods are costly and prone to error. For this reason, the German Federal Ministry of Education and Research funded the CAMPY-TRACE project for four years. Together with national and international partners, the BfR developed a detection method for the chicken food chain that distinguishes between dead and living pathogens without cultivation. The method is currently being validated in an international ring trial.

Dialogue with Japanese partners

The scientific exchange with Japanese partner authorities was the focus of the delegation's trip to Japan in July. At the Ministry of Agriculture, the focus was on the safe application of plant protection products. The BfR delegates exchanged views on marine biotoxins at the Japan Food Research Laboratories. The assessment of the toxicity of mixtures of substances was discussed with the Japanese Commission for Food Safety.

Small fish with a big impact

Processed small fish in Ghana, Uganda and Kenya are the focus of the network project "SmallFishFood – Small Fish and Food Security". The project is funded by the German Federal Ministry of Food and Agriculture. The aim is to improve production processes for higher quality and safety as well as longer preservability of the products obtained. As a project partner, the BfR is mainly investigating dried and smoked fish. In the first of three years of the project, samples from Ghana were analysed.

More information:

www.bfr.bund.de/en > Research > Third party projects of the BfR



Animal health and food safety in Uganda

One Health, human health, animals and the environment in Uganda and Kenya is the focus of the project "BuildUganda", which is directed by the International Livestock Research Institute. The inaugural meeting took place in Uganda in June. Issues in which the BfR is involved include: antimicrobial resistance, food hygiene during the slaughtering process, diseases in goats and sheep. The German Federal Ministry of Economic Cooperation and Development is funding this international project.

INTERNAL AFFAIRS

BfR scientist receives Deutscher Studienpreis

How do the tattoo colour pigments behave in the body? This is the question, important to millions of tattooed people around the world, that BfR scientist Dr. Ines Schreiver asked herself in her dissertation, which earned her a doctoral degree at the Freie Universität Berlin. Her answer was so good that she received second prize in the Deutscher Studienpreis (German Student Award) for young scientists in the category of natural and technological sciences. The Deutscher Studienpreis is one of the most well-paying prizes for young scientists in the Federal Republic of Germany. It is awarded annually by the Körber Foundation for outstanding dissertations that are of particular societal importance.

More information:

BfR Communication No. 033/2019 of 28 August 2019
www.bfr.bund.de/en/bfr_opinions_2019.html



BfR Vice President post

Dr. Roland Solecki has been the Vice President of the BfR since 1 October 2019. He took over from Professor Reiner Wittkowski, who retired at the end of September. Solecki will hold this position until 29 February 2020. The official selection procedure for the vice-president post is still ongoing.

EVENT



International Green Week Berlin 2020

Eating and consuming sustainably is a concern for our society. The BfR is addressing this topic at its stand at International Green Week. From 17 to 26 January 2020, the BfR will provide information on health risks associated with a sustainable approach to food in everyday life: does mouldy food have to be thrown away? How safe are packaging alternatives like bamboo cups? How do ingredients change when food is preserved and fermented? The BfR stand will be located in Hall 3.2, on the grounds of the Erlebnisbauernhof (Event Farm). Open 10 am-6 pm.

More about this and other BfR events:
www.bfr-akademie.de