

FoodSafeR is a 4-year Horizon Europe funded research project that started in October 2022.

The project aims to design, develop, and test the building blocks of an innovative proactive and holistic food safety warning and management system, which focuses on emerging of food safety hazards and associated risks.

FoodSafeR embodies integrated approaches to hazard characterisation and risk management in a comprehensive suite of future-oriented case studies, tools, methods, strategies, models, guidance, and training materials.

These resources are being made available in the FoodSafeR Open Digital Hub, a one-stop-shop platform uniting a community of professionals from the European and international food safety system.





The FoodSafeR Cocreation: Living Labs Methodology







The Team

The FoodSafeR consortium of 19 leading academic, research and industry organisations from across Europe, is led by FFoQSI.

FFoQSI is the Austrian Competence Centre for Food and Food Quality, Safety and Innovation. It is a multidisciplinary joint research hub that encompasses scientific, national and international business partners food safety authorities and stakeholders, technology SMEs and startups from the food system.

The FoodSafeR Advisory Board of 25 leading stakeholders from the food safety field gives us a global reach.



FoodSafeR is framed around Six Living labs to ensure we make addressing food safety #EverybodysBusiness

Food safety, nutrition and food security are closely linked. According to the World Health Organisation (WHO)1, unsafe food leads to a vicious cycle of disease and malnutrition that particularly affects infants and young children, pregnant women, the elderly, immunocompromised or sick people. The FoodSafeR project aims to make a significant contribution to making the food system safer.

The complexity of the factors leading to foodborne hazards requires improved information sharing in the international food system and the use of novel techniques - including big data processing - to facilitate future data-driven management by the stakeholders involved.

Under the mantra of **#EveryBodysBusiness FoodSafeR** is adopting a cocreation innovation approach to ensure that the diverse actors and stakeholders from across the food safety system have the opportunity to be involved in shaping the FoodSafeR developments.

As such, over the course of the project, six Living Labs are being organised as a series of collaborative or participatory workshops in which relevant stakeholders can come together to cocreate and contribute to the shaping the project's frameworks, tools, methods, strategies, models, guidance and training materials and their interface via the Digital Hub.

The goal of these workshops is to foster participation and collaboration and to stimulate innovation by bringing together different perspectives, skills, and expertise.



Living Lab 1

Consortium & Advisory Board Digital **Hub Cocreation**



Living Lab 2

Cocreation with Food Safety Authorities, Risk Assessors & Risk Managers



Living Lab 3

Emerging food safety risk drivers and indicator analysis



Living Lab 4

Codesign of Risk-benefit and cost-benefit assessment framework



Living Lab 5

Learning pads



Living Lab 6

Participation in the Microbiological and Chemical Case Studies