

## **Research Themes identified by the Food Safety and Standards Authority**

1. Issues involving hygiene and safety in the agricultural supply chain traceability
2. Hygiene and safety of traditional foods
3. Innovative and simple methods for testing of food products in unorganised sector
4. Safety aspect of Novel foods including genetically modified (GM) foods and processing techniques.
5. Food Contamination: To provide information on chemical contaminants in food and their movement in food chain. To establish ways of reducing the level of these substances in food by identifying good practices during manufacturing processes. Development of Improved and rapid methods of analysis of food contaminants.
6. Improved methods of analysis: To ensure that fully validated analytical methods are available for the Authority - survey work and to develop quality procedures for analysis and operating proficiency testing schemes to test the performance of analytical laboratories.
7. Radiological safety of food including food chemical for improving the Authority's capability to response efficiently and effectively to emergencies.
8. Chemical safety and toxicology, including food additives, food contact materials and risk assessment for the underlying research needed to improve risk assessment for food chemicals that are of a particular concern. To ensure that consumers are adequately protected from unsafe exposure to additives in food and chemical migration from packaging of food.
9. Risk communication: To develop ways of communicating risk so that consumers are better able to understand the risk messages put out by the Authority
10. Hygiene and good practices in meat, fish and poultry sector
11. Microbiological food safety: To provide information on the presence, growth, survival and elimination of micro-organisms throughout the food chain and the extent, distribution, causes and cost of food borne diseases.
12. Research on Nutritional composition: To carry out research on major food constituents and their role in the health of the population. To support the Authority for providing advice to consumers on healthy balanced diet.
13. Food quality and authenticity: To investigate the authenticity of various types of food in the market and develop improved methods for checking such authenticity.
14. Food law enforcement: To help the Authority prioritise various tasks in enforcement and to raise the standards in food business.