

Holistic and resilience approach to food safety management

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Let me introduce my selves

- Principal scientist Wageningen Food Safety Research
- Professor Food Safety Economics, Wageningen University
- Content wise working on food safety in the supply chain, predictive modelling, early warning



Changes in our environment...

WHAT IS AN 'EMERGING FOOD RISK?'

A risk resulting from a **newly identified hazard** to which a significant exposure may occur, or from an **unexpected new or increased significant exposure** and/or susceptibility to a known hazard.



**INCREASED EXPOSURE
TO KNOWN HAZARD**



**NEW
HAZARD**



**INCREASED SUSCEPTIBILITY
TO HAZARD**

Example: mycotoxins

Factors contributing to mycotoxin production:



**INCREASED
TEMPERATURE
& HUMIDITY**



**EXTREME
WEATHER
EVENTS**



**ALTERED
PRECIPITATION
PATTERNS**

Mitigation strategies:



**CLIMATE-RESILIENT
AGRICULTURAL PRACTICES**



**ENHANCE STORAGE &
DRYING TECHNIQUES**



**DEVELOP EARLY
WARNING SYSTEMS**



**SUSTAINABLE
FARMING PRACTICES**

Drivers of change

Science & Technology

Innovation
Digitalisation

Geo-politics

Globalisation
International trade

Socio-economics

Consumer preference
Income distribution

Demographics

Population growth
Urbanisation

Environment

Climate change
Natural resources

Socio-cultural

Social values
Food choices

Policy

Food security
Regulation

Cloud computing

AI & Big Data

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Outcomes

Data collection, processing and visualisation from a number of actors throughout the food chain, using a system approach.



System approach



System approach



System approach

Food safety emerging risks system

Food security

Food safety management

- Known Food safety hazards
- Management systems like HACCP
- Call for pro-active, anticipatory approach

FoodsafeR and HOLiFOOD

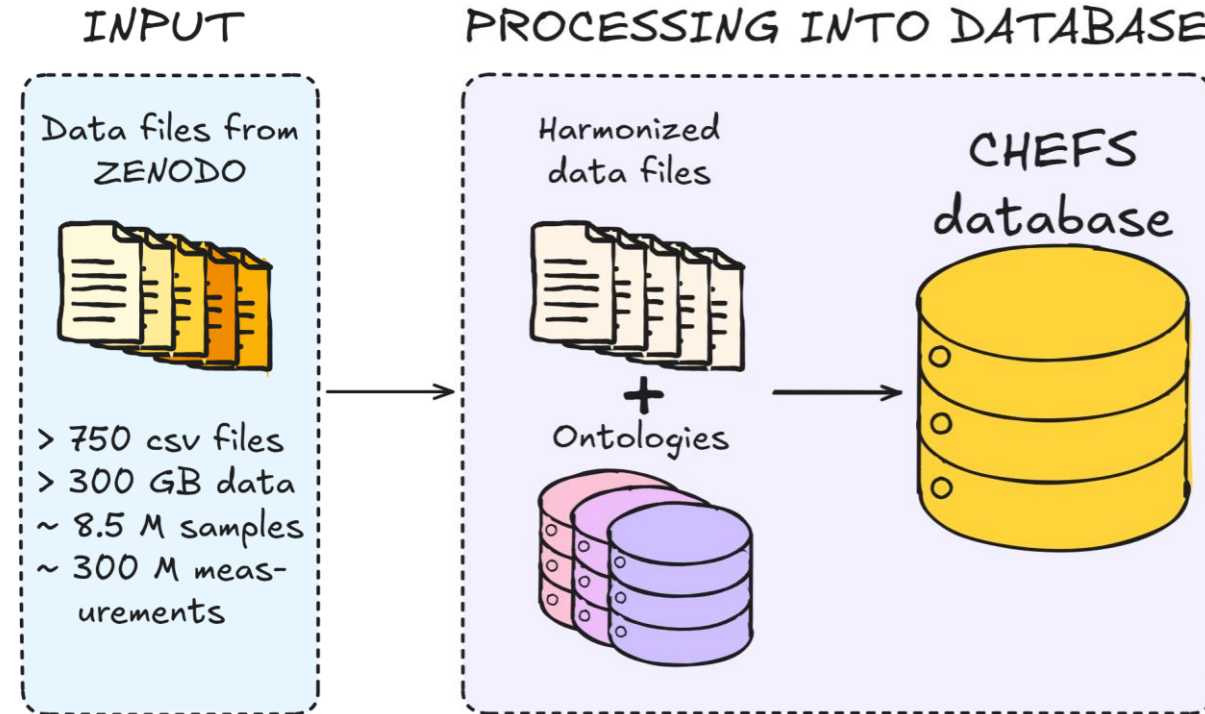
- European projects, funded in same call
- Run 2022-2026
- Focus on emerging risk identification and pro-active & holistic food safety management

Approaches for early identification

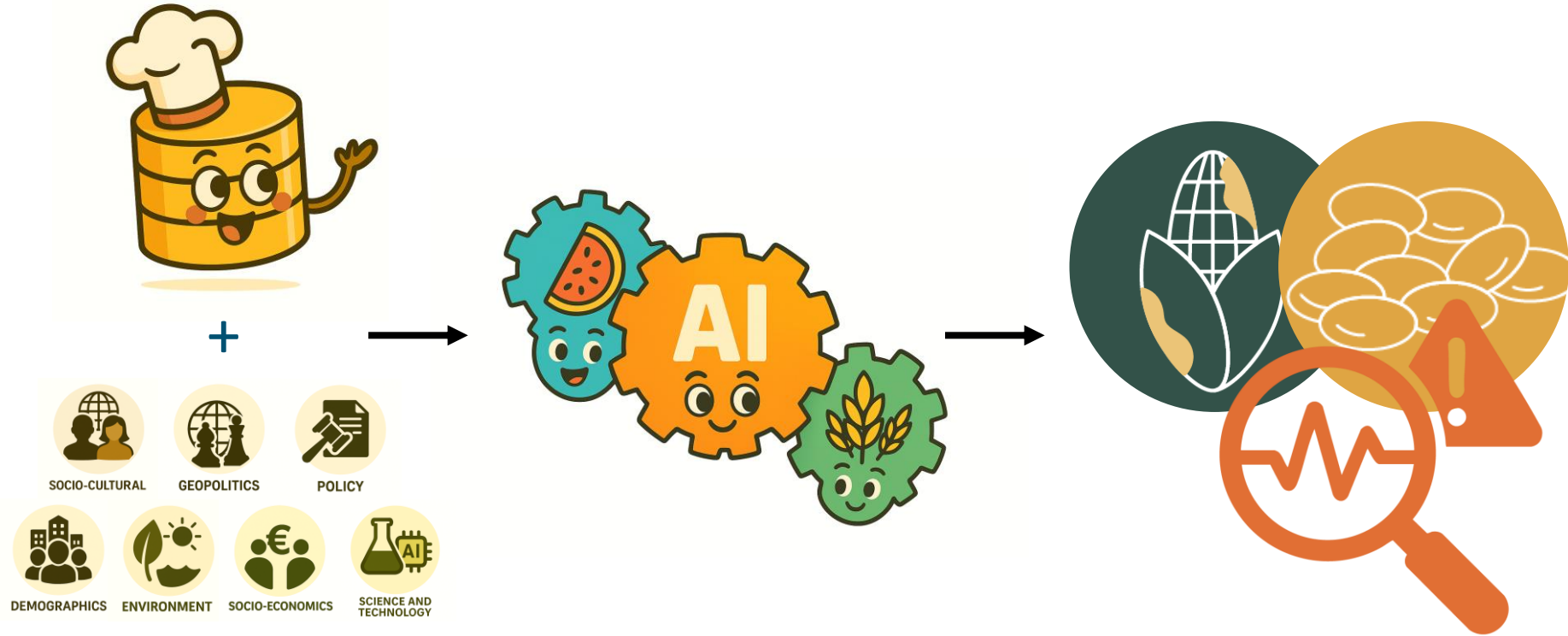
- Predictive models for (emerging) known hazards
- Pick up trends from media, scientific literature etc
- Signalling trends, via contacts and networks
-



CompreHensive European Food Safety (CHEFS) database



Prediction models



Mycotoxins in grains



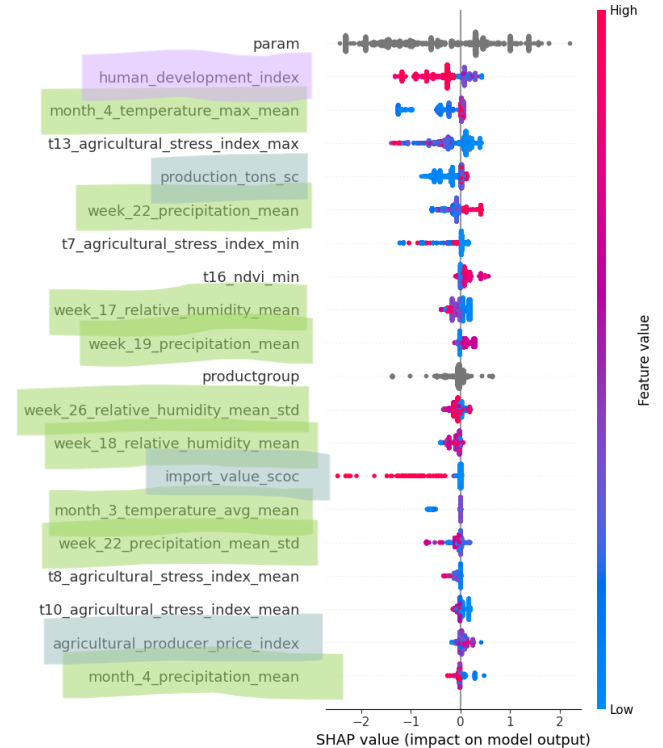
- Multiple cereal grains
- Multiple mycotoxins
- Multiple AI methods

**AI performance 80 %
(AUC)**



XGBoost+SHAP

Explainable AI



Resilience of supply chains



- Given the drivers, deal with the presence of hazards
- Resilience concept

“**Recovery capacity** of the food **supply chain** to unwanted disruptions related to the presence of **food safety hazards** to allow the delivery of safe food to consumers over a **reasonable lead time**”

- Resilience thinking VS Risk management thinking
 - Inevitable risks (endemic, emerging risks)
 - Pro-active



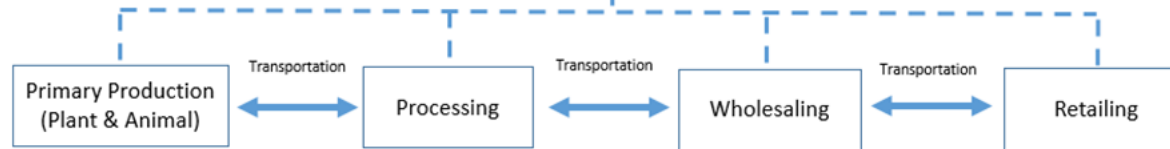
Ensuring a Safe Food Supply



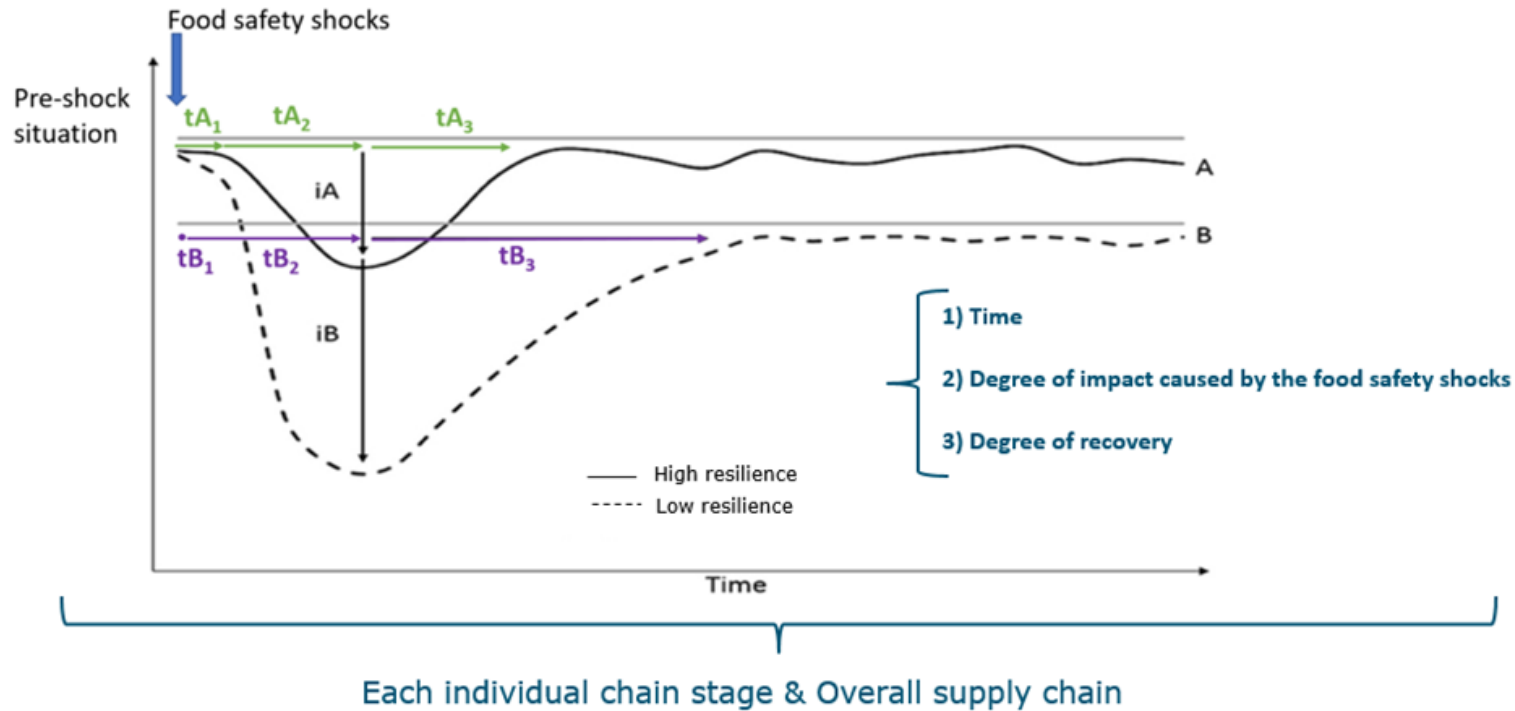
Conceptual food safety resilience framework

e.g.

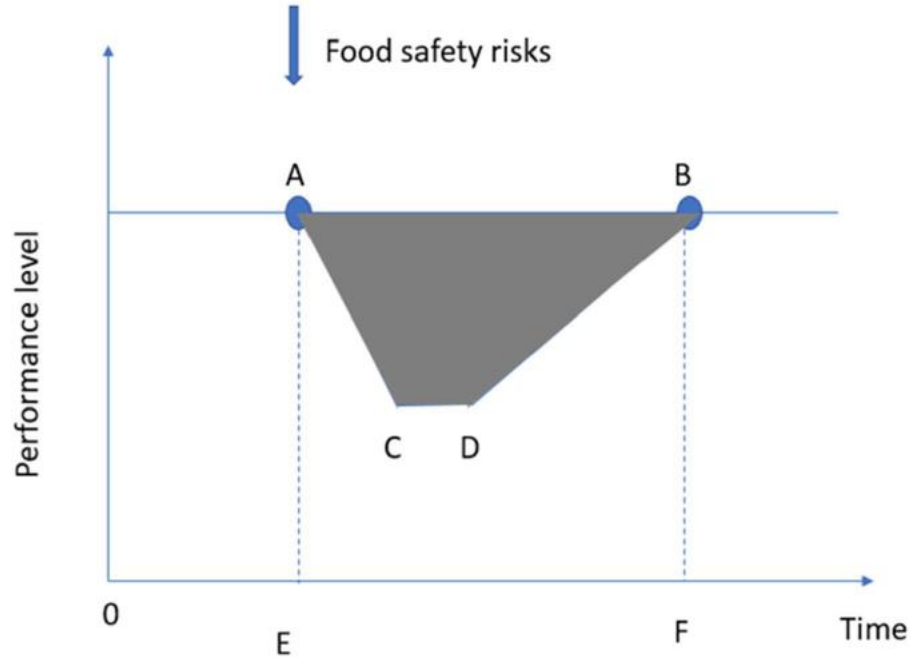
1. Mycotoxins in maize chain
2. % contaminated
3. Extra monitoring



Resilience measurement



Resilience model quantification



Resilience approach

Quantified for pork supply chain for various hazards:

- Salmonella
- *Dioxins*
- Hepatitis E
- *Toxoplasma gondii*



ORIGINAL ARTICLE | Open Access |

The resilience of the pork supply chain to a food safety outbreak: The case of dioxins

Marlous Focker Coen van Wagenberg, Esther van Asselt, H. J. van der Fels-Klerx

First published: 04 September 2023 | <https://doi.org/10.1111/risa.14205>

Case: Dioxins in pork supply chain

Aim: Evaluate monitoring strategies for Dioxins in pork supply chain

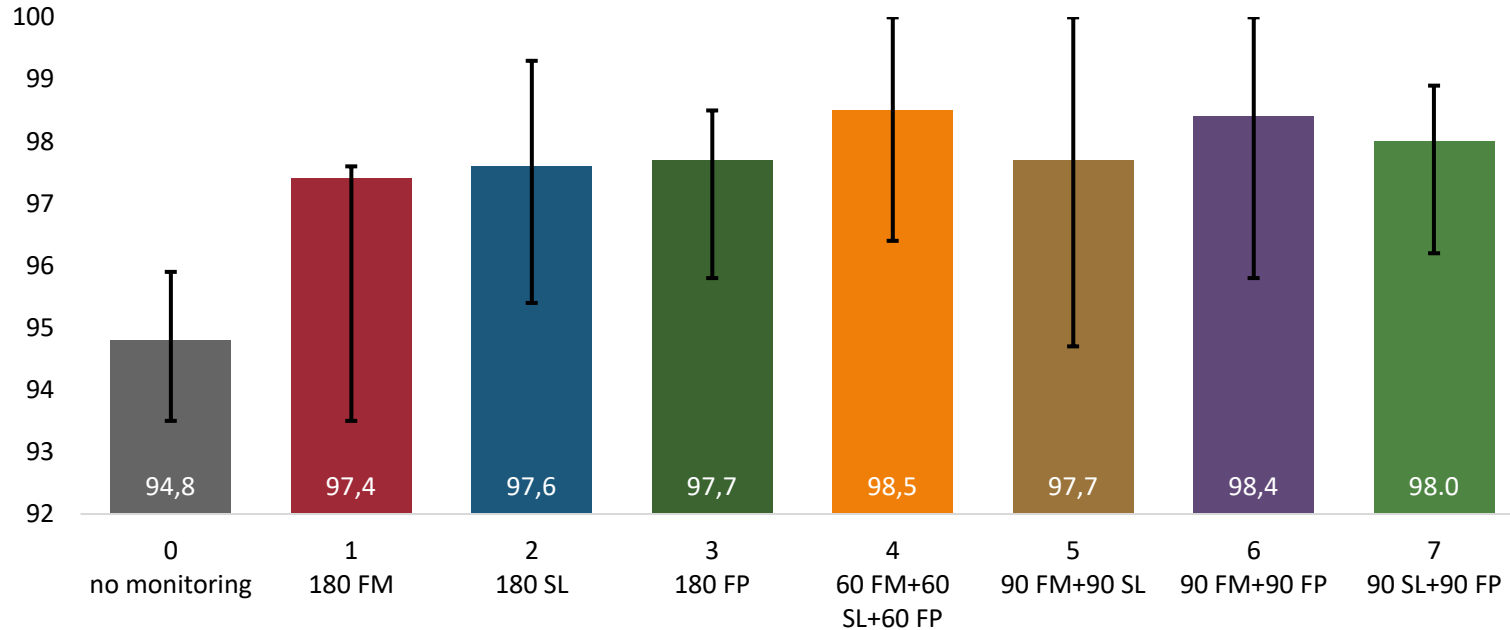
Goal: all final products have concentration below ML

7 monitoring options: total 180 samples

MC model, for Costs and effectiveness



Resilience for different monitoring options

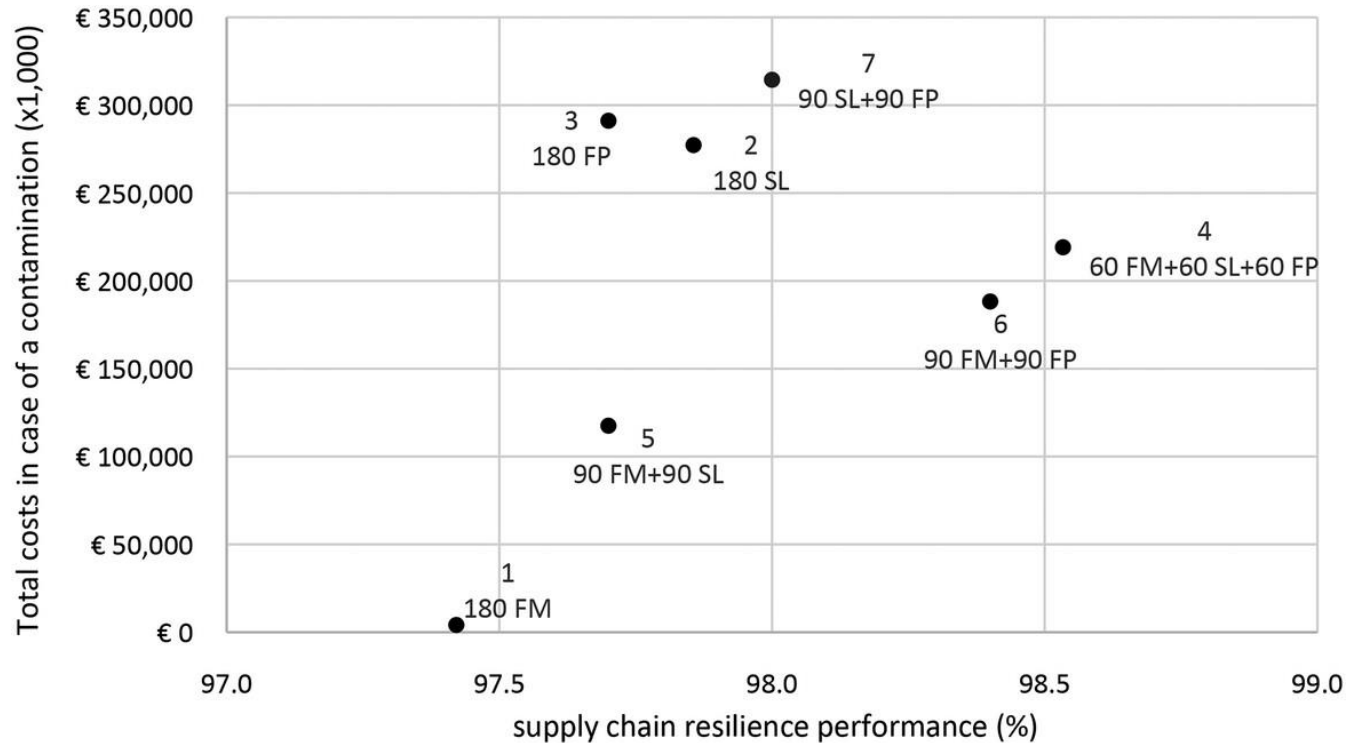


7 monitoring options (180 samples, 3 control points, fixed budget)

FM = Feed mills, SL = Slaughterhouses, FP = Fat melting facilities

Average and SD 1000 MC simulations

Cost and effectiveness



Take home messages

- Holistic approach for emerging food safety risks
- Resilience thinking
- Improves capacity of safe food supply

Thank you for your attention !

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