

A JOINED-UP APPROACH TO THE IDENTIFICATION, ASSESSMENT AND MANAGEMENT OF
EMERGING FOOD SAFETY HAZARDS AND ASSOCIATED RISKS (FOODSAFER)



Practical Holistic Assessment: Case chemical hazard

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FSM for emerging risks



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



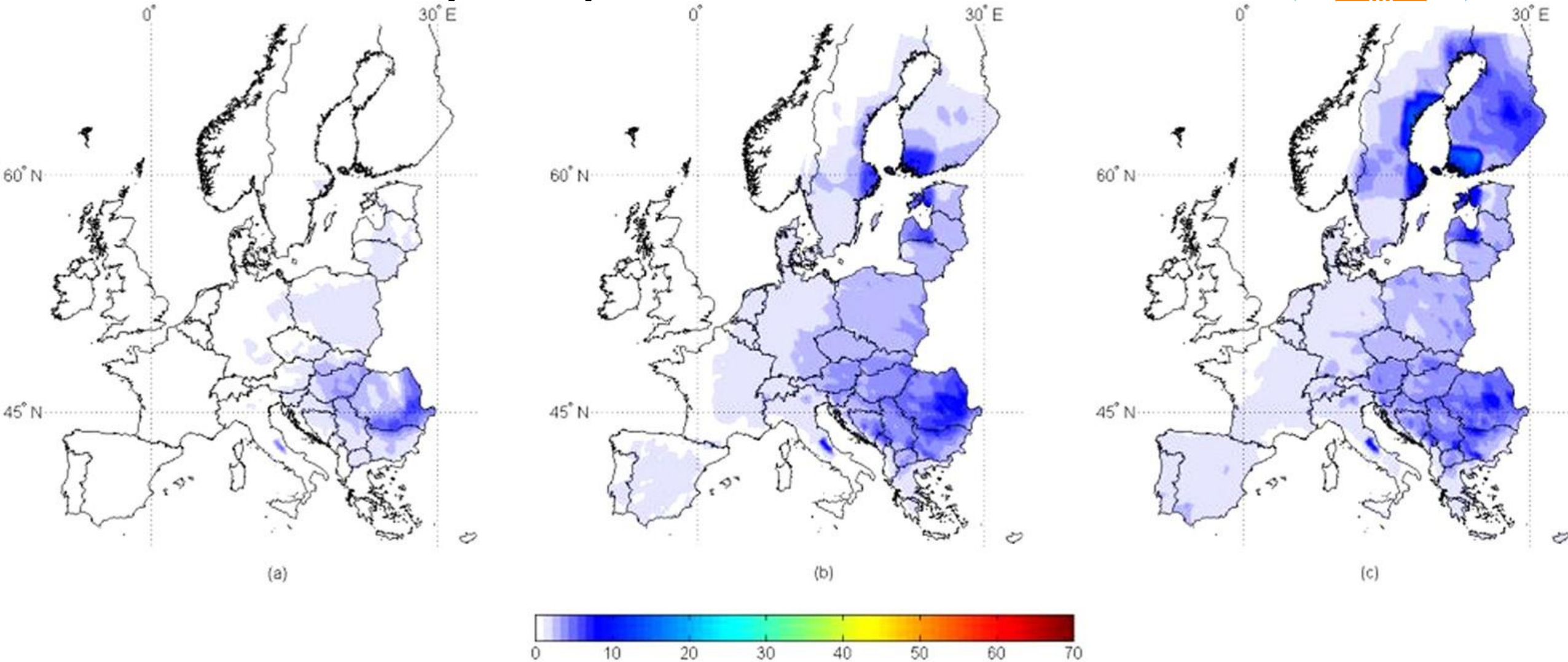
INCREASED SUSCEPTIBILITY
TO HAZARD

Introduction



- Why holistic
- What else do we include
 - Proactivity: Drivers of change
 - Participatory
- Goal: decision support for food safety management of emerging risks with a broader perspective

Case study: Mycotoxins NZ



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- Battilani, P., Toscano, P., Van der Fels-Klerx, H. *et al.* Aflatoxin B₁ contamination in maize in Europe increases due to climate change. *Sci Rep* 6, 24328 (2016). <https://doi.org/10.1038/srep24328>

Step 2: Participatory



- **Expert interviews**
- Inform drivers of change and FSM activities
- Backgrounds: food safety authority, research, industry
- **Multi-Criteria Analysis (MCA) survey**
- Food safety experts in New Zealand
- Stakeholder categories: researchers, industry, food business operators

Discussion and conclusion



- Decision support with broader scope for emerging risk FSM
- Proactive: when to act and where to allocate resources
- Participatory: who to consider in FSM activity assessment
- Holistic: how to capture broader scope
- Future research: more case studies across food systems

Thank you



- Any questions?
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