

Products

Global Food Safety Legislation Portal

A tool to find up to date national MRLs and related legislation of contaminants, feed and food additives and veterinary drug residues. The portal is accessible via the SELAMAT website.

Training and workshops

SELAMAT has developed a successful format for training courses which includes workshops as well as hands-on laboratory training. Having access to a large group of highly experienced trainers and well equipped laboratories within the network, we can offer courses in the field of environmental contaminants, authenticity and fraud, emerging risk, microbiology and GMOs, veterinary drugs, quantitative risk assessment & HACCP, big data, agro chains and proficiency testing.

E-learning

SELAMAT offers two e-learning tools regarding methods to test the presence of antibiotic residues:

- A first global screening to check if a sample contains antibiotics
- A second test to determine the class of antibiotic and precisely how much of it is present in the sample

Topics for joint research

In a dedicated SELAMAT meeting held in South Korea, topics for joint research were identified and published in an international journal.

Issues identified included among others:

- Collaboration on early warning and rapid alert
- Networking between stakeholders
- Collaboration on traceability, mycotoxin (method development), exposure assessment, nutrition and microbial risk assessment



Contact

For more information on SELAMAT or to subscribe as a member, you can contact the SELAMAT secretary:

Mr. Piet Stouten

Wageningen Food Safety Research (WFSR) Part of Wageningen University & Research P.O. Box 230 | 6700 AE Wageningen The Netherlands + 31 317 480429 piet.stouten@wur.nl www.wur.eu/food-safety-research www.selamat.net



SELAMAT

International cooperation on Food Safety





SELAMAT is a network organisation that brings together stakeholders dealing with food safety from all over the world to share methodology, expertise, knowledge and policy developments related to food production with emphasis on food safety, food quality and related issues.

Subjects of mutual interest in relation to research, development, training and trade in this area are:

- 1 Certification & Normalisation (i.e. open exchange of methods, new detection methods, risk assessment)
- 2 Sustainable production systems for food safety (i.e. unintended effects, public perception, transparency)
- **3** Trade issues (i.e. market stability, traceability)

SELAMAT, which was established in 2004, represents a new way of working together and provides an international framework for food safety and food quality. It transcends governments, academia, industry and consumers and enables them to work together to maximize resources, integrate programs and improve food safety and food quality.

The emphasis of the network is on food safety and food quality and associated issues such as food security, climate change and new technology developments.

Aims

- Promote collaboration among members
- Stimulate exchange of information and expertise (workshops, training)
- Contribute to opening up the European Research Area
- Develop a common research agenda and initiate joint activities

Membership

The SELAMAT network has shown its members to give the following benefits:

- Direct access to top experts on many expertise fields
- Influence in research agenda setting
- Easy access to outcomes of research programs
- Means to extend the existing network
- Discuss "sensitive information" informally
- Joint research projects

The network is expanding with new members. Membership is limited to organisations dealing with food safety such as research organisations, universities, food safety authorities and ministries.

SELAMAT members

