

3 September 2025 | 13:30–15:00

# FROM EMERGING RISKS TO REAL TIME SOLUTIONS IN FOOD SAFETY



This 90-minute webinar highlights how scientific innovation can be transformed into practical, scalable solutions to strengthen food safety across the entire system – from farm to fork.

The webinar is organised by CATALYSE CoP, Agroscope, Universidade Católica Portuguesa (UCP), and International Life Sciences Institute (ILSI) Europe.

## Event agenda

- 1 13:30 | **Introduction to CATALYSE** - *Helena Stoffers & Ghazal Nemati*
- 2 13:35 | **CATALYSE Community of Practice – Catalysing food safety innovations for all** - *Diana Fonseca*
- 3 13:50 | **Listeria monocytogenes: Are all strains (equally) pathogenic?** - *Paula Teixeira*
- 4 14:10 | **Meal2Muscle: Beyond quantity – Why protein quality truly matters** - *Charlotte Egger*
- 5 14:25 | **Hepatitis E virus transmission through meat products** - *Reimar Johne*
- 6 14:45 | **Impact of pH and temperature on the infectivity of avian influenza viruses in fermented raw milk products** - *Nicole Lenz-Ajuh*

## Speakers



### Helena Stoffers

Helena Stoffers is an ETH food engineer and heads the Applied Processing Technology research group at Agroscope. She leads the Research Dairy programme and represents Agroscope as a partner in the Horizon Europe-funded project CATALYSE.



### Dr. Ghazal Nemati

Dr. Ghazal Nemati practices veterinary medicine, specialising in food safety and innovation. She works in the Risk Assessment and Risk Mitigation group at Agroscope, with a focus on plant-based products. She represents Agroscope as a partner in the Horizon Europe-funded project CATALYSE.



### Dr. Diana Fonseca

Dr. Diana Fonseca is a junior researcher in the Horizon Europe-funded project CATALYSE at the Universidade Católica Portuguesa (UCP).

The European project CATALYSE seeks to catalyse scientific innovations into practical actions for food safety by creating a community of practice (CoP). The CATALYSE CoP aims to foster collaboration and knowledge sharing among food safety actors to accelerate the adoption and scaling of innovative practices and technologies. This contributes to a more resilient, sustainable, and fair community that meets the needs of all stakeholders, from “farm to fork,” to ensure food safety. We invite all to join CATALYSE CoP ([catalyse-cop.eu](http://catalyse-cop.eu)) to connect with peers, access cutting-edge resources, receive consolidated updates on food safety innovations, and contribute to the development of safe and sustainable food systems, all in one place.



### Prof. Dr. Paula Teixeira

Prof. Dr. Paula Teixeira specialises in Food Engineering & Biotechnology. She is an associate professor with aggregation in Food Microbiology at Universidade Católica Portuguesa (UCP).

**Listeria monocytogenes** is a foodborne pathogen of considerable public health importance, notable for its genetic and phenotypic diversity. This diversity raises the question: Are all **L. monocytogenes** strains equally pathogenic? Although certain clonal complexes and genetic lineages have been associated with increased virulence and a higher incidence of human listeriosis, current scientific evidence does not allow for reliable discrimination between hypo- and hypervirulent strains in routine food safety or clinical settings. As a result, all isolates of **L. monocytogenes** are generally regarded as potentially pathogenic for risk assessment and regulatory purposes, underscoring the need for ongoing research to better understand and manage the diversity of this organism.



**Dr. rer. nat. Charlotte Egger**

Dr. Charlotte Egger is a biochemist by training. She is a team leader of abiochemistry lab dedicated to analytics in food and a research project leader at Agroscope.

Proteins are the basis of countless bodily functions: growth, muscle building, signal transduction, immune response, and much more. To meet protein requirements, quantity alone is not enough; it is essential that all essential amino acids are present in sufficient amounts. This presentation focuses on how protein quality can be determined and what distinguishes high-quality proteins.



**Prof. Dr. med. vet. Reimar Johne**

Prof. Dr. Reimar Johne specialises in virology. He leads the Viruses in Food unit at the Federal Institute for Risk Assessment in Berlin, Germany.

The hepatitis E virus is an emerging pathogen that can be transmitted to humans by consumption of meat and meat products from pigs and wild boars. The presentation will focus on detection and virus stability studies in specific pork meat products, which can help to better assess distinct virus transmission routes and to develop targeted recommendations for consumers.



**Dr. Nicole Lenz-Ajuh**

Dr. Nicole Lenz-Ajuh specialises in infection biology and clinical immunology. She works in the Risk Assessment and Risk Mitigation group at Agroscope, with the main focus on establishing a BSL-3 pilot plant.

This presentation explores the key factors of temperature and pH during dairy processing and how they influence the infectivity of H5N1 avian influenza viruses. It reveals the broader implications for food safety by evaluating the effectiveness of dairy-processing procedures - such as thermisation, pasteurisation, yoghurt fermentation, and cheese-making - against this highly pathogenic virus.



**Ruchi Shah**

Ruchi Shah is the scientific project manager at ILSI Europe and has a background in the bioprocessing of ingredients in the food industry. She led multiple R&D projects before joining ILSI Europe in 2024. She represents ILSI as a partner in the Horizon Europe-funded project CATALYSE.