



CA18105

WG4 update

2nd RIBMINS Sci. conf. Cordoba 8th April 2022

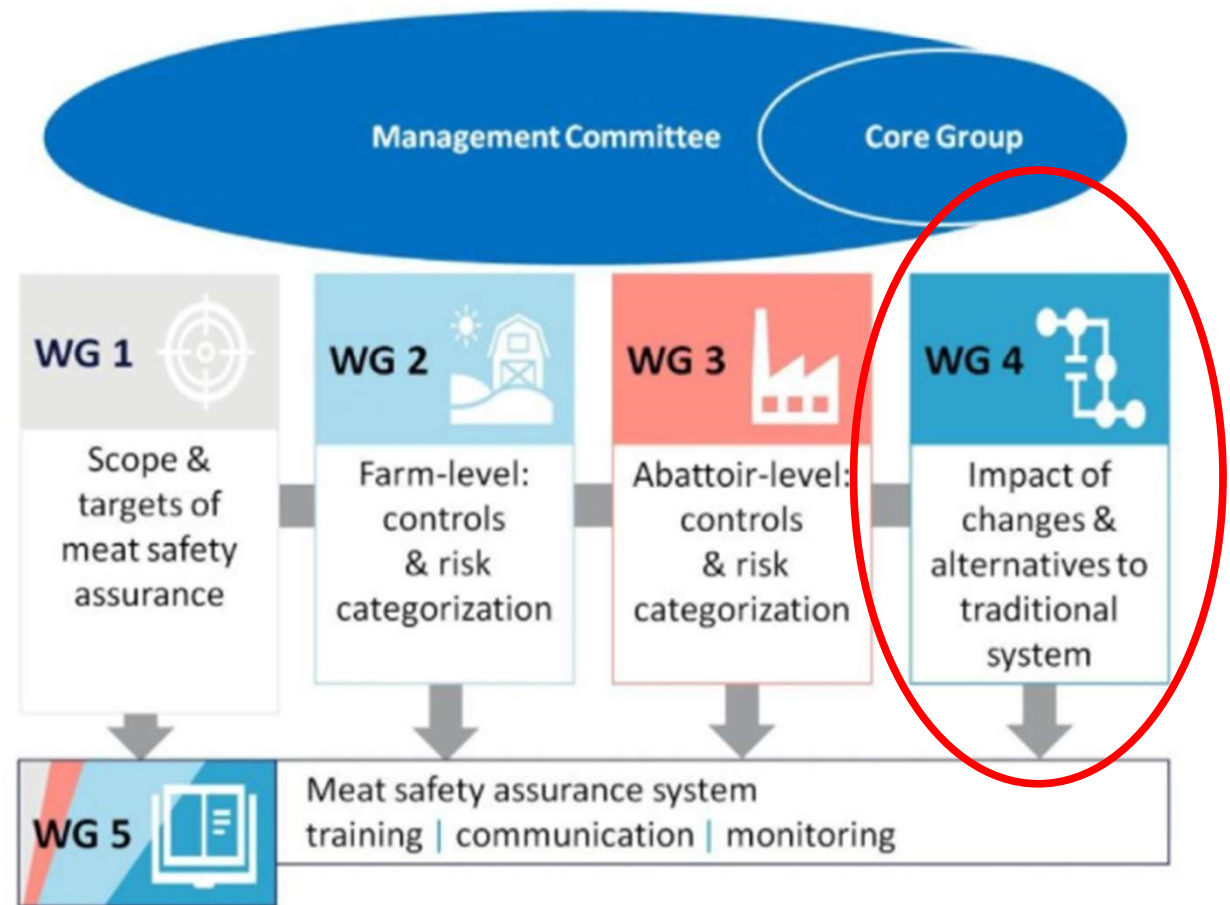
Ole Alvseike

WG4

Impact of changes & alternatives to traditional system

SUMMARY OF WHAT HAVE BEEN DONE:

Alvseike, O. et al. (2021). Safe meat obtained in easier ways. Moving towards a simpler method requires a collaborative and innovative approach from all stakeholders. *Fleischwirtsch.Internat.*, 2, 38–41



Monthly meetings on Teams

- Low threshold platform to present ongoing activities
 - Most presentations available for members on WG4 Teams room
- Relaxed atmosphere to connect with new colleagues internationally
- > 100 persons invited based on updated members (45 attendees in Jan.)
- New members recruited from many countries
- Information on events
- New “task forces”, early career colleagues especially welcomed
- Thinking Beyond RIBMINS: Initiatives for new projects

Comparison between the **suggested future MSAS and selected current meat safety systems** including **SWOT**

- Alban, L. et al. (2021). Differences in code terminology and frequency of findings in meat inspection of finishing pigs in seven European countries. *Food Control*, 132, 108394.
- Task force: Nagel-Alne, G.E. et al. Meat safety legislation and its opportunities and hurdles for innovative approaches from lairage to processing of an animals' body into edible parts: a review (manuscript ready for submission)
- Task force: Alvseike, O. et al. Meat Safety Assurance Systems in different European countries (ongoing)

- Assessment of **cost-effect of individual tools** to be used as part of the future MSAS
- Lian Thomas et al: Proposed Systematic Literature Review on Cost-Effectiveness of new tools and methods for the control of foodborne zoonoses
 - Task force 1: *Toxoplasma gondii*
 - What tool/techniques have been implemented in RIBMINS affiliated countries* between 1980-2022 for the control of *T. gondii* and for which economic evidence is existing?”
 - Task force 2: *Salmonella*
 - What tool/techniques have been implemented in RIBMINS affiliated countries* between 1980-2022 for the control of *Salmonella* spp. and for which economic evidence is existing?”

Updating of **meat inspection lesion codes** to improve decision-making at inspection and relevance of feed-back of information to producers;

- Alban, L. et al. (2021). Differences in code terminology and frequency of findings in meat inspection of finishing pigs in seven European countries. Food Control, 132, 108394.
- Antunović, B. et al. (2021). Challenges and opportunities in the implementation of new meat inspection systems in Europe. Trends in Food Science and Technology, 116(460–467)

Redefining of **criteria for condemnation to minimize food waste** through upgrading of byproducts while ensuring food safety, animal welfare and detecting/avoiding introduction of notifiable diseases;

- Task force: M. Vieira-Pinto et al. A European survey on post-mortem inspection of finishing pigs: Total condemnation criteria to declare meat unfit for human consumption (submitted). Presentation
- Task force: Ghidini, S. et al. Mapping of partial condemnation of finishing pigs under a visual meat inspection system in Europe (ongoing)

Efficacy studies with the aim of implementing **camera-based technology in the meat inspection;**

- Sandberg M. & Antic D. et al: Applications of Computer Vision Systems for meat safety assurance in abattoirs: A systematic review. Manuscript for submission.
- Marianne Sandberg: Vetinspector, (Presentation)
- Andrea Capobianco Dondona, F4T: ADAL. (Presented Thursday)
- Kautto, A.: Swedish project Control on distance (AMI, PMI and electronic nose) (Keynote Thursday)
- Alvseike, O.: Norwegian project EyeAM (Presented Thursday)

- **Harmonization of necessary procedures** to assess meat fitness for human consumption.
 - Task force: Laukkanen-Ninios, R. Additional post-mortem inspection procedures and laboratory methods as supplements for visual meat inspection of finishing pigs in Europe – Use and variability (manuscript ready for submission)
 - Task force: Laukkanen-Ninios, R. Bacteriological examination used for both pigs and cattle in meat inspection in Europe. (Just started/On-going)
 - Laukkanen-Ninios, R.: Project initiative: Salmonella, EHEC/STEC and campylobacter control and monitoring programs in Europe. Workshop in Helsinki in 9.–10.6.2022

Thank you for the attention!