

## **STSM at the Danish Agriculture and Food council (22<sup>nd</sup> August- 4<sup>th</sup> September 2022)**

My STSM took place at the Danish Agriculture & Food Council and was focused on modern technologies and new approaches in food safety in pork production. One of the main goals of work was international mapping of monitoring and control of issues related to antimicrobial residues in pigs. Questionnaires have been completed by responders from 27 countries. We analysed the data and developed a method for presenting the results after processing the data generated after collecting the electronic forms.

I have significantly improved my practical skills on data analysis and interpreting results for scientific writing. Our collaboration continued after the end of the STSM and the final result is the publication of 2 manuscripts describing best practices for antibiotic residues in meat.

The most important advantage of this STSM was the opportunity to work in an international team and taking up new challenges. Working with the best experts in the field of food safety allowed me to broaden my knowledge in the field of risk assessment.



**Michał Majewski, Faculty of Veterinary Medicine and Animal Science, Poznań University of Life Sciences, Poland**