

Background

Foodborne outbreaks and food tracing investigations are becoming increasingly complex due to changing patterns in the global food production and worldwide growing supply chain networks.

In 2002 EU regulation (EC) No 178/2002 was enacted to cope with the new requirements for food safety. By this regulation **traceability** of food is legally required in the European Union.

The software FoodChain-Lab has been specifically **designed to support investigators** in their efforts to collect required data and analyse food delivery networks and patterns.

Who can participate?

The training on FoodChain-Lab is meant for **EFSA staff**, all members of **EFSA's Scientific Committee, Panels, Networks, their Working Groups**, and **experts from Member States via the EFSA Focal Points**.

IMPORTANT NOTICE:

max. 30 participants for the 1st and 2nd day,
max. 20 participants for the 3rd day;
EFSA staff get priority for attendance!

How to register?

Interested members of EFSA's Scientific Committee, Panels, Networks, and their Working Groups should send an email to their panel's secretariat, while experts from Member States contact the EFSA Focal points of their countries, which will in turn proceed with the registrations. **Deadline** for registration is:

31st October 2018

EFSA staff should register through the Training Workflow.

We are looking forward to your participation!

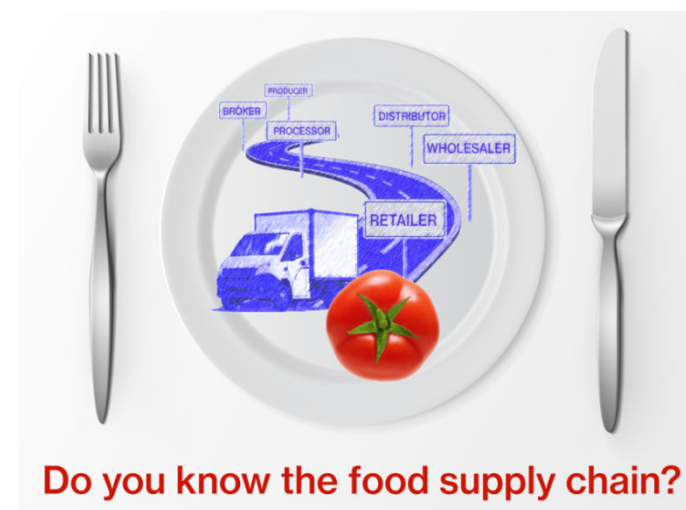
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In-house training on FoodChain-Lab: Analysing food chains



As part of the framework partnership between EFSA and the German Federal Institute for Risk Assessment (BfR) courses on the FoodChain-Lab software with further content

- on traceability
- on outbreak investigations
- on contamination of the food/feed supply chain

are organised for experts of food safety authorities in Europe.

The course in December will be held in Parma.

FoodChain-Lab: Analysing Food Chains

FoodChain-Lab is a free open-source software providing trace back and forward analysis for food items along food supply chains, e.g. in case of foodborne disease outbreak investigations.

FoodChain-Lab was developed at the BfR in research projects and is now made available for everybody who is interested. FoodChain-Lab provides **integrated data management, validation, enrichment and visualization features** as well as **interactive analysis and reasoning methods**.

For each product (food item or ingredient) and each station (e.g. food producer, restaurant) scores are computed to estimate the likelihood that the product/station is related to a contamination event (e.g. causing an outbreak).

The software also allows to run simulations based on cross contamination during production or processing as well as on geographical parameters.

In this workshop we will **demonstrate specific applications of the software (1st day)** and provide **hands-on training for interested users (2nd day)**.

Therefore it is necessary to bring own laptops. Instructions on how to install the software will be shared before the workshop.

The third day is dedicated to the discussion of existing or possible applications of the participants, e.g. outbreak investigations or case studies.

When?

- **1st day: Introduction,** 3rd Dec.18, 9-18h
- **2nd day: Hands-on training,** 4th Dec.18, 9-18h
- **3rd day: Case studies,** 5th Dec.18, 9-15h

Subsequent days require the content of the days before. On the third day case studies of the participants are discussed.

Please indicate your preferred attendance at the registration:

Only 1st day / 1st and 2nd day / all 3 days

Where?

EFSA seat, **Parma**, Italy
Room MTG 00/M08

