## **MultiCoop**



# Stronger together for safe food

A cooperation platform to improve capabilities in the chemical testing of food and feed

### The Challenge

trian, UK and Czech institutes in food safety analysis have been weighed and a gradient of competency drawn up. The challenge is to ensure a smooth flow of expertise from one partner to another. Complementary expertise will be exploitsuring the biological activity of substances in foods will be assessed, as well and beneficial effects. The will be measured in part by the scientific papers written and common scientific projects funded.



### Our story

The EU's food safety policy runs from farm to fork and the foundation of our safe food rests on excellent science. Researchers investigate what makes for safe and nutritious food and feed for animals, and European scientists check to ensure harmful substances like pesticide residues do not get onto our supermarket shelves.

To beef up expertise amongst three important research institutions in food safety, the project MultiCoop was begun. This project sets up closer links between Queen's University Belfast in the UK; the University of Chemistry and Technology (VSCHT) in Prague, Czech Republic; and the University







## Multicoop



#### The solution

The quality of scientific publications from the Czech partner will be even boosted, and the profile of those scientists involved in this project will be increased through a series of workshops, training activities and presentations at international conferences. Five food and feed testing projects will bring the three project partners together from the Czech Republic, the UK and Austria. Together they will help create new ways of detecting contaminants and healthy compounds in food and feed.

#### What's it for?

- Strengthen cooperation between the three partner institutes in the UK, Czech Republic and Austria
- To establish strategies to boost expertise in food and feed safety assessment among the three partners
- Hold training events such as on pesticide residues analysis, toxicity testing of cocktails of beneficial compounds for health and contaminants, detection of toxins in food from fungi
- Develop chemical fingerprinting strategies for food integrity and bioactivity food related chemicals testing
- · Discover new ways to test and assess risks from mixtures of toxins
- Boost the quality of scientific papers from the University of Chemistry and Technology (VSCHT)
  in Prague
- Better disseminate the activities and expertise available at the three European partner institutes
- Set up a three-way knowledge flow, but with an emphasis on lifting the expertise and profile of the Czech partner

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