



CATALYSE Project

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Project funded by



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra

Swiss Confederation

Federal Department of Economic Affairs,
Education and Research EAER
**State Secretariat for Education,
Research and Innovation SERI**



**UK Research
and Innovation**

This project has received funding from UK
Research and Innovation (UKRI)

THE PROJECT IN BRIEF

Building the bridge from **research to practice**
for safer food in Europe and beyond



3-YEAR INITIATIVE

Project start: 01/01/2024

Project end: 31/12/2026



FOCUS

Thematic network ensuring **food safety**
by translating **research & innovation**
into **practice**.



CONSORTIUM DIMENSION

13 European and non-European countries

17 partners



CALL: HORIZON-CL6-2023-FARM2FORK-01

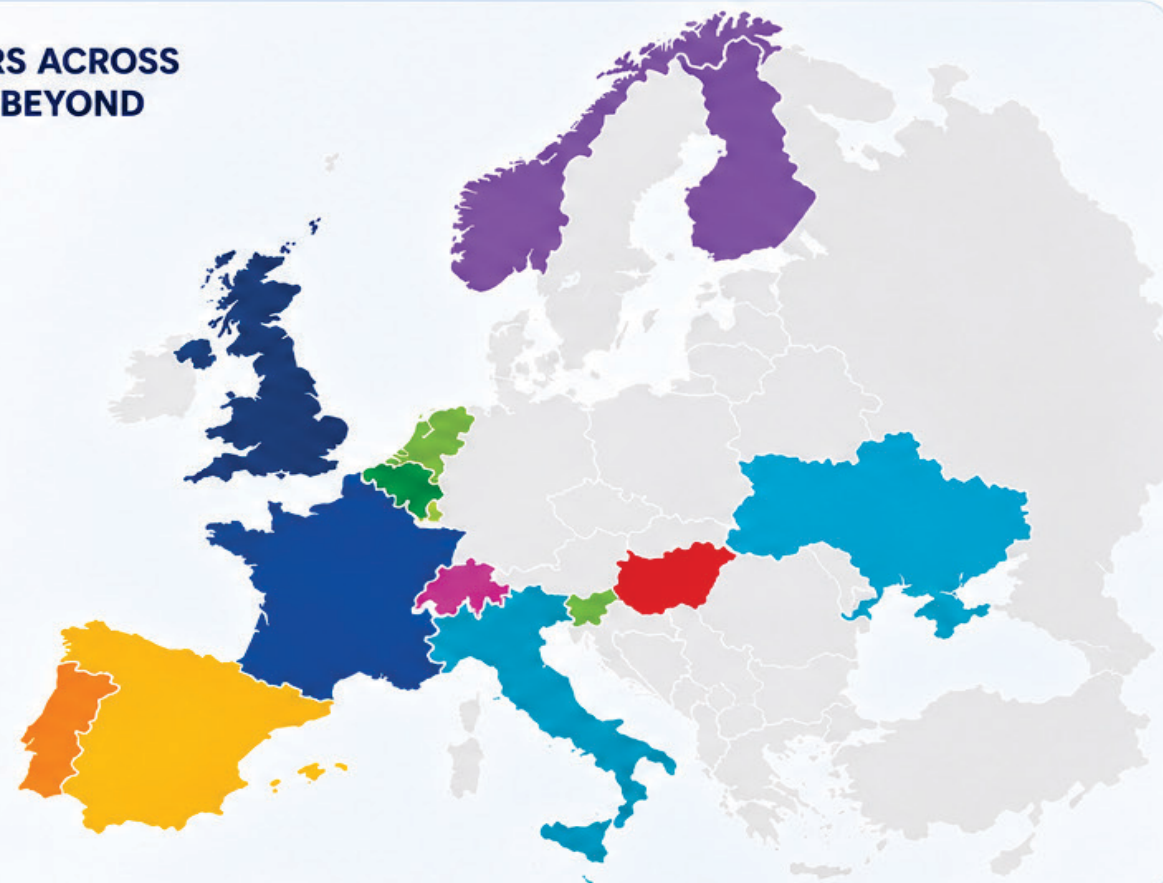
TOPIC: HORIZON-CL6-2023-FARM2FORK-01-12

TYPE OF ACTION: HORIZON Coordination
and Support Actions



OUR PARTNERS ACROSS EUROPE AND BEYOND

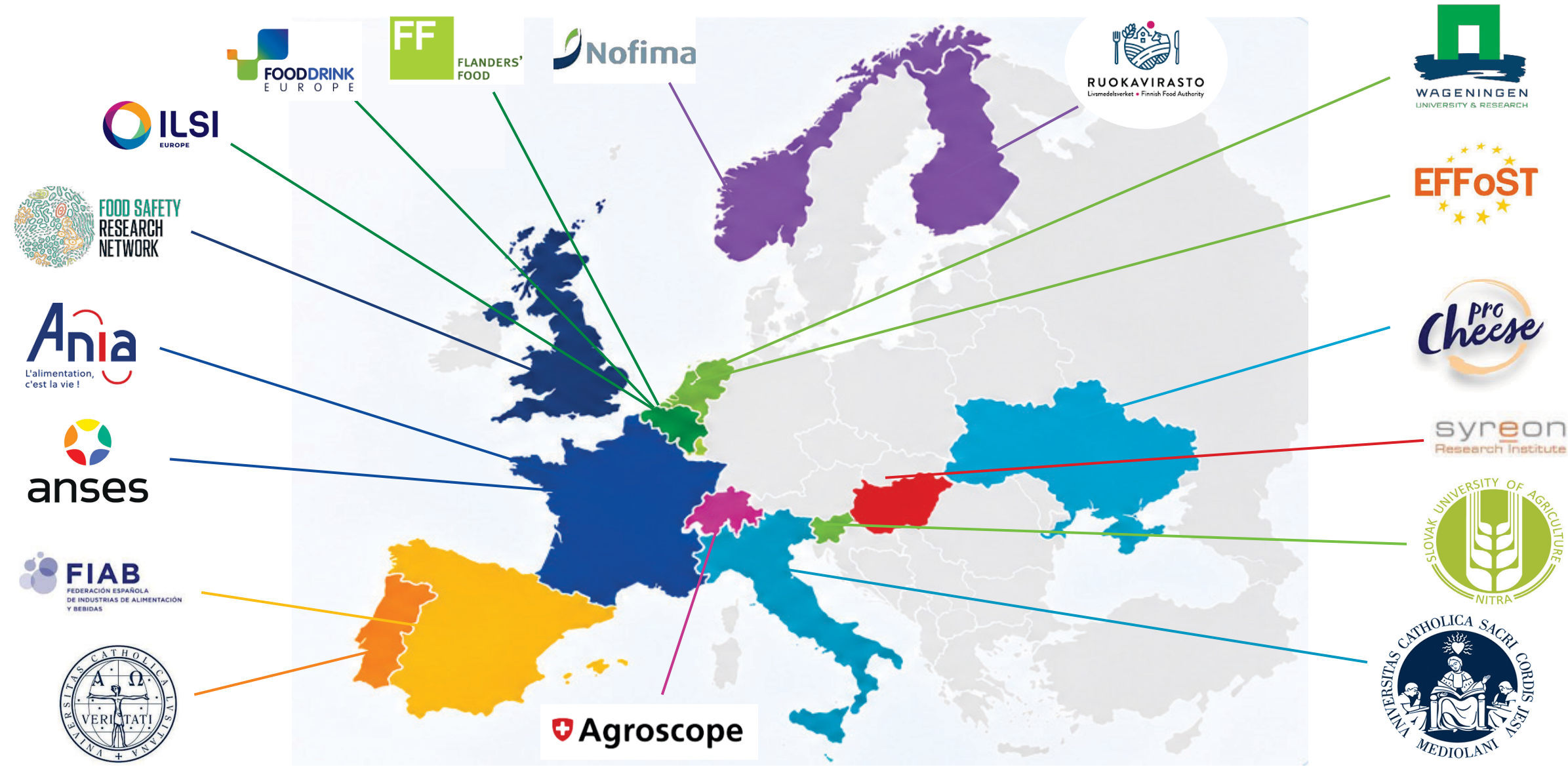
- Spain
- Portugal
- Belgium
- Netherlands
- Finland
- Norway
- Hungary
- Ukraine
- United Kingdom
- Switzerland
- Italy
- Slovenia
- France



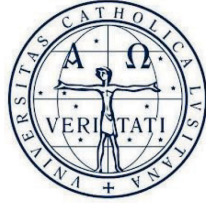
CONTRIBUTING TO THE
SUSTAINABLE DEVELOPMENT GOALS



Consortium



UNIVERSITIES



NATIONAL FOOD AGENCIES



RESEARCH INSTITUTES



NON-PROFIT FEDERATIONS



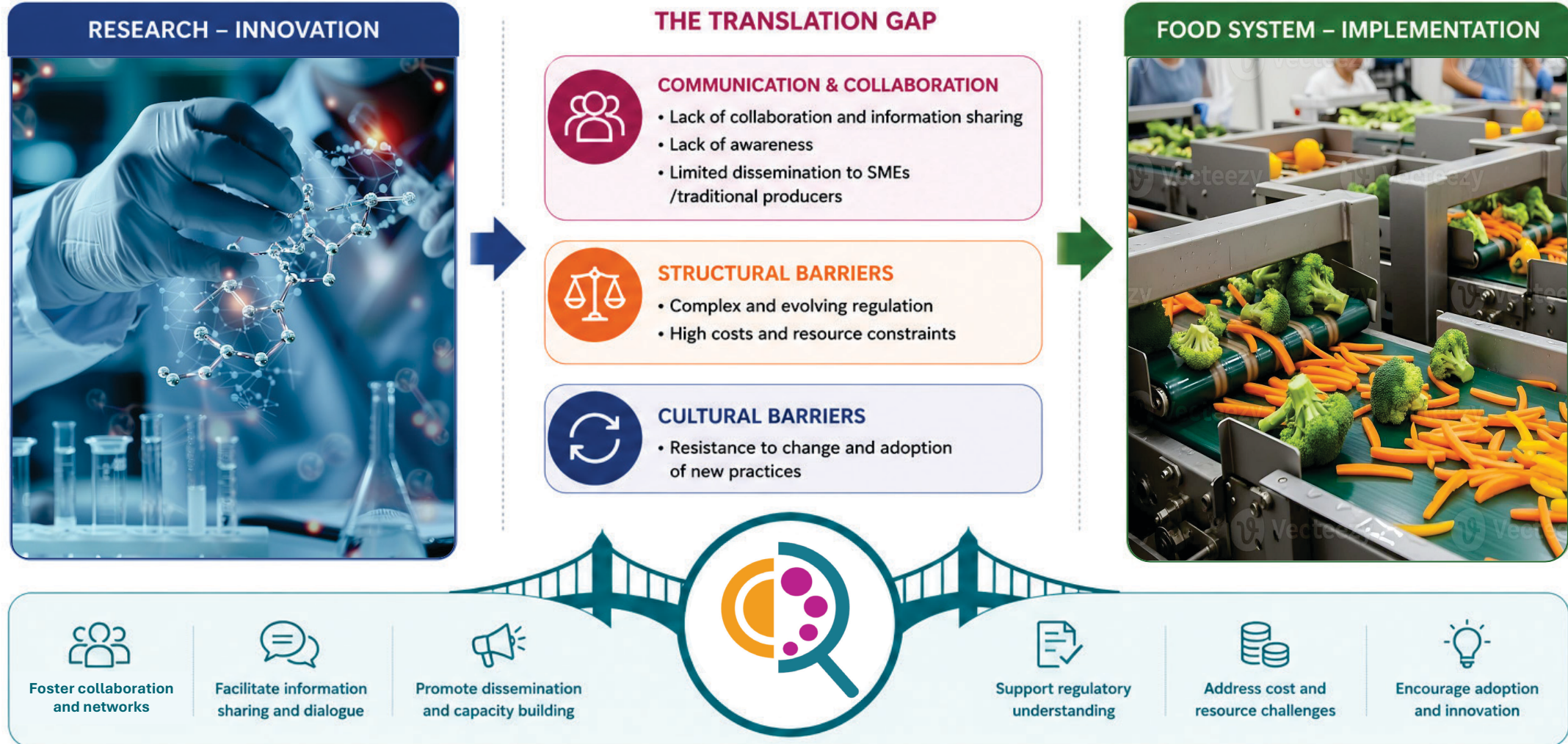
FOOD INDUSTRY ASSOCIATIONS



CATALYSE RATIONALE

Bridging the gap between research and real-world food system implementation

Knowledge • Collaboration • Translation • Impact



STAKEHOLDER ENGAGEMENT STRATEGY

Understanding the needs and priorities of all actors in the food sector

A MULTI-APPROACH STRATEGY



ONLINE SURVEY

112 stakeholders responses



STRUCTURED INTERVIEW (1-on-1)

85 stakeholders interviewed



ONLINE WORKSHOPS

4 webinars



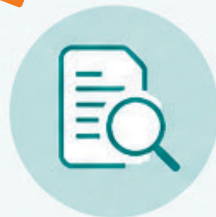
IN-PERSON WORKSHOPS

- IAFP conference
- IUFOST session
- Sinergy Day



CONFERENCE SESSIONS

- ILSI conference
- EFFoST conference



KEY RESULTS

Identified needs and priorities of the food safety community



PUBLICATION IN PROGRESS

Summarizing the main results obtained.



SHAPING THE CATALYSE PLATFORM

These results defined the main topics of the CATALYSE platform.

STAKEHOLDER ENGAGEMENT STRATEGY

Understanding the needs and priorities of all actors in the food sector



8 THEMATIC PRIORITY AREAS IDENTIFIED

- | | | | | | |
|---|--|-------------------------|---|--|-----------------------|
| 1 |  | CONTROL MEASURES | 5 |  | HYGIENE BY DESIGN |
| 2 |  | RAPID DETECTION METHODS | 6 |  | PACKAGING INNOVATION |
| 3 |  | DIGITALIZATION | 7 |  | TRACEABILITY |
| 4 |  | RISK ASSESSMENT | 8 |  | FOOD FRAUD PREVENTION |



Advantages Of Being A CATALYSE CoP

Knowledge-sharing Community

As a CATALYSE CoP member, you will have the chance to connect regularly with end-users, innovators, startups, spin-offs, industries, food authorities, and CATALYSE partners. This extensive professional network can open several opportunities for collaboration. Additionally, you will have access to a dedicated sharing space where members can announce recent innovations, job vacancies, seminars, events, and more relevant info.

Latest news and innovative solutions

Stay ahead in your field with privileged access to the latest updates and innovative solutions in food safety. The CoP actively disseminates new information and promotes the adoption of best practices, ensuring its members remain at the forefront of industry developments.

Scientific resources

Members can access a comprehensive, searchable knowledge database and educational materials, providing an invaluable resource for anyone in the field. Our thematic chapters facilitate knowledge transfer among all actors in the food system, promoting the uptake of food safety knowledge and innovation. By sharing experiences and insights, members can learn from one another, fostering a culture of continuous learning and improvement.

Training and educational materials

Benefit from a wealth of educational resources and training sessions. The CoP will organize several events (e.g., webinars, courses, and workshops), providing members with continuous professional development and skill enhancement opportunities. Together, we can catalyse meaningful change and uphold the highest standards of food safety for all.

NEWS

Community of Practice

Latest News



HEALTH, NEWS

December 20, 2024

Conflicts of interest: moving towards zero tolerance

♥ 2 🍌 0



HEALTH, NEWS

December 20, 2024

U.S. Dietary Guidelines Poised for Bold Shift Toward Plant-Based Whole Foods

♥ 5 🍌 0



CATALYSE CONVERSATIONS

Inside the project: Daniela Bassi's Perspective on CATALYSE Community of Practice

We're Kicking Off Our Expert Interview Series! We are excited to announce the launch of our expert interview series, starting...

Updated: January 29, 2026 👁 87 ♥ 12 🍌 2 ➦ Share

READ MORE ➦



Concha Avila shared a post

18 May 2026, 07:12 (local time)

CATALYSE at Food 4 Future – Bilbao 2026

We are pleased to share that FIAB will participate in Food 4 Future – Expo FoodTech, taking place in Bilbao from 13–15 May 2026.

During the event, we will be disseminating the CATALYSE project and its activities at our stand, engaging with stakeholders from across the European food innovation ecosy...

[Read more]

💬 Comment 0 ☆ Favourite



Noemie shared a post

14 May 2026, 14:07 (local time)

Don't miss our upcoming World Food Safety Day event!

We are pleased to announce that Awilo Ochieng Pernet will be a keynote speaker in the upcoming World Food Safety Day event. As Former Chairperson of the Codex Alimentarius Commission (FAO/WHO) and the pioneer of the World Food Safety Day, she will share her expertise on the critical challenges o...

[Read more]

☆ Favourite

GROUPS

NEWEST

ACTIVE

POPULAR

ALPHABETICAL



Events

ACTIVE 3 HOURS, 18 MINUTES AGO



New (ongoing projects)

ACTIVE 5 DAYS, 6 HOURS AGO



Conversations

ACTIVE 1 WEEK, 4 DAYS AGO



CATALYSE CONVERSATIONS

ACTIVE 2 WEEKS, 5 DAYS AGO



Job Opportunities

ACTIVE 1 MONTH, 4 WEEKS AGO



Mindshare

ACTIVE 2 MONTHS, 3 WEEKS AGO

VIEW ALL ➦

POSTS by USERS

Solutions and Startups

This dedicated space provides the latest insights into patents and cutting-edge innovations in food safety as equipment. Stay informed about the emerging trends and developments that are shaping the future of food safety and quality assurance.

Have a solution, startup, or innovation to share? Contribute to this Community of Practice by submitting it through the form below.

Submit



GENERAL, INNOVATIONS, SOLUTIONS AND STARTUPS, KNOWLEDGE
December 10, 2025

DENKie Nudge The World

DENKie: Simple Behavioral Change for a Safe and High-Performing Workplace
"From instructions to impact." Founded in 2020, DENKie has become...

Updated: January 17, 2026 By  Catalyse  10  3  0  Share

READ MORE



KNOWLEDGE, GENERAL, INNOVATIONS, SOLUTIONS AND STARTUPS
December 10, 2025

Novolyze SaaS & AI Enterprise platform

Novolyze's AI-powered platform helps leading food brands like Coca-Cola and Del Monte digitize and automate Food safety and quality processes,...

Groups

NEWEST ACTIVE POPULAR
ALPHABETICAL



Events
35 MEMBERS



New (ongoing projects)
27 MEMBERS

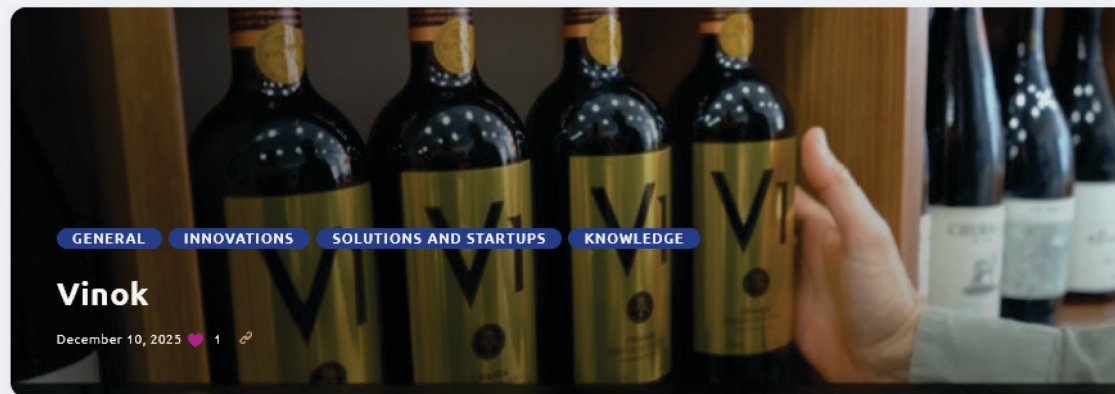


Partnerships
26 MEMBERS

VIEW ALL 

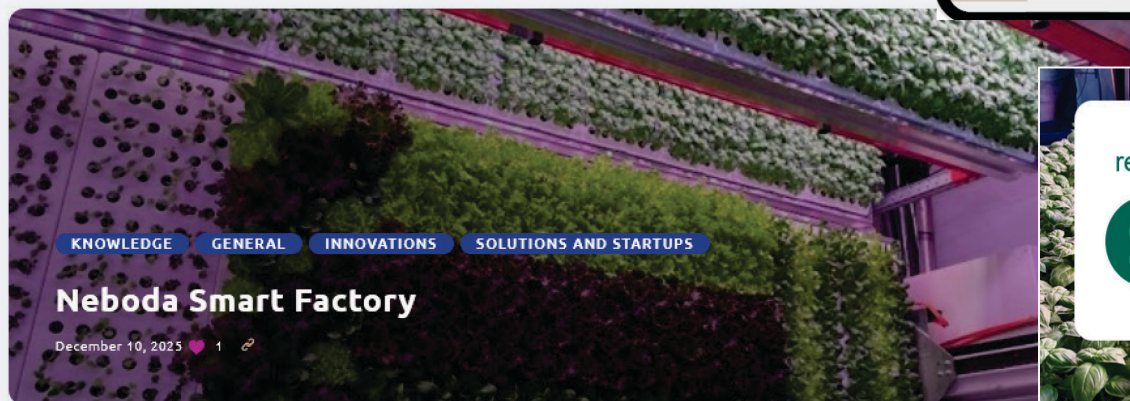
Recent Posts

- Establishment and application of a qualitative real-time polymerase chain reaction method for detecting genetically modified papaya line 55-1 in papaya products
May 11, 2026
- Effect of post-chilling processes and modified atmosphere packing on Campylobacter in broiler meat
May 11, 2026
- Finger vision enabled real-time



More than 10 **matchmaking** connections:

- Oscillum - Addvibe MEAT
For monitoring meat shelf-life at real life.
- VinOK: Wine sector - blockchain app for traceability
- Néboda: Vegetable industry, vertical farming system for better food safety control



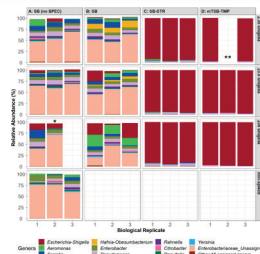
Science Hub

A collection of curated materials to support learning, research, and practical application in the food sector. This section brings together scientific articles, educational tools, and thematic publications—offering a space to explore emerging knowledge, deepen expertise, and stay informed. Whether you're looking for case studies, training content or sector insights, here you'll find valuable resources that grow with the community. If you have relevant materials to share, your contribution is welcome and encouraged within this Community of Practice.

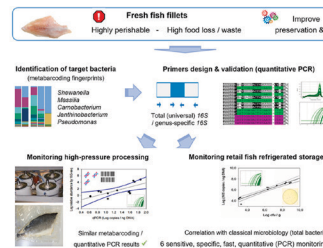
[All](#) [Beverages](#) [Dairy Products](#) [Plant-Based & Alt. Ptn.](#) [Fish & Seafood](#) [Fruits & Vegetables](#) [Meat & Poultry](#) [Others](#) [Grains & Cereals](#)

[All](#) [Control Measures](#) [Detection Methods](#) [Hygiene By Design](#) [Packaging Innovations](#) [Digitalization & Risk A.](#) [Traceability](#) [Others](#) [Digitalization And AI](#) [General](#)

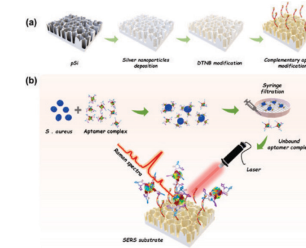
[All](#) [Research Article](#) [Magazine](#) [Regulations Docs](#) [Guidelines](#) [Brief Report](#)

SEARCH[Fruits & Vegetables](#) [Detection methods](#) [Research Article](#)

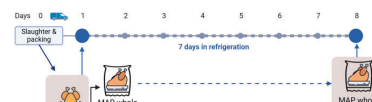
Strain-specific Recovery of *S. sonnei* from Artificially Contaminated Baby Carrots: Enhancing Food-safety Investigations with a Customized Shigella Detection Method Based on Genomically Predicted Antibiotic Resistance Traits

[Fish & Seafood](#) [Detection methods](#) [Research Article](#)

Quantitative PCR assays as a monitoring tool for bacterial genera in fresh fish fillets

[Others](#) [Detection methods](#) [Research Article](#)

Quantitative detection of *Staphylococcus aureus* using aptamer-based bioassay coupled with porous Si SERS platform



Educational Material

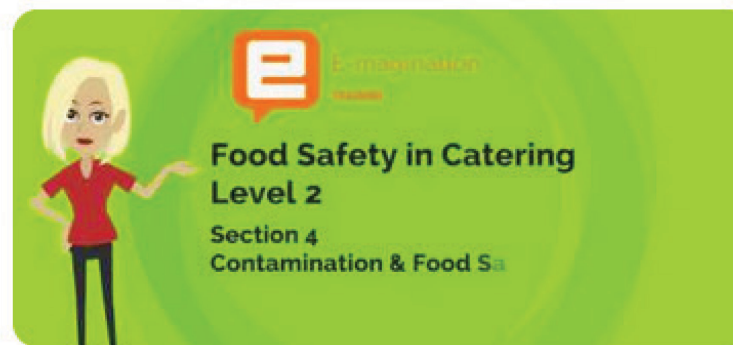
A dedicated space for learning resources designed to support capacity-building, knowledge transfer, and skills development across the food sector. This section offers access to training materials, workshop content, teaching aids, and interactive tools that help turn theory into practice. If you have educational content to contribute, your materials are welcome and encouraged as part of this Community of Practice.

- [All](#)
[Proc. & Packaged Food](#)
[Dairy Products](#)
[Fish & Seafood](#)
[Fruits & Vegetables](#)
[Meat & Poultry](#)
[Others](#)
- [All](#)
[Traceability](#)
[Others](#)
[Digitalization And AI](#)
[Control Measures](#)
[Detection Methods](#)
[Hygiene By Design](#)
[Packaging Innovations](#)
[Digitalization & Risk A.](#)
- [All](#)
[E-Book](#)
[Podcast](#)
[Guidelines](#)
[Webinar](#)
[Courses](#)
[Short Videos](#)
[Tutorial](#)
[Fact Sheet](#)

[SEARCH](#)

[Others](#) [Control measures](#) [Short videos](#)

Five keys to safer food


[Others](#) [Control measures](#) [Short videos](#)

Control Measures


[Others](#) [Control measures](#) [Short videos](#)

Temperature Control

Collaboration with other projects



We actively collaborate with EU-funded projects and initiatives to share knowledge, and maximise the impact of our work for **safer and more sustainable food systems**.



Ongoing collaborations with EU projects

- ✓ Share knowledge and expertise
- ✓ Harmonise approaches and tools
- ✓ Increase efficiency and avoid duplication
- ✓ Maximise impact across Europe

Stronger together

Through collaboration, we build a connected ecosystem that advances food safety, innovation, and sustainability across Europe and beyond.

Sharing expertise, building knowledge

Stakeholder Board

A strong network guiding our impact

Our Stakeholder Board brings together leading voices from industry, academia, NGOs, public authorities, and policymakers across Europe and beyond.



Share expertise
Provide insights and
real-world perspectives



Give feedback
Help refine our approach
and ensure relevance



Guide progress
Support us in identifying
opportunities and solutions



Amplify impact
Help spread our results
and maximise impact



The SHB plays an active role

By sharing ideas, giving feedback, and helping us find the best ways to move forward, our Stakeholder Board supports us in achieving the greatest possible impact.

Our Stakeholder Board Members



IZSLER
Italian Zooprofilactic
Experimental Institute



BfR
BfR – Federal Institute
for Risk Assessment



Barilla Group



Mérieux NutriSciences
– Mxns



**International Commission on
Microbiological Specifications
for Foods – ICMSF**



Co-funded by the
European Union

EIT FOOD South – EIT FS



**European Hygienic Engineering
& Design Group – EHEDG**



**International Association
Supply Chain Safety – ENFIT**



Advisory Board



ΓΕΩΠΟΝΙΚΟ ΠΑΝΕΠΙΣΤΗΜΙΟ ΑΘΗΝΩΝ
AGRICULTURAL UNIVERSITY OF ATHENS

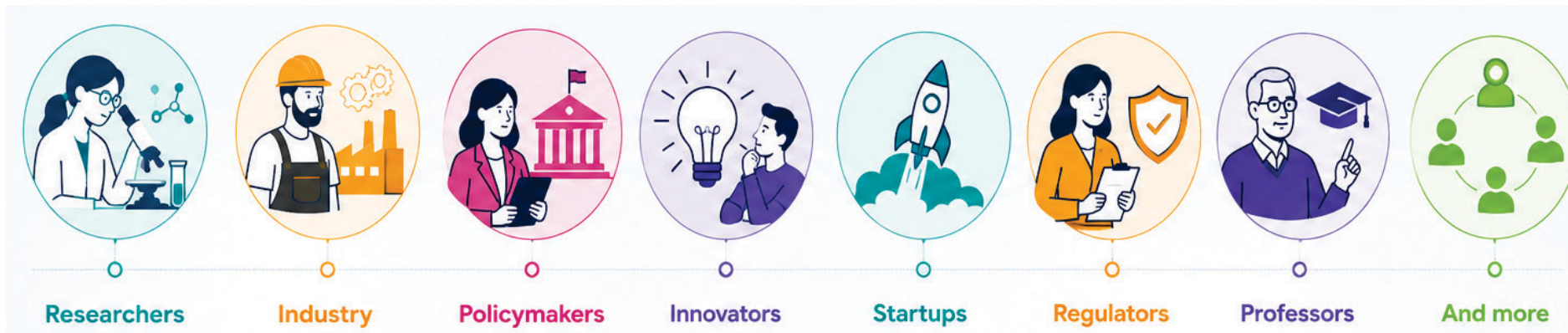


Member
Académie des technologies

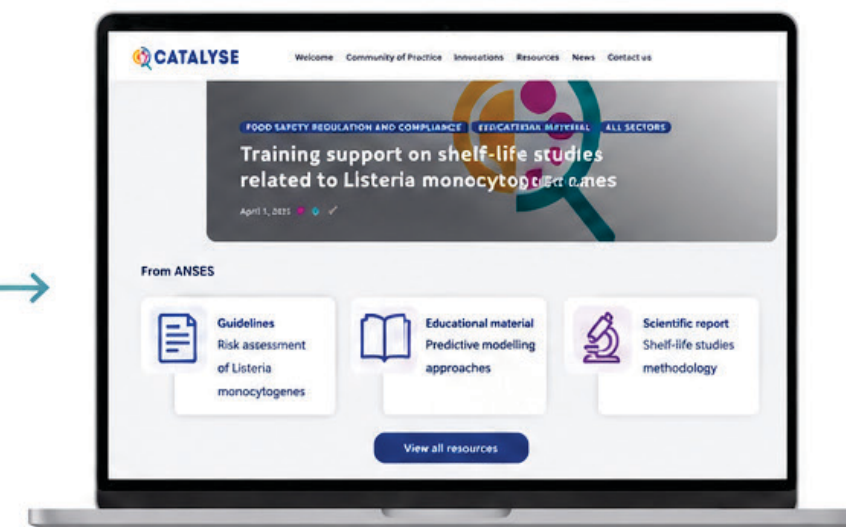
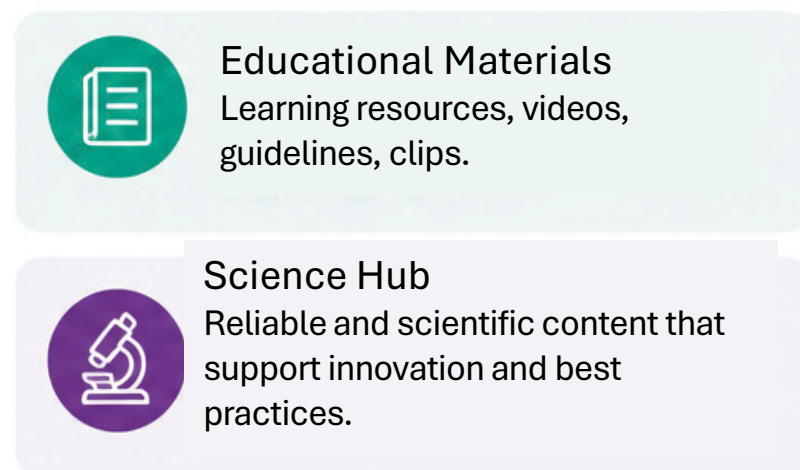


CATALYSE Networking

Who can be part of CATALYSE?



Contribute with high-quality educational material, empowering the food safety community with trusted knowledge.



Let's build CATALYSE TOGETHER

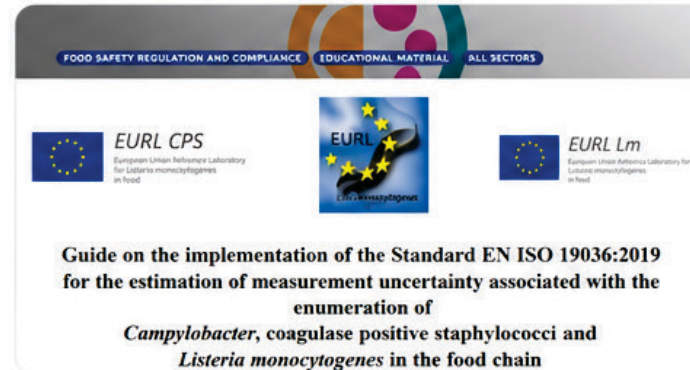
MAKING IMPACT THROUGH CATALYSE



By sharing reliable and up-to-date knowledge and practical guidelines, methods, protocols you can contribute to developing a **better food safety ecosystem**.



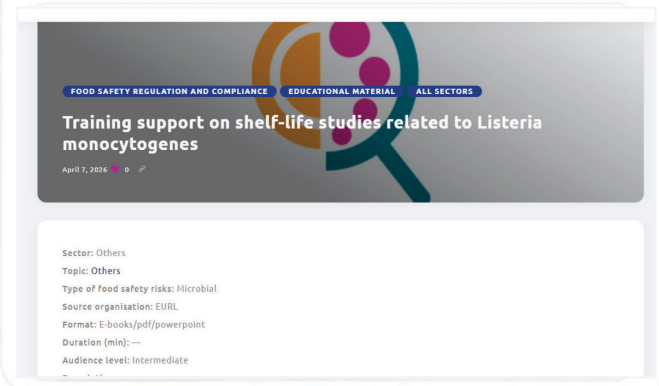
GUIDELINES



EDUCATIONAL MATERIAL



TRAINING METHODS



Transforming scientific expertise into **accessible** food safety knowledge.

Our Pilot Facilities Across Europe

A network of leading institutions advancing food safety and innovation across Europe.

-  Plant processing
-  Dairy
-  Meat
-  Fish
-  Cereal
-  Packaging
-  Pathogen
-  Biorefinery
-  Food matrix / Reference material
-  Wine

Ireland

-  Fermoy – Teagasc
-  Cork – University College Cork, School of Food

The Netherlands

-  Wageningen NIZO Food Research

France

-  Many (Rennes, Jouy en Josas, ..) INRA

Spain

-  Many
-  IRTA

Norway

-  Ås FoodPilotPlant Norway (NMBU/Nofima)

Finland

-  Helsinki – UH
-  Jokioinen – Luke (Jokioinen FoodPilot test facility)

Denmark

-  Copenhagen University of Copenhagen (UC)

Belgium

-  Gent – Bio Base Europe
-  Merelbeke, Flanders – ILVO and Flanders' Food

Switzerland

-  Liebefeld (Possieux) Agroscope

12 FACILITIES

9 COUNTRIES

1 EUROPEAN NETWORK

Collaborating for a safer and more sustainable future





SAVE THE DATE

CATALYSE Final Event

5 November 2026

 Brussels, BE






BREADCRUMB

ROSETTA



CATALYSE



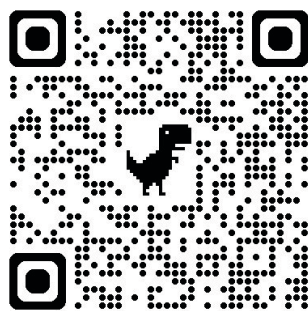
Catalysing scientific innovation into food safety action



Contact us:

catalyse.eu@gmail.com

Join our Community!



<https://catalyse-cop.eu/>





Catalysing scientific innovation into food safety action

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Swiss Confederation

Federal Department of Economic Affairs,
Education and Research EAER
**State Secretariat for Education,
Research and Innovation SERI**



UK Research
and Innovation

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