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IN THE SPOTLIGHT: CONSORTIUM PARTNERS' MEETING

Training Event in France, 14–18 September 2026!

International Training for Experts on the Safety of Cereals and Cereal-Based Products

Exchanging European expertise, exploring modern laboratory practices, and strengthening professional competencies in cereal safety

From 14 to 18 September 2026, an international training event was held in France at ANSES — the French Agency for Food, Environmental and Occupational Health and Safety — within the framework of the OpenEAT educational project, “I Eat to Live or I Live to Eat.” The event provided an important platform for exchanging scientific knowledge, exploring European approaches to risk assessment, and strengthening the professional competencies of specialists involved in monitoring the quality and safety of cereals and cereal-based products.

The training was attended by a delegation of researchers from the Institute of Climate Smart Agriculture of the National Academy of Agrarian Sciences of Ukraine, comprising Taras Zhygailo and Nataliia Valentiuk. The participation of the Ukrainian research institution in this international event contributed to strengthening cooperation with European partners, exchanging practical experience, and exploring current methods for ensuring the safety of agri-food products.

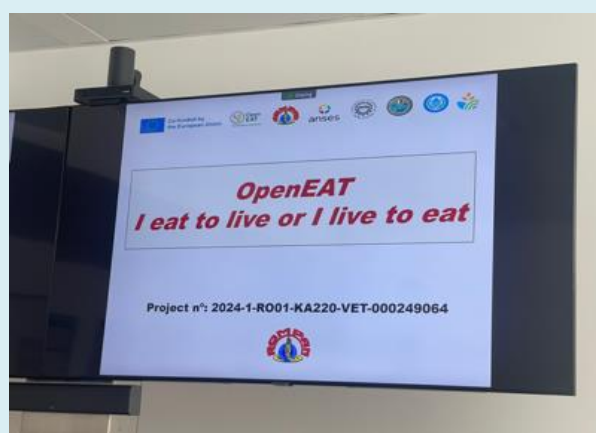
The programme brought together experts from Ukraine, France, Romania, Italy, and Serbia. Particular attention was devoted to contemporary challenges in cereal and cereal-based product safety, including the identification of hazards, the assessment of chemical contamination risks, and the implementation of measures designed to prevent hazardous substances from entering the food chain.

Main Areas of Training

Participants explored current issues related to the contamination of cereal products with pesticides, heavy metals, and nitrogen-containing compounds. Particular attention was paid to the pathways through which these substances enter cereal grains, the factors influencing contamination levels, and the potential consequences for product quality and consumer health.

An important component of the training was familiarisation with European legislative requirements for food safety, approaches to monitoring residues of hazardous substances, and principles for minimising risks at different stages of cereal production, storage, and processing.

The discussions enabled participants to deepen their understanding of the interrelationships between agricultural practices, environmental conditions, processing technologies, and the final safety characteristics of products. The knowledge gained is of practical importance for improving scientific research, strengthening professional training, and developing quality control systems for agri-food products.



Practical Familiarisation with European Expertise

An important component of the international training event was a series of practical visits to Grand Moulin de Paris and EUROPASTRY, as well as to specialised ANSES laboratories.

During the visits to the companies, participants had the opportunity to familiarise themselves with production processes and approaches to ensuring product quality and safety in cereal processing and food manufacturing. Such visits contribute to a better understanding of the practical aspects of raw material control, compliance with technological requirements, and the importance of product traceability throughout the production chain.

The visit to ANSES laboratories was of particular interest, including the laboratories specialising in trace elements and nanomaterials, as well as pesticides and marine biotoxins. Familiarisation with their areas of activity provided a deeper understanding of the role of specialised laboratory research in detecting hazardous substances, assessing risks, and scientifically substantiating food safety control measures.

Combining theoretical sessions with practical visits was an important element of the training, enabling a comprehensive examination of food safety issues — from identifying potential sources of contamination to laboratory testing and the implementation of preventive measures.

The Importance of International Cooperation

Participation in international training represents an important step towards strengthening the professional competencies of Ukrainian researchers and integrating scientific achievements into the European research and educational landscape. Interaction with specialists from different countries creates opportunities to exchange expertise, discuss shared challenges, and identify effective solutions in the field of cereal safety.

International events of this kind also help strengthen partnerships between research institutions, laboratories, and enterprises in the agri-food sector. Collaborative efforts support the dissemination of up-to-date knowledge, the development of a food safety culture, and the establishment of a foundation for further research and educational initiatives.

For Ukrainian researchers, applying the knowledge gained in subsequent scientific and practical activities is particularly important. This includes developing recommendations, improving risk assessment approaches, and training specialists working in agricultural production, product quality control, and food safety.

The international training within the OpenEAT project highlights the importance of bringing together scientific expertise, laboratory capabilities, and production experience to ensure the quality and safety of cereals and cereal-based products. Continued knowledge exchange and the development of partnerships between Ukrainian and European institutions will contribute to improving professional training, promoting modern practices, and strengthening consumer health protection.

We would like to express our sincere gratitude to the organisers, the ANSES team, and all participants for the informative training programme, open professional dialogue, and opportunity to exchange experience. The joint efforts of researchers and experts are an important contribution to the development of modern approaches to food safety control and the strengthening of international scientific cooperation.



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Contact

For more information about the **OpenEAT project – I eat to live or I live to eat**, the activities carried out and the results obtained, we invite you to follow us online:

◆ Project Coordinator:

ROMPAN – Romanian Employers in the Milling, Bakery and Flour Products Industry

◆ Project website:

🔗 <https://rompan.ro/portfolio/openeat/>

VISIT TO PARIS, FRANCE

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