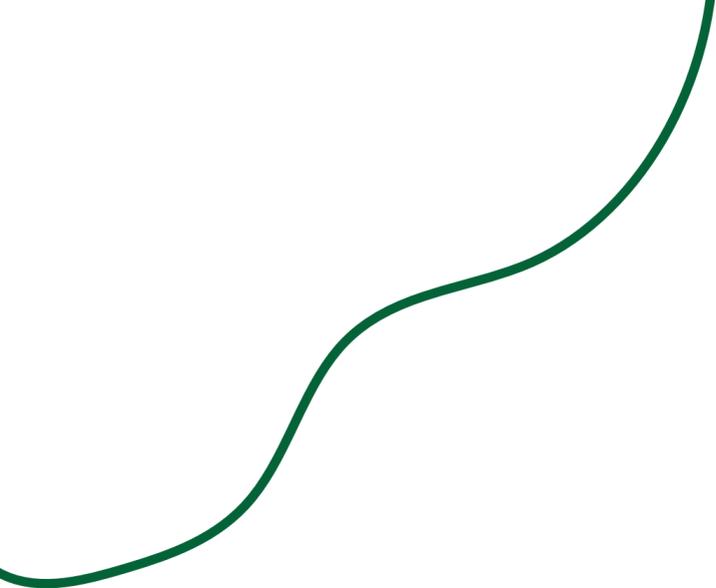
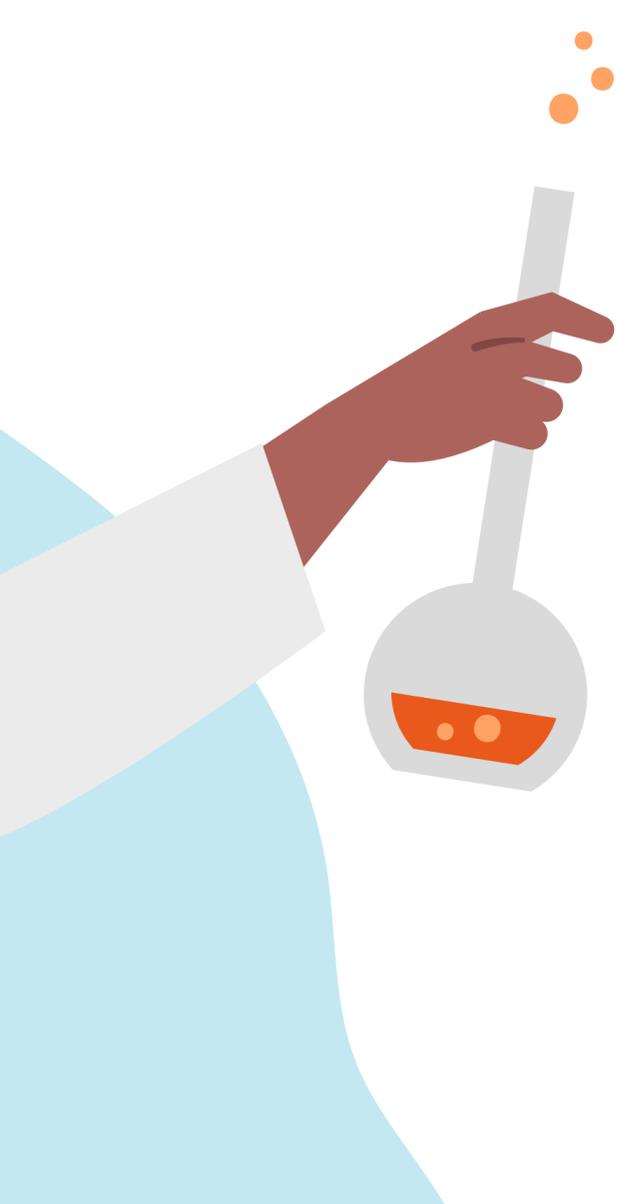




FOOD SAFETY:
SCIENCE IN ACTION.



Did you know that food safety is not a matter of luck? It results from applying science, technology, and innovation at every stage of the food supply chain.

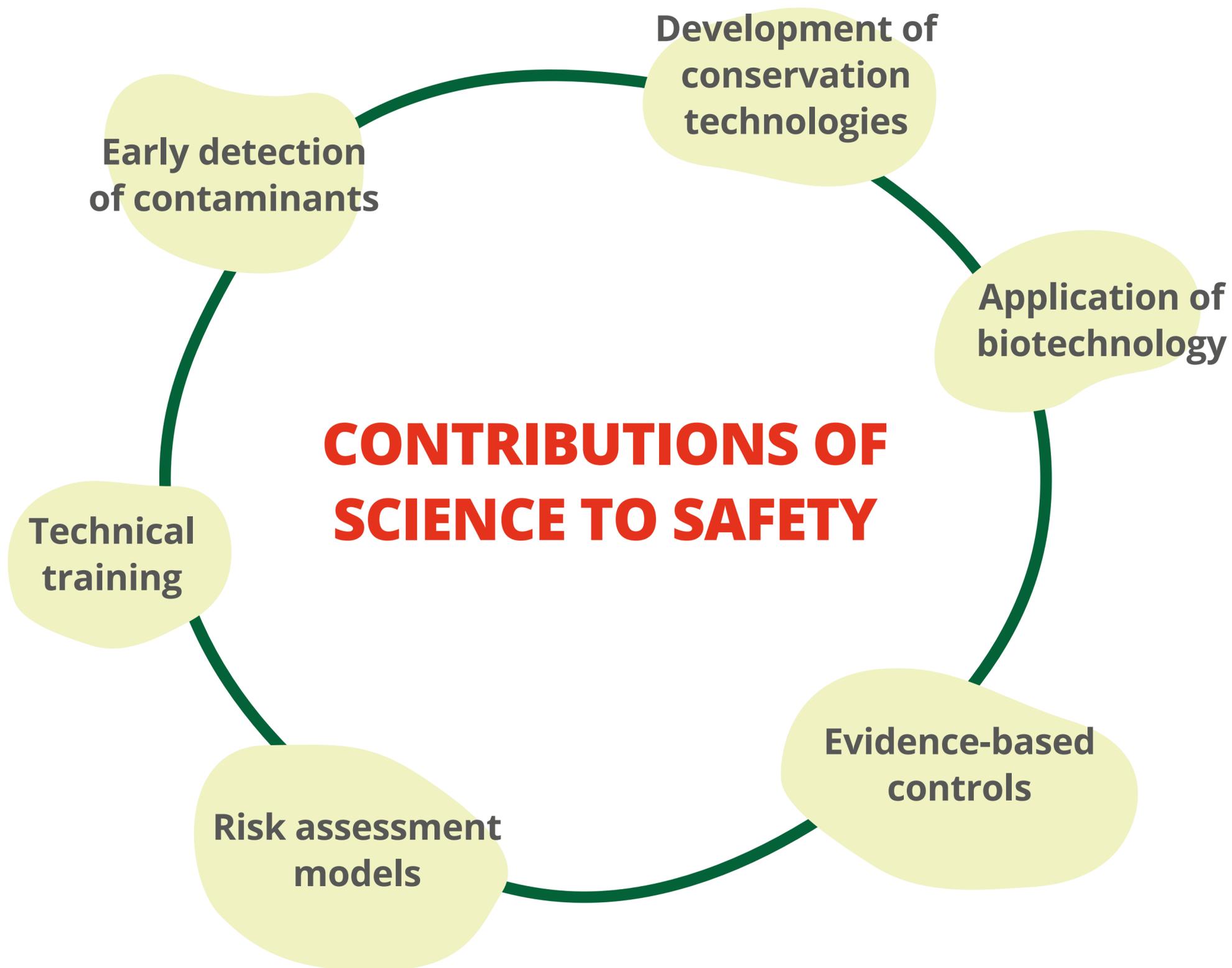
An illustration of a hand holding a round-bottom flask containing orange liquid. Above the flask are three small orange circles. The hand is wearing a white lab coat sleeve. The background is light blue.

Integrating science into food safety systems is no longer optional; it is an investment in sustainability, reputation, and sustained growth.





**How are you applying
science in your organization
to ensure safe food?**



HOW DOES IT WORK?



Prevention and diagnosis. Microbiology, chemistry, and biotechnology enable risks to be detected before they become problems.



Data-driven management. Tools such as HACCP, traceability systems, and real-time monitoring enable accurate decisions, reducing errors and strengthening control.



HOW DOES IT WORK?



Technology and innovation. From active packaging to smart sensors, science drives solutions that improve safety without sacrificing efficiency in the process.



Management Systems. International standards such as ISO 22000, FSSC 22000, BRCGS, and SQF are based on scientific evidence.



Safety training and culture. Continuous, science-based training makes teams true guardians of product safety.

HOW ORGANIZATIONS CAN USE SCIENCE TO ENSURE SAFE PRODUCTS?

Implementing systems such as HACCP

Monitoring your processes



Implementing Management Systems

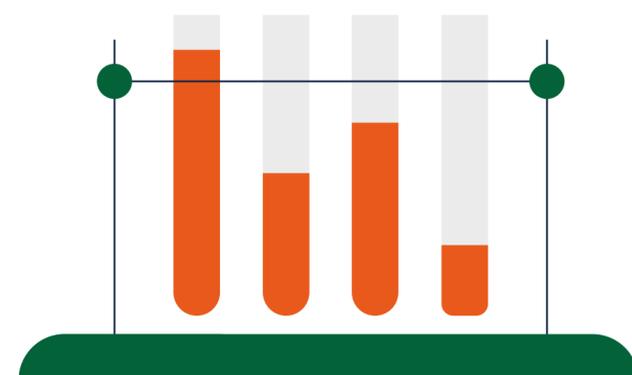
Innovating in traceability, storage, and transportation.

Continuous staff training

Collaboration with research centers

References.

FAO. *The scientific basis of food safety*. Viewed online at: *The scientific basis of food safety* on 05/20/2025.





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