



WORLD FOOD SAFETY DAY



Science in Action

Science is at the heart of food safety. The academic community plays a crucial role in ensuring the right to food for all, which requires collective action to tackle hunger and poverty. Research, data, technology and innovation can be powerful tools for enhancing food safety and food security, as well as for transforming agrifood systems for a better future and a better life for all.

Up-rise[↑] PhD COMMUNITY



UP-RISE is building academic capacity by training 12 PhD students under the joint EU-AU supervision to become future leaders and food safety ambassadors for Africa. These researchers play a key role in supporting food safety risk assessment and management to reduce mycotoxin levels, by developing guides, toolkits, early warning systems and microbiome-based innovations.

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**Meet the next generation
of food safety leaders**





Mohammed Mahdi

Wageningen University, The Netherlands

Predictive model development for early warning systems in 5 Africa countries.

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Sebotse Potlako

University of Johannesburg, South Africa

Safeguarding umqombothi production through risk assessment, value chain analysis, and hazard identification from informal production in South Africa.

→ **GET TO KNOW THE PROJECT**



Edson Coffi

Université Abomey-Calavi, Benin

Comparative mycotoxin risk assessment of cereal-based food and fermented derivatives from formal and informal markets in West, East and South-African regions.

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Vukosi Edwin

University of Johannesburg, South Africa

Improving the quality culture in the Umqombothi value chain in South Africa with focus on mycotoxin reduction.

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Julia Virol

Wageningen University,
The Netherlands

Behaviour change and incentives for an improved food safety culture in the formal-informality continuum.

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Riccardo Corina

University of Montpellier,
CIRAD & CNR Bari, France and Italy

Exploration of the mechanisms involved in the reduction of mycotoxin content during food fermentation.

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Michal Okonda

University of Nairobi, Kenya

Enhancing Safety and Quality of Maziwa lala: a Hazard Analysis and Critical Control Point (HACCP) based assessment of processing techniques and microbiome innovations in selected business case studies in Kenya.

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Mirabelle Feliho

Université AbomeyCalavi, Benin

Improving the quality culture in the Akpan value chain in Benin with focus on mycotoxin reduction.

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Charles Yeo

University of Nangui Abrogoua, Côte d'Ivoire

Improving the quality culture in the Coco
baca value chain in Côte d'Ivoire with focus
on mycotoxin reduction.

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Truphosa Viola Amakhobe

University of Nairobi, Kenya

Improving the quality culture in the Maziwa
mala value chain in Kenya with focus on
mycotoxin reduction.

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Kevin Omwomo

Federal University of
Technology Minna, Nigeria

Improving the quality culture in the Kunun zaki value chain in Nigeria with focus on mycotoxin reduction.

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Lungani Nyathi

University of Johannesburg, South Africa

Efficacy of fermentation on overall food product quality and mycotoxin concentration.

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