

EMERGING RISK INTELLIGENCE SERVICE (ERIS)

Annual Report

Year Five (March 2025–June 2026)

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Abbreviations

EFSA	European Food Safety Authority
ERIS	Emerging Risk Intelligence Service
ESR	Institute of Environmental Science and Research
FSANZ	Food Standards Australia New Zealand
MPI	Ministry for Primary Industries
NZFS	New Zealand Food Safety (MPI)
NZFSSRC	New Zealand Food Safety Science & Research Centre
VIBE	Vigilance and Intelligence Before food issues Emerge (FSANZ)

Acknowledgements

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1. INTRODUCTION

New Zealand's food industry is not just focussed on research that improves food safety now, but also on research that will improve their ability to reduce or avoid future food safety risks. Horizon scanning is needed to identify these emerging food safety risks. In April 2021, a system for identifying emerging food safety risks was launched through the New Zealand Food Safety Science & Research Centre (NZFSSRC) with funding from a core group of food industry organisations and in-kind support from New Zealand Food Safety (NZFS). From July 2025, this Emerging Risk Identification System became a core service provided to all industry members of the NZFSSRC.

Renamed the Emerging Risk **Intelligence Service** (ERIS), the core purpose remains the same: To support the food industry to consider emerging food safety issues when they prioritise their current and future food safety research.

The structure of ERIS has two pillars:

1. Gathering intelligence on emerging food safety issues and risks.
2. Supporting decision-making on future research.

This ensures that intelligence is turned into action.

Despite the rise in intelligent computing, ERIS remains an expert centred system, with intelligence from people complemented by information gathered from other sources (including AI-powered tools). Human networks are at its core; networks deliberately established include people involved in emerging food safety risk detection in New Zealand and other countries. The three members of the ERIS team¹ collate information from a variety of sources to identify emerging issues and, when needed, gather additional information to support decision-making (Figure 1).

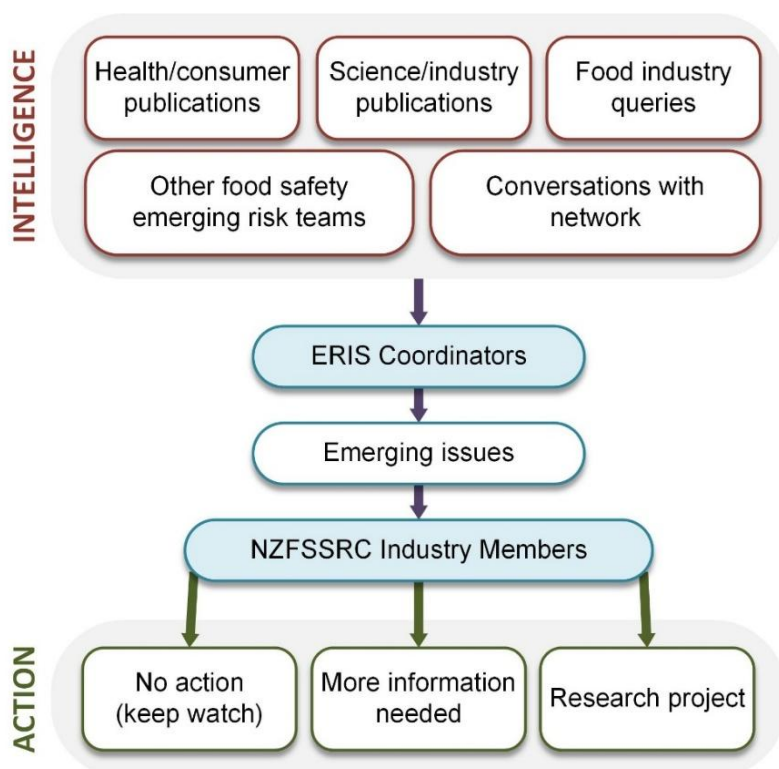


Figure 1. How ERIS functions

Information from people and other sources is gathered and evaluated by the ERIS Coordinators. Identified emerging issues are shared with NZFSSRC industry members, who form the primary decision-making group.

¹ ERIS Manager (0.2 FTE), ERIS Coordinator (0.1 FTE), ERIS Coordinator (up to 0.2 FTE).

2. THIS REPORT

Annual reports (covering March-February) for the first four years are available on the NZFSSRC's ERIS web page: <https://www.nzfssrc.org.nz/resources/eris/#/>

The 2026 annual report was delayed to re-align with NZFSSRC reporting cycles and covers a sixteen-month period, March 2025 to June 2026.

3. OPERATIONAL ACTIVITIES

From July 2025, ERIS became a core service offering to NZFSSRC members and paid out of membership fees. Operational changes were also made to ensure all NZFSSRC members received timely information and had the opportunity to discuss emerging issues.

Meetings

The Emerging Risk Action Forum – a decision-making body formed with the nine industry organisations previously funding ERIS – met for the last time during June 2025, considering eight newly identified emerging issues and successfully ending their term. We thank the Action Forum, which was fundamental for directing the focus and operations of the original ERIS service.

An inaugural ERIS Industry meeting was held during October 2025, open to all NZFSSRC industry members. A second meeting was held during March 2026. Participants at these meetings considered thirteen identified emerging issues, deciding if further action was needed and what this action should be.

Communications

Four editions of the quarterly newsletter, *Signals*, were published in April, July, October and January.² These high-level summaries are widely distributed through the ERIS and NZFSSRC networks.

More detailed monthly emails continued to be sent to NZFSSRC members, alerting them to newly identified emerging issues, updates to previously identified emerging issues, and other signals/issues that did not meet the requirements of being an emerging issue associated with food. This email also served to communicate any other information of importance to this group.

As part of the ERIS service, briefing notes summarising each emerging issue were made available to NZFSSRC members. The findings from additional information gathering in response to specific questions were also provided. Relevant briefing notes were also routinely provided to sector subgroups (taskforces) within the NZFSSRC (dairy, horticulture, seafood, poultry). Briefing notes were also shared with other emerging risk teams outside of the NZFSSRC as part of regular information exchanges.

In addition to the scheduled communications described above, the ERIS team have become a point-of-contact for NZFSSRC members and research organisations, and NZFS, for emerging risk information. The team have delivered presentations describing ERIS and identified emerging risks at meetings and conferences (Table 1), plus supported others preparing for their own talks, meetings or publications when the content considers emerging food safety risks.

² Available from <https://www.nzfssrc.org.nz/resources/eris>

Table 1. Presentations arising from ERIS, March 2025 – June 2026

Meeting	Title of presentation	Links to information
FAO Food Safety Foresight Framework Meeting (April 2025)	Foresight experience: An Emerging Risk Identification System (ERIS) for New Zealand's Food Industry	https://www.fao.org/food-safety/news/detail/Summary-report-of-the-Food-Safety-Foresight-Framework-Meeting/-en https://openknowledge.fao.org/items/7961a82f-d66e-4e54-b97d-4d11e85a399e
33 rd meeting of the EFSA StaDG-ER (June 2025)	▪ Edible electronics ▪ Carbon dots ▪ The potential for global spread of <i>Shewanella</i> spp.	https://www.efsa.europa.eu/en/events/33rd-meeting-efsa-stakeholder-discussion-group-emerging-risks-stadg-er
FAO Science and Innovation Forum (October 2025)	AI for foresight in food safety: Why the public and private sectors need to anticipate and not simply react	https://www.fao.org/science-technology-and-innovation/science-innovation-forum-2025/programme-sif-2025/ai-meets-food-safety/en https://www.fao.org/webcast/detail/sd01-deep-dive-1---ai-meets-food-safety/en
34 th meeting of the EFSA EREN (October 2025)	The potential for global spread of <i>Shewanella</i> spp.	https://www.efsa.europa.eu/en/events/34th-emerging-risks-exchange-network-meeting-eren
34 th meeting of the EFSA StaDG-ER (November 2025)	▪ Emerging mycotoxin remediation methods ▪ Cesium-137 contamination of foods	https://www.efsa.europa.eu/en/events/34th-meeting-efsa-stakeholder-discussion-group-emerging-risks-stadg-er
FAO webinar: Beyond the horizon: food safety foresight for smarter preparedness and anticipation (December 2025)	Bridging sectors: food safety foresight at the public–private interface	https://openknowledge.fao.org/server/api/core/bitstreams/07252ad9-d685-4fd0-886d-7e0919c89854/content
Joint COCERAL/UNISTOCK-Europe, FEDIOL and FEFAC annual meeting on mycotoxins in feed (April 2026)	Emerging mycotoxin remediation methods	(not available)
35 th meeting of the EFSA StaDG-ER (June 2026)	Topic updates and recent signals: ▪ Rat hepatitis E virus ▪ Rat lungworm ▪ New technology: Metal organic frameworks ▪ Probiotic survey: label vs. contents ▪ Infant formula dispensing machines)	https://www.efsa.europa.eu/en/events/35th-meeting-efsa-stakeholder-discussion-group-emerging-risks-stadg-er
NZIFST/NZFSSRC conference (June 2026)	Food safety foresight for emerging risks in New Zealand and beyond	https://nzifst.org.nz/conference-2026/conference-2026-program#D13

EFSA, European Food Safety Authority; StaDG-ER, Stakeholder Discussion Group on Emerging Risks; EREN, Emerging Risk Exchange Network; FAO, Food and Agriculture Organization of the United Nations; COCERAL, European association of trade in cereals, oilseeds, rice, pulses, olive oil, oils and fats, animal feed and agrosupply; UNISTOCK-Europe, European Association of Professional Portside Storekeepers; FEDIOL, EU vegetable oil and proteinmeal industry association; FEFAC, European Feed Manufacturers' Federation; NZIFST, New Zealand Institute of Food Science & Technology.

Connections with other emerging risk groups

The ERIS team regularly met with food safety emerging risk teams from Food Standards Australia New Zealand (FSANZ) and NZFS. The FSANZ VIBE (Vigilance and Intelligence Before food issues Emerge) team assesses the likelihood of an emerging food issue becoming a concern for FSANZ. Since 2022, NZFS have had an Emerging Risk group who identify and manage risks/issues which may fall within NZFS's remit as regulators.³ While the focus of the VIBE and NZFS teams differ to the ERIS work, which is focused on the needs of the food industry and identifying scientific research priorities, areas of interest overlap. Hence, the regular meetings have provided opportunities to share intelligence and updates on current activities. The forum minimises duplication of effort and maximises the benefits to stakeholders of each system.

The ERIS team also continued to be involved with the European Food Safety Authority's (EFSA's) Stakeholder Discussion Group on Emerging Risks (Table 1). Through invitations to their meetings, the ERIS team has exchanged information and contributed to international discussions on emerging risks. The slides and meeting reports are published publicly. Nicola King (ERIS Lead) is part of the editorial board for EFSA's Emerging Risk Newsletter.

The ERIS team also exchanges information in emerging issues monthly with the National Center for Technology Innovation for Dairy (China). During 2025/26, the ERIS team and the wider NZFSSRC were also involved in activities with the pan-European projects HOLiFOOD and FoodSafeR, which included hosting a PhD candidate and participating in a living lab workshop.^{4,5}

Additional international connections included:

- A meeting with experts from the Singapore Food Agency (June 2025), who shared further details about an unexpected issue they had investigated.
- Sharing intelligence with those undertaking horizon scanning in the New South Wales Department of Primary Industries (September 2025).

Value to NZFSSRC members

NZFSSRC surveyed their members during 2026 and included questions about the ERIS service. Those responding indicated that the ERIS outputs were used to support a range of activities, including internal risk assessment, strategic planning and their own horizon scanning activities. Some were also using these outputs as part of their assurance/compliance systems. There was strong agreement that ERIS is a valuable NZFSSRC service.

The ERIS team also receives requests from NZFSSRC members for information they might hold about a food safety topic. One example from this reporting period was a request for information on mineral oil hydrocarbons; the briefing note and additional information which had been gathered were used to support the organisation's technical staff.

³ Bulletins are available from <https://www.mpi.govt.nz/food-business/food-safety-insights-emerging-risks-and-current-issues-bulletin/>

⁴ <https://holifoodproject.eu/> and <https://foodsaferr.com/>. The PhD candidate completed a New Zealand case study as part of their research on emerging mycotoxin risks and mitigation strategies.

⁵ Farkas, Z., Zentai, A., Farkas, M. et al. Emerging risk identification in the food chain using text mining—supported monitoring of food safety news: insights from 2022 to 2023. Sci Rep 16, 19478 (2026). <https://doi.org/10.1038/s41598-026-50890-8>.

4. ACTIONS ON EMERGING ISSUES

There were 28 emerging issues identified during the 16-month period of this report (Appendix). Across all 217 emerging issues, the following decisions and actions were taken:

- No action at this time (165 emerging issues).
- Additional information gathering or other action taken (43 emerging issues).
- Additional information gathering followed by support to refine research concepts (2 emerging issues).

At the time of this report, decisions were pending on the final seven emerging issues.

The findings from information gathering exercises are shared with NZFSSRC members and other interested parties. These have informed further decision-making and future planning.

The number of newly identified emerging issues is decreasing over time due to the experienced ERIS team being better able to identify which issues should be taken forward for further consideration, older issues now being considered as emerged, and identified issues becoming broader in their remit (i.e. not specific to one food/hazard combination). The ERIS team also update briefing notes with any new information and the number of identified issues being updated has increased over time. For example, of the 189 emerging issues identified prior to March 2025, 79 were updated with new information at least once during the period March 2025-June 2026.

Appendix. Emerging issues identified during Year One (1-70), Year Two (71-126), Year Three (127-171), Year Four (172-189) and Year Five (190-217)

1	Shiga toxin-producing <i>Escherichia albertii</i> in food (particularly poultry)
2	Perfluoroalkylated substances (PFAS) in foods
3	Invasive foodborne infections from <i>Streptococcus agalactiae</i> in fish
4	<i>Datura</i> spp. in spinach
5	<i>Listeria monocytogenes</i> serotype 4h
6	Chlorpyrifos-containing agrichemicals used for food crops
7	Allergenic potential of alternative proteins
8	'Black food' coloured with high amounts of active carbon
9	Adulterated beeswax
10	Poultry as a vehicle of infection for the extraintestinal pathogenic <i>Escherichia coli</i> type ST131
11	Microbial risks from collagen derived from marine invertebrates
12	Health risks of coconut oil
13	Risk of tick-borne encephalitis from raw goat milk consumption (France)
14	The Possibility for Chagas-disease due to climate change (Europe)
15	3-monochloropropandiol and glycidyl esters from oils and fats
16	Microplastics and nanoplastics in table salt
17	Hazards in seaweed
18	Cannabidiol and cannabidiol products
19	Bamboo cups leaching formaldehyde and melamine
20	Ethylene oxide in foods
21	Bongkreikic acid in fermented foods
22	Functional nanomaterials in food packaging
23	Tick-borne alpha-gal induced red meat allergy
24	Increasing cases of alveolar echinococcosis, caused by <i>Echinococcus multilocularis</i> , across Europe and North America
25	Accumulation of β -methylamino-L-alanine (BMAA) in seafood and the link to neurodegenerative disease
26	New limits for chlorate in milk
27	Microplastics and nanoplastics in food
28	Brevetoxins in shellfish (Europe)
29	Increased attention on <i>Toxoplasma gondii</i> in red meat
30	<i>Cyclospora cayetanensis</i> on fresh produce
31	Foodborne transmission of <i>Salmonella</i> Bovismorbificans

32	Bee products as food ingredients
33	Chemical hazards present in <i>Salicornia</i> (sea asparagus)
34	<i>Candida krusei</i> and <i>Pichia kudriavzevii</i> : Same species with pathogenic potential
35	Sodium benzoate affects the epigenome
36	Spore-forming bacteria in insect-based foods
37	Bovine Milk and Meat Factors as risk factors for cancer
38	Foodborne transmission of <i>Acinetobacter</i> spp.
39	Luciferase and luciferin in food
40	Dietary allulose as a risk factor for <i>Klebsiella</i> infection
41	<i>Pantoea dispersa</i> in dried foods
42	The role of milk exosomes in chronic disease
43	<i>Salmonella</i> in finfish
44	Risks associated with plant-based beverages
45	Nanoparticle delivery of agrichemicals
46	Tortilla consumption linked to aflatoxin exposure (Guatemala)
47	Latent bovine tuberculosis in cattle
48	Microbial safety of fruit waxes
49	Increase in <i>Anisakis</i> spp. abundance in fish
50	Edible graphene on food
51	The effect of phytoestrogens in soy-based infant formula on infant development
52	Dietary exposure to opium alkaloids in poppy seeds can exceed acute reference dose
53	Coffee adulteration and deliberate mislabelling
54	Increasing detection of hepatitis E virus in foods
55	Hepatitis A linked to dried fruit
56	Polyaromatic hydrocarbons in cannabidiol oils
57	Salmonellosis linked to onions
58	Fresh produce as a trigger for pollen food allergy syndrome
59	Palmitic acid promotes cancer metastasis
60	Lower limit for eugenol in fin fish (Japan)
61	Functional nanomaterials as food ingredients
62	Increasing recalls from hazards in home delivery meal kits
63	Hypoglycin A from sycamore in milk
64	Titanium dioxide (E171) no longer considered safe when used as a food additive

65	Plasticisers migrating from disposable gloves to food
66	Foodborne infections from <i>Arcobacter</i> spp.
67	<i>Proteus mirabilis</i> carriage by meat and poultry
68	Increasing incidence of <i>Salmonella</i> Give among cattle and potential for foodborne transmission (NZ)
69	Pheophorbide in seaweed
70	Freshwater cyanobacteria toxins in irrigation water
71	Foodborne spread of <i>Staphylococcus saprophyticus</i>
72	<i>Alternaria</i> toxins in tomato products
73	Allergens in alternative food packaging
74	<i>Salmonella</i> in frozen vegetables
75	<i>Moringa oleifera</i> in foods
76	Bisphenol A alternatives in food contact materials
77	Foodborne transmission of <i>Staphylococcus argenteus</i>
78	Cyanogenic glycosides in elderberries
79	Meat as a dietary contributor to amyloidosis
80	Allergenicity of pectin as a food ingredient
81	Increasing inclusion of probiotics, prebiotics, paraprobiotics and postbiotics in foods
82	Mycotoxins in fish from plant-based feed
83	Adaptogens in food, beverages and animal feed
84	Precautionary labelling for allergens in food
85	Rat Hepatitis E Virus (HEV) causing hepatitis in people
86	Tolerance of bacteria to substandard alcohol-based sanitisers
87	Potential radiation contamination of cereals from Ukraine
88	Halogenated polycyclic aromatic hydrocarbons in high salt seafood snacks
89	Animal reservoirs of <i>Streptococcus gallolyticus</i> subsp. <i>gallolyticus</i>
90	Engineered nanomaterials in the environment
91	Increase in the proportion of dried beans and rice samples with pesticide residues exceeding MRLs (EU)
92	Fungicide residues in food and antifungal resistance among <i>Candida auris</i>
93	Hazards associated with jellyfish as a food
94	Mycotoxins in red wine
95	<i>Bacillus thuringiensis</i> and foodborne disease
96	Mineral oil hydrocarbons (MOAH) in food: Harmonised limits of quantification
97	Human bocavirus in shellfish

98	<i>Clostridioides (Clostridium) difficile</i> on potatoes
99	Foodborne transmission of <i>Klebsiella</i> species
100	Foodborne transmission of <i>Streptococcus equi</i> subspecies <i>zooepidemicus</i>
101	Chemical migration from substandard silicone moulds
102	Emerging natural toxins in seafood
103	Cadmium in emerging animal fodders
104	Potential for adulteration of sunflower oil
105	Dietary exposure to organophosphate esters
106	Colourants from butterfly pea flowers
107	Chlorinated paraffins in food
108	Heat tolerant Enterobacteriaceae
109	Foodborne transmission of <i>Clostridium difficile</i>
110	Mycotoxins in pseudocereals
111	Mycotoxin and alkaloid contamination in plant-based meat alternatives
112	Allergens in powdered silk worm (<i>Bombyx mori</i>)
113	Lead in freeze-dried berries
114	Potential foodborne transmission of extraintestinal pathogenic <i>Escherichia coli</i> (ExPEC)
115	<i>Helicobacter pylori</i> in poultry
116	Food safety of tara flour
117	Fluoride in soy-based beverages
118	<i>Laribacter hongkongensis</i> in freshwater foods
119	New zoonotic henipavirus (<i>Langya henipavirus</i>)
120	Furan, methylfurans and alkylfurans in foods
121	Pathogenic <i>E. coli</i> in falafel
122	Fraudulent use of additives in fresh tuna
123	Spore-forming bacteria in plant-based proteins
124	<i>Citrobacter</i> spp. in foods
125	Hypertransmissible, zoonotic <i>Cryptosporidium parvum</i>
126	Potential for novel food processing to affect packaging integrity
127	Emerging risks associated with chocolate
128	Histamine in non-fish foods and histamine intolerance
129	Cadmium in flaxseed products
130	Foodborne transmission of <i>Enterobacter cloacae</i>

131	Microbial growth in plant-based meat analogues
132	Tyre wear particles in foods
133	(confidential issue)
134	Thallium in kale chips (USA)
135	Food contamination from flooding and silt (Jan/Feb 2023 cyclones, NZ)
136	Increased attention on <i>Salmonella</i> in raw, crumbed and frozen chicken
137	Allergenicity of chia seeds
138	Grayananes in honey made with nectar from plants in the <i>Ericaceae</i> family
139	Potential chemical and microbiological hazards associated with 3D food printing
140	Non-sugar sweeteners
141	(confidential issue)
142	Brominated flame retardants in foods
143	(confidential issue)
144	Increasing signals on pathogen contamination of flour
145	<i>Bacillus cytotoxicus</i>
146	<i>Aichivirus</i>
147	Glycerol in slush ice drinks
148	Food contact materials containing bamboo and similar plant-based materials
149	Emergence of <i>Salmonella</i> Ball
150	Potential microbial contamination of new disposable gloves
151	Increasing backyard poultry ownership in New Zealand
152	Animal products in vegan or plant-based foods
153	Drought pressure on olive oil supplies increases risk of fraud
154	Moves towards STEC serogroup independent detection and isolation
155	N-nitrosamines in food
156	Release of treated and diluted radioactive water from Japan
157	Multidrug resistant salmonellae causing foodborne illness
158	Tropane alkaloids in flour
159	Food and feed treatments to reduce mycotoxins
160	Fermented bee products
161	Global spread of rat lungworm (<i>Angiostrongylus cantonensis</i>)
162	Nanoparticles and the formation of biocoronas
163	Food dependent exercise induced anaphylaxis

164	Food contamination from rare earth elements
165	Foodborne transmission of <i>Providencia</i> spp.
166	Alcohol replacers
167	Increased consumption of <i>Amanita muscaria</i> (magic mushroom)
168	Foodborne transmission of emerging parasites, <i>Enterocytozoon bieneusi</i> and <i>Cystoisospora belli</i>
169	(confidential issue)
170	Implications for food safety of new species of <i>Listeria</i>
171	Mercury release into the aquatic environment from the Arctic permafrost
172	Potential risks from fungal mycelium as a food
173	Emerging mycotoxins and their mixtures in food and feed
174	Acrylamide in plant-based protein ingredients
175	Vertical transmission of <i>Salmonella</i> Reading (poultry)
176	Potential foodborne transmission of <i>Helicobacter pullorum</i>
177	Non-compliant labelling and adulteration of insect-based products sold on internet platforms
178	<i>Salmonella</i> Abortusovis in poultry (Australia)
179	Highly Pathogenic Avian Influenza (HPAI) in dairy cows (USA)
180	Azole-resistant <i>Aspergillus</i> on food
181	Quinolizidine alkaloids in lupins
182	Small organoarsenic compounds in foods
183	Re-emergence of lectin intoxication from legumes
184	Glass fibres in shellfish
185	Increased tolerance to disinfectants and antimicrobial resistance
186	Edible food coatings
187	Unanticipated risks: Vertical farming
188	Milk analogue made from fish (fish milk)
189	Foodborne transmission of <i>Edwardsiella tarda</i>
190	Increasing fluoride concentrations in New Zealand soils
191	Liquid crystal monomers in the environment
192	Carbon dots and their food applications
193	Edible electronics
194	The potential for global spread of <i>Shewanella</i> spp.
195	Anthropogenic chemicals in novel plant-based foods
196	<i>Bacillus velezensis</i> as a cause of foodborne illness

197	Tralopyril antifouling uptake in fish
198	Potential change in <i>Streptococcus suis</i> epidemiology
199	Potential adverse health effects from chronic exposure to bio-based food contact materials and packaging
200	Benzotriazole ultraviolet stabilisers in foods
201	The role of food in Alongshan virus transmission
202	<i>Helicobacter suis</i> in pig products
203	Increasing parasite resistance to anthelmintics
204	The potential for illness from foodborne <i>Aeromonas</i> spp.
205	Metal organic frameworks in food packaging
206	Trifluoroacetic acid in foods
207	Exposure to parasites through raw fish consumption
208	Cesium-137 contamination of food
209	Heavy metals in seed butters
210	Potential food safety risks from environmental inhibitors
211	Thallium in food and drinking water
212	Potential food safety risks from infant formula dispensing machines
213	The food safety implications of warmer freezer temperatures
214	Pharmaceuticals and illicit drugs in aquatic foods
215	Limits for acrylamide in foods
216	Zoonotic risk from covert mortality nodavirus
217	Free-living amoeba as protectors of foodborne pathogens