

BIOTRACER

Improved biotraceability of unintended
micro-organisms and their substances
in food and feed chains

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What is BIOTRACER?

BIOTRACER is an Integrated Project under the Sixth Framework Programme (FP6) of the EU's European Research Area.

The project falls under the Food Quality and Safety area of FP6.

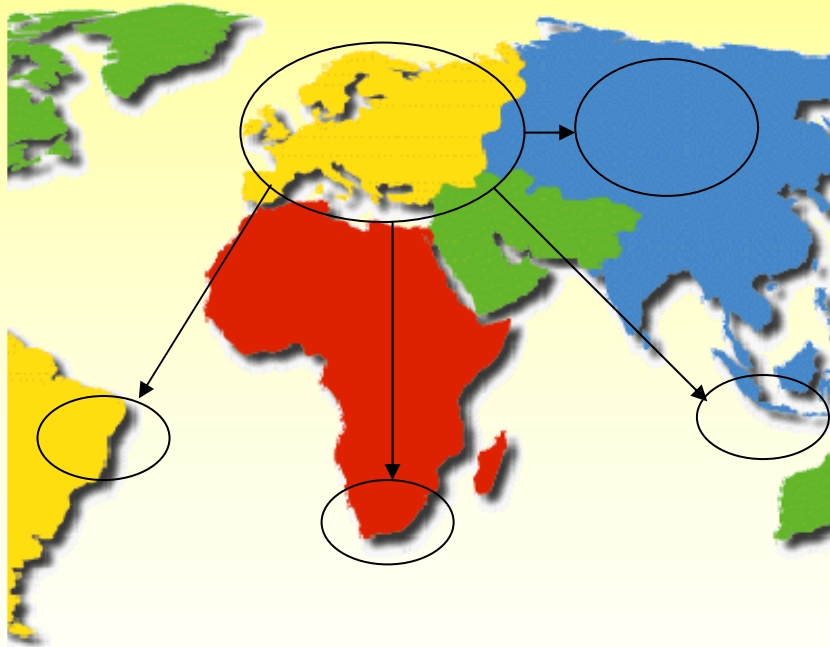
The EU contribution to this project is €11 million, and the total budget is €15 million.

The duration of the project is 4 years (01 January 2007—31 December 2010).



Who is a part of BIOTRACER?

The Consortium is made up of 47 partners from 24 countries.



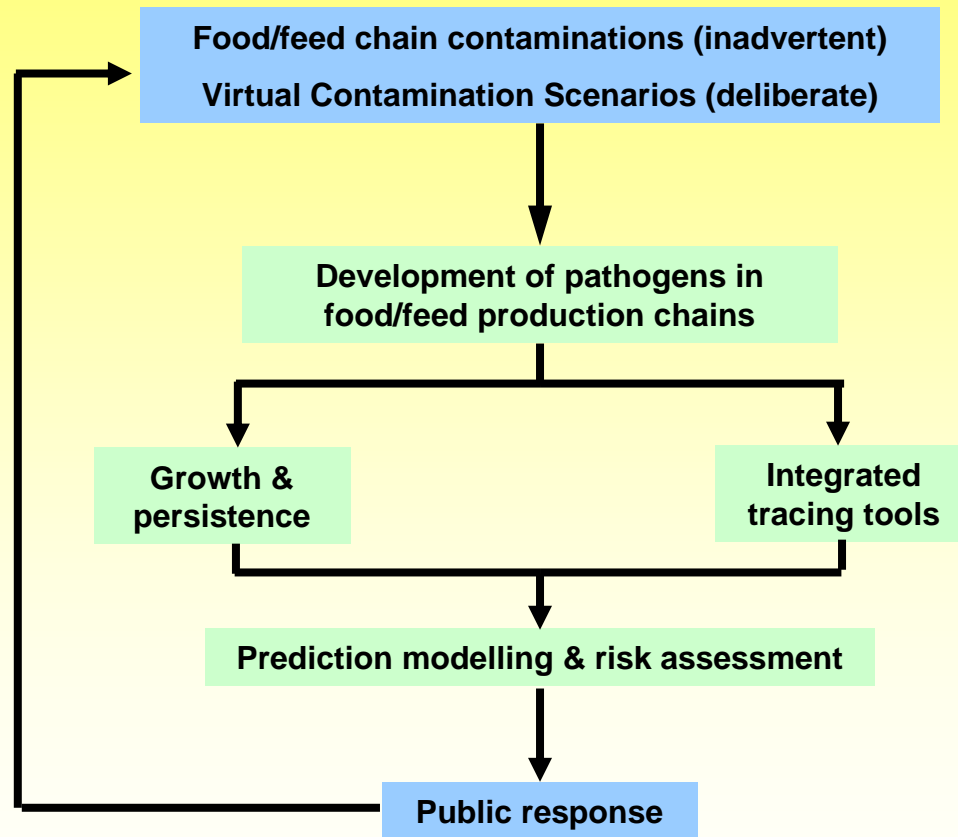
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|--------------------|------------------|
| Austria (1) | Brazil (1) |
| Belgium (1) | Indonesia (1) |
| Czech Republic(1) | Russia (1) |
| Denmark (6) | South Africa (1) |
| Finland (1) | |
| France (2) | |
| Germany (4) | |
| Greece (1) | |
| Ireland (2) | |
| Italy (2) | |
| Lithuania (2) | |
| Netherlands (5) | |
| Norway (1) | |
| Romania (1) | |
| Slovakia (1) | |
| Slovenia (1) | |
| Spain (1) | |
| Sweden (4) | |
| Switzerland (3) | |
| United Kingdom (3) | |

What are the objectives of BIOTRACER?

- Address intentional and inadvertent contamination scenarios.
- Develop new modelling systems (including ones for viruses).
- Link physiology and proliferation into food and feed chains.
- Develop biomarkers to trace pathogens.
- Create communication modalities for stakeholders.
- Integrate food and feed expertise.



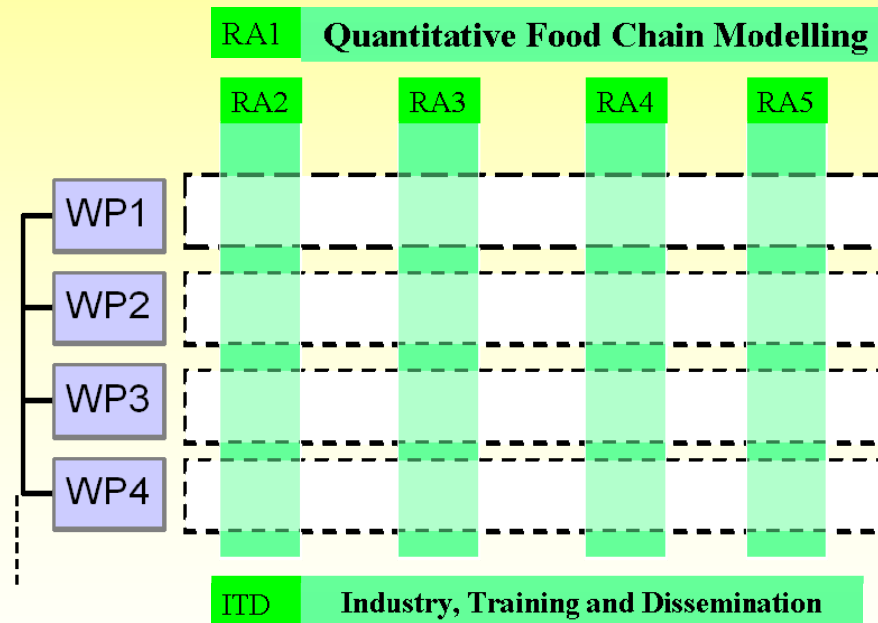
BIOTRACER addresses potential public health threats



How is BIOTRACER structured?

There are 5 Research Areas, and each is made up of Work Packages.

There are 20 Work Packages in the BIOTRACER project.



How is BIOTRACER structured?

Research and Technological Development (RTD) Area

The 5 Research Areas:

- Include 2 projects.
- Are vertical activities covering selected 'at risk' food chains through the 20 Work Packages.
- Encompass the entire food and feed chains, from sampling through detection and predictive modelling, to decision making to reduce risk.
- Keep full-chain approach as a priority for the entire project.



How is BIOTRACER structured?

Research Areas

1. Quantitative Food Chain Modelling
 - *S. aureus* in milk and *Salmonella* in pork
- 2. Traceability of Contaminants in the Feed Chain**
 - **Mycotoxins and *Salmonella* in feed**
3. Traceability of Pathogens in the Meat Chain
 - *C. jejuni* in chicken and *Salmonella* in pork
4. Traceability of Pathogens in the Dairy Chain
 - *L. monocytogenes* and *S. aureus*
5. Tracing of Potential Bioterror Agents and Accidental Contaminants in the Food and Feed Supply
 - *B. anthracis*, *C. botulinum*, and norovirus

How is BIOTRACER structured?

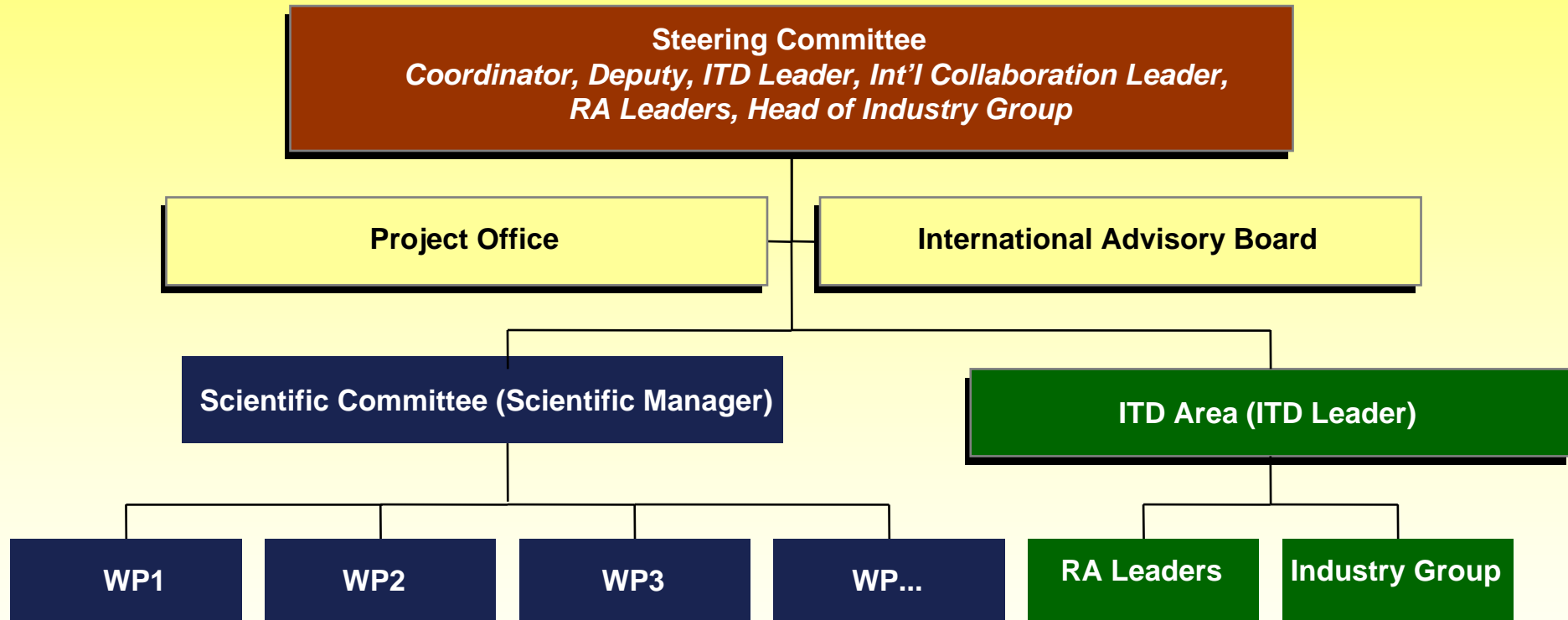
Industry, Training and Dissemination (ITD) Area

ITD covers the following activities:

- Project communication
 - Internal
 - External
- **Training courses**
- Mobility Programme
- Industry and small and medium enterprise (SME) involvement
- Technology transfer workshops
- Gender Action Plan
- Demonstration activities



How is BIOTRACER organised?



What are the expected results?

- Modelling software for the food and feed chains
- Integration of global expression data into ComBase software
- Sophisticated data-mining algorithms and inference schemes
- Better prediction of emerging pathogens
- Risk assessments based on tracing of metabolic markers
- Combined and rationalized detection and tracing methods
- Defined Virtual Contamination Scenarios
- More reliable and faster test systems
- Telecommunication-based on-site tracing tools
- Direct tracing of toxic substances
- Establishment of the Virtual Traceability Institute
- Publications and Ph.D. programmes
- Training courses, Mobility Programme and gender action results



BIOTRACER

The BIOTRACER project aims to enhance consumer confidence in the safety of European food.

