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NTU and WHO launch global initiative to advance food safety innovation

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Nanyang Technological University, Singapore (NTU Singapore) and the World Health Organisation (WHO) are collaborating on a new project to bolster global capabilities in food safety risk assessment, in support of the WHO Global Strategy for Food Safety 2022-2030.

It aims to modernize the global food safety framework through the application of New Approach Methodologies (NAMs), which include cutting-edge techniques such as Artificial Intelligence (AI) and digital modelling. These innovations will enhance the ways that countries can assess risks associated with novel and emerging food systems.

The three-year collaboration was announced at the WHO-NTU Joint Workshop on New Approach Methodologies in Future Food Safety Risk Assessment, held at Royal Plaza on Scotts in Singapore, during a signing ceremony today.

The collaboration intends to jointly advance the food safety field by promoting the adoption and implementation of innovative tools and technologies that are more robust, reduce uncertainty, and enhance trustworthiness.

The agreement was signed by Professor William Chen, Director of the Future Ready Food Safety Hub (FRESH), NTU Singapore, and Dr Simone Moraes Raszl, Scientist for Multisectoral Action in Food Systems, Nutrition and Food Safety, Department of Nutrition and Food Safety at WHO. Guest of Honour, Mr Lim Chuan Poh, Chairman of the Singapore Food Agency (SFA) witnessed the signing.

Prof. William Chen, who is also Director of NTU's Food Science and Technology programme, said: "This collaboration with WHO underscores NTU's commitment to advancing food safety science and innovation. Supported by FRESH and our partners in the Singapore ecosystem, we aim to develop robust methodologies that will benefit global public health, particularly to assess and regulate novel food innovations."

Ensuring safe food is fundamental to global health, sustainable development, and resilient societies. Our joint efforts with NTU Singapore exemplify our collective commitment to advancing science-driven solutions that can be shared and scaled across borders. By harnessing innovation and international expertise, we are laying a strong foundation for the future of food safety worldwide."

Dr. Moraes Raszl, WHO

The project will leverage the expertise of FRESH, a tripartite partnership between NTU Singapore, the Agency for Science, Technology and Research (A*STAR), and SFA.

Mr. Lim Chuan Poh, Chairman of SFA and the Guest of Honour for the event, added, "This

project is an illustrative example of how international collaborations can drive innovation in food safety science. As Singapore develops a more resilient and robust food system, global partnerships like this will play a vital role in ensuring the safety, trust, and sustainability of both local and global food supply chains."

NTU and WHO will embark on collaborative research, knowledge dissemination, and the development of technical guidance to support regulatory readiness for novel food categories such as cultured meat, functional foods, and precision-fermented products.

Joint activities under the agreement also include capacity-building workshops, scientific publications, and the establishment of an applied framework for integrating NAMs into national food safety systems.

These efforts are intended to help WHO member states strengthen their food safety risk assessment capabilities and meet emerging regulatory demands.

With this milestone collaboration, NTU Singapore and WHO demonstrate their shared commitment to global health through innovation, capacity building, and scientific excellence in food safety.

The WHO-NTU Joint Workshop on New Approach Methodologies (NAMs) in Future Food Safety Risk Assessment is held from June 18-20, 2025.

This workshop will focus on the integration of NAMs, such as in silico computational models and in vitro assays, to improve food safety assessment. The event will also address the challenges of integrating NAMs into regulatory frameworks and exploring their potential for novel foods.