




**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.**

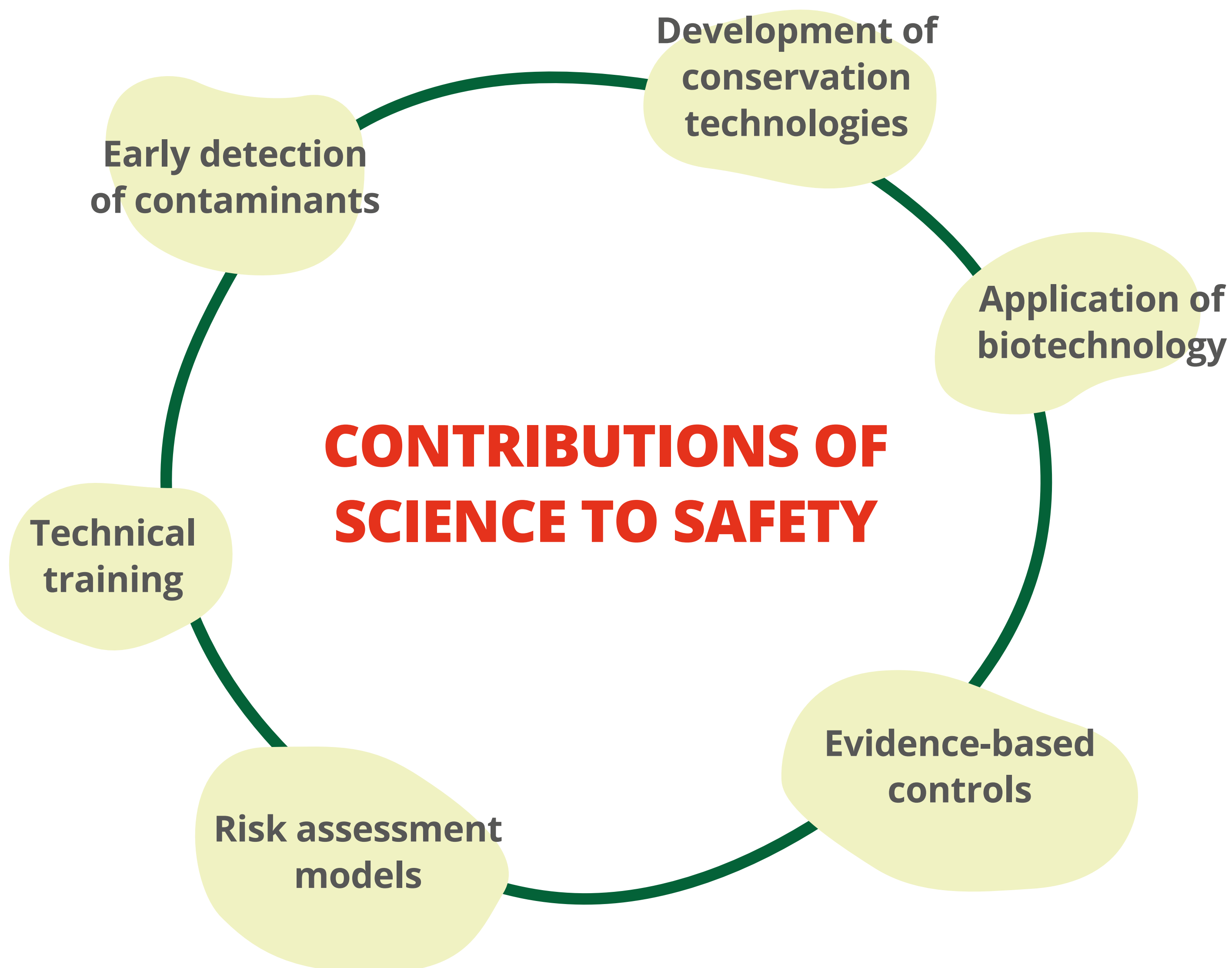


**Integrating science into food safety systems is no longer optional; it is an investment in sustainability, reputation, and sustained growth.**





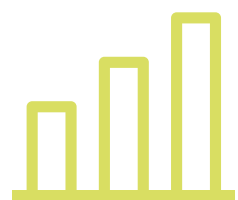
**How are you applying  
science in your organization  
to ensure safe food?**



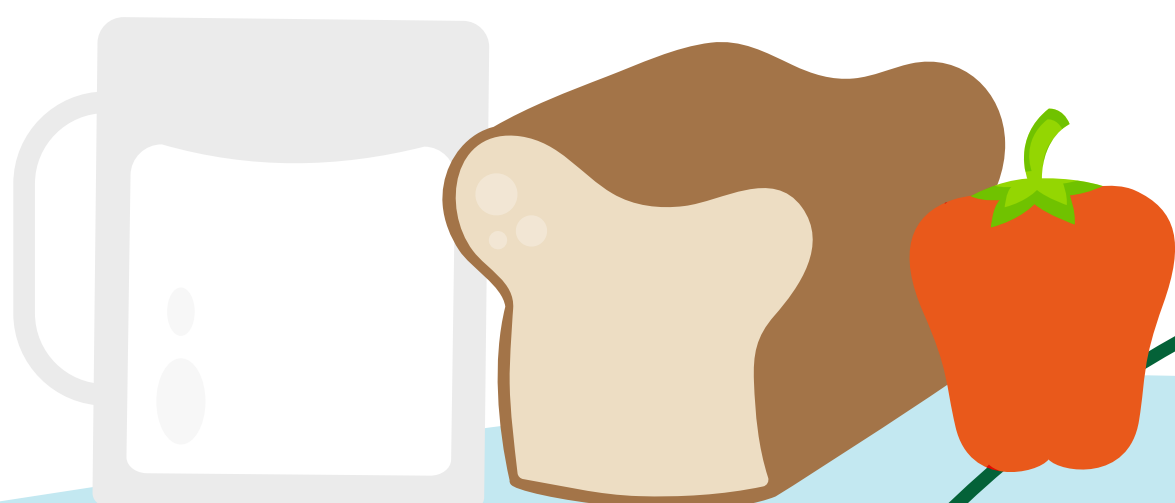
## HOW DOES IT WORK?



**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**

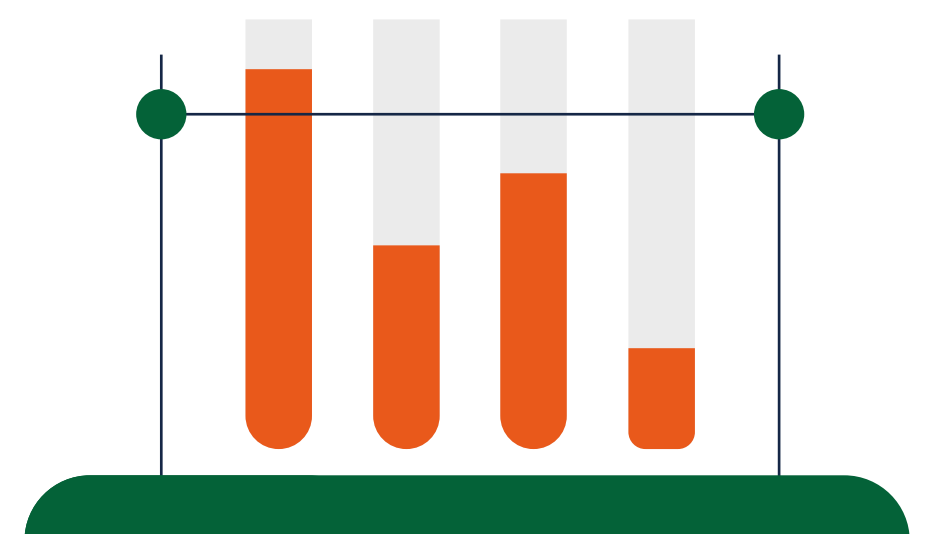
**Innovating in traceability,  
storage, and transportation.**

**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.*





[www.globalstd.com/en](http://www.globalstd.com/en)