

## **FOOD SAFETY AT NESTLÉ**

Visit of Chinese Delegation at the Nestlé Research Center on July 18<sup>th</sup>.

Food Safety is the highest priority for Nestlé, this includes the microbiological and chemical safety of all products. Safety aspects have to be considered all along the food chain, 'from the farm to the table', this implies also that food safety is a shared responsibility from all people involved: primary producer (e.g. farmer), food producer (e.g. food industry), food services (e.g. restaurants) and the consumer.

In the presentation, the Nestlé global network of experts in food safety will be explained as well as the role of the Nestlé Research Center (NRC) in Lausanne within this network. At the NRC the Department of Quality and Safety Assurance (NRC/QS) is active in the areas of Food Analysis, Packaging and Food Safety. Mainly the scientific work is focussed on the development of analytical methodologies as well as the actual safety assessment, i.e. interpretation of analytical data with respect to human health. Specific competences of NRC/QS in the area of food safety will be explained and specific examples given.