Request for partners for creation of consortia under Call EUBA-EFSA-2026-ENREL-01: Selection of hosting sites and fellows for EFSA's European Food Risk Assessment Fellowship (EU-FORA) Programme

(these requests have been addressed to the national Focal Points. Interested parties should not rely exclusively on the requests of this table but are encouraged to actively explore other options)

Organisation offering a work programme (hosting site)	Organisation offering a fellow to be trained (fellow sending organisation)	Country	Title of the work programme or main area of interest for the fellow to be trained	Contact details
Universitat de València (ALISOST research group)		Spain	Innovative extraction tools to recover high-added-value compounds from food and side streams, enhancing fermentation processess and mitigate contaminants: Pulsed electric fields and Pressurized Liquids (supercritical fluid extraction and pressurized liquid extraction. Apart from this main research line we offer the possibility to evaluate toxicity (2D and 3D models), bioaccessibility and bioavailability of nutrients and bioactive compounds of food and food side streams (agricultural and marine) assisted by advanced analytical tools as well as screening of the effect of new food prototypes based on fermented flours on the colonic microbiota of human through a static in vitro colonic fermentation model.	Francisco J. Barba; Email: francisco.barba@uv.es
	Universitat de València	Spain	Innovative extraction tools to recover high-added-value compounds from food and side streams, enhancing fermentation processess and mitigate contaminants: Pulsed electric fields and Pressurized Liquids (supercritical fluid extraction and pressurized liquid extraction. Apart from this main research line we offer the possibility to evaluate toxicity (2D and 3D models), bioaccessibility and bioavailability of nutrients and bioactive compounds of food and food side streams (agricultural and marine) assisted by advanced analytical tools as well as screening of the effect of new food prototypes based on fermented flours on the colonic microbiota of human through a static in vitro colonic fermentation model.	Francisco J. Barba; Email: francisco.barba@uv.es
ELGO-DIMITRA / Department of Dairy Research		Greece	Genome-informed risk profiling of Listeria monocytogenes in the dairy chain: Linking WGS-derived phenotypes to Quantitative Risk Assessment.	Dr. Marios Mataragas, mmatster@elgo.gr, mmatster@gmail.com
Warsaw University of Life Sciences		Poland	The work program will focus on assessing the survival of selected foodborne pathogens during in vitro human gastrointestinal digestion and using these findings to conduct comprehensive risk assessments in the food supply chain. The fellow will gain practical skills in evaluating microbial hazards and making data-driven decisions to enhance food safety.	Monika Trząskowska (monika_trzaskowska@sggw.edu.pl)
Institute of Natural Resources and Agrobiology (IRNAS-CSIC)		Spain	Reducing the Risk of Pharmaceutical and Antibiotic Resistance Gene Spread in the Environment through Bioaugmentation and Hyperthermophilic Composting of Sewage Sludge. Food and Human Health risk assessment.	j.villaverde@csic.es
Food Science Research Institute (CIAL-CSIC)		Spain	Decoding food allergy: Microbiome-based predictive models for novel proteins. For further details, please check mini-project 8 in the Appendix A of the call	Javier Moreno. Email: javier.moreno@csic.es

University of Vigo		SPAIN	Title: From Waste to Wellness: Pioneering Safe, Bioactive Nutrient Recovery from Food Co-Products Summary: These 3 positions focus on developing innovative extraction tools to transform food co-products into clean, high-value bioactive compounds. We rigorously evaluate their safety, bioactivity, and how well the body can absorb and use them, employing advanced gut and colonic fermentation models. A key focus is studying how these compounds influence health through epigenetic changes, using models from cells to D. melanogaster, C. elegans, and mice.	jsimal@uvigo.es
University of Alicante		Spain	Validation of Analytical Methods for Assessing Ligand-Specific Safety Risk in Novel Magnesium SupplementsOverall Goal. To generate robust, standardized analytical data on the purity and ligand content of emerging magnesium salts used in high-dose supplements, directly supporting EFSA's risk assessment of Novel Foods and the establishment of harmonized EU safety limits.	Soledad Prats Moya maria.prats@ua.es
Finnish Food Authority		Finland	The work program will focus on developing and implementing stepwise plant pest screening processes to identify pests that pose the high risk to Nordic or European plant health and could have the potential to become regulated as quarantine pests. The work may involve creating and applying novel AI-based approaches for pest screening. The primary plant species of interest are Betula, as well as leguminous and oilseed crops, but the screening framework could be adapted for other species if needed. The work will be carried out in close collaboration with the Nordic PRA network, which includes plant health risk assessment experts from Finnish Food Authority, Swedish University of Agricultural Sciences and The Norwegian Scientific Committee for Food and Environment. An example of a previous pest screening study conducted by the Nordic PRA network can be found here: https://doi.org/10.1111/epp.12667	Juha.Tuomola@ruokavirasto.fi
	Institute of Parasitology BCAS	Czech Republic	Fish welfare and implications in food safety	anush.arakelyan@paru.cas.cz
National Research Council of Italy (CNR), Institute of Sciences of Food Productions (ISPA)		Italy	Detection of food allergens in alternative protein sources after simulate human digestion using INFOGEST protocols	cristina.lamberti@cnr.it; simonalucia.bavaro@cnr.it
Croatian Veterinary Institute (HVI)		Croatia	Title: Aflatoxins in the food chain: Detection, exposure and health risks. Description: Project aims to investigate the occurence and health impacts of aflatoxins (AFB1, AFB2, AFG1, AFG2, AFM1, AFM2) as mycotoxins that may be present in various foodstuffs and feedstuffs.	pleadin@veinst.hr