Gut Health & Food Safety - Strategy & Impact 2012 - 2017
Our objective is to prevent and reduce foodborne illness and promote a lifelong healthy GI tract

Our health and the food we eat
- Prevention of gut-related infection and disease
- Healthy ageing strategies
- Development of innovative dietary, immunotherapeutic and vaccine based interventions
- Reduction in foodborne illness
- Food security; safer high quality food – resilient food chain
- Development of more effective pro- and pre-biotics
- Reduction in waste

For Consumers
- Improved lifelong wellbeing and healthier ageing
- Better public understanding of issues relating to gut health and food safety
- Improved public health
- Reduced pressure on health and social care

For Industry
- Increased innovation and sustainability of UK pharmaceutical and food industry

For Government
- Better informed evidence-based policy making

Aim
To prevent and reduce the incidence of foodborne illness and promote a lifelong healthy GI tract

BBSRC & other stakeholders
Consumers, government, parliamentarians, research agencies, food and pharmaceutical industries, research and public charities

Research Themes
- What is a healthy gut?
  Understanding how diet, bacteria and the environment promote lifelong gut health
- How can we make food safer?
  Understanding mechanisms of survival, transmission and virulence in the food chain, including the host, of the major foodborne pathogens (Salmonella, Campylobacter, Clostridium botulinum, E. coli)
- How do we make sense of all the data?
  Applying mathematical modelling methods to develop a clearer understanding of complex problems associated with microbe growth in foods and how the gut works and protects against infection

Outcomes
- Prevention of gut-related infection and disease
- Healthy ageing strategies
- Development of innovative dietary, immunotherapeutic and vaccine based interventions
- Reduction in foodborne illness
- Food security; safer high quality food – resilient food chain
- Development of more effective pro- and pre-biotics
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Benefits
- Improved lifelong wellbeing and healthier ageing
- Better public understanding of issues relating to gut health and food safety
- Improved public health
- Reduced pressure on health and social care

Advice & guidance
- Advice to consumers on food safety and healthy gut
- More effective quantitative microbial risk assessment and improved risk management
- Advice on claims for nutritional products
- Knowledge exchange via IFR Food and Health Network
- ComBase: world leading predictive microbiology

Check out the full details of our research at www.ifr.ac.uk/ghfs