Responsabile scientifico: Alfredo Caprioli

Med-Vet-Net aims to develop a network of excellence for the integration of veterinary, medical and food scientists, in the field of food safety, at the European Level, in order to improve research on the prevention and control of zoonoses, including food-borne diseases. The Network also take into account the public health concerns of consumers and other stakeholders throughout the food chain.

Med-Vet-Net comprises 15 partners across Europe and over 300 scientists. The institutes involved consist of eight veterinary, seven public health institutes and one learned society from 10 European countries. All partner institutes have national reference laboratory-based responsibilities for the prevention and control of zoonoses. The Network officially commenced on 1 September 2004. It is funded for five years at a cost of €14.4 million (£10 million) by the European Union (EU) 6th Framework Programme, within the ‘Quality and Safety of Food’ Priority Area.
Responsabili scientifici: Alfredo Caprioli - Rosangela Tozzoli

The Pathogenic Escherichia coli Network (PEN) is a co-ordination action project (co-ordinator: Teagasc – Ashtown Food Research Centre) that consists of a durable multidisciplinary network of 35 international research groups working on pathogenic E. coli, with the ultimate aim of reducing the burden of related illness. Experts from these partner institutions along with other international experts will come together at five international conferences, each one devoted to a different aspect of pathogenic E. coli. Overall this co-ordination action will provide a forum for different disciplines (which traditionally work separately) and experts from different geographical locations around Europe and the world to exchange information, and technologies to achieve a decreased incidence of pathogenic E. coli on farms, reduce contamination rates at the processing and retail stages and result in decreasing incidence of human infection. The information gathered and conclusions of the work-packages should also inform future food safety legislation in the European Union including the legal requirements for pre-requisite controls, HACCP and microbiological criteria for meat carcasses and meat products.