



## High risks of cross-contamination of unpackaged or partially packed foodstuffs during transport in food transport containers

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### Abstract:

Every day in the world more than billions of tons of unpackaged raw materials and food are transported in liquid, powder or granulate form in food transport containers. Food transport containers include: tank trucks, silo vehicles, tipping silos, refrigerated oversea containers, bulk containers, ISO tank containers, tank wagons, IBC's-Intermediate Bulk Containers, as well as refrigerated and box trucks, in which packed, partially packed or unpacked foodstuffs are transported. Dangerous cross-contamination with e.g.: Bacteria, virus, microorganisms, moulds, mycotoxins, allergens, wood, glass, plastics or chemical contaminants, such as the product residues of cleaning or disinfecting agents used, are a high risk for industry and consumers. Little is known so far that the entire risks in the supply chain ultimately lie exclusively with the producer who brings his end product to market. What does the term "food business operator" mean for logistic companies and cleaning stations? Where are the weak points? Which cleaning procedures and cleaning certificates are available and what do they say? In the presentation I will show you international ENFIT standards developed by the experts of our association and give you a practical example for the application of the block chain cloud technology bulkvision. With this technology, the industry can seamlessly trace all steps in the supply chain. From loading, unloading, cleaning, disinfection, food defense, allergen management, kosher and halal certificates can be tracked and fully controlled. I will also show you the international standards for the proper cleaning and disinfection of transport containers and the certification scheme for cleaning stations.

### Biography:

Hans-Dieter Philipowski completed his Master's degree in Hamburg in 1990. Since 1990 he has been working as an entrepreneur and has developed and built cleaning



stations for more than 25 years. In 2005 he founded the international association ENFIT, of which he is still president. ENFIT developed international standards for the cleaning of transport containers and traceability systems. Since 2015 he is an expert in blockchain technology and in 2019 he launched the first ENFIT B2B blockchain innovation project. His vision: to make food and especially the transport of food much more safer in the world.

### Publication of speakers:

1. Hans-Dieter Philipowski, Non-disclosure agreement and assignment of rights in the drafting of the European Guideline FOOD SAFETY IN THE SUPPLY CHAIN
2. Hans-Dieter Philipowski , CASE STUDY: HOW TO MANAGE FOOD TRACEABILITY AND HYGIENE IN TRANSPORT
3. Hans-Dieter Philipowski, Wim Debeuckelaere, THE REGULATORY FRAMEWORK - INTEGRITY OF THE FOOD & FEED SUPPLY CHAIN (INLC. HACCP)
4. Hans-Dieter Philipowski, Beate Kettlitz THE EUROPEAN FOOD SECTOR - PAST AND FUTURE TRENDS
5. Hans-Dieter Philipowski, Miguel Prieto Arranz, PRODUCT STEWARDSHIP OF CHEMICALS USED IN THE FOOD AND FEED INDUSTRY

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