

“Since the late 1990s, the Food and Agriculture Organization ([FAO](#)) of the United Nations and the World Health Organization ([WHO](#)) have convened expert meetings and consultations to address microbiological risk assessment (MRA). These meetings are held to provide scientific advice in response to requests from Codex Alimentarius, the international food standard-setting body. Individuals participate in the FAO/WHO joint expert meetings on microbiological risk assessment (JEMRA) in their personal capacity, as technical experts, yet bring diverse regional and national perspectives that contribute to practical applications. Over 370 experts from around the globe have contributed to the meeting outcomes that have been published over 45 monographs in the FAO/WHO microbial risk assessment (MRA) series”. (see DOI: [10.3390/foods10081873](https://doi.org/10.3390/foods10081873))

### **JEMRA roster of experts for 2023-2027:**

Five ICMSF members are on the [JEMRA roster of experts](#):

Wayne Anderson, Kiran N. Bhilegaonkar, Robert L. Buchanan, Leon G.M. Gorris, Marcel Zwietering

**Contributions by current and former ICMSF members to the Microbiological Risk Assessment (MRA) series of FAO/WHO’s JEMRA up to November 2024. It should be noted that all experts are invited and appointed to participate in JEMRA in their independent (personal) capacity and do not represent their government, nor a particular industry, organization, commodity, or employer.**

1. Microbiological risk assessment of viruses in foods. Part 1: Food attribution, analytical methods and indicators (MRA 49) – 2024  
Contribution by Kiran N. Bhilegaonkar as a participant in the expert consultation.
2. Prevention and control of microbiological hazards in fresh fruits and vegetables – Part 4: Specific commodities (MRA 44) - 2024  
Contribution by Michelle D. Danyluk as part of the secretariat.
3. Prevention and control of microbiological hazards in fresh fruits and vegetables. Part 3: Sprout (MRA 43) - 2023  
Contribution by Michelle D. Danyluk as part of the secretariat.
4. Prevention and control of microbiological hazards in fresh fruits and vegetables – Parts 1 & 2: General principles (MRA 42) - 2023  
Contribution by Michelle D. Danyluk as part of the secretariat.

5. Safety and quality of water use and reuse in the production and processing of dairy products (MRA 40) - 2023  
Contribution by Leon Gorris as a participant in the expert consultations.
6. Control measures for Shiga toxin-producing *Escherichia coli* (STEC) associated with meat and dairy products (MRA 39) - 2022  
Contributions by Paul Cook and Roger Cook as participants in the expert consultation.
7. *Listeria monocytogenes* in ready-to-eat (RTE) foods: attribution, characterization and monitoring (MRA 38) - 2022  
Contributions by Tom Ross, Jeffrey Farber and Marcel Zwietering as participants in the expert consultation.
8. Microbiological Risk Assessment – Guidance for food (MRA 36) - 2021  
Contributions by Tom Ross and Marcel Zwietering as participants in the expert consultation; Wayne Anderson and Leon Gorris as reviewers
9. Safety and Quality of Water Used in Food Production and Processing: Meeting report (MRA 33) - 2019  
Contribution by Leon Gorris as a participant in the expert consultation.
10. Attributing Illness Caused by Shiga Toxin-producing *Escherichia coli* (STEC) to Specific Foods: Report (MRA 32) - 2019  
Contribution by Roger Cook as a participant in the expert consultation.
11. Shiga Toxin-producing *Escherichia coli* (STEC) and Food: Attribution, characterization, and monitoring (MRA 31) - 2018  
Contribution by Roger Cook as a participant in the expert consultations.
12. Microbial safety of lipid-based ready-to-use foods for management of moderate acute malnutrition and severe acute malnutrition – Second Report (MRA 29) - 2021  
Contributions by Robert Buchanan, Peter McClure and Tom Ross as participants in the expert consultation; Darrell Donahue and Marcel Zwietering as resource persons; Morris Potter as part of the secretariat.

13. Microbial Safety of Lipid-based Ready-to-use Foods for Management of Moderate Acute Malnutrition and Severe Acute Malnutrition – First Report (MRA 28) - 2016  
Contributions by Jean-Louis Cordier and Tom Ross as participants in the expert consultation; Morris Potter as part of the secretariat.
14. Microbiological hazards in spices and dried aromatic herbs (MRA 27) - 2022  
Contributions by Paul Cook and Tom Ross as participants in the expert consultation; Michael Batz and Marcel Zwietering as resource persons.
15. Ranking of low-moisture foods in support of microbiological risk management: Meeting report and systematic review (MRA 26) - 2022  
Contributions by Michael Batz, Paul Cook, Jean-Louis Cordier, Michelle Danyluk, Jeff Farber as participants in the expert consultation.
16. Statistical Aspects of Microbiological Criteria Related to Foods: A risk manager's guide (MRA 24) - 2016  
Contributions by Wayne Anderson, Robert Buchanan, Darrell Donohue and Marcel Zwietering as participants in the expert consultation; Bobby Krishna, Anna Lammerding and Tom Ross as reviewers.
17. Multicriteria-based ranking for risk management of foodborne parasites (MRA 23) - 2014  
Contribution by Michael Batz as resource person.
18. Selection and Application of Methods for the Detection and Enumeration of Human-pathogenic Halophilic *Vibrio* spp. in Seafood (MRA 22) - 2016  
Contribution by Jeff Farber as a participant in the expert consultation.
19. Risk assessment tools for *Vibrio parahaemolyticus* and *Vibrio vulnificus* associated with seafood: Meeting Report (MRA 20) - 2020  
Contribution by Tom Ross as a participant in the expert consultation.
20. Enterohaemorrhagic *Escherichia coli* in raw beef and beef products: Approaches for the provision of scientific advice (MRA 18) - 2011  
Contribution by Wayne Anderson as a participant in the expert consultation.
21. Risk Characterization of Microbiological Hazards in Foods. Guidelines. Microbiological Risk Assessment Series (MRA 17) - 2009

Contribution by Robert Buchanan as a participant in the expert consultations; Wayne Anderson, Fumiko Kasuga and Anna Lammerding as reviewers; review assistance by Tom Ross.

22. Risk assessment of *Vibrio parahaemolyticus* in seafood. Interpretative summary and technical report. Microbiological Risk Assessment Series (MRA 16) - 2011

Contribution by Anna Lammerding as a participant in the expert consultation; Tom Ross as reviewer.

23. *Enterobacter sakazakii* (*Cronobacter* spp.) in powdered follow-up formulae: Meeting report. Microbiological Risk Assessment Series (MRA 15) - 2008

Contributions by Paul Cook, Jean-Louis Cordier, and Jeffrey Farber as participants in the expert consultation.

24. Microbiological hazards in fresh leafy vegetables and herbs: Meeting report. Microbiological Risk Assessment Series (MRA 14) - 2008

Contribution by Robert Buchanan, as a participant in the expert consultation.

25. *Enterobacter sakazakii* and *Salmonella* in powdered infant formula: Meeting report. Microbiological Risk Assessment Series (MRA 10) - 2006

Contributions by Robert Buchanan, Jean-Louis Cordier, Jeffrey Farber, Marcel Zwietering as participants in the expert consultation.

26. Risk assessment of choleraogenic *Vibrio cholerae* 10 and 0139 in warm-water shrimp and international trade. Interpretative Summary and Technical Report. Microbiological Risk Assessment Series (MRA 9) - 2005

Contribution by Morris Potter as peer reviewer.

27. Exposure assessment of microbiological hazards in food. Guidelines. Microbiological Risk Assessment Series (MRA 7) - 2008

Contributions by Nigel French, Leon Gorris, Fumiko Kasuga, Tom Ross and Xiumei Liu as participants in the expert consultation; Wayne Anderson as reviewer.

28. *Enterobacter sakazakii* and Other Microorganisms in Powdered Infant Formula: Meeting report (MRA 6) - 2004

Contributions by Robert Buchanan, Martin Cole, Jeff Farber, Marcel Zwietering as participants in the expert consultation; Jean-Louis Cordier for information exchange.

29. Risk Assessment of *Listeria monocytogenes* in Ready-to-eat Foods: Technical report (MRA 5) - 2004

Contributions by Robert Buchanan, Tom Ross as risk assessment drafting group member, assisted by Jeffrey Farber; Wayne Anderson, Lone Gram, Fumiko Kasuga, Anna Lammerding, Xiumei Liu, Bruce Tompkin, and Michiel van Schothorst, Lone Gram as reviewer.

30. Risk Assessment of *Listeria monocytogenes* in ready-to-eat foods: Interpretative summary (MRA 4) - 2004

Contributions by Robert Buchanan, Tom Ross as risk assessment drafting group member, assisted by Jeffrey Farber; Wayne Anderson, Lone Gram, Fumiko Kasuga, Anna Lammerding, Xiumei Liu, Bruce Tompkin, and Michiel van Schothorst, Lone Gram as reviewer.

31. Hazard Characterization for Pathogens in Food and Water: Guidelines (MRA 3) - 2003

Contributions by Robert Buchanan, Anna Lammerding, Fumiko Kasuga as participants of the expert consultation, Jean-Louis Jouve as part of the secretariat.

32. Risk assessments of *Salmonella* in Eggs and Broiler Chickens (MRA 2) - 2002

Contributions by Wayne Anderson, Anna Lammerding, Fumiko Kasuga as risk assessment drafting group members; Robert Buchanan, Mike Doyle, Lone Gram, Xiumei Liu, Tom Ross, Robert Bruce Tompkin, and Michiel van Schothorst as participants in the expert consultation; Terry Roberts as reviewer, Jean-Louis Jouve as part of the secretariat.

33. Risk Assessments of *Salmonella* in Eggs and Broiler Chickens: Interpretative summary (MRA 1) - 2002

Contributions by Wayne Anderson, Anna Lammerding, Fumiko Kasuga as risk assessment drafting group members; Robert Buchanan, Mike Doyle, Lone Gram, Xiumei Liu, Tom Ross, Robert Bruce Tompkin, and Michiel van Schothorst as participants in the expert consultation; Terry Roberts as reviewer, Jean-Louis Jouve as part of the secretariat.