

In 2009, in frames of European Federation of Food Science & Technology (EFFoST), the Armenian Society of Food Science & Technologies (ASFoST) was established. It includes European Hygienic Engineering and Design Group (EHEDG) – Armenia and is one of the founders of Black Sea Food Science and Technology (B-FOST).

The main objectives of ASFoST in Armenia are the application of specially prepared industry guidelines in food processing companies and acting as liaison between Armenian government and food processing companies in the field of food safety. ASFoST undertakes number of activities: organizing seminars and trainings for food processing companies, organizing round tables with food producers, participating in national and international projects. ASFoST was participated in more than twenty national and international projects. Results of the projects were spread in particular food industries through mentioned organization. Following, participating in international exhibitions, organizing international conferences. In addition, preparation of materials, information lists and booklets, participating in EHEDG working groups (Fish processing, Hygiene of Meat) activities, cooperating with European groups specialized in the implementation of new production lines and matching schemes of quality and hygiene control, translating the specially prepared industry guidelines in to Armenian language. The organization actively involves local experts to participate in working groups of EHEDG. The members as well as the staff of ASFoST participates in EHEDG meetings in foreign countries and is actively collaborating with other Regional sections like; Russia, Serbia, Macedonia, Romania, Germany, and Austria.

ASFoST actively cooperates with several national and international organizations like: Global Harmonization Initiative (GHI) for using new technologies on prevention of biosynthesis of mycotoxins in food products, United Nations Industrial Development Organization (UNIDO) for implementation of scientific innovations in food processing, Ministry of Agriculture of Armenia. The main strategies of cooperation with State Service for Food Safety of RA and Union of Armenian Employers were defined.

In, 2010 the international conference by ASFoST was organized in the field of hygienic design in food processing industries in Armenia. In addition, in October 2018 the International Congress on Food Safety in the frames of B-FOST is going to be held.in Yerevan, Armenia

ASFoST, actively participated in programes focused on promotion of food (honey, aquaculture, fruit and vegetable processing products) export to European Union (EU) and other developed

countries. From 2014, ASFoST was providing scientific support and proposition by for promotion of export of canned vegetable food to the United States.

ASFoST participates in teaching processes in Yerevan State University. Master programs have been developed on the following specializations: Food Safety and Quality; Basics of Biosafety; Adulteration of food products; Hygienic design in food processing. A big attention is paid to organization of seminars and trainings in universities of Armenia. It has the purpose of the dissemination of knowledge in universities for development of specialists, as in the field of hygienic design as well as in food safety.

ASFoST assists food-processing companies with the guidelines throughout processing of illustrated instructions, procedures and methods of practical testing, viable materials for trainings for Hazard analysis and critical control points (HACCP) with demonstration cost savings in the implementation of hygienic design.

ASFoST has 30 individual members and five food processing company members.

The research objectives of ASFoST are narrowed on two directions: hygienic aspects of food processing factories and development of functional diet and medicinal supplements for food products, in order to use them in food industry.

The big work is carried out on study the biological active compounds and nutritional value of honey products. The study program on development of beekeeping in Armenia within “Ayk” University has been developed.

ASFoST will promote more effective collaboration with food processors: potential members of EHEDG.