

# Laboratory for Food Safety

↳ The Laboratory for Food Safety works to further knowledge of the biological and chemical hazards that can affect the safety and quality of food, from production to consumption. Spread out across two sites, in Maisons-Alfort (Val-de-Marne) and Boulogne-sur-Mer (Pas-de-Calais), the laboratory carries out research, reference and surveillance activities.

**Around  
140**  
staff members

—

**10**  
scientific units

—

**1**  
technological  
platform for  
the identification  
and typing  
of pathogens

**14**  
reference  
mandates  
(12 national,  
2 European)

—

**60**  
research  
publications  
per year

**70**  
ongoing  
scientific projects  
per year

—

**10**  
PhD students  
hosted per year

Key figures

## Main missions

- ✎ Identifying hazards in food, whether biological (bacteria, viruses, parasites) or chemical (toxins, trace metal elements, pesticides, organic pollutants, microplastics, histamine).
- ✎ Developing methods to detect, characterise and quantify these health hazards.
- ✎ Determining the modes of action of these hazards (virulence, resistance, toxicity, bioaccessibility).
- ✎ Studying the causes and development factors of foodborne health hazards.
- ✎ Evaluating the influence on food hazards of the practices and processes implemented throughout the lifecycle of a food, from its production to its consumption.
- ✎ Assessing the risks associated with food hazards, by contributing to quantitative risks analyses and exposure measurements.

*Listeria  
monocytogenes*

Enteric viruses

Fish parasites

Pesticides

Heavy metals

Bacterial  
and marine toxins

Nano-  
and microplastics



Find out more  
about the laboratory

[www.anses.fr](http://www.anses.fr)

## Contact us

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