

Langsrud, Solveig

Nofima, Norwegian Food Research Institute



Dr. Solveig Langsrud is a scientist and project leader working in the interception between microbiology, food technology and consumer science. She is a Senior Scientist at Nofima (Norwegian Food Research Institute) and holds an M.Sci. in Biotechnology from the Norwegian University of Science and Technology and a Ph.D from the Norwegian University of Life Sciences.

With the ultimate goal to reduce the burden of foodborne illness, her research has focused on strategies to track and combat harmful microbes, covering both the food production and consumer part of the food system. She was rated among the world's top 2% most cited scientists within her field in 2019 in an analysis from Stanford University.

Dr. Langsrud has been engaged in many collaborative projects of which several with partners from multiple countries, within and outside academia and from different disciplines. At present she is the coordinator of the H2020 Research and Innovation Action SafeConsume (www.safeconsume.eu) with 32 partners from 14 European countries aiming to help consumers mitigate risk from foodborne infection through education, information and products and a more inclusive food safety policy. She has also been engaged as ad hoc expert in risk assessments for the Norwegian Advisory committee for food safety on the topic antimicrobial resistance. Her work has resulted in more than 100 research papers and has been covered widely in international media.