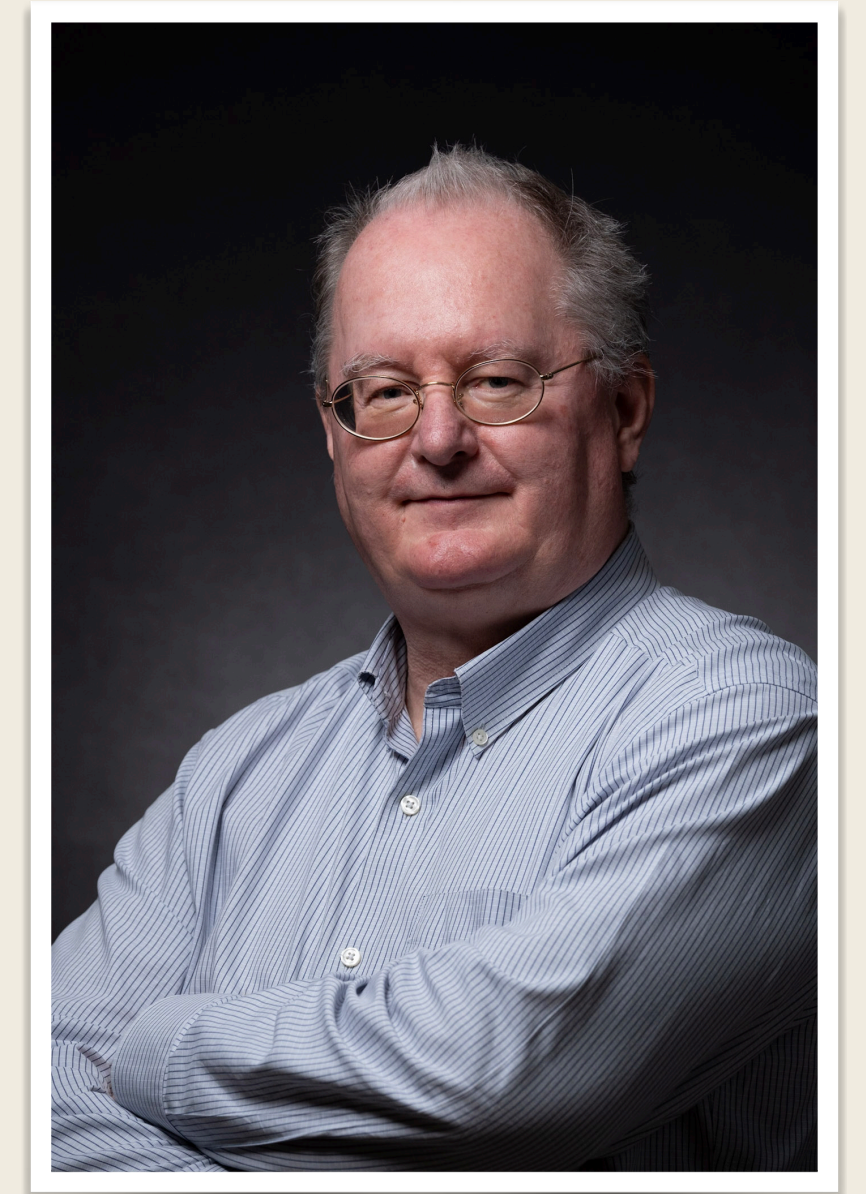


Living the SBOM life

*- the good, the bad
and the evil parts*



Olle E. Johansson
"oej"

oej 2025-01-28 v1.0

35 YEARS OF INTEROPERABILITY BY OPEN STANDARDS.

read.me

- **Open Source developer, consultant, IETF activist and much more**
- **Former asterisk.org developer**
- **Active in OWASP CycloneDX, OpenSSF, IETF and more**
- **Lives in Sollentuna, North of Stockholm, Sweden**
- **Owens the most beautiful dog in the universe**
- **I'm lactose intolerant**





COLLEZIONE

FORME SPECIALI PER MOMENTI SPECIALI*

TAGLIATELLE PAGLIA E FIENO n.171

COTTURA 6 MINUTI

Ⓢ DURUM WHEAT SEMOLINA PASTA AND DURUM WHEAT SEMOLINA PASTA WITH SPINACH. Ingredients: durum wheat semolina pasta 50% (durum wheat semolina, water), durum wheat semolina pasta with dehydrated spinach 50% (durum wheat semolina, water, dehydrated spinach (0.9%)). **MAY CONTAIN TRACES OF SOY.** 100g PASTA • 1 LITRE WATER • 7g SALT - Bring water to a fast boil and add salt. Add pasta and cook for 6 minutes, stirring occasionally. Drain and serve. Store in a cool dry place. Imported by Euro Food Brands, Kimbell Mews, Boughton, NN2 8XB, UK. *Special Shapes for Special Moments.

Ⓢ PÂTES DE SEMOULE DE BLÉ DUR ET PÂTES DE SEMOULE DE BLÉ DUR AUX ÉPINARDS. Ingrédients : pâtes de semoule de blé dur 50% (semoule de blé dur, eau), pâtes de semoule de blé dur aux épinards déshydratés 50% (semoule de blé dur, eau, épinards déshydratés (0,9%)). **Peut contenir des traces de soja.** Modalité de cuisson pour 100g de pâtes : 1 litre d'eau • 7g de sel. Faire bouillir l'eau et ajouter le sel. Verser les pâtes et remuer de temps en temps. Temps de cuisson 6 min. Égoutter les pâtes. *Des Formes Spéciales pour Des Moments Spéciaux. **À nous les pâtes, à vous la fantaisie. Conserver dans un endroit frais et sec.

Ⓢ TEIGWAREN AUS HARTWEIZENGRIESS UND TEIGWAREN AUS HARTWEIZENGRIESS MIT SPINAT. Zutaten: Teigwaren aus Hartweizengrieß 50% (Hartweizengrieß, Wasser), Teigwaren aus Hartweizengrieß mit dehydriertem Spinat 50% (Hartweizengrieß, Wasser, dehydrierter Spinat (0,9%)). **Kann Spuren von Sojabohnen enthalten** - 100g PASTA • 1 LITER WASSER • 7g SALZ - Salz in kochendes Wasser geben. Pasta hinzugeben, ab und zu umrühren. Kochzeit 6 Min. Beim Abgießen Wasser nicht vollständig abtropfen lassen. Trocken, vor Licht und Wärme geschützt lagern. *Besondere Pastaformen für besondere Genussmomente.

Ⓢ ΖΥΜΑΡΙΚΑ ΑΠΟ ΣΙΜΙΓΔΑΛΙ ΣΚΛΗΡΟΥ ΣΙΤΑΡΙΟΥ ΚΑΙ ΖΥΜΑΡΙΚΑ ΑΠΟ ΣΙΜΙΓΔΑΛΙ ΣΚΛΗΡΟΥ ΣΙΤΑΡΙΟΥ ΜΕ ΣΠΑΝΑΚΙ. Συστατικά: ζυμαρικά από σιμιγδάλι σκληρού σιταριού 50% (σιμιγδάλι σκληρού σιταριού, νερό), ζυμαρικά από σιμιγδάλι σκληρού σιταριού με αφυδατωμένο σπανάκι 50% (σιμιγδάλι σκληρού σιταριού, νερό, αφυδατωμένο σπανάκι (0,9%)). **Μπορεί να περιέχει ίχνη σόγιας.** Διατηρούνται σε χώρο καθαρό, δροσερό και χωρίς υγρασία. Χρόνος βρασμού: 6 λεπτά. Για οποιαδήποτε πληροφορία τηλεφωνήστε στο 210-5197800. *Ιδιαίτερα σχήματα για ξεχωριστές στιγμές.

Ⓢ PASTA DE SÉMOLA DE TRIGO DURO Y PASTA DE SÉMOLA DE TRIGO DURO CON ESPINACAS. Ingredientes: pasta de sémola de trigo duro 50% (sémola de trigo duro, agua), pasta de sémola de trigo duro con espinacas deshidratadas 50% (sémola de trigo duro, agua, espinacas deshidratadas (0,9%)). **Puede contener trazas de soja** - Conservar en lugar fresco y seco. 100g PASTA • 1 LITRO de AGUA • 7g de SAL. Echar la sal en el agua hirviendo. Añadir la pasta. Revolver durante el primer minuto de cocción. Tiempo de cocción 6 min. Escurrirla sin eliminar toda el agua. Ver Lote y Consumir preferentemente antes de en alguno de los lados del paquete. *Formas Especiales para Momentos Especiales.

Ⓢ PASTA AV DURUMVETE OCH PASTA AV DURUMVETE MED SPENAT. Ingredienser: pasta av durumvete 50% (durumvete, vatten), pasta av durumvete med torkad spenat 50% (durumvete, vatten, torkad spenat (0,9%)). **Kan innehålla spår av sojaböner.** Förvaras torrt och svalt. 100g PASTA • 1L. VATTEN • 7g SALT. Tillsätt salt i det kokande vattnet. Lägg i pastan och rör om. Låt koka i 6 minuter. Häll bort vattnet och servera. Konsumentkontakt: Barilla Sverige AB SE-682 82 Filipstad SE 020 - 75 80 81. *Speciella Former för Speciella Tillfällen.

I need to read the small print. Always.

Ⓢ PASTA DE SÉMOLA DE TRIGO DURO Y PASTA DE SÉMOLA DE TRIGO DURO CON ESPINACAS. Ingredientes: pasta de sémola de trigo duro 50% (sémola de trigo duro, agua), pasta de sémola de trigo duro con espinacas deshidratadas 50% (sémola de trigo duro, agua, espinacas deshidratadas (0,9%)). **Puede contener trazas de soja** - Conservar en lugar fresco y seco. 100g PASTA • 1 LITRO de AGUA • 7g de SAL. Echar la sal en el agua hirviendo. Añadir la pasta. Revolver durante el primer minuto de cocción. Tiempo de cocción 6 min. Escurrirla sin eliminar toda el agua. Ver Lote y Consumir preferentemente antes de en alguno de los lados del paquete.

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I also suffer from CURL allergy

cURL://

So how do I know if there's **CURL** inside?



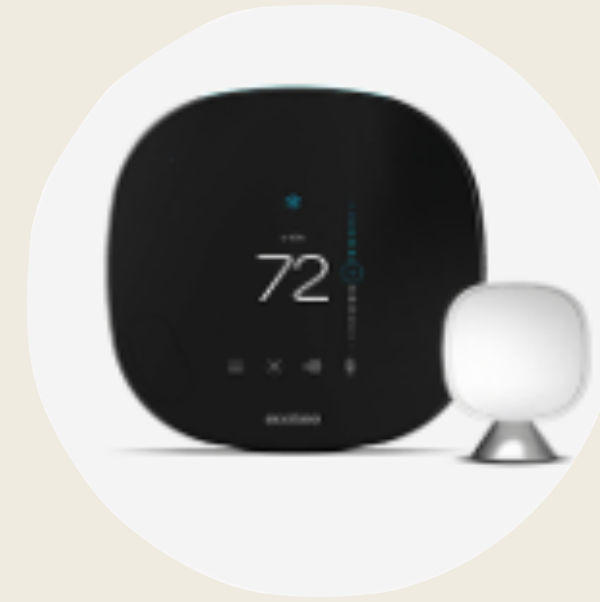
Lights and switches



Plugs



Home entertainment



Climate control



Home appliances



Echo smart speakers



Cameras



Entry and safety

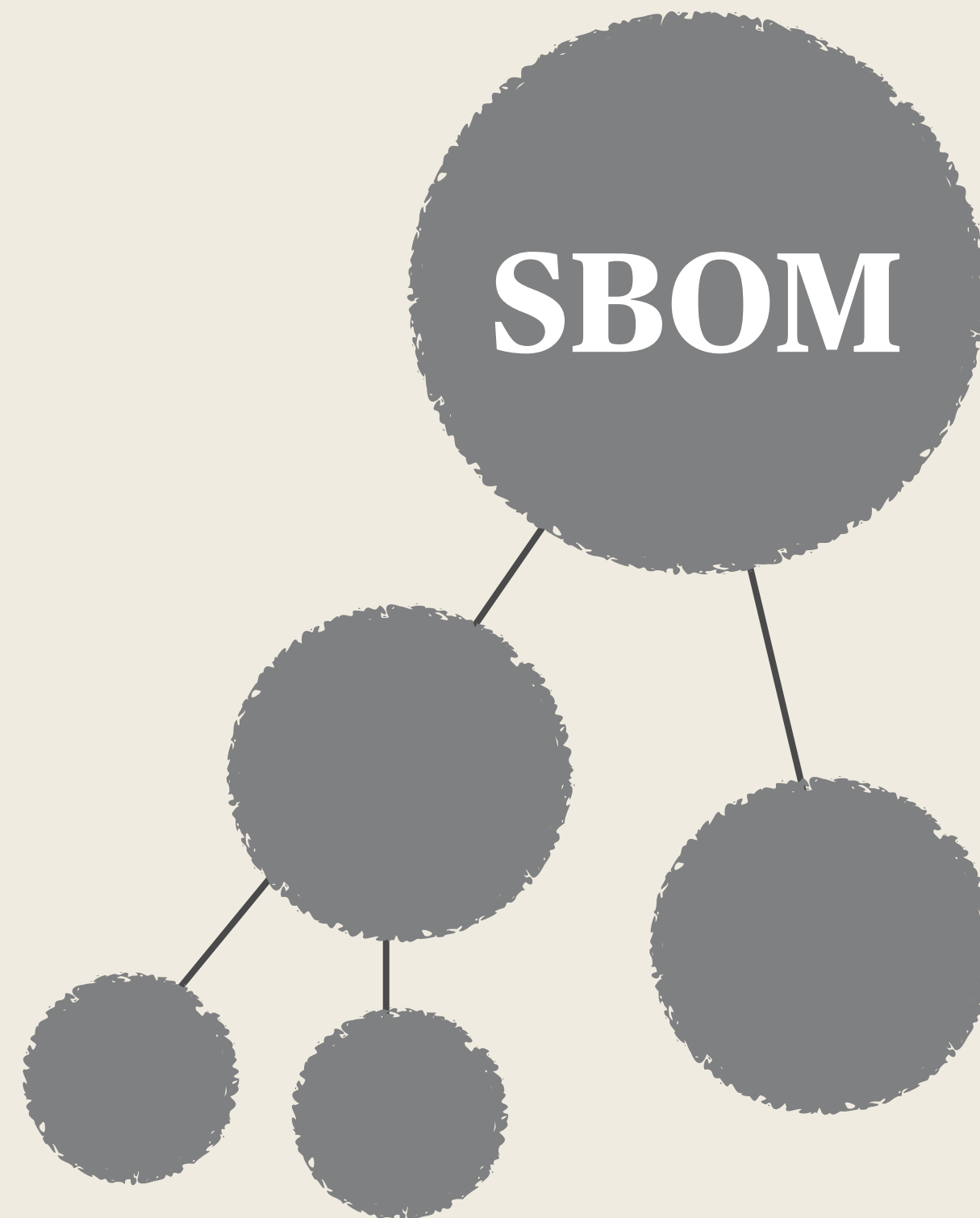


Wifi & networking

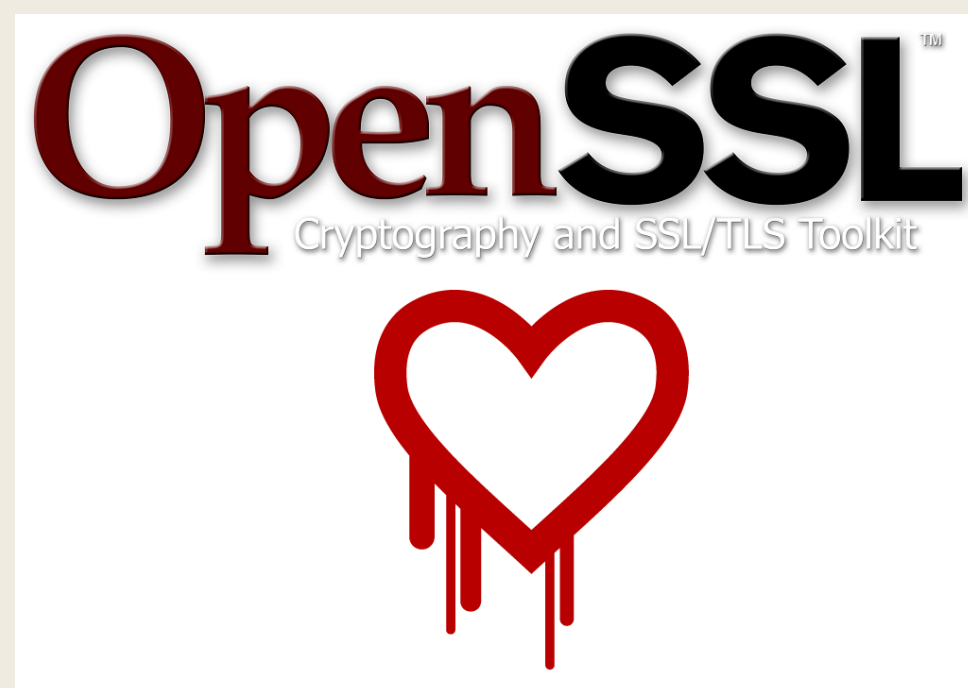


Other solutions

It's the software bill of materials that's missing.



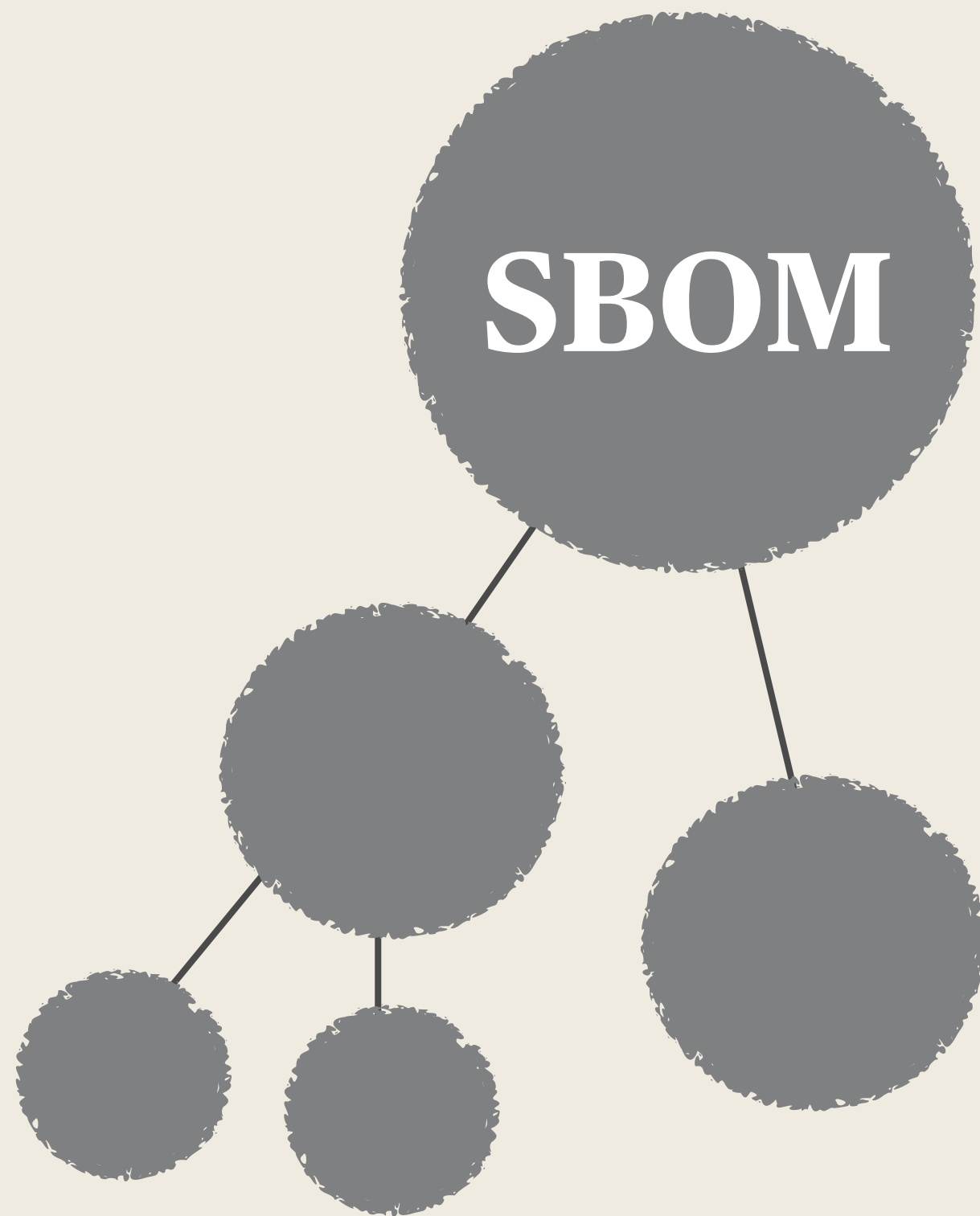
Because bad things happen



What if another Log4j happened today?

Would you know if you're affected and how?

SOFTWARE **B**ILL **O**F **M**ATERIALS



EVERYTHING IS SOLVED. RELAX.



I'M TIRED OF
ALL THIS,
SBOMS DOES NOT SOLVE
ANYTHING.
IT IS DEAD.

*SBOM SOLVES
EVERYTHING!
INCLUDING SLICING
BREAD.*

EVERY

SBOM usage

OPEN SOURCE LICENSE
COMPLIANCE

VULNERABILITY MANAGEMENT

SOFTWARE SUPPLY CHAIN
RISK MANAGEMENT

SUPPLY CHAIN SECURITY

RISK MANAGEMENT

The xBOM family is expanding

CRYPTOGRAPHY (CBOM)

SOFTWARE AS A SERVICE
(SAASBOM)

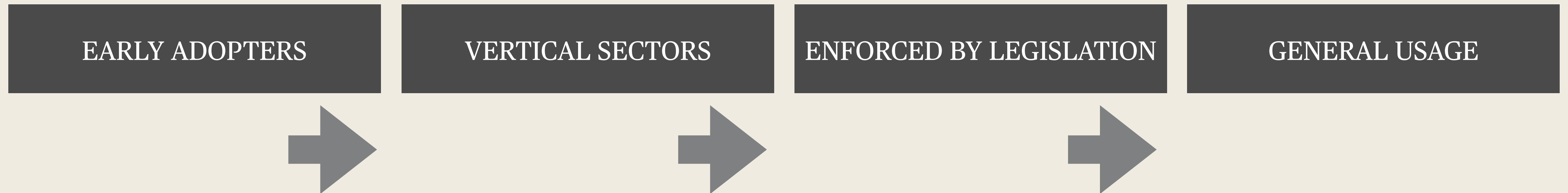
THREAT MODELING

PATENTS

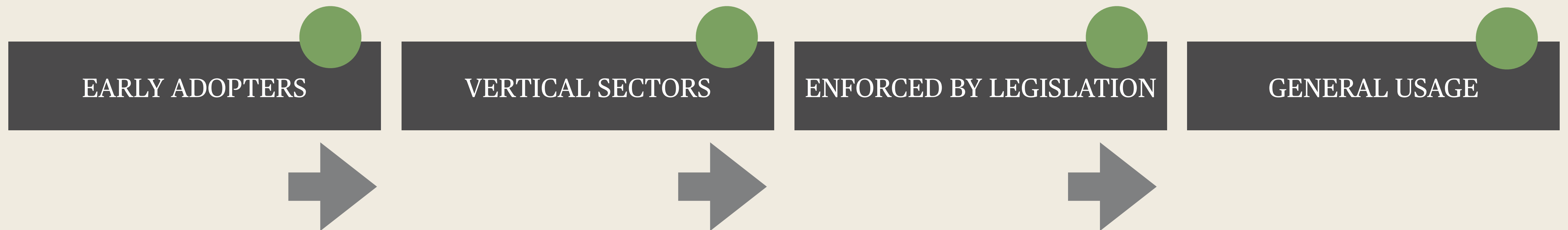
ATTESTATIONS

SAFETY

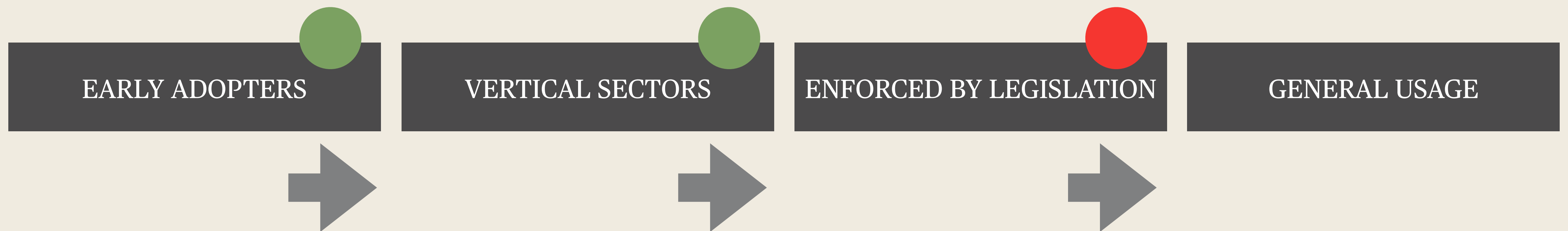
MY SBOM-O-METER



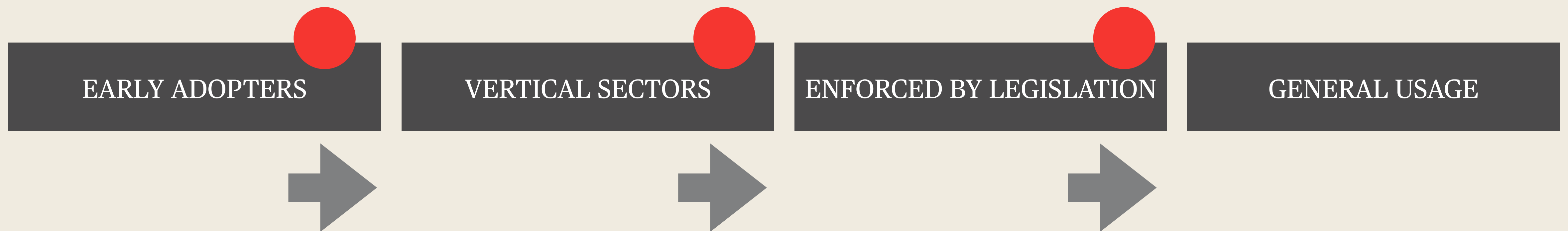
OPEN SOURCE LICENSE COMPLIANCE



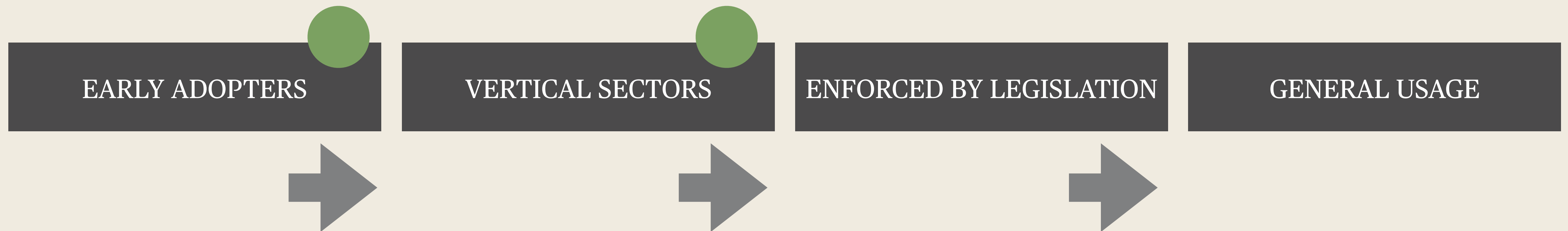
SOFTWARE SUPPLY CHAIN RISK MANAGEMENT



VULNERABILITY MANAGEMENT



MY SBOM-O-METER





**In my view, the SBOM is still a baby
taking it's first steps.**

...and sometimes fall down...

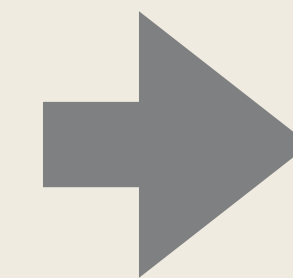
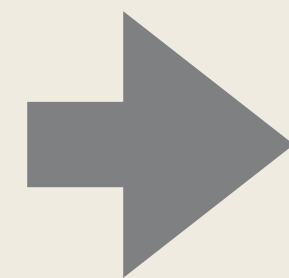
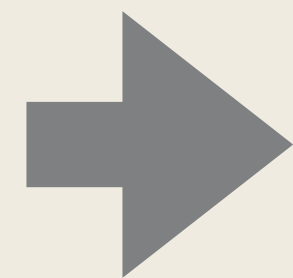
HOW DO WE MOVE FORWARD?

EARLY ADOPTERS

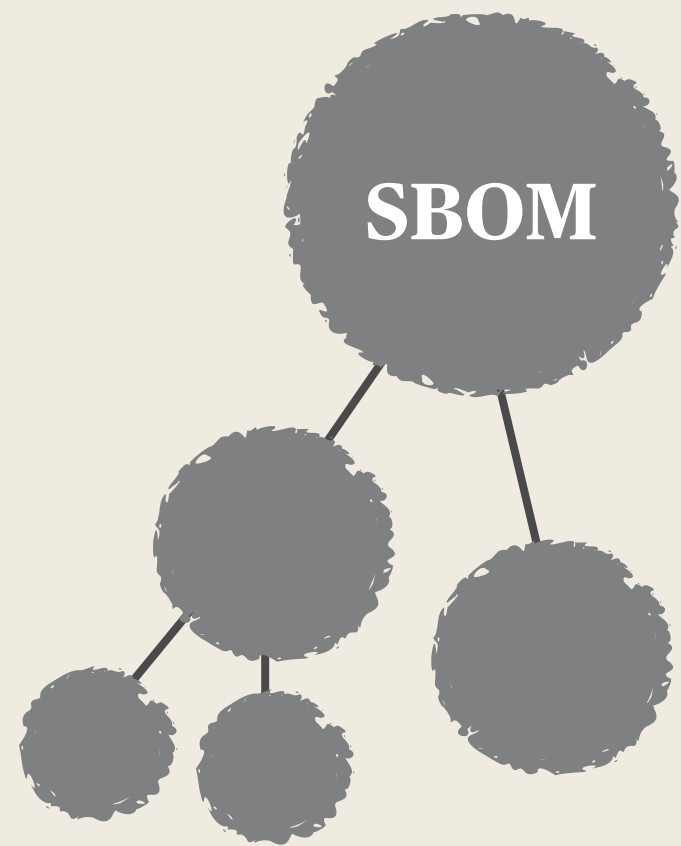
VERTICAL SECTORS

ENFORCED BY LEGISLATION

GENERAL USAGE

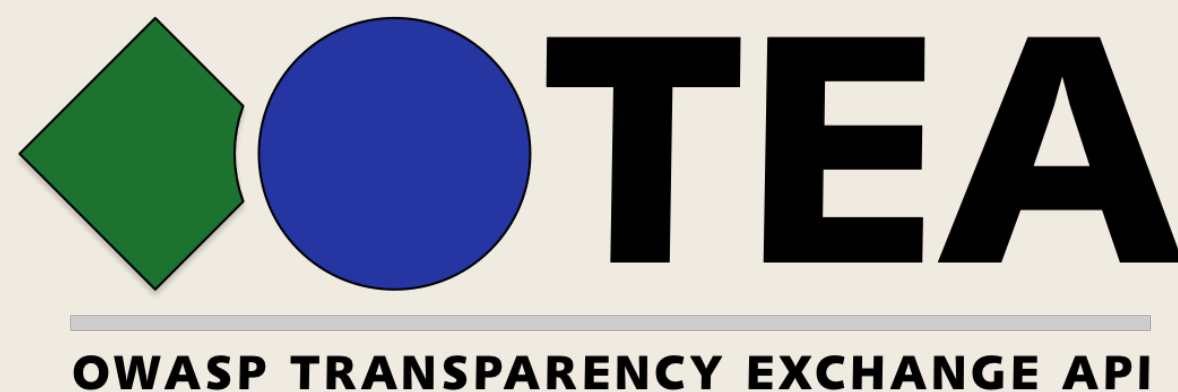


THE OPEN WAY: WORKING TOGETHER



Project Koala

*Automating the delivery
of transparency artefacts
in the supply chain.*



PLAY WITH OPEN SOURCE SOFTWARE

SBOM TOOLS

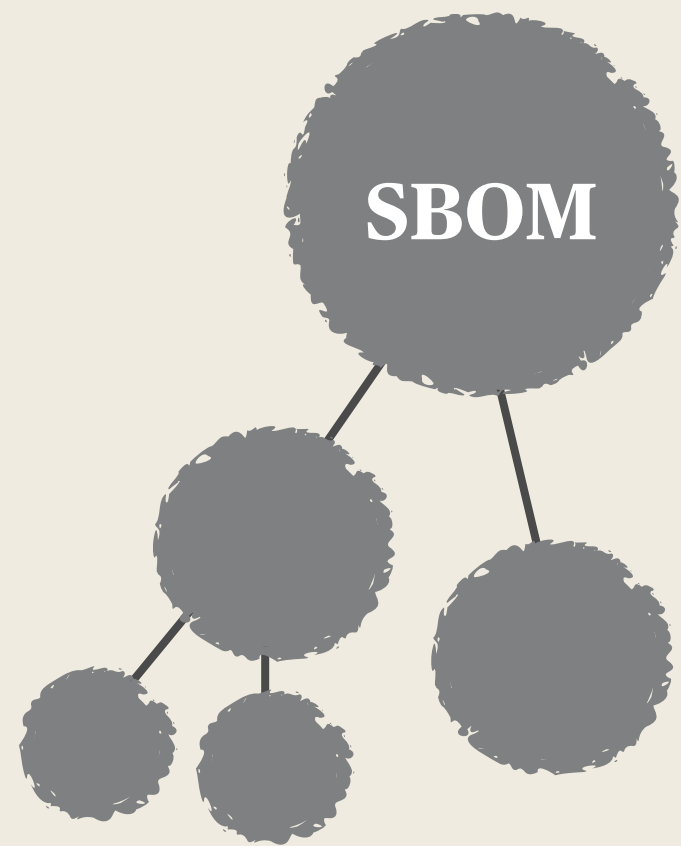
MANAGEMENT

SCANNERS

ECO-SYSTEMS

EMBEDDED SYSTEMS

MUCH MORE...



WHERE TO GO:

OWASP.ORG

OPENSSEF.ORG

LINUX FOUNDATION

ORCWG.ORG

ECLIPSE FOUNDATION

SPDX.ORG

LINUX FOUNDATION

CYCLONEDX.ORG

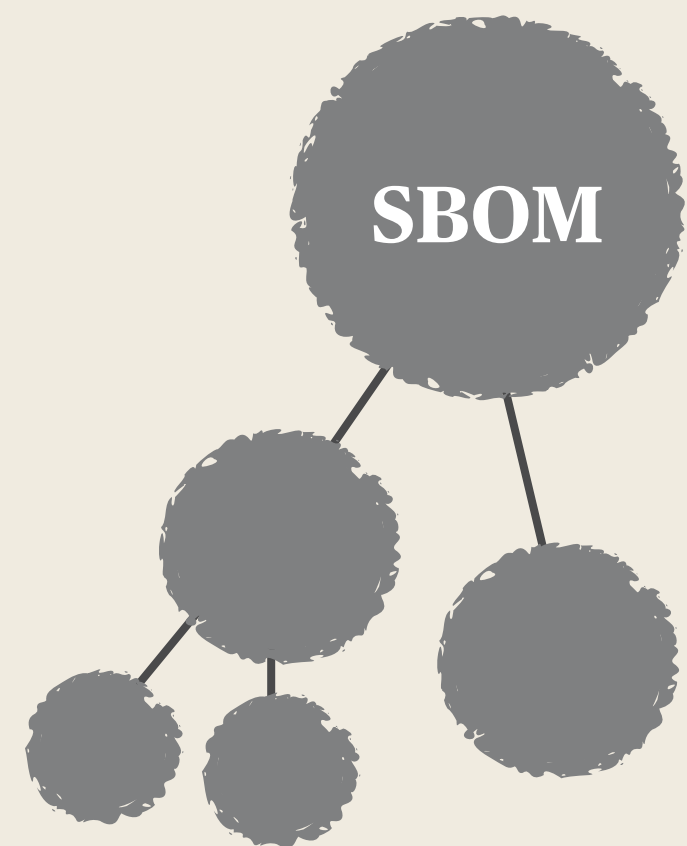
OWASP

SLACK

MEETINGS

GITHUB

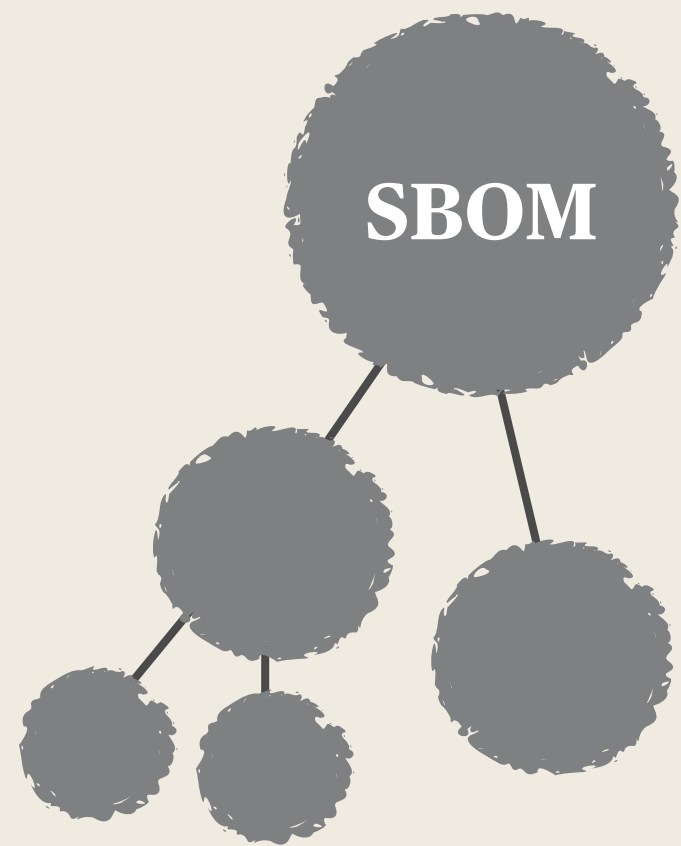
FOSDEM!



**WE WILL TAKE GOOD
CARE OF YOU.**

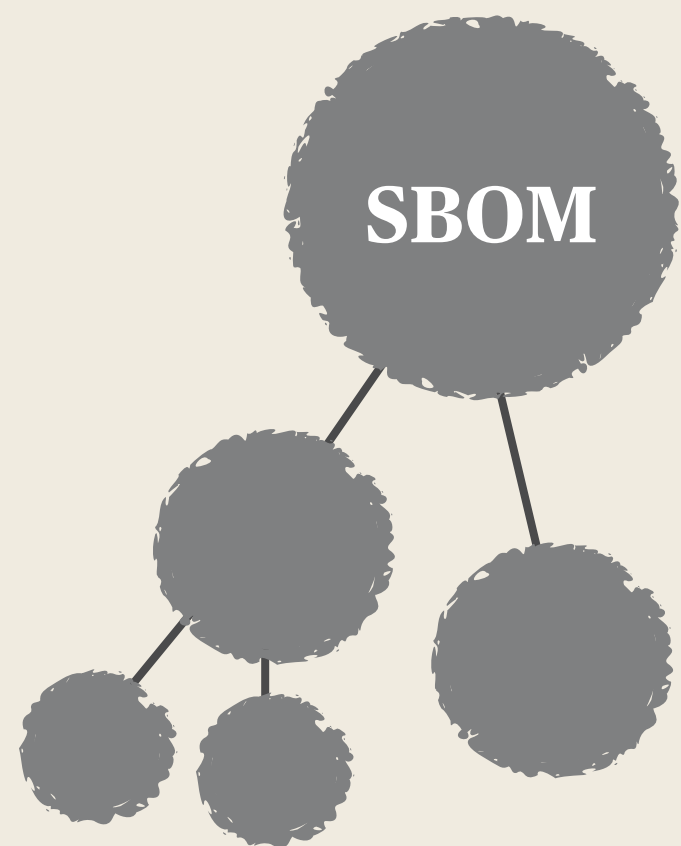
**YOU WILL LEARN
GREAT THINGS.**

**YOU WILL BE PART OF
THE SOLUTION!**



**WE NEED YOU
FOR THE SBOM
MOVEMENT.**

**WALK THE SBOM
WALK.**



Thank you. Questions?

See you in the SBOM Devroom Sunday!



Olle E. Johansson
"oej"

oej@edvina.net

FOLLOW US TODAY! <https://sbomeurope.eu> | <https://www.linkedin.com/showcase/sbomeurope> | YouTube: @sbomeurope | Bluesky @sbomeurope.eu



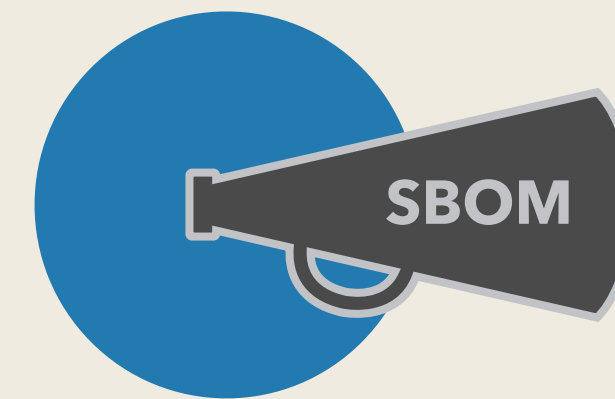
SBOM EUROPE



SBOM Live!



SBOM Academy



SBOM Updates

FOLLOW US TODAY! <https://sbomeurope.eu> | <https://www.linkedin.com/showcase/sbomeurope> | YouTube: @sbomeurope | Bluesky @sbomeurope.eu