

FoodDrinkEurope

Current developments on food safety
issues related to food ingredients

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The EU food and drink manufacturing industry



FoodDrinkEurope key focus areas

Food safety, Science & R&D

- Food safety management
- Food ingredients
- Food Contact Materials
- Contaminants
- Novel foods, nanotech
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Consumer Information, Nutrition & Health

- Promotion of balanced diets & healthy lifestyles
- Food labelling
- Product formulation and innovation
- Nutrition and health claims
- ...

Trade & Competitiveness

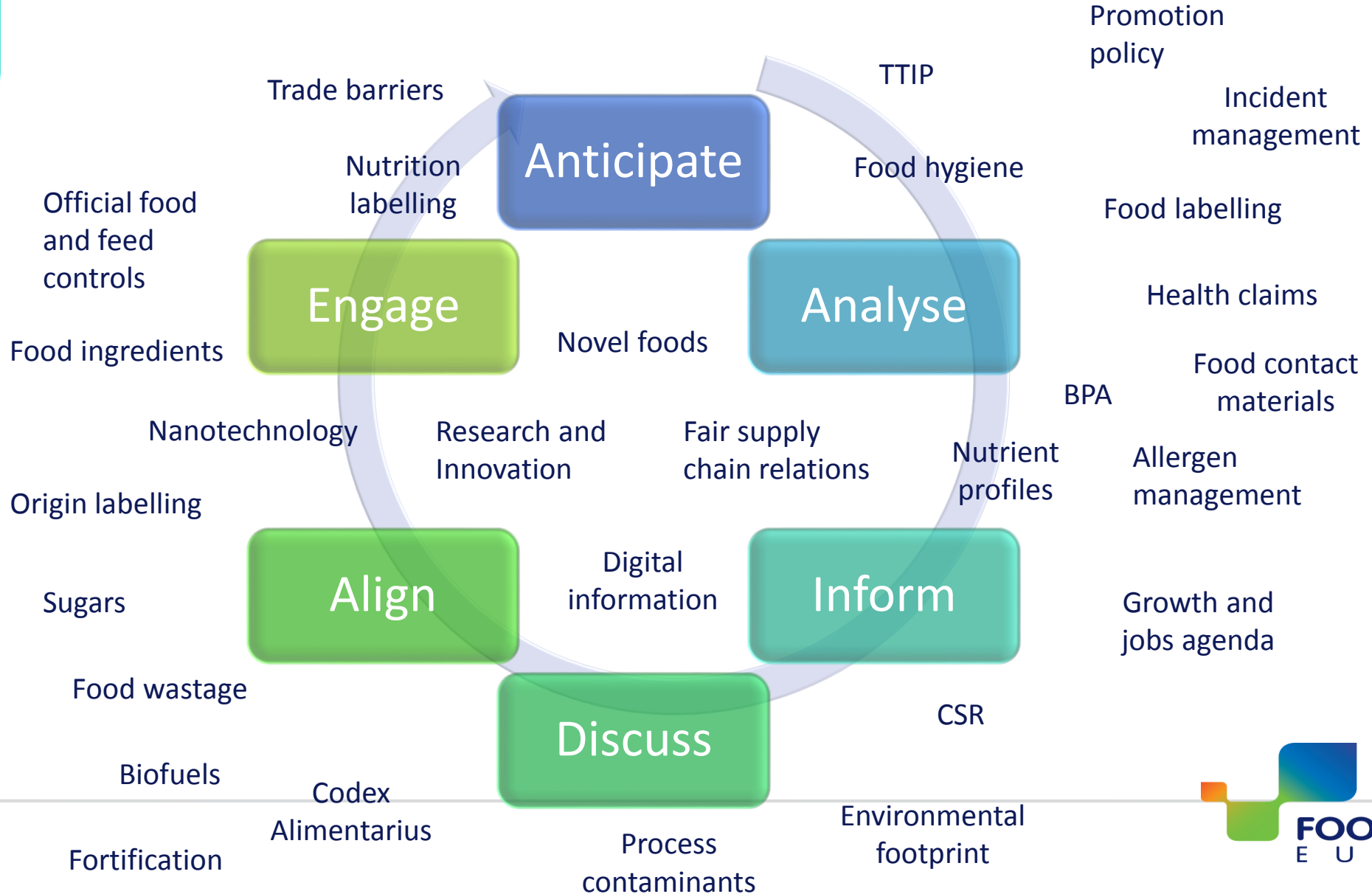
- Single Market
- Third country market access
- Common Agricultural Policy (CAP)
- Brexit
- Trading relations in the agri-food chain
- ...

Environmental sustainability

- Sustainable production and consumption
- Circular economy
- Food waste prevention
- Product environmental footprinting
- Packaging, plastics
-

quality

Secretariat role

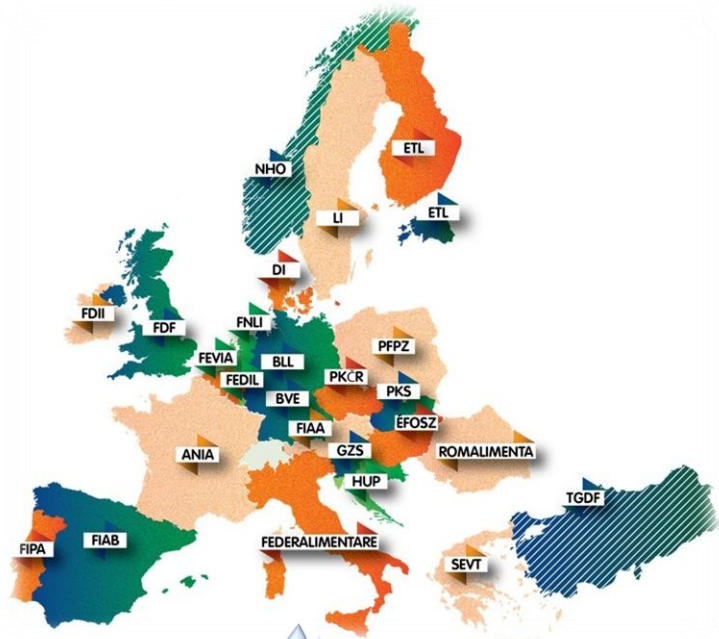


Key interlocutors



- European Institutions (European Commission, European Parliament, Council, ...)
- Member States/national authorities
- Stakeholders (related industries, NGOs, think tanks...)
- Media (European, trade, online, national...)
- International institutions (WHO, WTO, UNEP, OECD, FAO...)

Membership



26 National Federations

27 EU Sector Associations



21 Liaison Companies



innovation

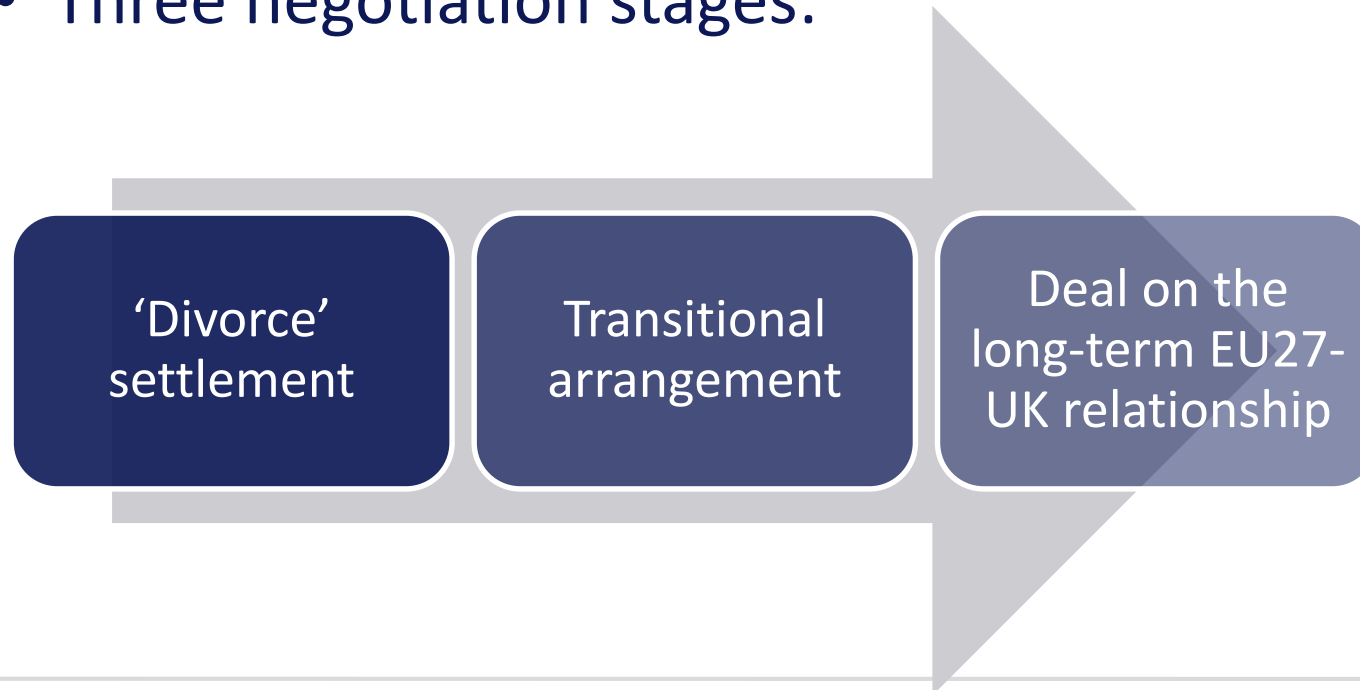
Today's global and European context



Brexit is a reality, so what now?



- Article 50 process triggered on 29 March 2017
- Three negotiation stages:



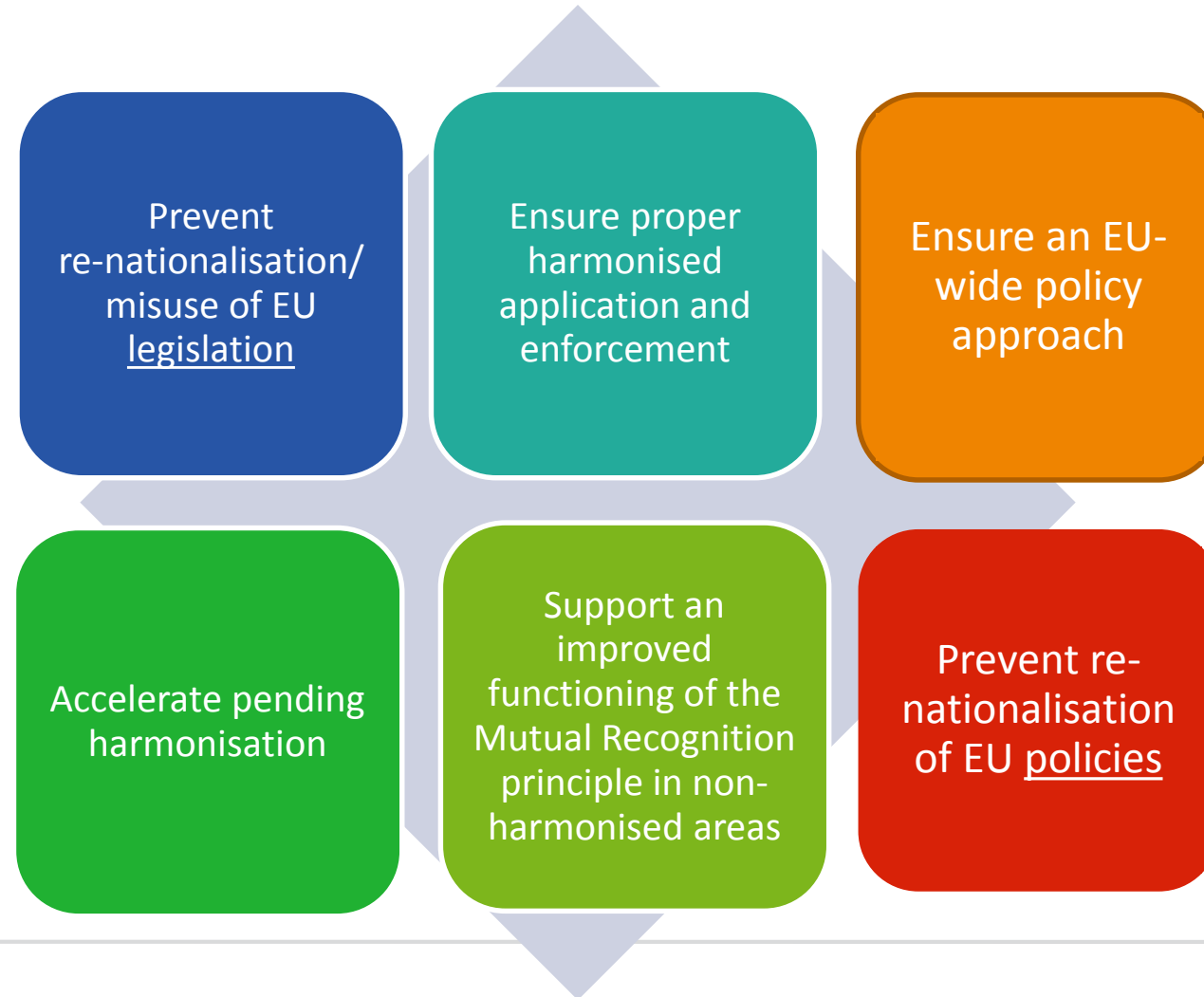
25 years EU Single Market for food: benefits for consumers and business

A win-win for the consumer and business because of:

- Less barriers to trade
- More choice of high quality and safe products
- Greater consistency (quality, safety, etc.) in promoting variety of European food and drinks



Where can the Single Market for food be improved?



General Food Law



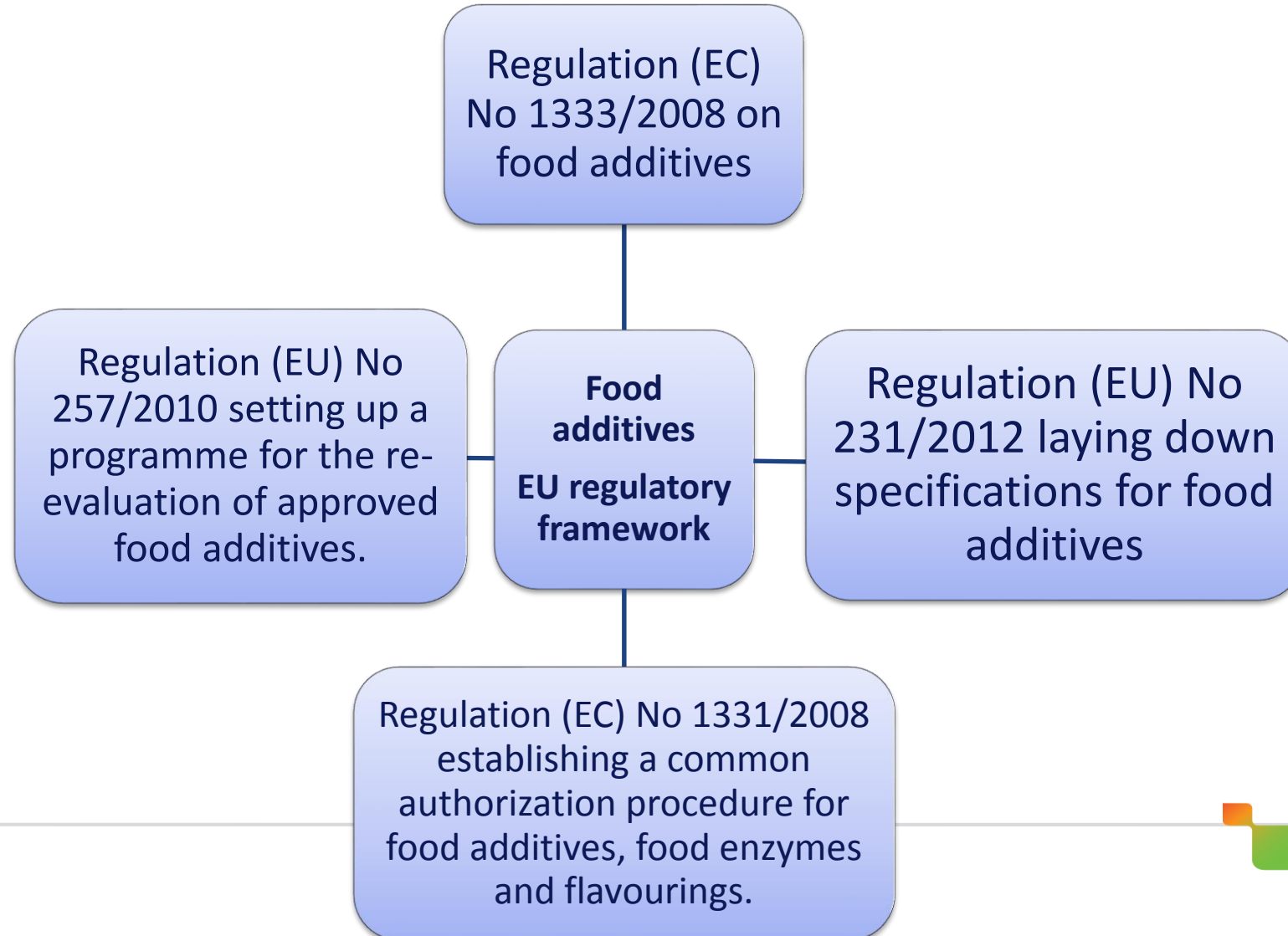
- Regulation (EC) No. 178/2002 sets out:
 - ✓ The general principles
 - ✓ The requirements and procedures that underpin decision-making in matters of food and feed safety covering all stages of food and feed production and distribution
- Review of the GFL is in progress:
 - ✓ Transparency
 - ✓ Sustainability of the EU risk assessment model in the food chain

convenience

Food safety



Food Additives Regulatory framework



affordability

Re-evaluation: state of play (20/7/2018)



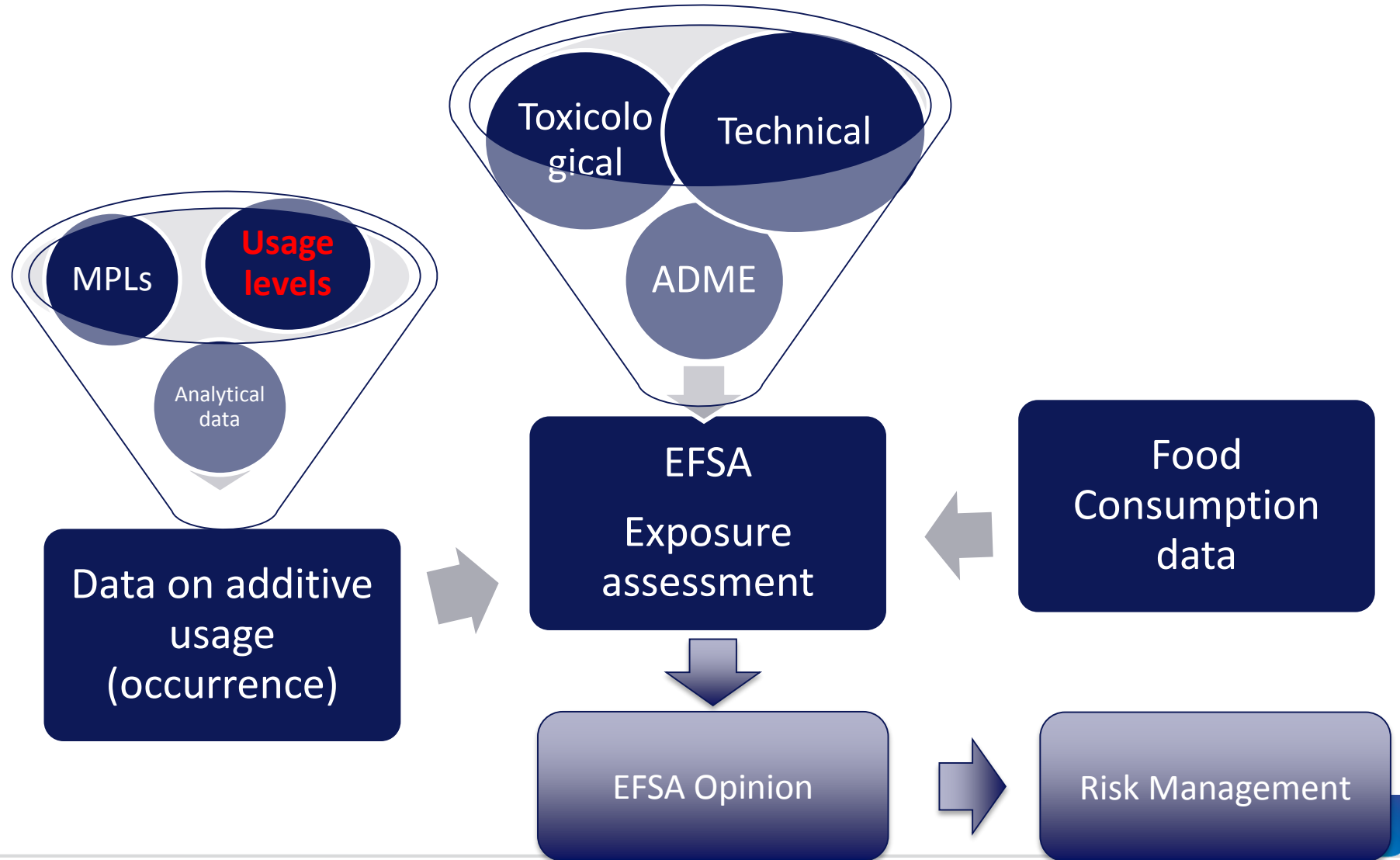
**316 food
additives**

**104 scientific
opinions ->
175 individual
food additives**

**141 food
additives still
to be re-
evaluated by
EFSA before
31 December
2020**

affordability

Re-evaluation workflow



Risk management actions...are a reality

Follow-up of EFSA's scientific opinion on the re-evaluation of starch sodium octenyl succinate (E 1450) as a food additive - **CALL OPEN**

Follow-up of EFSA's scientific opinion on the re-evaluation of sodium carboxymethylcellulose (E 466) as a food additive - **CALL OPEN**

Follow-up of EFSA's scientific opinion on the re-evaluation of pectin (E440i) and amidated pectin (E 440ii) as food additives - **CALL OPEN**

Follow-up of EFSA's scientific opinion on the re-evaluation of xanthan gum (E 415) as a food additive - **CALL OPEN**

Follow-up of EFSA's scientific opinion on the re-evaluation of guar gum (E 412) as a food additive - **CALL OPEN**

Follow-up of EFSA's scientific opinion on the re-evaluation of locust bean gum (E 410) as a food additive - **CALL OPEN**

- Removal of montan acid esters (E 912)
- Sorbates: **Sorbic Acid (E 200) and Potassium Sorbate (E 202)** but not for Calcium sorbate (E 203)
- Gallates: removal of E 311 and E 312 (expected in Q4 of 2018), **E 310 in process**

Food enzymes

- Framework Regulation (EC) No 1332/2008
- The exposure assessment is based on food processes
- 14 Opinions have been published
- No final conclusions for:
 - aqualysin 1 from a genetically modified *Bacillus subtilis* (strain LMG 25520)
 - glucan 1,4- α -maltohydrolase produced with a genetically modified *Bacillus subtilis* (strain MAM)
 - endo-1,4- β -xylanase from *Aspergillus niger* strain XYL

Summary table - EFSA Opinions on enzymes

Name of enz	EFSA Opini	Date of publi	Conclusion
altogenic amylase from a genetically modified <i>Bacillus subtilis</i> (strain 171)	https://www.efsa.europa.eu/en/efsajournal/pub/5171	02-May-18	Based on the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided, the dietary exposure assessment, the findings in the toxicological studies and allergenicity assessment, the Panel concluded that the food enzyme maltogenic amylase from <i>Bacillus subtilis</i> strain NZYM-SM does not give rise to safety concerns under the intended conditions of use.
aqualysin 1 from a genetically modified <i>Bacillus subtilis</i> (strain LMG 25520)	https://www.efsa.europa.eu/en/efsajournal/pub/5170	02-May-18	The Panel considered the margin of exposure (MOE) calculated from the no observed adverse effect level (NOAEL) determined from the repeated dose 90-day oral toxicity study and the estimated dietary exposure as insufficient to conclude that there is no safety concern for this food enzyme under the intended conditions of use. The Panel noted that recombinant DNA was present in all batches of the food enzyme tested.
xylanase from a genetically modified <i>Bacillus subtilis</i> (strain LMG S-27588)	https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efs.2018.5169	02-May-18	Based on the genetic modifications, the manufacturing process, the compositional and biochemical data, the dietary exposure assessment, the findings in the toxicological studies and allergenicity assessment, the Panel concludes that this food enzyme does not give rise to safety concerns under the intended conditions of use. The Panel noted that recombinant DNA was present in all batches of the food enzyme tested
glucan 1,4- α -maltohydrolase produced with a genetically modified <i>Bacillus subtilis</i> (strain MAM)	https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efs.2018.5166	02-May-18	No safety concerns were identified in relation to the genetic modifications, the manufacturing process, the compositional data provided, as well as the exposure, allergenicity and systemic toxicity assessments. However, owing to the incompleteness of the genotoxicity data, the Panel is not able to conclude on the safety of the food enzyme.
endo-1,4- β -xylanase from a genetically modified <i>Aspergillus niger</i> (strain XEA)	https://www.efsa.europa.eu/en/efsajournal/pub/5228	27-Apr-18	Based on the microbial source, the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided, the dietary exposure assessment, the findings in the toxicological studies and the allergenicity assessment, the Panel concludes that this food enzyme does not give rise to safety concerns under the intended conditions of use.
pullulanase from	http://onlinelibrary.wiley.com/doi/epdf/10.2903/j.efs.2018.5168		Based on the removal of residual amounts of TDS from glucose syrups, consumer exposure is not

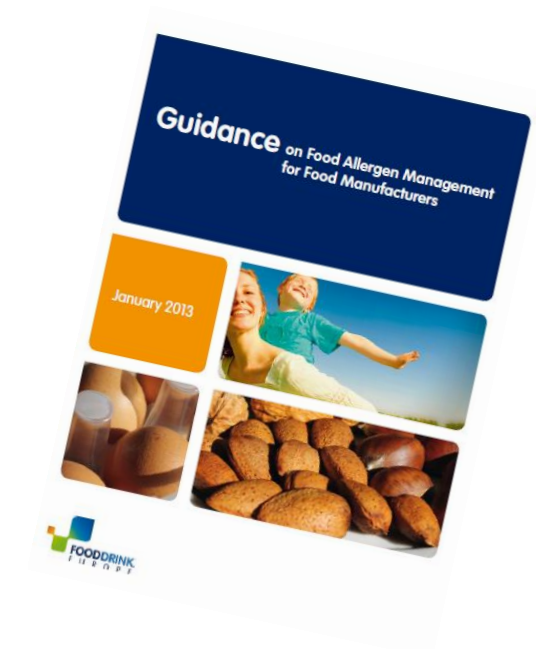
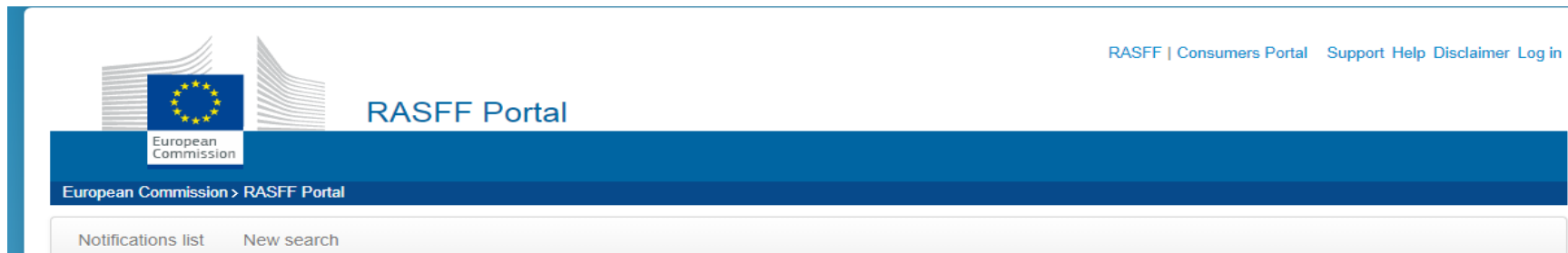
affordability

Re-nationalisation?

- National Risk Assessment bodies/Agencies reach different conclusions
 - Bisphenol – A
 - Titanium dioxide
- Member States' interpretation
 - Flour treatment agents

Allergens - unintentional presence

- RASFF Notifications related to the presence of allergens (Undeclared – traces)
- Leads to recalls/withdrawals of products
- Undeclared almond protein in spices (2015)
- MSs requested FBOs to recall the products and label the allergen
 - Quantitative risk based approach



Allergens – unintentional presence

- Precautionary allergen labelling (PAL) is failing as a risk management tool, because it has lost its credibility amongst the target population.
- Science-based harmonised across the EU approach based on Quantitative Risk Assessment
- There is a need for to establish harmonised cut-off points above which allergens pose a risk for consumer safety.

choice

Global scene



Actions in other countries:

- Japan revisit of list of additives
- Turkey exports to Turkey disrupted by New Biotech Enzyme Requirement' Turkish officials now require an official attestation that imports utilizing enzymes or microorganisms are free from genetically engineered enzymes or microorganisms

Codex Alimentarius:

- i.e. myrtenal case

Thank you for your attention

