

SELAMAT

**Summary – Common Problems,
Needs and Prioritisation**

**John Gilbert
CSL (York, UK)**



- ◆ Brief overview of foods safety/research in EU
- ◆ Common elements from presentations from China, Malaysia, Korea, Indonesia, Thailand, Vietnam and Japan
- ◆ Summary of needs
- ◆ Existing supporting structures
 - WHO/FAO, ILSI
- ◆ Prioritisation for SELAMAT



Overview of food safety/food research in Europe (EU)

- ◆ Drivers for change – food scares, separation of consumer and producer interests
- ◆ EU and national institutions
- ◆ Risk assessment – EFSA
- ◆ Food control systems – mutual recognition, rapid alerts



Drivers for Change

- ◆ Food scares- Salmonella in eggs, BSE, dioxins, nitrofurans, Sudan I.
- ◆ Lack of public confidence in the safety of food
- ◆ Conflict between consumer interests and producer interests
- ◆ Better traceability systems



Clear separation of responsibilities in UK

- ◆ Until 2000 Ministry of Agriculture, Fisheries and Food (MAFF) responsible for food industry and for food safety
- ◆ Food Standards Agency established in 2000 – primary focus on consumer protection
- ◆ Food industry (& agriculture) sponsor now Department for Environment Food and Rural Affairs Enforcement – local level (BIPs) or retail sampling (Port Health and PA's)



In EU and elsewhere in Europe similar changes in Institutions

- ◆ e.g. AFSSA established in France
- ◆ FSAI established in Ireland
- ◆ In 2002 the EU established the European Food Safety Authority (EFSA)



European Food Safety Authority (EFSA)

- ◆ Risk Assessment
- ◆ Risk Communication



NOT

- ◆ Risk Management
(DG SANCO)



EFSA has 6 main tasks:-

1. provide independent scientific advice on food safety issues and other related matters such as, animal health/welfare, plant health, GMOs and nutrition at the request of the Commission, the European Parliament (EP) and the Member States as a basis for risk management decisions;
2. advice on technical food issues to underpin policy development and legislation related to the food chain;



3. collection and analysis of data on dietary, exposure and other information relevant to any potential risks necessary to monitor safety along the food chain in the EU;
4. identification and early warning of emerging risks;
5. support to the Commission in case of crisis;
6. communication to the general public on all matters within its mandate



EFSA has 4 primary components:-

- ◆ Management Board
(14 members + Commission)
- ◆ Executive Director + staff (100)
- ◆ Advisory Forum (25 members)
- ◆ Scientific Committee + Panels



Scientific Committee

Composition

- Chairs of the 8 Scientific Panels
- 6 scientists not members of the EFSA Panels

Role

- General co-ordination, interface with Panels
- Questions involving several Panels
- Questions out of the scope of any of the Panels



Eight Scientific Panels

- ◆ Food additives, flavourings, processing aids and materials in contact with food (AFC)
- ◆ Additives and products or substances used in animal feed (FEEDAP)
- ◆ Plant health, plant protection products and their residues (PPR)
- ◆ Genetically modified organisms (GMO)
- ◆ Dietetic products, nutrition and allergies (NDA)
- ◆ Biological hazards (BIOHAZ)
- ◆ Contaminants in the food chain (CONTAM)
- ◆ Animal health and welfare (AHAW)



Scientific Activities (Work Themes)

- ◆ Providing scientific opinions, guidance and advice on all matters linked to food and feed safety - including animal health and welfare, plant protection, and nutrition in relation to Community legislation;
- ◆ Assessing the risk of regulated substances and development of proposals for risk-related factors;
- ◆ Monitoring of specific risk factors and diseases;
- ◆ Development, promotion and application of new and harmonized scientific approaches and methodologies for hazard and risk assessment of food and feed.



Panel on Contaminants in the Food Chain [CONTAM]

The Panel on contaminants in the food chain deals with questions on contaminants in food and feed, associated areas and undesirable substances such as natural toxicants, mycotoxins and residues on non authorised substances not covered by another Panel



Opinions of CONTAM Panel

Mercury and methylmercury in food - March 2004

Aflatoxin B1 in animal feed - March 2004

Cadmium in animal feed - June 2004

Lead in animal feed - June 2004

Deoxynivalenol in animal feed - June 2004



Food Control Systems

To achieve mutual recognition Food Control Labs in EU must:-

(Commission Directive 93/71/EEC amending 91/414/EEC)

- ◆ Use validated methods
- ◆ Be accredited to ISO 17025
- ◆ Demonstrate competence through routine participation in proficiency testing (e.g. FAPAS)



Food Control Systems

- ◆ Border Inspection Posts (BIP's) - harmonised
- ◆ Rapid Alert System for Food and Feed (RASFF)
- ◆ Differences across EU at retail level
 - Some food control labs at local level, e.g. UK and Germany
 - Some food control labs harmonised at State level

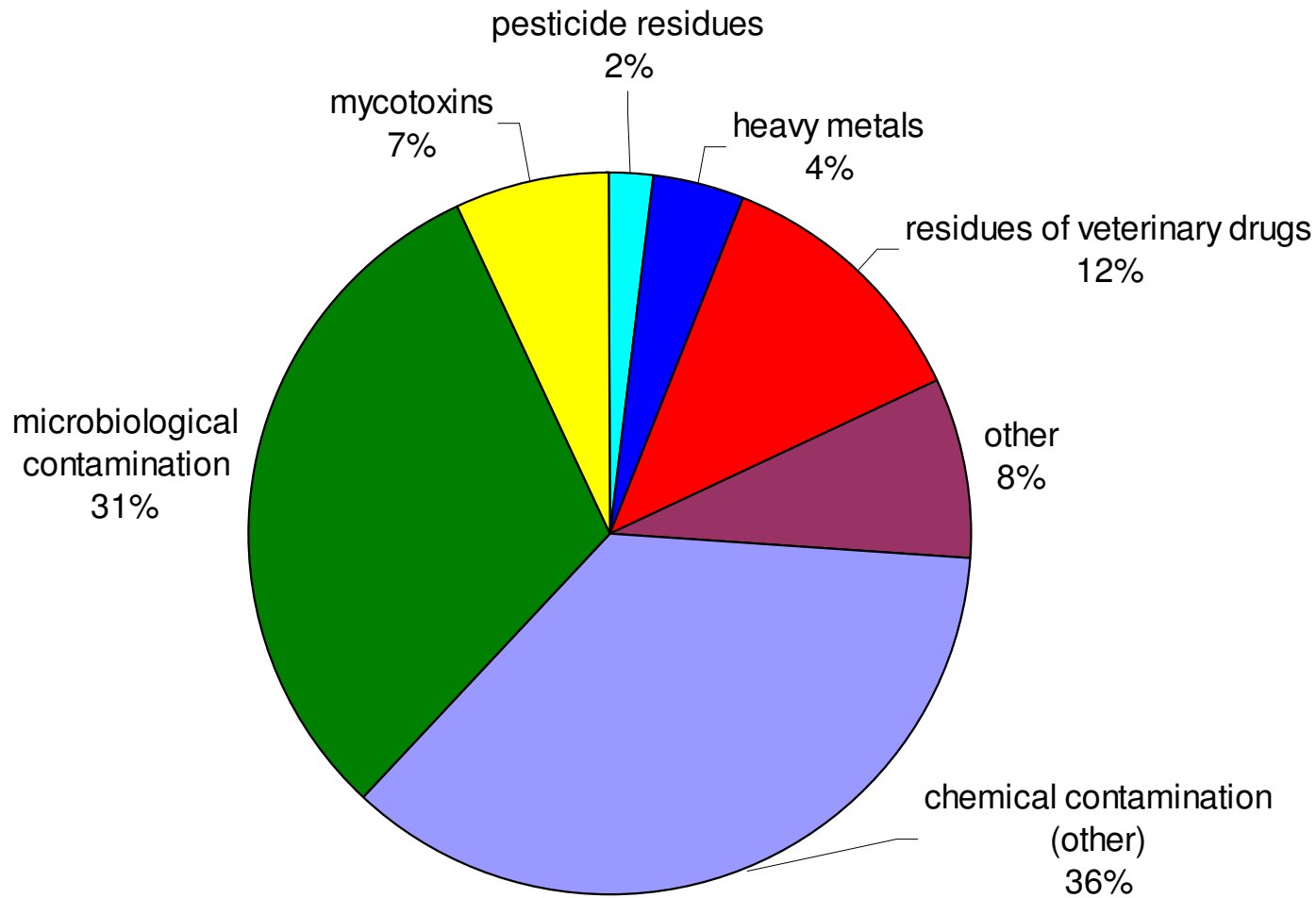


RASFF operated by by DG Health and Consumer Protection (SANCO)

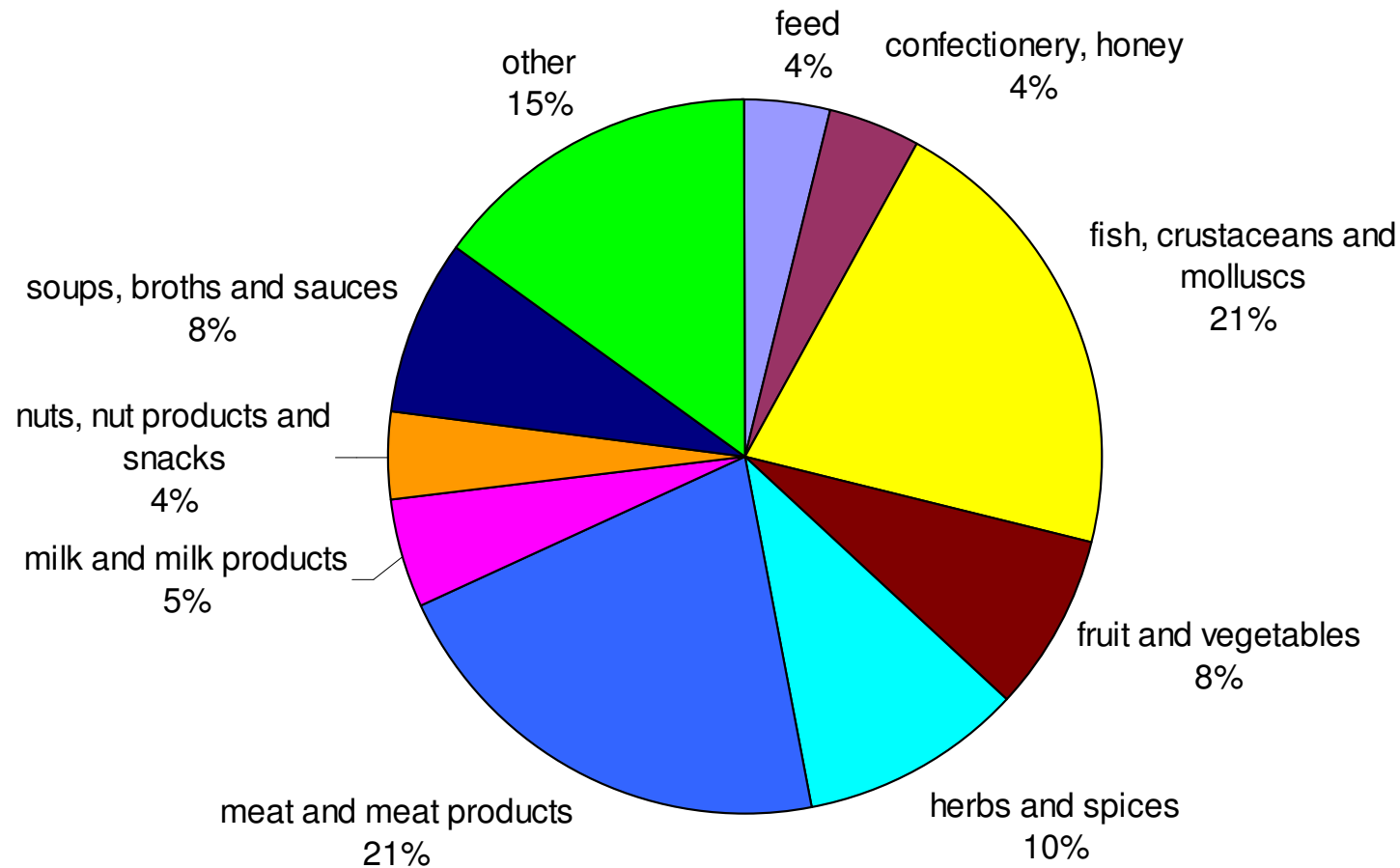
- ◆ European Commission, EFSA, EFTA + 25 EU + Iceland, Norway, Liechtenstein
- ◆ Alert Notifications – risk trigger immediate action (2003 – 454 alerts)
- ◆ Information Notifications – risk identified but contained (2003 – 1856 – notifications)



2003 Alert Notifications according to the identified risk



2003 Alert Notifications according to product category



Recurrent problems for which the Commission required specific guarantees from third countries

Country	Hazard	Product
Latvia	polycyclic aromatic hydrocarbons	canned fish in oil
Seychelles	cadmium and mercury	swordfish
Thailand	cadmium	cephalopods
India	methomyl and monocrotophos	table grapes
India	pesticides residues colour Sudan I nitrofurans	table grapes hot chilli powder egg products
Taiwan	nitrofurans	fishery products
Brazil	salmonella and other micro-organisms	bovine meat
Singapore	cadmium and mercury	fish
China	nitrofurans	fishery products crayfish
Turkey	sulphites	dried apricots dried tomatoes
Turkey	colour Sudan I	chilli products
Iran	aflatoxins	pistachios
Indonesia	histamine	fishery products tuna fish

Key elements from presentations (China, Malaysia, Korea, Indonesia, Thailand, Vietnam and Japan)

Food safety issues being faced are common to countries in ASEAN region and have many identical elements to issues faced in EU

- ◆ Infrastructure
- ◆ Communication
- ◆ Partnerships
- ◆ Importer/exporter issues



Common elements of presentations

Many presentations mentioned

- ◆ GMP, HACCP, effective farm-to-table control
- ◆ Risk analysis, science-based regulations
- ◆ Food intelligence, information sharing
- ◆ Rapid response, prompt communication
- ◆ Collaboration networks
- ◆ Changing lifestyles impacting on food safety



Infrastructure issues

Reconstruction of food safety management system (Korea)

Modernize lab services – implement ISO17025 (Malaysia)

Development of reference laboratory (Malaysia)

Training for food inspectors and food producers

Capacity-building through training (Thailand)



Communication

- ◆ Prompt communication of information on food safety issues (Korea)
- ◆ National centre for food safety alert and response (Indonesia)
- ◆ Food safety campaign for general public (Indonesia)



Partnerships

Smart partnerships in collaborative research programmes
(Malaysia)
(academics and professional bodies)

Collaboration and network between nation to nation
(Korea)

Harmonisation of standards – on-line database to support
harmonisation (ILSI)



Import/export issues

- ◆ Exporters need to comply with importing country requirements
 - Importing countries have different standards and regulatory approaches
 - Food regulations are constantly changing
 - Multiple level of regulations encountered
- ◆ Disputes over factory and lab results
- ◆ Traceability sometimes unnecessarily restrictive



Existing support structures

- ◆ WHO Centres – avian flu; Global Salmonella network, GEMS
- ◆ ASEAN Food safety Network
- ◆ ILSI Asian Branch
- ◆ SELAMAT

