



EFSA in focus **FOOD**

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> Key topics

EFSA publishes European overview of dioxin levels in food and feed



EFSA has published an analysis of the levels of dioxins and related substances in food and animal feed. The report, which was prepared by EFSA's Data Collection and Exposure unit, is based on over 7,000 samples collected by 21 European countries between 1999 and 2008. EFSA

was asked by the European Commission to evaluate dioxin contamination levels in relation to maximum levels which have been set for different categories of food and feed in the EU in order to protect consumers.

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> STOP PRESS

EFSA considers more than 800 studies on BPA, to finalise opinion in September

Scientists on the European Food Safety Authority's CEF Panel are pursuing their work on a comprehensive opinion on bisphenol A (BPA) which includes an evaluation of the study investigating the neurodevelopmental toxicity of BPA in rats (Stump 2009), advice on the risk assessment of BPA carried out by the Danish DTU Food Institute, a comprehensive literature review on BPA toxicity, and overall conclusions.

[For more information.](#)

EFSA invites NGOs to discuss welcomed draft GMO Environmental Risk Assessment Guidelines

As part of its on-going consultation with stakeholders, EFSA announced its intention to call a meeting in September 2010 with environmental NGOs on its guidelines for the Environmental Risk Assessment (ERA) of Genetically Modified Organisms (GMO).

[For more information.](#)

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Dioxins and similar compounds, such as dioxin-like polychlorinated biphenyls (PCBs), include a range of toxic substances which are formed by burning – e.g. through waste incineration or forest fires – and some industrial processes. Their presence in the environment has declined since the 1970s, following concerted efforts at the EU level.

Dioxins are found at low levels in many foods. They do not cause immediate health problems, but long-term exposure to high levels of dioxins has been shown to cause a range of effects, including cancer. Their persistence and the fact that they accumulate in the food chain, notably in animal fat, therefore continues to cause some safety concerns.

The highest average levels of dioxins and dioxin-like PCBs in relation to fat content were observed for liver and liver products from animals. The highest average levels in relation to total product weight were for fish liver and products derived from fish liver. In animal feed, the highest average levels were found in fish oil.

Overall, 8% of the samples exceeded the different maximum levels set out in EU legislation. However, some of these samples clearly originated from targeted sampling during specific contamination episodes. There were also large variations between different groups of food and feed in terms of the proportion of samples which exceed maximum levels.

The report concludes that no clear trend can be established regarding changes in background levels of dioxins and related substances in food and feed over time, as there were increases in some categories but decreases in others. Furthermore, occasional contamination episodes and a lack of information on which samples resulted from targeted or random sampling make it difficult to assess such trends.

The current EU method for measuring overall dioxin levels is based on toxicity values for different types of dioxins recommended by the World Health Organisation (WHO) in 1998. EFSA was also asked to assess the impact on total dioxin levels of using toxicity values set out in WHO recommendations from 2005, which downgraded the relative toxicity of certain types of dioxins. The report finds that using the new values would reduce overall dioxin levels by 14%, although the extent of this reduction was very different across food and feed categories.

Finally, the report recommends continuous random testing of a sufficient number of samples in each food and feed group to ensure accurate assessments of the presence of dioxins and dioxin-like PCBs. ■

[For more information.](#)

EFSA evaluates parasites in fish

EFSA was asked by the European Commission to assess food safety concerns resulting from possible allergic reactions to parasites in a range of fish products and to assess methods to reduce risks of infection. In its opinion, EFSA's Biological Hazards (BIOHAZ) Panel concludes that the only parasite in fish products for human consumption likely to cause allergic reactions is *Anisakis*, a parasitic worm whose larvae can be found in fish flesh. The opinion of the BIOHAZ Panel gives details on the effectiveness of freezing and heating treatments to kill or inactivate the *Anisakis* larvae.

Allergic reactions are most likely to occur when a person eats fish infected with live larvae. The role and extent to which allergens from *Anisakis* can trigger allergic reactions is still not completely clear; but the risk of allergy is considered to be higher in fish products containing live *Anisakis* larvae than in those containing dead larvae. Allergic reactions to *Anisakis* include gastroenteritis, rheumatological and dermatological symptoms.

The Panel also says that, based on current knowledge, for fish caught in the wild no sea fishing areas can be considered free of *Anisakis* larvae. For the only farmed fish for which sufficient data are currently available – Atlantic salmon – the Panel concludes that when reared in floating cages or onshore tanks and fed feedstuffs not containing live parasites, the risk that this fish may become infected with *Anisakis* is negligible.



Allergy cases are more frequently recognised in some European regions, and rarely, if at all, reported in other areas in Europe; this may be due to different monitoring systems and consumption habits. It is recommended that the surveillance and diagnosis of allergic reactions to parasites in fish products should be strengthened throughout the EU. The Panel encourages further studies on the disease, including the life cycle of the parasites, their geographic distribution and the role of farming practices in parasite propagation.

The Panel adds that in order to reduce cases of allergies it is important to provide health professionals, people working in the fish industry and the general public with information on the risks resulting from these parasites, as well as on best methods to eliminate them. ■

[For more information.](#)

EFSA reduces tolerable intake level for melamine

The European Food Safety Authority has lowered the Tolerable Daily Intake (TDI) for melamine, a chemical mainly used in the manufacture of certain plastics, as new analysis indicates that it may cause harmful effects to the kidneys at lower levels of intake than previously thought.

Applying statistical analysis to the toxicological data which is currently available, EFSA's expert Panel on contaminants in the food chain set a new TDI of 0.2 milligrams per kilogram of bodyweight. This is in line with the TDI set by the World Health Organisation in 2008.

Small amounts of melamine can migrate into foodstuffs from materials such as melaware plastic cups and dishes. However, exposure data analysed by EFSA's Panel on food contact materials indicated that exposure to melamine through foodstuffs is generally below the TDI.

The opinion recommended that EU limits for the migration of melamine into food should be reconsidered, given that food is not the only source of exposure.

EFSA previously provided scientific advice to the European Commission following the fraudulent contamination of pet food



and milk products from China with melamine in 2007 and 2008 respectively. In 2009, the European Commission asked EFSA to re-assess the TDI for melamine and to determine likely levels of background exposure to melamine and related substances for both humans and animals.

[For more information.](#)

EFSA evaluates the safety of steviol glycosides

The European Food Safety Authority's scientific Panel on additives, the ANS Panel, has assessed the safety of steviol glycosides, sweeteners extracted from plant leaves, and established an Acceptable Daily Intake for their safe use. The assessment has been sent to the European Commission which will consider whether or not to authorise the substances in the European Union for their proposed use in particular in sugar free or reduced energy foods such as certain flavoured drinks, confectionery with no added sugar or energy reduced soups.

Toxicological testing showed that the substances are not genotoxic, nor carcinogenic, or linked to any adverse effects on the reproductive human system or for the developing child. The Panel set an Acceptable Daily Intake (ADI) of 4 mg per kg body weight per day for steviol glycosides, a level consistent with that already established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

The Panel points out, however, that this ADI could be exceeded by both adults and children if these sweeteners are used at the maximum levels proposed by the applicants.

Steviol glycosides are intense sweeteners extracted from the leaves of the stevia plant (*Stevia rebaudiana* Bertoni). These substances, such as stevioside and rebaudioside, range in sweetness from 40 to 300 times sweeter than sucrose.

EFSA reviewed the safety of three dossiers supporting requests for authorisation. Food additives such as sweeteners must be explicitly authorised at European level before they can be used in foods.

[For more information.](#)

EFSA assesses risk of *Salmonella* from pig meat



EFSA has assessed the public health risks from *Salmonella* in pigs and the impact of possible control measures. The assessment suggests that pigs and pig meat may be responsible for 10 to 20% of all human cases of salmonellosis in the EU - but with differences

between countries - and that controlling *Salmonella* more effectively within the pig meat food chain would have a direct

impact on reducing the number of human cases. This work by EFSA's Biological Hazards Panel (BIOHAZ) was at the request of the European Commission and will support the setting of any targets for the reduction of *Salmonella* in pigs across the European Union. To support the Panel opinion and in line with EFSA's strategy on cooperation and networking with Member States, a consortium of institutes from across the European Union was established for the first time. This consortium developed an EU level model to quantify the public health risk of *Salmonella* in the pig meat food chain, from farm to fork.

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The Panel found evidence suggesting that the human cases attributable to *Salmonella* in pig meat will mainly depend on the levels of *Salmonella* in pigs and pig meat, as well as on consumption patterns and the relative importance of the other sources of *Salmonella*.

The Panel evaluated a series of measures to reduce the number of human cases of *Salmonella*. These included ensuring pigs in breeding holdings are free from *Salmonella*, ensuring that the feed is also free from *Salmonella*, adequate cleaning and disinfection of holdings, avoiding contamination during slaughter, and decontaminating carcasses. The Panel indicated that these measures should be used in combination and based on the individual situation of each Member State; and that a hundredfold reduction of the number of *Salmonella* bacteria on contaminated carcasses would result in a 60-80% reduction of the cases of human salmonellosis originating from pig meat consumption.

The experts also indicated that in order to reduce *Salmonella* in pigs going to slaughter, decreasing the levels of *Salmonella* in holdings where pigs are bred would result in highest reduction. In Member States which have high levels of *Salmonella* this would lead to the greatest reduction. The Panel also says that ensuring feed is *Salmonella*-free could lead to further reductions, and, in Member States with lower levels of *Salmonella*, this approach would have the highest impact.

The opinion also recommends that information on the temperature at which the pig meat is kept during transportation and how consumers store it at home is important to further understand the factors that lead to risks for *Salmonella* in humans. ■

[For more information.](#)

EFSA publishes technical report on veterinary drug residues in animals and food



Following a request for assistance from the European Commission, EFSA has published a technical report on the occurrence of residues of veterinary drugs in live animals and animal products.

The report's results are included in the 2008 European Commission annual report on the implementation of national residue monitoring plans in the EU Member States.

EFSA's technical report, which also covers other substances such as contaminants, compares reported levels with limits set out in EU legislation in order to protect consumers.

It is based on data provided by the 27 EU Member States for 2008. A total of over 750,000 targeted samples were reported, of which less than 2,000 (0.27%) results were found to be over the legal limits. The frequency of non-compliant results (i.e. those which exceeded maximum limits) was similar to that found in previous years for most regulated veterinary medicines.

Anti-bacterials accounted for the highest proportion of the non-compliant results (46%), followed by hormones (19%) and substances categorised as "other veterinary medicinal products" (18%).

The highest proportion of the non-compliant results were found in pigs (39%), followed by cows (31%) and poultry (17%). However, these animal groups also accounted for the highest number of samples taken. ■

[For more information.](#)

EFSA assesses health implications of lead in food

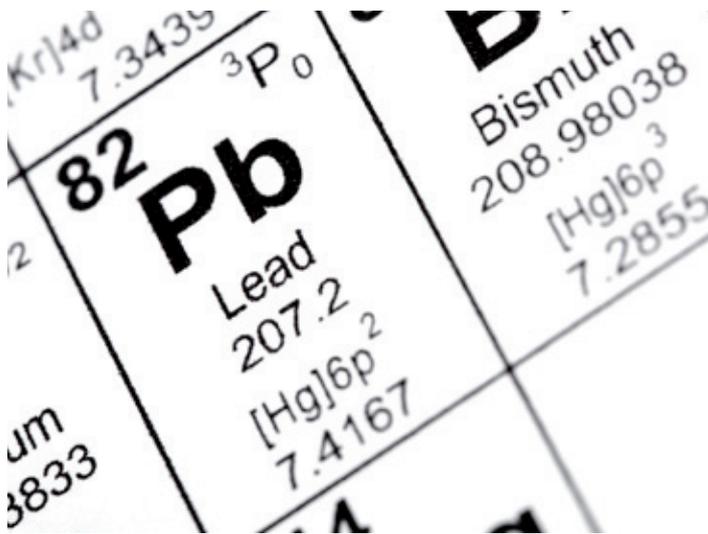
The European Food Safety Authority's expert Panel on contaminants (CONTAM) has published a scientific opinion on possible health risks related to the presence of lead in food. The opinion concludes that current levels of exposure to lead pose a low to negligible health risk for most adults but there is potential concern over possible neurodevelopmental effects in young children.

Lead is an environmental contaminant which occurs both naturally and through human activities such as mining. Measures have been taken to regulate levels of lead in petrol, paint, food cans and pipes

in Europe since the 1970s, and these have had a considerable effect in reducing exposure. Nevertheless, some concern remains due to the fact that lead can enter into the food chain.

EFSA was therefore asked by the European Commission to assess current levels of exposure to lead, through both food and other sources, and to determine whether the existing guidance level for protecting public health, known as the Provisional Tolerable Weekly Intake (PTWI), was still appropriate.

The CONTAM Panel considered cereals, vegetables and tap water to contribute most to dietary exposure to lead >>>



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for most Europeans. Non-dietary exposure to lead was considered to be of minor importance to adults, although house dust and soil can be important sources of exposure for children.

The Panel identified reduced intelligence quotient (IQ) levels in young children, and high blood pressure in adults, as the key health effects on which to base its assessment. Following a review of the available data, the Panel considered that the PTWI was no longer appropriate. A new guidance level could not be established, as there was no clear threshold below which the Panel was confident that adverse effects would not occur. The Panel therefore compared current exposure estimates for different groups of the population to levels above which adverse effects may occur. As a result, the Panel concludes that in particular there is a potential concern for neurodevelopmental effects in foetuses, infants and children.

EFSA's scientific advice will help inform any follow-up action to be taken by the European Commission and EU Member States. This is the last in a series of risk assessments related to metals which can be found as contaminants in the food chain. Opinions on arsenic, cadmium and uranium were published by EFSA's CONTAM Panel last year. ■

[For more information.](#)

EFSA evaluates possible reduction of *Salmonella* in laying hens



EFSA was asked by the European Commission to evaluate the impact on public health of different reduction levels of *Salmonella* in laying hens. The presence of *Salmonella* in laying hens is considered a risk for humans, as consumers can become infected with the bacterium through eating eggs or meat from these animals. EFSA's work will support any consideration by the Commission of setting new targets to control *Salmonella*.

EFSA's Biological Hazards (BIOHAZ) Panel said that concerning eggs from laying hens, the type of *Salmonella* most frequently associated with human illness is by far *Salmonella* Enteritidis.

Based on scientific estimates, the Panel found a linear relationship between the number of *Salmonella* Enteritidis positive flocks in the different Member States and the number of eggs contaminated with this micro-organism. This implies that a reduction in the number of positive flocks would result in a proportional reduction in the number of contaminated eggs.

The Panel also said that it is difficult to give a precise estimation of the impact that a reduction of *Salmonella* positive flocks may have on public health. This is due to the lack of information on the number of *Salmonella* contaminated eggs that may be produced by an infected flock, as well as on the number of human salmonellosis cases linked to the consumption of eggs.

For egg products, the Panel added that technologies commonly used to reduce the number of microorganisms (mainly through pasteurisation) may not be an absolute barrier to *Salmonella* contamination.

Regarding risk of salmonellosis associated with consumption of fresh meat from laying hens, the Panel concluded that there are insufficient data to make a quantitative evaluation.

A series of recommendations on data gathering and surveillance measures are also listed in the opinion in order to improve future assessments. ■

[For more information.](#)

EFSA publishes safety assessments of three food colours

As part of its ongoing re-evaluation of all food additives authorised for use in the European Union, EFSA's expert Panel on food additives, the ANS Panel, has adopted scientific opinions on three further food colours.

For the colour Brilliant Black BN (E 151) – which can be used in a range of different foods, including soft drinks, bakery products and desserts – the Panel confirms the existing Acceptable Daily Intake (ADI) of 5 milligrams per kilogram of bodyweight established by the Scientific Committee on Food in 1984. The Panel concludes that only some children who regularly consume large amounts of foods containing the colour might exceed this level of intake.

With regard to the colour Brown HT (E 155) – which can also be used in soft drinks, bakery products and confectionery, >>>



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as well as sauces, seasonings and pickles – the Panel has halved the previous ADI to 1.5 milligrams per kilogram of bodyweight (mg/kg bw). This is because adverse effects, such as slightly reduced weight gain, were noted in animals following long-term exposure to Brown HT at lower levels than those which were used to determine the ADI in previous evaluations.

Based on the maximum permitted use levels for this colour, together with food consumption data from several countries, the Panel concludes that exposure to Brown HT could be above the new ADI for adults and children who regularly consume large amounts of foods containing the colour. For example, a child weighing 15kg consuming more than 1.125 litres (around 3.4 standard-sized 330ml cans) of soft drinks containing Brown

HT at the maximum reported use level every day would exceed the ADI of 1.5 mg/kg bw.

Finally, the Panel was not able to reach a conclusion on the safety of the colour Brown FK (E 154) due to significant limitations in the toxicological data available.

EFSA's ANS Panel published opinions on six food colours – five of which are azodyes (food colours containing nitrogen) – in November 2009, and is due to assess around thirty remaining colours in the next few years. The re-evaluations of two further azodyes, Amaranth (E 123) and Litholrubine BK (E 180), are due to be finalised soon.

For more information on [Brown FK](#), [Brown HT](#) and [Brilliant Black BN](#).

EFSA issues scientific advice on short-term risks for food and feed safety in the EU following Iceland volcano eruption



Following a request from the European Commission, the EFSA has issued scientific advice on the possible short-term risks from fluoride in ash for food and feed safety, including drinking water, in the wake of the eruption of the Eyjafjallajökull volcano in Iceland on 14 April 2010.

EFSA concluded that based on available information, the potential risk posed by the fluoride in volcanic ash through contamination of drinking water, fruit, vegetables, fish, milk,

meat and feed in the European Union is negligible. Therefore, the risk for human and animal health through food and feed was not considered to be of concern in the EU.

Due to a lack of data on the composition of ash-fall in the EU, EFSA focused on fluoride because it had been identified in most scientific publications on past volcanic eruptions around the world as the main component that could pose a short-term risk to food and feed safety.

Dietary exposure to fluoride in volcanic ash for humans and fish is usually through contaminated drinking water and for animals, such as cattle and sheep, through eating ash deposited on grass and soil.

In its assessment, EFSA acknowledged a number of uncertainties, such as the dispersal of ash in the air, how much ash has fallen in the EU, the lack of data on the composition of the ash-fall in the EU, and the geographical areas potentially affected.

For more information.

Overview of acrylamide levels in 2008



EFSA has published a summary of acrylamide levels in different types of food sampled in 2008. The report is based on over 3,400 results provided by 22 European Union Member States and Norway.

The highest average levels of acrylamide were reported in the food group "substitute coffee", which includes coffee-like drinks based on cereals, such as barley or chicory. Of the 22 food groups sampled, the lowest average levels were found in unspecified bread products.

Overall, reported acrylamide levels seemed to be lower in 2008 than 2007. However, this was not the case for all food groups and some showed higher levels of acrylamide in 2008, such as potato crisps, instant coffee and substitute coffee. The overall trend will become clearer from the results obtained in the coming years.

Acrylamide is a substance that can be formed in certain foods, typically starchy products, through high-temperature cooking processes including frying, baking and roasting. An EFSA statement in 2005 confirmed that acrylamide is both carcinogenic and genotoxic (i.e. it can cause damage to the genetic material of cells).

This is the second in a series of three EFSA reports (covering 2007, 2008 and 2009 respectively) which will help the European Commission and EU Member States to determine whether or not voluntary measures taken by the food industry to reduce acrylamide levels have been successful.

Next year, and taking into account the data from 2007 to 2009, EFSA will carry out an exposure assessment to determine how changes in acrylamide levels in different types of food affect the total amount of acrylamide that people consume.

For more information.

EFSA publishes survey on *Campylobacter* and *Salmonella* in chicken in the EU

The European Food Safety Authority (EFSA) has published the results of a survey on *Campylobacter* and *Salmonella* in chicken at slaughterhouses in the European Union. In most EU Member States, a high prevalence of *Campylobacter* was found in chickens, whereas *Salmonella* was less frequently detected. These zoonoses are the cause of the two most reported food-borne diseases in humans in the EU: campylobacteriosis and salmonellosis. This was EFSA's sixth baseline survey on food-borne bacteria carried out at EU level and the first to directly investigate the presence of *Campylobacter* and *Salmonella* in chickens at slaughter.

All Member States participating in the survey carried out in 2008 reported *Campylobacter* in the chickens they sampled. The samples were taken at the beginning and at the end of the slaughter line, that is respectively when the chickens arrive at the slaughterhouse and when their carcasses are chilled after slaughtering. On average, the bacterium was found in the intestines of 71% of chickens, indicating that they were already infected when alive, and on 76% of sampled carcasses, which suggests some further contamination during slaughtering. The survey shows that these figures varied greatly between Member States. The survey follows a recent opinion of EFSA's

Biological Hazards (BIOHAZ) Panel which confirmed that poultry meat appears to be a major, if not the largest, source of campylobacter infection in humans.

The survey also says that 22 Member States reported *Salmonella* in the chicken carcasses they sampled. On average, 15.7% of sampled carcasses were found to be contaminated, although figures varied between Member States. Of the various types of *Salmonella*, 17 Member States reported the types Enteritidis and Typhimurium, which are responsible for most *Salmonella* infections in humans.

The aim of the survey was to provide comparable figures for all participating Member States in order to give an overview of the prevalence at slaughter of *Campylobacter* in chickens and of *Campylobacter* and *Salmonella* in chicken carcasses. The survey also sets out recommendations, in particular for further research on factors affecting the spread of *Campylobacter* in chicken meat production and on best methods for surveillance and control of *Campylobacter*.

[For more information.](#)

> EFSA at work

EFSA updates list of microorganisms 'presumed safe'



EFSA has performed its annual update of the list of microorganisms 'presumed safe' for use in food and feed. The update reconfirms last year's assessment and recommends adding additional species to the list.

EFSA is requested to assess the safety of notified biological agents in the context of authorisation requests for microorganisms deliberately introduced into the food chain, either directly or as a source of additives or food enzymes. To do this, EFSA carries out

the Qualified Presumption of Safety (QPS) assessment, which is subsequently utilised by EFSA's Scientific Panels responsible for carrying out the risk assessment for specific authorisation requests. QPS aims at harmonising risk assessment and allowing risk assessors to focus on the microorganisms with the greatest risks or uncertainties.

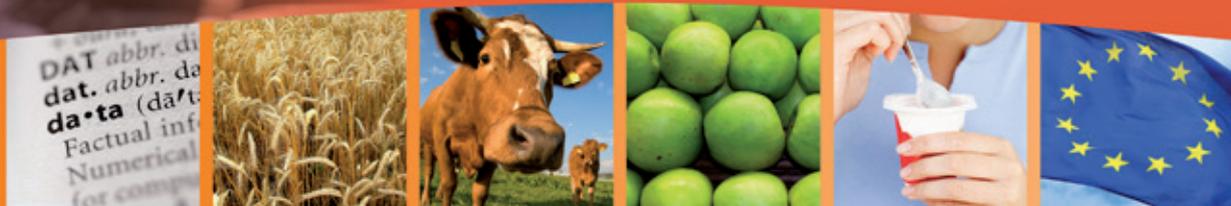
The 2009 update of the list reviewed microorganisms on the existing QPS list that had been previously assessed and recommended including some additional microorganism species - new *Lactobacillus* species, *Lactobacillus cellobiosus* and *L. collinoides*, *Oenococcus oeni* (*Leuconostoc oenus*) and *Propionibacterium acidopropionici*. Viruses used for plant protection products were assessed for the first time and the families Baculoviridae and Potyviridae were recommended for the QPS list. In line with previous conclusions, filamentous fungi were not recommended to be included because of their potential to produce toxic metabolites.

Although considered in this update, bacteriophages were not recommended for the QPS list. Instead the view was that each phage should be assessed on a case-by-case basis.

While limited knowledge is available, it was concluded that yeast species, which are resistant to antimycotics used for the medical treatment of yeast infections, should not be included in the QPS list.

[For more information.](#)

Be part of Europe's network of top food safety scientists



- Make a difference to European food safety
- Deliver scientific advice to Europe's risk managers
- Be considered for EFSA's Scientific Committee and Panels

The role of EFSA

EFSA is the European Union's scientific risk assessment body on food and feed safety, nutrition, animal health and welfare, and plant health and protection, tackling issues all along the food chain. Its Scientific Committee and Panels consist of independent scientists from universities, research institutions and national food safety authorities. They deliver high-quality scientific advice for Europe's decision-makers to act on and protect consumers, animals and plants.

EFSA currently seeks independent experts for its Scientific Committee and Panels.

EFSA's Scientific Committee and Panels

- Experts sought to join the Food Additives & Nutrient Sources and the Food Contact Materials, Enzymes & Flavourings Panels, starting in 2011. Experts can sit on Panels for up to 3 years, renewable.
- Experts also sought to join a reserve list for all Panels to cover plant health and plant protection, GMOs, feedstuffs, animal health and welfare, toxicology, contaminants in the food chain, biological hazards, dietetic products, allergies, novel foods and nutrition, and may be called any time.
- Selected through an open procedure based on proven scientific excellence and independence.

**Apply online from 10 June to 15 September 2010
to join other top scientists: www.efsa.europa.eu**

EFSA reports on antimicrobial resistance in zoonotic bacteria over 2004-2007

EFSA has published a report which says that resistance to antimicrobials is found among the most common zoonotic bacteria originating from animals and food in the EU, such as *Salmonella* and *Campylobacter*. The zoonotic bacteria that are resistant to antimicrobials are of concern since they might compromise the effective treatment of diseases in humans.

Resistance to antibiotics such as ampicillin, sulphonamide and tetracycline was commonly found among tested zoonotic bacteria. In addition, several Member States reported resistance to fluoroquinolones, macrolides or third generation cephalosporins, which are important antibiotics in treating diseases in humans. In particular, high levels of fluoroquinolone resistance were recorded in *Salmonella* in poultry and in *Campylobacter* in poultry, pigs and cattle, as well as in broiler meat.

During the years 2004-2007, 26 Member States sent their data to EFSA's Zoonoses unit for the report, which is the third and final part of EFSA's annual "Community Summary Report on Trends



and Sources of Zoonoses and Zoonotic Agents in the European Union in 2007". This Report also covered zoonotic agents and food-borne outbreaks in the EU.

[For more information.](#)

EFSA publishes review of data collection activities

EFSA has published a report outlining its current activities and future priorities in the area of data collection. The report underlines that accurate, comprehensive and comparable data on the occurrence of different substances or microorganisms in food, as well as on food consumption habits, are essential for EFSA to be able to deliver high-quality risk assessments and advice on nutritional and health concerns. This in turn helps to provide the best possible protection to European consumers.

EFSA bases its scientific advice on the most comprehensive and up-to-date data which are available and, working closely with EU Member States and other partners, the Authority has made considerable progress in recent years. The report highlights in particular EFSA's annual Community Zoonoses Report and the Annual Report on Pesticide Residues in Food, as well as ad-hoc reports on the occurrence of *Salmonella*, *Campylobacter* and chemical contaminants including acrylamide and dioxins.

EFSA is currently in the process of extending its European food consumption database. However, EU Member States use different methods to collect food consumption data, which makes it difficult to carry out EU-wide analyses or country-to-country comparisons. In close cooperation with the EU Member States, EFSA is therefore supporting harmonised food consumption data collection. This should allow more efficient and accurate exposure assessments to be carried out.

In line with Article 33 of EFSA's founding regulation, this report on EFSA's activities in the area of data collection has been sent to the European Commission, the European Parliament and the Council of Ministers.

[For more information.](#)

EFSA to strengthen cooperation with its Stakeholder Platform

Members of the European Food Safety Authority's Stakeholder Consultative Platform met on 13 and 14 April 2010 to discuss a number of scientific topics as well as the strengthening of EFSA's relationship with the representatives of consumer, industry and environmental groups in order to boost cooperation.

EFSA launched two new projects at the meeting aimed at stimulating further stakeholder involvement in the Authority's activities and at encouraging greater contribution to EFSA's scientific work. One project, called the Rolling Work Plan, lists all EFSA activities and events organised for, and with, the Stakeholder Platform and other stakeholder organisations throughout the year. The members also agreed to establish a Working Group to look at ways to increase the engagement of stakeholder organisations and consumers in EFSA's activities.

The Working Group will come up with proposals to bring to the Platform plenary meeting in November.

At the meeting in Brussels, the stakeholders were also informed about plans to establish a pan-European food consumption survey, called the EU Menu. Coordinated by EFSA and in cooperation with Member States, the survey will allow the collection of detailed and harmonised food consumption data from individuals of all ages across the European Union essential for EFSA's work.

Continuing EFSA's dialogue with stakeholders on its work in nutrition, the head of EFSA's Dietetic products, nutrition and allergies (NDA) unit, Juliane Kleiner, provided an overview of the Authority's activities in nutrition, such as the setting

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of dietary reference values that can be used across the EU for establishing nutritional recommendations. She also explained EFSA's work on food-based dietary guidelines, labelling reference intake values and the NDA Panel's latest work on health claims evaluations.

EFSA Executive Director, Catherine Geslain-Lanéelle, updated the Platform members on the priorities and challenges for 2010 and 2011. Stakeholders were presented with the results of target audience research in the EU and beyond, commissioned by EFSA, which triggered considerable interest and discussion. Findings indicated that EFSA has become a well-respected European body,

producing independent, science-based support for its policy makers. The findings also showed that EFSA should provide more predictable timetables for its scientific work, improve the simplicity of its communications and continue to strengthen its Member State network. The research has also helped shape the review of EFSA's communications strategy for 2010-2013. Presented to the Management Board last month, the draft communications strategy was also discussed with stakeholders before the document is published for public consultation. ■

[For more information.](#)

EFSA's expert database two years on

Two years have passed since EFSA launched its database of scientific experts on 5 June 2008, a key tool for EFSA and EU Member States to draw on when searching for experts to deliver high-quality independent scientific advice. Over these two years, the database has grown to over 2,500 experts covering all the main areas of EFSA's remit.

EFSA uses the expert database to look for specialist knowledge in a given field when it is setting up Working Groups to support the activities carried out by the Authority's Scientific Committee, Scientific Panels, and EFSA's Networks. The database has contributed and will continue to further reinforce EFSA's capacity to deliver high-quality independent scientific advice and to assist the Authority with its growing workload.

Members States, countries in the European Economic Area/European Free Trade Association (EEA/EFTA) and the European Commission are also able to query the database in search of expertise. Around 90% of the experts have indicated their willingness to share their profiles with external users of the database.

EFSA users, national authorities in Members States and EEA/EFTA countries are very satisfied with the database, according to results from a survey carried out in autumn 2009. They encourage its further improvement and growth.

The expert database remains permanently open. EFSA encourages all experts who have not already signed up to do so. ■

[For more information.](#)

> Events

EFSA's 14th Scientific Colloquium on Food Classification Unambiguous ambiguity – the challenge of describing food

Parma, 23 June 2010

EFSA held its 14th Scientific Colloquium in Parma on 23 June 2010. International experts gathered for an open scientific debate on key questions related to food classification and to make suggestions about Food Classification and Description Systems being developed by EFSA for exposure assessments.

To date, most Food Classification and Description Systems have been developed in the context of distinct applications such as food consumption, nutrient composition of foods or the monitoring of contaminants or additives. EFSA is seeking to harmonise the collection and collation of food consumption data across EU Member States, and the collection of occurrence data, covering contaminants, zoonoses, pesticides, nutrients and others. These various data collections also need harmonisation, in particular in their procedures for identifying foods, so that the information on foods held in each dataset can be interrelated. This process is required to estimate exposure by combining

food consumption data with chemical or biological occurrence data or nutrient composition of foods.

During the event, discussion groups focused on food classification systems in light of exposure and risk assessment, challenges of matching chemical occurrence data with food consumption data, food description, composite foods and new means to facilitate data exchange.

The outcomes of the discussion groups were presented and further discussed in a final plenary session to formulate conclusions of the Colloquium and, as appropriate, recommendations. The outcomes of the Colloquium are being summarised in a summary report to be published after the meeting. ■

[For more information.](#)

EFSA engages in further dialogue with stakeholders on health claims

Experts from EFSA's Panel on Dietetic products, nutrition and allergies (NDA) provided an update on their work on health claims to over 400 participants at a technical meeting organised in Parma. The purpose of the meeting was two-fold: 1) to share information on the current status of EFSA's scientific health claim evaluations; and 2) to exchange views with experts from the food and beverage industry, Member States, and the European Commission.

Opening the meeting EFSA Executive Director, Catherine Geslain-Lanéelle, reiterated EFSA's commitment to building consumer confidence and supporting innovation through sound science: *"Dialogue is key. By ensuring that there is a shared understanding of the scientific evidence required, the work we have delivered thus far will support the work of industry by helping to establish future directions for research and innovation."*

Professor Albert Flynn, Chair of EFSA's NDA Panel said: *"We are here today to provide additional guidance to those involved in the authorisation process of health claims. Our discussions with applicants and Member States on ways to improve our dialogue and further clarify both the type and the level of evidence required to substantiate claims will benefit the overall efficiency of EFSA's evaluation process."*

EFSA will pursue its dialogue with stakeholders through online consultations and technical workshops to provide additional guidance to applicants in selected areas, such as gut and immune function, antioxidants, satiety, and mental function. EFSA will start with a workshop on gut and immune claims, which will take place before the end of 2010. EFSA will also further update its briefing document on claims for applicants in light of the meeting's discussions and taking into account all comments received. An updated briefing document will be published on EFSA's website in the coming months.

At the meeting, participants discussed various aspects of the process such as: how the Panel assesses and documents whether a claim is substantiated; what data requirements and relevant studies are considered pertinent; and what are considered beneficial physiological effects and risk factors for disease risk reduction claims. Participants also took stock of learning and progress made thus far in the implementation of the Regulation on nutrition and health claims. ■

[For more information.](#)

> Scientific contracts and grants

One of EFSA's priorities is enhanced cooperation and networking in Europe. In this context, EFSA uses grants and procurement to carry out scientific cooperation with organisations from across the EU and beyond.

The Authority can financially support, through grants, projects and activities that contribute to EFSA's mission according to Article 36 of its Founding Regulation. This financial support is exclusively given to competent organisations capable of assisting EFSA in its work, who have answered successfully a specific call for proposals. These are organisations on a list, drawn up and regularly updated by EFSA's Management Board on the basis of nominations made by Member States.

EFSA is committed to openness, transparency and dialogue. As a result EFSA also regularly publishes calls for tenders on a number of scientific subjects. Contracts are awarded by strictly following EU public procurement rules.

External reports published

Quantitative microbiological risk assessment on Salmonella in slaughter and breeder pigs

<http://www.efsa.europa.eu/en/scdocs/scdoc/46e.htm>

A scientific evaluation of pork, pork products and turkey meat as a possible source of food-borne infection with novel H1N1 (nH1N1) influenza virus in humans

<http://www.efsa.europa.eu/en/scdocs/scdoc/55e.htm>

An international pooled analysis for obtaining a benchmark dose for environmental lead exposure in children

<http://www.efsa.europa.eu/en/scdocs/scdoc/47e.htm>

Report of crisis simulation exercise

<http://www.efsa.europa.eu/en/scdocs/scdoc/41e.htm>

Development of harmonised schemes for the monitoring and reporting of Q-fever in animals in the European Union

<http://www.efsa.europa.eu/en/scdocs/scdoc/48e.htm>

Call for data on perfluoroalkylated substances in food

EFSA has launched a call for data on perfluoroalkylated substances, following a Commission recommendation to Member States to monitor the presence of these substances in food. Perfluoroalkylated substances are widely used in industrial and consumer applications - stain-resistant coatings for fabrics, oil-resistant coatings for paper products approved for food, fire fighting foams, floor polishes and insecticide formulations. They have been widely found in the environment, fish, birds and mammals.

The recommendation follows a 2008 opinion from EFSA's Scientific Panel on contaminants in the food chain on some perfluoroalkylated substances.

In this scientific opinion, EFSA recommended collecting further data on levels of these substances in food and humans, particularly with respect to monitoring exposure trends. The data will be analysed and summarised by EFSA for an intermediate report to be ready in January 2011. A final report incorporating data received up to January 2012 will be ready by May 2012.

The deadline for the call was 30 June 2010.

[For more information.](#)

> Latest mandates received

Mandates accepted: January-May 2010

Information on all other on-going requests is available in EFSA's [register of questions](#).

Food additives & nutrient sources (ANS)

Commission request to provide technical assistance in relation to magnesium aspartate

Deadline: 30 April 2011 Mandate number: M-2010-0207

Commission request for a scientific opinion on sodium sulphate and potassium sulphate added for nutritional purposes to food supplements

Deadline: 31-May-11 Mandate number: M-2010-0192

Potassium cinnamate

Deadline: 28-Feb-11 Mandate number: M-2010-0165

Request for EFSA to perform a scientific risk assessment on a food additive: Polyvinylpyrrolidone-vinyl acetate copolymer

Deadline: 30-Nov-10 Mandate number: M-2010-0030

Request for EFSA to assess additional information provided by Denmark on the safety in use of nitrites

Deadline: 31-Mar-10 Mandate number: M-2010-0076

Request to EFSA to provide technical assistance in relation to new information on monomethylsilanetriol

Deadline: 31-Jul-10 Mandate number: M-2010-0077

Guidance on submission for food additives evaluations

Deadline: 31-Jul-11 Mandate number: M-2010-0144

Biological Hazards (BIOHAZ)

Request for a Scientific Opinion on Resistance caused by bacterial strains producing extended-spectrum cephalosporinases in food and food-producing animals

Deadline: 30-Jun-11 Mandate number: M-2010-0187

Public consultation on the revision of the joint AFC/BIOHAZ guidance document on the submission of data for the evaluation of safety and efficacy of substances for the removal of microbial surface contamination of food of animal origin intended for human consumption

Deadline: 22-Feb-10 Mandate number: M-2009-0008

Neste Oil Application for new alternative method of disposal or use of animal by-products

Deadline: 30-Sep-10 Mandate number: M-2009-0266

Review and up-date of the scientific data, methodology and review of the quantitative risk assessment (QRA) of the residual BSE risk in mammalian derived meat and bone meal

Deadline: 30-Sep-10 Mandate number: M-2010-0001

Scientific Opinion on Q-fever

Deadline: 30-Apr-10 Mandate number: M-2010-0007

BSE/TSE infectivity in small ruminant tissues

Deadline: 01-Sep-10 Mandate number: M-2010-0041

Salmonella Typhimurium-like strains

Deadline: 30-Sep-10 Mandate number: M-2010-0043

Request for technical assistance on the format for applications for new alternative methods for animal by-products

Deadline: 31-Jul-10 Mandate number: M-2010-0058

Request for a scientific opinion to assess the parameters with respect to hygiene which may be relevant for the production of fish oil

Deadline: 31-Dec-10 Mandate number: M-2010-0059

Self-tasking mandate for a scientific opinion on the maintenance of the list of QPS recommended biological agents intentionally added to food or feed as notified to EFSA (2010 update)

Mandate number: M-2010-0067

Analytical sensitivity of approved TSE rapid tests

Deadline: 30-Apr-10 Mandate number: M-2010-0090

Scientific Opinion on the results of the EU survey for Chronic Wasting Disease (CWD) in cervids

Deadline: 30-Sep-10 Mandate number: M-2010-0117

Food contact materials, enzymes, flavourings (CEF)

Re-evaluation EEA-NH4

Deadline: 05-Nov-10 Mandate number: M-2010-0213

Literature screening on toxicity of Bisphenol A

Deadline: In progress Mandate number: M-2010-0212

38875- Bis(2,6-diisopropylphenyl)carbodiimide

Deadline: 05-Nov-10 Mandate number: M-2010-0188

Weston 705

Deadline: 12-Nov-10 Mandate number: M-2010-0172

45197 - Copper hydroxide phosphate

Deadline: 28-Nov-10 Mandate number: M-2010-0158

FGE.17 REV2 Consideration Pyrazine derivatives from chemical group 24

Deadline: 07-Jul-10 Mandate number: M-2008-0032

FGE.50 Rev1 Consideration of pyrazine derivatives evaluated by JECFA

Deadline: 07-Jul-10 Mandate number: M-2008-0126

39280-N,N-Bis(2-hydroxyethyl)lauramide

Deadline: 19-Aug-10 Mandate number: M-2009-0123

15260-1,10-Diaminodecan

Deadline: Clock stopped Mandate number: M-2009-0153

68520 – Octadecylmelamine

Deadline: Clock stopped Mandate number: M-2010-0033

94987-trimethylolpropane, mixed triester and diesters with n-octanoic and n-decanoic acid

Deadline: Under consideration Mandate number: M-2010-0034

Recycling processes

Deadline: 31-Dec-13 Mandate numbers: M-2010-0100, M-2010-0068, M-2010-0053, M-2010-0049, M-2010-0040, M-2009-0188, M-2009-0261, M-2009-0262, M-2009-0274, M-2009-0296, M-2009-0297, M-2009-0298, M-2009-0306, M-2009-0308, M-2009-0319, M-2009-0326, M-2009-0329, M-2009-0331, M-2009-0332, M-2009-0333, M-2010-0003, M-2010-0005, M-2010-0019, M-2010-0020, M-2010-0023, M-2010-0037, M-2010-0039, M-2010-0047, M-2010-0048, M-2010-0052

Evaluation of the scientific basis of the Danish ban of Bisphenol A

Deadline: 08-Jul-10 Mandate number: M-2010-0159

Contaminants in the food chain (CONTAM)

Request for assessment of recent scientific information on the toxicity of ochratoxin A

Deadline: 31-May-10 Mandate number: M-2010-0031

Ergot alkaloids

Deadline: 30-Jun-11 Mandate number: M-2010-0092

Report on toxicity data on trichothecene mycotoxins HT-2 and T-2 toxins

Deadline: 18-Jun-10 Mandate number: M-2010-0116

Further elaboration and update on the published opinions on marine biotoxins in shellfish on the basis of new consumption data

Deadline: 31-Jul-10 Mandate number: M-2010-0150

Statement of EFSA on the possible risks for public and animal health from the contamination of the feed and food chain due to possible ash fall following the eruption of the Eyjafjallajökull volcano in Iceland

Deadline: 23-Apr-10 Mandate number: M-2010-0181

Experimental study: uptake of coccidiostats in vegetables

Deadline: 30-Sep-11 Mandate number: M-2010-0215

Data Collection & Exposure (DATEX)

Internal Mandate proposed by EFSA to the Data Collection and Exposure Unit for a Working Group on total diet studies to determine concentrations of chemical contaminants and residues in food

Deadline: 30-Apr-11 Mandate number: M-2010-0045

Planning and organising the pan-European Food Consumption Survey (EU Menu)

Deadline: 31-Jan-12 Mandate number: M-2010-0060

Request for an EFSA report on monitoring data regarding perfluoroalkylated substances in food

Deadline: 31-May-12 Mandate number: M-2010-0177

Emerging Risks (EMRISK)

Internal mandate for a Service Level Agreement (SLA) with the Joint Research Centre (JRC) for the customisation of MediSys for the monitoring of food and feed hazards.

Deadline: 31-Dec-10 Mandate number: M-2010-0210

Internal Collaboration Working Group on emerging risks in food and feed

Deadline: 31-Dec-10 Mandate number: M-2009-0344

Stakeholder Consultative Group on emerging risks

Deadline: 31-Dec-10 Mandate number: M-2010-0063

Working Group on data collection for the identification of emerging risks related to food and feed

Deadline: 31-Dec-10 Mandate number: M-2010-0130

Crisis preparedness training

Deadline: 30-Apr-11 Mandate number: M-2010-0141

Establishing an Emerging Risks Exchange Network

Deadline: 31-Dec-10 Mandate number: M-2010-0180

Nutrition (NDA)

Under the EU's Regulation on the use of nutrition and health claims for foods (Reg.(EC) No 1924/2006), EFSA has received requests to evaluate:

7 Article 14 applications
10 Article 13.5 applications
452 Article 13 applications

For more information.
For more information.
For more information.

Request to the European Food Safety Authority for an opinion in relation to the authorisation procedure for health claims on calcium and vitamin D and the reduction of the risk of osteoporotic fractures by reducing bone loss pursuant to Article 14 of Regulation (EC) No 1924/2006

Deadline: 30-Apr-10 Mandate number: M-2009-0314

Phosphated di-starch phosphate

Deadline: 30-Sep-10 Mandate number: M-2010-0101

Scientific Cooperation Unit (SCO)

Preparation of a technical report on data collection activities carried out under Art.33 of Reg. 178/2002

Deadline: 28-Feb-10 Mandate number: M-2010-0129

ZOONOSES (Data Collection)

Internal Mandate for a contract on in-depth analyses of data on microbiological contaminants in food from the years 2005-2009

Deadline: 31-Dec-11 Mandate number: M-2010-0228

Statistical analysis of data on antimicrobial resistance

Deadline: 31-Mar-11 Mandate number: M-2010-0087

Community Summary Report on antimicrobial resistance in zoonotic agents in 2009 in EU

Deadline: 28-Feb-11 Mandate number: M-2010-0089

Summary report on *Salmonella* source attribution from serovar and phagetype data

Deadline: 28-Feb-11 Mandate number: M-2010-0148

Community Summary Report on zoonoses, zoonotic agents and food-borne outbreaks in 2009 in EU

Deadline: 31-Dec-10 Mandate number: M-2010-0164

Community Summary Report on zoonoses, zoonotic agents and food-borne outbreaks in 2010 in EU

Deadline: 31-Dec-11 Mandate number: M-2010-0178

> Opinions and other documents

Opinions and other outputs adopted: January-May 2010

Disclaimer: This is not the full list of all EFSA opinions but only those considered relevant to this newsletter.

Food additives & nutrient sources (ANS)

Scientific Opinion on the re-evaluation of Litholrubine BK (E 180) as a food additive

Adopted on: 15-Apr-10 Question number: EFSA-Q-2008-257
<http://www.efsa.europa.eu/en/scdocs/scdoc/1586.htm>

Scientific Opinion on the safety of ferrous ammonium phosphate as a source of iron added for nutritional purposes to foods for the general population (including food supplements) and to foods for particular nutritional uses

Adopted on: 14-Apr-10 Question number: EFSA-Q-2009-00590
<http://www.efsa.europa.eu/en/scdocs/scdoc/1584.htm>

Scientific Opinion on the safety of heme iron (blood peptonates) for the proposed uses as a source of iron added for nutritional purposes to foods for the general population, including food supplements

Adopted on: **14-Apr-10** Question number: **EFSA-Q-2009-00375**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1585.htm>

Statement on nitrites in meat products

Adopted on: **11-Mar-10** Question number: **EFSA-Q-2010-00097**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1538.htm>

Scientific Opinion on the use of Gum Acacia modified with Octenyl Succinic Anhydride (OSA) as a food additive

Adopted on: **11-Mar-10** Question number: **EFSA-Q-2008-002**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1539.htm>

Scientific Opinion on the re-evaluation of Brilliant Black BN (E 151) as a food additive

Adopted on: **11-Mar-10** Question number: **EFSA-Q-2008-241**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1540.htm>

Scientific Opinion on the re-evaluation of Brown FK (E 154) as a food additive

Adopted on: **10-Mar-10** Question number: **EFSA-Q-2008-243**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1535.htm>

Scientific Opinion on the re-evaluation of Brown HT (E 155) as a food additive

Adopted on: **10-Mar-10** Question number: **EFSA-Q-2008-244**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1536.htm>

Scientific Opinion on the safety of steviol glycosides for the proposed uses as a food additive

Adopted on: **10-Mar-10** Question number: **EFSA-Q-2007-071**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1537.htm>

Scientific Opinion on the use of calcium lignosulphonate (40-65) as a carrier for vitamins and carotenoids

Adopted on: **26-Feb-10** Question number: **EFSA-Q-2009-00374**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1525.htm>

Scientific Opinion on the safety of sucrose esters of fatty acids prepared from vinyl esters of fatty acids and on the extension of use of sucrose esters of fatty acids in flavourings

Adopted on: **10-Feb-10** Question number: **EFSA-Q-2009-00451**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1512.htm>

Scientific Opinion on the use of basic methacrylate copolymer as a food additive

Adopted on: **10-Feb-10** Question number: **EFSA-Q-2009-00452**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1513.htm>

Scientific Opinion on the use of oregano and lemon balm extracts as a food additive

Adopted on: **10-Feb-10** Question number: **EFSA-Q-2009-00376**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1514.htm>

Revised exposure assessment for lycopene as a food colour

Adopted on: **27-Jan-10** Question number: **EFSA-Q-2009-00820**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1444.htm>

Assessment Methodology (AMU)

Application of systematic review methodology to food and feed safety assessments to support decision making

Adopted on: **26-May-10** Question number: **EFSA-Q-2008-717**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1637.htm>

Quantitative risk assessment of *Salmonella* Enteritidis in shell eggs in Europe

Adopted on: **19-Apr-10** Question number: **EFSA-Q-2009-00790**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1588.htm>

Coding manual for data collection of existing data on protected crop systems in the European Member States

Adopted on: **26-Mar-10** Question number: **EFSA-Q-2010-00686**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1568.htm>

Database of guidance on different toxicity end-points, risk assessment methodologies and data collection related to food, feed, animal health and welfare and plant health

Adopted on: 22-Feb-10 Question number: EFSA-Q-2009-00944
<http://www.efsa.europa.eu/en/scdocs/scdoc/1518.htm>

Biological Hazards (BIOHAZ)

Food safety considerations of novel H1N1 influenza virus infections in humans

Adopted on: 27-May-10 Question number: EFSA-Q-2009-01000
<http://www.efsa.europa.eu/en/scdocs/scdoc/1629.htm>

Scientific Opinion on Analytical sensitivity of approved TSE rapid tests – new data for assessment of two rapid tests

Adopted on: 22-Apr-10 Question number: EFSA-Q-2010-00114
<http://www.efsa.europa.eu/en/scdocs/scdoc/1591.htm>

Scientific opinion on Q-fever

Adopted on: 22-Apr-10 Question number: EFSA-Q-2010-00772

Scientific Opinion on risk assessment of parasites in fishery products

Adopted on: 11-Mar-10 Question number: EFSA-Q-2009-00516
<http://www.efsa.europa.eu/en/scdocs/scdoc/1543.htm>

Revision of the joint AFC/BIOHAZ guidance document on the submission of data for the evaluation of safety and efficacy of substances for the removal of microbial surface contamination of food of animal origin intended for human consumption

Adopted on: 11-Mar-10 Question number: EFSA-Q-2009-00196

Scientific Opinion on a quantitative estimation of the public health impact of setting a new target for the reduction of *Salmonella* in laying hens

Adopted on: 11-Mar-10 Question number: EFSA-Q-2008-292
<http://www.efsa.europa.eu/en/scdocs/scdoc/1546.htm>

Scientific Opinion on a Quantitative Microbiological Risk Assessment of *Salmonella* in slaughter and breeder pigs

Adopted on: 11-Mar-10 Question number: EFSA-Q-2006-176
<http://www.efsa.europa.eu/en/scdocs/scdoc/1547.htm>

Scientific Opinion on the link between *Salmonella* criteria at different stages of the poultry production chain

Adopted on: 10-Mar-10 Question number: EFSA-Q-2008-294
<http://www.efsa.europa.eu/en/scdocs/scdoc/1545.htm>

The assessment of the comparison of the Australian monitoring programme for carcasses to requirements in Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs

Adopted on: 17-Feb-10 Question number: EFSA-Q-2008-680
<http://www.efsa.europa.eu/en/scdocs/scdoc/1452.htm>

Food contact materials, enzymes, flavourings (CEF)

Guidance on the data required for the risk assessment of flavourings to be used in or on foods

Adopted on: 20-May-10 Question number: EFSA-Q-2009-00004
<http://www.efsa.europa.eu/en/scdocs/scdoc/1623.htm>

FGE.32 Phenol derivatives containing ring-alkyl1, ring-alkoxy, and side-chains with an oxygenated functional group (Flavonoids)

Adopted on: 20-May-10 Question number: EFSA-Q-2008-036

Risk assessment of melamine

Adopted on: 25-Mar-10 Question number: EFSA-Q-2009-00235

Scientific Opinion on the safety evaluation of the substance, 5-chloro-2-methyl-2H-isothiazol-3-one, mixture with 2-methyl-2H-isothiazol-3-one (3:1), CAS No. 55965-84-9, as a biocide for processing coatings and paper and boards

Adopted on: 05-Mar-10 Question number: EFSA-Q-2009-00515
<http://www.efsa.europa.eu/en/scdocs/scdoc/1541.htm>

Scientific Opinion on the safety evaluation of the substance perfluoro acetic acid, α -substituted with the copolymer of perfluoro-1,2-propylene glycol and perfluoro-1,1-ethylene glycol, terminated with chlorohexafluoropropoxy groups, CAS No. 329238-24-6 for use in food contact materials

Adopted on: 28-Jan-10 Question number: EFSA-Q-2007-068
<http://www.efsa.europa.eu/en/scdocs/scdoc/1519.htm>

Scientific Opinion on the safety evaluation of the substance poly(12-hydroxystearic acid) stearate, CAS No. 58128-22-6 for use in food contact materials

Adopted on: 28-Jan-10 Question number: EFSA-Q-2004-040
<http://www.efsa.europa.eu/en/scdocs/scdoc/1520.htm>

Scientific Opinion on the safety evaluation of the substance hydrogenated homopolymers and/or copolymers made of 1-hexene and/or 1-octene and/or 1-decene and/or 1-dodecene and/or 1-tetradecene (Mw: 440-12000) for use in food contact materials

Adopted on: 28-Jan-10 Question number: EFSA-Q-2009-00770
<http://www.efsa.europa.eu/en/scdocs/scdoc/1521.htm>

FGE.81 Hydroxypropenylbenzenes evaluated by JECFA

Adopted on: 28-Jan-10 Question number: EFSA-Q-2008-065

FGE.30: 2-Methoxy-4-(prop-1-enyl)phenyl 3-methylbutyrate from chemical group 17

Adopted on: 28-Jan-10 Question number: EFSA-Q-2003-173

Contaminants in the food chain (CONTAM)

Statement on recent scientific information on the toxicity of Ochratoxin A

Adopted on: 19-May-10 Question number: EFSA-Q-2010-00038
<http://www.efsa.europa.eu/en/scdocs/scdoc/1626.htm>

Scientific Opinion on marine biotoxins in shellfish – Cyclic imines (spirolides, gymnodimines, pinnatoxins and pteriatoxins)

Adopted on: 19-May-10 Question number: EFSA-Q-2006-065F
<http://www.efsa.europa.eu/en/scdocs/scdoc/1628.htm>

Emerging toxins - ciguatoxins

Adopted on: 18-May-10 Question number: EFSA-Q-2009-00955
<http://www.efsa.europa.eu/en/scdocs/scdoc/1627.htm>

Statement of EFSA on the possible risks for public and animal health from the contamination of the feed and food chain due to possible ash-fall following the eruption of the Eyjafjallajökull volcano in Iceland

Adopted on: 26-Apr-10 Question number: EFSA-Q-2010-00793
<http://www.efsa.europa.eu/en/scdocs/scdoc/1593.htm>

Effect on public or animal health or on the environment on the presence of seeds of *Ambrosia* spp. in animal feed

Adopted on: 19-Mar-10 Question number: EFSA-Q-2009-00655
<http://www.efsa.europa.eu/en/scdocs/scdoc/1566.htm>

Scientific Opinion on lead in food

Adopted on: 18-Mar-10 Question number: EFSA-Q-2007-137
<http://www.efsa.europa.eu/en/scdocs/scdoc/1570.htm>

Scientific Opinion on melamine in food and feed

Adopted on: 18-Mar-10 Question number: EFSA-Q-2009-00234
<http://www.efsa.europa.eu/en/scdocs/scdoc/1573.htm>

Data Collection Exposure (DATEX)

Results on acrylamide levels in food from monitoring year 2008

Adopted on: 28-Apr-10 Question number: EFSA-Q-2009-00671
<http://www.efsa.europa.eu/en/scdocs/scdoc/1599.htm>

Management of left-censored data in dietary exposure assessment of chemical substances

Adopted on: 12-Mar-10 Question number: EFSA-Q-2009-00003
<http://www.efsa.europa.eu/en/scdocs/scdoc/1557.htm>

Results of the monitoring of dioxin levels in food and feed

Adopted on: **05-Mar-10** Question number: **EFSA-Q-2009-00869**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1385.htm>

Data collection templates for ethyl carbamate and 3-MCPD esters

Adopted on: **29-Jan-10** Question number: **EFSA-Q-2009-00945**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1569.htm>

Standard sample description for food and feed

Adopted on: **18-Jan-10** Question number: **EFSA-Q-2009-00698**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1457.htm>

Emerging Risks (EMRISK)**Collection and routine analysis of import surveillance data with a view to the identification of emerging risks**

Adopted on: **25-Jan-10** Question number: **EFSA-Q-2009-00854**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1531.htm>

Establishment and maintenance of routine analysis of data from the Rapid Alert System on Food and Feed

Adopted on: **05-Jan-10** Question number: **EFSA-Q-2009-00495**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1449.htm>

Nutrition (NDA)**EFSA has adopted 142 general function claims (Art. 13.1), and 8 opinions related to Article 14 and 13.5 health claims applications between January and May 2010**

<http://www.efsa.europa.eu/en/nda/ndaclaims.htm>

Conjugated Linoelic Acid (CLA, Cognis) as a food ingredient

Adopted on: **30-Apr-10** Question number: **EFSA-Q-2009-00750**

Scientific Opinion on the safety of "conjugated linoleic acid (CLA)-rich oil" (Clarinol®) as a Novel Food ingredient

Adopted on: **30-Apr-10** Question number: **EFSA-Q-2008-745**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1601.htm>

Scientific Opinion in relation to the authorisation procedure for health claims on calcium and vitamin D and the reduction of the risk of osteoporotic fractures by reducing bone loss pursuant to Article 14 of Regulation (EC) No 1924/2006

Adopted on: **30-Apr-10** Question number: **EFSA-Q-2009-00940**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1609.htm>

Outcome of the public consultation on the draft opinion on principles for deriving and applying Dietary Reference Values

Adopted on: **01-Mar-10** Question number: **EFSA-Q-2009-00920**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1504.htm>

Outcome of the public consultation on the draft opinion on establishing Dietary Reference Values for water

Adopted on: **01-Mar-10** Question number: **EFSA-Q-2009-00921**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1505.htm>

Outcome of the public consultation on the draft opinion on establishing Food-Based Dietary Guidelines

Adopted on: **01-Mar-10** Question number: **EFSA-Q-2009-00922**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1506.htm>

Outcome of the public consultation on the draft opinion on Dietary Reference Values for fats, including saturated fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids, trans fatty acids, and cholesterol

Adopted on: **01-Mar-10** Question number: **EFSA-Q-2009-00784**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1507.htm>

Outcome of the public consultation on the draft opinion on Dietary Reference Values for carbohydrates and dietary fibre

Adopted on: **01-Mar-10** Question number: **EFSA-Q-2009-00923**
<http://www.efsa.europa.eu/en/scdocs/scdoc/1508.htm>

Scientific Cooperation Unit (SCO)

EFSA report on data collection: Future directions

Adopted on: 28-Feb-10 Question number: EFSA-Q-2010-00167
<http://www.efsa.europa.eu/en/scdocs/scdoc/1533.htm>

ZOO NOSES (Data Collection)

Analysis of the baseline survey on the prevalence of methicillin-resistant *Staphylococcus aureus* (MRSA) in holdings with breeding pigs, in the EU, 2008 - Part B: factors associated with MRSA contamination of holdings

Adopted on: 10-May-10 Question number: EFSA-Q-2008-417B
<http://www.efsa.europa.eu/en/scdocs/scdoc/1597.htm>

User manual for the zoonoses reporting web application in 2009

Adopted on: 12-Apr-10 Question number: EFSA-Q-2009-00710

Community Summary Report data on *Salmonella* in laying hens: extraction, validation and management in support of BIOHAZ

Adopted on: 31-Mar-10 Question number: EFSA-Q-2009-00551

Manual for Reporting of food-borne outbreaks in the framework of Directive 2003/99/EC from the reporting year 2009

Adopted on: 31-Mar-10 Question number: EFSA-Q-2009-00709
<http://www.efsa.europa.eu/en/scdocs/scdoc/1578.htm>

Manual for Reporting on Zoonoses, Zoonotic Agents and Antimicrobial Resistance in the framework of Directive 2003/99/EC and of some other pathogenic microbiological agents for information derived from the reporting year 2009

Adopted on: 31-Mar-10 Question number: EFSA-Q-2009-00697
<http://www.efsa.europa.eu/en/scdocs/scdoc/1579.htm>

The Community Summary Report on antimicrobial resistance in zoonotic and indicator bacteria from animals and food in the European Union in 2004-2007

Adopted on: 28-Feb-10 Question number: EFSA-Q-2008-673
<http://www.efsa.europa.eu/en/scdocs/scdoc/1309.htm>

Technical specifications for monitoring Community trends in zoonotic agents in foodstuffs and animal populations

Adopted on: 28-Feb-10 Question number: EFSA-Q-2008-263
<http://www.efsa.europa.eu/en/scdocs/scdoc/1530.htm>

Analysis of the baseline survey on the prevalence of *Campylobacter* in broiler batches and of *Campylobacter* and *Salmonella* on broiler carcasses in the EU, 2008

Adopted on: 31-Jan-10 Question number: EFSA-Q-2008-416A
<http://www.efsa.europa.eu/en/scdocs/scdoc/1503.htm>

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