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European Food Safety Authority

EFSA in focus FOOD

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Contents

> Key topics

EFSA publishes guidance for assessing the safety of botanicals

The European Food Safety Authority has published advice for food authorities on how to assess the safety of botanical materials and preparations which are intended for use in food supplements. The work, which was undertaken under EFSA's own initiative, will also help food manufacturers in their consideration of the safety of ingredients that they may use in their products.

The opinion from EFSA's Scientific Committee specifies what data are needed to carry out such safety assessments. It also suggests a two-tiered scientific approach depending on the existing level of knowledge on a given botanical and the substance(s) it contains. This marks the conclusion of a five year EFSA project, which included a public consultation, to help improve the basis on which the safety of widely-marketed plant-based products can be assessed.

Vittorio Silano, the Chair of the Scientific Committee, explained: "*Although many botanicals have a long history of use in Europe, for some of them safety concerns cannot be excluded. Risk assessors from the EU Member States have recognised the public health significance of this issue and worked together with EFSA experts to develop this scientific framework which makes it possible to systematically and effectively assess the safety of botanical ingredients.*"

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> STOP PRESS

EFSA updates safety advice on six food colours

After reviewing all the available evidence, the European Food Safety Authority's scientific panel on additives, the ANS Panel, has lowered the Acceptable Daily Intakes (ADIs) for the artificial food colours Quinoline Yellow (E104), Sunset Yellow FCF (E110) and Ponceau 4R (E124). As a result, the Panel concluded that exposure to these colours could exceed the new ADIs for both adults and children.

For more information

The guidance also provides a set of criteria to help prioritise the safety assessment of botanical ingredients which are in use. A related report - produced by an ad hoc working group of experts identified partly by EFSA and partly by national authorities - gives a number of examples explaining how the proposed approach could be applied under different circumstances.

Working together with EU Member States, EFSA has also compiled the available information on a large number of botanicals which have been reported to contain substances that may be of health concern when used in food or food supplements. This compendium, which will be regularly updated, is intended to assist manufacturers and food safety authorities by highlighting possible safety issues which may require further consideration.

At a workshop in Athens, on 24 November, EFSA presented its work on botanicals and discuss possible future developments with Member States and other stakeholders.

For more information

Public health effects of increasing total aflatoxin levels for some nuts

In June 2009 the European Commission asked EFSA to rapidly assess the effect on public health of an increase of the maximum level for total aflatoxins from 4 µg/kg to 10 µg/kg allowed for tree nuts other than almonds, hazelnuts and pistachios (e.g. Brazil nuts and cashews). This would facilitate the enforcement of the maximum levels, in particular as regards mixtures of nuts. This request was triggered by discussions with Member States on aligning EU law on aflatoxins to the Codex Alimentarius decision to set the maximum level at 10 µg/kg.

EFSA's Scientific Panel on Contaminants in the Food Chain (CONTAM) concluded that public health would not be adversely affected by increasing the levels for total aflatoxins from 4 µg/kg to 8 or 10 µg/kg for all tree nuts. However, the Panel reiterated its previous conclusions regarding the importance of reducing the number of highly contaminated foods reaching the market.

In order to estimate human exposure in these two assessments, EFSA took into consideration occurrence data submitted by 20 Member States and third parties in 2006, as well as food consumption data obtained from the GEMS/Food Consumption Clusters Diets of the World Health Organisation, based on data of the Food and Agriculture Organisation. The short deadline of the Commission request for the current statement did not allow EFSA to issue a complementary call for further information, thus EFSA relied on existing information on aflatoxins in food collected in 2006.

In June 2009 EFSA also launched a call for proposals to study the potential increase in aflatoxin B1 in cereals in the EU as a result of climate change. The project will gather and analyse data on aflatoxin B1 in order to build predictive models, define scenarios

and create maps highlighting potential future contamination of cereal crops (see p.11).

Aflatoxins are genotoxic and carcinogenic. They can occur in food and feed as a result of fungal contamination by moulds, primarily by *Aspergillus flavus* and *A. parasiticus* under warm and humid conditions. They are most likely to contaminate tree nuts (e.g. almonds, hazelnuts, pistachios, Brazil nuts, cashew nuts, walnuts, pecan nuts), ground nuts (e.g. peanuts), figs and other dried fruits, spices, crude vegetable oils, cocoa beans and maize.

For more information

EFSA evaluates antibiotic resistance marker genes in GM plants

An EFSA statement was published in June 2009 that provides a consolidated overview of the use of antibiotic resistance marker genes (ARMG) in GM plants, including a joint scientific opinion of the GMO and BIOHAZ Panels. The Panels concluded that, according to information currently available, adverse effects on human health and the environment resulting from the transfer of the two antibiotic resistance marker genes, nptII and aadA, from GM plants to bacteria, associated with use of GM plants, are unlikely. Uncertainties in this opinion are due to limitations related, among others, to sampling and detection, as well as challenges in estimating exposure levels and the inability to assign transferable resistance genes to a defined source. Two members of the BIOHAZ Panel expressed minority opinions concerning the possibility of adverse effects of antibiotic resistance marker genes on human health and the environment.

In another opinion, the GMO Panel reviewed its previous assessments of individual GM plants containing ARMG taking into account the findings and conclusions of the joint opinion of the GMO and BIOHAZ Panels. The GMO Panel concluded that its previous risk assessments on the use of the nptII marker gene in GM plants are consistent with the risk assessment strategy described in the joint opinion and that no new scientific

evidence has become available that would prompt it to change its previous opinions on these GM plants.

Following the adoption of the joint opinion of the GMO and BIOHAZ Panels, EFSA asked the panels to consider whether the minority opinions required any clarification of the joint opinion or additional scientific work. The Panel chairs responded that the minority opinions had been extensively considered during the preparation of the joint opinion and no further clarification or scientific work were needed at this time.

In their joint opinion, the GMO and BIOHAZ Panels concluded that transfers of ARMG from GM plants to bacteria have not been shown to occur either in natural conditions or in the laboratory. The key barrier to stable uptake of antibiotic resistance marker genes from GM plants to bacteria is the lack of DNA sequence identity between plants and bacteria.

The Panels concluded that the antibiotic resistance genes nptII and aadA occur at different frequencies in different bacterial species and strains, and environments. Recent analyses of total bacterial populations using the most advanced technologies have demonstrated that resistance genes to the antibiotics kanamycin, neomycin and streptomycin are present in all environments investigated. The presence of antibiotics in the environment and antibiotic usage are key factors in driving the selection and dissemination of antibiotic resistance genes.

The Panels underlined limitations related among others to sampling, detection, challenges in estimating exposure levels and the inability to assign gene transfer to a defined source. Sampling and detection issues are technical aspects of experiments which may limit the validity of results. Furthermore, it is often not possible to find out precisely from which organism an ARM gene present in another organism may have originated nor to give a precise estimation of the extent of the phenomenon.

In collaboration with the European Medicines Agency (EMEA) and the European Centre for Disease Prevention and Control (ECDC), the Panels also considered the clinical importance for human and veterinary medicine of the antibiotics to which the ARMG confer resistance. NptII confers resistance to the antibiotics kanamycin and neomycin. These are categorised by the World Health Organization (WHO) as 'highly important antimicrobials'. Kanamycin is used as a second-line antibiotic for the treatment of infections with multiple drug-resistant tuberculosis (MTB); increasing resistance of MTB to such antibiotics is of concern globally. However, the Panels noted that nptII has not been implicated in resistance to kanamycin in the treatment of MTB.

The GMO Panel also reviewed its previous opinions on the use of nptII in GM plants following the findings from the joint opinion of the GMO and BIOHAZ Panels. The GMO Panel concluded, in another opinion, that its previous risk assessments on the use of nptII in maize MON 863 and hybrids, as well as starch potato EH92-527-1, are in line with the risk assessment strategy described in the joint opinion of the GMO and BIOHAZ Panels. The GMO Panel also underlined that no new scientific evidence has become available that would prompt the Panel to change its previous opinions on these GM plants. ▮

For more information

Blood cholesterol reduction health claims on phytosterols can now be judged against new scientific advice from EFSA

EFSA experts have concluded that foods such as yoghurt and margarine containing certain levels of plant stanols and sterols can reduce blood cholesterol levels. This advice will now help further guide the European Commission and Member States in any future authorisation of such health claims.

Professor Albert Flynn, Chair of EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA), said: *"EFSA has identified the daily intake of plant stanols and sterols necessary to achieve a significant reduction in cholesterol and how long it takes for it to work. We also looked at the type of foods best suited to achieve this effect."*

"This advice will help the European Commission and Member States when considering the authorisation of relevant health claims and will ultimately help ensure that consumers are not misled about the scientific basis for such claims."

Scientists on the NDA Panel said in an Opinion that cholesterol in the blood can be reduced on average by 7 to 10.5% if a person consumes 1.5 to 2.4 grams of plant sterols and stanols every day. The scientists found that the effect is usually established within the first 2-3 weeks. Studies, which covered periods of up to 85 weeks, showed that the effect could be sustained throughout that period.

The NDA Panel also concluded that foods such as yoghurts and milk, including low-fat yoghurts and cheese, margarine-type spreads, mayonnaise, salad dressing and other dairy products, were the most suitable for delivering the cholesterol-lowering effects from plant stanols and sterols to the body. For other foods, either information was lacking or they appeared to be less effective in reducing blood cholesterol levels. ▮

For more information.

EFSA takes forward work on cumulative effects of pesticides

The European Food Safety Authority (EFSA) has recently published the Scientific Opinion "Risk Assessment for a Selected Group of Pesticides from the Triazole Group to Test Possible Methodologies to Assess Cumulative Effects from Exposure throughout Food from these Pesticides on Human Health". The opinion has been drafted within the framework of the on-going work to develop methodologies to assess the cumulative effects resulting from consumer exposure to pesticides. Triazoles are a group of pesticides (fungicides) that have a similar chemical structure and toxic effects. In the opinion, it was investigated if their impact on human health can be assessed collectively with the currently available methodologies.

EFSA's Panel on Plant Protection Products and their Residues (PPR) concluded that it would be necessary to reach international consensus on which groups of pesticides could be looked at together through a cumulative risk assessment approach. The Panel specified that in order to address uncertainties, the application of new cumulative risk assessment methodologies required further work and that guidance on appropriate methodologies for exposure assessment was also still needed.

In a previous opinion published within the frame of the work on cumulative risk assessment, the PPR Panel investigated possible types of combined toxicity of pesticides including the interaction of different chemicals. The Panel concluded that only cumulative effects from concurrent exposure to substances which have a common mode of action raised concerns and merited further consideration.

In order to evaluate methodologies proposed in this previous opinion, the Panel selected pesticides from the group of triazole fungicides on the basis of their similar chemical structure and mode of action, which are considered prerequisites for the assessment of cumulative effects. It should be emphasised that this work cannot be considered as a definitive risk assessment of triazoles.

The Panel evaluated different scenarios, taking into account both long and short-term toxicological effects together with different exposure conditions. The exposure evaluation was based on recent data on residues of different triazoles in food as well as data on food consumption.

EFSA's work on cumulative risk assessment contributes to the establishment of Maximum Residue Levels (MRLs), the levels of pesticide residues allowed in food to ensure consumer protection and is part of EFSA's on-going commitment to be at the forefront of developing risk assessment methodologies. It also follows recommendations listed in EFSA's previous opinion and is part of EFSA's broader work on cumulative risk assessment, following its "Scientific Colloquium on Cumulative Risk Assessment" in 2006, which helped guide further developments in the field.

For more information.

EFSA completes first EU-wide assessment of vitamin and mineral sources used in food supplements

The European Food Safety Authority (EFSA) has completed the first comprehensive assessment of substances used as sources of vitamins and minerals in food supplements which are currently sold in the European Union. EFSA has examined 533 applications since 2005, relating to 344 different substances. The assessments were based on scientific evidence provided by food supplement manufacturers to demonstrate the safety of these nutrient sources and the extent to which they are absorbed in the body (i.e. their bioavailability).

186 applications were withdrawn at various stages during the evaluation process, and EFSA received insufficient scientific evidence to be able to assess around half of the remaining applications. Possible safety concerns were identified in relation to 39 applications.

John-Christian Larsen, the Chair of EFSA's Panel on additives and nutrient sources added to food (the ANS Panel), said: *"Millions of people across Europe regularly take food supplements in addition to their normal diet. The work of the Panel will help to ensure that the sources of vitamins and minerals used in food supplements which are sold in the EU are safe and can effectively provide these nutrients to the body."*

"Completing this huge task in line with the challenging deadline agreed with the European Commission is an important milestone in EFSA's work in the area of consumer protection, and represents a significant achievement for the ANS Panel in particular. I would like to thank all of the scientists involved for their hard work."

Food supplements are concentrated sources of nutrients or other substances with a nutritional or physiological effect, whose purpose is to supplement the normal diet. Examples of the substances assessed by EFSA included chromium nitrate used in food supplements as a source of chromium, and vitamin B12-enriched yeast used in supplements as a source of vitamin B12.

EU Directive 2002/46/EC specifies that only nutrient sources whose safety and bioavailability have been assessed by EFSA and listed in the relevant Annex of the Directive can continue to be used in food supplements from 1 January 2010.

For more information.

EFSA issues advice on marine biotoxins

Scientists at the European Food Safety Authority (EFSA) have concluded that eating shellfish contaminated with marine biotoxins from the yessotoxin or pectenotoxin groups at levels permitted in the European Union was not considered to pose any health risk. However, experts on the Panel on contaminants in the food chain (CONTAM) said in an opinion that people consuming shellfish contaminated with toxins from the okadaic acid, azaspiracid, saxitoxin or domoic acid groups could be at risk of ill health.

The European Commission asked EFSA to assess the current EU limits which exist for six different types of toxins in shellfish, known as marine biotoxins and the testing methods established in EU legislation. Marine biotoxins are poisonous substances produced by different algae that can accumulate in shellfish.

This EFSA opinion brings together the conclusions of six earlier risk assessments on marine biotoxins. For each type of toxin, the Panel established the amount which can be consumed within a 24-hour period without any appreciable health risk (the acute reference dose). These were then compared with shellfish consumption and occurrence data from a number of EU countries in order to assess the EU limits.

Using available consumption data, the experts identified 400g as a realistic estimate of a large portion of shellfish and used this in assessing current permitted levels of the toxins. Based on these calculations, however, people eating a smaller portion of shellfish contaminated with toxins from the okadaic acid, azaspiracid, saxitoxin or domoic acid groups could also experience ill effects, such as diarrhoea and vomiting.

The Panel concluded that the mouse bioassay, an official test used for analysis of most of these toxins in shellfish, could not

be sufficiently sensitive to detect specific toxins or to determine whether the levels of some of the toxins are at or below current EU limits. The Panel made recommendations for future work on alternative methods.

EFSA's scientific advice on this issue will help inform any appropriate follow-up action to be taken by the Commission. Later this year, EFSA is due to publish a further series of opinions on marine biotoxins for which no EU limits have so far been set.

For more information.

> EFSA at work

EFSA publishes data requirements for assessing food additives

The European Food Safety Authority (EFSA) has published a statement adopted by its ANS Panel on 9 July 2009 specifying the type of data that industry should provide for the safety assessment of food additives.

This follows on from new EU legislation, adopted in December 2008, which sets out a common procedure for the authorisation of additives, flavourings and enzymes based on scientific risk assessments by EFSA.

The data requirements indicated by the ANS Panel will be considered by the Commission when finalising legislative measures concerning applications submitted for the evaluation and authorisation of food additives. The Commission is due to complete these measures by the end of 2010 following a public consultation.

In addition to this statement defining general data requirements, the ANS Panel is also due to review the separate guidance document on specific scientific methods to be used – e.g. the type of tests which should be carried out by applicants to demonstrate safety – when preparing applications for the approval of food additives.

The revision of this guidance, which will take account of advances in risk assessment, will begin this autumn and should be completed by mid-2011. It will also be the subject of a public consultation by EFSA.

EFSA's CEF Panel is due to publish the details of its data requirements for the safety assessment of flavourings and enzymes in the coming weeks.

For more information.

EFSA publishes guidance on the safety evaluation of food enzymes

The European Food Safety Authority (EFSA) has published a guidance document specifying the type of information that industry should provide to enable EFSA to carry out the safety assessments on food enzymes. The guidance takes into account the outcome of a public consultation which ended on 8 June.

An enzyme is a protein that promotes or accelerates a biochemical reaction. Enzymes may be added to food to perform a technological function in manufacturing, processing, preparation, treatment, packaging, transport or storage. As an example, food enzymes can be used in certain cases as alternatives to food additives in order to improve the texture, appearance or nutritional value of food, as well as helping in certain food production processes (e.g. cheese making or beer brewing).

The guidance specifies that industry should provide details of the physico-chemical characteristics of the food enzyme in question as well as the toxicological tests which have been carried out. On the basis of the information provided, EFSA will address the safety of the source materials from which the food enzyme is produced (including the presence of possible impurities), the manufacturing process and dietary exposure.

With regard to the safety evaluation of food enzymes, EFSA will first evaluate those which are currently on the market in the EU. After these evaluations are complete, an EU list of authorised substances will be established by the European Commission. EFSA will then carry out safety evaluations of new food enzymes.

The need to provide this guidance arises from new EU legislation (Regulation No 1331/2008), which establishes a common authorisation procedure for food additives, enzymes and flavourings. Details of EFSA's data requirements for assessing the safety of additives were published on 3 August and draft guidance relating to flavourings was published on 30 October.

For more information.

EFSA publishes guidelines on "active" and "intelligent" substances in food contact materials

The European Food Safety Authority (EFSA) has published guidelines for industry on how to submit applications for the safety assessment of active and intelligent substances in materials which are intended to come into contact with food.

In general terms, active food contact materials absorb or release substances in order to preserve or improve the condition of packaged food or extend its shelf life. Intelligent food contact materials monitor the condition of packaged food or the surrounding environment, providing information on the freshness of the food.

Regulation (EC) n° 450/2009 lays out an authorisation process for the use of new active or intelligent substances in food contact materials. The legislation foresees that manufacturers requesting such an authorisation must first submit an application for the assessment of the safety of the relevant substance(s) to EFSA.

The guidelines specify which aspects EFSA will take into account when assessing the safety of active or intelligent substances - for example, their toxicological properties and the extent to which they, or their breakdown products, may transfer into foods.

The document also sets out the types of data that EFSA needs to conduct its safety assessments such as information on the physical or chemical characteristics of the relevant substances, how they are manufactured and their intended uses.

The guidelines were adopted by EFSA's expert panel on food contact materials, the CEF Panel, on 21 July following a public consultation.

For more information.

Introducing the benchmark dose approach - a more sophisticated choice for deriving health-based guidance values?

EFSA's Scientific Committee considers the benchmark dose (BMD) approach for deriving health-based guidance values, such as an Acceptable Daily Intake (ADI), to be scientifically more advanced than existing methods. This follows a comparison of the strengths and weaknesses of the different approaches.

Traditionally, when experimental animal data are used for risk assessments of non-genotoxic and non-carcinogenic food substances, the No-Observed-Adverse-Effect-Level (NOAEL) and/or the Lowest-Observed-Adverse-Effect-Level (LOAEL), are the reference points for deriving health-based guidance values. However, while these approaches may use qualitative information, they do not use all the available data quantitatively. In contrast, the BMD approach makes extended use of dose-response data from studies in experimental animals or from observational epidemiological studies to better characterise and quantify potential risks. Therefore, the Scientific Committee concludes that the BMD approach is scientifically more advanced than the NOAEL approach.

Using the BMD approach also results in a more consistent reference point, as a consequence of the specified benchmark response. In addition, health-based guidance values derived using the BMD approach can be as protective as those derived from the NOAEL approach, i.e. on average over a large number of risk assessments. Therefore the default values for uncertainty factors currently applied remain appropriate and there is no need for any additional uncertainty factor.

The BMD approach is applicable to all chemicals in food, irrespective of their category or origin, e.g. pesticides, additives or contaminants. The BMD approach is of particular value for: i) situations where the identification of a NOAEL is uncertain; ii) providing a reference point for the margin of exposure in case of substances that are both genotoxic and carcinogenic; and iii) dose-response assessment of observational epidemiological data. In the short term, the Scientific Committee strongly encourages EFSA's Scientific Panels and Units to adopt the BMD approach to situations such as those above.

In the longer term, the Scientific Committee anticipates that the BMD approach will be used as the method of choice for the determination of the reference points for deriving health-based guidance values and margins of exposure. Given that there are practical considerations regarding its introduction and wider use in EFSA, and that its application requires a level of expert judgement and modelling expertise, the Scientific Committee proposes that training in dose-response modelling and the use of relevant software be offered to EFSA experts. The Scientific Committee would then review the implementation, experience and acceptability of the BMD approach in EFSA's work in two years time.

EFSA has not systematically used the BMD approach so far, although some EFSA Scientific Panels have been applying the BMD approach occasionally. However, the Scientific Committee does not consider it necessary to repeat all previous evaluations using the BMD approach, because, on average, the BMD and NOAEL approaches give comparable results. Where refinement of previous risk assessments is considered necessary, for instance where the human exposure is close to the ADI, application of the BMD approach would be of particular value.

For more information.

> Meeting reports

Meeting with national experts on Dietary Reference Values

Barcelona, *7 September 2009*

European Food Safety Authority (EFSA) scientists organised a special meeting with nutrition experts from Member States to exchange views on draft opinions published in the area of Dietary Reference Values (DRVs) covering fats, carbohydrates, fibres and water, as well as Food-Based Dietary Guidelines.

The meeting, held on 7-8 September 2009 in Barcelona, was an opportunity to discuss with Member States the issues surrounding the draft opinions, to brief the national experts about the comments received during the consultation period and to clarify EFSA's scientific role in determining the DRVs.

Professor Albert Flynn, Chair of EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA) said: *"Following a successful public consultation, a further valuable contribution was received from national experts that enables EFSA to finalise its draft opinions on DRVs."*

The Barcelona meeting also addressed EFSA's continuing work on DRVs and any possible cooperation with Member States on the remaining assessment of DRVs for micronutrients. EFSA expressed interest in receiving the most recent scientific data available at national level, necessary for finalisation of the scientific opinions.

For more information.

EFSA's scientific experts meet applicants on health claims process

Experts from EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA) met health claims applicants and industry experts in Brussels on 15 June for an exchange of views on the presentation of applications for health claim authorisations.

The meeting was an opportunity to further explain the claims evaluation process to applicants and provide additional guidance in the light of experiences gained so far with the assessment of claim applications related to Article 14 and 13(5) claims of the Regulation on nutrition and health claims.

Professor Albert Flynn, Chair of EFSA's NDA Panel said: *"This has been a very successful public consultation on EFSA's evaluation of health claims. Our discussions with industry on guidance and new communications procedures will help applicants for the authorisation of claims and will also benefit the overall efficiency of EFSA's evaluation process."*

EFSA has decided to further develop procedures for communication with applicants while claims are being evaluated including greater use of the "stop the clock" procedure when NDA experts consider it necessary to request additional information regarding an application. This will help ensure that there is a shared, mutual understanding between the panel and the applicant of the claim to be evaluated prior to adoption of the final opinion. The NDA Panel may request supplementary information from applicants to clarify in particular the object of the claim (e.g. whether it relates to a component of the foodstuff or the product itself) or the claimed health relationship.

Up to now, these issues would be addressed with applicants only before the application was accepted by EFSA and before evaluation started. Experience has shown that some of these questions only become apparent during the assessment of the application and this can have a significant bearing on the evaluation.

Participants discussed various aspects of the process such as how the Panel decides whether a claim is substantiated and how the evidence is weighted, what are the data requirements and pertinent studies to be included, and on what basis EFSA proposes for the wordings of claims. EFSA will review and seek to improve transparency of the opinions with respect to these aspects.

Before the meeting, EFSA published on its website a document, in the form of Frequently Asked Questions (FAQ), highlighting the areas needing further clarification. Participants were asked to comment on the document ahead of the meeting. The NDA Panel will take into account comments received through this consultation, and those expressed during the meeting, with a view to finalising an FAQ document to complement the guidance document. This is a living document which will be updated regularly in the light of experience gained.

EFSA aims to publish the revised version of the FAQ, an overview of comments received during the consultation and a report of the technical meeting on its website in the autumn.

Technical meeting on animal welfare aspects of genetic selection in broilers and broiler breeders

European Food Safety Authority (EFSA) scientists held a meeting with stakeholders on 23 September to exchange views on the welfare implications linked to the genetic selection in broilers, and welfare aspects related to the management and housing of broiler breeders.

The meeting provided an opportunity to inform stakeholders about the background and scope of the request received by EFSA from the European Commission (EC), to discuss the challenges of data collection and to foster further cooperation with all interested parties. Representatives of the poultry industry, breeding companies, research groups, NGOs, national and international institutions attended the meeting.

The participants exchanged views on scientific and technical aspects related to welfare of broilers, with special focus on data availability, data sources, and clarification of the scope of the request from the EC. It was concluded that genetic background, management and environment contribute to the welfare of the birds and hence need to be considered in the assessment.

Participants also agreed that poultry breeding for meat is a dynamic sector and stressed the importance of having access to the most recent data. It was concluded that the lack of a harmonised system for data collection may hamper scientific risk assessment. Methodologies for data analysis were presented to tackle these difficulties and to identify data gaps.

Request from the European Commission

The European Commission has requested EFSA to gather and assess all data available on the subject and produce two

scientific opinions: one on the influence of genetic selection on the welfare and resistance to stress of commercial broilers; and a second on the welfare of broiler breeders. Based on these opinions, the Commission will submit a report concerning the influence of genetic parameters on the welfare of chickens to the European Parliament and to the Council.

EFSA's work

EFSA's Panel on Animal Health and Welfare (AHAW) is supported by two ad hoc Working Groups of experts to draft a scientific report on the current knowledge on the welfare aspects of genetic selection in broilers, and broiler breeder management and housing. This work will form the basis for two scientific opinions planned to be adopted in June 2010. Both draft opinions will be subject to a public consultation in early 2010 and comments received will be taken into consideration when finalising the opinions.

Data collection and evaluation

A call for data relevant to the welfare aspects of genetic selection in broilers and the welfare aspects of the management and housing of the broiler breeders was published on EFSA's website. The deadline for receipt of data was 15 October 2009 (see p.11).

EFSA also launched an **Article 36 call for proposals** to carry out data collection, integrate data from the public call for data and process a systematic evaluation. The project was awarded to a consortium coordinated by the French Institut National de la Recherche Agronomique (INRA) who has begun the 5-month project.

The European Consumers' Organisation visits EFSA

The European Food Safety Authority (EFSA) welcomed Paolo Martinello, the new President of the European Consumers' Organisation (BEUC), who led a BEUC delegation on a visit to EFSA headquarters on 9 July 2009. EFSA presented its core activities in risk assessment, scientific cooperation and communications and reiterated the importance of dialogue with stakeholders in fulfilling its mandate of protecting consumers.

EFSA explained how scientific opinions are finalised, from the initial mandate given to the European food safety watchdog to the final publication of the opinion. The BEUC delegation received an update on the work of the Panel dealing with dietetic products, nutrition and allergies (NDA), with a focus on EFSA's opinion on reference intakes and nutrient profiles, and on the guidelines produced by EFSA's Panel on food contact materials, enzymes and flavourings for the safety assessment of substances used in active and intelligent materials. In addition, EFSA also discussed with BEUC its approach to risk communication and provided an update on its activities in this area.

BEUC is a member of EFSA's Stakeholder Consultative Platform where it contributes its views on a wide variety of issues related to the work of the Authority. The Platform is composed of 24 EU-wide stakeholder organisations working in areas related to the food chain, representing consumers, food and feed operations, the food industry, food trade and NGOs. The Platform meets twice a year to assist EFSA in developing its overall relations and policy with stakeholders.

Dutch Minister of Agriculture, Nature and Food Quality visits EFSA

The Dutch Minister of Agriculture, Mrs Gerda Verburg, visited EFSA on 8 June 2009, accompanied by a delegation of government officials and representatives from the Dutch food safety agency, VWA.

Minister Verburg was welcomed by EFSA's Chair of Management Board, Prof. Diána Bánáti and EFSA's Executive Director, Catherine Geslain-Lanéelle. During the visit the delegation discussed how EFSA works, its scientific cooperation with Member States and its risk communication activities. Particular attention was paid to EFSA's work on nutrition, GMOs, animal health and welfare, and new technologies.

EFSA and the European Commission initiated closer cooperation with European Neighbourhood Policy countries

Brussels,*1 July 2009*

The European Food Safety Authority hosted a seminar on food safety for the European Neighbourhood Policy (ENP) countries on 1-2 July, together with the European Commission. The two-day meeting, held in Brussels, was a first step in building closer cooperation in this area with Mediterranean and Eastern European countries bordering the European Union.

The seminar provided a valuable platform to outline EFSA's role in the EU food system and to gain insight into the priorities of the ENP countries. EFSA was represented by Prof. Diána Bánáti, Chair of the Management Board, and Hubert Deluyker, Director of Scientific Cooperation and Assistance.

As increasingly globalised food trade exposes European consumers to global food safety challenges EFSA considers international cooperation programmes to be particularly important. In addition to close cooperation with the EU Member States EFSA is already working with the pre-accession countries. Through the EU's pre-accession programmes EFSA has gained experience in supporting building risk assessment capacity in candidate (Turkey, Croatia, the former Yugoslav Republic of Macedonia) and pre-candidate countries (Albania, Bosnia and Herzegovina, Montenegro, Kosovo UNSCR 1244 and Serbia).

EFSA hopes to establish a similar level of cooperation with ENP countries. The Brussels seminar was the first event EFSA has arranged in cooperation with DG SANCO and EFSA. DG SANCO plans to arrange two follow-up events in 2010, one for the Eastern and the other for the Mediterranean countries bordering the European Union.

For more information.

> Working together

Results on the monitoring of furan levels in food

Furan is an organic compound used in various chemical manufacturing industries which has been shown to be carcinogenic in animal studies. It can also form in foods during commercial or domestic heat treatment, including home cooking. It is known to occur in foods such as coffee, canned and jarred foods including baby food containing meat, and various vegetables.

As a self-tasking activity EFSA's Panel on contaminants in the food chain reviewed the presence of furan in heat-treated foodstuffs and adopted a report on provisional findings on furan in food in December 2004. A joint workshop on furan in food was then organised in May 2006 by DG Health and Consumers, EFSA and the European Commission's Joint Research Centre to gather information on the status of analytical methods for furan and on data needs for risk assessment.

In order to address information gaps, EFSA issued a call for scientific data in late 2006 and in March 2007 the European Commission asked Member States to monitor the presence of furan in heat treated food products to allow for a more comprehensive risk assessment than was previously possible. EFSA was asked to compile these data in an occurrence report.

This report presents the findings of data submitted to EFSA by Member States. The results will be complemented by two ongoing projects on the influence of food preparation and exposure to furan by inhalation during cooking. These projects are being undertaken following the award of grants under Article 36 of EFSA's Founding Regulation. The resulting data sets, expected towards the end of 2009, should allow EFSA to produce a more robust assessment of exposure through different routes including inhalation.

For more information.

> Calls

Call for health and welfare data on broiler genetic selection

EFSA has issued a call for data on the genetics and welfare of chicken kept for meat production (broilers) as the basis for its risk assessment when advising the European Commission.

A 2000 report from the Scientific Committee on Animal Health and Animal Welfare concluded that a wide range of metabolic and behavioural traits in broilers have been changed by selection practices. Following the EU Directive laying down minimum rules for the protection of chickens kept for meat production, the European Commission will submit to the European Parliament and Council, a report concerning the influence of genetic selection on identified deficiencies resulting in poor welfare of chickens. The Commission asked EFSA to assess all available information and to then issue two scientific opinions.

It seeks advice firstly, on the welfare of grandparent and parent stocks raised and kept for breeding purposes and, secondly, on the influence of genetic selection on the welfare and resistance to stress and to disease agents of commercial broilers.

EFSA drafted a list of 19 technical questions and has asked governments, interested organisations, breeding companies, universities, research institutions, other stakeholders and individuals to submit any available relevant data. The information sought also included the animal health aspects of genetic selection in broilers.

The call closed on 15 October 2009.

For more information.

EFSA launches project to predict the effect of climate change on aflatoxin B1 in cereals

The European Food Safety Authority has launched a call for proposals to study the potential increase in aflatoxin B1 in cereals in the EU as a result of climate change. Aflatoxin B1 is a mycotoxin produced by moulds which grow on certain cereals including maize, wheat and rice. It is particularly prevalent in hot and humid climates, and is carcinogenic.

Based on different climate change scenarios, the aim of the project is to gather and analyse data on aflatoxin B1 in order to build predictive models, define scenarios and create maps highlighting potential future contamination of cereal crops. The results will help to inform any future work in this area by EFSA and give an indication of potential emerging food contamination by mycotoxins in the EU due to climate change.

The project is being coordinated by EFSA's Emerging Risks Unit, which has identified this issue as a potential area of concern. Scientific organisations designated by the EU Member States had until 7 September 2009 to submit proposals. The selected applicant(s) will receive a grant of up to €250,000 from EFSA.

For more information.

> Consultations

EFSA public consultation on Dietary Reference Values

Following a request from the European Commission, EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA) is currently preparing advice on Dietary Reference Values (DRVs) for Europeans for carbohydrates (including sugars), dietary fibre, and fats.

EFSA reviewed existing population reference intakes in the light of new scientific evidence and took into account more recent national recommendations. As part of this review, EFSA launched a public consultation on its draft opinions on DRVs for carbohydrates, dietary fibre, and fat. It also held a meeting with Member States nutrition experts on 7-8 September 2009.

Revised versions of the draft opinions, taking into account comments made during the public consultation and at the meeting with Member States, are due for adoption by the NDA Panel in December 2009.

The consultation closed on 15 October 2009.

For more information.

Mandates accepted: June-September 2009

Information on all other on-going requests is available in EFSA's **register of questions.**

Assessment Methodology (AMU)

Production-To-Retail microbiological modelling

Deadline: **31-Mar-10** Mandate Number: **M-2009-0166**

Internal Mandate proposed by EFSA to the Assessment Methodology Unit for a Working Group on the submission of scientific peer-reviewed open literature in view of the approval of pesticide active substances under the new Regulation concerning the placing of plant protection products on the market

Deadline: **31-May-10** Mandate Number: **M-2009-0243**

Food additives & nutrient sources (ANS)

Chromium picolinate added for nutritional purposes to foodstuffs

Deadline: **31-Dec-09** Mandate Number: **M-2009-0200**

Biological Hazards (BIOHAZ)

Statement on a protocol for additional data collection based on the EFSA recommendations about resistance to scrapie in goats in Cyprus

Deadline: **31-Jul-09** Mandate Number: **M-2009-0142**

Request for technical assistance related to the EFSA opinion on transformation of animal by-products into biogas and compost

Deadline: **31-Dec-09** Mandate Number: **M-2009-0143**

Analytical sensitivity of approved TSE rapid tests

Deadline: **31-Dec-09** Mandate Number: **M-2009-0165**

Self-tasking mandate on risk based control of biogenic amine formation in fermented foods

Deadline: **31-Dec-11** Mandate Number: **M-2009-0245**

Joint EFSA/ECDC mandate on links between human and animal TSEs

Deadline: **31-Jul-10** Mandate Number: **M-2009-0221**

Neste oil application for new alternative method of disposal or use of animal by-products

Deadline: **31-Mar-10** Mandate Number: **M-2009-0226**

Food contact materials, enzymes, flavourings (CEF)

Re-evaluation of 2,4-Decadienamide, N-(2-methylpropyl)-, (2E,4E), N-Cyclopropyl (2E,6Z)-nonadienamide and N-Ethyl (2E,6Z9-nonadienamide

Deadline: **31-Dec-10** Mandate Number: **M-2009-0139**

Dodecanoic acid, 12-amino-, polymer with ethene, 2,5-furandione, α-hydro-ω-hydroxypoly (oxy-1,2-ethanediyl) and 1-propene

Deadline: **21-Jan-10** Mandate Number: **M-2009-0152**

Diaminodecan

Deadline: **29-Jan-10** Mandate Number: **M-2009-0153**

Request for a scientific assistance on the risk assessment of salts of authorised acids, phenols or alcohols used in plastic food contact materials

Deadline: **30-Nov-09** Mandate Number: **M-2009-0161**

PET Processors (UK) LLC: Application for Authorisation of a PET recycling process

Deadline: **12-Feb-10** Mandate Number: **M-2009-0172**

Recycling process Sky Light

Deadline: **31-Dec-10** Mandate Number: **M-2009-0173**

Copolymer crosslinked with DVB

Deadline: **08-Jan-10** Mandate Number: **M-2009-0186**

Interpretation of margins of safety for smoke flavouring primary products

Deadline: **31-Dec-09** Mandate Number: **M-2009-0201**

2,4-Bis(2,4-dimethylphenyl)-6-(2-hydroxy-4-n-octyloxyphenyl)-1,3,5-triazine

Deadline: **11-Mar-10** Mandate Number: **M-2009-0205**

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)

Deadline: **11-Mar-10** Mandate Number: **M-2009-0207**

Contaminants in the food chain (CONTAM)

Increase of the level for aflatoxin total from 4 mg/kg to 10 mg/kg for tree nuts other than almonds, hazelnuts and pistachios

Deadline: **30-Jun-09** Mandate Number: **M-2009-0154**

Brominated flame retardants in food

Deadline: **30-Jun-10** Mandate Number: **M-2009-0162**

Marine biotoxins in shellfish - Summary on regulated marine biotoxins

Deadline: **31-Aug-09** Mandate Number: **M-2009-0163**

Evaluation of previous cargoes substances

Deadline: **30-Nov-09** Mandate Number: **M-2009-0164**

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:

5 Article 14 applications **For more information**
1 Article 13.5 applications **For more information**
0 Article 13 applications **For more information**

Glavanoid as food ingredient

Deadline: **30-Apr-10** Mandate Number: **M-2009-0190**

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

Deadline: **4-Dec-09** Mandate Number: **M-2009-0191**

Chitin-glucan as food ingredient (KitoZyme)

Deadline: **30-Apr-10** Mandate Number: **M-2009-0199**

Fermented Black Bean Extract as food ingredient

Deadline: **tbc** Mandate Number: **M-2009-0202**

Sardine Peptide Products (Cantox) as food ingredient

Deadline: **30-Apr-10** Mandate Number: **M-2009-0203**

FAQ on Health claims (Art. 13.5)

Deadline: **31-Oct-09** Mandate Number: **M-2009-0211**

Scientific Committee & Advisory Forum (SC&AF)

Genotoxicity testing strategies

Deadline: **31-Dec-10** Mandate Number: **M-2009-0215**

Zoonoses (Data Collection)

Community Summary Report on antimicrobial resistance in zoonotic agents in 2008 (Internal mandate proposed by EFSA to the Unit on Zoonoses Data Collection for issuing a Community Summary Report on antimicrobial resistance in zoonotic agents in 2008 in the EU)

Deadline: **28-Feb-10** Mandate Number: **M-2009-0168**

Community Summary Report on zoonoses, zoonotic agents and food-borne outbreaks in 2008

Deadline: **31-Dec-09** Mandate Number: **M-2009-0169**

Reviewing the reporting guidelines for food-borne outbreaks

Deadline: **31-Mar-10** Mandate Number: **M-2009-0170**

Revising the manuals to guide the reporting of zoonoses, zoonotic agents, antimicrobial resistance and food-borne outbreaks, 2009

Deadline: **31-Mar-10** Mandate Number: **M-2009-0171**

> Opinions and other documents

List of adopted opinions and other documents per unit: June-Sept. 2009

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

Food additives & nutrient sources (ANS)

Chromium nitrate as a source of chromium added for nutritional purposes to food supplements

Adoption date: **02-Jun-09** Question number: **EFSA-Q-2005-216**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902607659.htm

Chromium(III) lactate trihydrate as a source of chromium added for nutritional purposes to food supplements

Adoption date: **02-Jun-09** Question number: **EFSA-Q-2006-307**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902607754.htm

Inability to assess the safety of pantothenic acid-enriched yeast added to food supplements and the bioavailability of pantothenic acid from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-212**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600576.htm

Manganese ascorbate, manganese aspartate, manganese bisglycinate and manganese pidolate as sources of manganese added for nutritional purposes to food supplements

Adoption date: **04-Jun-09**
Question numbers: **EFSA-Q-2006-226; EFSA-Q-2006-302; EFSA-Q-2005-144; EFSA-Q-2005-037; EFSA-Q-2005-160; EFSA-Q-2006-322**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902613246.htm

Safety of magnesium taurinate added for nutritional purposes as a source of magnesium in food supplements and bioavailability of magnesium from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2008-769**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608491.htm

Inability to assess the safety of beta-, gamma- and delta- tocopherol and alpha-, beta-, gamma-, delta- and desmethyl-tocotrienol added for nutritional purposes as sources of beta-, gamma- and delta- tocopherol and alpha-, beta-, gamma-, delta- and desmethyl- tocotrienol in food supplements and the bioavailability of beta-, gamma-, delta- tocopherol and alpha-, beta-, gamma-, delta- and desmethyl-tocotrienol from the different sources, based on the supporting dossiers

Adoption date: **04-Jun-09**
Question numbers: **EFSA-Q-2006-262, EFSA-Q-2006-263, EFSA-Q-2006-264, EFSA-Q-2006-266, EFSA-Q-2006-267, EFSA-Q-2006-268, EFSA-Q-2006-269, EFSA-Q-2006-270**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600326.htm

Inability to assess the safety of niacin-enriched yeast added for nutritional purposes as a source of niacin in food supplements and the bioavailability of niacin from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-211**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902599984.htm

Inability to assess the safety of sodium hyaluronate added for nutritional purposes to food supplements and the bioavailability of sodium from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2006-190**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608895.htm

Chromium picolinate, zinc picolinate and zinc picolinate dihydrate added for nutritional purposes to food supplements

Adoption date: **04-Jun-09**
Question numbers: **EFSA-Q-2005-077, EFSA-Q-2006-231, EFSA-Q-2005-094, EFSA-Q-2005-110**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902603290.htm

Inability to assess the safety of zinc-enriched yeast as a source of zinc, added for nutritional purposes to foods for particular nutritional uses and foods (including food supplements) intended for the general population, based on the supporting dossiers

Adoption date: **04-Jun-09**
Question numbers: **EFSA-Q-2005-089, EFSA-Q-2005-191, EFSA-Q-2006-218**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608543.htm

Inability to assess the safety of vitamin E-enriched yeast added for nutritional purposes as a source of vitamin E in food supplements and the bioavailability of vitamin E from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-209**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600350.htm

Inability to assess the safety of vitamin K-enriched yeast added for nutritional purposes as a source of vitamin K in food supplements and the bioavailability of vitamin K from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-208**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600634.htm

Inability to assess the safety of calcium-enriched yeast added for nutritional purposes as a source of calcium in food supplements, based on the supporting dossiers

Adoption date: **04-Jun-09** Question numbers: **EFSA-Q-2005-096, EFSA-Q-2005-200**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902609104.htm

Potassium molybdate as a source of molybdenum added for nutritional purposes to food supplements

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-157**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902613278.htm

Inability to assess the safety of manganese-enriched yeast added for nutritional purposes as a source of manganese to food supplements, based on the supporting dossier

Adoption date: **04-Jun-09** Question numbers: **EFSA-Q-2005-121, EFSA-Q-2005-189**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902609163.htm

Inability to assess the safety of copper-enriched yeast added for nutritional purposes as a source of copper to food supplements, based on the supporting dossiers

Adoption date: **04-Jun-09** Question numbers: **EFSA-Q-2005-118, EFSA-Q-2005-188**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902609308.htm

Inability to assess the safety of thiamine-enriched yeast added for nutritional purposes as a source of thiamine in food supplements and the bioavailability of thiamine from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-207**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600242.htm

Inability to assess the safety of vitamin B6-enriched yeast added for nutritional purposes as a source of vitamin B6 in food supplements and the bioavailability of vitamin B6 from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-196**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600499.htm

Inability to assess the safety of vitamin B12-enriched yeast added for nutritional purposes as a source of vitamin B12 in food supplements and the bioavailability of vitamin B12 from this source, based on the supporting dossier

Adoption date: **04-Jun-09** Question number: **EFSA-Q-2005-195**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600693.htm

Inability to assess the safety of vitamin D-enriched yeast added for nutritional purposes as a source of vitamin D in food supplements and the bioavailability of vitamin D from this source, based on the supporting dossier

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2005-198**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902609250.htm

Inability to assess the safety of biotin-enriched yeast added for nutritional purposes as a source of biotin in food supplements and the bioavailability of biotin from this source, based on the supporting dossier

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2005-199**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608999.htm

Inability to assess the safety of magnesium-enriched yeast added for nutritional purposes as a source of magnesium in food supplements, based on the supporting dossiers

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2005-092, EFSA-Q-2005-204**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608227.htm

Inability to assess the safety of riboflavin-enriched yeast added for nutritional purposes as a source of riboflavin in food supplements and the bioavailability of riboflavin from this source, based on the supporting dossier

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2005-210**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902609046.htm

Calcium silicate and silicon dioxide/silicic acid gel added for nutritional purposes to food supplements

Adoption date: **05-Jun-09**
Question numbers: **EFSA-Q-2005-140, EFSA-Q-2006-220, EFSA-Q-2005-098, EFSA-Q-2005-099**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902607795.htm

Inability to assess the safety of iron-enriched yeast as a source of iron, added for nutritional purposes to foods for particular nutritional uses and foods (including food supplements) intended for the general population, based on the supporting dossiers

Adoption date: **05-Jun-09**
Question number: **EFSA-Q-2005-095, EFSA-Q-2005-206, EFSA-Q-2006-214**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608092.htm

Chromium(III)-, iron(II)- and selenium-humic acid/fulvic acid chelate and supplemented humifulvate added for nutritional purposes to food supplements

Adoption date: **05-Jun-09**
Question number: **EFSA-Q-2006-191, EFSA-Q-2006-192, EFSA-Q-2006-193, EFSA-Q-2006-194**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600070.htm

Inability to assess the safety of vitamin C-enriched yeast added for nutritional purposes as a source of vitamin C in food supplements and the bioavailability of vitamin C from this source, based on the supporting dossier

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2005-194**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902608947.htm

Inability to assess the safety of manganese ethanolamine phosphate added for nutritional purposes as a source of manganese to food supplements and the bioavailability of the manganese from this source, based on the supporting dossier

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2008-024**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902609377.htm

Calcium caprylate and magnesium caprylate added for nutritional purposes as sources of calcium and magnesium to food supplements

Adoption date: **05-Jun-09** Question numbers: **EFSA-Q-2008-018, EFSA-Q-2008-017**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902600033.htm

Orotic acid salts as sources of orotic acid and various minerals added for nutritional purposes to food supplements

Adoption date: **07-Jul-09**
Question numbers: **EFSA-Q-2005-135, EFSA-Q-2005-139, EFSA-Q-2005-148, EFSA-Q-2005-163, EFSA-Q-2006-232, EFSA-Q-2006-233, EFSA-Q-2006-234, EFSA-Q-2006-235, EFSA-Q-2006-236, EFSA-Q-2006-237, EFSA-Q-2006-238, EFSA-Q-2006-239, EFSA-Q-2006-240, EFSA-Q-2006-241, EFSA-Q-2006-242, EFSA-Q-2006-243, EFSA-Q-2006-244, EFSA-Q-2006-245, EFSA-Q-2006-246, EFSA-Q-2006-247, EFSA-Q-2006-248, EFSA-Q- 2006-251**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902720207.htm

Data requirements for the evaluation of food additive applications

Adoption date: 09-Jul-09 **Question number:** EFSA-Q-2007-188
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902775870.htm

Re-evaluation of food colours

E129 Allura Red AC

Adoption date: **23-Sep-09** Question number: **EFSA-Q-2008-230**

E124 Ponceau 4R, Cochineal Red A

Adoption date: **23-Sep-09** Question number: **EFSA-Q-2008-228**

E104 Quinoline yellow

Adoption date: **23-Sep-09** Question number: **EFSA-Q-2008-223**

E102 Tartrazine

Adoption date: **23-Sep-09** Question number: **EFSA-Q-2008-222**

E122 Azorubine, Carmoisine

Adoption date: **24-Sep-09** Question number: **EFSA-Q-2008-226**

E110 Sunset Yellow FCF, Orange Yellow

Adoption date: **24-Sep-09** Question number: **EFSA-Q-2008-224**

Statement on the evaluation of the new information provided on the food additive ethyl lauroyl arginate

Adoption date: **24-Sep-09** Question number: **EFSA-Q-2009-00609**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902945978.htm

Biological Hazards (BIOHAZ)

Joint scientific report of ECDC, EFSA and EMEA on meticillin resistant *Staphylococcus aureus* (MRSA) in livestock, companion animals and food

Adoption date: **05-Jun-09** Question number: **EFSA-Q-2009-00612**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902590639.htm

Statement on a protocol for additional data collection based on the EFSA recommendations about resistance to scrapie in goats in Cyprus

Adoption date: **09-Jul-09** Question number: **EFSA-Q-2009-00631**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902708663.htm

Food safety considerations concerning the species-specific welfare aspects of the main systems of stunning and killing of farmed fish

Adoption date: **09-Jul-09** Question number: **EFSA-Q-2008-770**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902703803.htm

Food safety aspects of the welfare of dairy cows

Adoption date: **09-Jul-09** Question number: **EFSA-Q-2008-296**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902703055.htm

BSE-related risk in bovine intestines

Adoption date: **10-Sep-09** Question number: **EFSA-Q-2009-00226**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902899454.htm

Food contact materials, enzymes, flavourings (CEF)

Flavouring Group Evaluations

Aliphatic dialcohols, diketones, and hydroxyketones from chemical groups 8 and 10

Adopted: **17-Jun-09** Question number: **EFSA-Q-2009-00563**

Alicyclic, alicyclic-fused and aromatic-fused ring lactones evaluated by JECFA (61st meeting) structurally related to a aromatic lactone evaluated by EFSA in FGE.27 (2008)

Adopted: **17-Jun-09** Question number: **EFSA-Q-2009-00559**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902878576.htm

Aryl-substituted saturated and unsaturated primary alcohol/aldehyde/acid/ester derivatives from chemical group 22

Adopted: **23-Jul-09** Question number: **EFSA-Q-2009-00564**

Aliphatic, linear alpha,beta-unsaturated aldehydes and acids and related esters and aliphatic branched chain saturated and unsaturated alcohols, aldehydes, acids and related esters and one aliphatic secondary alcohol evaluated by JECFA (69th meeting)

Adopted: **23-Jul-09** Question number: **EFSA-Q-2009-00714**

Sulphur containing heterocyclic compounds evalueted by JECFA

Adopted: **23-Jul-09** Question number: **EFSA-Q-2009-00558**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902888041.htm

Aliphatic, alicyclic, linear, alpha,beta-unsaturated, di- and trienals and related alcohols, acids and esters evaluated by JECFA (61st meeting)

Adopted: **23-Jul-09** Question number: **EFSA-Q-2008-054**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902866033.htm

Iron containing organic substances from chemical group 30

Adopted: **24-Sep-09** Question number: **EFSA-Q-2008-046**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902945776.htm

Alicyclic and aromatic derivatives of 2-hydroxy-propionamide from chemical group 16

Adopted: **24-Sep-09** Question number: **EFSA-Q-2008-044**

Aliphatic and aromatic amines and amides evaluated by JECFA (68th meeting)

Adopted: **24-Sep-09** Question number: **EFSA-Q-2009-00560**

Aliphatic, acyclic and alicyclic terpenoid tertiaty alcohols and structurally related substances evaluated by JECFA (68th meeting)

Adopted: **24-Sep-09** Question number: **EFSA-Q-2009-00561**

Aliphatic and aromatic hydrocarbons from chemical group 31

Adopted: **24-Sep-09** Question number: **EFSA-Q-2009-00565**

Simple aliphatic and aromatic sulphides and thiols evaluated by JECFA (68th meeting)

Adopted: **24-Sep-09** Question number: **EFSA-Q-2009-00774**

24th list of substances for food contact materials

Adoption date: **17-Jun-09**
Question numbers: **EFSA-Q-2006-129, EFSA-Q-2007-009, EFSA-Q-2007-032, EFSA-Q-2005-245, EFSA-Q-2008-686, EFSA-Q-2008-683, EFSA-Q-2008-698**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902656597.htm

25th list of substances for food contact materials

Adoption date: **21-Jul-09**
Question numbers: **EFSA-Q-2008-202, EFSA-Q-2006-144, EFSA-Q-2007-031, EFSA-Q-2007-025, EFSA-Q-2007-030, EFSA-Q-2007-029, EFSA-Q-2007-028**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902766732.htm

Guidelines on the submission and preparation of applications for the safety evaluation of active and intelligent components to be used in active and intelligent materials intended for food contact

Adoption date: **21-Jul-09** Question number: **EFSA-Q-2005-041**

Guidelines on the submission and preparation of applications for the safety assessment of food enzymes

Adoption date: **23-Jul-09** Question number: **EFSA-Q-2007-080**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902789461.htm

Public consultation on the guidance on the submission of a dossier on food enzymes

Adoption date: **23-Jul-09** Question number: **EFSA-Q-2009-00738**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902439387.htm

26th list of substances for food contact materials

Adoption date: **24-Sep-09** Question numbers: **EFSA-Q-2008-020, EFSA-Q-2007-077**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902959201.htm

Contaminants in the food chain (CONTAM)

Effects on public health of an increase of the levels for aflatoxin total from 4 µg/kg to 10 µg/kg for tree nuts other than almonds, hazelnuts and pistachios

Adoption date: **16-Jun-09** Question number: **EFSA-Q-2009-00675**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902631994.htm

Domoic acid in shellfish

Adoption date: **02-Jul-09** Question number: **EFSA-Q-2006-065H**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902707355.htm

Marine biotoxins in shellfish - Summary on regulated marine biotoxins

Adoption date: **13-Aug-09** Question number: **EFSA-Q-2009-00685**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902812884.htm

Data Collection Exposure (DATEX)

Request for an EFSA report on furan monitoring data

Adoption date: **11-Jun-09** Question number: **EFSA-Q-2009-00607**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902588085.htm

Emerging Risks (EMRISK)

Delivery of a database on bioactive constituents of food plants

Adoption date: **21-Sep-09** Question number: **EFSA-Q-2009-00813**

Nutrition (NDA)

Nutrition and health claims

EFSA has issued 94 scientific opinions on general function claims (Art. 13.1), covering 521 health relationships and 5 opinions related to Article 14 and 13.5 health claims applications between June and September 2009.
http://www.efsa.europa.eu/EFSA/ScientificPanels/NDA/efsa_locale-1178620753812_1178684448831.htm

Labelling reference intake values for n-3 and n-6 polyunsaturated fatty acids

Adoption date: **30-Jun-09** Question number: **EFSA-Q-2009-00548**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902671518.htm

Request on health claims related to plant sterols/stanols

Adoption date: **30-Jun-09** Question numbers: **EFSA-Q-2009-00530, EFSA-Q-2009-00718**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902768432.htm

Outcome of public consultation on a FAQ document on health claims

Adoption date: **30-Sep-09** Question number: **EFSA-Q-2009-00826**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902944190.htm

Frequently Asked Questions (FAQ) related to the EFSA assessment of Article 14 and 13.5 health claims applications

Adoption date: **30-Sep-09** Question number: **EFSA-Q-2009-00775**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902944107.htm

Scientific Committee & Advisory Forum (SC&AF)

Guidance on safety assessment of botanicals and botanical preparations intended for use as ingredients in food supplements

Adoption date: **22-Jul-09** Question number: **EFSA-Q-2009-00668**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902880131.htm

Further advice on the implications of animal cloning (SCNT)

Adoption date: **23-Jun-09** Question number: **EFSA-Q-2009-00449**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902619111.htm

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