



# EFSA in focus **FOOD**

ISSUE 01 - AUG. 2008

## Contents

<b>Introduction</b>	<b>1</b>
<b>Key topics</b>	
> EFSA creates two new scientific panels	1
> Bacterial tolerance and antimicrobial resistance of substances used to decontaminate poultry carcasses	2
> Working together for a common understanding on what adults eat all across Europe	2
> EU-wide survey on <i>Salmonella</i> in slaughtered pigs	3
> EU-wide survey on <i>Salmonella</i> levels in turkeys	3
> Food additives and child behaviour	4
> Marine biotoxins in shellfish	4
> Safety of lycopene food colour	5
> Reducing the <i>Listeria</i> risk in ready-to-eat foods	5
> Nutrient sources containing vanadium	6
> Sign up to EFSA's online database of scientific experts	6
<b>EFSA at work</b>	
> New risk assessment reports on bisphenol A	7
> Safety of food flavouring substances	7
> Insufficient information hinders evaluation of nutrient sources in food supplements	8
> Which food may carry nutrition and health claims? EFSA advises	8
<b>Meeting Report</b>	
> EFSA's 11th Scientific Colloquium – Acrylamide carcinogenicity	9
<b>Events</b>	
> Assessing the health benefits of controlling <i>Campylobacter</i> in the food chain	
<b>Data sharing with Member States</b>	
> Monitoring polycyclic aromatic hydrocarbons presence across the EU	10
> Strong response from Member States to EFSA's call for cadmium exposure data	10
<b>Calls</b>	<b>11</b>
Article 36 calls	11
Calls for data	13
Calls for tender	13
<b>Public consultations</b>	<b>14</b>
<b>Latest Mandates received</b>	<b>15</b>
<b>Opinions and other documents</b>	<b>17</b>

## Introduction

Welcome to the new EFSA newsletter, **EFSA in focus - Food**.

This newsletter aims to keep you abreast of the latest developments from EFSA in food additives and nutrient sources, food contact materials, contaminants in the food chain, dietetic products, nutrition, allergies, biological hazards, zoonoses, and the Europe-wide collection and analysis of food and feed data for exposure assessments.

This easy-to-read newsletter provides a comprehensive overview of all our activities related to your work.

- > Our **key topics** section is a snapshot of what we consider to be our most important recent work.
- > In each edition, **EFSA at work**, will provide a glimpse of what EFSA does in a given area.
- > We will also include reports of past **events** and announcements of forthcoming events.

> To encourage you to get involved with EFSA we will publish information on **public consultations, calls for data and contracts awarded**.

> To help you keep your finger on EFSA's pulse, the newsletter will list the latest **mandates and scientific opinions and other publications** published by our sector specific panels.

Please feel free to distribute this electronic newsletter to your colleagues. To subscribe, simply send your email details to [newsletter@efsa.europa.eu](mailto:newsletter@efsa.europa.eu). The newsletter will be published quarterly.

To help us improve and best cater to your needs, please send any feedback to [newsletter@efsa.europa.eu](mailto:newsletter@efsa.europa.eu).

EFSA in focus is a series of EFSA targeted newsletters. Other topics include Plants and Animals. For news on EFSA's corporate activities, see our general newsletter 'EFSA News', and for news on how EFSA cooperates with Member States, see our 'Moving Together' newsletter.

## > Key topics

### EFSA creates two new panels to boost its scientific work on substances in food



Scientists of two newly created Panels at EFSA gathered in Parma on 10 July for their inaugural meetings. The Panel on food additives and nutrient sources added to food (ANS) and the Panel on food contact materials, enzymes, flavourings and processing aids (CEF) will replace the Panel on additives, flavourings, processing aids and materials in contact with food (AFC) which held its final meeting on 8-9 July 2008. These two new panels will carry out work previously allocated to the AFC Panel.

The AFC Panel, chaired by Dr Susan Barlow, which was established since EFSA was created, made a significant contribution to European Union risk assessment on substances found in foods, tackling such crucial issues as the safety of flavourings and food additives, including colours.

>>> p2

Members of the two new Panels elected their respective Chairs. Dr John Christian Larsen was elected Chair of the ANS Panel and Professor Dr Klaus-Dieter Jany, Chair of the CEF Panel. Each panel consists of 21 members, all drawn from relevant fields, including toxicology, risk assessment, food consumption, exposure assessment, food technology, chemistry and microbiology.

“With the two new Panels, EFSA can fulfil the mid- and long-term needs in the area of food additives, nutrient sources added to food, food contact materials, enzymes, flavourings and processing aids and respond to a high volume of requests for scientific advice within tight deadlines,”

said EFSA’s Director of Risk Assessment, Dr Riitta Majjala. “This is particularly important in an area which is bound to receive an increased number of applications with the future adoption of EU legislation in the fields of food improvement agents and food packaging.”

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1211902003405.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902003405.htm)

---

## tolerance and antimicrobial resistance from four substances used to decontaminate poultry carcasses

EFSA found there is no published data to indicate that four substances used to decontaminate poultry carcasses, within the proposed conditions of use, will increase bacterial tolerance to these substances or increase resistance to therapeutic antibiotics and other antimicrobial agents. This is despite a long history of use.

The assessment followed a request from the European Commission to assess the possible development of antimicrobial resistance when chlorine dioxide, acidified sodium chlorite, trisodium phosphate and peroxyacids are used to decontaminate poultry carcasses. They are presently used in the United States to kill or reduce bacteria, such as *Salmonella* or *Campylobacter* in poultry. At present, no such substances are authorised for use in the EU but permission may be given under European Union legislation when preceded by a thorough scientific evaluation.

However, in its Opinion, EFSA encouraged further research on the subject. In its assessment of available data, EFSA also noted that there was evidence of bacterial tolerance to other antimicrobial substances or biocides which were not the subject of this assessment. But this was either based on laboratory experiments which do not always mirror “real-life” situations or from the improper use of biocides.



In 2005 and 2006 EFSA also delivered several opinions on these four antimicrobial substances. They looked at both the safety of using them on food and their effectiveness in killing or reducing bacteria. They found that there was no safety concern, within the proposed conditions of use and that, owing to lack of sufficient data available, including those submitted by the applicant, EFSA was unable to say if these substances effectively killed or reduced bacteria in poultry.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178697425124.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178697425124.htm)

---

## Working together for a common understanding on what adults eat all across Europe

Exposure assessment is one of the key parts of risk assessment. To improve the consistency and reliability of exposure assessments, experts from across Europe joined forces to help EFSA pool food consumption data at European level. Such Europe-wide data is widely recognised as being essential.

Food consumption data from dietary surveys are available in most European countries, but data obtained nationally are often not directly comparable because of differences in how surveys are conducted, in how age groups are clustered and in how food is categorised.

To overcome this, EFSA developed the European Food Consumption Concise Database with 15 broad food categories and 21 subcategories. This database is intended to be used as a screening tool for preliminary exposure assessments by EFSA’s Scientific Panels and by Member States.

The Concise Database currently contains adult food consumption data from 16 European countries: Belgium, Bulgaria, Czech Republic, Denmark, France, Germany, Hungary, Iceland, Ireland, Italy, The Netherlands, Norway, Poland, Slovakia, Sweden and the United Kingdom.

The Concise Database has been created in collaboration with EFSA’s Expert Group on Food Consumption Data. This group is composed of 31 members, each representing a European country and in charge of coordinating the collection, formatting, and transfer of the most recent and relevant national food consumption data to EFSA.

The Expert Group on Food Consumption Data has also started to look at harmonising methods used in food consumption surveys and on the feasibility of a pan-European food consumption survey.

[http://www.efsa.europa.eu/EFSA/ScientificPanels/DATEX/efsa\\_locale-1178620753812\\_ConciseEuropeanConsumptionDatabase.htm](http://www.efsa.europa.eu/EFSA/ScientificPanels/DATEX/efsa_locale-1178620753812_ConciseEuropeanConsumptionDatabase.htm)

## EFSA publishes EU-wide survey on *Salmonella* in slaughtered pigs

EFSA's survey of *Salmonella* in slaughtered pigs across the European Union in 2006-2007 found *Salmonella*, on average, in one in ten pigs slaughtered for human consumption. According to this EU-wide report, *Salmonella* in pigs also varied from 0% to 29% between Member States.

Among all *Salmonella* detected, *Salmonella* Typhimurium and *Salmonella* Derby (two common *Salmonella* types found in infection cases in humans) were detected in 4.7% and 2.1% of pigs slaughtered for human consumption, respectively. In addition to *Salmonella* Typhimurium and *Salmonella* Derby, some countries also reported high levels of other types of *Salmonella*.

These results will now help the European Commission set targets to reduce *Salmonella* in pigs across the EU.

*Salmonella* is the second most reported cause of food-borne diseases in humans in Europe with 160,649 people suffering from *Salmonella* infections in 2006 (approximately 35 people in every 100,000).

Testing of slaughter pigs across the 25 Member States participating in this survey was based on a randomly selected sample drawn from slaughterhouses representing 80% of the pigs slaughtered in each Member State.



EFSA has already published a series of other baseline surveys on *Salmonella* in poultry, see below. In the future EFSA will publish further surveys on both *Salmonella* and *Campylobacter* in animal populations and food.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178713190037.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178713190037.htm)

## EU-wide survey reveals *Salmonella* levels in turkeys



EFSA has published a survey on *Salmonella* levels detected on commercial turkey farms across the European Union in 2006-2007. The full range of *Salmonella* types were estimated on average to be present in almost one third of turkey flocks reared for human consumption (30.7%) and in 13.6% of turkey flocks kept for breeding purposes, according to an EU-wide report from an EFSA Task Force. Amongst the full range of *Salmonella* types, *Salmonella* Enteritidis and *Salmonella* Typhimurium (the two *Salmonella* types responsible for the majority of *Salmonella*-related food infections in humans) were detected in 3.8% of flocks reared for human consumption and in 1.7% of breeding flocks.

These results will now help the European Commission set targets to reduce *Salmonella* Enteritidis and *Salmonella* Typhimurium in turkey flocks across the EU. The EFSA Task Force is also recommending action at national level to reduce other serious types of *Salmonella* which often cause human infections.

Levels for the full range of *Salmonella* types detected in turkey flocks varied quite significantly between Member States. Three Member States reported no cases at all in flocks reared for human consump-

tion, while others detected levels as high as 78.5%. In the case of breeding flocks, more than half of the countries also reported no cases at all in their flocks, while others detected levels as high as 82.9%. In addition to *Salmonella* Enteritidis and *Salmonella* Typhimurium, the two *Salmonella* types responsible for the majority of *Salmonella*-infections in humans, some countries also reported high levels of other types of *Salmonella*.

Although there was a lower level of *Salmonella* in breeding flocks compared to flocks reared for consumption, *Salmonella*-infected chicks from breeding flocks which are sold to turkey-rearing farms for consumption can spread *Salmonella* amongst these flocks.

*Salmonella* was the second most reported cause of food-borne diseases in humans in Europe with 160,649 people suffering from *Salmonella* infections in 2006 (approximately 35 people in every 100,000). Infections can range from a mild to severe gastroenteritis and in some vulnerable groups, such as children and the elderly, can be fatal. Risks for consumers are from under-cooking of turkey meat or cross-contamination to other foods. Thorough cooking and strict kitchen hygiene will prevent or reduce the risk posed by *Salmonella*-contaminated turkey meat.

In the future, EFSA will also publish a series of other baseline surveys on *Salmonella* and *Campylobacter* which are carried out based on sampling and reporting from Member States. A baseline survey on *Salmonella* in pigs reared for human consumption was also published, see above. In the case of *Salmonella* in animal populations, baseline surveys will assist the European Commission set reduction targets.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178706575685.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178706575685.htm)

## EFSA assesses bacterial

## EFSA evaluates “Southampton study” on food additives and child behaviour



EFSA scientists have assessed a recent study on the effect of two mixtures of certain food colours and the preservative sodium benzoate on children’s behaviour. The study, published last year by researchers at Southampton University in the United Kingdom (McCann *et al*, 2007), suggested a link between these mixtures and hyperactivity in children.

With the help of experts in behaviour, child psychiatry, allergy and statistics, EFSA concluded that this study provided limited evidence that the mixtures of additives tested had a small effect on the activity and attention of some children. However, the effects observed were not consistent for the two age groups and for the two mixtures used in the study.

Considering the overall weight of evidence and the considerable uncertainties, EFSA concluded that the findings of the UK study could not be used as a basis for altering the Acceptable Daily Intakes of the substances studied.

EFSA evaluated the McCann *et al* study against the background of previous studies, going back to the 1970s, on the effect of food additives on behaviour and acknowledged that it is the largest study carried out on a suggested link between food additives and hyperactivity in the general population. The majority of the previous studies used children described as hyperactive and these were therefore not representative of the general population.

EFSA is currently re-evaluating the safety of all food colours authorised in the European Union on a case-by-case basis, including the colours used in this UK study. Opinions on some of the colours concerned, such as Allura Red, might be adopted by the end of the year.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178694648892.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178694648892.htm)

## EFSA opinion on marine biotoxins in shellfish

The European Commission asked EFSA to assess the current European Union human health limits for various marine biotoxins and the methods used to detect them. The first group of toxins to have been assessed was the okadaic acid (OA) group of toxins.

EFSA assessed the available data and identified for OA-group toxins, a level at which most consumers, even those eating a large portion of shellfish, would be unlikely to get shellfish poisoning. It also highlighted shortcomings in current animal testing methods and made recommendations for future work on alternative methods.

The data on the chronic effects of OA in animals or humans was insufficient for a tolerable daily intake (TDI) to be established. However, in view of the acute toxicity of OA-group toxins, EFSA decided to establish an acute reference dose (ARfD), of 0.3 µg OA equivalents / kilogram bodyweight, based on the available human data.

Tests involving mice and rats are currently the officially prescribed reference methods in the EU for identifying OA-group toxins, but both methods have shortcomings. Alternative biomolecular and chemical methods have the greatest potential to replace the animal tests and to detect OA-group toxins below the current EU regulatory limit.

EFSA recommended that, for example, Member States’ reporting systems and sampling procedures should be improved, and that databases on shellfish consumption be strengthened. The need for further toxicological data was highlighted. Recommendations were made about the methods of analysis.



OA-group toxins are usually produced by a type of marine plankton. These toxins can contaminate shellfish, notably bivalve molluscs, such as oysters, mussels, scallops, and clams. Contaminated shellfish may cause diarrhetic shellfish poisoning (DSP). DSP can also be caused by other toxins, not only OA-toxins.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178682985887.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178682985887.htm)

## EFSA assesses safety of lycopene food colour

EFSA was asked to assess the safety of the red food colour lycopene from all food sources, both naturally occurring and as a food additive. EFSA established an Acceptable Daily Intake (ADI) for lycopene of 0.5 mg per kilogram of body weight per day from all sources. However, it pointed out that pre-school and school children, heavy consumers of foods containing lycopene, such as non-alcoholic flavoured drinks, may exceed the ADI.

Previous assessments of lycopene and its consumption in the EU had only taken into account exposure to lycopene which had been purposely added to food and did not include naturally occurring lycopene in food, such as tomatoes, and other fruits and vegetables. EFSA looked at how much lycopene in total could be safely ingested by consumers. For most consumers, intakes of lycopene from all sources were within the ADI of 0.5 mg per kilo of bodyweight per day.

EFSA concluded that the use of lycopene as a food colour adds significantly to the overall intake of lycopene. Non-alcoholic flavoured drinks are the largest potential source of lycopene in all population groups, contributing up to 66% of all lycopene intake in male adults and more than 90% in pre-school children.

Lycopene occurs naturally in tomatoes (including tomato products, such as ketchups and tomato purees), vegetables and other fruits such as watermelon, pink grapefruit, and papaya. Lycopene is also authorised for use as a food colour (E 160d) and can be added to food and drink products, such as non-alcoholic flavoured drinks, fruit preserves, confectionary, sauces, jams and jellies.



Under the Novel Foods Regulation, EFSA also evaluated new proposed food uses of lycopene. Two opinions on lycopene oleoresin from tomatoes and synthetic lycopene as novel foods were adopted by EFSA in April 2008.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178700117557.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178700117557.htm)

## Reducing the *Listeria* risk in ready-to-eat foods



Scientists at EFSA have updated their advice on how to reduce the risk from *Listeria*, bacteria that cause increasing amounts of a potentially lethal food-borne disease. It advises industry to focus on risk reduction practices during the production process of ready-to-eat foods. Consumers are advised to do the same at home.

Listeriosis is a rare but potentially lethal foodborne infection caused by *Listeria monocytogenes*. Elderly people and pregnant women are particularly vulnerable to listeriosis, as are people suffering from immuno-

compromising conditions, caused by cancer or AIDS. Listeriosis cases in humans in several EU countries have risen since 2000, notably in persons over 60 years old.

In its advice EFSA recommends that industry pays particular attention to: food packaging and preparation practices in the food chain (such as the slicing of ready-to-eat meat products), storage temperatures, general industrial good hygiene practices, and the education and training of food handlers.

According to EFSA, consumers should also continue to observe recommended storage temperatures, keep food appropriately chilled at all times, and take note of the shelf-life of food in their refrigerators. Good food hygiene and preparation are also important in preventing *Listeria* and other food-borne infections.

Globally public authorities monitor *Listeria* differently. In the European Union, there are maximum safety tolerance levels for *Listeria* in food products. Following an updated review of the available scientific information, EFSA concluded that keeping to these limits leads to very low numbers of listeriosis cases in humans as most cases are due to the consumption of ready-to-eat foods which support *Listeria* growth and a high concentration of *Listeria* in the food chain.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178680094096.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178680094096.htm)

## EFSA issues unfavourable opinion on some nutrient sources containing vanadium

EFSA has issued an unfavourable opinion on vanadium containing compounds which may be used in certain types of foods including food supplements. EFSA is currently assessing a number of chemical compounds that are used for nutritional purposes.

At the request of the European Commission, EFSA provided a scientific opinion on the safety and bioavailability of six vanadium-containing compounds. It concluded that the non-vanadium constituents of these sources of vanadium are of no safety concern at the levels considered in this opinion. The safety evaluation of vanadium itself was outside of this mandate as this has previously been considered by EFSA, which noted various toxic effects caused by vanadium. EFSA also concluded then that the available data were inadequate to derive a tolerable upper intake level.

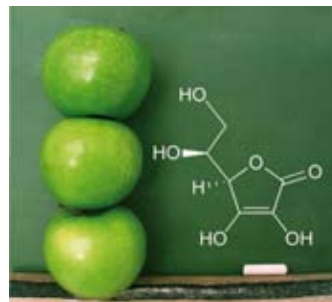
The bioavailability of vanadium from five of these six compounds is higher than that of vanadium absorbed from the normal diet. Consequently consumers could be exposed to higher levels of vanadium through products containing these five compounds than from a normal diet.

There was no data on use levels and food categories provided for Vanadium citrate, bismaltolato oxo vanadium and bisglycinato oxo vanadium, all three of which were proposed to be used in products for particular nutritional purposes. Based on the available information on bioavailability of vanadium and the earlier EFSA conclusions, EFSA concluded that the safe use of the six sources for vanadium added to foods intended for the general population, including food supplements, and foods for particular nutritional uses, could not be established.

These sources for vanadium are not included in the list of vitamin and mineral substances which may be used in certain foods including food supplements. However, they have been allowed to remain in use in Member States of the European Union as a result of national derogations following submission of dossiers on their safety which EFSA has now assessed.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178620766253.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178620766253.htm)

## Sign up to EFSA's online database of scientific experts



- Want to make a difference to EU food safety?
- Contribute to EU risk assessment?

- Value high profile networking with peers?
- Driven by excellence?

EFSA's database of scientific experts was officially launched on 5 June 2008. It will serve as a valuable tool to harness the wide scientific excellence that is available in the European Union, and beyond, and to further enhance EFSA's high quality scientific advice.

The database will become a 'pool' of expertise from which EFSA will select the best scientific experts to provide support to its Scientific Committee and Panels, corporate networks (e.g. Advisory Forum and Focal Points) and respective Working Groups. The expert database will also be available to all EU Member States who may use it to identify experts for their own scientific activities.

This expert database has been set up to further reinforce EFSA's capacity to deliver high-quality independent scientific advice and to assist the Authority with its growing workload. It will also contribute to re-

inforcing EFSA's responsiveness in providing risk assessment advice to Europe's decision-makers.

Experts from Europe and worldwide, in a wide range of scientific and expert fields, such as food and feed safety, nutrition, toxicology, chemistry, animal health and welfare, are invited to apply. The full list of expertise being sought is indicated in the online application form.

This open invitation to scientific experts is being made within the context of EFSA's strengthened policy on transparency and independence for selecting experts to assist EFSA with its scientific work.

For more, and to sign up, see:

[http://www.efsa.europa.eu/EFSA/AboutEfsa/WhoWeAre/efsa\\_locale-1178620753812\\_1178712806106.htm](http://www.efsa.europa.eu/EFSA/AboutEfsa/WhoWeAre/efsa_locale-1178620753812_1178712806106.htm)

## EFSA takes note of new risk assessment reports on bisphenol A

Following the US and Canadian reports on bisphenol A (BPA), EFSA is examining all recent information and new scientific information available. Certain plastic and other materials that are used in products such as bottles and cans used for food may expose consumers to this chemical.

EFSA is aware of the draft US National Toxicology Programme brief on bisphenol A and the Environment Canada draft screening assessment report and the Risk Management scope document.

EFSA is also aware of the updated European Risk Assessment Report (EU RAR) and the report from the Norwegian Scientific Committee for Food Safety (VKM) published after the reports from US and Canada.

It looked into these reports and assessed whether further consideration of its advice on the safety levels for bisphenol A was required so as to provide an update on the outcome of its work.

The Commission asked EFSA to further assess these aspects, taking into account the most recent information and data available. Based on available data EFSA concluded that after exposure to BPA the human body rapidly metabolises and eliminates the substance. This represents an important metabolic difference compared with rats. EFSA will continue to monitor closely scientific findings regarding BPA and any related health effects.

Previously EFSA published a risk assessment on bisphenol A in January 2007 and set a Tolerable Daily Intake of 0.05 milligram/kg body weight for this substance. ■

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178703466879.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178703466879.htm)



---

## EFSA evaluates the safety of food flavouring substances

EFSA is systematically evaluating the safety of flavouring substances currently in use in the European Union. This will help the European Commission establish a positive list of flavouring substances that will be authorised for use in the EU.

Flavouring substances are used to give taste or smell to food. Food manufacturers have been using flavouring substances for many years in a wide variety of foods, from confectionery and soft drinks to cereals, cakes and yoghurts. The Member States notified about 2,800 flavouring substances that may, in accordance with the EU Directive 88/388/EEC, be used in and on foodstuffs marketed in their territory. These 2,800 flavouring substances have been compiled by the Commission into a register. Flavourings are divided into 48 chemical groups and EFSA is evaluating each group separately, focusing on the implications of individual flavourings for human health. Among flavourings listed in the register there are many substances which occur naturally in animal and vegetable products, as well as artificial flavouring substances.

To confirm that their use is safe, EFSA is looking at intake levels, absorption, metabolism and toxicity of individual substances in the human body. Whilst undertaking these evaluations, EFSA has in several cases

identified data gaps. Where necessary, EFSA is requesting additional information. The type of data missing varies from production volumes to information on toxicity that might require additional research and testing in vitro and in vivo. This data is therefore needed to confirm that the substances are safe when used as flavourings.

Recently one substance, 2-methyl-1,3-butadiene (isoprene), has been found to be potentially genotoxic and to have carcinogenic effects in experimental animals. Given the available data on the possible risks, EFSA finds that isoprene should not go forward for further evaluation and it should be removed from the market.

Since the beginning of the evaluation, EFSA has adopted some 70 opinions on food flavourings. EFSA aims to complete most evaluations of substances in the Register, for which adequate data have been received, by mid 2009. ■

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178682984927.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178682984927.htm)

## Insufficient information hinders EFSA's continuing work to evaluate nutrient sources in food supplements

After due consideration, EFSA found 120 dossiers on nutrient sources in food supplements to be inadequate for scientific assessment. In April, EFSA stated that the safe use of a number of nutrient sources and the bioavailability of the nutrients from these substances cannot be assessed on the basis of these dossiers.

EFSA was asked by the European Commission for scientific opinions on the safety and bioavailability of these nutrient sources before approving their continued use for nutritional purposes in food supplements. EFSA has been unable to complete scientific opinions on these nutrient sources due to the limited information that was supplied.

It was not possible to undertake a risk assessment on which to base a scientific opinion when, for example, only a product name was provided or a clear chemical description was not given. This has remained the situation, despite repeated requests at national level, since 2005, for complete technical dossiers to be provided by food supplement manufacturers.

None of the dossiers provided enough information to complete a risk assessment. In some cases, separate dossiers submitted by other pe-

tioners provided additional information on nutrient sources of the same name. However, even that information did not allow EFSA to assess these dossiers when, for example, confirmation of the identity or specification of the substances was not given.

Up to now, these food supplements have remained on the market in Europe, through specific derogations, as a result of the submission of these limited dossiers. It will now be for the European Commission and Member States to consider the implications of EFSA's statement on the future status of these products currently marketed in the EU.

The conclusions on these dossiers are part of EFSA's on-going work in relation to over 500 dossiers relating to nutrient substances added to food supplements and foods currently on the market in the European Union originally received during 2005. Over 170 were subsequently withdrawn, nine opinions have been issued in relation to some substances relating to 30 dossiers and in other cases the work is still on-going. ■

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178703725274.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178703725274.htm)

## Which foods may carry nutrition and health claims? EFSA provides scientific advice to assist policy makers



EFSA has delivered scientific advice to assist the European Commission and Member States define nutrient profiles - conditions concerning the nutrient content of foods - for foods bearing nutrition and health claims. The scientific criteria that have been defined by EFSA could be used by EU policy makers to assess which foods may carry nutrition and health claims.

When establishing nutrient profiles EFSA concluded that the main scientific consideration is the potential of a food to adversely affect overall dietary balance, as defined by nutrient intake recommendations. The dietary role of different food groups must also be taken into account and the nutrient profiles should be consistent with food-based dietary guidelines established in EU Member States.

Under the terms of the EU Regulation on Nutrition and Health Claims on Foods, all foods bearing nutrition and health claims must meet certain nutritional requirements or so-called 'nutrient profiles'. These profiles will also help ensure that consumers who use claims to guide healthy diet choices, and who may perceive foods bearing claims as having a nutritional or health advantage, are not misled as to their overall nutritional value. ■

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178689508718.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178689508718.htm)



## EFSA conference on nutrition and health claims

**8-10 November 2006** - Bologna, Italy

An increasing number of foods sold in the EU claims to have beneficial nutritional or health properties. So to ensure that any claims made about foods are clear, accurate and substantiated by scientific evidence, in 2006, the EU proposed and then adopted a Regulation on Nutrition and Health Claims made on Foods. This Regulation lays down harmonised EU-wide rules for the use of health or nutritional claims about foodstuffs.

EFSA was tasked to provide scientific advice on many aspects covered in this Regulation, e.g. scientific substantiation of health claims. To lay the foundations for a better and more scientific understanding of the nutritional and health claims made about food, EFSA convened a major conference on 8-10 November 2006 in Bologna.

The conference aimed:

i. To explain EFSA's scientific role in the context of the new Regulation, which entered into force in 2007;

ii. To listen carefully to all experts from Member States, non-member countries, academia, stakeholders, the European Commission and Parliament;

iii. To exchange views, experience, preferences;

iv. To have an open debate and discuss issues such as the scientific substantiation of the nutritional and health claims made about the benefits of food.

The Meeting Summary Report includes the report of the conference, drafted by Prof. Judith Buttriss of the British Nutrition Foundation, as well as its programme and presentations from speakers and break-out sessions.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178685713759.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178685713759.htm)

## EFSA's 11th Scientific Colloquium – Acrylamide carcinogenicity

### New evidence in relation to dietary exposure

**22-23 May 2008** - Tabiano, Parma, Italy

Acrylamide is a contaminant that can be formed during the preparation of food, high in starch at high temperatures, particularly crisps, French fries and bread. It has the potential to cause genetic damage and cancer in laboratory animals. As a precaution, the FAO/WHO Expert Committee on Food Additives (JECFA) concluded that acrylamide in food is a human health concern and recommended that efforts should be made to reduce acrylamide levels in food. Subsequently, the European Commission requested EFSA to provide a statement in light of the JECFA summary report. EFSA's Scientific Panel on Contaminants in the Food Chain agreed with JECFA, that there may be human health concerns and recommended a re-evaluation once new data on carcinogenicity or human biomarkers, for example, becomes available.



The colloquium therefore aimed to update these issues by discussing new scientific evidence published since 2005. There was a particular focus on: the evidence and uncertainties of epidemiological studies; the application of biomarkers for acrylamide exposure and how biomarkers work; the relation between dietary acrylamide and cancer risk; and how Europeans are exposed to acrylamide in their diets.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178694670469.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178694670469.htm)

### > Event announcement

#### Assessing the health benefits of controlling *Campylobacter* in the food chain

#### Pre-announcing EFSA's 12<sup>th</sup> Scientific Colloquium

**4 December 2008** - Rome, Italy

Assessing the health benefits of controlling *Campylobacter* in the food chain is the subject of the 12<sup>th</sup> Scientific Colloquium, to be organised by EFSA on 4-5 December 2008 in Rome. International experts will be gathering in Rome for an open scientific debate on key questions related to health impacts of *Campylobacter*.

The Colloquium will be structured in a way to provide for in-depth discussion in break-out groups, alternated by short plenary sessions, with a view to making recommendations for *Campylobacter* risk assessments.

The announcement and registration will be published shortly on the EFSA website.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178716893972.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178716893972.htm)

## Monitoring polycyclic aromatic hydrocarbons presence across the EU



A number of polycyclic aromatic hydrocarbon (PAH) compounds are genotoxic carcinogens. It is recommended that exposure to PAHs should be as low as reasonably achievable. To protect public health from such compounds, EU Maximum Levels have been introduced for some foods using benzo[a]pyrene as a marker for the group. To check the validity of the system the Commission asked Member States to monitor the presence of up to 16 priority PAHs. EFSA collected the data.

EFSA collected the data submitted in the framework of this monitoring recommendation during 2006. The call was extended several times and finally closed in the first half of 2007. Some further complementary data were received late 2007. Valid results were received from testing almost 8,000 products in 18 EU Member States.

Food products tested covered a broad range of food categories with an emphasis on fish and seafood, meat and meat products, fat and oils, and food supplements. In decreasing order, the highest concentrations of benzo[a]pyrene were found in food supplements, molluscs, olive

pomace oil, spices, smoked fish, smoked meat and cocoa butter.

Contaminated food is one of several ways through which humans can be exposed to PAHs. Food can be contaminated from environmental sources, industrial food processing and from preparing food at home.

Some analytical problems were associated with the quantification of cyclopenta[c,d]pyrene in particular. There was not always a good correlation between the levels of benzo[a]pyrene and other PAHs. The results were reported in 'Findings of the EFSA Data collection on Polycyclic Aromatic Hydrocarbons in Food' in June 2007.

The subject was passed to EFSA experts for a detailed opinion which has now been adopted and was published in August. It contained an exposure assessment based on the submitted results as part of the overall risk assessment.

For the full report see: [http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178642214248.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178642214248.htm)

## Strong response from Member States to EFSA's call for cadmium exposure data

Cadmium exposure has been associated with ill health effects, including cancer and kidney damage, and EU maximum limits have been established for several food groups. Following the European Commission's request to EFSA to revise the risk assessment on heavy metals such as cadmium, EFSA issued a call for data resulting in a strong response from Member States.

Despite the short timeframe, EFSA received an overwhelming response to the call. To accommodate all Member States willing to submit data the deadline had to be extended to January 2008. Taking into account the period from 2003 to 2007, 140,000 analytical results have been provided by 18 Member States, Iceland, Australia and also by commercial sources. Additional data has also been sent for the period before

2003. Together with data from an earlier EU scientific cooperation programme, there are over 180,000 results in EFSA's database.

Currently the collected cadmium occurrence data are being summarised by EFSA experts.

Cadmium is found in the environment as a result of human and natural processes, and can easily be introduced into the food chain and water. Foods and cigarette smoke are believed to be the main sources of cadmium intake in humans.

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178656558112.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178656558112.htm)

## Article 36 calls

Article 36 of EFSA's Founding Regulation allows the Authority to financially support projects and activities that contribute to EFSA's mission. This financial support is exclusively given to a list of competent organisations capable of assisting EFSA in its work. The list was drawn up on the basis of nominations made by Member States. Calls awarded will soon be published on the web.

For the list of Article 36 calls, please visit:

[http://www.efsa.europa.eu/EFSA/1178622332239/efsa\\_locale-1178620753812\\_call\\_for\\_proposals.htm](http://www.efsa.europa.eu/EFSA/1178622332239/efsa_locale-1178620753812_call_for_proposals.htm)

## Call to develop harmonised survey methods for food-borne pathogens in foodstuffs in the European Union

The call aims to obtain proposals for a project, which will develop harmonised survey methods for food-borne pathogens in foodstuffs in order to collect data under the EU Directive 2003/99/EC which establishes the system for monitoring and collecting information on zoonoses. The methods shall be applicable in all EU Member States and compatible with relevant Community legislation.

The Directive requires Member States to collect, evaluate and report data on zoonoses, zoonotic agents, antimicrobial resistance and food-borne outbreaks to the European Commission each year. The monitoring and reporting system used is based on that of the Member States, and in a few cases it is harmonised by EU legislation to the extent that the results from the monitoring are directly comparable between Member States.

According to the Directive, Member States have to send their report on zoonoses to the European Commission each year by 31 May. The Commission is asked to submit this information to EFSA, who is responsible for examining the data and for publishing the Community Summary Report from the results. The report is prepared by EFSA, in close collaboration with the European Centre for Disease Prevention and Control (ECDC), and EFSA's Zoonoses Collaboration Centre. In the Community Summary Report on zoonoses, the information received from Member States is analysed and summarised specifically to identify trends in the occurrence of the zoonotic agents and the sources of human infections.

All EU Member States annually submit data on the occurrence of zoonotic agents in food. The main part of this data appears to derive from sampling undertaken by the competent authorities in the framework of the official controls or related monitoring of food. Most Member States coordinate the sampling centrally through annual control



and monitoring plans that define, to varying level of details, what food items should be sampled and analysed, and sometimes also the number of samples taken. Some Member States apply, regularly or occasionally, specific surveys to examine the agents in foodstuffs. These surveys are often well designed and limited in duration and are likely to provide data of better quality.

EFSA recommended in its two recent opinions on monitoring and identification of human pathogenic types of verotoxigenic *Escherichia coli* (VTEC) and *Yersinia* spp surveys following harmonised designs to obtain more comparable data on these pathogens in food in Member States.

**The call closed on 22 August.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178712356729.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178712356729.htm)

## Call to collect individual food consumption data and to run exposure assessment studies for children

EFSA launched a call for proposals to provide individual food consumption data for children from different Member States and to carry out an independent exposure assessment study in children for food colours, selenium, chromium and lead. Such information is important to carry out food safety risk assessments.

In risk assessments there are sometimes population groups of special interest, the vulnerable population groups. Infants and children, for example, because of their higher food consumption rates per kg bodyweight, are generally expected to have a higher relative risk due to the higher exposure level and are therefore a susceptible subset of the population.

However, although quantitative information on the level of hazards in food and beverages is often available to EFSA, detailed food consumption data is not, especially for vulnerable population groups. For EFSA to carry out risk assessments, it needs to have reliable and detailed individual food consumption data for children and, in particular, young children. Specific exposure assessment studies are also needed for the same population groups.

**The call closed on 6 June.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178699792648.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178699792648.htm)

## Call to look into furan exposure during food preparation

EFSA is seeking proposals for studies to provide data on the exposure to furan through inhalation during cooking and, in general, during thermal processing of food.

It complements a previous call for proposals, since it focuses on the furan concentration in the air of working rooms where food is heat treated, as it is in kitchens, coffee shops and bakeries. The foods involved in this study will be those expected to produce the highest amounts of furan as suggested by existing data.

The expected outcome of the project is a comprehensive data set enabling EFSA to evaluate the significance of inhalation on the overall furan exposure.

Furan is an organic compound with high volatility and lipophilicity, used in various chemical-manufacturing industries. Furan can also be

formed in foods that undergo heat treatment including home cooking.

Furan occurs in food such as coffee, canned and jarred foods including baby food containing meat, and various vegetables. It should be noted that the occurrence in canned and jarred foods is a probable consequence of volatiles being trapped in the food container.

Furan is cytotoxic and, based on animal data, the liver is the primary target organ of furan toxicity after oral application. Furan is also carcinogenic in rodents.

**The call closed on 30 June.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178704532918.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178704532918.htm)

### Article 36 calls awarded

CFP/ESFA/DATEX/2007/01

#### Support to complete EFSA's Food Consumption Concise Database

**BENEFICIARIES:** Bundesinstitut für Risikobewertung (BfR), (Federal Institute for Risk Assessment)

CFP/ESFA/DATEX/2007/02

#### Development of a standard food classification and sample description system for chemical occurrence data storage

**BENEFICIARIES:** Bundesamt für Verbraucherschutz und Lebensmittelsicherheit (Bvl)

CFP/EFSA/ZOONOSES/2007/01

#### Development of harmonised schemes for monitoring and reporting of *Echinococcus*, *Trichinella*, *Cystercicus* and *Sarcocystis* in animals and food-stuffs in the European Union

**BENEFICIARIES:** Central Science Laboratory, Department for Environment, Food and Rural Affairs (CSL-DEFRA) National Diagnostic Centre of Food and Veterinary Service (NDC FVS), The Secretary of State for Environment, Food and Rural Affairs, acting through the Veterinary Laboratories Agency of New Haw, Addlestone, Surrey, KT15 3NB (VLA-DEFRA), Agence Française de la Sécurité Sanitaire des Aliments (AFSSA), (French Food Safety Agency), Unit of Gastroenteric and Tissue Parasitic Diseases, Department of Infectious, Parasitic and Immune-Mediated Diseases, Istituto Superiore di Sanita (ISS), Rijksinstituut voor Volksgezondheid en Milieu (RIVM), (National Institute of Public Health and the Environment), Bundesinstitut für Risikobewertung (BfR)

## Calls for data

EFSA is an organisation committed to openness, transparency and dialogue. As a result EFSA regularly publishes calls for data on a number of scientific subjects specific to its remit where interested parties are asked to submit relevant information and data. This information is then reviewed and can feed into EFSA's work and outputs such as guidance documents and opinions.

### Request for data on lead levels in food

Although EU regulations set maximum levels for certain contaminants in foodstuffs such as lead, these levels continue to be constantly reviewed. For EFSA to assess the risks to human health, EFSA has published a call for data on lead levels in food.

The European Commission considers it important to have access to an updated scientific basis for risk management purposes. Therefore it requested EFSA to provide a scientific opinion on the risks to human health related to the presence of lead in foodstuffs. The opinion will consider any new developments regarding the toxicity of lead and will include an updated assessment of exposure from food (including drinking water).

The opinion will also take into account exposure from non-dietary sources (e.g. air, cigarette smoke etc.). It will also consider available biomonitoring data and it will try to compare such results with the calculated exposure. In addressing exposure, EFSA will, use already available information, but there is also an important need to collect recent analytical data on lead levels in foodstuffs.

**Deadline: 05/09/2008.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178713260950.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178713260950.htm)

### More data needed on acrylamide in food

Despite acrylamide posing a low level of risk to human health, it is still a genotoxic and carcinogenic compound that requires continued monitoring in the diet. Efforts should also continue to lower the levels found in food. This was EFSA's view in 2005. Consequently EFSA seeks specific data on acrylamide levels in food for all EU Member States.

This follows a European Commission Recommendation to Member States in 2007. It contains detailed sampling requirements and specification of products to be tested in respective Member States. Results should be reported to EFSA by 1 June each year for three years.

In 2005 EFSA endorsed a risk assessment from the Joint Food and Agriculture Organisation/World Health Organisation Expert Committee on Food Additives on acrylamide in food which partly led the Commission to issue this Recommendation. EFSA also recently organised a scientific colloquium on acrylamide, see p9.

**Deadline: 31/07/2010**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178656289168.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178656289168.htm)

### Call for more data on furan in food and drink



The current limited availability of data about furan in food, a possible carcinogen, does not allow a sound dietary exposure assessment. EFSA has therefore issued a call for more information.

Furan is found in some food that undergoes heat treatment such as canned and jarred foods. EFSA reviewed the existing limited data on methods of analysis, occurrence,

formation, and exposure toxicity. Its analysis suggested that there is a relatively small difference between possible human exposure and the doses in experimental animals that produce carcinogenic effects.

The data will feed EFSA's furan database on actual levels of furan in food so a sounder risk assessment can be made. Based on the risk assessment the European Commission will discuss appropriate management measures.

Complementing this general call EFSA is also looking at furan and influence of cooking methods and the potential problem of furan inhalation during cooking, see p12. In 2004 it also reported its provisional findings on furan in food.

**Deadline: 01/01/2009**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178620771259.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178620771259.htm)

### Call for data on the prevalence of antimicrobial resistant bacteria in food

The lack of available data on antimicrobial resistant bacteria in food necessary for carrying out a quantitative risk assessment, led EFSA to launch this call for data. This call coincided with EFSA's public consultation on its draft opinion on foodborne antimicrobial resistance as a biological hazard, see p14.

**The call for data is now closed.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178700895490.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178700895490.htm)

## Calls for tender

### Call for tender to analyse and report on EU zoonoses

EFSA has published an open call for tender to analyse and report on zoonoses, their agents, antimicrobial resistance and foodborne outbreaks in the EU. The tender is divided into two lots.

The first lot will collect data and analyse antimicrobial resistance in *Salmonella*, *Campylobacter*, *E.coli* and *Enterococcus* from 2004 till 2007.

The second will focus on *Salmonella* serovars and phage types.

**The deadline closes on 31 August 2008.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178713253445.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178713253445.htm)

> Public consultations

### Public consultation on foodborne antimicrobial resistance as a biological hazard

EFSA held an open consultation on its draft Opinion on foodborne antimicrobial resistance as a biological hazard. The draft opinion resulted from EFSA taking the initiative to identify, qualitatively, the extent to which food is a source of antimicrobial-resistant bacteria or bacterial antimicrobial resistance in humans, and then to rank the identified risks and identify potential control options for reducing exposure. The consultation has since closed.

Antimicrobial resistant bacteria are biological hazards that increasingly result in humans dying. The use of antimicrobial agents in animals, plant production and the production of other sources of food and feed has adverse public health consequences. They create a reservoir of resistant bacteria and of bacteria-borne resistance genes that can be

passed on to humans, directly or indirectly. In addition, food handlers can contaminate food during preparation, and the presence of antimicrobial-resistant bacteria in food may be the result of environmental contamination, e.g. from water sources, in the case of aquacultural and horticultural produce in particular, or from bacteria intentionally added to the food chain.

The opinion was adopted and published in August 2008.

**The consultation is now closed.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178700895856.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178700895856.htm)

### Public consultation on guidance on submitting dossiers for safety evaluation of recycling plastics used to make food containers



EFSA launched an open consultation on its draft guidance document on submitting dossiers to EFSA for safety evaluation of recycling processes used to produce recycled plastics. These are used to make materials and articles in contact with food under the draft EC Commission Regulation on recycled plastic materials and articles intended to come into contact with foods, adopted by the Standing Committee on the food chain and animal health on 14 December 2007. This document intends to provide guidance to applicants for preparing applications allowing a risk assessment of a recycling process by EFSA, in view of the authorisation needed according to the draft Regulation SANCO/3447/2007.

**The consultation closed on 6 March 2008. The outcome of this consultation was taken into account during the finalisation of the revised Guidance Document, published in July.**

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178676571667.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178676571667.htm)

## Mandates received per unit: January-May 2008

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

[http://www.efsa.europa.eu/EFSA/ScientificOpinionPublicationReport/efsa\\_locale-1178620753812\\_RequestsAndMandates.htm](http://www.efsa.europa.eu/EFSA/ScientificOpinionPublicationReport/efsa_locale-1178620753812_RequestsAndMandates.htm)

### Food Additives & Packaging (AFC)

#### Request for a scientific risk assessment on Annatto extracts for use as a food colour

Date of reception: 28 May 2008  
Deadline: 30 Jan 2009  
Requestor: European Commission  
Petitioner: Annatto interest group of Natural Food Colours association (NATCOL)  
Question number: EFSA-Q-2008-395

#### Risk assessment of Bisphenol A

Date of reception: 13 May 2008  
Date of reception of corrigendum: 22 May 2008  
Requestor: European Commission  
Question number: EFSA-Q-2008-382

#### Hexahydroterephthalic acid (Food contact materials – Application)

Date of reception: 21 Apr 2008  
Deadline: 21 Oct 2008  
Requestor: Member State - Germany  
Petitioner: RCC Ltd  
Question number: EFSA-Q-2008-298

#### New Additive Poly (12-hydroxystearic acid)- polyethyleneime copolymer (CASRN 124578-12-7) (File. N° LU09293-04) (Additives – Application)

Requestor: Member State - United Kingdom  
Date of reception: 17 Apr 2008  
Question number: EFSA-Q-2008-295

#### 25187 - 2,2,4,4-tetramethylcyclobutane-1,3-diol(TMCD) (Food Contact Materials – Application)

Date of reception: 18 Mar 2008  
Deadline: 08 Oct 2008  
Requestor: Member State - Germany  
Petitioner: RCC Ltd  
Question number: EFSA-Q-2008-202

#### 30607- Acids, C2-C24, aliphatic, linear, monocarboxylic from natural oils and fats, lithium salts (Food Contact Materials – Application)

Date of reception: 18 Feb 2008  
Deadline: 11 Sep 2008  
Requestor: Member State - Germany  
Petitioner: RCC Ltd  
Question number: EFSA-Q-2008-030

#### 3,4-diacetoxy-1-butene (Food Contact Materials – Application)

Date of reception: 12 Feb 2008  
Deadline: 25 Aug 2008  
Requestor: Member State - United Kingdom  
Petitioner: Nippon Gohsei  
Question number: EFSA-Q-2008-020

#### Gum acacia modified with octenyl succinic anhydride (Food Additives – Application)

Requestor: European Commission  
Date of reception: 04 Jan 2008  
Deadline: 30 Sep 2008  
Question number: EFSA-Q-2008-002

#### 55610-Glass powder, ground, made from post consumer recycled glass (up to 100%) (Food Contact Materials – Application)

Date of reception: 04 Jan 2008  
Deadline: 27 Sep 2008  
Requestor: Member State - United Kingdom  
Petitioner: Imerys Minerals Ltd  
Question number: EFSA-Q-2008-001

## Dietetic Products, Nutrition & Allergies (NDA)

### Scientific advice concerning the appropriate age for introduction of complementary food for infants

Requestor: European Commission  
Date of reception: 05 May 2008  
Deadline: 31 Dec 2009  
Question number: EFSA-Q-2008-311

### Scientific advice concerning lactose intolerance (and galactosaemia)

Requestor: European Commission  
Date of reception: 09 Apr 2008  
Deadline: 01 Dec 2009  
Question number: EFSA-Q-2008-307

### Opinion on the safety of "Glucosamine Hydrochloride from *Aspergillus niger*" as a food ingredient

Requestor: European Commission  
Date of reception: 17 Apr 2008  
Deadline: 31 Jul 2008  
Question number: EFSA-Q-2008-306

### Ice Structuring Protein (ISP) as a novel food ingredient

Requestor: European Commission  
Date of reception: 03 Mar 2008  
Deadline: 31 Jul 2008  
Question number: EFSA-Q-2008-073

### Alfalfa protein concentrate

Requestor: European Commission  
Petitioner: Viridis S.A.  
Date of reception: 18 Feb 2008  
Deadline: 31 Jul 2008  
Question number: EFSA-Q-2008-031

### Safety of Lipid extract from *Euphasia superba* as a food ingredient (Krill Oil)

Requestor: European Commission  
Petitioner: Neptune Technologies & Bioresources Inc  
Date of reception: 06 Feb 2008  
Deadline: 31 Jul 2008  
Question number: EFSA-Q-2008-027

### Safety of Chia seed (*Salvia hispanica*) and ground whole Chia as a food ingredient

Requestor: European Commission  
Date of reception: 25 Jan 2008  
Deadline: 31 Jul 2008  
Question number: EFSA-Q-2008-008

## Animal diseases transmissible to humans (Zoonoses)

### Report on specifications for harmonised monitoring and reporting of VTEC in food and animals

Requestor: EFSA (self-task)  
Date of reception: 20 Feb 2008  
Deadline: 31 Mar 2009  
Question number: EFSA-Q-2008-265

### Report on statistical analysis of temporal trends and spatial distribution of zoonotic agents in animals and food

Requestor: EFSA (self-task)  
Date of reception: 20 Feb 2008  
Deadline: 31 Dec 2009  
Question number: EFSA-Q-2008-264

### Report on specifications for following trends over time in zoonotic agents in foodstuffs and animal populations

Requestor: EFSA (self-task)  
Date of reception: 20 Feb 2008  
Deadline: 31 Mar 2009  
Question number: EFSA-Q-2008-263



## List of opinions and other documents published per Unit: January-May 2008

Disclaimer: This is not the full list of all EFSA opinions but only those considered relevant to this newsletter. For the full list please visit [http://www.efsa.europa.eu/EFSA/ScientificOpinionPublicationReport/efsa\\_locale-1178620753812\\_ScientificOpinions.htm](http://www.efsa.europa.eu/EFSA/ScientificOpinionPublicationReport/efsa_locale-1178620753812_ScientificOpinions.htm)

### Food Additives & Packaging (AFC)

#### Flavouring Group Evaluation 6, Revision 1 (FGE.06Rev1)

Question number: EFSA-Q-2003-149B

Adopted date: 07 Feb 2007

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178710471245.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178710471245.htm)

#### Flavouring Group Evaluation 53 (FGE.53): Consideration of phenethyl alcohol, aldehyde, acid and related acetals and esters evaluated by JECFA (59th meeting) structurally related to phenethyl alcohol, aldehyde, esters and related phenylacetic acid esters evaluated by EFSA in FGE.14 (2005) and one phenoxyethyl ester evaluated in FGE.23 (2006) (Commission Regulation (EC) No 1565/2000 of 18 July 2000)

Question number: EFSA-Q-2008-032D

Adopted date: 15 May 2007

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178710471471.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178710471471.htm)

#### Flavouring Group Evaluation 2, Revision 1 (FGE.02): Branched- and straight-chain aliphatic saturated primary alcohols and related esters of primary alcohols and straight-chain carboxylic acids and one straight-chain aldehyde from chemical groups 1 and 2 (Commission Regulation (EC) No 1565/2000 of 18 July 2000) -

Question number: EFSA-Q-2008-034

Adopted date: 03 Jul 2007

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178710471850.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178710471850.htm)

#### Flavouring Group Evaluation 58 (FGE.58): Consideration of phenol derivatives evaluated by JECFA (55th meeting) structurally related to ring substituted phenolic substances evaluated by EFSA in FGE.22 (2006) (Commission Regulation (EC) No 1565/2000 of 18 July 2000)

Question number: EFSA-Q-2008-032J

Adopted date: 03 Jul 2007

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178710472028.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178710472028.htm)

#### Flavouring Group Evaluation 62 (FGE.62): Consideration of linear and branched-chain aliphatic unsaturated, unconjugated alcohols, aldehydes, acids, and related esters evaluated by JECFA (61st meeting) structurally related to esters of branched- and straight-chain aliphatic saturated primary alcohols and of one secondary alcohol, and branched- and straight-chain unsaturated carboxylic acids evaluated by EFSA in FGE.05 (2005) and to straight- and branched-chain aliphatic unsaturated primary alcohols, aldehydes, carboxylic acids, and esters evaluated by EFSA in FGE.06 (2004) (Commission Regulation (EC) No 1565/2000 of 18 July 2000)

Question number: EFSA-Q-2008-032N

Adopted date: 03 Jul 2007

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178708223575.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178708223575.htm)

#### Flavouring Group Evaluation 63 (FGE.63): Consideration of aliphatic secondary alcohols, ketones and related esters evaluated by JECFA (59th meeting) structurally related to saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids evaluated by EFSA in FGE.07 (2005) (Commission Regulation (EC) No 1565/2000 of 18 July 2000)

Question number: EFSA-Q-2008-032O

Date of adoption: 07 Jul 2007

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178706503680.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178706503680.htm)

#### 19th list of substances for food contact materials

Question number: EFSA-Q-2003-197, EFSA-Q-2007-014

Date of adoption: 22 Apr 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178703717241.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178703717241.htm)

#### Use of lycopene as a food colour

Question number: EFSA Q-2007-001, Q-2007-081, 2008-076

Date of adoption: 30 Jan 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178700117557.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178700117557.htm)

### **Assessment of the results of the study by McCann *et al.* (2007) on the effect of some colours and sodium benzoate on children's behaviour**

Question number: EFSA-Q-2007-171

Date of adoption: 07 Mar 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178694648892.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178694648892.htm)

### **Opinion on mixed tocopherols, tocotrienol tocopherol and tocotrienols as sources for vitamin E added as a nutritional substance in food supplements**

Question number: EFSA-Q-2005-146, EFSA-Q-2005-172, EFSA-Q-2006-265

Date of adoption: 22 Feb 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178692367283.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178692367283.htm)

### **Vanadium citrate, bismaltolato oxo vanadium and bisglycinato oxo vanadium added for nutritional purposes to foods for particular nutritional uses and foods (including food supplements) intended for the general population and vanadyl sulphate, vanadium pentoxide and ammonium monovanadate added for nutritional purposes to food supplements**

Question number: EFSA-Q-2005-162, EFSA-Q-2006-281, EFSA-Q-2006-225, EFSA-Q-2006-256, EFSA-Q-2006-275, EFSA-Q-2006-258, EFSA-Q-2006-257

Date of adoption: 29 Jan 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178689480914.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178689480914.htm)

### **18th list of substances for food contact materials**

Question number: EFSA-Q-2007-167, EFSA-Q-2006-0177, EFSA-Q-2005-152, EFSA-Q-2007-0022, EFSA-Q-2007-0004, EFSA-Q-2007-024

Date of adoption: 31 Jan 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178686751689.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178686751689.htm)

### **Statement on a request from the European Commission related to the possibility to assess the safety of nutrient sources added for nutritional purposes in food supplements and the bioavailability of the nutrients from these sources based on the supporting dossiers**

Question number: EFSA-Q-2008-072

Date of adoption: 01 Apr 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178703725229.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178703725229.htm)

## **Dietetic Products, Nutrition & Allergies (NDA)**

### **Safety of lycopene oleoresin from tomatoes**

Question number: EFSA-Q-2006-186

Adopted on 24 Apr 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178704673160.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178704673160.htm)

### **Safety of synthetic lycopene**

Question number: EFSA-Q-2007-119

Adopted on 10 Apr 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178704675652.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178704675652.htm)

### **The setting of nutrient profiles for foods bearing nutrition and health claims pursuant to Article 4 of the Regulation (EC) No 1924/2006**

Question number: EFSA-Q-2007-058

Adopted on 10 Apr 2008

[http://www.efsa.europa.eu/EFSA/efsa\\_locale-1178620753812\\_1178689506673.htm](http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178689506673.htm)

## **EFSA**

Reproduction of articles is authorised, except for commercial purposes, provided that the source is acknowledged.

The views or positions expressed in this newsletter do not necessarily represent in legal terms the official position of the European Food Safety Authority. All the links are up to date at the time of publication.

[www.efsa.europa.eu](http://www.efsa.europa.eu)