efsa
European Food Safety Authority

ISSN 1831-2323

EFSA in focus FOOD

ISSUE 02 - DEC. 2008

Contents

> Key topics

EFSA assesses possible risks of melamine in composite food from China

Following the contamination in China of certain food products with melamine, a substance not allowed in food, EFSA's scientists issued a statement saying that if adults in Europe were to consume chocolates and biscuits containing milk powder contaminated with melamine, they would not exceed the TDI (Tolerable Daily Intake) of 0.5 mg/kg body weight, even in worst case scenarios.

The European Commission requested EFSA to focus its assessment on biscuits and chocolate which contain milk powder as such products can be imported from China. EFSA developed theoretical exposure scenarios based on European consumption figures of biscuits and chocolate.

In the absence of available data for contaminated milk powder, EFSA also used the highest value of melamine, reported in Chinese infant formula as a basis for worst case scenarios.

Children with a mean consumption of biscuits, milk toffee and chocolate made with such milk powder would also not exceed the TDI. However, in worst case scenarios with the highest level of contamination, children with high daily consumption of milk toffee, chocolate or biscuits containing high levels of milk powder would exceed the TDI. Children who consume both such biscuits and chocolate could potentially exceed the TDI by up to more than three times.

High levels of melamine can primarily affect the kidneys. EFSA applied the TDI of 0.5 mg/kg body weight for melamine in a specific case of pet food contamination in 2007.

At the time, EFSA stressed that it is not known at the moment whether such theoretical high level exposure scenarios could occur in Europe.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902098495.htm

> Join EFSA's Scientific Committee or Panels p4

Safety of aluminium re-evaluated: exposure may be too high in many diets, advises EFSA

EFSA experts estimate a significant number of Europeans may exceed the revised Tolerable Weekly Intake (TWI) of aluminium. The re-evaluation of the TWI was based on all available studies including some showing adverse effects of aluminium on the nervous and reproductive systems in animals.

"This review is timely because it has highlighted the need for better data on the sources and extent of use of aluminium in food, so that exposure can be reduced for those who may be exceeding the TWI," commented Dr Sue Barlow, Chair of the Panel that produced the opinion.

Aluminium in foods occurs naturally - in cereals and cereal products (such as bread, and cakes), in vegetables (such as mushrooms and spinach), drinks (such as tea and cocoa), from the use of food additives, and from the presence of aluminium in pots, pans and foil used in contact with food.

EFSA estimated the total dietary exposure to aluminium from studies from European countries, including The Netherlands, France, UK and Sweden. Large individual variations in weekly dietary exposure were found, ranging from 0.2 to 1.5 mg of aluminium per kilogram of body weight per week in adults. In children and young people, the highest exposures ranged from 0.7 to 2.3 mg/kg bw/per week.

The EFSA-established TWI was 1 mg/kg bw. EFSA drew on the combined evidence from various animal studies showing the adverse effects on testes, embryos, and developing and mature nervous systems once aluminium had been added to animal diets. However, the available studies had a number of limitations and there were very few specific studies on individual food additives containing aluminium.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902003996.htm

EFSA releases first evaluations of health claims made about food and begins work on health claims list

EFSA has published its first evaluations about 25 scientific claims related to the reduction of disease risk, children's development and health, and functional claims based on new scientific evidence and/or proprietary data. The European Commission and Member States will use this advice to decide whether to proceed or not with the authorisation of these health claims.

"EFSA's independent evaluation of the health claims that companies want to make for their foods is important because consumers want to be able to trust the claims," said Prof Albert Flynn, chair of the EFSA Panel behind this work. *"All of the data provided to us in the dossiers submitted by the applicants to justify their claims have been evaluated according to uniform criteria. The Panel's opinions reflect the quality of the evidence submitted and provide the scientific advice needed for the risk managers."*

EFSA must verify whether health claims are backed up by scientific evidence. The opinion is then delivered within five months (up to seven months if additional data are required from applicants). It has received over 230 such claims which will also be assessed. These will be evaluated once they have undergone a completeness check. EFSA will publish the summaries of the claim dossiers online once the application has been validated and is ready for EFSA's evaluation.

EFSA has also started evaluating the scientific substantiation of functional health claims - claims that a substance has a role in the body's functions such as 'calcium is good for your bones' - that are based on generally accepted science. Before embarking on the scientific evaluation, EFSA needs to pre-screen the 2,870 entries in the draft list received by the Commission in July to differentiate between those claims which can already be assessed and those for which more information is needed. To this end, EFSA's scientists have agreed to apply six criteria to ensure a thorough and consistent screening of the health claims entries.

Claims which are vague, not properly described, or whose conditions of use have not been spelled out, or whose scope or health relationship are unclear, will be sent back to the Commission for further clarification. EFSA expects to receive an updated list including additional claims in December which will be published on the EFSA website. When publishing this list, EFSA will indicate which

claims will be evaluated by EFSA and by when. EFSA will also indicate those claims for which more information is needed before evaluation can begin. EFSA's advice on the scientific validity of the claims will help the European Commission to draw up a list of those claims permitted under Article 13 of Regulation on nutrition and health claims made on foods. The list will need to be established by the Commission and Member States by January 2010.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902056325.htm

Guidance on the safety of botanicals as food supplement ingredients

EFSA has developed a two-level approach for the safety assessment of botanicals and botanical preparations. This guidance document focuses on preparations intended for use in food supplements.

Botanicals and derived preparations (made from plants, algae, fungi or lichens) have become widely available in the EU in the form of food supplements. Examples include ginkgo, garlic, St. John's Wort and ginseng. Such products are typically labeled as natural foods and a variety of claims are made regarding possible health benefits. They can be bought over the counter in pharmacies, supermarkets, herbalists and via the internet.

While most of these products have a long history of use in Europe, some concerns exist with regard to quality and safety. These include the risk of chemical or microbiological contamination (particularly in products imported from outside the EU) and the need to ensure that concentrations of bioactive agents are within safe limits.

Therefore, EFSA has proposed a general framework for safety assessments, in which botanicals or botanical preparations for which an adequate body of knowledge exists could benefit from a 'presumption of safety' without any need for further testing. Issues that should be carefully considered when looking at existing data are discussed in detail in the guidance document. Botanicals and botanical preparations for which it is not possible to conclude on safety, based on available data, would be subject to a more extensive safety assessment with the methodology further developed in the document.

The guidance document presently available on the EFSA website takes account of the comments received during a public consultation and should still be considered as a draft. The document was forwarded to the EFSA's Scientific Cooperation Working Group on Botanicals which is now testing the proposed framework for safety assessment with a selected number of botanicals. EFSA expects the need to further update the draft guidance document after experience has been gained with these examples.

http://www.efsa.europa.eu/EFSA/KeyTopics/efsa_locale-1178620753812_botanicals.htm

Animal cloning risk assessments underline complexity of the issue, finds EFSA

EFSA's assessment of the scientific implications of animal cloning on food safety, animal health and welfare and the environment underlined the complexity of the issue. *"EFSA cannot always offer simple answers or reassurances,"* said Prof Vittorio Silano, chair of EFSA's Scientific Committee. *"Complex and evolving science and technology, where data can be limited, do not offer such neat solutions."*

While there are a limited number of studies available, consistent findings, based on the growing amount of available data, still emerged. These relate to pigs and cattle, the only animals for which there were adequate data.

EFSA found that there were significant animal health and welfare issues for a proportion of surrogate mothers and clones that can be more frequent and severe than for conventionally bred animals. It also found that the technique assessed to clone animals, Somatic Cell Nucleus Transfer (SCNT), can produce healthy cattle and pig clones, and healthy offspring.

There appeared to be no differences in terms of food safety for meat and milk from healthy clones and their offspring, compared with those from conventionally bred animals. Nor was there any indication that clones or their off spring would pose any new or additional environmental risks, but the data were limited. As a result EFSA recommends that the health and welfare of clones should be studied and monitored during their production life and natural life span. Risk assessments should also be performed on food animals other than cattle and pig that have also been produced via SCNT, when relevant data become available.

In addition, EFSA recommends that the causes of pathologies and mortality observed in clones during the gestational and postnatal periods, and those observed at a lower frequency in adulthood, should be further investigated. Similarly the susceptibility of clones and their offspring to diseases and transmissible agents in conventional husbandry conditions should be studied.

The opinion follows a request from the European Commission to EFSA for advice on cloning in February 2007 and a public consultation on the draft opinion earlier this year.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902019540.htm

Call to renew EFSA's Scientific Committee and Panel members now open: Membership has benefits

In terms of food safety, EFSA spans the entire food chain. EFSA brings together leading scientific experts from across Europe to provide the independent risk assessment advice that Europe's risk managers need to protect consumers, workers and the environment.

So, what drives national experts to join EFSA's Scientific Committee or Panels? *"There are many good reasons,"* says Henrik Wegener, Director of the Danish National Food Institute. *"Experts get exposed to topical problems first hand. They become exposed to much broader problems and to the risk assessments, and to some extent the solutions, than if they were at home. That means they become better equipped for those discussions that will also happen at home."*

According to Prof Wegener, by meeting a lot of high ranking experts and by sharing knowledge, experts become sharper, more efficient and faster in accessing up-to-date information. This helps them to quickly conduct risk assessments to give science-based advice to national authorities.

For example, *"Experts in Panels get very in-depth training in the principles and framework of risk assessments."* And according to him, it is EFSA's rigorous risk assessments system that consistently results in scientific advice of the highest standards, based on the latest information available.

Added value

For national institutes, given the rigourous selection procedure, Prof Wegener also believes becoming an EFSA Panel member lends prestige to the host institution as, of those who apply: *"Only the best experts get to join."* This also has added benefits in terms of starting or being invited to join new research projects. *"It's the same as having people in WHO/FAO expert committees."*

EFSA Panels explained

Currently, EFSA has a Scientific Committee and ten Scientific Panels covering all areas from field to plate. They range from plant health to plant protection and GMOs; from animal feed, animal health and welfare to biological hazards; from contaminants in the food chain to nutrition and healthy diets; from food additives and flavourings to materials in contact with food.

Recently, EFSA published a call to renew members of its Scientific Committee and eight of its Panels. The Authority seeks independent experts for a three-year term, renewable, to start in the summer of 2009. The call closes on 7 January 2009.

But what is the role of EFSA's Panels? Any time the European Commission, European Parliament or national risk managers asks for advice from EFSA, or when EFSA itself seeks answers to a question, it is allocated to the Scientific Committee or a relevant Panel. The Committee or Panel then forms a working group of independent experts to provide the advice. The exact nature of the question will determine who sits in the group. It consists of members who may be supported by external experts. The working group will then develop a draft opinion. The opinion will be based on the information gathered, the outcome of its scientific risk assessment work, plus any feedback from the consultations that EFSA may hold with stakeholders. It will then submit its draft opinion for adoption by the Scientific Committee or Panel.

And the motivation? In the words of Prof Tony Hardy, Chair of the EFSA Panel on Plant Protection Products and their Residues: *"I wouldn't do it if I didn't think it would make a difference."*

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_JoinEFSAScientificCommitteeorPanels.htm

New Panels boost EFSA's work on substances added to food

The CEF Panel

The ANS Panel

Two new EFSA Panels met for the first time in July 2008. These new Panels will significantly enhance EFSA's ability to respond to the ever-growing workload of advising on substances added to food.

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 carry out work that the Food Additives and Packaging Panel (AFC) previously did. The AFC Panel previously dealt with almost 50% of requests received by EFSA for scientific advice.

"With the two new Panels, EFSA can fulfill 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 Maijala. *"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."*

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

For more on the Panels, see:

ANS: http://www.efsa.europa.eu/EFSA/ScientificPanels/efsa_locale-1178620753812_ANS.htm

CEF: http://www.efsa.europa.eu/EFSA/ScientificPanels/efsa_locale-1178620753812_CEF.htm

EFSA identifies risk factors for *Salmonella* infections in turkey flocks in the EU

EFSA has published an analysis of risk factors related to *Salmonella* in flocks of turkeys within the European Union (EU). The document serves as a scientific basis to assist Member States in defining the best control measures for reaching the new *Salmonella* reduction target set by the European Commission.

The report, entitled "Part B - Factors related to *Salmonella* prevalence in turkey flocks", highlights how in the case of turkeys reared for human consumption, the so-called fattening turkeys, farms with a greater number of birds, are at higher risk of *Salmonella* infection.

Free-range flocks, including organic turkeys are also more likely to become infected with *Salmonella* than flocks reared indoors. The raising of fattening flocks along with flocks kept for breeding purposes also increases the risk of infection. Moreover, infections in fattening flocks are most often observed between October and December, when production peaks in many countries. Vaccination proved to play a role in preventing *Salmonella* infections in the flocks.

Among breeding turkeys, those flocks found to be positive to *Salmonella* were all concentrated in six Member States only; and the patterns of these infections closely reflect the farming characteristics of these Member States.

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Also, the general distribution of *Salmonella* types in turkey flocks show different patterns to *Salmonella* cases in humans. This may imply that the role of turkeys as a source of *Salmonella* infections in humans is more limited than that of other poultry, such as laying hens for egg production and broiler chickens. However, EFSA stressed that there is proven infectivity of some *Salmonella* types affecting turkeys and that the risk for humans should not be overlooked.

Finally, EFSA concluded that some risk factors vary considerably between countries, and recommended that Member States carry out detailed risk factor analysis nationally to identify the specific factors that put their turkey flocks at risk of *Salmonella* infections.

The report follows Part A on *Salmonella* prevalence in turkey flocks, which last May provided the European Commission with the necessary data to set new target levels of *Salmonella* in turkey flocks in the Member States.

Part A: http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178706574172.htm

Part B: http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902151685.htm

Update on EFSA's flavouring evaluations

Following a request from the European Commission, EFSA has been working on a comprehensive evaluation of 2800 flavouring substances currently in use in the European Union since 2007.

EFSA has divided these flavourings into 48 chemical groups and is evaluating each group separately, focusing on the implications of individual flavourings for human health.

EFSA identified data gaps for the information needed for the evaluation of some of the flavourings which are currently used in different types of foods, including dairy products, confectionary, meat and fish products, and alcoholic beverages. EFSA concluded that data currently available were insufficient to exclude the genotoxic potential of these substances and is requesting that applicants provide information that will confirm that these flavourings are safe to use in foods.

Since the beginning of the evaluation, EFSA has discussed and adopted some 90 opinions on food flavourings. Some of these 90 opinions have been published and some are now undergoing final editorial changes and are being published on the EFSA website. EFSA intends to complete the evaluation of all flavourings in 2009. Informed by EFSA's evaluations, the Commission will establish a positive list of flavouring substances that will be authorised for use in the EU.

http://www.efsa.europa.eu/EFSA/ScientificPanels/efsa_locale-1178620753812_CEF.htm

> Meeting Reports

EFSA and climate change on World Food Day

14 October - *Rome, Italy*

The health effects of climate change on food and water safety and nutrition were the subject of a seminar, held in Rome, Italy, on 14 October. The event brought together the WHO Regional Office for Europe, the Food and Agriculture Organization of the United Nations (FAO), the European Commission, Italian ministries and agencies, and EFSA to discuss the challenges posed by climate change. The seminar was held to mark this year's World Food Day, which addressed the challenges of climate change and bioenergy.

"Climate change can be expected to present a variety of new challenges in the area of food and feed safety, as well as in related areas such as plant and animal health," said Ms Catherine Geslain-Lanéelle, EFSA's Executive Director. *"EFSA stands ready to assess future risks in the food supply to help protect consumers' health, and has already taken significant steps in this area: for example, through the creation of a dedicated Emerging Risks Unit. Given the scale of the challenge facing us, EFSA and other risk assessment bodies will need to work closely not only with each other but also with international organizations, Member States and other partners to share relevant information and develop appropriate systems to identify, analyse and tackle emerging risks brought about by climate change."*

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Climate change will have considerable implications for risk assessment bodies, such as EFSA, which could be asked to give scientific advice on emerging food safety risks linked to climate-related changes. Changing patterns and practices of crop production could lead to the increased use of agrochemicals, presenting new challenges to risk assessors. The distribution and spread of plant and animal diseases could also be affected; recent outbreaks of the bluetongue disease in northern Europe – a region previously untouched by the disease – could be a possible indicator of things to come. Climate change could also have important consequences for nutrition and food security.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178685713759.htm

Microbial food safety conference

9-12 June - *Wolfheze, The Netherlands*

A four-day scientific conference on microbial food safety (9-12 June) was organised by EFSA and the Dutch Food and Consumer Product Safety Authority (VWA). Over120 scientists from Europe, US, Australia attended the event in Wolfheze, The Netherlands. Representatives from the World Health Organisation, the European Centre for Disease Prevention and Control, European Food Institutes and food safety agencies, scientists working for European leading universities in the field, as well as risk managers and representatives from Member States were present at the event.

Dr Hubert Deluyker, EFSA's Director of Scientific Cooperation and Assistance, opened the conference, introducing EFSA's work with regard to microbial food safety and, in particular, the need for scientific cooperation and data collection in this area. There were also presentations by EFSA on its work on collecting and analysing data on zoonoses in Europe, and on risk assessment modelling.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178668253157.htm

> Calls

Article 36 calls for proposals

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 in an EFSA Management Board decision.

Some of the calls below may have closed. The intention is to provide an idea of the type of support EFSA seeks.
For the most recent list of Article 36 calls, please visit:
http://www.efsa.europa.eu/EFSA/1178622332239/efsa_locale-1178620753812_call_for_proposals.htm

Call for scientific information on mycotoxins and natural plant toxicants

Undesirable substances such as mycotoxins and natural toxicants can be present in plants and their derived products, presenting a potential risk for human and/or animal health. EFSA launched a call for data to receive background information on mycotoxins and natural plant toxicants for future working groups conducting risk assessments on these substances.

The aim is to collect and compile scientific information on the natural plant toxicant morphine in poppy seeds and the selected mycotoxins: alternaria toxins, moniliformin, diacetoxyscirpenol, sterigmatocystin and phomopsins in food and feed, ergot alkaloids in food only, and nivalenol in feed only.

For each substance a scientific report will be produced. This report shall outline the key findings from seven areas, including a full reference list according to the EFSA citation standards. The areas are: chemical and biosynthesis, analytical methods used for monitoring, occurrence data, factors influencing levels in plant products used for food and feed, transfer from feed to food producing animals, toxicology, and epidemiological data in humans.

The call closed on 10 October 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902047149.htm

Impact of metabolic and degradation processes on the toxicological properties of residues of pesticides in food commodities

EFSA launched a call to obtain proposals for a project which will assess the feasibility of defining criteria for determining the relative toxicity to the parent compound, of metabolites, degradation or reaction products present in food commodities. It should make the best use of science on the impact of metabolism and degradation processes on the toxicological properties of pesticides. The expected proposed criteria will be restricted to information provided by rodent metabolism studies and to the general knowledge on how metabolic and degradation processes alter the toxicological properties of active substances. In addition, the project will also contain a proposal on how to use these criteria in the evaluation of the toxicological burden of metabolites, degradation and reaction products of active substances of plant protection products.

The call closed on 15 September 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178718012286.htm

Article 36 calls awarded

CFP/EFSA/DATEX/2007/03

Small research projects on furan in food

National Food Institute, Technical University, of Denmark (DTU)

CFP/EFSA/ DATEX/2008/01

Individual food consumption data and exposure assessment studies for children

Ghent University, Belgium

For all calls awarded see: http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_call_for_proposals.htm

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.

Call for data on selenium and chromium in food and drink

Selenium and chromium may be used as animal feed supplements. Whilst selenium is already authorised in the European Union (EU), chromium is not. EFSA launched a call to collect data on the selenium and chromium content in food and drink to ultimately help EFSA assess the risks of having these elements in feed.

Chromium is found in nature mostly in the trivalent form while hexavalent chromium is mostly of industrial origin. It is an important factor in the metabolism of carbohydrates, lipids and proteins. Selenium occurs in nature in both the organic and inorganic form. It has several biological functions, mostly related to oxidative stress.

EFSA in 2006 adopted an opinion on the safety and efficacy of the product Sel-Plex®2000 as a feed additive. This opinion concluded that the selenium exposure for young children consuming products from animals supplemented with this additive, would be slightly above the previously identified upper level. Therefore, additional recent consumption data will help refine the exposure assessment.

EFSA is currently evaluating a dossier submitted in view of the authorisation of chromium methionine as a feed additive. Recent data on exposure to chromium in food and drink would be needed for the assessment of chromium as a feed additive.

The deadline closed on 30 November 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902079839.htm

Call for data on arsenic in food and water

The European Commission has asked EFSA to evaluate the risks to human health related to the presence of arsenic in foodstuffs (including drinking water). But to address exposure, an important part of risk assessments, there is an important need to collect recent analytical data on arsenic levels in foodstuffs. Hence the present call for data.

Arsenic occurs naturally in the environment and is present in soil, ground water and plants. It exists in different forms, of which inorganic arsenic is the most toxic, and as a variety of compounds.

Recently methods for determining inorganic arsenic have become available. Apart from drinking water, which is well known to significantly contribute to inorganic arsenic exposure, some studies suggest that rice and rice-based products could also contribute significantly to inorganic arsenic exposure. Other possible contributors to inorganic arsenic exposure are fish and seafood, cereals, root vegetables, seaweed, food supplements, mushrooms and tea. As rice-based products are often used in weaning foods for infants, infants' exposure to arsenic is of great importance and should be assessed.

Part of the Commission's request to evaluate the risks of arsenic in foodstuffs (including drinking water), included assessing:

- the typical ratios between inorganic and organic arsenic forms in different groups of foodstuffs;
- the contribution of different foodstuffs to human exposure for total arsenic and inorganic arsenic, including the contribution from drinking water; and
- the exposure of specific population groups (e.g. high consumers, infants and children, people following specific diets, etc.) and to provide an indication of the age group for which children would be most exposed to the toxic effects of arsenic.

The deadline closed on 14 November 2008.

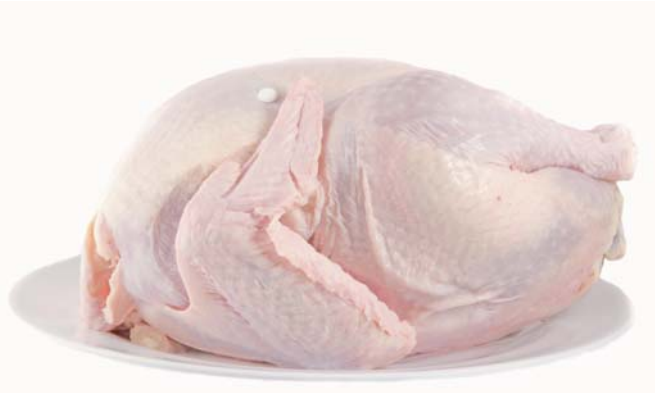
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902010663.htm

Call for scientific data on *Salmonella* in poultry

EFSA launched a call for scientific data from official food control authorities, the meat industry, associations and universities, which could be useful for gathering information on the possible link between *Salmonella* contamination of chicken broiler carcasses in the slaughterhouse and fresh broiler meat products in the processing plant.

EFSA is looking for data covering the occurrence (prevalence) of *Salmonella* on broiler carcasses after chilling but before further processing. It also seeks data on the occurrence (prevalence) of *Salmonella* on fresh broiler meat at the end of processing i.e. after cutting and/or deboning but before placing on the market. Data should cover all tested pooled samples/carcasses/batches in the slaughterhouse which are identifiable and traceable also at the fresh meat level in the processing plant.

Peer-reviewed data are preferred. However, non-peer-reviewed data like annual reports, internal quality control reports, etc would also be considered.



The call closed on 30 September 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902027904.htm

EFSA consults on its general approach to establishing Dietary Reference Values

EFSA has launched a public consultation on its draft general principles for establishing Dietary Reference Values. EFSA is consulting on its draft opinion to ensure that it takes into account all available data and benefits from the experience of public health bodies in the European Union (EU), and worldwide, in setting Dietary Reference Values for the different nutrients.

The main objective of nutrition recommendations is to ensure a diet that provides energy and nutrients for optimal growth, development, function and health throughout life.

EFSA Is currently establishing EU Dietary Reference Values (formerly referred to as Population Reference Intakes or sometimes Recommended Daily Allowances) for energy, macro- and micronutrients. EFSA has been asked by the European Commission to review, and if necessary to update, its earlier recommendations to ensure that EU action in the area of nutrition is underpinned by the latest scientific advice.

EFSA will establish the new values in stages. Work will begin first on energy, water and macro-nutrients (carbohydrates, fats and proteins) which is expected to be completed by 2009. Work on micronutrients, which are nutrients that the body needs in small quantities, such as iron, zinc and selenium, will start late 2009.

All draft opinions on such values will be subject to public consultation before their finalisation in line with EFSA's policy on openness and transparency.

To ensure a consistent approach EFSA has elaborated a draft opinion on the principles for establishing Dietary Reference Values. These values include the complete set of nutrient recommendations and reference values such as the average requirement, the adequate intake level and the lower threshold intake.

The open consultation launched aims to gather any additional scientific evidence which could contribute to this work.

EFSA is also launching a consultation on Dietary Reference Values for water. Although not specifically requested by the European Commission, EFSA decided to include water because adequate hydration of the body is essential for ensuring nutritional balance.

The consultation closes on 15 December 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902040609.htm

Public consultation on Food-Based Dietary Guidelines

EFSA has launched a public consultation on its draft scientific opinion on food-based dietary guidelines (FBDG). The draft opinion provides scientific advice to the European Commission and Member States on how to approach the translation of general nutrient-based recommendations into specific food consumption recommendations, while taking into account the diversity of the European Union population and different countries.

EFSA concluded that it is not feasible to establish detailed and effective guidelines which could be used at the EU level as diet-related public health priorities may differ between countries. The guidelines must also take into account wide disparities in dietary habits, due to cultural differences in eating patterns and the varying availability of food products across Europe.

EFSA decided to focus its opinion on the scientific process underlying the development of FBDG. According to the opinion, eating habits have a significant impact on public health, particularly through the risk of obesity and diet-related chronic diseases, such as cardiovascular diseases, cancer and diabetes. EFSA recommends that Member States analyse country-specific diet-related health problems in order to adapt their food-based dietary guidance to the needs of their population. FBDG should also be tested to ensure their effectiveness and positive impact on overall dietary balance.

Specific recommendations for the intake of individual nutrients or substances in food-based terms can help consumers in making healthy dietary choices, and could be the basis for communications on nutrition and diet-related topics to the

public. According to EFSA, food-based dietary guidelines should also be integrated with other policies related to health promotion, for instance the encouragement of daily physical activity. It recommends that Member States take a multidisciplinary approach in developing these guidelines. The early involvement of stakeholders is recommended to promote the acceptance of messages.

The open consultation aims to gather any new scientific evidence which could contribute to this work.

The consultation closes on 15 December 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902045161.htm

EFSA consults on nanotechnologies and food and feed safety

EFSA launched on 17 October a public consultation on its draft scientific opinion on nanotechnologies, and food and feed safety. Nanotechnologies involve the use of substances on a very small scale. The draft opinion focuses on engineered nano-materials that could be deliberately introduced into the food chain. It elaborates on approaches to risk assessment in this field and as such is not an assessment of any specific application.

The European Commission asked for this opinion as a first step because consideration needs to be given as to whether existing risk assessment approaches can be appropriately applied to this new technology. When finalised, EFSA's opinion will then help the Commission to explore appropriate measures and determine the scope of possible further requests for scientific opinions from EFSA on the use of nanotechnologies.

Key conclusions of the draft opinion include:

> Established international approaches to risk assessment currently used for non-nano-chemicals can also be applied to nano-materials;

> It is currently not possible to satisfactorily extrapolate scientific data on non-nano-chemicals and apply it to their nano-sized versions. Consequently specific case-by-case risk assessments should be performed when assessing their safety, based on specific data from relevant safety tests applicable to the particular application;

> Possible risks arise because nano-materials have particular characteristics, due in part to their small size and high surface area. Small size increases their ability to move around in the body in ways that other substances do not, while their high surface area increases their reactivity;

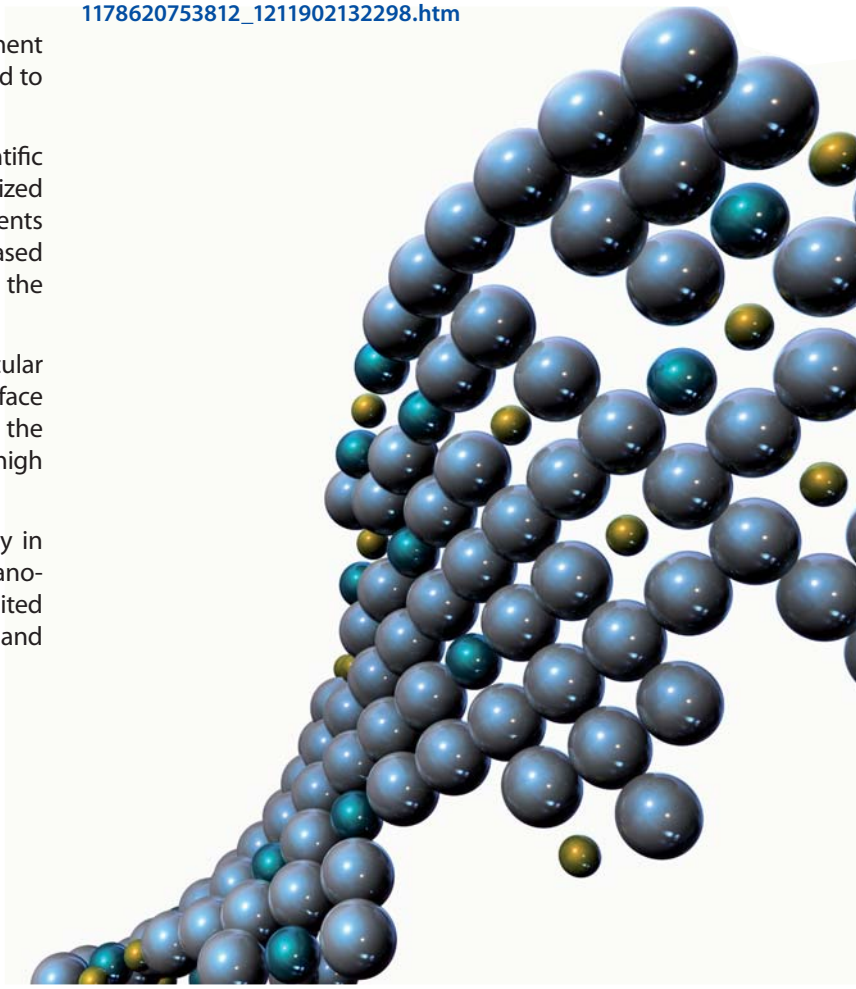
> Additional limitations and uncertainties exist, particularly in relation to characterising, detecting and measuring nano-materials in food, feed or the body. There is also limited information on absorption, distribution, metabolism and excretion, as well as the toxicity of nano-materials.

> Recommendations are made in the draft opinion for further data, research and investigations to address uncertainties and limitations, and therefore strengthen the understanding, evidence base and methodologies to be applied in assessing the risks of nano-materials. The opinion also gives an indication to potential applicants of the data they would need to provide to allow for a risk assessment.

EFSA presented the draft to its stakeholders in October and engaged with EU Member States through its Advisory Forum. EFSA will consider comments and contributions made during the consultation. The final opinion will be adopted after the public consultation.

The consultation closed on 1 December 2008.

http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902132298.htm



Mandates received per unit: June-October 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

Food additives & nutrient sources (ANS)

Steviol glycosides (New submission)

Requestor: **European Commission**
Reception Date: **10 Jun 2008**
Deadline: **31 Mar 2010**
Question Number: **EFSA-Q-2008-041**

Biological hazards (BIOHAZ)

Project to study alternatives to carcass destruction systems using the bunker system

Requestor: **Spain**
Reception Date: **16 Oct 2008**
Deadline: **22 Apr 2009**
Question Number: **EFSA-Q-2008-711**

Risk for human and animal health related to the revision of the BSE monitoring regime in some Member States

Reception Date: **10 Oct 2008**
Deadline: **22 Apr 2009**
Question Number: **EFSA-Q-2008-710**

Food contact materials, enzymes, flavourings (CEF)

92475-3,3',5,5'-tetrakis(tert-butyl)-2,2'-dihydroxybiphenyl, cyclic ester with [3-(3-tert-butyl-4-hydroxy-5-methylphenyl)propyl]oxyphosphonous acid

Requestor: **Germany**
Reception Date: **27 Aug 2008**
Deadline: **22 Mar 2009**
Question Number: **EFSA-Q-2008-678**

Genotoxicity test strategy for substances belonging to subgroups of FGE.19

Requestor: **EFSA**
Reception Date: **20 Oct 2008**
Deadline: **15 Dec 2008**
Question Number: **EFSA-Q-2008-710**

List of alpha, beta - Unsaturated aldehydes and ketones representative of FGE.19 substances for genotoxicity testing

Requestor: **EFSA**
Reception Date: **20 Oct 2008**
Deadline: **15 Dec 2008**
Question Number: **EFSA-Q-2008-709**

Polyperfluoropropyl ether, ether with perfluoropropanoic acid

Requestor: **United Kingdom**
Reception Date: **08 Sep 2008**
Deadline: **13 Apr 2009**
Question Number: **EFSA-Q-2008-686**

Perfluoropropyl ether with perfluoropropanoic acid

Requestor: **United Kingdom**
Reception Date: **08 Sep 2008**
Deadline: **13 Apr 2009**
Question Number: **EFSA-Q-2008-683**

Dietary exposure assessment methods for smoke flavouring primary products

Requestor: **EFSA**
Reception Date: **16 Jun 2008**
Deadline: **31 Jul 2009**
Question Number: **EFSA-Q-2008-402**

Contaminants in the food chain (CONTAM)

Melamine in infant milk and other milk products in China

Requestor: **European Commission**
Reception Date: **19 Sep 2008**
Deadline: **24 Sep 2008**
Question Number: **EFSA-Q-2008-695**

Arsenic in food

Requestor: **European Commission**
Reception Date: **17 Jun 2008**
Deadline: **30 Sep 2008**
Question Number: **EFSA-Q-2008-425**

> Opinions and other documents

List of adopted opinions and other documents per Unit: June-October 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

Food Additives & Packaging (AFC)

Toxicokinetics of Bisphenol A used in food contact materials

Question number: **EFSA-Q-2008-382**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902017492.htm

Flavouring Group Evaluation 44: cis-2-Heptyl-cyclopropanecarboxylic Acid from Chemical Group 30

Question number: **EFSA-Q-2008-048**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902101682.htm

Flavouring Group Evaluation: 3-Butenyl isothiocyanate

Question number: **EFSA-Q-2008-042**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902155074.htm

Selenium-enriched yeast as source for selenium added for nutritional purposes in foods for particular nutritional uses and foods (including food supplements) for the general population

Question number: **EFSA-Q-2005-078, EFSA-Q-2005-119, EFSA-Q-2005-186, EFSA-Q-2006-215, EFSA-Q-2006-216, EFSA-Q-2006-217**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902015350.htm

Opinion on Pyridoxal 5'-phosphate as a source for vitamin B6 added for nutritional purposes in food supplements

Question number: **EFSA-Q-2006-228, EFSA-Q-2008-026**
Adopted on: **08 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902012226.htm

Magnesium L-lysinate, calcium L- lysinate, zinc L- lysinate as sources for magnesium, calcium and zinc added for nutritional purposes in food supplements

Question number: **EFSA-Q-2005-142, EFSA-Q-2005-127, EFSA-Q-2005-218**
Adopted on: **08 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902012292.htm

Flavouring Group Evaluation 17, Revision 1: Pyrazine derivatives from chemical group 24

Question number: **EFSA-Q-2003-160B**
Adopted on: **30 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902101869.htm

Safety of the use of manganese, and iron oxyhydroxides media for the removal of managanese, iron and arsenic from natural mineral waters

Question number: **EFSA-Q-2005-177**
Adopted on: **12 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902087614.htm

Camphor in flavourings and other food ingredients with flavouring properties

Question number: **EFSA-Q-2003-144**
Adopted on: **22 May 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902029226.htm

Flavouring Group Evaluation 85: Consideration of miscellaneous nitrogen-containing substances evaluated by JECFA (65th meeting)

Question number: **EFSA-Q-2008-069**
Adopted on: **22 May 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902092610.htm

Opinion on certain bisglycinates as sources of copper, zinc, calcium, magnesium and glycinate nicotinate as source of chromium in foods intended for the general population (including food supplements) and foods for particular nutritional uses

Question number: **EFSA-Q-2005-166, EFSA-Q-2005-133, EFSA-Q-2005-132, EFSA-Q-2005-130, EFSA-Q-2005-038, EFSA-Q-2005-036, EFSA-Q-2005-035, EFSA-Q-2005-034, EFSA-Q-2005-033**
Adopted on: **22 May 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178713218484.htm

Safety of aluminium in food from dietary intake

Question number: **EFSA-Q-2006-168 and EFSA-Q-2008-254**
Adopted on: **22 May 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902003996.htm

Guidelines on the submission and preparation of applications for the safety evaluation of recycling processes for plastics intended for food contact

Question number: **EFSA-Q-2004-168**
Adopted on: **21 May 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178717811412.htm

Flavouring Group Evaluation 16 Revision 1: Aromatic ketones, secondary alcohols and related esters from chemical group 21

Question number: **EFSA-Q-2003-159B**
Adopted on: **16 May 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902132398.htm

Flavouring Group Evaluation 12 Revision 1: Primary saturated or unsaturated alicyclic alcohol, aldehyde, and esters from chemical group 7

Question number: **EFSA-Q-2003-155B**
Adopted on: **19 Apr 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902063496.htm

Use of rosemary extracts as a food additive

Question number: **EFSA-Q-2003-140**
Adopted on: **07 Mar 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178714927107.htm

Flavouring Group Evaluation 34: One tetrahydroquinoline derivative from chemical group 28

Question number: **EFSA-Q-2008-038**
Adopted on: **31 Jan 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902061676.htm

Amino acids from chemical group 34 Flavouring Group Evaluation 26, Revision 1

Question number: **EFSA-Q-2003-169B**
Adopted on: **29 Nov 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902061808.htm

Flavouring Group Evaluation 15 Revision 1: Aryl-substituted primary alcohol/aldehyde/acid/ester/acetal derivatives from chemical group 22

Question number: **EFSA-Q-2003-158B**
Adopted on: **28 Nov 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178718399475.htm

Flavouring Group Evaluation 07 Revision 1: Saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids from chemical group 5

Question number: **EFSA-Q-2003-150B**
Adopted on: **27 Sep 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178714816422.htm

Flavouring Group Evaluation 27: Alicyclic, alicyclic-fused and aromatic-fused ring lactones from chemical group 11

Question number: **EFSA-Q-2003-170**
Adopted on: **27 Sep 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902095034.htm

Pyridine, pyrrole, indole and quinoline derivatives from chemical group 28 Flavouring Group Evaluation 24, Revision 1

Question number: **EFSA-Q-2003-167B**
Adopted on: **27 Sep 2007**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902062048.htm

FGE.23 Rev1: Aliphatic, alicyclic and aromatic ethers including anisole derivatives from chemical group 16 and 26

Question number: **EFSA-Q-2003-166B**
Adopted on: **29 Nov 2006**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902124677.htm

Food additives & nutrient sources (ANS)

5'-deoxyadenosylcobalamin and methylcobalamin as sources for Vitamin B12 added as a nutritional substance in food supplements

Question number: **EFSA Q-2005-165, Q-2005-173, Q-2006-280**
Adopted on: **25 Sep 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902125049.htm

Calcium sulphate for use as a source of calcium in food supplements

Question number: **EFSA-Q-2005-075**
Adopted on: **24 Sep 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902118601.htm

Biological Hazards (BIOHAZ)

Further consideration of age-related parameters on the risk for human and animal health related to the revision of the BSE monitoring regime in some Member States

Question number: **EFSA-Q-2008-266**
Adopted on: **10 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902007703.htm

Risk for human and animal health related to the revision of the BSE monitoring regime in some Member States

Question number: **EFSA-Q-2008-007**
Adopted on: **10 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902007644.htm

Overview of methods for source attribution for human cases of foodborne microbiological hazards

Question number: **EFSA-Q-2008-005**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902012958.htm

Foodborne antimicrobial resistance as a biological hazard

Question number: **EFSA-Q-2007-089**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902034881.htm

Request for an assessment on the risk related to Transmissible Spongiform Encephalopathies (TSEs) from carcasses of ovine and caprine animals below 6 months of age intended for human consumption.

Question number: **EFSA-Q-2007-202**
Adopted on: **05 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902003719.htm

Microbiological risk assessment in feeding stuffs for food producing animals

Question number: **EFSA-Q-2007-045**
Adopted on: **05 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902004131.htm

Food contact materials, enzymes, flavourings (CEF)

Statement of EFSA on a study associating bisphenol A with medical disorders

Question number: **EFSA-Q-2008-702**
Adopted on: **22 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902145465.htm

20th list of substances for food contact materials:

EFSA-Q-2008-030
Acids, C2-C24, aliphatic, linear, monocarboxylic, from natural oils and fats, lithium salt

EFSA-Q-2006-183
Alcohols, C12-14 secondary, beta-(2-hydroxyethoxy), ethoxylated

EFSA-Q-2006-171
alpha-Alkenes(C20-C24) maleic anhydride-4-amino-2,2,6,6-tetramethylpiperidine, polymer

EFSA-Q-2007-013
Poly(3-nonyl-1,1-dioxo-1-thiopropane-1,3-diyl)-block-poly(x-oleyl-7-hydroxy-1,5-diiminooctane-1,8-diyl), process mixture with x=1 and/or 5, neutralised with dodecylbenzenesulfonic acid

EFSA-Q-2006-139
N,N''-1,3-propanediylbis(N'-octadecylurea)

EFSA-Q-2007-019
Titanium dioxide, coated with a copolymer of n-octyltrichlorosilane and [aminotris(methylenephosphonic acid), penta sodium salt]
Adopted on: **25 Sep 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902123216.htm

Contaminants in the food chain (CONTAM)

Statement of EFSA on risks for public health due to the presences of melamine in infant milk and other milk products in China

Question number: **EFSA-Q-2008-695**
Adopted on: **24 Sep 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902098495.htm

Ricin (from *Ricinus communis*) as undesirable substances in animal feed

Question number: **EFSA-Q-2003-062**
Adopted on: **10 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902083375.htm

Theobromine as an undesirable substance in animal feed

Question number: **EFSA-Q-2005-223**
Adopted on: **10 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902079993.htm

Request for a scientific opinion on polycyclic aromatic hydrocarbons in food

Question number: **EFSA-Q-2007-136**
Adopted on: **09 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902034842.htm

Azaspiracids group toxins in shellfish

Question number: **EFSA-Q-2006-065B**
Adopted on: **09 Jun 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902121673.htm

Risk assessment on nitrate in vegetables

Question number: **EFSA-Q-2006-071**
Adopted on: **10 Apr 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178712852460.htm

Tropane alkaloids (from *Datura* sp.) as undesirable substances in animal feed

Question number: **EFSA-Q-2003-063**
Adopted on: **09 Apr 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902036472.htm

Perfluorooctane sulfonate (PFOS), perfluorooctanoic acid (PFOA) and their salts

Question number: **EFSA-Q-2004-163**
Adopted on: **21 Feb 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902012410.htm

Nutrition (NDA)

DHA and ARA and development of brain and eyes

Scientific substantiation of a health claim related to Docosahexaenoic Acid (DHA) and Arachidonic Acid (ARA) and support of the neural development of the brain and eyes pursuant to Article 14 of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-120**
Adopted on: **08 Sep 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902100097.htm

NeOpuntia® and blood lipid parameters

Scientific substantiation of a health claim related to NeOpuntia® and improvement of blood lipid parameters associated with cardiovascular risk, especially HDL-cholesterol, pursuant to Article 14 of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-214**
Adopted on: **13 Aug 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902055135.htm

Dairy and dental health

Scientific substantiation of a health claim pursuant related to dairy products (milk and cheese) and dental health to Article 14 of Regulation (EC)

Question number: **EFSA-Q-2008-112**
Adopted on: **12 Aug 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902055359.htm

Elancyl Global Silhouette® and regulation of body composition

Scientific substantiation of a health claim related to Elancyl Global Silhouette® and "regulation of body composition in people with light to moderate overweight" pursuant to Article 13(5) of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-285**
Adopted on: **12 Aug 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902055083.htm

Dairy foods and healthy body weight

Scientific substantiation of a health claim related to dairy foods and healthy body weight pursuant to Article 14 of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-110**
Adopted on: **08 Aug 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902055952.htm `

Femarelle® and bone mineral density

Scientific substantiation of a health claim related to "Femarelle®" and "induces bone formation and increases bone mineral density reducing the risk for osteoporosis and other bone disorders" pursuant to Article 14 of the Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-078**
Adopted on: **04 Aug 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902055028.htm

Plant sterols and blood cholesterol

Scientific substantiation of a health claim related to plant sterols and lower/reduced blood cholesterol and reduced risk of (coronary) heart disease pursuant to Article 14 of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-085**
Adopted on: **11 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902054931.htm

Regulat®.pro.kid IMMUN and immune system of children

Scientific substantiation of a health claim related to regulat®.pro.kid IMMUN and immune system of children during growth pursuant to Article 14 of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-082**
Adopted on: **11 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902054992.htm

ALA and LA and growth and development of children

Scientific substantiation of a health claim related to α-linolenic acid and linoleic acid and growth and development of children pursuant to Article 14 of Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-079**
Adopted on: **11 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902055015.htm

Safety of fungal oil from *Mortierella alpina*

Question number: **EFSA-Q-2007-123**
Adopted on: **10 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902043916.htm

Safety of leaves of *Morinda citrifolia* (Noni)

Question number: **EFSA-Q-2006-185**
Adopted on: **10 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902043844.htm

Ice Structuring Protein (ISP) as a novel food ingredient

Question number: **EFSA-Q-2008-073**
Adopted on: **09 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902041137.htm

Zeaxanthin as an ingredient in food supplements

Question number: **EFSA-Q-2007-078**
Adopted on: **24 Apr 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178717463740.htm

Scientific Committee (SC)

Implications of animal cloning (SCNT) on food safety, animal health and welfare and the environment

Question number: **EFSA-Q-2007-092**
Adopted on: **15 Jul 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902019540.htm

Safety assessment of botanicals and botanical preparations intended for use as food supplements

Question number: **EFSA-Q-2005-233**
Adopted on: **22 Apr 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1178717026833.htm

Zoonoses (Data Collection)

Update of the proposed technical specifications for a coordinated monitoring programme for *Salmonella* and *Campylobacter* in broiler meat in the EU

Question number: **EFSA-Q-2008-414**
Adopted on: **29 Aug 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902068912.htm

Dr Alexandre Feigenbaum

Since 1 July 2008, Dr Alexandre Feigenbaum is head of the food contact materials, enzymes, flavourings and processing aids (CEF) Unit, which supports the CEF Panel.

Before joining EFSA, he was Director of Research at Institut National de la Recherche Agronomique (INRA, Reims, France), heading a research group on food and packaging interactions. From 1993 to 1998 he was Head of the Research Unit on Biotechnology of Polymers at INRA in Reims. He has a background of research and teaching in physical and organic chemistry. He has also collaborated with Professor Jean Marie Lehn (Strasbourg, cryptates), Professor Malcolm Green (Oxford, catalysis) and Professor Jean Pierre Pete (Reims, photochemistry).

He has experience of risk assessment of Food Contact Materials, having contributed to the French Food Safety Agency as Chair of the corresponding Panel and to EFSA in the ad hoc Working Group. In May 2007, he joined EFSA as part of the former Food Additives and Packaging (AFC) team as a seconded national expert.

Hugues Kenigswald

Since July 2008, Hugues Kenigswald is the Head of the food additives and nutrient sources added to food (ANS) Unit. This Unit, within EFSA's Risk Assessment Directorate, supports the new ANS Panel. He joined EFSA in 2006 as senior scientific officer in the former AFC Unit that was in charge of food additives, flavourings, food contact materials and processing aids.

Before EFSA he headed, for ten years, the Food Safety and Environment Unit of L'Alliance 7, the largest trade organisation for food manufacturers in France. He has also been member of the working group on pesticides and contaminants for the French Superior Council of Public Health between 1996 and 1999.

He holds a diploma from the Veterinary School of Alfort, a masters'degree in statistics and epidemiology from the medical University of Paris (Kremlin-Bicetre) and a Masters in Business Administration from the Business Administration Institute of Paris (IAE Paris).

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