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European Food Safety Authority

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> Key topics

Exposure to two common ingredients in energy drinks not a safety concern, concludes EFSA

Exposure to taurine and d-glucuronolactone, two ingredients commonly used in so-called energy drinks, through regular consumption, is not a safety concern, according to a scientific opinion recently adopted by EFSA.

"*This opinion evaluated the safety of these two ingredients as constituents of energy drinks, rather than energy drinks themselves which contain different combinations of a number of different substances*," said John Christian Larsen, Chair of the EFSA Panel behind the evaluation. "*Looking at the available consumption figures and taking into account new toxicological data, the Panel considered that specific questions previously raised on the safety of these ingredients by the EU's former Scientific Committee on Food [SCF] have been resolved.*"

Taurine and d-glucuronolactone occur as natural ingredients in food, and are normal human metabolites. However, they are also used at much higher levels in energy drinks. The new data confirmed a No Observed Adverse Effect Level (NOAEL) of 1,000mg per kilogram of bodyweight per day for both substances.

EFSA concluded that a sufficient margin of safety exists for mean and high-level regular consumers of energy drinks, drinking on average 125ml (0.5 cans) and 350ml (1.4 cans) per person per day

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respectively; hence, exposure to taurine and d-glucuronolactone at these levels is not a safety concern.

In the opinion, EFSA noted reports of acute health problems, including fatalities, in young people consuming energy drinks either in very high amounts (e.g. a reported case of someone drinking 1,420ml), in combination with physical exercise or more frequently together with alcohol. EFSA also noted the SCF conclusion that the co-consumption of alcohol and/or drugs reported in most of these cases makes the interpretation of the reported cases particularly difficult. With regard to some recent reports, the Panel considered it possible that the health problems mentioned could be due to the well-known side effects of high caffeine intake, while the assumption of a causal relationship with taurine intake is lacking scientific evidence.

Based on new data from human studies, EFSA considered that cumulative interactions between taurine and caffeine with regard to the loss of water and sodium from the body were unlikely. The Panel also agreed with the SCF conclusion that it was unlikely that d-glucuronolactone would have any interaction with caffeine, taurine, alcohol or the effects of exercise. However, EFSA also concluded that since exposure was based on data reported by the SCF in 2003, current exposure data on the consumption of energy drinks, in particular of adolescents and young adults, may need to be collected.

For more information

EFSA quickly responds to dioxins in Irish pork

Two days after the European Commission asked EFSA for its advice on the risks to human health due to the contamination of Irish pork by dioxins, the Authority issued its statement.

Dioxins are persistent man-made chemical contaminants usually formed by industrial combustions and chemical processes that can enter the food chain. High levels of dioxins can be a risk to human health and their toxicity is related to the amount accumulated in the body over many years, the so-called body burden. Dioxin levels in pork and pork products depend on the fat content, because dioxins accumulate in the fat. The longer the exposure and the higher the fat content, the more dioxins accumulate and stay in the body.

EFSA based its statement on a limited data set using certain assumptions. EFSA assumed that exposure to the raised dioxin levels began in September 2008 and that effective measures had been taken in December to remove this excessive exposure. In other words, the contaminated products had been removed from the market.

In the statement issued on 10 December 2008, EFSA concluded that whilst dioxin contamination of the food supply is undesirable, adverse health effects were unlikely for this single event. This was based on the most likely scenario of someone eating an average amount of Irish pork everyday for the 90 days over which the incident occurred, of which 10% was contaminated at the highest recorded concentration of dioxins. If this happened, the amount of dioxins that would accumulate and stay in the body over time would increase by about 10%. And in a very extreme case, if someone ate a large amount of Irish pork each day over the same period, and all of it was contaminated at the highest recorded concentration, it would still not necessarily lead to adverse health effects.

For more information

Low risk to human health from gossypol used in animal feed, finds EFSA

Human exposure to gossypol, a compound found in cotton plants, through the consumption of food products from animals fed gossypol seed-derived products is probably low and would not result in adverse effects, according to a recent EFSA opinion.

Gossypol is a compound produced by cotton plants to protect them against pests. It is found in cottonseed and cottonseed products. Cottonseeds are by-products of cotton fibre production, and are rich in oil and proteins, and are therefore used for cottonseed oil production and as a feed supplement.

However, gossypol is listed as an undesirable substance in animal feed and its levels are regulated under EU law.

The European Commission asked EFSA to assess the risks posed to animal health by the presence of free gossypol – the easily extractable form of gossypol – in feed. It also assessed the risks to human health of eating animal products containing gossypol residues.

The main target organ of gossypol toxicity after long term exposure in mammals, including humans, is the testis, resulting in reduced sperm production and motility. According to the opinion, under normal feeding practices potential exposure should not result in adverse effects in ruminants, poultry and fish. However, monogastric animals, such as pigs and rabbits, appear to be more susceptible to gossypol toxicity than ruminants and potential reproductive effects have not been fully investigated in all monogastric livestock animals.

EFSA found that there is a lack of data on gossypol in feed used for EU livestock. However, amounts of cottonseed meal imported into the EU have fallen significantly in recent years, and

relatively little is now used as a feed. Industry sources confirm that it is not used as a feed for laying hens or fish. Furthermore, the processing of commercial cottonseeds using heating and steam, a common practice in the EU, considerably reduces the levels of gossypol.

EFSA concluded that maximum legislated levels of gossypol in feed would not result in any adverse effect on animal health. Similarly, residues in animal products would be very unlikely and would not affect human health.

For more information.

Revise maximum vitamin A levels in feed for main food producing animals, recommends EFSA

Maximum levels of vitamin A used in feed for food producing animals should be revised, according to a recent EFSA opinion. EFSA also recommended monitoring vitamin A in foods of concern such as liver, and providing suitable advice to help consumers avoid excessive intakes.

Vitamin A is an essential nutrient for people and animals, promoting vision, normal growth and development. It is added to feed to meet animal nutrition needs, and maximum levels are set by EU legislation for livestock bred for fattening. The use of vitamin A in feed is relevant for consumers since it remains in food products of animal origin and therefore contributes to people's overall intake.

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EFSA looked at consumer exposure to vitamin A from various sources in our diets using studies from several EU countries. It found that a small proportion of the European population is at risk of exceeding the safe upper limit of 3,000 µg per day set in 2002. The greatest risks of exceeding this limit come from eating liver - which contains high concentrations of preformed vitamin A - and from taking vitamin A supplements. Dairy products are also an important source, particularly in north European diets. Eggs make a smaller contribution and fish, and other types of meat, are not a significant source.

Quantitative correlations between the intake of retinol, the most common dietary form of vitamin A, and bone health risk, justifying a lower upper limit for elderly people, could not be established. EFSA's experts considered it advisable for those most at risk of osteoporosis and bone fracture - particularly post-menopausal women – to restrict intake to a lower level of 1,500 µg per day until new data are available. EFSA noted that bone health is affected by various nutritional factors, including vitamin D, calcium, and zinc, which should also be considered when people are given dietary advice.

In its advice to the Commission, EFSA recommended that risk managers consider setting new maximum levels of vitamin A in feed intended for the main food producing animals - pigs, cattle and poultry. These levels would avoid any unnecessary high intakes among consumers without negative effects on animal health and performance. Amongst these recommendations, EFSA proposed setting a level for fattening pigs at around half the current amount allowed by EU legislation.

For more information.

EFSA advises on nanomaterials, case-by-case

Following the advice given in EFSA's draft scientific opinion on nanotechnologies, and food and feed safety in October, the Authority assessed the two nanomaterials, silver hydrosol and titanium nitride, individually.

The draft opinion that has now been finalised, said that established international approaches to risk assessment can be used to assess engineered nanomaterials. However, it also recommended that a case-by-case approach be taken when assessing safety in response to specific requests from the European Commission. This is because it is currently not possible to satisfactorily extrapolate scientific data on non-nano chemicals and apply it to their nano-sized versions.

Consequently, in view of the then draft EFSA opinion and other recommended national and international approaches to nanotechnologies, EFSA evaluated the use of two nanomaterials, silver hydrosol and titanium nitride, separately.

In November, EFSA said that it was unable to evaluate the safety of silver hydrosol due to a lack of data provided by the manufacturer. Risk managers will now decide what follow-up is necessary.

At the same time, EFSA evaluated the use of titanium nitride nanoparticles (TiN) in polyethylene terephthalate (PET) containers, such as plastic drinks bottles, up to a concentration of 20mg TiN per kg PET. EFSA stated that this specific use of titanium nitride nanoparticles did not give rise to toxicological concern, as the experts were satisfied that the particles would not migrate into foodstuffs. The opinion was based on a combination of highly sensitive detection methods and calculations known to overestimate migration.

For more information on silver hydrosol and titanium nitride.

Evaluating Article 13 health claims: EFSA's progress to date

The European Commission has sent EFSA an updated list of 4,185 main functional health claims - such as 'calcium is good for bones' - under Article 13 of the EU's Regulation on nutrition and health claims.

EFSA has screened them and has identified those which require further information before evaluations can start. It has also indicated which claims will be evaluated, and by when.

The evaluations that EFSA is doing, form part of the EU's regulation on nutrition and health claims. EFSA is providing the scientific advice to support the Commission and Member States draw up a 'positive list' of permitted 'function' health claims in the EU by January 2010.

In July 2008, the Commission asked EFSA for advice on a list of 2,870 health claims, each comprising of a food component, a health relationship and an example of wording. The draft list was the result of a consolidation process, carried out by the Commission, after examining 44,000 claims supplied by Member States. The list was then updated in November and December 2008, with further claims submitted by Member States and some amendments to previously submitted claims.

The list of claims was published on EFSA's website in January 2009, indicating which claims have been sent back and why, and the deadlines for evaluating the remaining claims.

By July 2009, EFSA will have evaluated about 1,000 claims, originally submitted in July 2008, which have not been modified. Another 470 claims will be evaluated by November 2009, from those submitted in July 2008 but amended, and new claims sent in November 2008. Deadlines for the remaining 2,700 claims – new claims from December 2008, claims sent earlier but then amended and those in need of further information – still have to be set. The draft list was the result of a consolidation process, carried out by the Commission, after examining 44,000 claims supplied by Member States.

For more information.

EFSA updates list of microorganisms 'presumed safe'

EFSA has reviewed its list of microorganisms resulting from the Qualified Presumption of Safety (QPS) approach. EFSA had previously developed this approach for use within EFSA, for carrying out risk assessments on microorganisms deliberately introduced into the food chain, either directly or as a source of additives or food enzymes. At the same time it updated the antimicrobial resistance criteria used to judge the safety of microorganisms used in food/feed. The taxonomic units already on the list were also reviewed.

The review found that:

> Recent studies indicated no new safety problems with *Lactobacillus rhamnosus*. Human infection by *L. rhamnosus* is possible but remains rare and mainly affects immuno–compromised patients or those with serious underlying disease. Therefore, *L. rhamnosus* remains on the list, but should be monitored.

> *Lactobacillus coryneformis* is added to the list.

> Safety concerns linked to *Bacillus* spp. in the food chain come mainly from the ability of some strains of several *Bacillus* species to cause foodborne diseases. *Bacillus cereus* is the *Bacillus* species most likely to cause foodborne disease so it is not listed. Other species rarely do. These remain on the list, provided that, for those strains intentionally added to the food chain, there are no food poisoning toxins, no surfactant activity, and no enterotoxic activity. However, the possibility that new virulence factors, not detected by the qualification proposed, could be discovered should be monitored. *Bacillus* spp. also cause rare local or systemic infections which should also remain a topic for surveillance.

> Rare opportunistic infections have been caused by *Saccharomyces cerevisiae* and *Kluyveromyces marxianus* in immunocompromised or otherwise fragile individuals. They remain on the list.

> Listed *Pichia* species are mainly those used in enzyme production. A note to this effect has been added to their QPS status.

> *Enterococcus* spp. are a major cause of various kinds of infections, and were not previously listed. Many virulence factors have been identified, but it is still not possible to differentiate between virulent and avirulent strains. No taxonomical unit within the *Enterococcus* genus can be considered as being free from infectious strains. Therefore, *Enterococcus* spp. are not presumed safe.

Some of the new taxonomic groups proposed or notified to EFSA were out side of EFSA's remit, most notably those for which only a direct food use exists today, such as starter cultures. For others there is not enough knowledge about their safety when introduced in the food chain, or they are known producers of secondary metabolites and antibiotics. As a result none of these new taxonomic groups are proposed for QPS status.

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The QPS approach could simplify and improve the assessment of consumer safety for microorganisms used as plant protection products. However, it will not cover all the safety aspects of plant protection products and will presumably concern only a minority of the plant protection agents (i.e. *Bacillus* spp. and some yeasts).

The guidelines, updated in 2008, elaborated to eliminate the possibility that microorganisms introduced in the food chain could carry transmissible resistance to antimicrobials, apply to all the bacterial species granted QPS status and could be used as the basis for being added to the list of species presumed safe. However, there are no such guidelines for yeast resistance to antimycotics.

For more information.

EFSA evaluates *Salmonella* contamination of pigs at slaughter

EFSA's analysis of the risk factors related to *Salmonella* in slaughter pigs within the European Union (EU) revealed that *Salmonella* infected pigs were more likely to lead to *Salmonella* contaminated carcasses. However, contamination could also come from uninfected pigs. Contamination was also more likely to happen in some slaughterhouses than in others.

EFSA recommended that Member States and the EU pig industry pay specific attention to preventing *Salmonella* spread within slaughterhouses, as they have an important role in the contamination of pig meat.

EFSA noted that control measures at the pig farm level would also be necessary for reducing *Salmonella* in pigs and pig meat, and that consideration should be given to integrated control programmes covering both farms and slaughterhouses.

The analysis revealed some similarities between the *Salmonella* types most frequently reported in humans and those found in slaughter pigs, indicating that pigs and pig meat contribute to *Salmonella* infections in humans, though other animal species and food can also be a source of infection in humans.

Some factors related to *Salmonella* infections were found to vary considerably between countries.

EFSA invited Member States to consider the factors highlighted in the report together with the ones identified in national studies when designing national *Salmonella* control programmes for slaughter pigs. Member States are also invited to carry out further studies nationally to identify the specific factors that put pigs and pig carcasses at risk of *Salmonella* contamination.

The report will serve as a scientific basis to assist Member States in defining the best control measures for reaching the European Commission's *Salmonella* reduction targets.

For more information.

EFSA's networking with Member States forges closer ties, finds review

A review of EFSA's 2006 Strategy for Cooperation and Networking has found that ties with Member States are well developed, even after a relatively short period of time. Among Member States the consensus was that there is no need to start new activities. Instead existing initiatives should be continued and some of them further strengthened. These concern: Focal Points; harmonisation of and training on risk assessment methods; data collection; facilitating the submission of applications for Article 36 calls; strengthening the existing networks with Member States; and identifying in which areas additional networks may add value.

The strategy calls for strengthening Member States' cooperation through the Advisory Forum in collaboration with the Scientific Committee. For this, two new initiatives have already been set up. In all Member States there are now Focal Points to support the Advisory Forum members in their daily networking and scientific cooperation work. These are jointly funded by EFSA and Member States. The positive experience to date, has led Member States to recommend that the Focal Points network be strengthened. In addition, the Steering Group on Cooperation, in which both the Scientific Committee and the Advisory Forum participate, provides oversight on joint European Scientific Cooperation (ESCO) Working Group projects.

Furthermore, several dedicated scientific networks have been created or strengthened in data collection (food consumption, chemical occurrence) and risk assessment (animal health, plant health, GMO, BSE).

Grants awarded to competent organisations under Article 36 of EFSA's Founding Regulation to help prepare opinions or collect data, for example, and contracts awarded to research organisations to carry out scientific work have also grown. In 2009 EFSA will spend €7.5 million on these activities (grants and contracts), compared to €2.9 million and €5.5 million in 2007 and 2008, respectively. Similarly, the list of organisations now stands at 371 organisations - an increase of over 50%, following the recent adoption of the updated list by the EFSA Management Board, broadening the coverage of competences available to EFSA.

Support has also come from the over 200 Panel Members and more than 1000 experts that work with EFSA. In June 2008, EFSA launched an expert database to deepen the pool of specialists that EFSA and Member States can call upon. This database holds information on external scientific experts capable of and willing to assist Member States and EFSA in their scientific activities. By mid April 2009, over 1400 applications had been received from 48 countries.

Overall, progress in strengthening Member States' cooperation has been made in the four priority areas of the strategy:

1. Exchanging and collecting scientific data and information – In practical terms, this has led to an Information Exchange Platform - an online tool to facilitate the sharing of scientific information - being set up between EFSA and Member States.

2. Sharing risk assessment practices - Several initiatives have already been taken through ESCO Working Groups in the areas of botanicals, emerging risks, and folic acid. Workshops have been organised in pre-accession countries and with current Member States to raise awareness of EFSA's work. Bilateral meetings between EFSA and Member States took place, e.g. on issues where there was or may be sources of divergence. To be prepared for crisis situations, exercises have been conducted with participation from Advisory Forum members and the European Commission.

3. Harmonising risk assessment methods - The ESCO Working Group on harmonisation has completed and delivered its report to EFSA's Executive Director. In addition, EFSA regularly organises scientific colloquia with key scientists from the Member States as well as other scientific events for open scientific debate.

4. Promoting coherence in risk communications – The Advisory Forum Communications Working Group has been instrumental in promoting cooperation and coherence. Pre-notification and sharing of communications between members, including early warning on emerging and topical issues, is consistently the highest priority. Strengthening such practical two-way, timely and responsive cooperation will continue to be prioritised. In addition, publications and events with national food safety authorities, and links between EFSA's website and national counterparts have also played an important role.

All told, it is clear from this interim review that cooperation and networking between Member States and EFSA has already come a long way. EFSA is committed to continue to build bridges and forge alliances across the EU, as stated in the Authority's 2009-2013 Strategic Plan, adopted in December 2008.

For more information.

EFSA seeks external scientific experts to review the quality of its scientific outputs

EFSA has published a call to select external reviewers for a working group that will help the Authority evaluate the quality of its scientific work.

In 2007, EFSA proposed a review system to help assess the quality of its scientific activities. The system involves a self review, during the development of documents, an internal review by senior scientific and communications staff at EFSA and an external review by high-level independent external experts.

The present call seeks to find external experts to help EFSA identify whether in the development of its scientific outputs best assessment practice were followed in collecting, describing, evaluating and interpreting the scientific data. The experts will also assess whether the conclusions and recommendations were supported by an adequate description of the reasoning underlying the interpretation of the data, with due attention paid to any assumptions and uncertainties, and whether the terms of reference were adequately addressed in the conclusions.

In total, 24 external experts will be included in the working group and a reserve list will be created. Three experts will come together in an external review subgroup to cover each of the seven areas of activity: chemical risk assessment and connected fields (2 groups), nutrition and novel foods, biological risk assessment and zoonoses data collection, animal health and welfare, plant health, GMOs, risk assessment methodologies and emerging risks. The external evaluation of all the activity areas should be finalised by the end of September 2009.

The call was launched on 24 April and will close on 15 June.

For more information.

> Meeting Reports

Meeting discusses latest scientific developments on folic acid

Uppsala, *21 January 2009*

At a scientific meeting held in Uppsala on 21-22 January 2009, over 60 scientific experts from the European Union, Switzerland, the United States and Canada gathered to discuss, and debate, the latest scientific developments regarding folate and folic acid.

During the EFSA-Swedish National Food Administration joint event, participants shared and discussed the possible relationship between folate and folic acid dietary intake, and the risks of colon, breast and prostate cancer. Scientists presented, reviewed and discussed information and the latest findings on folate metabolism, epidemiology, animal and mechanistic studies and human studies, including both observational studies and intervention trials.

At the meeting, experts considered issues such as: population groups concerned; intake levels; dose-response relationships; as well as the different sources of dietary folate and folic acid. Scientists also assessed whether data were sufficient to support further qualitative and/or quantitative risk assessments and identified areas of investigation for further research.

Participants reaffirmed the indisputable evidence of the benefits of folic acid for reducing the risk of neural tube defects and improving folate status. Scientists agreed that whilst there is a suggestion from animal and mechanistic studies of a relationship between high folic acid intakes and cancer risk, epidemiological data and human studies are inconsistent and not conclusive. Scientists also noted that the present data are too sparse to allow a complete risk assessment.

Participants reconfirmed the importance of the long standing recommendation for women who might become pregnant to supplement their dietary folate intake with an additional 400 µg of folic acid per day to protect against the risk of neural tube defects. For the general public, dietary intakes of folic acid (from fortified foods, drinks and supplements) should not exceed the tolerable upper intake level of 1mg/day.

The outcome of the discussions at the Uppsala meeting - expected to be available in spring 2009 - will help to further inform the work and final report of the EFSA Scientific Cooperation (ESCO) Working Group on the risks and benefits of folic acid. Following discussion by the EFSA Advisory Forum and Scientific Committee, the report of the ESCO Working Group will be published on the EFSA website.

For more information.

EFSA colloquium on assessing the health benefits of controlling *Campylobacter* in the food chain

Rome, *4-5 December 2008*

Poultry meat remains likely to be the most important cause of human exposure to *Campylobacter* bacteria, agreed participants at EFSA's Scientific Colloquium on 'Assessing the health benefits of controlling *Campylobacter* in the food chain', in Rome on 4-5 December 2008.

The participants reviewed in four separate discussion groups: the source attribution and health impact of *Campylobacter*; its quantitative risk assessment in broiler meat; its resistance to fluoroquinolone antimicrobials; and effective control measures in broiler meat production from farm to fork.

During the final plenary session, scientists discussed the conclusions and agreed that even though there are many reservoirs and transmission routes for the bacterium, poultry meat remains likely to be the most important cause of human exposure. *Campylobacter* was recognised as the main cause of acute bacterial enteritis in Europeans.

Scientists also added that close cooperation between the medical, and the food and veterinary sectors is essential to improve data collection. Reliable quantitative data throughout the food chain in Europe will help finetune models for risk assessment and identify the most successful intervention measures.

The scientists noted that the use of fluoroquinolones in poultry has led to the emergence of resistance to these antibiotics in *Campylobacter* in poultry, and in turn in humans. Reducing the use of fluoroquinolones in animals will benefit public health, although in the case of *Campylobacter* it is presently not possible to quantify the precise impact on human health, the scientists added.

Some 90 scientists and stakeholders from 30 countries, including the US and New Zealand, attended the meeting organised by EFSA. It was the twelfth in the series of EFSA's Scientific Colloquia.

Representatives from the European Commission, ECDC (the European Centre for Disease Prevention and Control), EMEA (the European Medicines Agency) and Member States also took part in the Colloquium.

Full details of the conclusions will be published on EFSA's website in a summary report in spring 2009.

For more information.

Interagency meeting shares best risk assessment practices

Parma, 4-5 November 2008

Risk assessors from many EU scientific committees and panels gathered in Parma on 4-5 November 2008 to share experiences and best practices in risk assessment. This will further help improve the quality of and the communications about risk assessments, and ultimately support risk managers in their decision-making.

Participants considered scientific issues of common interest related to risk assessment, such as transparency and terminology, and also identified areas and topics for further cooperation, such as nanotechnology, emerging risks, international dialogue, data sharing, and sharing of practices.

This was the 4th annual meeting of Chairs and Secretariats of European Commission and Agency Scientific Committees, and Panels involved in risk assessment. The meeting was attended by representatives from the European Centre for Disease Prevention and Control, the European Environment Agency, the European Chemicals Agency, the European Medicines Agency, the Commission's Directorates-General for Health and Consumers, and for Employment, Social Affairs and Equal Opportunities, and EFSA.

For more information.

Third meeting of expert group on food consumption data

Parma, *30 October 2008*

Experts from across Europe gathered in Parma on 30 October 2008 to discuss progress of EFSA's work in the area of food consumption and exposure as well as the findings from national surveys.

EFSA's expert group on food consumption data is a network currently composed of members representing EU and neighbouring countries. The group coordinated the collection and formatting of national data and transfer to EFSA. It is also responsible for discussing the requirements for the future comprehensive database. For this it created a working group to help it develop guidelines on how to harmonise future national dietary surveys in Europe and the use of existing consumption data collected for exposure assessments. Also in 2009 EFSA will launch a pilot project either to test and validate any proposed new methodology or to test existing methodologies that could be recommended by the working group.

At the meeting it was reported that nine countries have conducted or are in the process of running food consumption surveys. However, of those that have run surveys, the expert group reported that recommendations to harmonise surveys have not been completely adhered to.

During the meeting two ongoing EFSA-funded Article 36 projects on food consumption in Europe were presented. One project is looking specifically at children while the other is helping EFSA to populate its concise food consumption database. The first involves 14 partners from 13 different countries and began in December 2008. It aims to carry out an independent exposure assessment study in children (in particular young children, 1-3 years old) for food colours, selenium, chromium and lead, and to provide individual food consumption data for children for different Member States to EFSA. The other project designed a questionnaire to help shape the study design, the duration of the survey, the evaluation of food lists and the performance of uncertainty analyses.

EFSA reported on a new project aimed at collecting existing national food consumption data for the adult population at the finest level of detail. At the meeting it was agreed that all Member State representatives that wanted to participate in this project would send EFSA all requested documents. At the time of the meeting, eight countries had signed collaboration agreements.

For more information.

> Calls

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 in an EFSA Management Board decision.

Article 36 calls awarded

CFP/EFSA/DATEX/2008/02

Research project on exposure to furan during food preparation

Central Science Laboratory, (UK)

CFP/EFSA/CONTAM/2008/01

Scientific information on mycotoxins and natural plant toxicants

Univ. Cattolica del Sacro Cuore, Agroinnova, Parma

CFP/EFSA/ZOONOSES/2008/02

Development of survey methods for food borne pathogens in foodstuffs in the European Union

Federal Institute for Risk Assessment (BfR) (DE)

CFP/EFSA/SCAF/2008/01

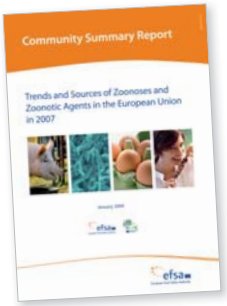
Development of a framework for the risk assessment of chemical mixtures – A toxicological database on relevant chemical mixtures to food safety

Central Science Laboratory, (UK)

For all calls awarded

> Publications

Annual Zoonoses report now available



EFSA and the European Centre for Disease Prevention and Control (ECDC) have published their Community Zoonoses Report for 2007, which analyses the occurrence across the European Union of infectious diseases that can be transmitted from animals to humans.

The report shows that although figures varied considerably nationally, *Campylobacter* infections still topped the list of zoonotic diseases in the EU and that the number of cases due to *Salmonella* infections in humans fell for the fourth year in a row. Cases of Listeriosis remained at the same level, following a significant increase in past years.

For more information.

> Consultations

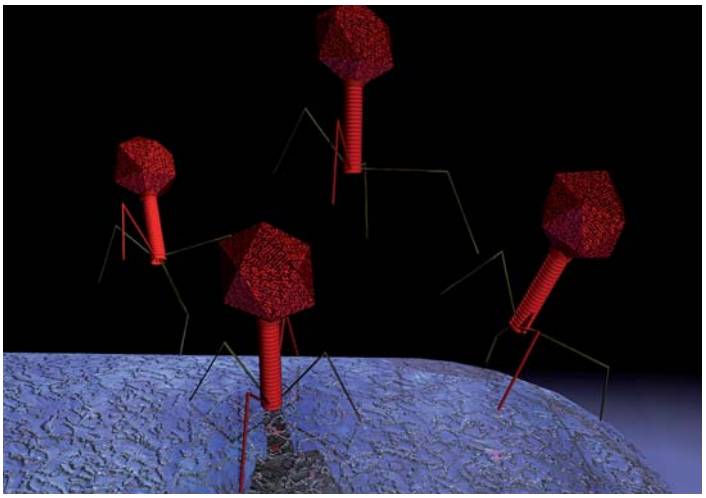
Public consultation on bacteriophages in food production

EFSA launched a public consultation to receive comments from the scientific community and stakeholders on its draft opinion on the use and mode of action of bacteriophages in food production.

Bacteriophages are viruses which infect bacteria and kill them. They are abundant in nature and, as a consequence, in food. There is growing interest by the food industry in using bacteriophages to inhibit or eradicate pathogenic and/or spoilage bacteria in food.

The European Commission asked EFSA for technical assistance on the way in which bacteriophages work. Specifically, the Commission asked EFSA to describe the mode of action expected from the use of bacteriophages in food of animal origin. The Commission was also looking for advice on whether bacteriophages may contine to function in the food, thereby protecting against recontamination, or whether the effect is likely to be short lived, offering no ongoing action in the final food.

This draft opinion, that resulted from the request, deals only with bacteriophage-based treatments of food products. Its main focus is on their mode of action when used for the most



important types of foods of animal origin (i.e. meat and meat products, milk and dairy products).

The consultation closed on 6 March 2009. The final opinion has now been adopted.

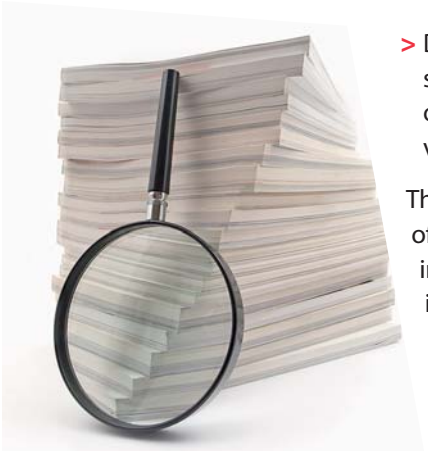
For more information.

Public consultation on transparency in risks assessments

EFSA launched a public consultation on its draft opinion on ensuring transparency in the scientific aspects of the risk assessment process. This follows EFSA's recommendations on transparency in risk assessments procedures, published in May 2006.

The general principles covered in the opinion include identifying, documenting and explaining key factors underpinning the scientific process, their relative importance and their possible influence on the assessment outcome, such as:

- The rationale for any decision to include or exclude data, and the strengths and limitations of the data set used.
- Key assumptions inherent in the risk assessment, for instance in relation to data extrapolation from test animals to human beings.
- Identification of limitations or uncertainties underlying the risk assessment, arising for example from limited exposure data.



> Variability factors for instance between different population groups or species that may affect the risk assessment.

> Different outcomes compared with other scientific assessments, including implications of potentially contradictory data and diverging views with other expert bodies.

The opinion forms part of an overall framework of EFSA's good risk assessment practices. These include EFSA's quality assurance process, and its system of internal and external review to continually review and strengthen the quality of EFSA's scientific work.

EFSA has also published a technical report summarising the guidance documents, guidelines and working documents developed or in use by EFSA and its Scientific Panels. This technical report will be updated regularly.

The consultation closed on 15 February 2009.

For more information.

> Latest mandates received

Mandates received per unit: October 2008-January 2009

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

Biological Hazards (BIOHAZ)

BSE-related risk of bovine intestines

Requestor: **European Commission**
Reception date: **23 Jan 2009**
Question number: **EFSA-Q-2009-00226**

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

Requestor: **EFSA**
Reception date: **01 Dec 2008** Deadline: **30 Jun 2009**
Question number: **EFSA-Q-2009-00196**

Trends of antimicrobial resistance (AMR) in zoonotic infections

Requestor: **European Commission**
Reception date: **12 Dec 2008**
Question number: **EFSA-Q-2008-781**

Request for a scientific opinion on genetic TSE resistance in goats

Requestor: **European Commission**
Reception date: **01 Dec 2008** Deadline: **31 Mar 2009**
Question number: **EFSA-Q-2008-774**

Updated risk for human and animal health related to the revision of the BSE monitoring regime in some Member States (EU15, Slovenia and Cyprus)

Requestor: **European Commission**
Reception date: **30 Oct 2008** Deadline: **31 Mar 2009**
Question number: **EFSA-Q-2008-753**

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-2008-713**

Updated risk for human and animal health related to the revision of the BSE monitoring regime in some Member States (EU15, Slovenia)

Requestor: **European Commission**
Reception date: **10 Oct2008** Deadline: **31 Mar 2009**
Question number: **EFSA-Q-2008-712**

Contaminants in the food chain (CONTAM)

Further elaboration and update in relation to the Commission request for an opinion related to marine biotoxins in shellfish

Requestor: **European Commission**
Reception date: **19 Nov 2008** Deadline: **30 Mar 2009**
Question number: **EFSA-Q-2009-00203**

Request for urgent scientific and technical assistance on the risks for public health due to contamination by dioxins in pig meat from Ireland

Requestor: **European Commission**
Reception date: **08 Dec 2008** Deadline: **10 Dec 2008**
Question number: **EFSA-Q-2008-777**

Data Collection and Exposure (DATEX)

Handling of left censored data

Requestor: **EFSA**
Reception date: **19 Dec 2008** Deadline: **30 Apr 2009**
Question number: **EFSA-Q-2009-00003**

Nutrition (NDA)

Art 13.5 Claim, Reg.(EC) No 1924/2006 Bimuno (BGOS) prebiotic, helps maintain a healthy GI function

Requestor: **United Kingdom**
Reception date: **30 Jan 2009** Deadline: **30 Jun 2009**
Question number: **EFSA-Q-2009-00231**

Art 13.5 Claim, Reg.(EC) No 1924/2006 Bimuno (BGOS) prebiotic, supports your natural defences

Requestor: **United Kingdom**
Reception date: **30 Jan 2009** Deadline: **30 Jun 2009**
Question number: **EFSA-Q-2009-00230**

Art 13.5 Claim, Reg.(EC) No 1924/2006 water-soluble tomato concentrate, healthy blood flow and benefits circulation

Requestor: **United Kingdom**
Reception date: **30 Jan 2009** Deadline: **30 Jun 2009**
Question number: **EFSA-Q-2009-00229**

Request for a scientific opinion on an energy conversion factor for polydextrose

Requestor: **European Commission**
Reception date: **21 Jan 2009**
Question number: **EFSA-Q-2009-00228**

Request for a scientific opinion on an energy conversion factor for D-Tagatose

Requestor: **European Commission**
Reception date: **22 Jan 2009**
Question number: **EFSA-Q-2009-00227**

Art 13.5 Claim, Reg.(EC) No 1924/2006 Activia®, improves slow transit

Requestor: **France**
Reception date: **09 Jan 2009** Deadline: **09 Jun 2009**
Question number: **EFSA-Q-2009-00199**

Latest mandates received

Art 13.5 Claim, Reg.(EC) No 1924/2006 Actimel®, helps to strenghten the body's natural defenses

Requestor: **France**
Reception date: **09 Jan 2009** Deadline: **09 Jun 2009**
Question number: **EFSA-Q-2009-00198**

Art 13.5 Claim, Reg.(EC) No 1924/2006 Activia® products are fermented milks, improves digestive comfort

Requestor: **France**
Reception date: **08 Jan 2009** Deadline: **08 Jun 2009**
Question number: **EFSA-Q-2009-00006**

Art 13.5 Claim, Reg.(EC) No 1924/2006 *Lactobacillus plantarum* 299v, improves iron absorption

Requestor: **Sweden**
Reception date: **22 Dec 2008** Deadline: **22 May 2009**
Question number: **EFSA-Q-2008-785**

Art 13.5 Claim, Reg.(EC) No 1924/2006 NPU Tabs contain *Humulus lupulus*, female breast enhancement process

Requestor: **The Netherlands**
Reception date: **18 Dec 2008** Deadline: **18 May 2009**
Question number: **EFSA-Q-2008-784**

Art. 14 Claim, Reg.(EC) No 1924/2006 DHA and support of cognitive development of the foetus (unborn child) and infant

Requestor: **Germany**
Reception date: **01 Dec 2008** Deadline: **15 May 2009**
Question number: **EFSA-Q-2008-773**

Review of labelling reference values for selected nutritional elements

Requestor: **European Commission**
Reception date: **06 Nov 2008** Deadline: **30 Apr 2009**
Question number: **EFSA-Q-2008-772**

Safety of 'CLA (Conjugated Linoleic Acid)-rich oil' as food ingredient (Lipid Nutrition)

Requestor: **European Commission**
Reception date: **15 Oct 2008**
Deadline: **31 May 2009**
Question number: **EFSA-Q-2008-745**

Art 13.5 Claim, Reg.(EC) No 1924/2006 Algatrium®, promotes antioxidant response

Requestor: **Spain**
Reception date: **09 Oct 2008** Deadline: **09 Mar 2009**
Question number: **EFSA-Q-2008-705**

Scientific Committee (SC)

Exploring options for providing preliminary advice about possible human health risks based on the concept of Thresholds of Toxicological Concern (TTC).

Requestor: **EFSA**
Reception date: **16 Oct 2008**
Question number: **EFSA-Q-2008-747**

List of opinions and other documents published per unit: October 2008-January 2009

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

For full list.

Food additives & nutrient sources (ANS)

Iron (II) taurate, magnesium taurate and magnesium acetyl taurate as sources for iron or magnesium to be added as a nutritional substance in food supplements

Question number : **EFSA-Q-2005-178, EFSA-Q-2005-217, EFSA-Q-2006-187, EFSA-Q-2006-288**
Adopted : **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902342395.htm

Opinion on a request from the Commission related to a new long term carcinogenicity study with prenatal exposure on aspartame

Question number : **EFSA-Q-2008-746**
Adopted : **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902454236.htm

Inositol hexanicotinate (inositol hexaniacinate) as a source for niacin (vitamin B3) added for nutritional purposes in food supplements

Question number: **EFSA Q-2005-213, EFSA-Q-2006-199**
Adopted: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902334101.htm

Ferrous phosphate added for nutritional purposes to food supplements

Question number: **EFSA-Q-2006-197, EFSA-Q-2006-303**
Adopted: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902334260.htm

Choline-stabilised orthosilicic acid added for nutritional purposes to food supplements

Question number : **EFSA-Q-2006-189**
Adopted : **28 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902342407.htm

Inability to assess the safety of chromium (III) and copper (II) ethanolamine phosphate added for nutritional purposes to food supplements based on the supporting dossier

Question number: **EFSA-Q-2008-022, EFSA-Q-2008-023**
Adopted: **28 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902320617.htm

Inability to assess the safety of selenium amino acid chelate added for nutritional purposes as a source of selenium in food supplements and the bioavailability of selenium from this source based on the supporting dossier

Question number: **EFSA-Q-2006-223**
Adopted on: **28 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902318166.htm

Monomethylsilanetriol added for nutritional purposes to food supplements

Question number: **EFSA-Q-2006-198, EFSA-Q-2006-296**
Adopted: **28 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902334309.htm

Safety in use of taurine and D-glucoronolactone as constituents of the so-called "energy" drinks

Question number: **EFSA-Q-2007-113**
Adopted on: **15 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902327742.htm

Calcium L-methionate, magnesium L-methionate and zinc mono-L-methionine sulphate added for nutritional purposes to food supplements

Question numbers: **EFSA-Q-2005-138, EFSA-Q-2005-143, EFSA-Q-2005-076**
Adopted on: **17 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902304344.htm

Magnesium aspartate, potassium aspartate, magnesium potassium aspartate, calcium aspartate, zinc aspartate, and copper aspartate as sources for magnesium, potassium, calcium, zinc, and copper added for nutritional purposes to food supplements

Question numbers: **EFSA-Q-2005-129, EFSA-Q-2006-260, EFSA-Q-2005-215, EFSA-Q-2005-101, EFSA-Q-2006-253, EFSA-Q-2006-294, EFSA-Q-2005-109, EFSA-Q-2006-282, EFSA-Q-2006-283, EFSA-Q-2006-284, EFSA-Q-2006-285, EFSA-Q-2006-305, EFSA-Q-2006-254, EFSA-Q-2005-161, EFSA-Q-2006-259**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228850.htm

Calcium fluoride added for nutritional purposes to food supplements

Question number: **EFSA-Q-2005-088**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902224312.htm

Sodium monofluorophosphate as a source of fluoride added for nutritional purposes to food supplements

Question numbers: **EFSA-Q-2006-295, EFSA-Q-2006-277**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902213175.htm

Inability to assess the safety of stannic chloride added for nutritional purposes as a source of tin in food supplements and the bioavailability of tin from this source based on the supporting dossier

Question number: **EFSA-Q-2006-224**
Adopted on: **26 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902211490.htm

Inability to assess the safety of a silver hydrosol added for nutritional purposes as a source of silver in food supplements and the bioavailability of silver from this source based on the supporting dossier

Question number: **EFSA-Q-2005-169**
Adopted on: **26 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902224021.htm

Mixture of chromium di- and tri-nicotinate as a source of chromium added for nutritional purposes in food supplements and in foods for particular nutritional uses

Question number: **EFSA-Q-2005-079**
Adopted on: **26 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902232705.htm

Calcium L-threonate added for nutritional purposes to food supplements

Question number: **EFSA-Q-2005-158**
Adopted on: **24 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902189270.htm

Biological Hazards (BIOHAZ)

Use and mode of action of bacteriophages in food production

Question number: **EFSA-Q-2008-400**
Endorsed for public consultation on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902309694.htm

Special measures to reduce the risk for consumers through *Salmonella* in table eggs, e.g. cooling of table eggs

Question number: **EFSA-Q-2007-198**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902325412.htm

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

Question number: **EFSA-Q-2008-713**
Adopted on: **21 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902322052.htm

FuelCal® technology as new alternative method of disposal or use of animal by-products

Question number: **EFSA-Q-2007 -178**
Adopted on: **21 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902322080.htm

Maintenance for the QPS list for microorganisms used for feed and food production

Question number: **EFSA-Q-2008-006**
Adopted on: **10 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902221481.htm

Prospective challenges facing the EFSA Biological Hazards Panel

Question number: **EFSA-Q-2008-778**
Adopted on: **23 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902229424.htm

Food safety aspects of animal welfare of husbandry systems for farmed fish

Question number: **EFSA-Q-2008-297**
Adopted on: **23 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902227622.htm

Human and animal exposure risk related to Transmissible Spongiform Encephalopathies (TSEs) from milk and milk products derived from small ruminants

Question number: **EFSA-Q-2008-310**
Adopted on: **22 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902166533.htm

Food contact materials, enzymes, flavourings (CEF)

22nd list of substances for food contact materials

Question numbers: **EFSA-Q-2008-298, EFSA-Q-2008-295, EFSA-Q-2008-001, EFSA-Q-2007-199, EFSA-Q-2007-182, EFSA-Q-2007-007, EFSA-Q-2007-006, EFSA-Q-2006-315**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902327822.htm

FGE.57 Consideration of three structurally related pulegone metabolites and one ester thereof evaluated by JECFA (55th meeting)

Question number: **EFSA-Q-2008-032H**
Adopted on: **29 Jan 2009**

Dimethyl ether as an extraction solvent

Question number: **EFSA-Q-2007-186**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902387011.htm

FGE.220 alpha,beta-unsaturated ketones and precursors from chemical subgroup 4.4 of FGE.19: 3(2H)-Furanones

Question number: **EFSA-Q-2008-763**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902503180.htm

FGE.217 alpha,beta-unsaturated alicyclic ketones and precursors from chemical subgroup 4.1 of FGE.19: Lactones

Question number: **EFSA-Q-2008-762**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902506178.htm

FGE.210 alpha,beta-unsaturated alicyclic ketones and precursors from chemical subgroup 2.4 of FGE.19

Question number: **EFSA-Q-2008-766**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902429179.htm

Smoke concentrate 809045

Question number: **EFSA-Q-2005-270**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902433705.htm

Zesti Smoke Code 10

Question number: **EFSA-Q-2005-268**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902433675.htm

Unismoke

Question number: **EFSA-Q-2005-267**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902433663.htm

FGE.213 alpha,beta-unsaturated alicyclic ketones and precursors from chemical subgroup 2.7 of FGE.19

Question number: **EFSA-Q-2008-768**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902429245.htm

FGE.212 alpha,beta-unsaturated alicyclic ketones and precursors from chemical subgroup 2.6 of FGE.19

Question number: **EFSA-Q-2008-767**
Adopted on: **27 Nov 2008**

FGE.203 alpha,beta-unsaturated aldehydes and precursors from chemical subgroup 1.1.4 of FGE.19 with two or more conjugated double-bonds and with or without additional non-conjugated double-bonds

Question number: **EFSA-Q-2008-765**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902427766.htm

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

Question number: **EFSA-Q-2008-709**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902211395.htm

FGE.216 alpha,beta-unsaturated aldehydes and precursors from chemical subgroup 3.3 of FGE.19: 2-Phenyl-2-alkenales

Question number: **EFSA-Q-2008-761**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902496733.htm

FGE.214 alpha,beta-unsaturated aldehydes and precursors from chemical subgroup 3.1 of FGE.19: Cinnamyl derivatives

Question number: **EFSA-Q-2008-760**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902426581.htm

21st list of substances for food contact materials

Question numbers: **EFSA-Q-2006-324, EFSA-Q-2006-323, EFSA-Q-2005-151**
Adopted on: **27 Nov 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210701.htm

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

Question number: **EFSA-Q-2008-710**
Adopted on: **31 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902211354.htm

Evaluation of a new study on Bisphenol A used in food contact materials

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

Contaminants in the food chain (CONTAM)

Request for a scientific opinion on cadmium in food

Question number: **EFSA-Q-2007-138**
Adopted on: **30 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902396126.htm

Saponins from *Madhuca longifolia* as undesirable substances in animal feed

Question number: **EFSA-Q-2005-221**
Adopted on: **29 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902343003.htm

Free gossypol as undesirable substance in animal feed

Question number: **EFSA-Q-2005-222**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902297879.htm

Request for urgent scientific and technical assistance on the risks for public health due to contamination by dioxins in pig meat from Ireland

Question number: **EFSA-Q-2008-777**
Adopted on: **10 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210863.htm

Yessotoxins in shellfish

Question number: **EFSA-Q-2006-065D**
Adopted on: **02 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902314590.htm

Nutrition (NDA)

Art 13.5 Claim, Reg.(EC) No 1924/2006 Algatrium®, promotes antioxidant response

Question number: **EFSA-Q-2008-705**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902379083.htm

Scientific substantiation of a health claim related to Kinder Chocolate® and growth

Question number: **EFSA-Q-2008-283**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902333170.htm

Art 14 Claim, Reg.(EC) No 1924/2006 follow-on formulae with bioactive ingredients and intestinal ailments

Question number: **EFSA-Q-2008-270**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902379028.htm

Scientific substantiation of a health claim related to Melgaço® mineral water and reduction of glycaemia

Question number: **EFSA-Q-2008-219**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902333305.htm

Scientific substantiation of a health claim related to docosahexaenoic acid (DHA) and arachidonic acid (ARA) and visual development

Question number: **EFSA-Q-2008-211**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902333293.htm

Scientific substantiation of a health claim related to Ocean Spray Cranberry Products® and urinary tract infection in women

Question number: **EFSA-Q-2008-117**
Adopted on: **22 Jan 2009**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902333214.htm

Scientific substantiation of a health claim related to Efalex® and eye development and function

Question number: **EFSA-Q-2008-320**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902229698.htm

Scientific substantiation of a health claim related to Efalex® and learning ability

Question number: **EFSA-Q-2008-319**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902230986.htm

Scientific substantiation of a health claim related to Efalex® and brain development and function

Question number: **EFSA-Q-2008-318**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228839.htm

Scientific substantiation of a health claim related to Efalex® and concentration

Question number: **EFSA-Q-2008-317**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902229367.htm

Scientific substantiation of a health claim related to dairy fresh cheese and bone growth

Question number: **EFSA-Q-2008-217**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902254523.htm

Scientific substantiation of a health claim related to Efalex® and coordination

Question number: **EFSA-Q-2008-121**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228653.htm

Scientific substantiation of a health claim related to Eye q baby® and central nervous system development

Question number: **EFSA-Q-2008-119**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902230136.htm

Safety of 'Lycopene cold water dispersible products from *Blakeslea trispora*'

Question number: **EFSA-Q-2008-697**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228574.htm

Dairy product enriched with milk peptide and magnesium and help to moderate signs of anxiety in mildly stress-sensitive adult

Question number: **EFSA-Q-2008-476**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902230907.htm

Scientific substantiation of a health claim related to black tea from Camellia sinensis and helps to focus attention

Question number: **EFSA-Q-2008-434**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902234406.htm

Milk product, rich in fibre and protein, and reduction of the sense of hunger

Question number: **EFSA-Q-2008-396**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228675.htm

Scientific substantiation of a health claim related to Eye q® and concentration

Question number: **EFSA-Q-2008-330**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228689.htm

Scientific substantiation of a health claim related to Eye q® and brain functions

Question number: **EFSA-Q-2008-329**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902230632.htm

Scientific substantiation of a health claim related to Mumomega® and central nervous system development

Question number: **EFSA-Q-2008-328**
Adopted on: **04 Dec 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902228641.htm

Scientific substantiation of a health claim related to animal protein and bone growth

Question number: **EFSA-Q-2008-326**
Adopted on: **31 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902179425.htm

Scientific substantiation of a health claim related to LGG® MAX and reduction of gastro-intestinal discomfort

Question number: **EFSA-Q-2008-444**
Adopted on: **30 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902179487.htm

Scientific substantiation of a health claim related to xylitol chewing gum/pastilles and reduction the risk of tooth decay

Question number: **EFSA-Q-2008-321**
Adopted on: **30 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902179398.htm

Scientific substantiation of a health claim related to LACTORAL (a combination of three probiotic strains: *Lactobacillus plantarum*, *Lactobacillus rhamnosus*, *Bifidobacterium longum*) and normal functioning of the alimentary tract

Question number: **EFSA-Q-2008-269**
Adopted on: **28 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210123.htm

Scientific substantiation of a health claim related to LACTORAL (a combination of three probiotic strains: *Lactobacillus plantarum, Lactobacillus rhamnosus, Bifidobacterium longum*) and living probiotic bacteria

Question number: **EFSA-Q-2008-480**
Adopted on: **28 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210282.htm

Scientific substantiation of a health claim related to LACTORAL (a combination of three probiotic strains: *Lactobacillus plantarum*, *Lactobacillus rhamnosus*, *Bifidobacterium longum*) and maintenance of natural intestinal microflora during travel

Question number: **EFSA-Q-2008-479**
Adopted on: **28 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210334.htm

Scientific substantiation of a health claim related to LACTORAL (a combination of three probiotic strains: *Lactobacillus plantarum*, *Lactobacillus rhamnosus*, *Bifidobacterium longum*) and building of the natural intestinal barrier

Question number: **EFSA-Q-2008-478**
Adopted on: **28 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210343.htm

Scientific substantiation of a health claim related to LACTORAL (a combination of three probiotic strains: *Lactobacillus plantarum*, *Lactobacillus rhamnosus*, *Bifidobacterium longum*) and improvement of the general immunity

Question number: **EFSA-Q-2008-477**
Adopted on: **28 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902210067.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and learning ability

Question numbers: **EFSA-Q-2008-103, EFSA-Q-2008-102**
Adopted on: **24 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902157154.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and thinking capacity

Question numbers: **EFSA-Q-2008-101, EFSA-Q-2008-093**
Adopted on: **24 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902157205.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and concentration

Question numbers: **EFSA-Q-2008-099, EFSA-Q-2008-094**
Adopted on: **24 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902157279.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and mental development

Question numbers: **EFSA-Q-2008-098, EFSA-Q-2008-104**
Adopted on: **24 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902157672.htm

Scientific substantiation of a health claim related to *Lactobacillus helveticus* fermented Evolus® low-fat milk products and reduction of arterial stiffness of the Regulation (EC) No 1924/2006

Question number: **EFSA-Q-2008-218**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139533.htm

Scientific substantiation of a health claim related to plant stanol esters and lower/reduced blood cholesterol and reduced risk of (coronary) heart disease

Question number: **EFSA-Q-2008-118**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902157684.htm

Scientific substantiation of a health claim related to calcium and vitamin D and bone strength

Question number: **EFSA-Q-2008-116**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139396.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and serenity

Question numbers: **EFSA-Q-2008-097, EFSA-Q-2008-092**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139508.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and vision

Question numbers: **EFSA-Q-2008-095, EFSA-Q-2008-100**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139483.htm

Scientific substantiation of a health claim related to I omega kids®/Pufan 3 kids® and calming

Question numbers: **EFSA-Q-2008-096, EFSA-Q-2008-091**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139495.htm

Scientific substantiation of a health claim related to regulat®.pro.kid BRAIN and mental and cognitive developments of children

Question number: **EFSA-Q-2008-083**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139521.htm

Safety, bioavailability and suitability of lutein for the particular nutritional use by infants and young children

Question number: **EFSA-Q-2007-095**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902181407.htm

Vitamin K2 added for nutritional purposes in foods for particular nutritional uses, food supplements and foods intended for the general population and Vitamin K2 as a source of vitamin K added for nutritional purposes to foodstuffs, in the context of Regulation (EC) N° 258/97

Question numbers: **EFSA-Q-2005-179, EFSA-Q-2007-079**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902181478.htm

Scientific substantiation of a health claim related to vitamin D and bone growth

Question number: **EFSA-Q-2008-323**
Adopted on: **02 Oct 2008**
http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139408.htm

Scientific substantiation of a health claim related to calcium and bone growth

Question number: **EFSA-Q-2008-322**
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http://www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902139269.htm

Scientific Committee (SC)

ESCO Working Group on Fostering Harmonised Risk Assessment Approaches in Member States

Question number: **EFSA-Q-2008-389**
Adopted on: **01 Dec 2008**
http://www.efsa.europa.eu/EFSA/National_Focal_Points/Scientific_Cooperation_projects/efsa_locale-1178620753812_harmonised_raapproaches.htm

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