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EFSA in focus FOOD

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Contents

> Key topics

EFSA lowers ADI on amaranth, completing its re-evaluation of azo dye food colours

The European Food Safety Authority's Panel on additives, the ANS Panel, has assessed the safety of the red food colour Amaranth (E123), completing the re-evaluation of all azo dyes authorised for use in the European Union. EFSA's scientific advice, published in July, will help to inform decisions of EU risk managers in relation to food additives.

Amaranth is a red azo dye colour which can be used to colour foods such as aperitif drinks and fish roe. After reviewing all available toxicological data, the Panel concluded that the colour is not genotoxic (does not damage the genetic material of cells) nor carcinogenic. The Panel set an Acceptable Daily Intake (ADI) for the substance of 0.15 mg per kg body weight per day, lowering the ADIs previously established in 1984 by the Scientific Committee on Food (0-0.8 mg/kg bw/day) and the Joint FAO/WHO Expert Committee on Food Additives (0-0.5 mg/kg bw/day) respectively.

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EFSA assesses possible health risk for children from nitrate in leafy vegetables

EFSA's Panel on Contaminants (CONTAM) has published a statement on the possible acute health effects of nitrate in infants and young children consuming spinach and lettuce. The Panel concludes that levels of nitrate in these vegetables are not of health concern for most children. It notes however, that infants and young children aged 1-3 years who consume high amounts of spinach with high nitrate levels could at times reach an intake level for which a risk of methaemoglobinaemia - a condition that reduces oxygen supply to the body - cannot be excluded. The Panel also provides advice to the European Commission on maximum levels of nitrate in leafy vegetables.

For more information.

The Panel notes that while the mean exposure of adults is far below the ADI, adults regularly consuming extremely high amounts of Americano (cocktail comprising vermouth and red aperitif mixer) and aperitif wine drinks containing the colour at the maximum permitted level might exceed the ADI 6 times. Children's exposure was estimated to be around 30 times lower than the ADI. The Panel calculated exposure to Amaranth on the basis of the maximum levels of use permitted or reported by industry.

In line with the European Commission's request, EFSA started with the assessment of colours as part of its ongoing re-evaluation of the safety of all food additives authorised for use in the EU. In particular, the European Commission asked EFSA to prioritise the assessment of azo dyes colours following publication of a study (McCann et al in 2007), suggesting a possible link between certain mixtures of colours (including five azo dyes) and the preservative sodium benzoate and hyperactivity in children.

For more information on the opinions on colours adopted so far (10 of which are azo dyes).

Further advice on marine biotoxins in shellfish

EFSA scientists have continued their work on providing advice about the risks of eating shellfish contaminated with marine biotoxins. Recently, they assessed cyclic imines and three other groups of emerging marine biotoxins: palytoxins, brevetoxins and ciguatoxins. However, given the lack of data, EFSA's Panel on contaminants in the food chain (CONTAM) concluded that they could not accurately assess the potential risks from these toxins.

The European Commission asked EFSA to assess the human health risks from different types of toxins in shellfish, known as marine biotoxins, and the methods used to test for them. Marine biotoxins are poisonous substances produced by different algae that can accumulate in shellfish. The Authority looked at marine biotoxins for which either current EU limits exist or no EU limits have so far been set.

EFSA's CONTAM experts looked at cyclic imine toxins. Some of these toxins have been found in Europe or in products imported to Europe. However, at present there is no evidence of human shellfish poisoning from cyclic imines.

The Authority also looked at three groups of emerging toxins, palytoxins, brevetoxins and ciguatoxins. To date, brevetoxin-group toxins have not been reported in shellfish or fish from Europe. However, they could appear. This follows the discovery of some algae that produce these toxins and the more widespread growth of algal blooms. These toxins can cause nausea, vomiting, diarrhoea, paralysis, seizures and coma.

Ciguatoxin-group toxins are marine biotoxins which occur in fish mainly found in the Pacific, Caribbean and Indian Ocean regions. Recently they were identified for the first time in fish caught in Europe. These toxins cause ciguatera fish poisoning, the most common type of marine biotoxin food poisoning worldwide, with an estimated number of 10 000 to 50 000 people suffering from the disease annually.

Palytoxin-group toxins have mainly been detected in soft corals and in certain algae. Blooms of these algae have recently been reported in some European countries. Acute toxicity and deaths have been reported from human outbreaks outside Europe, but there are no reliable quantitative data on acute toxicity in humans. Due to the limited occurrence data from the palytoxin-contaminated areas only, the CONTAM Panel estimated a worst case scenario but concluded that it was not possible to determine if such exposure could result from consumption of shellfish that currently reach the European market.

To date, there are no regulatory limits for any of these groups of marine biotoxins in shellfish or fish in Europe.

Using available consumption data, the experts have previously identified 400g as a realistic estimate of a large portion of shellfish meat and used this in assessing current permitted levels of the regulated marine biotoxins. The estimate of 400g shellfish was also used when assessing the risks of emerging marine biotoxins, except for ciguatoxin which is a toxin from fish not shellfish. However, the lack of available toxicity and/or occurrence data prevented EFSA's experts from being able to comment on the risks of the emerging marine biotoxins.

The Panel concluded that the mouse bioassay, an official test used for analysing most of these toxins in shellfish, is not sufficiently sensitive to detect specific toxins and should not be used as an appropriate detection method. The Panel recommended future work to find alternative methods.

These opinions follow previous assessments issued on the regulated marine bioxtoxins: okadaic acid, azaspiracid, saxitoxin, domoic acid, yessotoxin, pectenotoxin.

For more information on brevetoxins, ciguatoxins, cyclic imines, palytoxins and portion size.

EFSA delivers new scientific opinion on assessing the possible allergenicity of GMOs

In July, EFSA's Genetically Modified Organisms (GMO) Panel adopted a scientific opinion on strategies for assessing the risk of allergenicity of GM plants and microorganisms and derived food and feed. This opinion is part of EFSA's ongoing effort to ensure that its risk assessment always reflects the latest scientific developments and addresses the widest range of potential concerns. Recommendations in the opinion are provided to update and complement EFSA's allergenicity assessment of GM plants and microorganisms, and derived food and feed.

The final opinion takes into consideration a total of 181 comments, received during a 10-week public consultation, from 17 interested parties including: national assessment bodies, non-governmental organisations, business associations and universities, as well as individuals. Comments mostly addressed the issue of how to implement the general approach for assessing the allergenicity of GMOs, as well as how to interpret the results of the methods discussed in the opinion. Some comments also covered more technical aspects and are addressed in a series of specific annexes to the opinion.

GM food and feed could contain quantities of new or existing proteins which might cause food allergies in people and animals. EU legislation therefore requires that the allergenicity of GMOs, and food and feed derived from GMOs, be assessed before they can be placed on the market.

EFSA's GMO Panel initiated this work in order to review and update current methodologies used to assess the allergenic

potential of GM plants and microorganisms. In its opinion, the Panel concludes that, as there is no single test to assess the allergenicity of a GM food or feed, a case-by-case evaluation based on a weight-of-evidence approach is the most appropriate way to do this.

In the opinion, the Panel describes how to analyse the sequence of the proteins in order to identify possible similarities with known allergens; how to test the potential of the proteins to bind with specific antibodies (suggesting they could trigger an allergic reaction); and how to assess the breakdown of the protein during digestion. In addition to assessing the new protein, the Panel recommends that for crops known to be allergenic, the whole GM plant is tested for allergenicity.

For more information.

Negligible biological hazard risk to human health from fish oil stored at bulk

EFSA's assessment of refined fish oil for human consumption stored in bulk, found the public health risks from biological hazards to be negligible.

The European Commission asked EFSA to give its scientific opinion on the health risks of producing fish oil for human consumption, and to evaluate the hygiene and freshness of the raw materials used to produce the fish oil.

The process of refining fish oil typically includes several steps such as repeated heating at high temperatures, alkali/acid treatments and the repeated removal of water. EFSA's Panel on Biological Hazards (BIOHAZ) assessed the risks up to the point of bulk storage of refined oil intended for human consumption, based on existing scientific knowledge. It did not include later stages of production such as encapsulating oil as a product to be sold to consumers. Their assessment identified a potential hazard from oxidation products in the raw materials but found the risk from biological hazards to be negligible.

The Panel was also asked to recommend parameters that could be used to characterise the raw material used for producing fish oil. The Panel concluded that based on present knowledge, it cannot recommend parameters to measure freshness for the large variety of refined fish oils.

For more information.

EFSA evaluates factors contributing to *Campylobacter* in chicken

EFSA has published an evaluation of factors that may contribute to the spread of *Campylobacter* in live chickens and chicken carcasses in the European Union. The scientific report follows the publication of the first EU-wide survey carried out by Member States on the occurrence of this bacterium in chickens and their carcasses. The findings will be utilised by risk assessors to further investigate the role of chicken meat in human campylobacteriosis. It will also help inform the definition of possible control options by risk managers at Member States and EU level.

EFSA highlights a series of factors for consideration in designing national *Campylobacter* control measures or programmes for chickens and chicken meat. EFSA recommends that control programmes be based on an integrated approach that addresses both the chicken farms and the slaughter process. Further studies at national level could also allow better identification of risk factors for *Campylobacter* infections in each country.

In the report, EFSA states that batches of chickens infected with *Campylobacter* are 30 times more likely to produce carcasses contaminated with *Campylobacter* and that infected batches are also more likely to produce carcasses with higher numbers of *Campylobacter* on them. The report specifies however, that contaminated carcasses could also derive from non-infected batches of chickens, implying possible cross-contamination in the slaughterhouse.

The report notes that the risk of contamination of carcasses with *Campylobacter* varied significantly between countries and between slaughterhouses within the same country, and so did the quantity of *Campylobacter* found on the single carcasses.

This indicates that some slaughterhouses are more capable of controlling *Campylobacter* than others.

Other factors were also found to be linked to an increased risk of contamination of carcasses. These are in particular the age of the slaughtered chickens; some specific periods of the year when the chickens are slaughtered with a contamination peak between July and September; and the time of the day when carcasses are processed with a higher risk of contamination later in the day.

Depopulation or "thinning" practices in chicken flocks also emerged as a factor increasing the likelihood of infection. These practices consist in selecting within a flock a certain number of chickens to be sent to slaughter, while leaving the rest to continue growing. It is believed that during these practices humans or other vectors may introduce Campylobacter and infect the remaining chickens.

For more information.

New research results on EU consumers' perceptions of food-related risks

The majority of Europeans associate food and eating with enjoyment. According to a new Eurobarometer survey, those who are concerned about possible food-related risks tend to worry more about chemical contamination of food rather than bacterial contamination or health and nutrition issues. The poll also showed most Europeans have confidence in national and European food safety agencies as information sources on possible risks associated with food.

"Understanding consumers' perception of risk is critical to providing timely, clear and effective communications regarding food safety. The Eurobarometer findings highlight the importance of EFSA's work and reaffirm the Authority as a trusted source of information. Moving forward, EFSA will use these learnings to help shape the future of its work in communications," said European Food Safety Authority Executive Director Catherine Geslain-Lanéelle.

When asked about their perceptions of food, the majority of respondents associated to a large extent food and eating with enjoyment, such as selecting fresh and tasty food (58%), or the pleasure of having meals with family and friends (54%). Less than half of respondents (44%) focused on concerns such as looking for affordable prices and satisfying hunger. Fewer respondents were concerned about the safety of food (37%) or nutritional issues such as checking calories and nutrients (23%).

EUROBAROMETER

When placed in the context of other risks that could personally affect them, more EU citizens ranked the economic crisis (20%) and environmental pollution (18%) as very likely to affect their lives compared with the possible risk of food damaging their health (11%).

Public concerns about food-related risks

No single widespread concern about food-related risks was mentioned spontaneously by a majority of respondents – 19% cited chemicals, pesticides and other substances as the major concerns, while 1 in 10 answered that there was no problem at all with food.

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When then prompted by a list of possible issues associated with food, respondents mentioned as risks to be "very worried" about: chemical residues from pesticides in fruit, vegetables and cereals 31% (up 3 percentage points compared to 2005); antibiotics or hormones in meat 30% (up 3 points on 2005); cloning animals for food products 30% and pollutants such as mercury in fish and dioxins in pork 29% (up 3 points on 2005). Fewer people were "very worried" about bacterial contamination of foods (23%) and even fewer about possible nutritional risks like putting on weight (15%) or not having a healthy/balanced diet (15%).

Public confidence in information sources on food-related risks

The survey found that EU citizens expressed the highest level of confidence in information obtained from doctors and other health professionals (84%), followed by family and friends (82%), consumer organisations (76%), scientists (73%) and environmental protection groups (71%). National and European food safety agencies (EFSA) and EU institutions drew a relatively high level of confidence at 64% and 57% respectively, with national governments at 47%.

Asked how they respond to information on food-related matters communicated in the media or on the Internet, around half said they ignored stories in the media or worried about them but did not change their eating habits. There appears to be a greater tendency to ignore information regarding diet and health issues (29%) than food safety-related risks (24%).

EU food safety system – consumers feel protected

There is broad agreement that public authorities do a lot to ensure that food is safe in Europe, that public authorities are quick to act, base their decisions on scientific evidence and do a good job in informing people about food-related risks. The level of agreement is higher than in 2005. Opinion is more divided on whether scientific advice and public authorities are independent from other interests. While 46% of respondents agree that public authorities in the EU view the health of citizens as more important than the profits of producers (up 7 percentage points on 2005), 42% disagree with this statement and 12% said they do not know. More than 81% of respondents believe public authorities should do more to ensure that food is healthy and to inform people about healthy diets and lifestyles.

"This survey really gives us a fascinating insight into what Europeans are currently thinking about food and possible risks associated with food and we are happy to be able to share the findings with our colleagues in EU Member States," said EFSA Director of Communications Anne-Laure Gassin. *"It is also positive to see food is associated with pleasure, that national and European food safety agencies are thought to be doing a good job and, in particular, that scientists are very much viewed as trusted sources of information."*

The Eurobarometer findings will provide an important resource for carrying out further research on the relation between trust in information sources, confidence in public authorities and perception of food-related risks.

For more information.

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

Committed to the continuous enhancement of its scientific work, the European Food Safety Authority will organise the second external review of the quality of its scientific outputs. In order to benefit from an external perspective on its scientific work, EFSA launched a call to extend the list of experts who have not been involved in the development of its scientific outputs during the last two years and would be willing to participate in this evaluation. The final deadline for submitting an application to be included in this list of external experts was 15 December 2010.

The call sought scientific experts to help EFSA assess whether best practices are followed in the development of its scientific outputs. When conducting the external review, experts will examine the quality of practices used for collecting, evaluating and describing scientific data. They will assess whether conclusions and recommendations made in the outputs were adequately supported by scientific evidence and how any uncertainties were addressed. The experts will also consider whether the terms of reference were properly adhered to in the scientific outputs and in their conclusions.

The selected external experts will be included in an External Review Working Group and a reserve list will be created.

The Working Group will cover the following areas of activity: chemical risk assessment; nutrition and novel foods; biological risk assessment and zoonoses data collection; animal health and welfare; plant health; GMOs; risk assessment methodologies and emerging risks.

For more information.

Consumers trust national food safety agencies and EFSA

Nearly two thirds of European consumers find national food safety agencies and EFSA to be trusted source of information on food risks, according to the results of a Europe-wide survey carried out in June 2010 (see page 4).

EFSA was established in 2002 to provide robust independent scientific advice to risk managers in the EU, free from political or economic influence, and to help rebuild consumer trust in Europe's food safety system following the food crises of the 1990s. To gauge how far the EU has travelled along the road to regaining trust, EFSA commissioned a Eurobarometer survey of consumers across Europe. The survey also looked at consumer confidence in food and their concerns about the possible risks associated with food.

The results showed that over 60% of consumers say that public authorities do a lot to ensure food is safe, and that they base their decisions on scientific evidence. 73% of consumers trust scientists and 64% trust national agencies and EFSA as providers of food safety information. Such findings complement the results from research among the Authority's target audiences who said that they did not want to go back to the "pre-EFSA days". This target audience research also revealed that partners and stakeholders across Europe clearly recognise EFSA's scientific independence. EFSA's efforts to be open and transparent were acknowledged, although it was felt that more could be done by EFSA to become even more transparent.

EFSA's commitment to openness, transparency and independence is a common thread woven through everything it does. EFSA's network of 1500 experts are carefully selected against a transparent set of criteria. Panel members are chosen through a process that is independently reviewed by external evaluators. All experts must submit declarations of interests every year, and before attending meetings. Each year, EFSA screens over 7000 declarations. If conflicts of interest are identified, experts can be excluded from the working group or from working on particular issues. All declarations are made public on EFSA's website. EFSA staff and management must also complete annual declarations of interest.

The Authority makes its work publicly available in a timely manner. Visitors to its website can find out detailed information on what EFSA is currently working on. The minutes and agendas of its panel meetings are published online. Scientific outputs, developed following good risk assessment practices, are adopted collectively by members of EFSA's scientific panels and made accessible online. Any minority opinions or conflicts are recorded in the published opinions. Management Board meetings are publicly webcast. In addition, EFSA reviews its work internally, as well as with the help of external experts. This feedback mechanism helps the Authority to continue to deliver high quality scientific advice.

This drive to improve is constant in EFSA's work. Currently, the Authority is reviewing and further reinforcing its policy on independence. This review, fed by reports from external consultants, will be discussed by EFSA's Management Board. EFSA will also invite comments from outside EFSA on this policy in an interactive Management Board session, as part of the Authority's commitment to maintain its independence and a high level of trust in its work.

For more information.

> EFSA at work

EFSA delivers advice on further 808 health claims

Scientific experts on EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA) have adopted opinions on 808 'general function' health claims taking into consideration all available scientific data. With this third series of opinions EFSA has assessed to date 1,745 claims from a list of 4,637 health claims compiled by Member States and the European Commission. These opinions have been sent to the European Commission and to Member States which are responsible for the authorisation of the claims. EFSA will finalise the evaluations of all 'general function' health claims (other than botanicals) by the end of June 2011.

Outcomes of the evaluations of 808 claims, addressed in 75 opinions, were favourable when there was sufficient scientific evidence to support the claims. These related mainly to vitamins and minerals but also included claims on specific dietary fibres related to blood glucose control, bowel function or weight management; fatty acid claims related to brain function, vision or heart health; or claims related to live yoghurt cultures and lactose digestion.

As for EFSA's previous work on 'general function' health claims, scientific experts on EFSA's NDA Panel issued unfavourable opinions on many of the claims in this series due to the poor quality of the information provided to EFSA. Information gaps included for instance: inability to identify the specific substance on which the claim is based (e.g. claims on "dietary fibre" without specifying the particular fibre); lack of evidence that the claimed effect is indeed beneficial to the maintenance or improvement of body functions (e.g. claims on renal "water elimination"); lack of precision regarding the health claim being made (e.g. claims referring to terms such as "energy" and "vitality"); or lack of human studies with reliable measures of the claimed health benefit.

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EFSA will pursue its dialogue with stakeholders to further explain how it is carrying out its work and to provide applicants with more detailed information on the preparation of health claims applications. EFSA is organising a series of consultations on specific topics to provide additional guidance to applicants, the first of which will be held on 2 December 2010, and will focus on health claims related to gut and immune functions.

EFSA has been engaging regularly with stakeholders to outline and clarify, where needed, the process followed by the NDA Panel in the evaluation of claims, and has been providing guidance in this field since 2007 both through online consultations and the holding of scientific meetings. EFSA has also published briefing documents describing the procedures followed for the evaluation of Article 13.1 health claims to ensure the consistent assessment of claims, including the use of uniform scientific criteria.

For more information.

EFSA updates data on furan in food

EFSA has issued a report updating results of monitoring on the levels of furan found in food. In order to allow a better estimate of dietary exposure to furan, the European Commission asked Member States to collect data on furan levels in heat-treated commercial food products. A first report on these findings was published by EFSA in 2009 and the current update brings additional data to the compilation.

Furan is an organic compound formed during heat treatment which has been shown to be carcinogenic in animal laboratory studies.

Altogether, 17 Member States and Norway submitted the analytical results for a total of 4,186 food samples collected between 2004 and 2009 to EFSA's Data Collection and Exposure unit (DATEX). The data show that furan occurs in a variety of heat-treated foods, in particular coffee and canned products, including jarred baby food.

EFSA recommended targeting products for which there are limited data in future furan tests. Tests should also provide a detailed analysis of samples before and after cooking, with a precise indication of cooking time, temperature and handling.

EFSA stated that the reduction of furan formation in food seems to be more challenging compared to other process contaminants, such as acrylamide, since furan formation is closely connected with the taste and smell of foods. EFSA adds that a comprehensive risk assessment will require more detailed exposure assessment data, as well as better information on the toxicity of furan.

For more information.

EFSA publishes data on levels of PCBs in food

EFSA has published a report on the levels of non dioxin-like polychlorinated biphenyls in food and animal feed. In 2002, the European Commission issued a list of actions to be taken to reduce the presence of dioxins and PCBs in food and feed and recommended that Member States monitor the situation.

The report, which was prepared by EFSA's Data Collection and Exposure unit (DATEX), is based on a total of 11,214 food and 1,349 feed samples collected from 18 EU Member States, Iceland and Norway between 1999 and 2008. It follows a report on dioxins and dioxin-like PCBs published earlier this year.

Polychlorinated biphenyls (PCBs) are a widespread class of persistent organic chemicals that accumulate in the environment and in humans. They are associated with a broad spectrum of health effects. Although the production and use of PCBs have been discontinued in most countries since the 1980s, large amounts remain in electrical equipment, plastic products and building materials.

PCBs can be released into the environment. People are exposed to them mainly through food, with the exception of specific cases of accidental or occupational exposure. The International Agency for Research on Cancer has classified PCBs as probably carcinogenic to humans. EFSA's Panel on contaminants in the food chain carried out a risk assessment on the presence of non dioxin-like PCBs in feed and food in 2005.

In the report, EFSA says that the highest contamination levels were found in several fish and fish products followed by animal products, such as raw milk, dairy products, eggs and egg products. The lowest levels were found in fruit and vegetables. Similarly, the highest levels of contamination in animal feed were found in feed containing products derived from fish, such as fish oil.

EFSA recommends continuous random testing of a sufficient number of samples in each food and feed group in order to ensure accurate assessment and monitoring of the presence of PCBs in the food chain.

For more information.

EFSA updates advice on bisphenol A

Following a detailed and comprehensive review of recent scientific literature and studies on the toxicity of bisphenol A at low doses, scientists on EFSA's Panel for food contact materials, enzymes, flavourings and processing aids (CEF) conclude they could not identify any new evidence which would lead them to revise the current Tolerable Daily Intake for BPA of 0.05 mg/kg body weight set by EFSA in its 2006 opinion and re-confirmed in its 2008 opinion. The Panel also state that the data currently available do not provide convincing evidence of neurobehavioural toxicity of BPA.

One Panel member expressed a minority opinion, saying some recent studies point to uncertainties regarding adverse health effects below the level used to determine the current TDI. Although the Panel member agrees with the rest of the Panel's general view that these studies could not be used to establish a lower TDI, the expert recommends that the current TDI should become a temporary TDI.

The CEF Panel members acknowledge that some recent studies report adverse effects on animals exposed to BPA during development at doses well below those used to determine the current TDI. These studies show biochemical changes in the central nervous system, effects on the immune system and enhanced susceptibility to breast cancer. However, these studies have many shortcomings. At present the relevance of these findings for human health cannot be assessed, though should any new relevant data become available in the future, the Panel will reconsider this opinion.

The latest work, published in September, carried out by EFSA scientists followed a request from the European Commission to: a) carry out a review of recent scientific literature on the toxicity of BPA to assess whether the TDI should be updated; b) assess a new study on possible neurodevelopmental effects (i.e. possible effects to the brain and central nervous system) of BPA in rats, known as the Stump study; and c) advise on the risk assessment by Denmark's DTU Food Institute.

For more information.

EFSA completes first stage of comprehensive safety review of flavouring substances

Scientists at the European Food Safety Authority have completed the first stage of a comprehensive safety review of 2,067 flavouring substances used in the European Union. Based on EFSA's work, the European Commission will establish a list of flavouring substances which can continue to be used in the EU.

EFSA's scientific panel on flavourings (the CEF Panel) found that the majority of flavouring substances (1,667) do not give rise to safety concerns. The Panel has asked manufacturers of the flavouring substances to provide further data on around 400 substances to allow it to complete the evaluations. EFSA will re-assess those substances once those data are received.

The Chair of the CEF Panel, Klaus-Dieter Jany, said: *"This is a major achievement in terms of consumer protection. For the first time, all flavouring substances currently available for use in the EU have been independently assessed for safety at European level based on the latest available scientific data and according to the same rigorous criteria."*

"In most cases the substances were found to be safe, but for a number of them the Panel has asked for more data. This does not necessarily mean that these substances pose a risk to health, just that we need further information to be able to complete our safety assessments."

EFSA will also start to assess applications for the authorisation of new flavourings, based on new guidelines finalised following an online consultation and a workshop with stakeholders.

EFSA is also developing a database on the safety of flavourings which will be made available online.

For more information.

EFSA networks: Capitalising on Member State expertise

As Europe's food safety authority, EFSA cooperates closely with national food safety agencies to assess food-related risks. EFSA's thematic networks are a vital part of EFSA's Strategy on Cooperation and Networking with EU Member States to capitalise on the breadth and depth of scientific knowledge across Europe.

EFSA chairs each network. Each network consists of nationally appointed EU Member State organisations with expertise in a given area. These organisations then appoint the members who actually take part in the network meetings. European Commission representatives may participate in the work of the networks. Other organisations, including those from outside the EU with specific expertise may also be invited to participate in the networks as observers.

The networks facilitate scientific cooperation through the exchange of information, expertise and best practice in a specific area. They also help support Member State cooperation by coordinating activities, that may lead to the development and implementation of joint projects.

Currently there are networks on: animal health and welfare; BSE/TSE; emerging risks; GMOs; microbiological risk assessment; plant health; harmonisation of risk assessment methodologies; two networks on pesticides; as well as three different data collection networks looking at chemical occurrence, food consumption and zoonoses.

For more information.

> Events

Nanotechnology in the food chain

Brussels, 24 November 2010

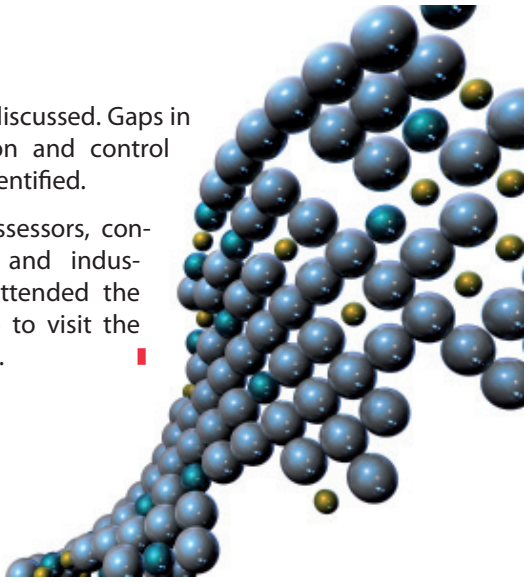
The international symposium, 'Nanotechnology in the Food Chain' was held in Brussels on 24 November 2010. The symposium was organised in the framework of the Belgian Presidency of the EU Council in cooperation with EFSA and the European Commission.

Nanotechnology is a new technology that could have a substantial impact on the food and feed sector in the future. It has the potential to bring significant benefits to industry and consumers, but there may be potential risks for human health and the environment.

During the symposium, attendees heard the latest about nanotechnology applications used in agriculture and the food supply chain (smart packaging, agrochemicals, etc.). Both the opportunities and risks of nanotechnology in the food chain were discussed. Gaps in knowledge, legislation and control methods were also identified.

Policy makers, risk assessors, consumers, researchers and industry representatives attended the event and were able to visit the EFSA exhibition stand.

For more information.



Meeting with stakeholders on scientific requirements for health claims related to gut and immune functions

Amsterdam, 2 December 2010

EFSA held a scientific meeting, on 2 December 2010 in Amsterdam, on the scientific requirements for health claims related to gut and immune functions.

This meeting followed a public consultation on a draft guidance document on this topic launched in October 2010 (see also page 13). Comments received during the public consultation, together with the draft guidance document, were presented by EFSA's experts for discussion at this meeting. The draft guidance document will be revised taking into account the meeting's discussions and the comments received.

This event was organised in the context of a series of public consultations and meetings taking place between 2010 and 2012 aimed at providing applicants with additional guidance for the substantiation of health claims in specific areas. There were nearly 200 participants at the event which was also webcast, attracting over 2500 viewers.

For more information.

EFSA shares progress on its work on emerging risks

Parma, 12-13 October 2010

EFSA scientists organised a colloquium on emerging risks on 12-13 October bringing together a broad range of specialists from different fields of expertise, reflecting the complexity of this area of EFSA's work. During the 2-day colloquium, participants discussed the Authority's methodological framework for the identification of emerging risks related to the food supply chain.

The colloquium was attended by over 100 experts coming from 29 countries, including many pre-accession and potential candidate countries as well as the United States, Australia and New Zealand.

Among other topics, participants discussed: methods to identify emerging risks; sources of information and strategies for data collection; identification of drivers of change as underlying causes of emerging risks; EFSA's ability to engage with a broad range of experts from a wide variety of fields, stressing the importance of international collaboration; and potential challenges regarding communication on emerging risks in particular the need to ensure transparency in EFSA's work in this area without causing undue concern and the need for close coordination with risk managers.

Participants recognised the work that has been achieved to date and indicated that the on-going methodological developments are on the right track. Although there was general agreement that EFSA was the logical body to coordinate this area of scientific work, participants insisted that access to a broad spectrum of experts would be a critical success factor for the Authority's future work in this area. From EFSA's perspective, the colloquium provided valuable input for the future development of its work on emerging risks which will be discussed in different scientific fora and further developed in collaboration with risk assessors and managers. In addition, EFSA invites experts in this area to sign up to its expert database to assist the Authority in its work on emerging risks. As well as the traditional life science competencies typically associated with its risk assessment work, EFSA is seeking expertise from many other disciplines including food technologists, climate change specialists and international agricultural trade commodity experts.

For more information.

> Scientific contracts and grants

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

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

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

External reports published

Occurrence data of trichothecene mycotoxins T-2 toxin and HT-2 toxin in food and feed
http://www.efsa.europa.eu/en/scdocs/doc/66e.pdf

Report on toxicity data on trichothecene mycotoxins HT-2 and T-2 toxins
http://www.efsa.europa.eu/en/scdocs/doc/65e.pdf

Grants awarded

CFP/EFSA/CONTAM/2010/01
Survey on ergot alkaloids in cereals intended for human consumption and animal feeding
Ghent University – Belgium

CFP/EFSA/DATEX/2010/01-1
Electronic transmission of chemical occurrence data
Agence Française de Sécurité Sanitaire des Aliments (Afssa) - France

CFP/EFSA/DATEX/2010/01-2
Electronic transmission of chemical occurrence data
Food and Veterinary Service - Latvia

CFP/EFSA/DATEX/2010/01-3
Electronic transmission of chemical occurrence data
University Dunarea de Jos - Romania

CFP/EFSA/DATEX/2010/01-4
Electronic transmission of chemical occurrence data
National Food Administration (SLV) - Sweden

> Calls

Call for data on biogenic amines in food

In June 2009, Member States informed EFSA that biogenic amines in fermented food products were increasing and that certain levels of toxic biogenic amines could be of concern. EFSA, therefore, launched a call for data on biogenic amines in food and drink in order to estimate exposure levels in Europe and help the Authority assess the possible risks from these substances.

Biogenic amines are naturally produced substances, such as histamine and dopamine, that can act as neurotransmitters. They can form during food processing and storage as a result of bacterial activities. Higher amounts of certain amines may be found in food through the use of poor quality raw materials, microbial contamination, inadequate storage conditions, and/or inappropriate food processing conditions. For example, there is evidence that poor hygiene in food production can lead to an increase of biogenic amines.

EU food safety limits already exist for some biogenic amines (histamine in fishery products) and food business operators are responsible for ensuring that these limits are not exceeded.

In order to help assess the risks from these substances, EFSA launched a call for data among Member States, research institutions, academia and other stakeholders (e.g. meat industry). Data on the presence of biogenic amines, such as histamine, tyramine, cadaverine, putrescine, tryptamine, phenylethylamine, spermine and spermidine, in food and drink from 2005 (and possibly earlier), together with food processing information, were requested.

For more information.

Looking for scientific data on mineral oil hydrocarbons in food

The European Commission asked EFSA to assess the human health risks of mineral oil in food to help it decide on the need for regulatory measures. EFSA launched a call for data on the level of mineral oil hydrocarbons levels in food and drink to estimate the exposure of Europeans to these substances for subsequent risk assessments.

Mineral hydrocarbons are a diverse group of substances consisting of mixtures of different-sized hydrocarbon molecules, which may include saturated and/or unsaturated hydrocarbons with a linear, branched or cyclic structure.

Member States, research institutions, academia and all other stakeholders were invited to submit data.

For more information.

EFSA seeks data on mycotoxins in food and feed

The European Commission asked EFSA for its opinion on certain toxins produced by species of the *Fusarium* fungus in food and feed. To help EFSA draft its risk assessment, it launched a call for data for the mycotoxins T-2, HR-2, nivalenol and zearalenone.

T-2 and HT-2 toxins are found in grains such as wheat, maize, oats, barley, rice and in beans, as well as in their derived products. They can lead to a loss in body weight, dermotoxicity, liver damage, reproductive toxicity, neurotoxicity, and can have haematotoxic and immunotoxic effects. Nivalenol is found in cereals and can cause growth retardation, leukopenia, reduced antibody production and increased susceptibility to infections. EFSA was asked to assess the human and animal health risks of these three toxins in food and feed.

Zearalenone is an estrogenic mycotoxin, commonly found in maize. Barley, oats, wheat, rice, sorghum and soy beans are also susceptible to contamination with zearalenone. EFSA was asked to assess the human health risk of possibly increasing the maximum level of this toxin in breakfast cereals.

Member States, research institutions, academia, industry, trade and any other stakeholders were invited to submit data that EFSA can use in its risk assessments.

Calls for data other mycotoxins and plant toxicants will follow later.

For more information.

Call for data on miscellaneous food additives

Under EFSA's ongoing work on food additives, the Authority's Panel on Food Additives and Nutrient Sources added to Food (ANS) launched a call for data on miscellaneous food additives. The call covers preservatives and antioxidants; flavour enhancers; acidity regulators; and emulsifiers, stabilisers, gelling agents and anti-caking agents.

According to EU law, EFSA must re-evaluate all food additives which were previously evaluated and permitted for use in food in the EU before 20 January 2009.

To prepare for the re-evaluation of currently authorised additives, the ANS Panel launched this call for data. The Panel is specifically interested in: study reports from the dossiers that were originally evaluated; information and data about safety in use of the food additives not previously reviewed by the former Scientific Committee on Food and the Joint FAO/WHO Expert Committee on Food Additives (JECFA); present use patterns, and corresponding exposure assessments; purity of the additives in use including specifications, such as information on particle size; production methods; analytical methods available for determination in food; information on their toxicity and any information relevant to their safety assessment.

For more information.

Call for scientific data on the food colour, Patent Blue V

EFSA's Panel on Food Additives and Nutrient Sources added to Food (ANS) launched a call for data on the food colour, Patent Blue V (E 131), as part of the Authority's ongoing work on food additives.

According to EU law, EFSA must re-evaluate all food additives which were evaluated and permitted for use in food in the EU before 20 January 2009. EFSA has already begun to issue advice on food colours. The evaluation of Patent Blue needs to be finalised by December 2010.

To prepare for the re-evaluation, the ANS Panel launched this call for data. The Panel is specifically interested in data on Patent Blue genotoxicity, its metabolism and the metabolites that could be formed from it. It is also particularly interested in the full report of the 13-week study on dogs carried out by the Institut Français de Recherches et Essais Biologiques from 1978.

For more information.

> Consultations

EFSA provides further guidance to health claim applicants

EFSA launched a public consultation on its draft guidance on the scientific requirements for health claims related to gut and immune functions.

The guidance is based on the experience gained by EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA) in evaluating health claims related to the gastrointestinal tract and immune system. It aims to assist applicants in preparing and submitting their applications for the authorisation of health claims, by explaining the scientific requirements for the substantiation of specific types of health claims.

The document focuses on two areas: effects considered beneficial; and the appropriate evidence substantiating the claims. It contains examples from existing evaluations to try and illustrate the overall approach. The consultation closed on 22 October 2010 and the guidance was discussed together with the comments received at a meeting with stakeholders on 2 December 2010 (see also page 10).

The guidance is meant to be read alongside the draft briefing document for stakeholders on EFSA's approach to the evaluation of health claims in general, published this winter, subject to public consultation with stakeholders.

For more information.

> Latest mandates accepted

Mandates accepted: June-September 2010

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

Assessment Methodology (AMU)

Statistical re-analysis of the Biel maze data of the Stump et al (2010) study

Deadline: **30-Sep-10** Mandate number: **M-2009-0273**

Internal Mandate proposed by EFSA to the Assessment Methodology Unit for an open call contract on the implementation of systematic reviews in EFSA scientific outputs workflow

Deadline: **30-Apr-13** Mandate number: **M-2010-0319**

Commodity based hazard identification protocol for emerging diseases in plants and animals

Deadline: **30-Apr-12** Mandate number: **M-2010-0234**

Public Consultation on the EFSA Guidance on submission of scientific peer-reviewed open literature for the approval of pesticide active substances under Regulation (EC) No 1107/2009

Deadline: **28-Feb-11** Mandate number: **M-2009-0243**

Latest mandates accepted

Food Additives & Nutrient Sources (ANS)

Request for a scientific risk assessment on a food additive: Dihydroquercetin

Deadline: **30-Jun-11** Mandate number: **M-2010-0266**

Request for EFSA to perform a a scientific risk assessment on a food additive: Application for the approval of advantame for the use as a sweetener

Deadline: **31-Mar-11** Mandate number: **M-2010-0265**

Request for risk assessment for the use of sodium ascorbate as a food additive in vitamin D preparations intended to be used in formulae and meaning foods for infants and young children

Deadline: **30-Jul-11** Mandate number: **M-2010-0316**

Biological Hazards (BIOHAZ)

Evaluation of a new processing method for ABP Cat 2 materials of fish origin

Deadline: **31-May-11** Mandate number: **M-2010-0366**

An estimation of the public health impact of setting a new target for the reduction of *Salmonella* in turkeys

Deadline: **31-Mar-12** Mandate number: **M-2010-0240**

Norovirus in oysters: methods, limits and control options

Deadline: **31-Dec-11** Mandate number: **M-2010-0254**

Public health hazards to be covered by inspection of meat. Swine

Deadline: **30-Jun-11** Mandate number: **M-2010-0232**

The capacity of oleochemical processes to inactivate possible risks linked to transmissible spongiform encephalopathies in animal by-products not intended for human consumption

Deadline: **15-Feb-11** Mandate number: **M-2010-0288**

Second update on the risk for human and animal health related to the revision of the BSE monitoring regime in some Member States

Deadline: **30-Sep-10** Mandate number: **M-2010-0239**

Food Contact Materials, Enzymes, Flavourings (CEF)

18117-glycolic acid

Deadline: **28-Mar-11** Mandate number: **M-2010-0363**

Recycling processes

Deadline: **31-Dec-13** Mandate numbers: **M-2010-0095, M-2010-0036, M-2010-0035, M-2010-0002, M-2009-0328, M-2010-0052, M-2010-0048, M-2010-0047, M-2010-0039, M-2010-0038, M-2010-0020, M-2010-0018, M-2009-0327**

93360 - Thiodipropionic acid, ditetradecyl ester, submitted by Sumilizer TPM

Deadline: **05-Aug-11** Mandate number: **M-2010-0257**

65841-Polyaddition product of glycidyl methacrylate with acrylic acid and/or methacrylic acid, esters with alcohols (C1-C4) aliphatic, monohydroxy, saturated

Deadline: **24-Feb-11** Mandate number: **M-2006-0160**

Request for evaluation of Additive Benzenepropanoic acid, 3,-bis(1,1-dimethylethyl)-4-hydroxy-, C13-15 branched abd linear alkyl esters (Anox 1315) CAS NR 171090-93-0 for food contact applications

Deadline: **04-Feb-11** Mandate number: **M-2010-0256**

Trimethyl trimellitate

Deadline: **22-Dec-10** Mandate number: **M-2010-0198**

86437 - Silver Zeolite A (Silver zinc sodium ammonium alumino silicate)

Deadline: **15-Dec-10** Mandate number: **M-2009-0174**

13303-Bis(2,6-diisopropylphenyl)carbodiimide

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

Internal mandate proposed by EFSA to the CEF Unit for an external contract on the collection, preparation and updating of data on flavourings and flavourings substances

Deadline: **31-Dec-11** Mandate number: M-2010-0251

Internal mandate proposed by EFSA to the CEF Unit for an external contract on a literature screening on toxicity of bisphenol A

Deadline: **27-Jul-11** Mandate number: **M-2010-0212**

Contaminants in the Food Chain (CONTAM)

Request for an EFSA opinion for a scientific opinion on the risks to human and animal health related to the presence of citrinin in food and feed

Deadline: **31-Mar-12** Mandate number: **M-2010-0314**

Request for an EFSA opinion for a scientific opinion on the risks for animal and public health related to the presence of sterigmatocystin in feed and food

Deadline: **31-Mar-12** Mandate number: **M-2010-0311**

Request for an EFSA opinion for a scientific opinion on the risks to human and animal health related to the presence of phomopsins in feed and food

Deadline: **31-Mar-12** Mandate number: **M-2010-0307**

Request for an EFSA opinion for a scientific opinion on the risks for public health related to the presence of diacetoxyscirpenol in feed and food

Deadline: **31-Jan-12** Mandate number: **M-2010-0315**

Request for an EFSA opinion for a scientific opinion on the risks for public health related to the presence of moniliformin in food and feed

Deadline: **31-Jan-12** Mandate number: **M-2010-0312**

Request for an EFSA opinion for a scientific opinion on the risks to human and animal health related to the presence of beauvericin and enniatins in food and feed

Deadline: **31-Jan-12** Mandate number: **M-2010-0305**

Request for an EFSA opinion for a scientific opinion on the risks to human and animal health related to the presence of ergot alkaloids in food and feed

Deadline: **31-Oct-11** Mandate number: **M-2010-0306**

Request for an EFSA opinion for a scientific opinion on the risks for animal and public health related to the presence of pyrrolizidine alkaloids in food and feed

Deadline: **30-Oct-11** Mandate number: **M-2010-0310**

Request for an EFSA opinion for a scientific opinion on the risks to human and animal health related to the presence of nivalenol in food and feed

Deadline: **31-Jul-11** Mandate number: **M-2010-0309**

JECFA opinion on cadmium

Deadline: **06-Dec-10** Mandate number: **M-2010-0313**

Consideration of the Chinese comments regarding the toxicological assessment of nicotine

Deadline: **30-Sep-10** Mandate number: **M-2010-0381**

Request for an EFSA opinion on the risks for animal and public health related to the presence of T-2 and HT-2 toxin in food and feed

Deadline: **31-Jul-11** Mandate number: **M-2010-0282**

Request for an EFSA opinion on the risks for public health related to the presence of opium alkaloids in poppy seeds

Deadline: **31-Jul-11** Mandate number: **M-2010-0281**

Request for a scientific opinion and technical assistance on the public health hazards to be covered by inspection of meat

Deadline: **30-Jun-11** Mandate number: **M-2010-0232**

Latest mandates accepted

Request for an EFSA opinion on the risks for animal and public health related to the presence of *Alternaria* toxin in feed and food

Deadline: **31-May-11** Mandate number: **M-2010-0280**

Request for an EFSA opinion on the risks for public health related to the presence of high levels of dioxins and dioxin -like PCBs in liver from sheep and venison

Deadline: **31-Mar-11** Mandate number: **M-2010-0279**

Request for an EFSA opinion on the risks for public health related to the presence of increased levels of zearalenone in wheat bran

Deadline: **31-Mar-11** Mandate number: **M-2010-0278**

Mineral hydrocarbons in food

Deadline: **30-Sep-11** Mandate number: **M-2010-0132**

Request for an update on the scientific opinion related to endosulfan as undesirable substance in feed

Deadline: **31-Jan-11** Mandate number: **M-2010-0287**

Biodiesel production process as regards the abiotic issues

Deadline: **30-Nov-10** Mandate number: **M-2009-0268**

Use of recycled hot water for decontamination of carcases

Deadline: **30-Sep-10** Mandate number: **M-2009-0292**

Data Collection Exposure (DATEX)

Internal Mandate for a technical report on the procedures currently carried out to assess dietary exposure to chemicals by the different EFSA Panels

Deadline: **31-Jan-11** Mandate number: **M-2010-0383**

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

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

Internal mandate proposed by EFSA for the preparation of a technical report on data collection workflows.

Deadline: **30-Oct-10** Mandate number: **M-2010-0237**

Revised exposure assessment of ethyl lauroyl arginate as a food additive

Mandate number: **M-2010-0289**

Nutrition (NDA)

Labelling exemption for casein/caseinate/milk products used in the manufacture of wine

Deadline: **31-Jul-11** Mandate number: **M-2010-0317**

Safety of a novel chewing gum base (Rev-7) as a food ingredient

Deadline: **on clock stop** Mandate number: **M-2010-0275**

Safety of Yeast beta-glucans as a food ingredient

Deadline: **31-Jan-11** Mandate number: **M-2010-0274**

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

7 Article 14 applications **For more information.**
4 Article 13.5 applications **For more information.**
0 Article 13 applications **For more information.**

Scientific Committee & Advisory Forum (SC&AF)

External Review Working Group

Deadline: **30-Jun-11** Mandate number: **M-2010-0349**

Research Priorities proposed by EFSA for the SCAF unit for an Internal Task Force

Deadline: **31-Dec-10** Mandate number: **M-2010-0253**

Update on state of play of animal cloning (SCNT)

Deadline: **01-Oct-10** Mandate number: **M-2010-0233**

> Opinions and other documents

Opinions and other outputs adopted: June-September 2010

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

Assessment Methodology (AMU)

Statistical re-analysis of the Biel maze data of the Stump et al (2010) study: Developmental neurotoxicity study of dietary bisphenol A in Sprague-Dawley rats

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2010-01142**
http://www.efsa.europa.eu/en/scdocs/scdoc/1836.htm

Technical report of EFSA prepared by the Assessment Methodology Unit on Quantitative pathway analysis of the exposure of the wheat production area with *Tilletia indica* M. teliospores one year after importation of US wheat for grain into the EU and desert durum wheat into Italy

Adopted on: **22-Jun-10** Question number: **EFSA-Q-2009-00780**
http://www.efsa.europa.eu/en/scdocs/scdoc/1652.htm

Model-based comparative assessment of the Australian and European hygiene monitoring programmes for meat production

Adopted on: **04-Jun-10** Question number: **EFSA-Q-2009-00350**
http://www.efsa.europa.eu/en/scdocs/scdoc/1450.htm

Food Additives & Nutrient Sources (ANS)

Scientific Opinion on the re-evaluation of lutein (E 161b) as a food additive

Adopted on: **07-Jul-10** Question number: **EFSA-Q-2008-787**
http://www.efsa.europa.eu/en/scdocs/scdoc/1678.htm

Scientific Opinion on the safety of anionic methacrylate copolymer for the proposed uses as a food additive

Adopted on: **24-Jun-10** Question number: **EFSA-Q-2009-00815**
http://www.efsa.europa.eu/en/scdocs/scdoc/1656.htm

Scientific Opinion on the safety of neutral methacrylate copolymer for the proposed uses as a food additive

Adopted on: **24-Jun-10** Question number: **EFSA-Q-2009-00711**
http://www.efsa.europa.eu/en/scdocs/scdoc/1655.htm

Scientific Opinion in relation to the use of monomethylsilanetriol to be added for nutritional purposes to food supplements in the light of new data provided

Adopted on: **23-Jun-10** Question number: **EFSA-Q-2010-00098**
http://www.efsa.europa.eu/en/scdocs/scdoc/1657.htm

Scientific Opinion on the safety of glycerol esters of gum rosin for the proposed uses as a food additive

Adopted on: **23-Jun-10** Question number: **EFSA-Q-2009-00450**
http://www.efsa.europa.eu/en/scdocs/scdoc/1654.htm

Scientific Opinion on the re-evaluation of Amaranth (E 123) as a food additive

Adopted on: **22-Jun-10** Question number: **EFSA-Q-2008-227**
http://www.efsa.europa.eu/en/scdocs/scdoc/1649.htm

Scientific Opinion on the re-evaluation of curcumin (E100) as a food additive

Adopted on: **07-Jul-10** Question number: **EFSA-Q-2008-220**
http://www.efsa.europa.eu/en/scdocs/scdoc/1679.htm

Statement on the divergence between the risk assessment of lycopene by EFSA and the Joint FAO/WHO Expert Committee on Food Additives (JECFA)

Adopted on: **07-Jul-10** Question number: **EFSA-Q-2009-00895**
http://www.efsa.europa.eu/en/scdocs/scdoc/1676.htm

Statement in relation to the safety of erythritol (E968) in light of new data, including a new paediatric study on the gastrointestinal tolerability of erythritol

Adopted on: **22-Jun-10** Question number: **EFSA-Q-2009-00819**
http://www.efsa.europa.eu/en/scdocs/scdoc/1650.htm

Biological Hazards (BIOHAZ)

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

Adopted on: **22-Sep-10** Question number: **EFSA-Q-2010-00145**
http://www.efsa.europa.eu/en/scdocs/scdoc/1861.htm

Scientific Opinion on monitoring and assessment of the public health risk of "*Salmonella* Typhimurium-like" strains

Adopted on: **22-Sep-10** Question number: **EFSA-Q-2010-00055**
http://www.efsa.europa.eu/en/scdocs/scdoc/1826.htm

Scientific Opinion on the safety and efficacy of using recycled hot water as a decontamination technique for meat carcasses

Adopted on: **22-Sep-10** Question numbers: **EFSA-Q-2009-00892,EFSA-Q-2010-00914**
http://www.efsa.europa.eu/en/scdocs/scdoc/1827.htm

Scientific Opinion on the Neste Oil Application for a new alternative method of disposal or use of animal by-products

Adopted on: **22-Sep-10** Question number: **EFSA-Q-2009-00856**
http://www.efsa.europa.eu/en/scdocs/scdoc/1825.htm

Scientific Opinion on Irradiation of food (efficacy and microbiological safety)

Adopted on: **22-Sep-10** Question number: **EFSA-Q-2008-462**

Scientific Opinion on lime treatment of solid pig and poultry manure

Adopted on: **08-Jul-10** Question number: **EFSA-Q-2005-062**
http://www.efsa.europa.eu/en/scdocs/scdoc/1681.htm

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

Adopted on: **07-Jul-10** Question number: **EFSA-Q-2010-00072**
http://www.efsa.europa.eu/en/scdocs/scdoc/1680.htm

Food Contact Materials, Enzymes, Flavourings (CEF)

FGE.18Rev2 Aliphatic, alicyclic and aromatic saturated and unsaturated tertiary alcohols, aromatic tertiary alcohols and their esters

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2010-01132**

FGE.06 Rev2: Straight- and branched-chain aliphatic unsaturated primary alcohols, aldehydes, carboxylic acids, and esters

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2010-01131**

Scientific Opinion on the safety evaluation of the substance, copper hydroxide phosphate, CAS No. 12158-74-6, for use in food contact materials

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2010-00708**
http://www.efsa.europa.eu/en/scdocs/scdoc/1838.htm

Scientific Opinion on the safety evaluation of the substance trimethylolpropane, mixed triesters and diesters with n-octanoic and n-decanoic acids, for use in food contact materials

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2010-00045**
http://www.efsa.europa.eu/en/scdocs/scdoc/1839.htm

FGE.218Rev1:α,β-Unsaturated aldehydes and precursors from subgroup 4.2 of FGE.19: Furfural derivatives

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-01083**

FGE.74 REV1 Consideration of simple aliphatic sulphides and thiols evaluated by JECFA (61st meeting)

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00954**

Scientific Opinion on the safety evaluation of the substance N,N-bis(2-ydroxyethyl)dodecanamide, CAS No. 120-40-1, for use in food contact materials

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00591**
http://www.efsa.europa.eu/en/scdocs/scdoc/1837.htm

Digeranylether

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00580**

4-(2,2,3-trimethylcyclopentyl)butanoic acid

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00578**

9-decen-2-one

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00570**

4-hydroxy-2,5-dimethylfuran-3(2H)-one (FL 13.010)

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00568**

6-Methylheptanal

Adopted on: **30-Sep-10** Question number: **EFSA-Q-2009-00566**
http://www.efsa.europa.eu/en/scdocs/scdoc/1843.htm

Scientific Opinion on bisphenol A: evaluation of a study investigating its neurodevelopmental toxicity, review of recent scientific literature on its toxicity and advice on the Danish risk assessment of bisphenol A

Adopted on: **23-Sep-10** Question numbers: **EFSA-Q-2009-00864, EFSA-Q-2010-00709, EFSA-Q-2010-01023**
http://www.efsa.europa.eu/en/scdocs/scdoc/1829.htm

Contaminants in the Food Chain (CONTAM)

Consideration of the Chinese comments regarding EFSA's toxicological assessment of nicotine

Issued on: **30-Sep-10** Question numbers: **EFSA-Q-2010-01140, EFSA-Q-2010-01141**
http://www.efsa.europa.eu/en/scdocs/scdoc/1835.htm

Scientific Opinion on Polybrominated Biphenyls (PBBs) in food

Adopted on: **22-Sep-10** Question number: **EFSA-Q-2010-00217**
http://www.efsa.europa.eu/en/scdocs/scdoc/1789.htm

Scientific Opinion on the safety and efficacy of using recycled hot water as a decontamination technique for meat carcasses

Adopted on: **20-Sep-10** Question numbers: **EFSA-Q-2009-00892, EFSA-Q-2010-00914**
http://www.efsa.europa.eu/en/scdocs/scdoc/1827.htm

Statement on further elaboration of the consumption figure of 400 g shellfish meat on the basis of new consumption data

Adopted on: **31-Jul-10** Question number: **EFSA-Q-2010-00155**
http://www.efsa.europa.eu/en/scdocs/scdoc/1706.htm

Scientific Opinion on marine biotoxins in shellfish – Emerging toxins: Brevetoxin group

Adopted on: **05-Jul-10** Question number: **EFSA-Q-2006-065I**
http://www.efsa.europa.eu/en/scdocs/scdoc/1677.htm

Data Collection Exposure (DATEX)

Results of the monitoring of non-dioxin like PCBs in food and feed

Adopted on: **22-Jul-10** Question number: **EFSA-Q-2010-00970**
http://www.efsa.europa.eu/en/scdocs/scdoc/1701.htm

Update of results on the monitoring of furan levels in food

Adopted on: **22-Jul-10** Question number: **EFSA-Q-2010-00791**
http://www.efsa.europa.eu/en/scdocs/scdoc/1702.htm

Nutrition (NDA)

EFSA has adopted 7 opinions related to Article 14 and 13.5 health claims applications between June and September 2010

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

Scientific Opinion on the safety of 'phosphated distarch phosphate' as a novel food ingredient

Adopted on: **10-Sep-10** Question number: **EFSA-Q-2010-00127**
http://www.efsa.europa.eu/en/scdocs/scdoc/1772.htm

Scientific Opinion on the appropriateness of the food azo-colours Tartrazine (E 102), Sunset Yellow FCF (E 110), Carmoisine (E 122), Amaranth (E 123), Ponceau 4R (E 124), Allura Red AC (E 129), Brilliant Black BN (E 151), Brown FK (E 154), Brown HT (E 155) and Litholrubine BK (E 180) for inclusion in the list of food ingredients set up in Annex IIIa of Directive 2000/13/EC

Adopted on: **10-Sep-10** Question number: **EFSA-Q-2008-744**
http://www.efsa.europa.eu/en/scdocs/scdoc/1778.htm

Scientific Opinion on lactose thresholds in lactose intolerance and galactosaemia

Adopted on: **10-Sep-10** Question number: **EFSA-Q-2008-307**
http://www.efsa.europa.eu/en/scdocs/scdoc/1777.htm

Scientific Opinion on the safety of *Lentinus edodes* extract (Lentinex®) as a Novel Food ingredient

Adopted on: **09-Jul-10** Question number: **EFSA-Q-2009-00833**
http://www.efsa.europa.eu/en/scdocs/scdoc/1685.htm

Scientific Opinion on the safety of 'Sardine Peptide Product'

Adopted on: **09-Jul-10** Question number: **EFSA-Q-2009-00766**
http://www.efsa.europa.eu/en/scdocs/scdoc/1684.htm

Scientific Opinion on the safety of 'Chitin-glucan' as a novel food ingredient

Adopted on: **09-Jul-10** Question number: **EFSA-Q-2009-00762**
http://www.efsa.europa.eu/en/scdocs/scdoc/1687.htm

Scientific Opinion on the safety of 'Cetyl Myristoleate Complex' as a food ingredient

Adopted on: **09-Jul-10** Question number: **EFSA-Q-2009-00529**
http://www.efsa.europa.eu/en/scdocs/scdoc/1686.htm

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

Adopted on: **04-Jun-10** Question number: **EFSA-Q-2010-00890**
http://www.efsa.europa.eu/en/scdocs/scdoc/1566.htm

Scientific Committee & Advisory Forum (SC&AF)

Update on the state of play of animal cloning

Adopted on: **14-Sep-10** Question number: **EFSA-Q-2010-00887**
http://www.efsa.europa.eu/en/scdocs/scdoc/1784.htm

Report of the public consultation on the EFSA draft guidance on human health risk-benefit assessment of foods

Adopted on: **29-Jun-10** Question number: **EFSA-Q-2007-043b**
http://www.efsa.europa.eu/en/scdocs/scdoc/1674.htm

Human health risk-benefit assessment of foods

Adopted on: **29-Jun-10** Question number: **EFSA-Q-2007-043a**

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