



EFSA in focus **FOOD**



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ISSUE 10 - SEPTEMBER 2012

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> Key topics

EFSA and ECDC zoonoses report: *Salmonella* in humans continues to decrease, *Campylobacter* increasing

EFSA and ECDC have published their annual report on zoonoses and food-borne outbreaks in the European Union for 2010. The report shows that *Salmonella* cases in humans fell by almost 9% in 2010, marking a decrease for the sixth consecutive year. *Salmonella* prevalence in poultry is also clearly declining at the EU level.

Campylobacteriosis remains the most reported zoonotic infection in humans since 2005 and the number of cases has been increasing over the last five years. This report supports the European Commission and EU Member States in their consideration of possible measures to protect consumers from risks related to zoonoses.

“The positive progress in the reduction of *Salmonella* cases in humans and poultry is continuing and the majority of Member States met the targets set



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for the reduction of *Salmonella* in different poultry flocks in 2010," said Claudia Heppner, Head of EFSA's Food Ingredients & Packaging Unit.

According to the report, the likely main reasons for the decrease in human salmonellosis cases are the successful EU *Salmonella* control programmes for reducing the prevalence of the bacteria in poultry populations, particularly in laying hens. *Salmonella*, which usually causes fever, diarrhoea and abdominal cramps, accounted for 99,020 reported human cases in 2010 compared to 108,618 in 2009. *Salmonella* was found most often in chicken and turkey meat.

Johan Giesecke, Chief Scientist at ECDC, explained: "The increasing trends in human cases of *Campylobacter* highlight the need of further joint efforts. For this, EFSA and ECDC will continue to strengthen their links with all important partners and foster collaboration in order to decrease the occurrence of these diseases in the EU."

In 2010, a total of 212,064 *Campylobacter* cases in humans were reported, an increase for the fifth consecutive year with 7% more cases compared to 2009. In foodstuffs, *Campylobacter*, which can cause diarrhoea and fever, was mostly found in raw poultry meat. In order to combat *Campylobacter*, the European Commission is currently carrying out a cost-benefit analysis of the control measures for the bacteria at different stages of the food chain. EFSA has supported this work by among others analysing an EU-wide baseline survey on the prevalence of *Campylobacter* in chicken and providing scientific advice on possible reduction measures.

The report also gives an overview of other food-borne diseases. Human cases of Shiga toxin/verotoxin-producing *Escherichia coli* (STEC/VTEC) have been increasing since 2008 and amounted to 4,000 reported cases in 2010. Among animals and foodstuffs, VTEC was most often reported in cattle and their meat.

A decrease for the fifth consecutive year was recorded for human cases of *Yersinia enterocolitica*, a bacterium mostly found in pigs and their meat, with 6,776 cases reported in 2010. The number of human cases of trichinellosis – a parasitic zoonosis – decreased significantly in 2010 (223 cases compared to 748 in 2009) with a corresponding reduction of *Trichinella* findings in pigs, an important source of the parasite.

Listeria infections in humans showed a slight decrease with 1,601 confirmed cases in 2010. In 2013, EFSA will be analysing the results of an EU-wide baseline survey on *Listeria* in ready-to-eat foods including smoked fish, heat-treated meat products and soft and semi-soft cheeses, which will provide further valuable information on its prevalence and the factors contributing to this in these high-risk foods. To complement this work, EFSA and ECDC will carry out a joint molecular typing analysis for human and food *Listeria* strains to identify potential links between human cases and food.

The report says that 5,262 food-borne outbreaks were recorded in the EU in 2010, slightly less than in 2009. These reported outbreaks affected over 43,000 people and caused 25 deaths; however, these figures may in reality be higher due to under-reporting. The most frequently reported causes were *Salmonella* (31% of all outbreaks), viruses such as norovirus (15%) and *Campylobacter* (9%). The most important food sources in the outbreaks were eggs and egg products, mixed and buffet meals and vegetables and derived products. The importance of vegetables as sources of outbreaks increased from previous years.

The report covers 15 zoonotic diseases, including Q fever, brucellosis, bovine tuberculosis, rabies and the parasitic zoonoses echinococcosis. The full version of the report with data by country and annexes is available on the EFSA and ECDC websites. ■

[For more information.](#)

EFSA and ECDC issue joint report on antimicrobial resistance in zoonotic bacteria affecting humans, animals and food

EFSA and the European Centre for Disease Prevention and Control (ECDC) have published the second joint EU report on antimicrobial resistance in zoonotic bacteria affecting humans, animals and food. The report makes an important contribution to current work being carried out at EU-level to fight antimicrobial resistance.

The report, based on data collected from EU Member States for 2010, shows that resistance to several antimicrobials was commonly detected in zoonotic bacteria such as *Salmonella* and *Campylobacter* which are the main causes

of reported food-borne infections in the EU. The occurrence of resistance in animals and food remained similar to that of previous years.

Catherine Geslain-Lanéelle, EFSA's Executive Director, said: "Zoonotic diseases are important public health threats in the EU and resistance of zoonotic bacteria to antimicrobials used to treat these illnesses is an increasing concern both at the European level and globally. EFSA recognised this early on in its establishment and has been collecting important data and reporting on antimicrobial resistance trends

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in animals and food since 2004. In the framework of the European Commission's Action Plan against Antimicrobial Resistance, EFSA will further strengthen its efforts in this field and cooperation with key partners such as ECDC and the European Medicines Agency."

Marc Sprenger, Director of ECDC, added: "Campylobacteriosis is the most frequently reported zoonotic infection in humans and the high resistance of *Campylobacter* to several antimicrobials, including ciprofloxacin, is of increasing concern at EU-level. ECDC has long been aware of the threat posed by antimicrobial resistance, which is why we have been collecting surveillance data and co-ordinating the European Antibiotic Awareness day."

"This new report is another crucial step forward. With harmonised surveillance of human and animal data we can act to prevent its further spread in humans. ECDC will continue strengthening its links with all key stakeholders including EFSA to provide scientific support to risk managers in order to efficiently tackle antimicrobial resistance from a one-health perspective."

Antimicrobials are used in human and veterinary medicine to eliminate micro-organisms causing infections, such as bacteria. Certain antimicrobial groups – fluoroquinolones (such as ciprofloxacin), third-generation cephalosporins (such as cefotaxime) and macrolides (such as erythromycin) – are defined as critically important for treatment of serious human infections by the World Health Organization. In food-producing animals, the antimicrobials used to treat various infectious diseases may be the same or similar to those used for humans.

Resistance to antimicrobials occurs when micro-organisms develop mechanisms that reduce their sensitivity to the antimicrobials and render treatments with antimicrobials ineffective. Resistant bacteria can spread through many

routes. Zoonotic bacteria that are resistant to antimicrobials are of particular concern as they can be transmitted from animals to food and humans, and may compromise the effective treatment of infections in humans.

The report on antimicrobial resistance in zoonotic bacteria shows that a high proportion of *Campylobacter* in humans is resistant to the critically important antimicrobial ciprofloxacin whereas low resistance was recorded for another critically important antimicrobial, erythromycin. Campylobacteriosis is the most frequently reported zoonotic infection in humans in the EU with over 200,000 reported cases in 2010. High resistance is also recorded for commonly used antimicrobials such as ampicillin and tetracyclines. In animals and food, a very high proportion of *Campylobacter* is resistant to ciprofloxacin, particularly in chicken but also in pigs and cattle.

In humans, a high proportion of *Salmonella*, which accounted for almost 100,000 reported human cases of salmonellosis in 2010, is resistant to common antimicrobials but resistance to critically important antimicrobials for treating humans is relatively low. In animals and food, high levels of resistance in *Salmonella* were reported for commonly used antimicrobials as well as for ciprofloxacin in poultry.

Resistance in indicator *E. coli* in poultry was high to the critically important antimicrobial ciprofloxacin while in indicator enterococci in animals high resistance was recorded to another important antibiotic, erythromycin.

The report also includes information on the occurrence of Meticillin-resistant *Staphylococcus aureus* (MRSA) in animals and food from 11 EU Member States and one EFTA country. MRSA was detected in a number of different animal species, including pigs, poultry, cattle, dogs and horses as well as in some food of animal origin. ■

[For more information.](#)

Joint EFSA, FAO and WHO guidance aims to harmonise dietary exposure assessments

EFSA, the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) have published jointly guidance for a harmonised Total Diet Study (TDS) approach. The organisations concluded that, together with other dietary surveillance programmes, TDS is an effective tool to estimate population dietary exposure to both harmful and beneficial chemicals across the overall diet. The guidance proposes general principles for harmonising TDS methods internationally, which if applied in Europe would provide comparable data on dietary exposure to chemicals in food.

Reliable and detailed data on the occurrence of chemical substances (e.g. nutrients, residues, contaminants) in food in combination with food consumption data are essential for exposure assessments to support scientific advice on potential risks in the food chain. The chemical occurrence data used are often derived from official food controls, whereas the overall assessments of population dietary exposure to chemicals requires representative and harmonised data collection.

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A working group involving representatives from EFSA, FAO, WHO and EU Member State reviewed the state of the art and prepared joint guidance for a method suitable for such exposure assessments: the TDS approach. The guidance provides principles for carrying out a study, including the planning phase, collection of results, exposure assessment calculation and communication on the results.

ATDS consists of selecting and collecting foods representing the overall diet of a population, which are prepared as they are consumed and pooled into representative food groups before the levels of contaminants or nutrients in the foods are analysed. The results are then combined with food consumption data. This allows scientists to calculate the amount of each chemical substance that is being consumed by a specific population as part of their typical diet. The approach is particularly suitable for estimating chronic dietary exposure. It is most efficient for estimating broadly occurring chemical substances and less appropriate for detecting chemicals that occur only regionally, seasonally or in specific foods.

While food monitoring and surveillance activities capture presence of chemicals in individual food items, TDS provides a basis for calculating overall levels of chemical substances in the foods consumed by a population and estimating the overall impact on public health. The working group

concluded that TDS can be an excellent complementary approach to existing food monitoring and surveillance programmes or an effective preliminary screening tool.

Together these approaches can help experts to identify the relative importance of individual foods as sources of chemical substances in the overall diet. TDS can also be used for screening purposes to analyse a limited number of broadly pooled food samples, providing a useful starting point for determining future priorities for detailed data collection.

TDSs are conducted by several countries and there is a wealth of data available. However, harmonisation of the TDS methodology would enable comparability of results internationally and support the assessment of dietary exposure to chemical substances in multiple countries or regions. At European level, TDS would generate important information on pan-European dietary exposure to chemicals in food and could be used for tracking the impact of EU measures over time.

In the coming years, the European Commission's Directorate-General for Research and Development will fund a Pan-European pilot project to harmonise data collection, identify typical foods in the overall diet and assess the dietary intake of chemical contaminants from these foods. ■

[For more information.](#)

EFSA assesses control options for norovirus in oysters



EFSA's Panel on Biological Hazards (BIOHAZ Panel) concluded in a risk assessment that the most effective public health measures to protect consumers from exposure to norovirus in oysters are to produce oysters in areas which are not contaminated or to prevent contamination of mollusc production areas. Current methods used to remove norovirus in shellfish are not an effective means of reducing contamination.

The Panel recommended establishing acceptable limits for the presence of virus in oysters that are harvested and placed on the market in the European Union. In addition, an EU-wide baseline survey on norovirus in oysters should be carried out to provide information on overall consumer exposure as well as the public health impact of control measures.

Norovirus, sometimes referred to in the media as the "winter vomiting bug", is a major cause of acute gastroenteritis in Europe often causing diarrhoea and vomiting. The virus is transmitted through the consumption of food or water contaminated with faecal matter or more often through person-to-person contact or contact with infected surfaces. Bivalve molluscs such as oysters and scallops are a well documented source of infection as they can accumulate and concentrate virus particles. Oysters contaminated with norovirus pose a particular risk to human health as they are often consumed raw.

EFSA's BIOHAZ Panel concluded that norovirus is highly infectious and that the amount of the virus detected in oysters linked to human cases can vary greatly. Scientists highlight that norovirus is frequently detected in oysters in Europe which comply with existing EU control standards for bivalve molluscs.

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EFSA evaluated the detection methods and control options for norovirus in oysters. The assessment looked at the use of a technique (the PCR method) already applied to other shellfish for the detection and quantification of norovirus in oysters, the possibility of defining a level at which the presence of the virus in oysters would be unlikely to pose a risk to consumers and possible post-harvest control options. The Panel considered that the PCR method was suitable for detection and quantification of norovirus in oysters provided that appropriate quality assurance measures are implemented.

According to the Panel, methods currently used to remove norovirus in shellfish should be improved. The Panel recommended, in line with its previous general recommendation for food-borne viruses, that measures to reduce norovirus in oysters should focus on preventing initial contamination of production areas rather than attempting to remove the virus from contaminated foods.

The opinion recommended that risk managers should consider establishing an acceptable limit for norovirus in oysters that are intended to be harvested and placed on the market in the EU. Establishing overall microbiological criteria supports the setting of acceptable limits and determines among others the analytical methods, sampling plans and actions to be taken if criteria are not met. Such criteria can be useful for verifying compliance with Hazard Analysis and Critical Control Point (HACCP) principles and could be used as additional controls in production areas as well as during processing and retail.

In addition, scientists recommend carrying out an EU-wide baseline survey on norovirus contamination in oysters in order to estimate overall consumer exposure. Such a survey would also provide information that could be used to evaluate the public health impact of control measures put in place over time.

[For more information.](#)

EFSA sets population reference intakes for protein

EFSA has published population reference intakes (PRIs) for protein, completing the latest stage of its work on dietary reference values (DRVs).

A PRI indicates the amount of an individual nutrient that the majority of people in a population need for good health depending on their age and sex. EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA Panel) set PRIs for protein for adults, infants and children, and pregnant and breast-feeding women, as follows:

- **Adults** (including older adults) – 0.83 g per kg of body weight per day.
- **Infants, children and adolescents** – between 0.83 g and 1.31 g per kg of body weight per day depending on age.
- **Pregnant women** – additional intake of 1 g, 9 g and 28 g per day for the first, second and third trimesters respectively.
- **Breast-feeding women** – additional intake of 19 g per day during the first 6 months of lactation and 13 g per day thereafter.

The Panel also looked at several health outcomes that may be associated with protein intake – such as bone health, body weight, muscle mass and kidney function – but concluded that the available data were insufficient to derive PRIs based on these health outcomes.

The Panel considered protein intake in the European population to be adequate for all population groups. According to collated national food consumption surveys, the average protein intake of adults in Europe is often at or above the PRI of 0.83 g per kg of body weight per day (between 67 g and 114 g per day for men and between 59 g and 102 g per day for women).

The PRIs apply to mixed dietary protein from both animal and plant sources. The Panel noted that EFSA's Comprehensive Food Consumption Database shows that the main sources of protein in European adult diets are meat and meat products, followed by grains/grain-based products and milk/dairy products.

The Scientific Opinion on protein followed a request from the European Commission for EFSA to update previous European advice on DRVs, taking into account new scientific evidence and recent recommendations issued at national and international level. Previously the Panel has published opinions establishing DRVs for carbohydrates, dietary fibre, fats and water.

This and earlier opinions on DRVs have been adopted by the Panel after consultation with Member States, the scientific community and other stakeholders. The consultations ensure that EFSA benefits from the widest range of information, data and views to finalise the work and provide the most up-to-date, comprehensive advice to EU decision-makers.

[For more information.](#)

Residues compliance continues to rise, pesticide report shows



EFSA has published its third Annual Report on Pesticide Residues, which gives an overview of pesticide residues found in food in the European Union during 2009 and assesses the exposure of consumers to those residues through their diets. The report shows that compliance rates continue to rise, with 97.4% of the samples analysed falling within the permitted Maximum Residue Levels (MRLs), a rise of about one percentage point since 2008.

In the EU coordinated part of the monitoring programme, which is designed to collect directly comparable data from reporting countries and to enable dietary exposure assessment, 61.4% of samples were free of measurable pesticide residues. Compared with 2006, the last time the same food commodities of plant origin were analysed under the EU-coordinated programme, the MRL exceedance rate has fallen from 4.4% to 1.2%. EFSA said this could be partially ascribed to the harmonisation of MRLs, which came into force in September 2008, but other factors – such as the more effective use of legislation compelling producers and other industry players to implement safety systems, and changes in the pattern of pesticide use in Europe – may have contributed to the improvement.

EFSA's Pesticides Unit, which prepared the report, emphasised that the presence of pesticides in food at a level exceeding the MRLs does not necessarily imply a safety concern.

Reporting countries, which include all EU Member States, but also Iceland and Norway, analysed nearly 68,000 samples of food commodities for 834 pesticides. The number of food commodities analysed rose from just under 200 in 2008 to approximately 300 in 2009.

The introduction of a new data reporting format enabled a more accurate assessment of the long-term risks to consumers from exposure to pesticide residues. EFSA concluded that based on current knowledge long-term exposure to residues detected in major foods that make up the European diet would not raise health concerns.

The assessment of short-term acute exposure was based on worst-case scenarios – assuming the consumption of large portions of a food item containing the highest recorded residue – and EFSA concluded that risks to consumers were unlikely. Of the 10,553 samples taken in the EU coordinated programme, a potential risk could not be ruled out for 77.

MRLs were more often breached in samples from countries outside the European Economic Area (6.9% of samples) than in those from the EU and EFTA countries (1.5% of samples).

The lowest exceedance rates overall were for food products of animal origin (0.3%).

No specific MRLs have been established for organically produced commodities so those used for conventionally produced commodities are applied. The MRL exceedance rate recorded for organic produce was lower by a factor of 7 compared to conventionally grown produce.

In the report, EFSA made a number of recommendations aimed at improving future monitoring programmes and the enforcement of European legislation on pesticide residues.

[For more information.](#)

EFSA completes first Opinion in meat inspection work

EFSA has completed the first stage of a major piece of work that will provide the scientific basis for the modernisation of meat inspection across the EU.

The European Commission asked EFSA to deliver a series of Scientific Opinions on public health hazards – biological

and chemical – to be addressed by meat inspection. The Authority was also requested to provide a summary of comparable data on specific food-borne hazards in the Member States that would enable risk managers to adapt meat inspection procedures to national requirements. EFSA's experts were asked to consider the implications

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for animal health and welfare of any proposed changes to current inspection practices.

To fulfil this complex mandate, EFSA has drawn on its expertise in a wide range of fields within its scientific remit and has broken up the work into six sets of Scientific Opinions and Scientific Reports. The first set published by EFSA covers the inspection of swine.

As well as identifying and ranking the main risks for public health, the scientific experts on EFSA's panels were asked to: assess the strengths and weaknesses of the current inspection methodology; recommend methods that take into account the hazards not addressed by current meat inspection; and recommend adaptations of methods and/or frequency of inspections based on the hazard rankings and harmonised epidemiological indicators.

In the area of biological hazards, the food-borne hazards *Salmonella*, *Yersinia enterocolitica*, *Toxoplasma gondii* and *Trichinella* were identified as priority targets in the inspection of swine meat at abattoir level, due to their prevalence and impact on human health. It was concluded that current inspection methods do not enable the early detection of the first three of these hazards and, more broadly, do not differentiate food safety aspects from meat quality aspects, prevention of animal diseases or occupational hazards.

The main recommendations on biological hazards were to:

- Omit the use of palpation and/or incision techniques in *post-mortem* inspection of pigs subject to routine slaughter because of the risk of bacterial cross-contamination.
- Introduce a comprehensive pork carcass safety assurance framework, combining a range of preventive measures applied on-farm and at-abattoir in an integrated way as this is the only means to ensure an effective control of the main hazards.
- Collect and analyse food chain information (FCI) at herd and abattoir levels to enable a more location-specific assessment of risk.

In the area of animal health and welfare, it was noted that the abolition of palpation and/or incision would lead to a reduction in detection of some diseases but that in cases where several organs are affected, this effect was likely to be minimal. To mitigate the reduced detection probability of the proposed modified system, experts recommend that palpation and/or incision should be conducted as a follow-up to a visual inspection showing abnormalities. The necessity of meat inspection, both *ante-* and *post-mortem* – as shown in the 2001 UK Foot and Mouth Disease outbreak – in the overall surveillance system for swine health and welfare, was also highlighted. However,

the experts recognised that surveillance information is currently underutilised.

In the area of contaminants, dioxins, dioxin-like polychlorinated biphenyls and the antibiotic chloramphenicol were identified as chemical substances of high potential concern in pork, based on pre-defined criteria. However, it was concluded that chemical substances at the concentrations found in swine meat are unlikely to pose an immediate or short-term health risk for consumers. The experts recommended:

- the development of risk-based sampling strategies that differentiate between farms producing pigs under conditions of fully implemented HACCP-based protocols and with complete FCI, and farms with less stringent quality control procedures.



- the encouragement of *ad hoc* amendments to sampling plans to take account of emerging substances in the food chain.
- and the inclusion of *ante-* and *post-mortem* inspection criteria to identify illicit use of substances and encourage analysis at farm level.

EFSA also proposed harmonised epidemiological indicators for food-borne hazards that are covered by existing meat inspection procedures as well as the highlighted biological hazards. The indicators would be particularly useful in the context of the proposed pork carcass safety assurance framework, enabling the categorisation of farms, herds and slaughterhouses according to risk as well as the setting of targets for final chilled carcasses.

[For more information.](#)

EFSA publishes original industry studies on aspartame

EFSA has been given access to over 600 datasets for use in its full re-evaluation of the artificial sweetener aspartame, which is scheduled for completion in May 2013. Reaffirming its commitment to openness and transparency, EFSA has published the full list of studies.

The Authority has also made publicly available previously unpublished scientific data including the 112 original studies on aspartame which were submitted to support the request for authorisation of aspartame in Europe in the early 1980s.

Following a public call for scientific data on aspartame, EFSA received access to a large number of both published and unpublished scientific studies and datasets. It is currently processing the submissions for consideration in its risk assessment of aspartame as used in food, beverages and as a tabletop sweetener.

In addition to the information and raw data made publicly available on EFSA's website, further unpublished scientific

studies and data are expected to be made available for download once the Authority has received them in full and had confirmation of their non-confidentiality.

To date, EFSA has not carried out a full re-evaluation of the safety of aspartame. However, the Authority has undertaken a substantial body of work on the substance over the years and has regularly reviewed new studies published on the substance.

In 2011, EFSA accepted a request from the European Commission to bring forward from 2020 the deadline for the scheduled full re-evaluation of this artificial sweetener. After its completion in 2013, EFSA's risk assessment of aspartame will be the most comprehensive and up-to-date available.

Recognising the level of interest in this work, EFSA will keep the public informed of progress made at key intervals in the risk assessment process.

[For more information.](#)

EFSA assesses the public health risk of seeds and sprouted seeds

EFSA has evaluated the public health risk of Shiga-toxin producing *Escherichia coli* (STEC) and other pathogenic bacteria that may contaminate seeds intended for sprouting and sprouted seeds (sprouts, shoots and cress).

Recognising that sprouted seeds are generally consumed raw or minimally processed, the Panel on Biological Hazards (BIOHAZ Panel) concluded that sprouted seeds are ready-to-eat foods with food safety concerns because certain pathogenic bacteria can contaminate seeds and grow during sprouting.



Furthermore, preventing initial contamination during production, storage and distribution of seeds is of the foremost importance, as sprouted seeds have the potential to cause large food-borne outbreaks. Operators producing sprouted seeds should strive to implement additional food safety management measures across the whole sprout production chain. Stakeholders at all parts of the production chain and consumers, including also those practising home-sprouting, should be informed of the food safety risk posed by sprouted seeds.

The European Commission requested a risk assessment of seeds and sprouted seeds intended for human consumption following the STEC outbreaks in Germany and France in spring and summer 2011. In its opinion, the BIOHAZ Panel noted that large outbreaks associated with consumption of contaminated sprouts have previously been reported in the EU and worldwide. Sprout-associated outbreaks are most commonly caused by *Salmonella* and pathogenic *E. coli* (including STEC). Very low levels of the bacteria – as little as 4 bacteria/kg – in seeds intended for sprouting have been sufficient to cause outbreaks.

The Panel concluded that sprouted seeds pose specific microbial food safety concerns and that there are several risk factors for contamination affecting the entire sprouted seed production chain. Pathogenic bacteria can contaminate the seeds intended for sprouting during

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production, storage and distribution through, for example, contaminated irrigation water and soil particles. The high temperature and humidity needed for the germination and sprouting of seeds are also favourable conditions for pathogenic bacteria to further grow and spread. Consumption of raw or minimally processed sprouted seeds poses additional food safety concerns. EFSA's risk assessment focused on seeds and sprouts, as there is limited scientific information available on shoots and cress.

EFSA's BIOHAZ Panel considered sprouted seeds as ready-to-eat foods and therefore recommended that general EU food safety hygiene rules should be applied across the whole chain from seed production to the final sprouted product. The Panel concluded that preventing initial contamination of seeds intended for sprouting was of particular importance, as there are currently no methods to ensure elimination of pathogens in all types of seeds used for sprouting. The Panel noted that the control of a sprout-associated outbreak is challenging as seed lots can be widely distributed and therefore difficult to trace.

As for other ready-to-eat food products, the BIOHAZ Panel recommended that additional food safety management measures should be put in place along the whole chain from seed production to the final sprouted product.

Microbiological criteria should be an additional step in managing food safety in the sprouted seed production chain. However, the Panel recognised the difficulties of detecting contamination with testing, and that reliable results would require the analysis of large samples and/or different sampling strategies. In addition, due to the short shelf life of sprouted seeds, rapid methods for detecting pathogenic bacteria are important to obtain timely results.

Given the complex nature of the sprouted seed production chain, the Panel considered different approaches and made a variety of suggestions for mitigation options throughout the production chain that could assist risk managers in setting policies and making decisions to protect consumers in the European Union.

[For more information.](#)

New Science Strategy published as EFSA marks its 10th anniversary

This year marks the 10th anniversary of the European Union's General Food Law and the establishment of EFSA. The publication of EFSA's Science Strategy for 2012-2016 highlighted how the Authority has grown over time into its pivotal position within the European food safety system and lays out the vision for its scientific development for the next five years.

The main objectives of the Science Strategy are: to further develop EFSA's scientific excellence and other core values, such as openness, transparency, independence and responsiveness; to optimise the use of European risk assessment capacity across the EU; to develop and harmonise risk assessment methodologies and approaches to assess risks associated with the food chain; and to strengthen the scientific basis for risk assessment and risk monitoring.

The Science Strategy was the subject of an extensive consultation process involving EFSA's Scientific Committee, its Advisory Forum, staff, its stakeholders as well as a public consultation.

Commenting on the importance of this document, EFSA's Director of Science Strategy and Coordination, Hubert Deluyker, said: "The quality of our science is central to everything we do and with this ambitious strategy, EFSA can continue to enhance its support of the European food safety system in the years to come. Looking forward, along with our partners, our role is one of leadership

in the development of state-of-the-art risk assessment methodologies in key areas while meeting the needs of risk managers in the most effective way.

"Our relationship with the Member States will continue to be critical both from a data collection and information exchange perspective – ensuring a high calibre of evidence can be applied to risk assessment – and from a capacity building perspective where EFSA strongly supports the development of risk assessment skills across Europe."

EFSA has already begun to implement the objectives of the Science Strategy: a workshop for EFSA's scientific staff was held to start the process of executing the strategy; a dialogue with key partners in the EU institutions and Member States is also scheduled to map out a route for increasing further the scope for interaction and cooperation; and EFSA's management will aim to give priority to fulfilling the objectives of the Science Strategy through resource allocation and the development of longer-term multiannual planning.

[For more information.](#)



EFSA, ECDC and European Commission brief MEPs on joint actions to combat food-borne zoonotic diseases

EFSA and the European Centre for Disease Prevention and Control (ECDC) met MEPs in Brussels to discuss the actions being taken to protect EU consumers from food-borne zoonotic diseases as well as areas for improvement.

The event *Animal-to-human diseases: How does Europe protect its citizens*, hosted by the MEP Dagmar Roth-Behrendt, provided an overview of the integrated approach to food safety taken in the EU to combat food-borne zoonoses. In her introduction, EFSA's Executive Director Catherine Geslain-Lanéelle highlighted that cooperation with the Member States is key to strengthening Europe's capacity to better understand and combat these significant risks to public health.

Speaking on behalf of the European Commission, Bernard Van Goethem, a Director at DG SANCO, presented the comprehensive EU regulatory framework put in place to protect EU consumers, highlighting the great strides EU has made in the battle against *Salmonella*. A coordinated approach by all EU actors on zoonotic diseases has helped to reduce human cases of salmonellosis in Europe by almost one-half over five years (2004-2009).

Following Mr. Van Goethem's presentation, Dr Johanna Takkinen from ECDC and Dr Pia Makela from EFSA gave

an overview of the current trends in the prevalence of *Salmonella*, *Campylobacter* and other zoonotic diseases in the EU. Based on data collected by EU Member States, the two agencies jointly produce annual EU Summary Reports on zoonotic infections and food-borne outbreaks, monitoring the evolving situation in Europe and helping to inform risk management measures.

Professor Arie Havelaar, a member of EFSA's Scientific Panel on Biological Hazards, provided the MEPs with information on the overall burden of food-borne diseases in Europe. EFSA has estimated that the overall economic burden of human salmonellosis could be as high as EUR 3 billion a year.

Hubert Deluyker, EFSA's Director of Science Strategy and Coordination, gave a concrete example of EU actors in action as he presented the joint response to the outbreaks of the rare verotoxin-producing *E. coli* strain (O104:H4) that affected the EU in summer 2011 and resulted in almost 50 deaths. He also analysed the challenges and lessons learned from the epidemiological investigations of the outbreaks in France and Germany. Marc Sprenger, Director of ECDC, also contributed to this agenda item, focusing on steps that can be taken to improve the quality of reporting food-borne disease cases by general practitioners across the EU. ■

[For more information.](#)

Applications Helpdesk: enhanced service and increased transparency

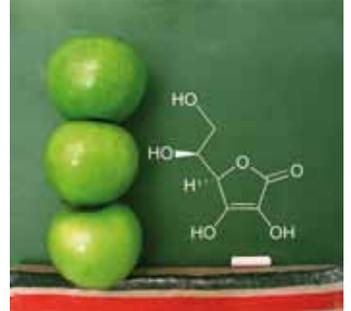
With the launch of its Applications Helpdesk Unit, EFSA has taken a major step forward in enhancing the service it provides to EU Member States, its other partners in the EU and applicants. The Authority aims to contribute to safe innovation in the agrofood sector by facilitating increased understanding of its risk assessment work and requirements to enter the EU food chain. EFSA is also streamlining its procedures for dealing with the evaluation of regulated substances, products and health claims.

Science and innovation are key drivers of economic competitiveness, as recognised by the EU's "Europe 2020" growth strategy. The EU agrofood sector is worth over €900 billion annually to the EU economy and employs some 4.4 million people. As Europe's food safety watchdog, EFSA is uniquely placed to provide the scientific expertise needed to protect consumers and enable innovation. More transparency about how EFSA carries out its risk assessments and further clarifying how applicants submit information, can support growth and enhance competitiveness.

Since 2003, the number of annual requests received by EFSA for applications-related evaluations has increased considerably. These now account for 40% of the Authority's resources, twice the 2008 level, and as many as two-thirds of its scientific outputs.

Recent legislative changes in the EU mean that EFSA's work on the evaluation of regulated substances is likely to continue to grow; a large number of new applications, for example for feed additives, food enzymes and flavourings, is expected in the coming years, while the assessment of other types of applications is becoming more complex. The Applications Helpdesk Unit will enable EFSA to provide a streamlined service to applicants and other interested parties in this changing environment. ■

[For more information.](#)



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External reports published

Combined actions of chemicals in food through dissimilar modes of action	http://www.efsa.europa.eu/en/supporting/pub/232e.htm
Pilot project to test the feasibility of the development of a "Compiled European Food Consumption Database"	http://www.efsa.europa.eu/en/supporting/pub/238e.htm
Implementation of Electronic Transmission of Chemical Occurrence Data in Latvia	http://www.efsa.europa.eu/en/supporting/pub/240e.htm
Electronic Transmission of Chemical Occurrence Data in Romania	http://www.efsa.europa.eu/en/supporting/pub/237e.htm
Implementation of Electronic Transmission of Chemical Occurrence Data in France	http://www.efsa.europa.eu/en/supporting/pub/242e.htm
Electronic Transmission of Chemical Occurrence Data in Sweden	http://www.efsa.europa.eu/en/supporting/pub/239e.htm
Bisphenol A literature search studies	http://www.efsa.europa.eu/en/supporting/pub/252e.htm
Collection, collation and analysis of data in relation to reference heights and reference weights for children and adolescents in the EU	http://www.efsa.europa.eu/en/supporting/pub/255e.htm
Evidence report identifying health outcomes upon which Dietary Reference Values could potentially be based for vitamins A, C, E, K	http://www.efsa.europa.eu/en/supporting/pub/256e.htm
<i>In vitro</i> metabolic study on alkanes in hepatic microsomes from humans and rats	http://www.efsa.europa.eu/en/supporting/pub/263e.htm
Literature search and review related to specific preparatory work in the establishment of Dietary Reference Values - Preparation of an evidence report identifying health outcomes upon which Dietary Reference Values could potentially be based for chromium, manganese and molybdenum	http://www.efsa.europa.eu/en/supporting/pub/284e.htm
Literature search and review related to specific preparatory work in the establishment of Dietary Reference Values - Preparation of an evidence report identifying health outcomes upon which Dietary Reference Values could potentially be based for magnesium, potassium and fluoride	http://www.efsa.europa.eu/en/supporting/pub/283e.htm
Microbiological contaminants in food in the European Union in 2004-2009	http://www.efsa.europa.eu/en/supporting/pub/249e.htm
A comparison by simulation of different methods to estimate the usual intake distribution for episodically consumed foods	http://www.efsa.europa.eu/en/supporting/pub/299e.htm
A European tool for usual intake distribution estimation in relation to data collection by EFSA	http://www.efsa.europa.eu/en/supporting/pub/300e.htm
Overview on current practices of poultry slaughtering and poultry meat inspection	http://www.efsa.europa.eu/en/supporting/pub/298e.htm
Literature search and review related to specific preparatory work in the establishment of Dietary Reference Values for copper	http://www.efsa.europa.eu/en/supporting/pub/302e.htm
Harmonised epidemiological indicators for poultry slaughter: case studies for <i>Salmonella</i> and <i>Campylobacter</i>	http://www.efsa.europa.eu/en/supporting/pub/294e.htm
Implementation of electronic transmission of chemical occurrence data	http://www.efsa.europa.eu/en/supporting/pub/313e.htm
Electronic transmission of chemical occurrence data in Belgium	http://www.efsa.europa.eu/en/supporting/pub/312e.htm
Analysis of isolate based data on antimicrobial resistance collected from volunteer Member States for the year 2010	http://www.efsa.europa.eu/en/supporting/pub/308e.htm

> Mandates accepted

Mandates accepted: January-July 2012

Information on all other on-going requests is available in EFSA's [register of questions](#).

Food Additives & Nutrient Sources (ANS)	Deadline	Mandate number
Draft preparatory documents, including toxicological and non-toxicological data, to support the preparatory work for the re-evaluation of food additives permitted in the EU	27-Sep-15	M-2011-0088
Mandate proposed to EFSA by the ANS Panel for a self tasking to conduct a revised exposure assessment on Butylated hydroxyanisole E320 (BHA)	30-Jul-12	M-2012-0130
Refined exposure assessments for food colours with possible exceedance of ADI – caramel colours (E 150a,c,d)	31-Jan-14	M-2012-0247
Biological Hazards (BIOHAZ)	Deadline	Mandate number
Procurement on food of plant origin: production methods and microbiological hazards linked to foodborne disease		M-2012-0034
Risk posed by pathogens in food of non-animal origin	31-Dec-13	M-2012-0041
Quantitative evaluation of BSE risk in bovine intestines and mesentery	30-Jan-14	M-2012-0044
Organisation of four technical hearings on issues related to current meat inspection: Solipeds; farmed game; sheep and goats; bovines		M-2012-0056
Procurement on the development of a mandate on the TSE infectivity level in animal tissues	31-Aug-15	M-2012-0058
VTEC-seropathotype concept and scientific criteria regarding pathogenicity assessment	31-Mar-13	M-2012-0173
Application for a revision of the annual monitoring programme for BSE from Norway	28-Feb-13	M-2012-0174
Clarifications on the interpretation of technical issues about the Scientific Opinion on a summary of scientific studies undertaken by the UK Food Standard Agency (FSA) to support a proposed production method for smoked "skin-on" sheep meat	15-Oct-12	M-2012-0235
Biological Monitoring (BIOMO – former Zoonoses data collection)	Deadline	Mandate number
Procurement: Assistance in statistical analysis of the 2010-2011 <i>Listeria monocytogenes</i> EU-wide baseline survey in certain ready-to-eat foods	30-Nov-13	M-2012-0032
Procurement: Preparatory work in preparation of the European Union Summary Report on Zoonoses, Antimicrobial Resistance and Food-borne Outbreaks upon request	30-Jun-16	M-2012-0059
Procurement: Preparatory work in the analysis and reporting of data on multi-resistance in antimicrobial resistance isolate based data collected from reporting countries for the year 2011	30-Jun-13	M-2012-0066
Call for proposals: Implementation and testing of electronic submission in XML, Excel and CSV formats of zoonoses, antimicrobial resistance and food-borne outbreak data and updating the historical datasets	31-Dec-14	M-2012-0099
Data dictionaries/guidelines for reporting data on zoonoses, antimicrobial resistance and food-borne outbreaks using the EFSA data model for the Data Collection Framework (CDF) in the reporting year 2011	30-Apr-12	M-2012-0128

Mandates accepted

User Manual for Reporting Officers and Reporters for the 2012 Zoonoses Web Application (technical report)	16-Apr-12	M-2012-0128
Manual for reporting of food-borne outbreaks in accordance with Directive 2003/99/EC from the year 2011		M-2012-0128
Manual for Reporting on Zoonoses, Zoonotic Agents and Antimicrobial Resistance in the framework of Directive 2003/99/EC and of some other pathogenic microbiological agents for information derived from the year 2011	16-Apr-12	M-2012-0128
Food Contact Materials, Enzymes, Flavourings & Processing Aids (CEF)	Deadline	Mandate number
Recycling processes	Additional data request	M-2009-0262, M-2009-0274, M-2009-0308, M-2009-0326, M-2009-0331, M-2010-0023, M-2010-0070, M-2010-0118, M-2010-0139, M-2010-0273, M-2012-0040
	Adoption date: 05-Jul-12	M-2009-0210, M-2010-0003, M-2010-0019, M-2010-0397, M-2011-0372
	13-Oct-12	M-2010-0236
	06-Jan-13	M-2012-0107
	09-Jan-13	M-2012-0030
	31-Dec-13	M-2008-0726, M-2010-0016, M-2010-0020, M-2010-0035, M-2010-0036, M-2010-0047, M-2010-0048, M-2010-0095, M-2010-0097, M-2011-0113
	65841 - Polyaddition product of glycidyl methacrylate with acrylic acid and/or methacrylic acid, esters with alcohols (C1-C4) aliphatic, monohydroxy, saturated	6-Aug-12
FL-no 07.102 Pent-1-en-3-one	30-Sep-12	M-2008-0032
FL-no 15.134 2,5-Dihydroxy-1,4-dithiane, FL-no 02.145 2,6-Dimethylocta-1,5,7-trien-3-ol, FL-no 02.194 Octa-1,5-dien-3-ol, FL-no 02.211 Undeca-1,5-dien-3-ol, FL-no 07.198 Pseudo-ionone, FL-no 07.204 3,3,6-Trimethylhepta-1,5-dien-4-one	31-Dec-14	M-2008-0032

FL-no 13.007 2-(3-Phenylpropyl)tetrahydrofuran, FL-no 13.020 Tetrahydrofurfuryl alcohol, FL-no 13.042 4,5-Dihydro-2-methylfuran-3(2H)-one, FL-no 13.048 Tetrahydrofurfuryl butyrate, FL-no 13.049 Tetrahydrofurfuryl propionate, FL-no 13.060 Tetrahydrofurfuryl cinnamate, FL-no 13.090 2,2-Dimethyl-5-(1-methylprop-1-enyl)tetrahydrofuran, FL-no 13.095 2,5-Diethyltetrahydrofuran, FL-no 13.097 Anhydrolinalool oxide (5), FL-no 13.140 Linalool oxide (5-ring), FL-no 13.166 Tetrahydrofurfuryl acetate, FL-no 09.936 4,8-Dimethyl-3,7-nonadien-2-yl acetate, FL-no 07.253 3,5-Octadiene-2-one, FL-no 07.256 (3Z)-4,8-Dimethyl-3,7-nonadiene-2-one, FL-no 07.247 (E,E)-3,5-Octadien-2-one, FL-no 07.190 Octa-1,5-dien-3-one, FL-no 07.099 6-Methylhepta-3,5-dien-2-one, FL-no 02.252 4,8-Dimethyl-3,7-nonadien-2-ol	31-Dec-14	M-2008-0126
2-Phenyl-3,3-bis(4-hydroxyphenyl)phthalimidine	16-Aug-12	M-2009-0249
1,4-Benzenedicarboxylic acid dimethyl ester, polymer with 1,4-butanediol, cyclized, polymers with glycidyl methacrylate, hydroxyl-terminated polybutadiene, methyl methacrylate and styrene		M-2011-0295
Flavourings electronic archive of Flavis	22-Feb-13	M-2012-0002
FL-no 16.111 N-(Ethoxycarbonyl)methyl-p-menthane-3-carboxamide	30-Sep-12	M-2012-0006
FL-no 16.126 Request for evaluation of one new flavouring substance: 3-[(4-amino-2,2-dioxido-1-H-2,1,3-benzothiadiazin-5-yl)oxy]-2,2-dimethyl-N-propylpropanamide	30-Sep-12	M-2012-0007
FL-no 16.071 4,5-Epoxydec-2(trans)-enal	31-Oct-12	M-2012-0008
1,3-bis(isocyanatomethyl) benzene	2-Sep-12	M-2012-0009
FL-no 07.081 2 oct-1-en-3-one, FL-no 09.282 Oct-1-en-3-yl butyrate, FL-no 09.281 Oct-1-en-3-yl acetate, FL-no 07.210 1-Nonene-3-one, FL-no 07.161 Hex-1-en-3-one, FL-no 02.187 Non-1-en-e-ol, FL-no 02.155 1-Hepten-3-ol, FL-no 02.136 Dec-1-en-3-ol, FL-no 02.131 But-3-en-2-ol, FL-no 02.104 Hex-1-en-3-ol, FL-no 02.099 Pent-1-en-3-ol, FL-no 02.023 Oct-1-en-3-ol	30-Sep-12	M-2012-0024
FL-no 07.102 pent-1-en-3-one	1-Oct-12	M-2012-0024
FL-no 13.044 4-(2-furyl)but-3-en-2-one, FL-no 13.034 3-(2-furyl)acrylaldehyde, FL-no 13.043 furfurylidene-2-butanal, FL-no 13.137 3(2-furyl)-2-phenylprop-2-enal, FL-no 13.046 3-(2-furyl)-2-methylprop-2-enal, FL-no 13.150 3(5-methyl-2-furyl)prop-2-enal	31-Oct-12	M-2012-0029
Mandate proposed to EFSA by the CEF Panel for a self-task statement on evaluation of substances for which additional toxicity data are requested	30-Mar-12	M-2012-0092
Mandate proposed to EFSA by CEF Panel for a self-tasking opinion on the risk assessment of dietary Bisphenol A (BPA)	31-May-13	M-2012-0117
FL-no 07.261 4-Methyl-3hepten-5-one, FL-no 02.193 Oct-2-en-4-ol, FL-no 02.102 Oct-3-en-2-ol, FL-no 07.044 Pent-3-en-2-one, FL-no 07.048 4-Hexen-3-one, FL-no 07.082 Oct-2-en-4-one, FL-no 07.101 4-Methylpent-3-en-2-one, FL-no 07.104 Hept-2-en-4-one, FL-no 07.105 Hept-3-en-2-one, FL-no 07.106 5-Methylhex-3-en-2-one, FL-no 07.107 Oct-3-en-2-one, FL-no 07.121 Dec-3-en-2-one, FL-no 07.139 5-Methylhept-2-en-4-one, FL-no 07.177 7-Methyl-3-octen-2-one, FL-no 07.187 Non-2-en-4-one, FL-no 07.188 Non-3-en-2-one, FL-no 07.244 t-6-methyl-3-hepten-2-one, FL-no 07.258 6-Methyl-3-hepten-2-one	31-Dec-12	M-2012-0122
Request for a re-evaluation of SmokeEz Enviro 23	31-Jul-12	M-2012-0139
Request for a re-evaluation of smoke flavouring primary products - SmokeEz C-10	31-Jul-12	M-2012-0139
3,6,9,12,15-Pentaoxaoctadecane, 1,1,1,2,4,4,5,7,7,8,10,10,11,13,13,14,16,16,17,17,18,18,18-tricosafuoro-5,8,11, 14-tetrakis(trifluoromethyl)	25-Jan-13	M-2011-0294

Mandates accepted

22330-50 _ 3,5-Diethyl-2,4(2,6)-diaminotoluene	14-Dec-12	M-2012-0155
FL-no 15.007 spiro(2,4-Dithia-1-methyl-8-oxabicyclo(3.3.0)octane-3,3' - (1'-oxa-2' -methyl)-cyclopentane) and spiro(Dithia-6-methyl-7oxabicyclo (3.3.0) octane-3,3' spiro (2,4-(1' -oxa-2-methyl)cyclopentane)	30-Sep-12	M-2012-0159
Dipropylene glycoldibenzoate	06-Dec-12	M-2012-0168
Triethylene glycoldibenzoate	06-Dec-12	M-2012-0169
Diethylene glycoldibenzoate		M-2012-0170
Contaminants in the Food Chain (CONTAM)	Deadline	Mandate number
Scientific opinion on the risks to human health related to the presence of chromium in foodstuffs		M-2012-0094
Scientific opinion on the risks to human health related to the presence of nickel in foodstuffs		M-2012-0094
Internal Mandate proposed by EFSA to the CONTAM Unit for an Art. 36 on the study on the influence of food processing on nitrate levels in vegetables		M-2012-0118
Internal Mandate proposed by EFSA to the CONTAM Unit for procurement on Alternaria toxins - Combined toxicokinetic and in vivo genotoxicity study on Alternaria toxins		M-2012-0129
Dietary & Chemical Monitoring (DCM – former DATEX)	Deadline	Mandate number
Internal Mandate proposed by EFSA to the DCM Unit for a procurement on dietary monitoring tools for risk assessment	30-Nov-13	M-2012-0027
Internal Mandate proposed by EFSA to the DCM Unit for a Working Group with the support of the BIOMO Unit for extending the Standard Sample Description and Guidance on Data Exchange	31-May-13	M-2012-0028
Negotiated Procedure: Pilot projects on the implementation of FoodEx2 as part of the Standard Sample Description for the electronic transmission of harmonised chemical occurrence data to EFSA	31-Mar-13	M-2012-0120
Internal Mandate proposed by EFSA to the DCM Unit for a series of collaboration agreements for the collection of newly available food consumption and related data	30-Sep-13	M-2012-0137
Internal Mandate proposed by EFSA to the DCM Unit for an Art. 36 grant on electronic transmission of chemical occurrence data	30-Jul-14	M-2012-0152
Internal Mandate proposed by EFSA to the DCM Unit for a procurement on post-market monitoring of food additives	28-Feb-14	M-2012-0154
Emerging Risks (EMRISK)	Deadline	Mandate number
Internal Mandate proposed by EFSA to the EMRISK Unit for the preparation of a technical report on EFSA's food and feed safety crisis preparedness including an update of EFSA's procedures for responding to urgent advice needs	31-Mar-12	M-2010-0433
Internal mandate proposed by EFSA to the EMRISK Unit for the collection and analysis of food/feed pricing data for the identification of drivers of emerging risks	30-Apr-12	M-2012-0048
Internal mandate proposed by EFSA to the EMRISK Unit on modern and emerging methodologies and tools for hazard assessment of chemicals in humans	31-May-13	M-2012-0049

Internal mandate proposed by EFSA to the EMRISK Unit for the evaluation of the EFSA Tab menu of the Medical Information System (MedISys) and strategies for the further development and monitoring of food and feed alerts on MedISys (e.g. development of ontologies)	31-Jul-12	M-2012-0050
Internal mandate proposed by EFSA to the EMRISK Unit for an internal science project on annual reports on emerging risks (2012 deadline)	30-Jun-12	M-2012-0083
Internal mandate proposed by EFSA to the EMRISK Unit for an internal science project on annual reports on emerging risks (2013 deadline)	30-Apr-13	M-2012-0083
Internal mandate proposed by EFSA to the EMRISK Unit for an internal science project on annual reports on emerging risks (2014 deadline)	30-Apr-14	M-2012-0083

Nutrition (NDA)	Deadline	Mandate number
<p>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:</p> <p>3 Article 14 applications For more information. 35 Article 13.5 applications For more information. 91 Article 13 applications For more information.</p> <p>7 requests for scientific assistance on comments related to applications</p>		
Preparatory work in the establishment of the Dietary Reference Values	31-Dec-13	M-2012-0017
Request to the European Food Safety Authority for reviewing the opinion on the safety of CLA (conjugated Linoleic Acid)-rich oil as a novel food ingredient (Lipid Nutrition; Cognis)	31-Jul-12	M-2012-0072
Collection, collation and analysis of published and unpublished data related to the prevalence of food allergy in Europe	30-Nov-12	M-2012-0085
Request to the European Food Safety Authority for reviewing the opinion on the safety of 'Synthetic Zeaxanthin' as a novel food ingredient in food supplements (DSM Nutritional Product)	30-Sep-12	M-2012-0106
Request to EFSA for reviewing the opinion on the safety of 'Rooster comb extract' as a novel food ingredient (Bioiberica)	30-Nov-12	M-2012-0184
Request to EFSA to review the opinion on the safety of 'Cetyl Myristoleate Complex' as a novel food ingredient in food supplements (MYRISANA)	30-Nov-12	M-2012-0207
Request to EFSA to review the opinion on the safety of 'Methyl Vinyl Ether-Maleic Anhydride Copolymer' (chewing gum base ingredient) as a novel food ingredient (Reading Scientific Services Ltd)	25-Jan-13	M-2012-0208

Scientific Committee (SC)	Deadline	Mandate number
Annual report of the EFSA Scientific Network for nanotechnologies in food and feed safety 2012	21-Feb-13	M-2010-0513
Self-tasking mandate proposed to EFSA by the Scientific Committee for developing a statement on the applicability of the margin of exposure (MOE) approach for the safety assessment of impurities that are both genotoxic and carcinogenic in substances deliberately added to food or feed	8-Feb-12	M-2012-0036
Critical review of methodology and applications for risk ranking and benefit ranking for prioritisation of food and feed related issues on the basis of the size of anticipated health impact	31-Jan-13	M-2012-0100

> Opinions and other outputs adopted

Opinions and other outputs adopted: January-July 2012

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

Food Additives & Nutrient Sources (ANS)	Adoption date	Question number
Request for a revised exposure assessment of ethyl lauroyl arginate as a food additive	4-Apr-12	EFSA-Q-2011-00030
Request to perform an exposure assessment taking into account new additional information on the use of sucrose esters of fatty acids	18-Apr-12	EFSA-Q-2011-00935
Re-evaluation of food colours - E160a (ii) Beta-carotene	16-Feb-12	EFSA-Q-2011-00431
Request for EFSA to perform a scientific risk assessment on a food additive: Stigmasterol-Rich Plant Sterols	19-Apr-12	EFSA-Q-2011-00428
Re-evaluation of food colours - E153 Carbon black, Vegetable carbon	16-Feb-12	EFSA-Q-2011-00355
Re-evaluation of food colours - E160a (i) Mixed carotenes	16-Feb-12	EFSA-Q-2011-00354
Re-evaluation BHT (E321 Butylated hydroxytoluene)	15-Feb-12	EFSA-Q-2011-00344
Mandate proposed to EFSA by the ANS Panel for a self-tasking safety assessment of the exposure to lutein preparations and their comparison to the ADI based on new data on the use levels of lutein	14-Feb-12	EFSA-Q-2011-00807
Guidance for submission for food additive evaluation	07-Jun-12	EFSA-Q-2010-00675
Statement on the safety assessment of the exposure to butylated hydroxyanisole E 320 (BHA) by applying a new exposure assessment methodology	07-Jun-12	EFSA-Q-2012-00434
Scientific Opinion on the re-evaluation of Patent Blue V (E 131) as a food additive	04-Jul-12	EFSA-Q-2011-00359
Biological Hazards (BIOHAZ)	Adoption date	Question number
Scientific Opinion on the 'Biomation' application for an alternative method for the treatment of animal by-products	8-Mar-12	EFSA-Q-2011-01166
Evaluation of the safety and efficacy of LISTEX P100 for the removal of <i>Listeria monocytogenes</i> surface contamination on raw fish	8-Mar-12	EFSA-Q-2011-00959
Evaluation of the efficacy of the substance Cecure for the removal of microbial surface contamination of raw poultry products	8-Mar-12	EFSA-Q-2011-00305
Hygiene criteria for clean sea water	8-Mar-12	EFSA-Q-2011-00274
Public health risks represented by certain composite products containing food of animal origin	19-Apr-12	EFSA-Q-2011-00235
Request for approval of a new method of disposal of Category 2 Animal By-Products – Composting and incineration of dead-on-farm pigs	25-Jan-12	EFSA-Q-2011-00151

An estimation of the public health impact of setting a new target for the reduction of <i>Salmonella</i> in turkeys	8-Mar-12	EFSA-Q-2010-00899
Evaluation TSE tests	19-Apr-12	EFSA-Q-2008-455, EFSA-Q-2008-456
Scientific Opinion on the development of a risk ranking framework on biological hazards	24-May-12	EFSA-Q-2011-01178
Scientific Opinion on reflecting on the experiences and lessons learnt from modelling on biological hazards	24-May-12	EFSA-Q-2011-01174
Scientific Opinion on a review on the European Union Summary Reports on trends and sources of zoonoses, zoonotic agents and food-borne outbreaks in 2009 and 2010 - specifically for the data on <i>Salmonella</i> , <i>Campylobacter</i> , verotoxigenic <i>E.coli</i> , <i>Listeria monocytogenes</i> and food-borne outbreaks	24-May-12	EFSA-Q-2011-01136
Scientific Opinion on the public health hazards to be covered by inspection of meat (poultry) [with AHAW and CONTAM]	24-May-12	EFSA-Q-2010-01469

Biological Monitoring (BIOMO – former Zoonoses data collection)	Adoption date	Question number
The European Union Summary Report on antimicrobial resistance in zoonotic and indicator bacteria from humans, animals and food in 2010	21-Feb-12	EFSA-Q-2011-00314
Technical specifications for the analysis and reporting of data on antimicrobial resistance (AMR) in the European Union Summary Report	13-Feb-12	EFSA-Q-2010-00957
Community summary report on zoonoses and food-borne outbreaks in the European Union in 2010	21-Feb-12	EFSA-Q-2010-00789
Technical specifications on the harmonised monitoring and reporting of antimicrobial resistance in <i>Salmonella</i> , <i>Campylobacter</i> and indicator <i>Escherichia coli</i> and <i>Enterococcus</i> spp. bacteria transmitted through food	24-May-12	EFSA-Q-2011-01202
Technical specifications on harmonised epidemiological indicators for biological hazards to be covered by meat inspection of poultry	08-Jun-12	EFSA-Q-2011-00403

Food Contact Materials, Enzymes, Flavourings & Processing Aids (CEF)	Adoption date	Question number
Titanium nitride, nanoparticles	22-Mar-12	EFSA-Q-2011-01079
FL-no 07.196 Pin-2-en-4-one	22-Mar-12	EFSA-Q-2011-01050
FL-no 02.119 Cedrenol	22-Mar-12	EFSA-Q-2011-01049
FL no 02.101 Pin-2-en-4-ol	2-Feb-12	EFSA-Q-2011-01048
FL-no 02.100 Pinocarveol	2-Feb-12	EFSA-Q-2011-01047
FL-no 07.035 Tetramethyl ethylcyclohexenone (mixture of isomers)	22-Mar-12	EFSA-Q-2011-01046

Opinions and other outputs adopted

FL-no 07.172 4-Isopropylcyclohex-2-en-1-one	22-Mar-12	EFSA-Q-2011-01045
FL-no 07.098 3-Methyl-5-propylcyclohex-2-en-1-one	22-Mar-12	EFSA-Q-2011-01044
FL-no 07.126 3,5,5-Trimethylcyclohex-2-en-1-one	22-Mar-12	EFSA-Q-2011-01043
FL-no 07.129 3-Methylcyclohex-2-en-1-one	22-Mar-12	EFSA-Q-2011-01042
FL-no 09.930 1(7),8-p-Menthadien-2-yl acetate (mixture of (E) and (Z) isomers)	22-Mar-12	EFSA-Q-2011-01041
FL-no 07.034 2-Hexylidenecyclopentan-1-one	22-Mar-12	EFSA-Q-2011-01040
Re-evaluation of the smoke flavouring primary product - AM 01	2-Feb-12	EFSA-Q-2011-01019
Evaluation of the efficacy of the substance Cecure for the removal of microbial surface contamination of raw poultry products	21-Mar-12	EFSA-Q-2011-01018
FL-no 09.951 Bis(2-Ethylhexyl) adipate	2-Feb-12	EFSA-Q-2011-01010
1,2-benzisothiazol-3(2H)-one 1,1 dioxide, sodium salt	22-Mar-12	EFSA-Q-2011-00970
35284 N-(2-Aminoethyl) ethanolamine	4-Apr-12	EFSA-Q-2011-00968
Iron as oxygen absorber	22-Mar-12	EFSA-Q-2011-00238, EFSA-Q-2011-00239, EFSA-Q-2011-00242
Sodium borohydride used in conjunction with palladium acetate	22-Mar-12	EFSA-Q-2011-00067
FL-no 10.170 5-Pentyl-3H-furan-2-one	2-Feb-12	EFSA-Q-2010-01554
FL-no 05.104 Trimethylcyclohexa-1,3-diene-1-carbaldehyde from FGE.19 subgroup 2.3	22-Mar-12	EFSA-Q-2010-01249
38565 - 3,9-Bis[2-(3-(3-tert-butyl-4-hydroxy-5-methylphenyl)propionyloxy)-1,1-dimethylethyl]-2,4,8,10-tetraoxaspiro[5,5]undecane	2-Feb-12	EFSA-Q-2009-00769
Mandate proposed to EFSA by the CEF Panel for a self-task statement on evaluation of substances for which additional toxicity data are requested	22-Mar-12	EFSA-Q-2012-00374
Scientific Opinion on the safety evaluation of the substance, Methacrylic acid, 2,3-epoxypropyl ester, copolymer with acrylic and/or methacrylic acid alkyl (C1-C4) esters, for use in food contact materials	24-May-12	EFSA-Q-2006-203
Scientific Opinion on the safety evaluation of the substance, methacrylic acid, 2-hydroxypropyl ester, CAS No 27813-02-1, for use in food contact materials	24-May-12	EFSA-Q-2011-01239

Scientific Opinion on the safety evaluation of the active substance, open-cell expanded polystyrene manufactured with talc and alkyl (C8-C22) sulphonic acid (salts) for use in active food contact materials	24-May-12	EFSA-Q-2011-00762
Scientific Opinion on Flavouring Group Evaluation 94, Revision 1 (FGE.94Rev1): Consideration of aliphatic amines and amides evaluated in an addendum to the group of aliphatic and aromatic amines and amides evaluated by the JECFA (68th meeting)	24-May-12	EFSA-Q-2011-01120, EFSA-Q-2012-00079
Scientific Opinion on Flavouring Group Evaluation 222 (FGE.222): Consideration of genotoxicity data on representatives for alpha,beta-unsaturated furyl derivatives with the α,β -unsaturation in the side chain from subgroup 4.6 of FGE.19	24-May-12	EFSA-Q-2012-00248, EFSA-Q-2012-00249, EFSA-Q-2012-00250, EFSA-Q-2012-00251, EFSA-Q-2012-00391, EFSA-Q-2012-00392
Scientific Opinion on Flavouring Group Evaluation 201 Revision 1 (FGE.201Rev1): 2-Alkylated, aliphatic, acyclic alpha,beta-unsaturated aldehydes and precursors, with or without additional double-bonds, from chemical subgroup 1.1.2 of FGE.19	24-May-12	EFSA-Q-2011-01082, EFSA-Q-2011-01083, EFSA-Q-2011-01084, EFSA-Q-2011-01085, EFSA-Q-2011-01086, EFSA-Q-2011-01087, EFSA-Q-2011-01088, EFSA-Q-2012-00070, EFSA-Q-2012-00071, EFSA-Q-2012-00072, EFSA-Q-2012-00243
Scientific Opinion on the safety of smoke flavouring Primary Product SmokEz Enviro 23 - 2012 Update	04-Jul-12	EFSA-Q-2012-00453
Scientific Opinion on the safety of smoke flavouring Primary Product SmokEz C-10 - 2012 Update	04-Jul-12	EFSA-Q-2012-00452
Scientific Opinion on the safety evaluation of the substance, 1,3-bis(isocyanatomethyl)benzene, CAS No. 3634-83-1 for use in food contact materials	05-Jul-12	EFSA-Q-2012-00062
Scientific Opinion on the safety evaluation of the substance, 2-phenyl-3,3-bis(4-hydroxyphenyl)phthalimidine, CAS No. 6607-41-6, for use in food contact materials	05-Jul-12	EFSA-Q-2009-00834
Scientific Opinion on the safety evaluation of the process "PETUK SSP" for production of recycled post-consumer PET for use in food contact materials	05-Jul-12	EFSA-Q-2009-00706
Scientific Opinion on the safety evaluation of the following processes based on VACUREMA Prime® technology used to recycle post-consumer PET into food contact materials: "Lux PET", "Jayplas", "PolyQuest" and "CIER"	05-Jul-12	EFSA-Q-2009-00773, EFSA-Q-2010-00003, EFSA-Q-2010-00022, EFSA-Q-2010-00048
Scientific Opinion on the safety evaluation of the following processes based on Starlinger IV+® technology used to recycle post-consumer PET into food contact materials: "Preformia, STF, MPTS, PET to PET and Eco Plastic"	05-Jul-12	EFSA-Q-2009-00899, EFSA-Q-2009-00960, EFSA-Q-2010-00868, EFSA-Q-2010-01173, EFSA-Q-2011-01238
Scientific Opinion on Flavouring Group Evaluation 9, Revision 4 (FGE.09Rev4): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25	05-Jul-12	EFSA-Q-2011-01242, EFSA-Q-2011-01243, EFSA-Q-2011-01244, EFSA-Q-2011-01245

Opinions and other outputs adopted

Scientific Opinion on Flavouring Group Evaluation 08, Revision 5 (FGE.08Rev5): Aliphatic and alicyclic mono-, di-, tri-, and polysulphides with or without additional oxygenated functional groups from chemical groups 20 and 30	04-Jul-12	EFSA-Q-2012-00511, EFSA-Q-2012-00622, EFSA-Q-2012-00623
Scientific Opinion on Flavouring Group Evaluation 226 (FGE.226): Consideration of genotoxicity data on one α,β -unsaturated aldehyde from chemical subgroup 1.1.1(b) of FGE.19	05-Jul-12	EFSA-Q-2012-00077

Contaminants in the Food Chain (CONTAM)	Adoption date	Question number
BFRs in Food: Brominated phenols and their derivatives	21-Mar-12	EFSA-Q-2012-00055
Opinion on the risks to human and animal health related to the presence of citrinin in food and feed	2-Mar-12	EFSA-Q-2010-01009
Opinion on the risks to human and animal health related to the presence of phomopsins in feed and food	2-Feb-12	EFSA-Q-2010-01001
Scientific Opinion on the evaluation of the substances currently on the list in the annex to Commission Directive 1996/3/EC as acceptable previous cargoes for edible fats and oils – Part II of III	03-May-12	EFSA-Q-2010-01463
Scientific Opinion on ergot alkaloids in food and feed	28-Jun-12	EFSA-Q-2010-01000
Scientific Opinion on the public health hazards to be covered by inspection of meat (poultry) [with AHAW and BIOHAZ]	24-May-12	EFSA-Q-2011-00110
Scientific Opinion on mineral oil hydrocarbons in food	03-May-12	EFSA-Q-2010-00170

Dietary & Chemical Monitoring (DCM – former DATEX)	Adoption date	Question number
Cadmium dietary exposure in the European population	17-Jan-12	EFSA-Q-2011-01249
Perfluoroalkylated substances in food: occurrence and dietary exposure	28-May-12	EFSA-Q-2011-00227
Lead dietary exposure in the European population	04-Jul-12	EFSA-Q-2012-00563
Update of the monitoring of levels of dioxins and PCBs in food and feed	04-Jul-12	EFSA-Q-2012-00644

Nutrition (NDA)	Adoption date	Question number
<p>EFSA has adopted 4 opinions related to Article 14, 19 opinions related to Article 13.5 and 24 opinions related to Article 13 health claims applications between January and July 2012.</p> <p>For more information.</p>		
Guidance on scientific requirements for health claims related to bone, joints, and oral health	25-Apr-12	EFSA-Q-2010-01184
Guidance on scientific requirements for health claims related to appetite ratings, weight management, and blood glucose concentrations	29-Feb-12	EFSA-Q-2010-01183
Request to the European Food Safety Authority for reviewing the opinion on the safety of CLA (conjugated Linoleic Acid)-rich oil as a novel food ingredient (Lipid Nutrition; Cognis)	27-Apr-12	EFSA-Q-2012-00300
Request to the European Food Safety Authority for a scientific opinion on goat's milk protein source for infant formulae and follow-on formulae	28-Feb-12	EFSA-Q-2011-00132
Safety of Lactoferrin	27-Apr-12	EFSA-Q-2010-01269
Population reference intakes for proteins	19-Jan-12	EFSA-Q-2008-468
Scientific Opinion on the Tolerable Upper Intake Level of vitamin D	26-Jun-12	EFSA-Q-2011-00955
Scientific Opinion on the Tolerable Upper Intake Level of calcium	26-Jun-12	EFSA-Q-2011-00956
Scientific Opinion on the Tolerable Upper Intake Level of eicosapentaenoic acid (EPA), docosahexaenoic acid (DHA) and docosapentaenoic acid (DPA)	26-Jun-12	EFSA-Q-2011-00834
Guidance on the scientific requirements for health claims related to functions of the nervous system, including psychological functions	28-Jun-12	EFSA-Q-2010-01185
Guidance on the scientific requirements for health claims related to physical performance	28-Jun-12	EFSA-Q-2010-01186
Scientific Opinion on bovine lactoferrin	28-Jun-12	EFSA-Q-2011-00974
Scientific Opinion on dihydrocapsiate	28-Jun-12	EFSA-Q-2011-01155
Scientific Committee (SC)	Adoption date	Question number
Self-tasking mandate proposed to EFSA by the SC for developing guidance on default assumptions used by the EFSA Scientific Committee and Panels, and EFSA Units in the absence of actual measured data	8-Feb-12	EFSA-Q-2010-00221
Risk Assessment terminology in food and feed safety	18-Apr-12	EFSA-Q-2010-00705
Self-tasking mandate proposed to EFSA by the Scientific Committee for developing a statement on the applicability of the margin of exposure (MOE) approach for the safety assessment of impurities that are both genotoxic and carcinogenic in substances deliberately added to food or feed	8-Feb-12	EFSA-Q-2012-00233
Scientific Opinion on exploring options for providing advice about possible human health risks based on the concept of Threshold of Toxicological Concern (TTC)	22-May-12	EFSA-Q-2008-747



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