

Rice Food Safety & Other Facts



Newsletter Nr. 27

> August 2011

FOOD SAFETY

Rapid Alert System Notifications for Food

date	Notification type	notified by	subject
06/07/2011	information for attention	FRANCE	unauthorised genetically modified (KeFeng6; Bt63) rice preparation from China, via Hong Kong
18/07/2011	alert	GERMANY	aflatoxins (B1 = 17.1; Tot. = 22.1 μ g/kg - ppb) in roasted rice flour from India, via the United Kingdom
22/07/2011	alert	GERMANY	aflatoxins (B1 = 155.3 μg/kg - ppb) in dried rice flour from India infested with moulds
02/08/2011	information for attention	FRANCE	unauthorised genetically modified (KeFeng6) vermicelli rice noodles from China
03/08/2011	alert	GERMANY	unauthorised genetically modified (Bt63) vermicelli rice noodles from Hong Kong
09/08/2011	alert	GERMANY	unauthorised genetically modified rice noodles vermicelli from China, via the Netherlands

Source: http://ec.europa.eu/food/food/rapidalert/rasff_portal_database_en.htm

- Noting the importance of having a collective international resource of food-specific risk communication materials, the **International Center of Excellence in Food Risk Communication** was established in March 2011. The Center is a collaborative initiative among global food and health organizations, government agencies, academic institutions, and nonprofit communication experts to help ensure effective communication and informed decision-making about food risks from farm to fork. Founding International Partner Organizations include Food Standards Australia New Zealand, Health Canada, International Food Information Council Foundation, Joint Institute for Food Safety and Applied Nutrition, National Center for Food Protection and Defense, US Department of Agriculture. The Center's website provides resources to help government officials, health professionals, academicians, food producers, journalists, the public, and others communicate concepts, practices, research, and data about food safety, nutrition, and health. The website also includes content from other leading global institutions involved in risk communication.

Source: www.foodriskcommunications.org

GMO & BIOTECH

- **Golden Rice**, the GM rice that contains vitamin A precursor beta carotene, is hoped to be released to the farmers in three to five years in the Philippines and Bangladesh, respectively. This is going to be made possible by collaboration of three research institutes (IRRI, Philippine Rice Research Institute and Bangladesh Rice Research Institute) and the Hellen Keller International (HKI). The Golden Rice is being bred into local high yielding and popular varieties at the research institutes. HKI is a leading global health organization that conducts studies related to reduction of blindness and prevention of malnutrition worldwide, and has been designing, implementing, and testing vitamin A delivery programs for more than 20 years. HKI welcomes the opportunity to see if Golden Rice is efficacious and can fill the gap in access to adequate vitamin A for all vulnerable groups in a sustainable way.

Source: http://irri.org/news-events

ORGANIC FOOD

Now in its 23rd year, **Sana** (Bologna, 8-11th September) has become a truly professional **Exhibition of "all things Organic-made in Italy"** and has strengthened its commitment to the main international markets. This year sees some important changes, among them: the Food & Nutrition Sector will include only businesses with certified organic products; the Observatory on consumption, which for the last four years has been working alongside the exhibition examining change in consumer motivation, is widening its remit to offer its services also to exhibitors; the Health & well-being sector includes a range of environmentally low-impact products for the house and daily life.

Source: www.sana.it



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LAWS, STANDARDS & AGREEMENTS

- COMMISSION REGULATION (EU) No 835/2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs (OJ L215/2011). New data on occurrence of carcinogenic PAH in foodstuffs have been collected by the Member States and EFSA concluded that a system of four specific substances would be the most suitable indicators of PAH in food, instead of the so-far monitored benzo(a)pyrene. New maximum levels for the sum of four PAH substances are introduced, such system would ensure that PAH levels in food are kept at levels that do not cause health concern. Concerning cereals and vegetables, EFSA identified these two product groups as being important contributors to human exposure to PAH, due to their high consumption, even if the limited available data indicate that they contain rather low levels of PAH. Therefore, PAH levels in these two product groups have to be further monitored.
- COMMISSION RECOMMENDATION of 23 August 2011 on the reduction of the presence of dioxins, furans and PCBs in feed and food (OJ L218/2011). Following the re-evaluation of the values of the toxic equivalency factors (TEFs) established by the World Health Organisation (WHO) in 1998, the annex of the previous Recommendation 2006/88/EC is replaced. The Action levels for dioxins and dioxin-like PCBs were set in 2006 in order to stimulate a pro-active approach to reduce their presence in food. These action levels are a tool for competent authorities and operators to highlight those cases where it is appropriate to identify a source of contamination and to take measures for its reduction or elimination. Member States should perform, proportionate to their production, use and consumption of feed and food, random monitoring of the presence of dioxins, dioxin-like PCBs and non-dioxin-like PCBs in feed and food. In cases of non-compliance with the provisions of Directive 2002/32/EC and Regulation (EC) No 1881/2006, and in cases where levels of dioxins and/or dioxin-like PCBs are in excess of the action levels specified in the Annex to this Recommendation, Member States should, in cooperation with operators, initiate investigations to identify the source of contamination and take measures to reduce or eliminate the source of contamination.

Source: http://eur-lex.europa.eu/en/index.htm

OTHER NEWS

In mid July the European Commission has launched a debate on the future of promotion and information schemes for EU agricultural products, publishing the **Green Paper on promoting the tastes of Europe**. The aim is to shape a more targeted and more ambitious strategy for the future, which will make clearer to consumers – both in the EU and beyond - the quality, traditions and added-value of European agricultural and food products. To protect the health of consumers farmers in Europe face stricter rules on food safety, environmental conditions, and animal welfare than their competitors elsewhere in the world. The European agriculture industry needs an ambitious and effective promotion policy which highlights the added-value of the sector. The paper raises a series of multi-faceted questions and invites all stakeholders - consumers, producers, distributors and official authorities - to give their comments and suggestions **by September 30, 2011**. On the basis of these responses, the Commission will draft a Communication for publication next year, which should then lead to legislative proposals.

Source: http://ec.europa.eu/agriculture/promotion/index_en.htm

EVENTS & MEETINGS

The 31st Anuga, the world's leading food fair for the retail trade and the food service and catering market, which will be held in Cologne from 8th to 12th October 2011, is once again expected to attract around 6,500 suppliers from about 100 countries. The estimated 150,000 international trade buyers will be treated to a superlative supermarket that is clearly organized into ten trade shows (fine food, drinks, meat, dairy, bread & bakery, organic, ecc) which focus on key themes and enable visitors to directly and easily access the entire range of products on the world market.

Source:www.anuga.com