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Rice Food
Safety & Other Facts

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FOOD SAFETY

Rapid Alert System Notifications for Food

date	notification type	notified by	subject
19/06/2015	border rejection	CYPRUS	live insects in basmati rice from India
30/06/2015	alert	CZECH REPUBLIC	traces of lactoprotein (300 mg/kg - ppm) in organic chocolate rice cakes from the Netherlands, via Germany
01/07/2015	information for follow-up	SWEDEN	unauthorised use of colour E 127 - erythrosine in rice flour balls dispatched from the Netherlands
27/07/2015	border rejection	CYPRUS	unauthorised substance acephate (0.022 mg/kg - ppm) in basmati rice from India
03/08/2015	border rejection	ITALY	chlorpyrifos (0.11 mg/kg - ppm) in basmati rice from Pakistan
07/08/2015	border rejection	ITALY	triazophos (0.02 mg/kg - ppm) and unauthorised substances carbendazim (0.04 mg/kg - ppm) and hexaconazole (0.03 mg/kg - ppm) in semi-milled rice from India
07/08/2015	border rejection	ITALY	unauthorised substances carbendazim (0.04 mg/kg - ppm) and hexaconazole (0.02 mg/kg - ppm) in semi milled rice from India
17/08/2015	border rejection	ITALY	unauthorised substance carbendazim (0.03 mg/kg - ppm) in parboiled rice from India

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

- Starting from July 30th the website of **EMPHASIS project** has been on line, a four-year project with almost EUR 7 million in EU funding, and a consortium of 22 partners including research institutes, associations, small and medium-sized private companies from ten different countries. These are some of the key details related to EMPHASIS (Effective Management of Pests and Harmful Alien Species: Integrated Solutions), a project funded by European Union's Horizon 2020 research and innovation programme (2014-2020). EMPHASIS will fight native and alien pest threats (insect pests, pathogens, weeds) that damage natural ecosystems services and farming systems. This will ensure a European food security system that protects biodiversity and ecosystems services, while developing integrated mechanisms of response measures to predict, prevent and protect agriculture and forestry systems.

Source: www.emphasisproject.eu

OTHER NEWS

During the past year, food security has improved in almost every region of the world, according to the 2015 **Global Food Security Index** (GFSI). The Global Food Security Index considers the core issues of affordability, availability, and quality across a set of 109 countries. The index is a dynamic quantitative and qualitative benchmarking model, constructed from 28 unique indicators, that measures these drivers of food security across both developing and developed countries. The 109-country average score rose 1.2 points, with two-thirds of countries making progress from a year earlier. The most-improved countries made progress across a range of factors, but common elements include: decreased dependence on food safety-net programmes, expanded crop storage capacity, lower levels of post-harvest/pre-consumer food loss, greater diet diversity and better access to high-quality protein sources. Political stability risk also decreased in a number of low-income, allowing them to focus on developing and sustaining structures that support food security. Europe is the only region that worsened in food security, as scores of 85% of countries fell. The region is complex and is composed of Western European countries and the transition economies in

Central and Eastern Europe (26 countries in all). When considered as a separate group, the countries of Western Europe, though they also experienced a slight decline in their food security, outperform all other regions and are the benchmark for good food security practices in advanced economies. Although the availability of food remained constant, progress in reducing food loss and improving physical infrastructure for food systems was more than offset by higher levels of political risk and instability in 11 countries.

Source: //foodsecurityindex.eiu.com

SCIENCE & RESEARCH

University of Delaware researchers have discovered a soil microbe that mobilizes an "iron shield" to block the uptake of toxic arsenic in rice. This study gives hope that a natural, low-cost solution — a probiotic for rice plants — may be in sight to protect this global food source from accumulating harmful levels of one of the deadliest poisons on the planet. The soil microbe was found among the roots of a North American variety of rice grown commercially in California. It belongs to a group of gram-negative, rod-shaped bacteria called the *Pantoea*, which form yellowish mucus-like colonies. This particular microbe is good at mobilizing iron, which competes with the arsenic, effectively blocking arsenic's pathway: an iron plaque forms on the surface of the roots that does not allow arsenic to go up into the rice plant. The researchers conducted the study with hundreds of rice plants — some grown in soil, others grown hydroponically. Inoculations with the bacteria improved the uptake of iron at the plant roots, while reducing the accumulation of toxic arsenic in the plant shoots. The next steps in the research will determine if a natural solution to this serious issue is at hand, assessing if the bacteria prevents arsenic accumulation in the grain, too. If the next phase of the research shows success, inexpensive technologies (think even a cement mixer) exist for coating rice seeds with beneficial bacteria. An added plus could be the increase of the grain's iron content as a nutritional benefit.

Source: www.udel.edu/udaily/2015/jun/soil-microbe-rice-061515.html

LAWS, STANDARDS & AGREEMENTS

COMMISSION REGULATION (EU) 2015/1006 amending Regulation (EC) No 1881/2006 as regards **maximum levels of inorganic arsenic in foodstuffs**. Arsenic occurs naturally in a wide range of foods at very low levels, in both organic and inorganic form, with the latter the far greater cause for concern as a carcinogen. The scientific opinion identified high consumers of rice in Europe, such as certain ethnic groups, and children under three years of age as the most exposed to inorganic arsenic dietary exposure. Therefore maximum levels for inorganic arsenic for rice and rice based products are set amending the previous annex of Regulation (EC) No 1881/2006.

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

EVENTS & MEETINGS

SANA-International exhibition of organic and natural products - Bologna, Italy – 12-15 Sept 2015. The exhibition will be characterized by a strong thematic and logistic connection with EXPO Milan 2015 and with the focus "Feeding the Planet, Energy for Life". SANA 2015 will maintain its format as a professional exhibition open exclusively to certified organic and natural products.

Source: www.sana.it/en/news/sana-2015