

Towards building a global risk assessment community: a European perspective

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What is EFSA?



European

Food

Safety

Authority

- The European reference body
- Covers the entire food chain
- Assess, advise, communicate
- Independent, trusted, based on sound science

EFSA's origins



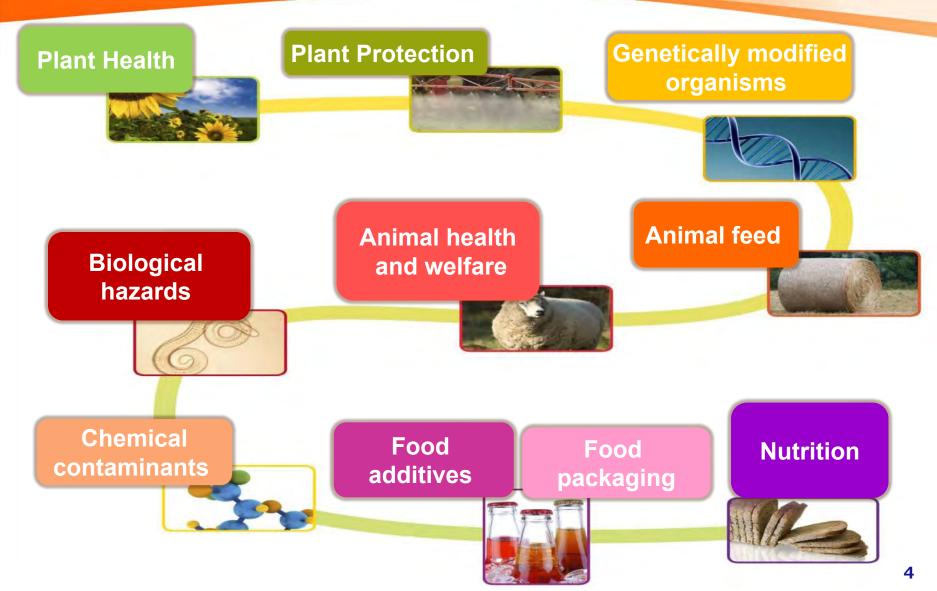
 EFSA formally set up in January 2002 as an independent source of scientific advice and communication on risks associated with the food chain:

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

- Created as part of a comprehensive programme to:
 - improve EU food safety
 - help ensure a high level of consumer protection
 - restore and maintain confidence in the EU food supply

Scientific advice from farm to fork





What do we do?



- Provide independent scientific advice and support for EU law/policies on food and feed safety
- Provide independent risk communication
- Promote scientific cooperation
 - Networking
 - Monitoring







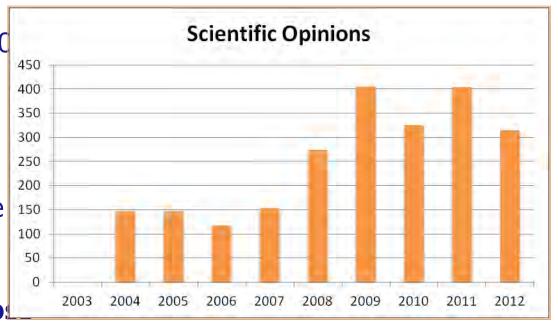
Risk assessment: dedicated to scientific excellence



- □ > 3300 scientific outputs (> 2330 scientific opinions)
 - 500th opinion 2007
 - 1000th opinion 200
 - 2000th opinion 2012
- Wide remit: food and feed, nutrition, animal health and welfare and plant health
- □ Scientific expertise acrol Europe



☐ EFSA Journal, Scientific Colloquia, international cooperation…



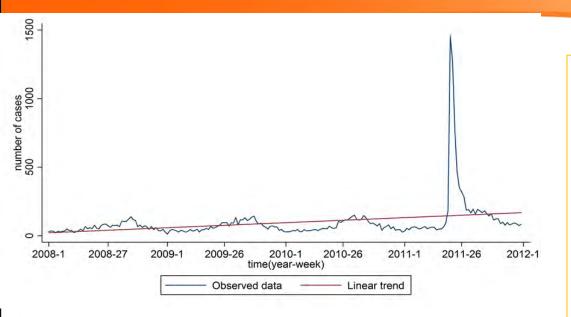
Urgent requests received for scientific advice



	Respo	Response		
	(days	(days)		
Melamine in food and feed (2007)	30			
Mineral oil in sunflower oil (2008)	<1			
Melamine in infant milk (2008)		5		
Dioxins in pork meat (2008)	2			
4-methlybenzophenone in breakfast cereals (2009)	9) 13			
Nicotine in wild mushrooms (2009)	10			
Chlormequat in table grapes (2010)	1			
Volcanic ash (2010)	6			
STEC in vegetables (2011)	3			
"Schmallenberg" virus (SBV) (2012)		10		

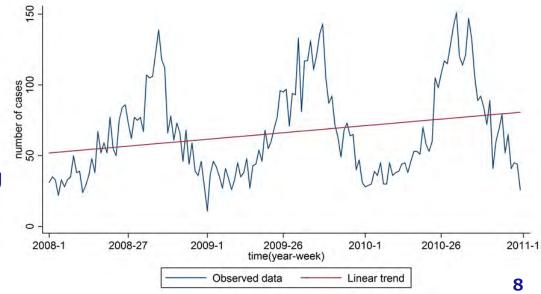
VTEC cases in humans in EU, 2008-2011





There was a statistically significant (p <0.001) increasing EU trend of confirmed VTEC cases in 2008–2011, both including (on the left) and excluding (on the right) the 2011 STEC/VTEC outbreak.

Enterohemorrhagic *Escherichia coli* or EHEC are often referred to by their toxin producing capabilities, verocytotoxin producing *E. coli* (VTEC) or Shiga-like toxin producing *E. coli* (STEC).



Human Salmonella cases in EU, 2010-2011



European Food Safety Authority

Distribution of reported confirmed cases of human salmonellosis by serovar (ten most frequent serovars) in the EU, 2010–2011

2011		2010			
Serovars	N	%	Serovars	N	%
S. Enteritidis	34,385	44.4	S. Enteritidis	36,466	44.2
S. Typhimurium	19,250	24.9	S. Typhimurium	21,223	25.7
S. Typhimurium, monophasic 1,4,[5],12:i:-	3,666	4.7	S. Infantis	1,793	2.2
S. Infantis	1,676	2.2	S. Typhimurium, monophasic 1,4,[5],12:i:-	1,426	1.7
S. Newport	771	1.0	S. Newport	839	1.0
S. Derby	704	0.9	S. Kentucky	783	0.9
S. Kentucky	559	0.7	S. Virchow	689	8.0
S. Poona	548	0.7	S. Derby	665	8.0
S. Virchow	467	0.6	S. Mbandaka	471	0.6
S. Agona	459	0.6	S. Agona	445	0.5
Other	14,936	19.3	Other	17,657	21.4
Total	77,421	100	Total	82,457	100

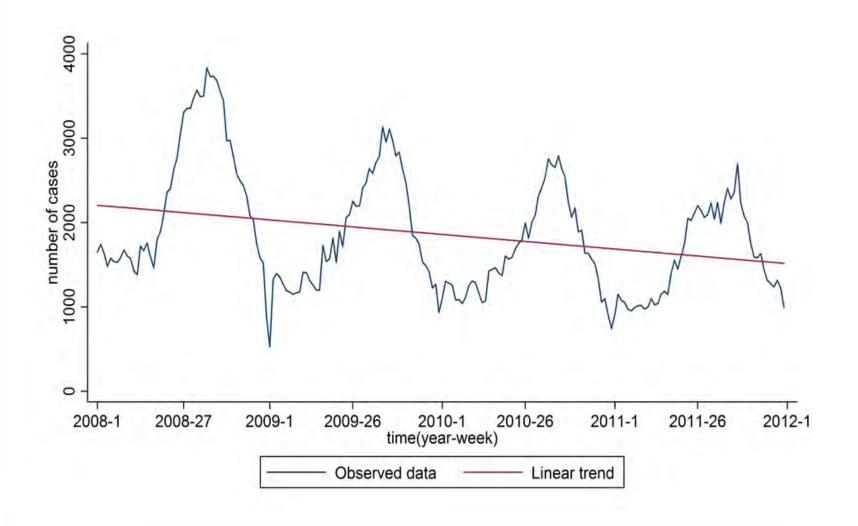
Source: 25 MSs: Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, and United Kingdom.

Human Salmonella cases in EU, 2008-2011



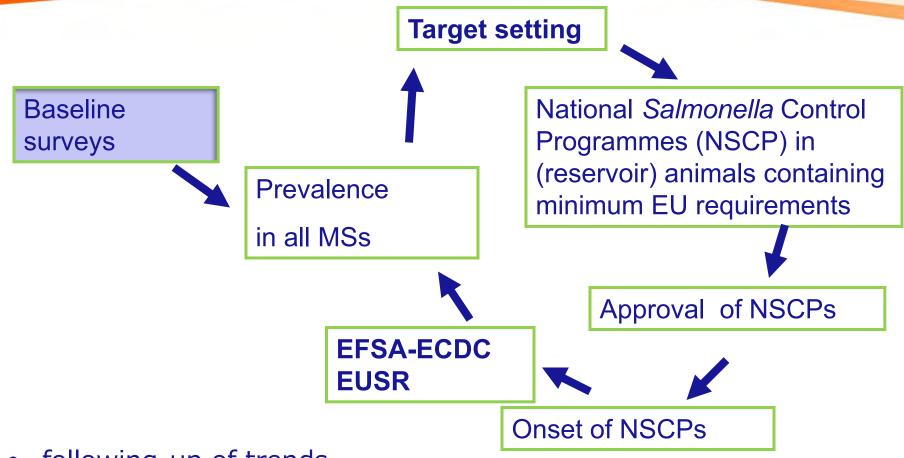
European Food Safety Authority

Significant decreasing trend in human cases



Virtuous circle





- following-up of trends
- verification of the achievements of the targets
- science-based, informed, prioritized risk managing decisions

EU Salmonella targets and harmonized monitoring

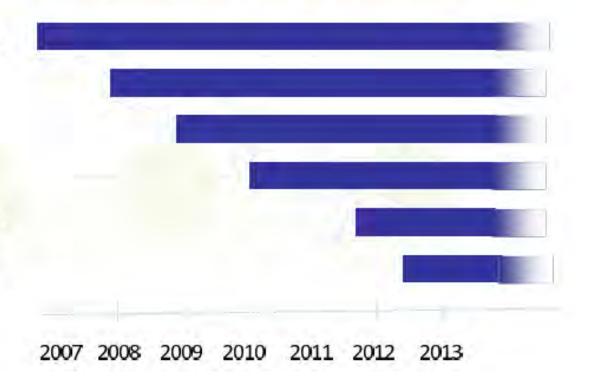






EU Salmonella control programmes

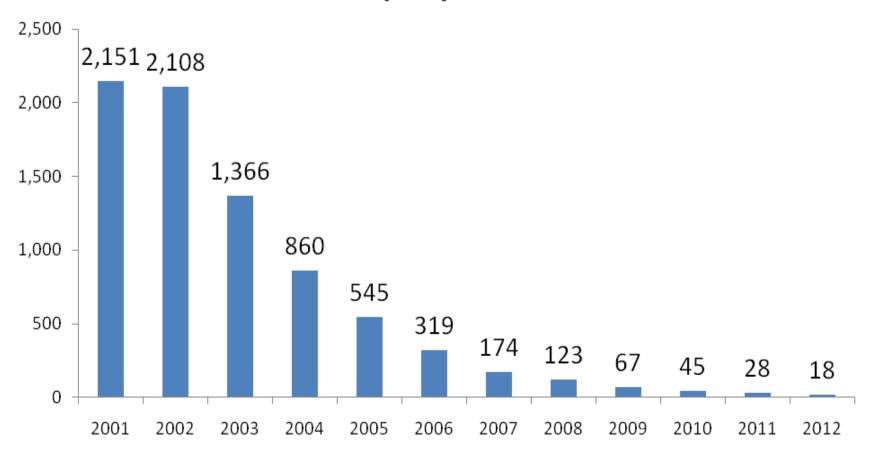
Breeding hens
Laying hens
Broilers
Turkeys
Slaughter pigs
Breeding pigs



BSE cases: EU 2001 - 2012



BSE Cases per year in the EU



Re-evaluation of colours: Example of Azo dyes



> ADI Withdrawal:

- Red 2G (E128)
- Extensively metabolised to the carcinogen aniline.

n aniline SO₃Na

> ADI lowered:

- Quinoline Yellow (E104)
- Sunset Yellow FCF (E110)
- Ponceau 4R (E124)

> ADI unchanged:

- Tartrazine (E102)
- Azorubine/Carmoisine (E122)

Evaluating risk to bee health



• In 2012, EFSA has been mandated by the European

Commission to evaluate the risks to bees linked to the use of neonicotinoids (clothianidin, imidacloprid, thiamethoxam) and of fipronil



- EFSA has identified some risks (dust released by granules and treated seeds, presence of residues in pollen, nectar and guttation droplets)
- For many uses, the available data were insufficient to finalise the risk assessment
- The European Commission has adopted restrictive measures for the neonicotinoids; for fipronil the decision making process is still ongoing

Bee health task force



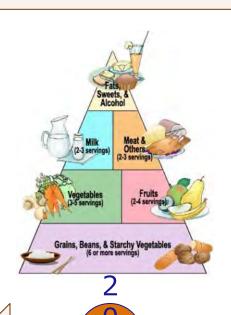
- EFSA established in May 2012 an internal task force to compile a state-of-the-art review of the work carried out at EFSA, as well as the current activities conducted outside EFSA, in the area of bees
- The task force has been established in line with EFSA's strategy to consider risk assessments in a wider, more integrated manner so as to provide risk managers with comprehensive advice
- One of the main objectives of the task force is to identify gaps in knowledge and research needs

Evolution of food consumption data at EFSA



CONCISE Food consumption database

Broad food categories, not covering children, not harmonised



COMPREHENSIVE food consumption database

Detailed food categories, partly covering children, not harmonised (i.e. different methodologies)



EU Menu – towards HARMONISED food consumption data

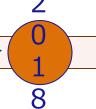
Detailed food categories, covering children, harmonised







2014



What's on the menu in Europe?





Aims to collect harmonised food consumption data at EU level:

- in different age classes (from infants to elderly)
- in 27 Member States (minimum 80,000 subjects in total)
- using methods allowing the comparison of the results from different Member States
- using the EPIC soft, or comparable software
- including anthropometric measurements

Responding to future challenges



Improve mid term planning

Reinforce risk assessment capacity (scientific cooperation)

Optimise internal scientific expertise

Risk assessment training

- Science Strategy2011-2016
- CommunicationStrategy 2011-2013
- Improve efficiency (e³ project)
- Multiannual plan2013-2015

Proactive approach to **emerging risks**

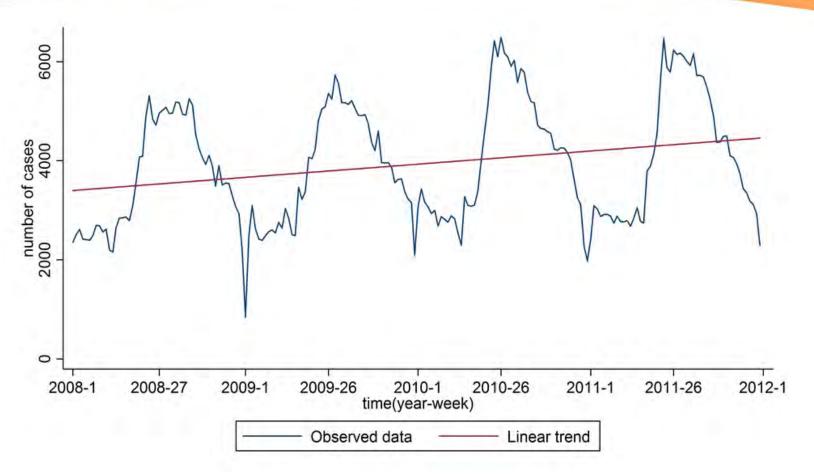
Integrated multi-disciplinary advice

- -> meat
 inspection
- -> nutrition
- -> antimicrobial resistance...Development of harmonised methodologies

Collection and analysis of **high-quality data**

Human *Campylobacter* cases in EU: 2008-2011

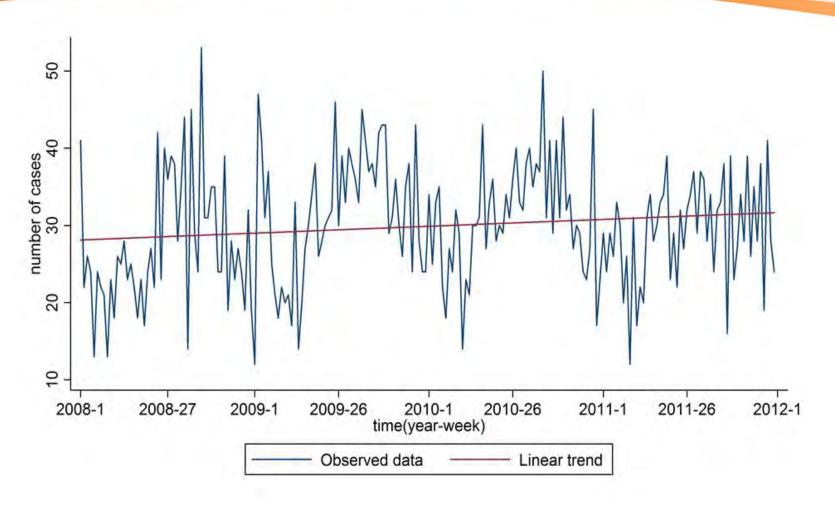




- The EU notification rate of confirmed cases of campylobacteriosis has shown a significant increasing trend in the last four years (2008-2011)
- The proportion of Campylobacter-positive broiler meat samples was 31.3 %

Listeriosis in humans in EU: 2008-2011



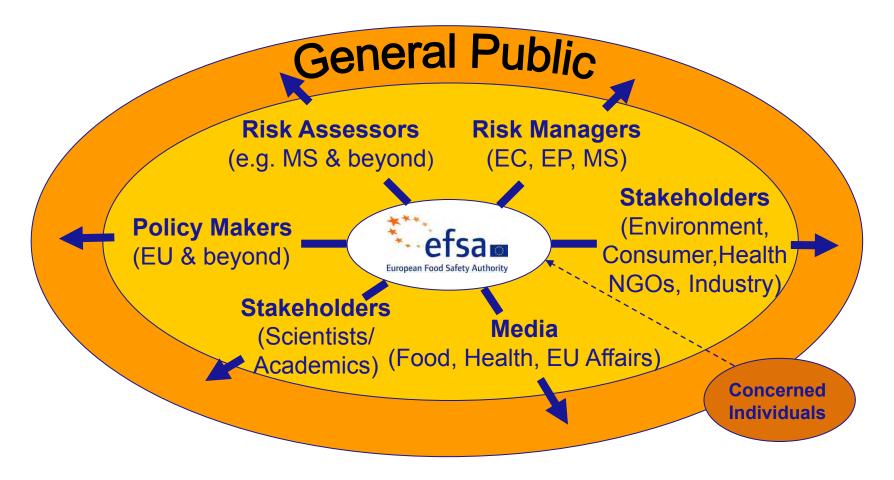


No statistically significant EU trend in listeriosis cases between 2008 and 2011 (analysis by week)

Target audiences



Who does EFSA communicate with?



Working together: within Europe



- National food safety agencies
- 400 research institutes
- 1500 experts annually

EU Agencies:



efsam

Trends and Sources of Zoonoses and Zoonotic Agents in the European Union











Working together: outside Europe



with national food safety organisations:

- U. S.: FDA, USDA APHIS, USDA FSIS, ARS, EPA
- Health Canada
- Food Safety Commission of Japan
- Food Standards Australia
- New Zealand Food Safety Authority

• with international organisations:







Codex Alimentarius
Commission