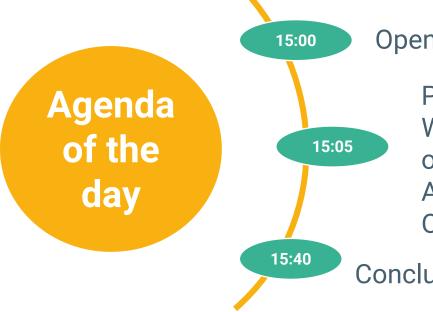
# **ROLE OF WATER USED IN** • THE GROWING, HANDLING **AND PROCESSING OF** FRUITS, VEGETABLES AND **HERBS ON THE SPREAD OF** AMR OC/EFSA/BIOHAW/2023/01

19th June 2023

The event will start at 15.00 CEST



#### AGENDA



#### **Opening remarks**

Presentation of the open call for tender om "Role of Water Used in the Growing, Handling and Processing of Fruits, Vegetables and Herbs on the Spread of Antimicrobial Resistance (AMR)": Background, **Objectives, Tasks & Deliverables, Criteria** 

Conclusions



# HOW WILL THIS WEBINAR WORK

One way communication

Event recorded

Questions during the webinar

Answers after the webinar

Questions after the webinar

Survey on event

Automatically connected, listening mode

Recording available after the event on EFSA website & TED e-Tendering

Use the chat box function

Questions will be anonymized and answers will be provided in writing after the event on TED e-Tendering, Q&A section

Further questions must be submitted by TED e-Tending, Q&A tab, "create a question" (registration to TED e-tending required)

Provide your feedback on the event



# **PRESENTATION OF THE CALL**

- Background
- Objectives
- Tasks
- Deliverables, meetings, deadlines
- Selection and award criteria







This call intends to:

- Generate data that can help to fulfill data gaps identified in the <u>EFSA AMR Environment</u> <u>Opinion</u>, further discussed at the "<u>tackling AMR in the food-producing environment</u>" session of the ONE – Health, Environment, Society – Conference 2022.
- Complement ongoing tender "Microbiological hazards associated with the use of water in the post-harvest handling and processing operations of fresh and frozen fruits, vegetables and herbs (ffFVH)" (OC/EFSA/BIOCONTAM/2021/02)
- This call is based on EFSA Founding regulation (<u>Regulation (EC) 178/2002</u>, amended by <u>Regulation (EU) 2019/1381</u>) and EFSA's 2023 Draft Work Programme for grants and operational procurements (<u>Programming Document 2023 – 2025</u>).





- Expected changes to the water availability in parts of Europe (climate change), point to the risk that in some areas there may be very limited water available for irrigation/washing without considering water re-use (<u>EEA, 2021</u>).
- <u>Regulation (EU) 2020/741</u> on minimum requirements for water reuse (Water Reuse Regulation, see also <u>Commission Notice 2022/C 298/01 Guidelines</u>,), seeks to facilitate and encourage the practice of reusing water for irrigation in agriculture, making the EU food system more sustainable and resilient, while protecting public health and the environment (circular economy, JRC technical guidance).
- Based on the current legislation on the hygiene of foodstuffs (<u>Regulation (EC) No 852/2004</u>, <u>consolidated text</u>) it is also possible to recycle water in the food processing environment, as long as "recycled water used in processing or as an ingredient does not present a risk of contamination".



## BACKGROUND

- Irrigation of crops with reclaimed wastewater effluents and water reuse/recycling in food industry may
  pose a risk of contamination of fresh FVH with ARB/ARGs. ARB to high priority critical important
  antibiotics present in reclaimed water used for irrigation.
- EU studies focusing on these ARB/ARGs in irrigation and processing water, and on the vegetables produced and/or processed are still scarce.
  - AMR monitoring/surveillance targeting in food producing environments can generate relevant data to prioritise future preventive actions.
  - There is a need to optimise suitable, sensitive and readily standardized culturomics/genomicsbased detection methods for currently important and emerging ARB/ARGs.
- There is still lack of information on the efficacy/effect of most commonly used water reclamation/reconditioning treatments for mitigation of spread of ARB/ARGs.
- Annex II of the Water Reuse Regulation (EU) 2020/741 refers to the risk management measures in relation to reclaimed water quality and monitoring and includes AMR among the additional requirements that could be considered.

### **BACKGROUND ARB/ARG**

#### **ARBs/ARGs to focus on?**



- Several ARB/ARGs prioritizations have been done depending on the context (clinical, veterinary, food, environment, One Health, new antimicrobials needed, etc.):
- For the current procurement ARBs/ARGs of "public health importance" considering a One Health approach. (e.g. <u>EFSA AMR ENV</u>, relevant in the food producing environments).
- There are several info gaps on the occurrence of some of these ARB/ARGs in irrigation/processing water and in the FVH themselves.

**Give priority to include at least those bacteria of highest priority for public health in food-producing environments** including, resistant *Klebsiella, Salmonella, E. coli, Enterococci, Acinetobacter,* MRSA, *Pseudomonas aeruginosa,* and ESBL/CPEs producers.

Other isolates previously obtained (monitoring/research projects) could be additionally included if they fulfill tasks requirements and permissions are granted.



## **BACKGROUND (EXAMPLES OF VEGETABLES TO FOCUS ON)**

Food commodity		General commodity category (EFSA 2013*)	Crop type**	Examples of safety hazards		
Carrot	Call B	Root and tuberous vegetables	Root crops that can be consumed raw	Environmental factors, animal reservoirs, contamination, cross-contamination, agricultural water, soil microbiome		
Lettuce		Leaves (leafy greens)	Above low-ground crops that can be consumed raw	Surface contact exposure to introduce human pathogens		
Strawberry	<b>(</b>	Soft fruits	Above low-ground crops that can be consumed raw	Environmental factors, contact with animals, untreated compost, contaminated agricultural water (irrigation or chemicals), contamination and cross-contamination		
(Bean) Sprouts		Sprouted seeds	Above low-ground crops that can be consumed raw	Contamination: dry seed contaminated with bacterial pathogens, poor practices		
Melon		Melons	<b>Above low-ground crops</b> that can be consumed raw after peeling (edible part not in contact with the water)	Rind surfaces, ground spots greater microbial populations than non-ground spot areas. Cross-contamination during crop handling, water use during cooling		
Basil	A CONTRACT OF CONTRACT.	Leaves (fresh herbs)	Above low-ground crops that can be consumed raw	Non-composted or incompletely processed manure used as fertilizer, irrigation water, and contact surfaces such as hands, crates, and processing equipment		
Tomato	<b>*</b>	Vegetable fruits		Field site, land use, adjacent land use, agricultural inputs (e.g., irrigation waters, fertilizers), workers, production practises		
Apple		Fruits	<b>Above-ground high-growing crops</b> (fruit tree, edible portions at <b>&gt;50 cm</b> above the soil surface, which therefore do not normally touch the soil) that can be eaten raw	Storage and transport as potential risk parameters to distribute AMR globally <b>9</b>		

\*Scientific Opinion on the risk posed by pathogens in food of non-animal origin. Part 1 (outbreak data analysis and risk ranking of food/pathogen combinations). 2013. EFSA Panel on Biological Hazards (BIOHAZ) \*\*Water Reuse Regulation (EU) 2020/741 and Commission Notice 2022/C 298/01 Guidelines

# **OVERALL OBJECTIVE**

#### Direct contract ...

...to gain insights on the **occurrence/variety of ARB** and resistance determinants (**ARGs**, covering resistance genes, plasmids and/or total resistome)...

...both of reclaimed and reused processing water used during the preharvest and post-harvest handling and processing operations for fruits, vegetables and herbs (FVH),...

....as well as of the food products themselves...

...in order to help to assess the role of this water in the spread of ARB and ARGs to FVH in different European regions.

Maximum budget : 950,000 € (36 months from kick off meeting)



# SPECIFIC OBJECTIVES

**Objective 1. Optimization of suitable sensitive and readily standardised culturomics/genomics-based detection methods for ARB/ARGs** in the FVH production sector at pre- and post-harvest including analysis of samples of reclaimed/reused processing water and the food products themselves.

Culture based, PCR-based, metagenomics



Objective 2. Generation of new data on the occurrence and potential spread of ARB and ARGs in FVH as a potential result of the use of reclaimed water for irrigation in pre-harvest and other activities at primary production (e.g. during harvest) in the EU/EFTA zone.

SO2a, ...occurrence/potential reduction, in the wastewater/reclaimed water, intended to be used for irrigation, at the UWWTPs/reclamation facilities after different water treatments...

**SO2b, in the reclaimed water used for the irrigation** or other activities at primary production (e.g. during harvest) of FVH.

SO2c, in the FVH irrigated with reclaimed water.





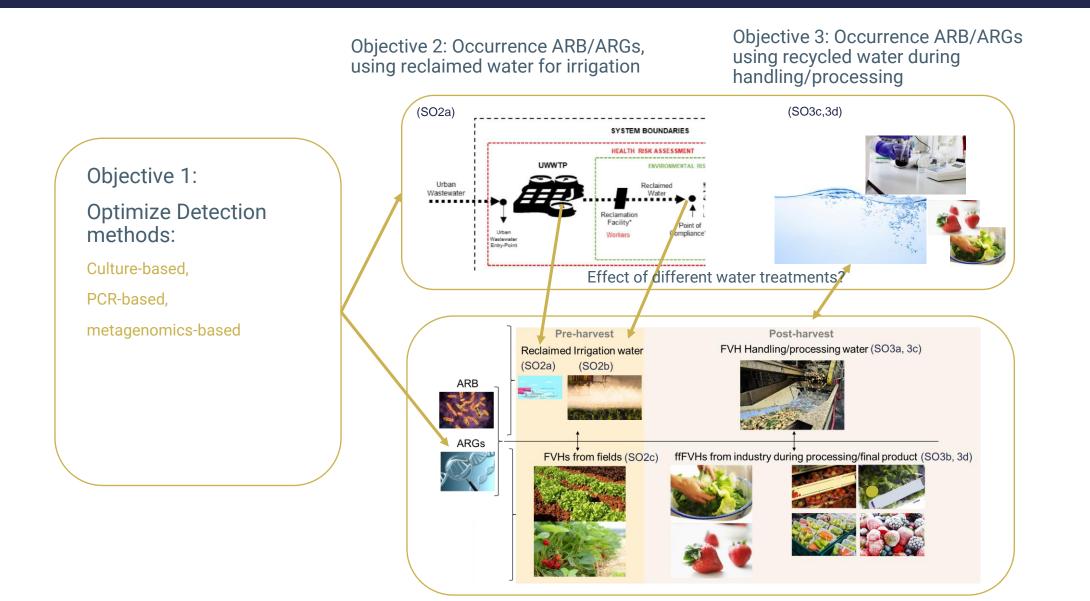
Objective 3. Generation of new data on the occurrence and potential spread of ARB and ARGs in FVH as a potential result of the use of reused processing water in post-harvest processing activities in the EU/EFTA zone.

SO3a, ...in the reused processing water in the processing plants when this water is not subjected to disinfection treatments... SO3b, ...in the FVH processed with reused processing water that was not subjected to disinfection treatment in the processing plant.

SO3c, ...in the reused processing water when this water was subjected to different disinfection treatments .... SO3d, ...in the FVH processed with reused processing water that was subjected to different disinfection treatments....



### OBJECTIVE











#### To fine tune the study design...

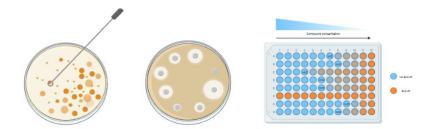
Detection methods to be tested			
Target bacteria/genes		\$ \$	
Countries		EU/E	
Number of samples, sampling points, sampling times		æ	
Compartments-UWWTPs/reclamation facilities, fields, handling/processing plants			
Commodities, types of crops and foods (fresh, fresh cut, frozen)			
Water treatments (e.g. chemical, physical, combinations)			

**Objective 1**. **Optimization of suitable sensitive and readily standardised** culturomics/genomics-based **detection methods for ARB/ARGs** in the FVH production sector at pre- and post-harvest including analysis of samples of reclaimed/reused processing water and the food products themselves.



# **OBJECTIVE 1: TASKS 2, 3, 4**

• Task 2. To optimize culture-dependent detection methods...



 Task 3. To optimize the PCR-based detection methods (e.g. qPCR, ddPCR, HT-PCR...)...

development of protocols

priority

health

...to detect specific ARB/ARGs of highest

for

public

• **Task 4.** To optimize metagenomics-based detection methods (e.g., targeted metagenomics)...





**Objective 2.** Generation of new data on the **occurrence and potential spread of ARB and ARGs in FVH** as a potential result of the **use of reclaimed water for irrigation** in pre-harvest and other activities at primary production (e.g. during harvest) in the EU/EFTA zone.



## SUBOBJECTIVE 2A: TASK 5

T5. To generate data on the occurrence of ARBs/ARGs in the water along the water reuse system, to assess the effect of different water treatments during the waste water reclamation process when producing water intended for irrigation purposes.





**6**x





At least 3 should provide the water for tasks 6 and 7











**Reclaimed water** Different water treatments



Different sampling points (raw influent, secondary effluents, tertiary effluents and/or final effluents, etc.)



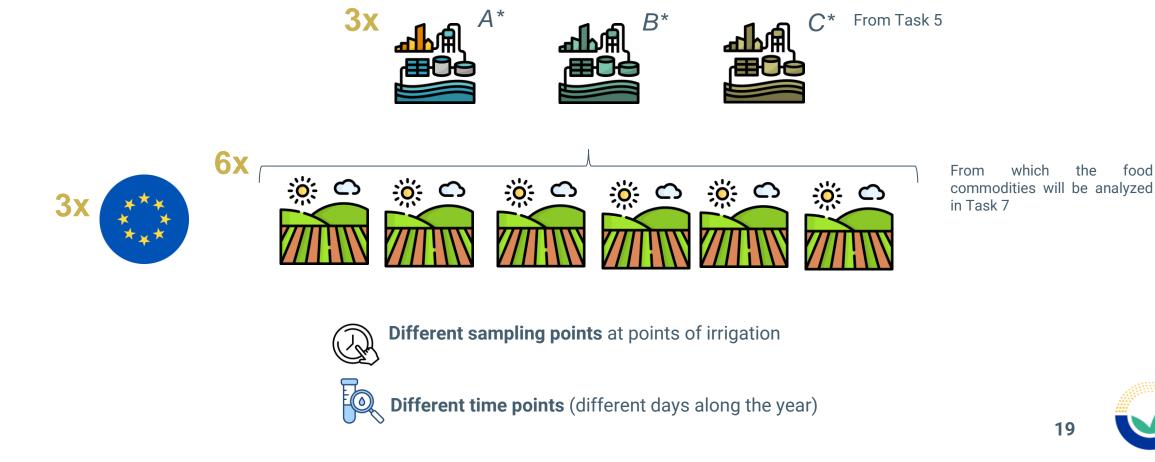
Different time points (different days along the year)



Icons from www.flaticon.com

## **SUBOBJECTIVE 2B: TASK 6**

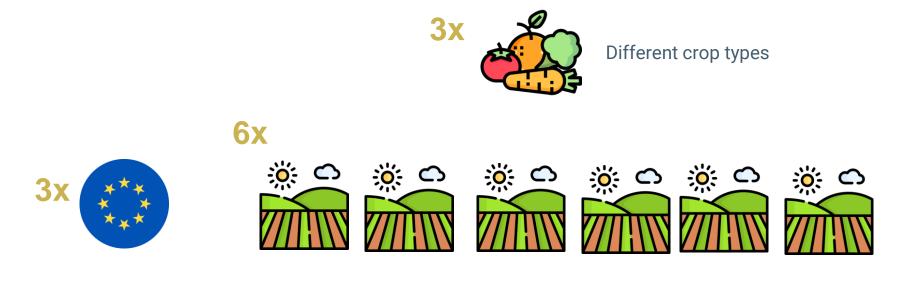
**T6. To generate data on the occurrence of ARB/ARGs in reclaimed water used for agricultural irrigation** (and other activities at FVH primary production).



\*Ideally, different water qualities as referred to in the Water Reuse Regulation (EU) 2020/741 and EC Commission Notice 2022/C 298/01 Guidelines

## SUBOBJECTIVE 2C: TASK 7

T7. To generate data on the occurrence of ARB/ARGs in FVH growing in the field when irrigated with reclaimed water



Irrigated with different water reuse systems



Different sampling points in the field



Different time points (different days along the production)



**Objective 3:** Generation of new data on the **occurrence and potential spread of ARB and ARGs in FVH** as a potential result of the use of **reused processing water** in postharvest processing activities in the EU/EFTA zone.



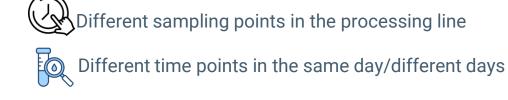
### **SUBOBJECTIVE 3A: TASK 8**

T8. To generate data on the occurrence of ARB/ARGs in the reused processing water used in FVH handling and/or processing operations when the water has not been subjected to disinfection treatments



Reused processing water No disinfection in between

22



Different commodities

Different types of food (fresh, fresh cut, frozen)

Analyzed in Task 9



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#### **SUBOBJECTIVE 3B: TASK 9**

T9. To generate data on the occurrence of ARB/ARGs in the FVH during/after handling and/or processing operations in processing plants that use reused water that it is not subjected to disinfection treatments



Reused processing water No disinfection in between

Commodities: at least 2 (from task 7)

Same from Task 8

Types of food: 3



(fresh, fresh cut, frozen)



Different sampling points: before washing, after washing, after packaging, etc.

Different times: along the day/different days

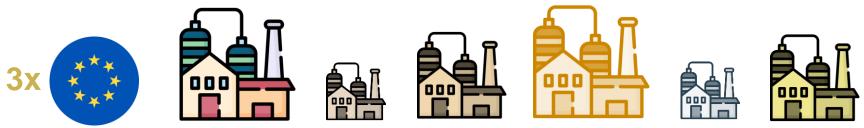


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## **SUBOBJECTIVE 3C: TASK 10**

T10. To generate data on the occurrence of ARBs/ARGs in the reused processing water used in FVH handling and/or processing operations when this water is subjected to different disinfection treatments, in order to assess the effect of the treatments on AMR (e.g. reduction of ARB/ARGs load, variety)





Same as for Task 8 but using different water treatments





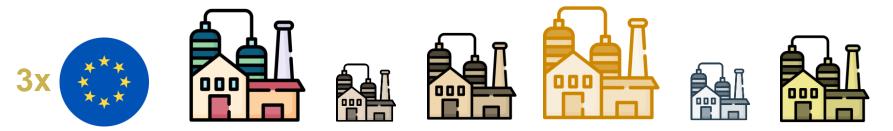
Reused processing water Different water treatments



## **SUBOBJECTIVE 3D: TASK 11**

T11. To generate data on the occurrence of ARB/ARGs in the FVH during/after handling and/or processing operations in processing plants that use reused water subjected to different water disinfection treatments

 $6\chi$  At least the same from water samples taken for Task 10



Same as for Task 9 but using different water treatments, in line with Task 10







**T12. To integrate the results of the studies performed to achieve Objective 2 and 3,** comparing the results obtained with the ones available from other published studies, **in order to identify:** 

ii) potential differences in the effect on the spread on AMR of: different water treatments i) potential links between the occurrence of ARB/ARGs in... reused processing water reclaimed water spread in processing operations used for irrigation different commodities, types of crops, irrigation methods, regions...



## **DELIVERABLES, MEETINGS, TIMELINES**

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Mtg:	Kick off	6 months	11 months	19 months	25 months	31 months	36 months	
Deliv	erables	D1: 2 months after kick off	D2: 10 months	D3: 18 months	D4: 24 months	D5: 30 months	D6: 35 months	
		D1: Inception report: description/justific ation experimental set up and planning fine-tuned and agreed with EFSA after the kick-off meeting.	<b>D2: First interim</b> <b>report</b> , results <b>Tasks</b> <b>2-4</b> of objective 1 (including protocols).	D3: Second interim report update on the progress and preliminary results of Tasks 5-12 of Objectives 2-3	<b>D4</b> : <b>Third</b> <b>interim report</b> . Updated D3	<b>D5: Fourth</b> <b>interim report</b> . Updated D4	<b>D6</b> : <b>Final report</b> full analyses developed for <b>objectives 1, 2, 3,</b> integration of results.	



## **SELECTION AND AWARD CRITERIA**

#### **SELECTION CRITERIA**

(Section 2.4 tender specifications)

#### **Professional capacity**

- 1. Experience at overall at organizational level
- a-c) Applied research on AMR, water reuse, molecular detection and analysis of microorganisms/genes, bioinformatics.
- d) **Problem formulation** (e.g. writing reports)
- e) Project management dealing v multidisciplinary teams.

#### 2. <u>Ability to provide a team of experts compliant</u> with the following specific expertise requirements

(at least 4 experts, one expert can cover more than one area of expertise)

- a) 1 expert, at least 5 years in AMR (Water and FVHs)
- b) 1 expert, at least 5 years in food (FVH) and water microbiology.
- c) 1 expert, at least 5 years in water reuse (reclaimed water used for irrigation, processing water, water treatments to diminish/eliminate microbial load and/or AMR, etc).
- d) 1 expert, at least 5 years in molecular ARB/ARGs detection (WGS, qPCR and metagenomics...).
- e) 1 expert, at least 3 years in bioinformatics (WGS and/or metagenomic analyses).
- f) 1 expert, at least 5 years, in drafting scientific reports/publications.
- g) 1 expert, acting as project leader, 5 years in project management in the area of public health or food/feed safety. Contact point with EFSA.

#### Technical, capacity

Overall at organizational level, the tenderer must have:

- a) technical equipment, **resources** and tools to perform analysis.
- b) access to different establishments (growing fields, handling/processing plants, and water reclamation/wastewater facilities) from different EU/EFTA countries.
  - library services/databases
- d) digital collaboration platform, document management systems.

#### **AWARD CRITERIA**

(Section 2.6 tender specifications)

#### Quality

1. Understanding of the assignment and tasks required (maximum 25 points, minimum threshold 60%)

2. Methodology proposed for implementation (maximum 40 points, minimum threshold 60%)

 Project management and organization of tasks within project team (maximum 20 points)

4. Risk Management (maximum 10 points)

5. Measures to guarantee quality of deliverables (maximum 5 points)

Overall threshold: 70 out of 100 points

#### **Best Price-Quality ratio**

Formula on page 47 tender specifications



## THANK YOU FOR ATTENDING THE EVENT



The recording of this event will be available on the <u>EFSA website</u> and on <u>Ted e-</u> <u>Tendering</u> in a few days. Any question collected, will be anonymised and answered in writing and published on Ted e-Tendering, Q&A section, shortly after the event.



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