28th & 29th November 2024

WEB MINUTES

Stakeholder Discussion Group on Emerging Risks 32nd Meeting

These web minutes summarise the topics presented and discussed at the 32nd meeting of the Stakeholder Discussion Group on Emerging Risks.

1. Welcome

The Chair welcomed the participants and the observers.

2. Adoption of the agenda

The agenda was adopted with no changes.

3. Introduction to the event

An update on the status of the action points from the previous meeting was provided to the group.

4. StaDG-ER members - Presentation and discussion of new emerging issues

4.1 Potential foodborne transmission of *Helicobacter pullorum* by Nicola King (ESR New Zealand)

Nicola King presented the potential foodborne transmission of *Helicobacter pullorum*, particularly focusing on its presence in poultry and possible effects on human health. She highlighted its taxonomy, noting its similarities to *Campylobacter*, such as preference for low-oxygen environments, and its presence in the intestines of poultry. She presented some studies showing its widespread occurrence in poultry and detection in human faeces, although its role in human disease remains unclear. The discussion touched on possible transmission routes, including cross-contamination of poultry products, and whether existing safety measures for *Campylobacter* could help control it. It was concluded that further information is needed while it also is important to increase awareness among the Member States and the relevant scientific panels to gather more information in particular on the occurrence of this bacteria in the food chain and assess potential risks associated with *Helicobacter pullorum.*

4.2 Glass fibres in shellfish by Nicola King (ESR New Zealand)

Nicola King presented research on glass fibres in shellfish. Glass fibres are composed of silicon oxide and other metal oxides. These fibres degrade from boats and enter aquatic environments, where they have been found in shellfish tissues, including the stomach and faeces, indicating ingestion. She shared some results from studies, which highlighted the presence of glass fibres in shellfish collected downstream of a boat yard during different seasons. Laboratory studies further demonstrated that glass fibres could adversely affect the health of aquatic organisms. The discussion raised concerns about the potential risk to human health, although current data suggests oral exposure to glass fibres is insignificant. However, the presence of fibres in edible shellfish tissues could lead to consumer concerns. The conversation also highlighted the need for more studies on glass fibres' presence in finfish and other marine life. It was however stressed that the pathway for contamination of shellfish is likely through water filtration, which is not the case for farmed finfish. Contamination of farmed finfish is unlikely, considering that the pathway for contamination would be via their diets, i.e. feed ingredients of marine origin, which come from the deep sea and therefore not exposed to contamination. Angelo Maggiore pointed out the broader issue of boat demolitions

and their environmental impact, stressing the need for proper recycling facilities. It was concluded that while glass fibres are entering aquatic environments and potentially affecting marine life, the risk to human health remains uncertain. There is a need for further research to understand and manage the impact of glass fibres and other emerging contaminants in aquatic environments.

4.3 EREN updates & 9th survey by Milen Georgiev (EFSA)

The members of the group were updated on the new survey features in the ERAP platform, on updates to the new EREN Terms of Reference (ToR) and on how these may translate into the upcoming renewal of the StaDG-ER's ToR. The definitions on emerging risk were presented calling for members with interest to participate on their review. The third issue of the emerging risk newsletter was announced.

Furthermore, a brief description on the issues subject to the latest survey and its outcomes was presented. These were:

(1) Foodborne infections caused by the bacterium *Edwardsiella tarda* potentially associated with aquaculture fish production and climate change. There is a potential emergence of this microorganism as a foodborne pathogen related to its actual prevalence in retail fish and seafood. It was concluded that there is a need to gather more data on prevalence in human cases, and on the current situation within the European Union, to better assess the risk.

(2) Foodborne outbreaks caused by *Yersinia spp*. An increase in case numbers has been observed, mostly small outbreaks in private households posing challenges in identifying sources of infection and exposure pathways. The data collection for yersiniosis is performed inconsistently in Europe as surveillance for this pathogen is non-mandatory. It was concluded that there is a need for further studies to understand the increase in cases.

(3) **Red Dwarf Honeybee** (*Apis florea*). The latest detection of this honeybee in Malta is possibly due to being introduced via commercial vessels. Theoretical risks may include competition and disease transmission. Although there is no concrete evidence of its negative impact, preventive actions are recommended. The issue has been classified as **an emerging risk**, with recommendations to seek input from apicultural and biodiversity specialists.

(4) Suspected edible oil contaminated with industrial chemical substances. Concerns have been raised over the possible contamination of edible oils with industrial chemicals from the China's soybean oil sector. This could be due to inadequate cleaning of trucks used for transporting petroleum products and edible oils. It was concluded that there is the need for tighter controls, further analysis, and identification of chemical markers for industrial contaminants to fully assess the potential risk for human health and to flag the issue to the European Commission's Food Fraud Network.

(5) Chlormequat has been detected in increasing quantities in urine samples in the US, with a notable increase in 2023. Although the reason of this increase is not fully understood, the existing regulations and residue monitoring may prevent similar cases happening in Europe and therefore the issue is not considered an emerging risk.

(6) 3-MCPD in pre-fried foods. A study found elevated levels of contaminants in half of the frozen fish sticks tested, potentially exceeding the daily maximum intake limit. This is particularly concerning for children. Further information is needed, especially regarding a specific target population group that may be at higher risk due to changes in consumer trends or eating habits. Stakeholders are invited to monitor the situation and provide data on pre-fried foods to assess potential exposure levels.

(7) Potential risks can be associated with improper composting practices, such as bacterial contamination and attraction of pests. However, these practises are not new. Therefore, proper education on composting methods can mitigate the risks.

(8) New studies have raised concerns about the safety of sucralose and potential adverse effects, such as genotoxicity, inflammation, and oxidative stress. The re-evaluation of sucralose's safety currently underway by EFSA. Recommendations include investigating the migration levels of these contaminants and providing proper labelling information to consumers. The issue is not emerging risk as it is pending ongoing assessment.

(9) **Gluten migration from biodegradable Food Contact Material** and potential risk for individuals with celiac disease or gluten sensitivity. The issue has been classified as an **emerging risk** due to the potential increased exposure from these materials and the lack of consumer information. The recommendation is to investigate the migration level and provide proper information labelling.

(10) Research shows vertical transmission of Salmonella Reading in breeder that can colonize reproductive tissues of breeder hens and potentially transfer vertically to eggs. Evidence of vertical transmission at production in real-world scenarios and its impact on human health needed.

(11) **Trifluoracetic acid (TFA)** is a derivative of hydrofluorocarbons and PFAS used in refrigerants, pharmaceuticals, and pesticides. New findings on reproductive and developmental risks have prompted a re-evaluation and its classification as an **emerging risk**.

(12) Oriental fruit fly (*Bactrocera dorsalis)* has been identified as a significant threat to agriculture due to its ability to feed on over 500 species of fruits and vegetables. It is already recognized as a priority pest in EU legislation, with measures in place to prevent its spread. Therefore, this issue is not considered as an emerging risk.

4.4 Causative agents of SBR and Stolbur diseases transmitted by the invasive bug *Pentastiridius leporinus*. A new threat to sugar beet, potato and vegetables by Eva Therhaag Julius Kühn-Institute on the initiative of Copa Cogeca

Eva Therhaag presented her research through the Julius Kühn-Institute on the pathogens *Candidatus Phytoplasma* Solani and *Candidatus Arsenophonus Phytopathogenicus*, which affect crops like sugar beets, potatoes, onions, carrots, and red beetroots and are transmitted by the plant hopper, *Pentastiridius leporinus.* These pathogens have spread from France in the 1990s to Germany and other European countries, causing issues such as lower sugar content and non-marketable produce. Recent developments include the discovery of a new strain of phytoplasma, strain P, and increasing instances of mixed infections, which pose a significant threat to agricultural production. Research focuses on monitoring vector transmission and developing biological control methods, while short-term strategies include altering crop rotations and exploring pest-resistant varieties. It was highlighted that there is a need for more research international and cooperation to effectively address this risk.

4.5 The trend of AI-generated diets/meal (feed formula) plans (for both humans and animals) and the lack of regulatory oversight by Rimma Ishimbaeva (AVC)

The increasing adoption of artificial intelligence (AI) in diet and nutrition is driving a growing trend in AI-generated feed and food apps, with a projected growth rate of 15% in the US and

17% in Europe. While AI-powered diets offer benefits such as personalized and precise nutrition, they also raise concerns about data bias, misidentification, and over-reliance on technology. Furthermore, the lack of regulatory oversight potentially creates significant risks, including health risks. AI provides benefits but also challenges in animal feed nutrition such as lack of provisions addressing personalization, decision-making, and algorithmic biases in formulas. Specific standards are needed to ensure transparency, ethics, and food safety. A collaborative approach is required to involve authorities, stakeholders, healthcare professionals, and technologists to align AI innovations in human and animal nutrition with ethical and public health priorities.

4.6 Herbal Teas: Is there any Health Risks on Adulterated Teas? By Ondina Afonso (EuroCommerce)

A significant increase in non-compliances in herbal teas, particularly those of non-EU origin, have been observed in Portugal over the past two years. The main concern is to understand to what extent this type of adulteration is impacting the health of consumers due to the high levels of pyrrolizidine alkaloids observed. The presence of other species in herbal teas could be due to co-harvesting, but also consequent to a deliberate attempt to adulterate the product with cheaper ingredients. It's essential to establish clear guidelines for quality and safety checks of the growing areas to avoid co-harvesting of weeds as well as to develop effective methods for distinguishing between intentional and unintentional contamination.

5. StaDG-ER members – Follow up on previous issues discussed

5.1 Follow-up on discussion on previous discussion on "Increasing rates of Mono-n-hexyl phthalate (MnHexP) By Miguel Angel Pietro Arranz (CEFIC)

Recent monitoring data revealed elevated levels of Mono-n-hexyl phthalate (MnHexP) detected in the urine of children in Germany, suggesting a potential rise in environmental exposure. This molecule is classified as toxic to reproduction (category 1B) under chemicals legislation. MnHexP is the primary metabolite of Di-n-hexyl phthalate. The exact sources of MnHexP are yet to be identified, prompting calls for further investigation into exposure through food packaging, cosmetics, toys, and other pathways. A recent BfR assessment models various scenarios of exposure to the precursor substance Di-n-hexyl phthalate (DnHexP) from different consumer products where sunscreen appears to be the primary culprit. Chemistry and data show that none of the substances authorized for food contact materials can be metabolised to produce DnHexP. This suggests that MnHexP is unlikely to originate from food contact materials. Due to its classification as a reproductive toxicant, it is unlikely that EFSA will receive an application to use this substance in food contact materials. Nevertheless, other structures with a hexyl side chain could also be metabolized to produce the same metabolite. More information is needed to conclude that the metabolite in question is primarily related to non-food items, such as sunscreens, and to alleviate initial concerns about food safety.

5.2 Insights into Emerging Risks: Latest Updates from Horizon Scanning (this item was postponed to the next meeting)

5.3 Food supplements

5.3a (Emerging) Risks related to Food Supplements by Patrick Coppens (Food Supplements Europe)

Food supplements are governed by extensive EU legislation, including the Food Supplement Directive, EU food law framework, and national legislation leading to varying rules across Member States. Article 8 procedure, outlined in Regulation (EC) No 1925/2006, is a key tool available for managing risks associated to food supplements that allows the European Commission and Member States to scrutinize and evaluate the safety of ingredients used in food supplements particularly those that exceed normal dietary intake or have safety concerns. This procedure involves EFSA conducting a risk assessment based on available data. Several plant preparations have been banned or restricted under the Article 8 procedure, including ephedra, yohimbe, and preparations containing hydroxyanthracene derivatives. Other substances, like green tea catechins and red yeast rice, have had maximum levels and labelling requirements established. The Rapid Alert System (RASFF) notifies issues from Member States enforcement actions on substances that are potentially dangerous on the European market. RASFF is serving as a barometer for emerging risks on food supplements. It reports on food supplements, mainly imported, and sold online, not compliant with law containing novel ingredients that should have been pre-approved but not necessarily meaning they are widely available or pose a significant risk.. The Commission is reportedly working with these platforms to ensure compliance with European legislation.

5.3b Update on the EFSA's tailor-made activity on Food supplements by Milen Georgiev (EFSA)

This activity aims to address possible emerging risks associated with food supplements other than vitamins and minerals. It involves a knowledge community of interested Member States (17 already participating, with two more expressing interest) to 1) collect and analyse case reports from nutrivigilance systems and poison centres associating the consumption of food supplements and adverse health effects, and 2) mapping the presence of naturally occurring plant-based substances predicted to be toxic in food supplements marketed in Europe, and whether they could represent a risk for the consumers. The participants will be regularly updated on the progress of this activity.

5.3c Open discussion on food supplements

The Qualified Presumption of Safety (QPS) is a safety assessment procedure initially developed for microorganisms deliberately added to food. If a taxonomic unit raised no safety concerns or, if safety concerns existed, they could be defined and excluded via a qualification, the taxonomic unit would be recommended for the QPS list. A specific strain, notified in the context of market authorisation, whose identity could be unambiguously established and assigned to a QPS taxonomic unit, would subsequently be freed from the need for further safety assessment other than meeting any qualifications specified in its QPS assessment. The EFSA Scientific Committee tested in 2013 the use of this approach for the safety assessment of botanicals and botanical preparations but had to conclude that the particularity of botanicals that may be presented in a wide variety of forms or whose morphology and chemical composition may be markedly affected by geographical and environmental factors, makes the possibility to establish QPS status at high taxonomic levels quite limited. There are only a limited number of occasions when the same material is subject to assessment under different

regulations and by different panels. The few occasions when this does occur could be handled by normal processes within EFSA and would not justify establishing a QPS approach.

EFSA aims to engage with stakeholders to discuss and interpret potential emerging cases as soon as the Tailor- made activity progresses and more information becomes available. While Member States will have a crucial role investigating the link between food supplements, consumption, and human health utilising Quantitative structure–activity relationship (QSAR) data and their notification systems should provide a comprehensive overview of the market, there may be a need for external assistance from stakeholders in mapping existing food supplements. This could involve gathering information on manufacturing processes, extraction methods, and concentration levels to determine the presence and levels of specific compounds in these products.

5.4 Follow-ups on mycotoxin management report by Gianluca Nurra (COCERAL)

Since its publication, the report has served to raise awareness about the impact of climate change on mycotoxin occurrence in Europe. Latest date reveals that some areas in Europe are experiencing higher occurrences of aflatoxin due to droughts and unusual weather patterns. This trend is expected to continue, and traders are limited in what they can do to address the issue. Farmers and operators need to find preventive measures to manage crops contaminated with mycotoxins while AI-supported tools are being developed to help detect and test for mycotoxins. The issue is complex and involves a delicate balance between controlling mycotoxins, using active substances to treat plants, and managing antifungal resistance. Addressing one issue can have unintended consequences on the other, making it challenging to find a solution.

5.5 Challenges and insect industry efforts in supporting the implementation of EU regulatory standards by Christophe Derrien (IPIFF).

Christophe Derrien's presentation focused on the insect food sector, particularly the issue of non-compliance in labelling and product authenticity, which was also discussed in recent StaDG-ER meetings. He highlighted that 96.6% of insect-based products sold online did not meet EU labelling standards, with some products using unauthorized insect species or with incomplete allergen indication, raising concerns about consumer trust and compliance. He emphasized the support provided by the International Platform of Insects for Food and Feed (IPIFF) in helping companies adhere to EU regulations and shared their efforts to guide the industry towards better compliance. He explained that they are actively working to support regulatory advancements and promote good practices to ensure operators comply with safety and labelling standards in food and feed.
During the meeting consumer attitudes were also discussed, noting that many are open to trying insects if they are not visibly present in food, which aligns with the trend of using insect-based ingredients in specialty foods and supplements. He highlighted the IPIFF's ongoing efforts to educate producers on the complex regulatory environment, including advocating for clearer labelling and allergen information to enhance transparency and consumer confidence. Additionally, he highlighted the need for validated methods to detect unauthorized species, stressing that these issues, if not managed, could harm the sector's credibility.

6. Updates on StaDG-ER identification systems

6.1 In EUFIC: bridging informational gaps for a better management of emerging risks by Frederic Bayer (EUFIC)

Frederic Bayer explained EUFIC's mission which is making food and health science more comprehensible for consumers, promoting evidence-based decision-making, healthier diets, and reducing food waste. He also highlighted EUFIC's activities, including creating science-based content, conducting consumer research, and collaborating on EU projects. He shared insights from consumer surveys on food literacy and dietary guidelines, noting the inclusion of sustainability in these guidelines. Additionally, Frederic discussed EUFIC's role in communication and dissemination within collaborative projects like the Holifood project, which focuses on early warning systems for emerging food safety risks. In the discussion it was highlighted the importance of consumer awareness and communication strategies, particularly in complex topics such as mycotoxins, while also addressing the integration of sustainability into dietary guidelines.

6.2 Perspective of the European Meat Processing Industry in terms of emerging risks by Paolo Patruno (CLITRAVI)

The European processed meat sector prioritizes sustainability, animal welfare, and transparency. Biological hazards are a main concern, but the rise of alternative proteins is also a focus. Researchers are studying plant-based and lab-grown proteins, exploring their nutritional, sensory, and technological aspects. However, high production costs and distinguishing lab-grown meat from conventional meat remain challenges. High Pressure Processing (HPP) is a technique that can improve food safety, but its adoption is limited by equipment costs. Meanwhile, Antimicrobial Resistance (AMR) is a growing concern, increased by antimicrobial use in food-producing animals. A multifaceted approach, including new detection methods and policy interventions, is needed to contain AMR, with consumers and the meat processing sector playing a crucial role in promoting good hygiene and responsible practices. The viability of African Swine Fever (ASF) virus in cured meats like prosciutto and sausages, especially for US exports, was raised as a concern. There is a need for additional research that could provide new insights into ASF virus inactivation, with significant implications for the industry due to changing regulations.

7. EFSA Environmental scanning activities

7.1 Update on Oceans and Emerging Chemicals project by Angelo Maggiore (EFSA)

Angelo Maggiore provided an update on the oceans and emerging chemicals projects. The presentation focused on potential future developments in ocean usage and their implications for seafood safety, highlighted by scenarios involving coastal and open sea mining, aquaculture, and sea transport. He emphasized the need for regulatory frameworks to manage these developments and discussed the potential environmental impacts, such as pollution from deep-sea mining and invasive species from sea transport. He also touched on the Screener project, which focuses on identifying and prioritizing chemical risks in the food chain, and the importance of developing analytical methods for screening chemicals. The

discussion concluded with a call for ongoing collaboration and communication with policymakers and stakeholders to address future challenges related to the blue economy.

7.2 EFSA Update on Environmental Scan 8.1 process by Bernard Bottex (EFSA)

Bernard Bottex gave an overview about the environmental scanning and strategic option definition process. He explained that EFSA was mandated to identify emerging risks within its remit, but he highlighted the need to expand and look further ahead within the horizon. This process aims to detect early signals that could impact EFSA's work program and strategy. He highlighted that to handle the large amount of information related to food safety, plant health, animal health, and environmental issues, EFSA needs to collaborate with various partners including the StaDG-ER & EREN. He also presented some important issues that were brought to the Preparedness Council, such as the threat of climate change, the growing problem of resistance to antifungal treatments, and concerns about adding small doses of potentially harmful substances to food products, a practice known as microdosing.

7.3 FFRAUD-ER (this item was postponed to the next meeting)

7.4 Update on ERAP platform by Marina Mukhamadieva (d-fine)

Marina Mukhamadieva provided a presentation about the ongoing project, specifically focusing on the development and implementation of a new platform called ERAP. In her presentation, she explained that the platform is structured in three phases and is currently in the user testing phase, which will continue until next summer. She highlighted the goal of this phase, which is to allow users to engage with the platform, test its functionalities, and provide feedback for improvements. She outlined key benefits of the platform, including a structured overview of available briefing notes, centralized information, and integrated survey functionality. Marina encouraged users to participate in surveys and utilize the platform's features, such as creating briefing notes and accessing survey results. She also addressed user roles, responsibilities, and procedures for interacting with the platform, emphasizing the importance of feedback to refine and enhance the user experience. Additionally, she discussed issues about access and technical problems, urging users to report any difficulties they encounter.

8. Updates on events related to Emerging Risks Identification

8.1 Update on WTO's SPS Thematic Session on emerging risks by Lis Alban (UECBV)

Following a contact with the European Commission, EFSA took part in a thematic session on emerging risks during the meeting of the World Trade Organization Sanitary and Phytosanitary Committee. The session was about creating a space to share and discuss emerging risks. Follow-up discussions are foreseen in 2025. The importance of a collaborative network to share information, co-analyse the emerging risks and discuss possible management options was underlined by Lis Alban who presented the example of ASF and the way it is being handled in Denmark. It comprises gathering information from institutions performing risk assessment like EFSA, conduct risk assessments at national level, and implement preventive measures to avoid devastating consequences including the use of various technologies and strategies, such as fences, monitoring programs, and social media

campaigns, which all require collaboration between academia, authorities, and food business operators.

9. Closure of the meeting

The Chair thanked the participants whether present in Brussels or connected online for their active participation during these 1.5 days. The next meeting is foreseen to take place in Parma in May 2025. Further information will be circulated in due time.

Venue: Interoffices EU District, Brussels (Hybrid)

Participants

	Name	Organisation	Attending/Apologies
1	Lauren Tuchman	Association for Natural Medicine in Europe e.V (ANME)	Attending (online)
2	Mihai Ionita	Association of the European Self-Care Industry (AESGP)	Attending (online)
3	Rimma Ishimbaeva	AVC Association of Veterinary Consultants	Attending (in person)
4	Miroslava Piskorikova	AVC Association of Veterinary Consultants	Attending (online)
5	Miguel Angel Prieto Arranz	Cefic (European Chemical Industry Council)	Attending (in person)
6	Gianluca Nurra	COCERAL AISBL	Attending (in person)
7	Jan Dahl	Copa and Cogeca	Apologies
8	Ondina Afonso	EuroCommerce	Attending (in person)
9	Hélène Collignon	European Biostimulant Industry Council (EBIC)	Attending (online)
10	Sara García Figuera	European Biostimulant Industry Council (EBIC)	Apologies
11	Lea Pallaroni	European Compound Feed Manufacturers' Federation (FEFAC)	Apologies
12	Arnaud Bouxin	European Compound Feed Manufacturers' Federation (FEFAC)	Attending (in person)
13	Christian Bruun Kastrup	European Dairy Association (EDA)	Attending (online)
14	Christian Quinet	European Federation for Animal Health and Sanitary Security (FESASS)	Apologies
15	Frederic Bayer	European Food Information Council (EUFIC)	Attending (in person)
16	Nina McGrath	European Food Information Council (EUFIC)	Apologies
17	Lis Alban	European Livestock and Meat Trades Union (UECBV)	Attending (in person)
18	Maurizio Ferri	Federation of Veterinarians of Europe (FVE)	Attending (in person on the 29th)
19	Patrick Coppens	Food Supplements Europe	Attending (in person)
20	Paul Anthony Hepburn	FoodDrinkEurope	Apologies
21	Laura Martín Oropesa	FoodServiceEurope	Attending (in person)
22	Jérémy Belzunces	IBMA - International Biocontrol Manufacturers Association	Apologies
23	Jeroen Meeussen	IBMA - International Biocontrol Manufacturers Association	Attending (online)
24	Christophe Derrien	International Platform of Insects for Food and Feed (IPIFF)	Attending (in person)
25	Blanca Suarez	Nanotechnology Industries Association	Apologies

26	Mandy Veillette	PETA Science Consortium International e.V.	Apologies
27	Kalila Hajjar	Primary Food Processors (PFP)	Apologies
28	Luigi Tozzi	SAFE Food Advocacy Europe (SAFE)	Attending (in person)
29	Antoine D'haese	SAFE Food Advocacy Europe (SAFE)	Apologies
30	Bizhan Pourkomailian	Serving Europe	Apologies
31	Stefan Ronsmans	Union of European Beverages Associations (UNESDA)	Attending (in person)
32	Paolo Paturno	CLITRAVI	Attending (in person)
33	Nicola Colombo	Global Head of SGS DIGICOMPLY representing TIC Council	Attending (online (28th))
34	Eleni Gkana	EC / EU representative	Attending (in person)
35	Sandrine Amsler	EC / EU representative	Attending (in person)

Raquel Garcia Matas	EFSA Attending (in person)
Bernard Bottex	EFSA Attending (online)
Aikaterini Vlachou	EFSA Attending (online)
Milen Georgiev	EFSA Attending (online)
Angelo Maggiore	EFSA Attending (online)
Georgia Gkrintzali	EFSA Attending (online)
David Bravo	EFSA Attending (online)
Ludovica Peli	EFSA Attending (online)

External speakers

Name	Organisation	Attending /Apologies
Nicola King	Institute of Environmental Science and Research (ESR), New Zealand	Attending (online)
Eva Therhaag	Institute for Plant Protection in Fruit Crops and Viticulture, Julius Kühn-Institut, Federal Research Centre for Cultivated Plants on behalf of Copa Cogeca	Attending (in person)
Marina Mukhamadieva	D-fine	Attending (online)

EFSA

Bernard Bottex (KNOW Unit), David Bravo (KNOW Unit), Raquel Garcia Matas (KNOW Unit), Milen Georgiev (KNOW Unit), Georgia Gkrintzali (KNOW Unit), Leng Heng (NIF Unit), Angelo Maggiore (KNOW Unit), Leonard Matijevic (NIF Unit), Ludovica Peli (KNOW Unit), Sara Tramontini (PLANTS Unit), Pietro Stella (BIOHAW Unit), Ariane Titz (NIF Unit), Aikaterini Vlachou (KNOW Unit), Katharina Volk (FIP Unit).

European Commission / EU representative

Sandrine Amsler, Eleni Gkana, from DG SANTE.

Apologies were received from:

	Name	Organisation
1	Sara García Figuera	European Biostimulant Industry Council (EBIC)
2	Nina McGrath	European Food Information Council (EUFIC)
3	Jérémy Belzunces	IBMA - International Biocontrol Manufacturers Association
4	Blanca Suarez	Nanotechnology Industries Association
5	Antoine D'haese	SAFE Food Advocacy Europe (SAFE)
6	Mandy Veillette	PETA Science Consortium International e.V.
7	Kalila Hajjar	Primary Food Processors (PFP)