



## On-going activities on Emerging Risks in the SCER unit

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## OUTLINE

1. Emerging Risks Exchange Network (EREN)
2. Stakeholder Consultative Group on Emerging Risks (StaCG-ER)
3. Project on Cyanobacteria
4. Testing a procedure for the identification of emerging chemical risks in the food chain
5. New calls in 2015



## EMERGING RISK EXCHANGE NETWORK (EREN) (1)

The EREN meets twice a year – 13th meeting held on 14 -15 April 2015

TOPIC	ISSUE	DISCUSSION POINTS	MAIN RECOMENDATIONS
<b>Vibrio spp and TTX</b>	<ul style="list-style-type: none"> <li>Vibrio spp. has been reported to be associated with TTX production</li> <li>First detection of TTX in European bivalve shellfish</li> </ul>	<ul style="list-style-type: none"> <li>In case of an increase in sea surface temperatures of coastal waters both issues would not be detected as not regularly monitored</li> </ul>	<ul style="list-style-type: none"> <li>EFSA to consult with EU Reference laboratory for the monitoring of Marine Biotoxins .</li> </ul>
<b>Deoxynivalenol and Zearalenone</b>	Increase of levels in Italy in 2014 ( linked to wetter and colder summer )	<ul style="list-style-type: none"> <li>Other mycotoxins favoured by cool and wet summer conditions could be produced and their toxicity could be scarcely known along with methods for detection</li> </ul>	<ul style="list-style-type: none"> <li>EFSA should monitor the geographical and concentration change in mycotoxins across Europe with a view to validating and refining existing mycotoxin predictive model.</li> </ul>
<b>Raw beetroot</b>	FBD outbreaks related to consumption of raw beetroot without identification of real cause	<ul style="list-style-type: none"> <li>New trends in beetroot consumption pattern towards consuming beetroot raw, in particular linked to the benefit health claims amongst athletes</li> </ul>	<ul style="list-style-type: none"> <li>To investigate whether and with what frequency beetroot is among the food items reported during food-borne outbreaks investigations;</li> <li>To look into the national and/or European complaint system if any consumer reports indicate a link to the consumption of raw beetroot.</li> <li><u>To discuss this issue at the next advisory forum.</u></li> </ul>

## EMERGING RISK EXCHANGE NETWORK (EREN) (2)

TOPIC	ISSUE	DISCUSSION POINTS	MAIN RECOMENDATIONS
<b>Bitter Apricot and Bitter Almonds Kernels</b>	Consumption linked to cases of acute poisoning	<ul style="list-style-type: none"> <li>The issue is not new as the worldwide epidemiological data go back in time</li> <li>New trend in consumption pattern which could explain this increase of FBD outbreaks linked to apricot kernels in different EC countries</li> <li>Many of these outbreaks were linked to the consumption of apricot kernels associated with anti-carcinogenic health claims</li> </ul>	<p>EFSA should keep monitoring the issue by enquiring MS to send information from the national poisoning centres.</p> <p><b>Note:</b> New mandate for the CONTAM panel to draft a scientific opinion on the acute health risks related to the presence of hydrocyanic acid in apricot kernels and products derived from apricot kernels by end of 2015.</p>
<b>Influenza D virus</b>	Putative novel influenza virus related to genus D in pigs and cattle	<ul style="list-style-type: none"> <li>Surprised about cattle being the involved host species in this intercontinental spill over of this influenza genus as this is not the most common host such as pigs</li> <li>The importance of this virus is currently not clear, as the clinical impact is not known.</li> </ul>	To propose this topic as a possible research topic under horizon 2020..

## STAKEHOLDER CONSULTATIVE GROUP ON EMERGING RISKS (STACG-ER)

The StaCG-ER meets twice a year in Brussels - 13th meeting held on 5 May 2015

TOPIC	ISSUE	MAIN DISCUSSION TOPICS	MAIN RECOMENDATIONS
Allergens	No harmonized methodologies for detection of individual allergenic protein and safe levels for residual amounts	<ul style="list-style-type: none"> <li>• Presence of undeclared peanut and almond proteins in ground cumin</li> <li>• NDA Panel activities on the issue</li> </ul>	<ul style="list-style-type: none"> <li>• For the StaCG-ER : Exchange information/share data. (e.g. contact associations on people suffering from allergies )</li> </ul>
<i>Xyllela fastidiosa</i>	Proposed eradication and prevention measures	<ul style="list-style-type: none"> <li>• Current situation on the spread of the disease</li> <li>• Host plants</li> <li>• Vector of transmission</li> <li>• PLH Panel activities on the issue</li> </ul>	<ul style="list-style-type: none"> <li>• For the StaCG-ER : Exchange information/share data</li> </ul>
<u>TOPICS from previous EREN meetings</u>	<ul style="list-style-type: none"> <li>• Food emulsifiers (EREN 12<sup>th</sup>)</li> <li>• Deoxynivalenol and Zearalenone (EREN13th)</li> <li>• Raw beetroot (EREN13th)</li> <li>• Bitter Apricot Kernels (EREN13th)</li> <li>• Fluorinated alternatives to PFAS (EREN 12th)</li> </ul>	As in EREN	<ul style="list-style-type: none"> <li>• For the StaCG-ER : Exchange information/share data.</li> </ul>



## CYANOBACTERIA PROJECT

- **Background:** The issue was presented to StaCG-ER (2013), EREN (2013) and Standing Working Group on Emerging Risks (SWG) (2014) meetings; originally limited to food supplements (BGAS) contaminated with cyanotoxins;
- **Project:** The procurement has been awarded to the Consortium ISS (leader)+ ANSES. Duration: 12 months ( ending December 2015)
- **Objective:** critically review literature with the aim to gather information and evaluate the evidence for:
  - ✓ the occurrence of cyanotoxins in food (including food supplements)
  - ✓ their toxicological relevance
  - ✓ plausible exposure scenarios from food consumption
  - ✓ data gaps and research needs
  - ✓ any other issue relevant for EFSA RA

## IDENTIFICATION OF EMERGING CHEMICAL RISKS IN FOOD

- **Background:** In 2014, the SWG proposed a framework procedure for the identification of emerging chemical risks occurring in the food chain (EFSA, 2014);
- **Project:** The procurement has been awarded to the Consortium Fobig +Fraunhofer. Duration: 18 months (ending april 2016)
- **Objective:** procedure shall be tested by applying it to 100 industrial chemicals selected from the REACH database on manufactured or imported industrial chemicals
  - ✓ Consists of a multi-step selection process that starts with a list of chemical substances to which a sequence of selection criteria is applied to identify the substances of potential concern;
  - ✓ The selection criteria take into account a number of parameters such as volumes of production or import, persistence in the environment, potential for bioaccumulation, dispersive uses, toxicity and any available outcomes of risk assessments;
  - ✓ Based on the results of this pilot study, the contractor should draw conclusions on the general applicability of the proposed procedure and provide suggestions for possible improvements;



## NEW CALLS FOR 2015

- Whole food chain analysis
  - Identify vulnerabilities
  - Apply knowledge of drivers of emerging risks to generate scenarios
  - Fish aquaculture
- Testing a text mining tool for signals of emerging risks
  - 1 year pilot of TNO system & service

