



On-going activities on Emerging Risks in the SCER unit

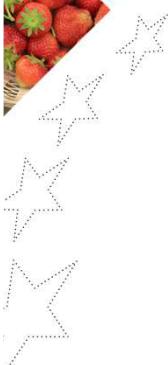
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interim – Science Strategy and Coordination

56th Advisory Forum Meeting, Jurmala, Latvia, 11-12 June 2015



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

EMERGING RISK EXCHANGE NETWORK (EREN) (2)



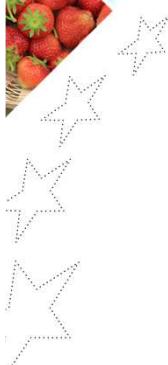
TOPIC	ISSUE	DISCUSSION POINTS	MAIN RECOMENDATIONS
Bitter Apricot and Bitter Almonds Kernels	Consumption linked to cases of acute poisoning	<ul style="list-style-type: none"> The issue is not new as the worldwide epidemiological data go back in time New trend in consumption pattern which could explain this increase of FBD outbreaks linked to apricot kernels in different EC countries Many of these outbreaks were linked to the consumption of apricot kernels associated with anti-carcinogenic health claims 	<p>EFSA should keep monitoring the issue by enquiring MS to send information from the national poisoning centres.</p> <p>Note: 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>
Influenza D virus	Putative novel influenza virus related to genus D in pigs and cattle	<ul style="list-style-type: none"> 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 The importance of this virus is currently not clear, as the clinical impact is not known. 	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 RECOMMENDATIONS
Allergens	No harmonized methodologies for detection of individual allergenic protein and safe levels for residual amounts	<ul style="list-style-type: none"> Presence of undeclared peanut and almond proteins in ground cumin NDA Panel activities on the issue 	<ul style="list-style-type: none"> For the StaCG-ER : Exchange information/share data. (e.g. contact associations on people suffering from allergies)
<i>Xylella fastidiosa</i>	Proposed eradication and prevention measures	<ul style="list-style-type: none"> Current situation on the spread of the disease Host plants Vector of transmission PLH Panel activities on the issue 	<ul style="list-style-type: none"> For the StaCG-ER : Exchange information/share data
<u>TOPICS from previous EREN meetings</u>	<ul style="list-style-type: none"> Food emulsifiers (EREN 12th) Deoxynivalenol and Zearalenone (EREN13th) Raw beetroot (EREN13th) Bitter Apricot Kernels (EREN13th) Fluorinated alternatives to PFAS (EREN 12th) 	As in EREN	<ul style="list-style-type: none"> For the StaCG-ER : Exchange information/share data.





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

