

Parma, 6 March 2017

EFSA Info Session - Technical Meeting with Stakeholders on Novel Foods

06 March 2017

Location: EFSA, meeting rooms (08/09), Parma (Italy)

Agenda

06 March 2017		
Time	Subject	Speaker
08:30 - 09:00	Registration	
09:00 - 09:10	Welcome and scope of the meeting	<i>Valeriu Curtui, Head of NUTRI Unit</i>
09:10 - 09:30	General principles and their relevance for the safety assessment*	<i>Henk v. Loveren, Chair</i>
09:30 - 10:00	Composition, production process and specification	<i>Marina Heinonen</i>
10:00 - 10:35	Using the EFSA Comprehensive Food Consumption database for estimating intakes: case studies	<i>Davide Arcella</i>
10:35 - 11:00	History of consumption and dietary intake from other sources	<i>Wolfgang Gelbmann</i>
11:00 - 11:30	<i>Coffee break</i>	
11:30 - 11:55	Key issues regarding kinetic data	<i>Josef Schlatter</i>
11:55 - 12:20	The relevance of nutritional information	<i>Monika Neuhaeuser-Berthold</i>

12:20 - 12:40	Q and A session	
12:40 - 13:50	<i>Lunch break</i>	
13:50 - 14:10	Human studies pertinent to the safety assessment	<i>Monika Neuhaeuser-Berthold</i>
14:10 - 14:50	From animal toxicity studies to safe levels of intake in humans	<i>Josef Schlatter</i>
14:50 - 15:05	Allergenicity assessment	<i>Rosangela Marchelli</i>
15:05 - 15:20	Experience of use of a Traditional Food in a third country and safe conditions of use in the EU	<i>Wolfgang Gelbmann</i>
15:20 - 15:50	Q and A session	
15:50 - 16:10	Concluding remarks	

** Questions related only to the topic presented will be taken after each presentation. Questions referring to more than one topic will be addressed in the Q&A sessions.*