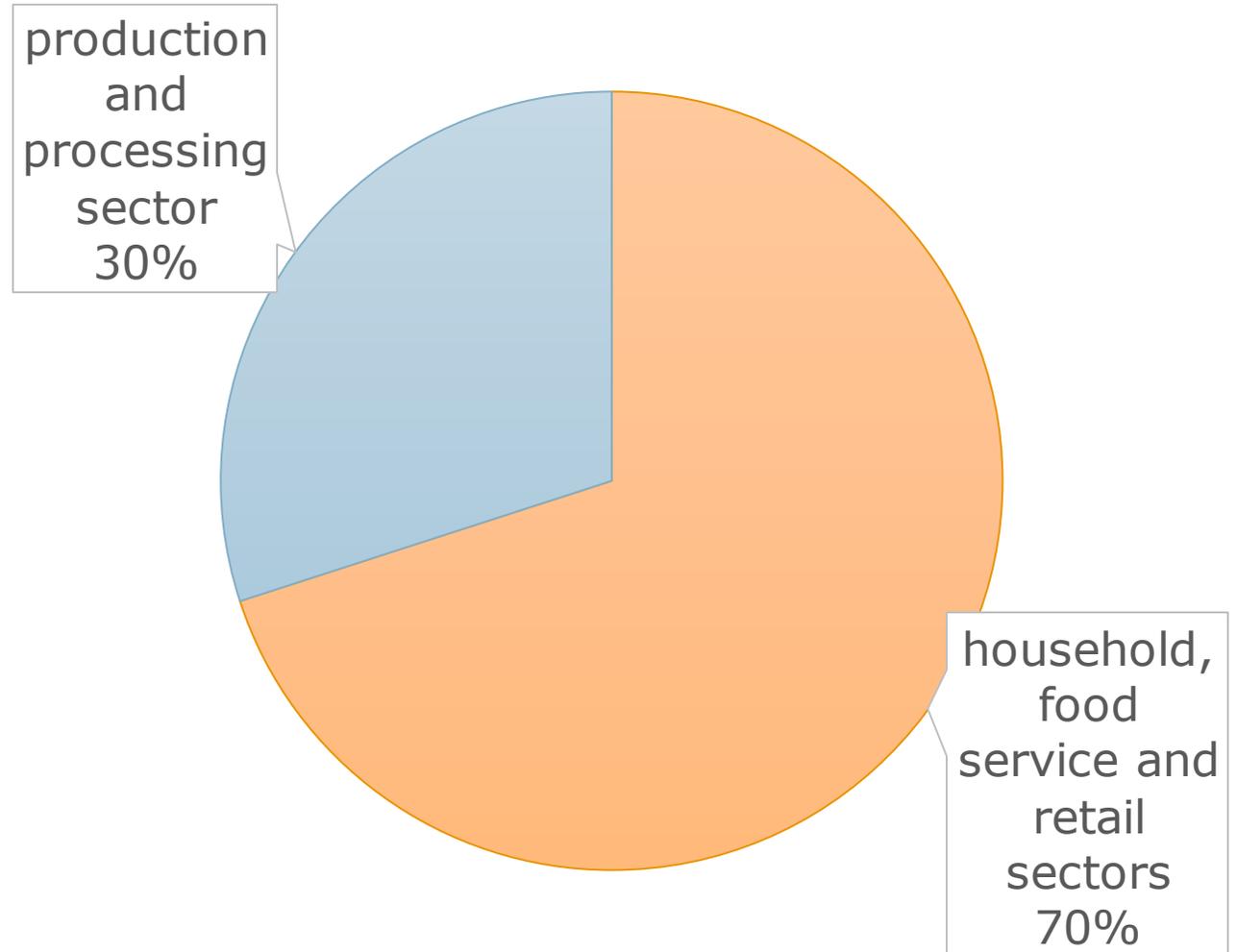


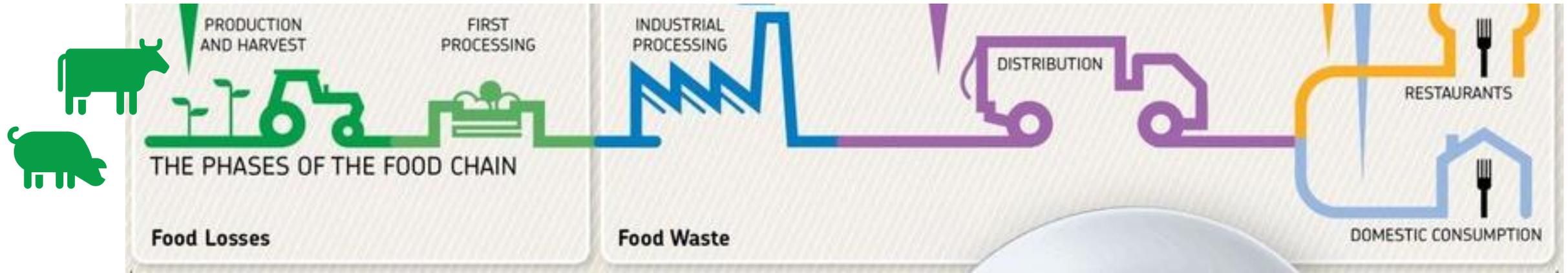


Reduction of food loss and food waste & animal by-product treatments

- Main speaker – Lis Alban (Danish Agric. and Food Council)
- Supporting EFSA staff – Georgia Gkrintzali, Angelo Maggiore, Aleksandra Lewandowska

- 88 mln tons of food waste generated annually
- Associated costs estimated at €143 billion
- Ethical, economic, and environmental issue
- For further information: Farm to Fork Strategy (COM(2020) 381), 2.5





Source: DOI: [10.13140/2.1.2616.1443](https://doi.org/10.13140/2.1.2616.1443)

- Aim: to reduce the amount of food loss/waste & to develop new animal by-product treatments
- Need to address the emerging risks potentially generated by implementation of the Green Deal

Connection between food loss and animal by-products:

- Prevention of potential food from being lost along the supply chain
- Several ways of preventing these losses
- But be aware of emerging risks

Reduce piglet mortality
through focus on genetics, sow feeding, and housing

Meat inspection
Distinction of local vs generalised conditions will result in fewer total condemnations

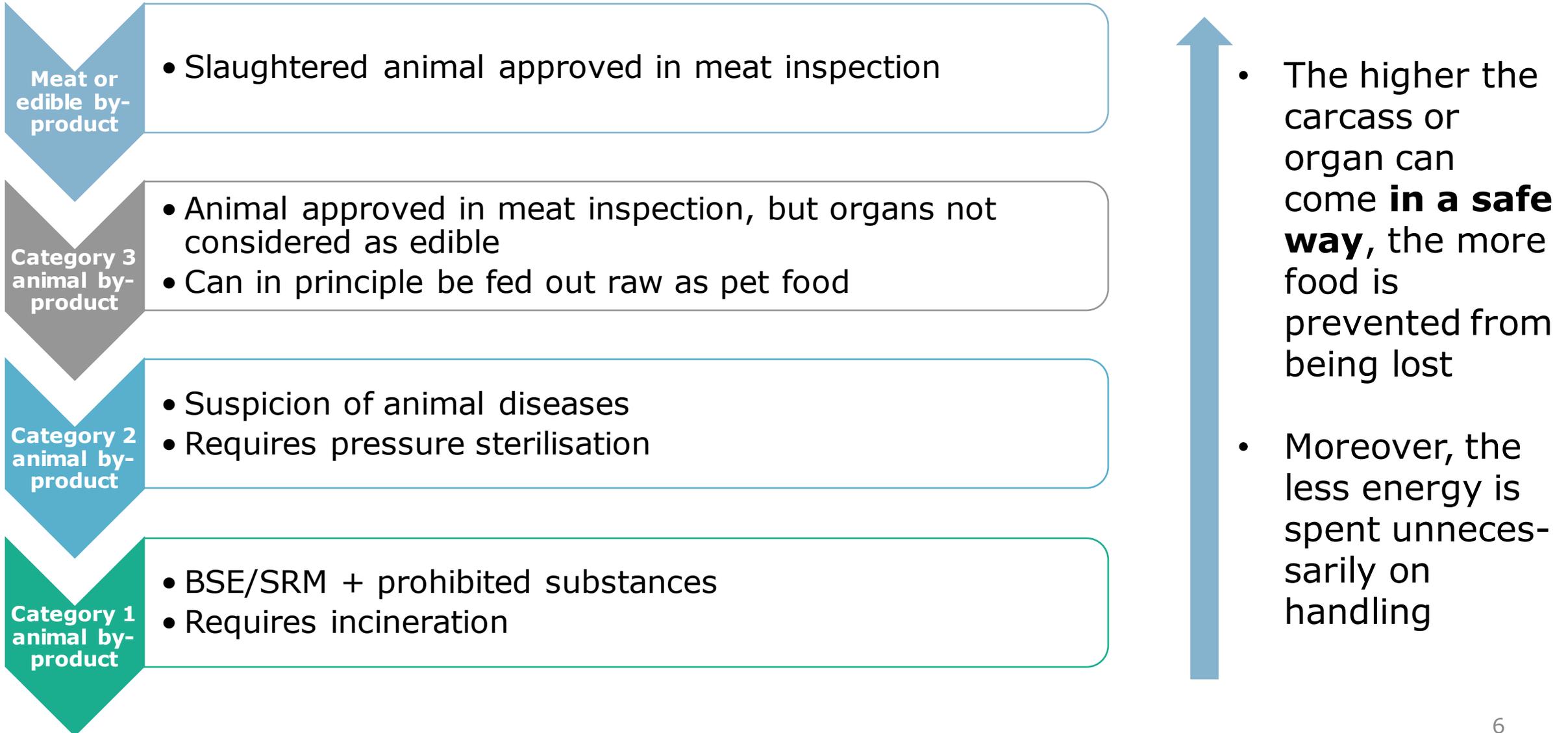
Consumer
Look at "Use-by" and "best before" and serving sizes

Born – Raised – Slaughtered – Inspected – Processed – Consumed

Pigs with umbilical hernia
Early slaughter?
– because unsuited for transportation later
Caveat: residues!

Animal by-product cat. 2.5
Involving effective heat treatment
e.g. 90°C for 40 minutes instead of pressure sterilisation

Relationship between meat and by-product categories



A new category 2.5 for animal by-products?

Category 2 animal by-products require pressure sterilisation

However, in most cases effective heat treatment would suffice

- Pressure sterilisation is energy-demanding and results in protein degradation
- 90°C for 40 minutes has proven to be effective

Would require a change of the EU Regulation

Caveat, emerging risks: African swine fever and similar notifiable animal infections

Potential safeguard

- Should only be allowed for carcasses accepted in Ante Mortem
- Monitoring programme for Clostridia and use 1 log as accept limit?

EU meat inspection regulation: slaughtered animals with lesions indicating blood poisoning should be totally condemned

How to handle a tail bite in a pig, where the prior systemic infection presents itself months later as osteomyelitis (=abscesses in bones)?

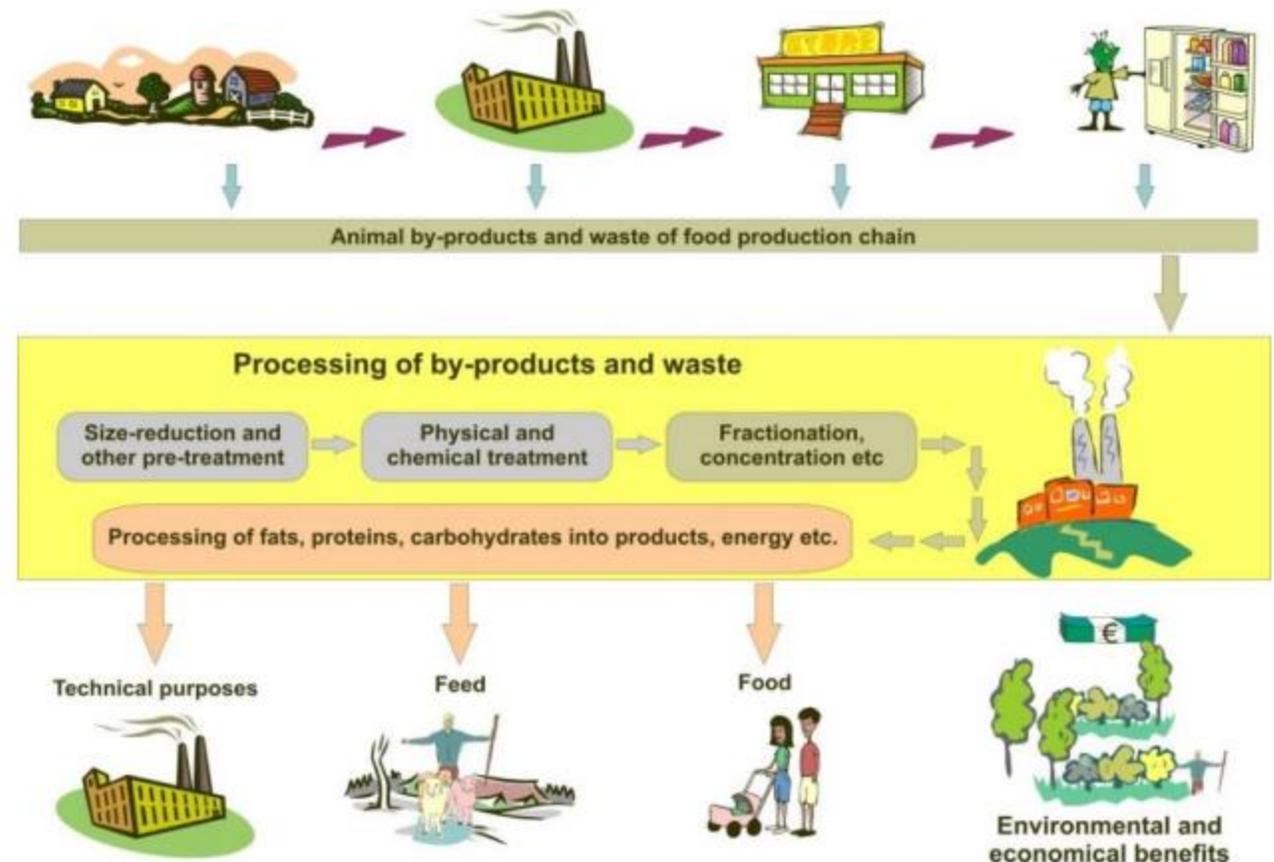
- Total or partial condemnation - or complete de-boning?
- Category 2 or 3 animal by-product? – or new Category 2.5?

Need for detailed guidelines tailored to national epidemiological situation

- If not in place => too many animals are totally condemned without a good reason

EFSA's role in animal by-product treatment

- <https://www.efsa.europa.eu/en/applications/biologicalhazard>
- Some animal by-products not intended for human consumption may be used for production of technical or industrial products
- EFSA evaluates the safety of these alternative animal by-product treatments



https://www.researchgate.net/publication/288592550_Utilization_of_animal_by-products_and_waste_generated_in_Estonia

- How do we find the balance between safety and reduced carbon footprint related to preventing emerging risks?
- What is your view on the presented issues, and do you have further examples?
- Would you see a need for a workshop to further discuss these issues and prioritize them for EFSA's work on emerging risk identification?