

EFSA model for exposure assessment and tools

Food Enzyme Intake model (FEIM)

A model tool has been developed process-by-process with the basis of the EFSA Comprehensive European Food Consumption Database

Currently available:

FEIM-baking

FEIM-brewing

Food Enzyme Intake Model (FEIM)

AMFEP appreciates EFSA's work behind model, incl.:

EFSA's calls for data on input on processes

Input from AMFEP e.g. processing factor (distillation process, sugar processing, starch processing, oil processing, dairy processing) and conversion factor from raw materials to food as consumed.

User-friendly

Transparent

Clear output

Food Enzyme Intake Model (FEIM)

FEIM models for additional processes needed for current evaluations and new dossier submissions as soon as possible (predictability of evaluation outcome)

Suggestions for further refinement on case by case basis
e.g.:

Processing factor: dairy processing (ongoing), wine and coffee processing...

Use of typical use level vs. maximum use level

Flexibility in conversion factor from raw materials to food as consumed within a process, e.g.: dairy, egg, fruit and vegetable processing, grain and starch processing