International 59th Meat Conference in Serbia

Better food – Better life

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Outline of the presentation

- **International 59th Meat Conference**

➢ aim, programme, venue, promotion

- **Update on development of the risk assessment function in Serbia**

➢ Council for Food Safety, EU projects - Twining with Hungary and France

International 59th Meat Conference
Better Food – Better Life

Aim:

- promotion and incentive to the further development of food chains production and processing, through realistic analysis of the situation and possibilities in our country in relation to the scientific and professional achievements.

Organisers:

- Institute of Meat Hygiene and Technology
- Supported by the Ministry of Agriculture and Environmental protection, Serbia

- Traditionally organised from 1958, turned international from 2005 - participation of researchers from all the world
- Expected participants around 250

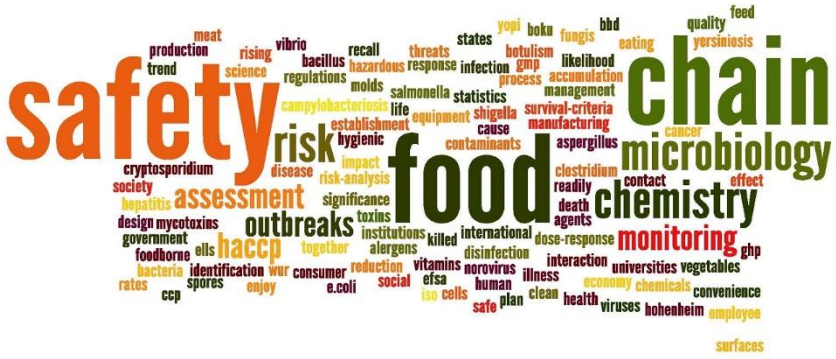
Programme

Five main topics:

- Food Safety
- Food Quality
- Food Technology
- Food Legislation
- Food & Environment

Subtopics:

- Emerging foodborne pathogenic microorganisms
- Physical and chemical hazards in food
- Food quality, food packaging
- Shelf life methods & modelling



Methodology

- Plenary lectures
- **Round table discussions**
- Poster sessions
- Networking and socializing

➢ Food risk assessment and risk management

➢ Importance of data collection for the risk assessment (EFSA Head of Data Unit)

➢ Council for Food Safety

➢ Food safety experts

Registration and venue

- **Deadlines:**
- **July 15, 2017 -** Manuscript submission
- **July 15, 2017** - Advertising activities
- **September 15, 2017 -** registration and hotel reservation
- **Date:** 1 - 4 October 2017
- **Venue:** Hotel Mona, Mountain Zlatibor , Serbia
- Papers will be published in "**IOP Proceedings: Earth and Environmental Sciences**"

Kindly disseminate the info on the Conference through your national networks

All information available at
Conference Website: www.meatcon2017.co.rs

Development of the risk assessment function in Serbia

- Council for Food Safety-Risk Assessment
- Twining project: “Enhancing the Capacities of Serbian Authorities in Zoonoses and Food-Borne Disease Control“

Role and remit of the Council

- Development of risk assessment at the request of the authorities responsible for risk management (**Ministry of Agriculture and Environmental Protection and Ministry of Health**)

➢ prepare emergency or safeguard measures

➢ guidelines for food safety and animal feed;

➢ plans for the purposes of official controls based on risk assessment;

- Risk Assessment at the request of the national contact point for the rapid alert system for food and feed on a national basis (RS RASFF).
- Cooperation and correlation with all the bodies involved in the process of risk analysis

Specialised Groups/Panels of the Council

- additives, flavourings, enzymes, nutritional ingredients which may be added to food and food contact materials
- contaminants in the food chain
- biological hazards in the food chain, animal health and welfare
- residues in food chain
- dietetic products, nutrition and allergens
- feed additives

Members

Permanent members

- University experts
- Veterinary and Public Health Institutes experts
- Consumer representative

Temporary members

- Veterinary Directorate
- Plant Protection Directorate
- Agriculture inspection
- Ministry of Health

TWINNING PROJECT

Partnership:

- Hungarian Ministry of Agriculture, National Food Chain Safety Office (Veterinary Service)

- French Ministry of Agriculture, Agri-Food and Forestry, General Directorate for Food, France Vétérinaire International

Component 1

- The strategic, institutional and legal framework are defined and developed in line with EU requirements

Component 2

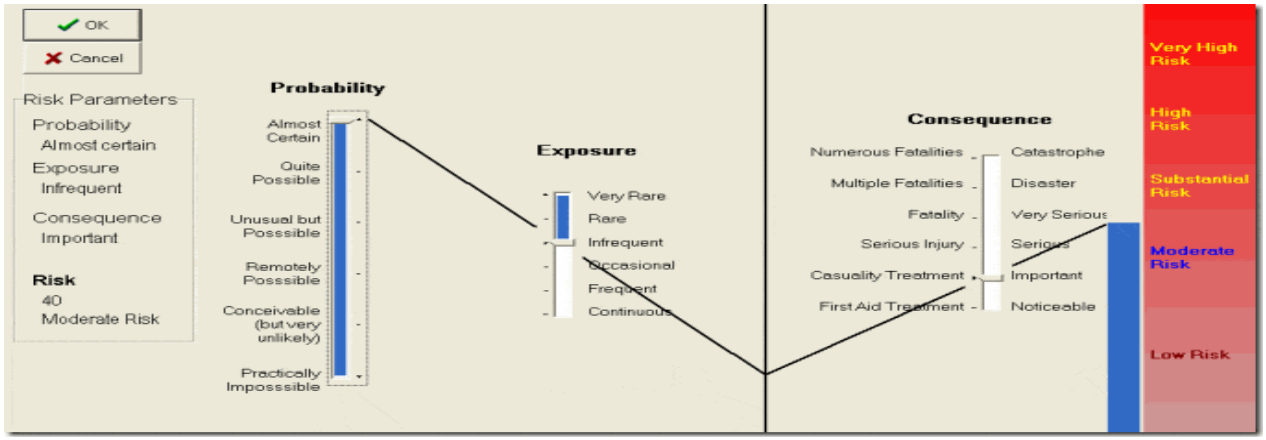
- Improved capacity of the authorities to implement and enforce standards and regulations on zoonotic, food born diseases and AMR control

Component 3

- Awareness among stakeholders and the general public on zoonoses, food borne diseases, and AMR

Component 1
Risk ranking calculator

- the severity of the hazard
- the frequency of consumption
- the proportion of the consuming population
- the frequency of the hazard in the product
- the possibility for cross-contamination in the food chain
- the consumers' influence on hazard, consumers' awareness and legal aspects (a food safety criterion or process hygiene criterion exists, or is it obligatory to monitor based on directive on zoonoses)
- sample price



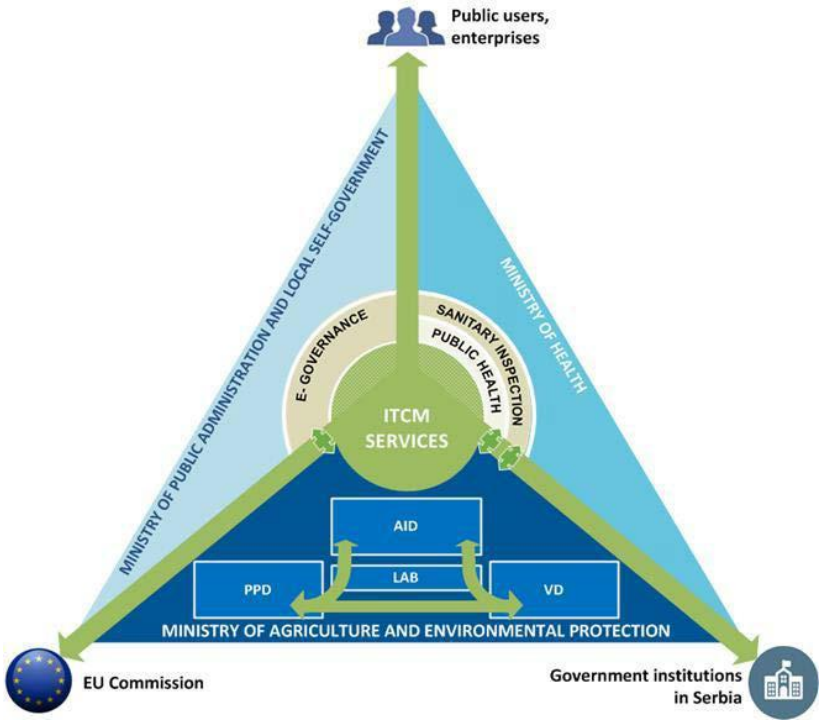
Risk ranking calculator

- Estimated number of samples 8.000-9.000 for food/per year 2017 - microbiological criteria
- Campylobacter spp. in poultry carcasses and verotoxigenic E.coli in cattle minced meat
- Aflatoxin M1 in pasteurized milk
- Chemical hazards:
  - ➢ Organochlorine compounds-freshwater fish
  - ➢ PAH(Polycyclic aromatic hydrocarbons)–Traditionally smoked products (smoked meat)
- Parasites in freshwater fish

		Severity		Exposition			Other aspects	
Hazard	Matrix	1. Hazard severity	2. Consumption	3. Consuming population	4. Occurence of the hazard	5. Potential for recontamination in the food chain	6. Effect of preparation by consumer	7. Consum awarenes
Campylobacter spp.	A032701A | food | Meat from broilers (Gallus gallus) - carcase	8	3	3	3	3	1	3
Salmonella spp.	A032701A | food | Meat from broilers (Gallus gallus) - carcase	8	3	3	3	3	1	3
Listeria monocytogenes	A024321A | food | Meat from other animal species or not specified - meat products - cooked, ready-to-eat	9	3	3	2	0	4	0
Listeria monocytogenes	A025821A | food | Other processed food products and prepared dishes - sandwiches	9	3	3	2	0	4	0
Listeria monocytogenes	A040421A | food | Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk	9	3	3	1	0	4	0
Salmonella spp.	A004161A | food | Meat from pig - carcase*	8	3	3	2	1	1	0
Salmonella spp.	A017141A | food | Meat from pig - minced meat - intended to be eaten cooked	8	2	3	2	3	1	3
Salmonella spp.	A015181A | food | Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked	8	2	2	3	1	1	3
Listeria monocytogenes	A018061A | food | Fish - smoked	9	1	2	3	0	4	3
Listeria monocytogenes	A028041A | food | Meat from pig - meat products - fermented sausages	9	2	2	2	1	4	0
Listeria monocytogenes	A030081A | food | Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk	9	1	2	3	0	4	1
Listeria monocytogenes	A007161A | food | Meat from other animal species or not specified - meat products - raw and intended to be eaten raw	9	2	2	2	0	4	0
Salmonella spp.	A031R | food | Eggs - table eggs - mixed whole	8	3	3	1	1	3	3
Aerobic colony count	A004161A | food | Meat from pig - carcase*	7	3	3	2	0	1	0
Enterobacteriaceae	A004161A | food | Meat from pig - carcase*	7	3	3	2	0	1	0

IT developments

- Database will be connected to the laboratories
- The existing modules, extending and upgrading - where is required to develop the new one
- The creation of an integrated Information Technology Management, Communications and Control System (ITCM) for the competent authorities – VD, PS, AI



Thank you for your attention