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European Food Safety Authority

EFSA Info session on Applications Technical meeting with Applicants on Food Enzymes

Welcome & introduction

Claudia Heppner, Head of FIP Unit, EFSA

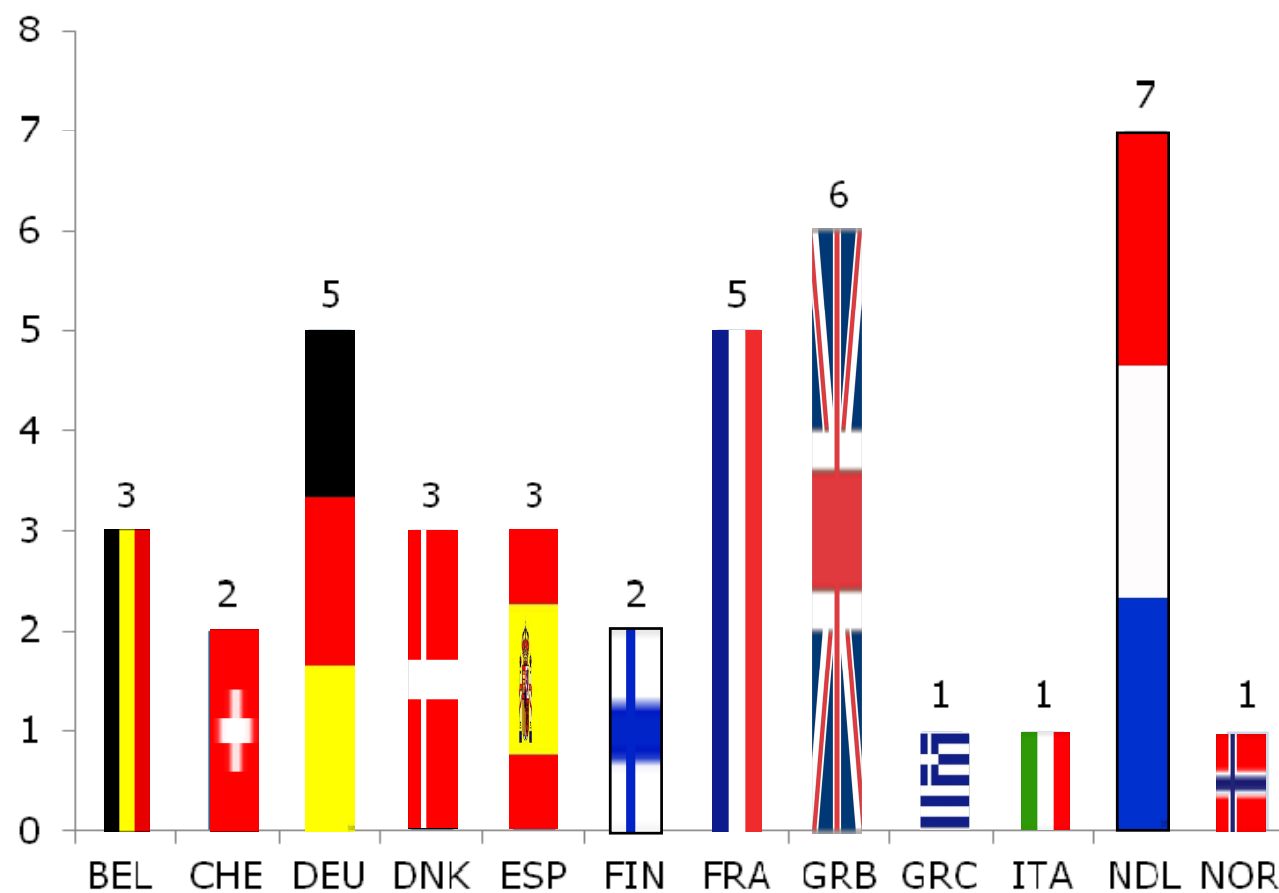
Parma, 17th January 2013

WELCOME!

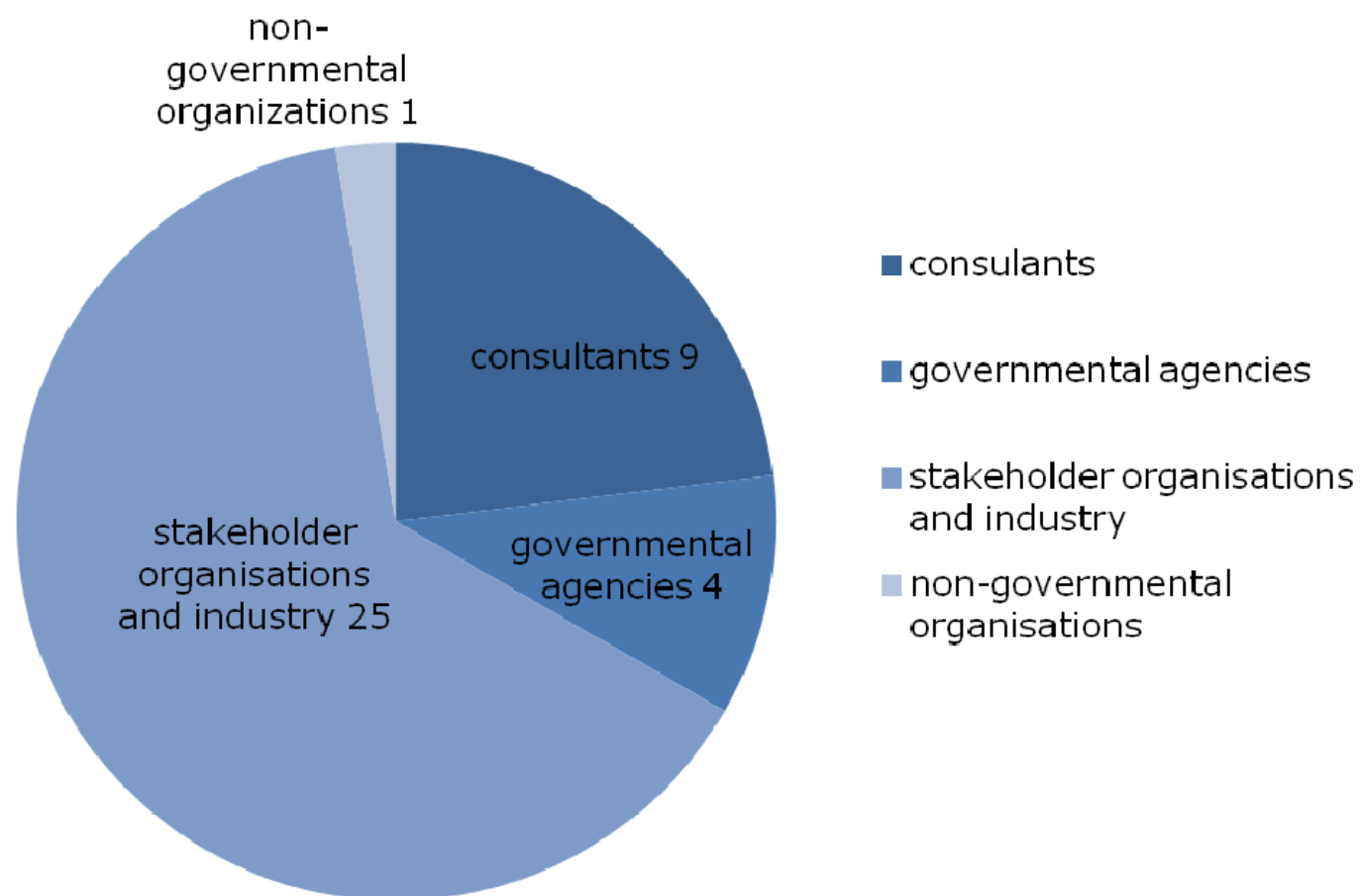
55 participants from stakeholder organisations and industry, European Commission, experts from the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF) and EFSA staff



Countries of participants



Organisations



Introduction – external evaluation

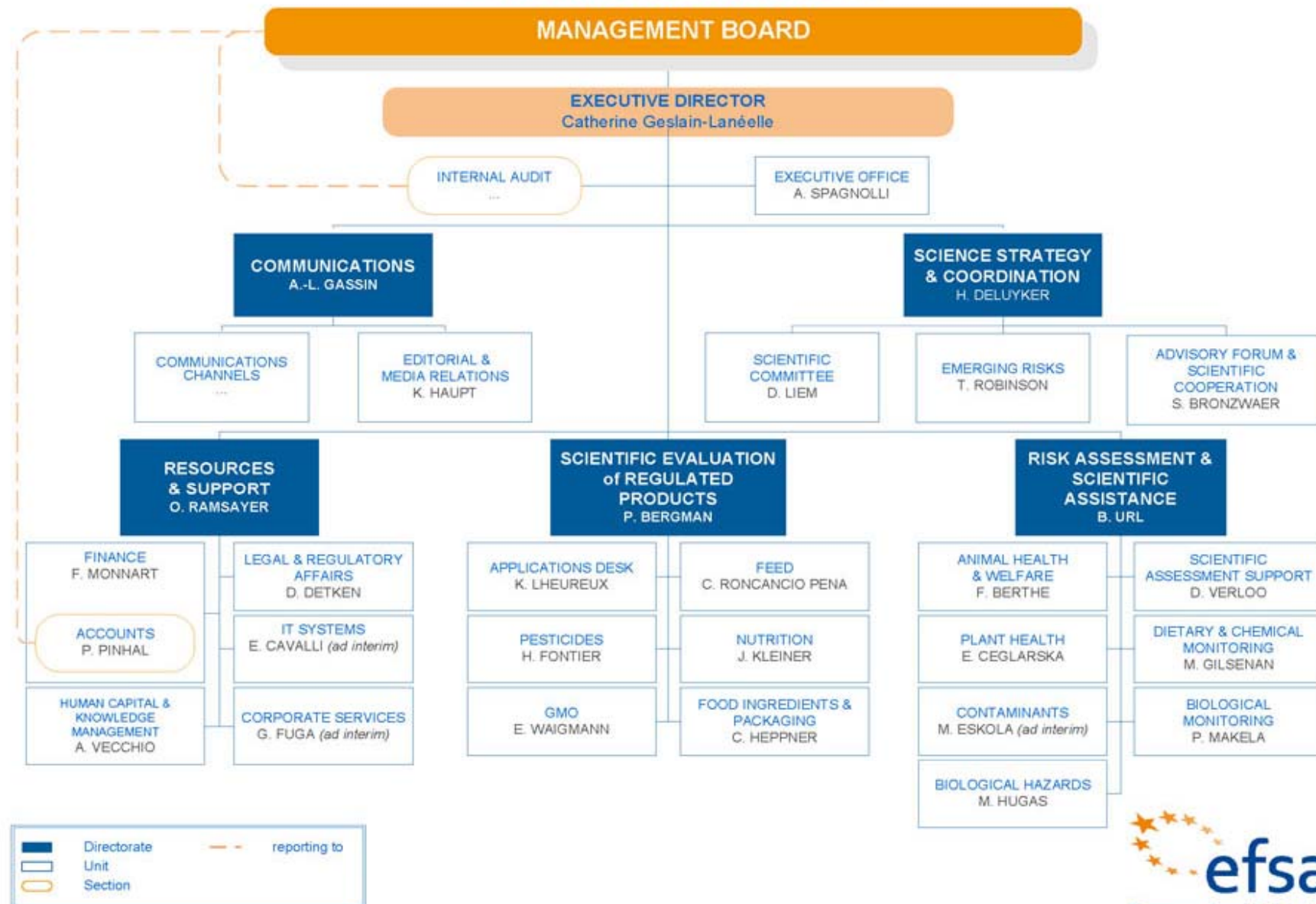
- EFSA's second external evaluation report was published.
- Key assessment criteria: relevance, efficiency and effectiveness-added value.
- The evaluation underlines that EFSA operates to the highest standards, particularly with regard to the quality of scientific opinions and risk assessment methodologies.
- Independence, transparency and openness are core values upon which the Authority is built. The review acknowledges that our culture and safeguards in this respect are among the most rigorous of any comparable organisation.



- The evaluation recommends that EFSA should
 - enhance transparency in some decision-making processes;
 - build better links with Member States;
 - increase its planning and prioritisation capacity;
 - improve the clarity of its communications;
 - develop its data collection practices.
- These proposals will make an important contribution to shaping future development of the organisation.
- The follow up process with EFSA's key stakeholders (staff, management board, advisory forum, scientific committee, stakeholder platform) is currently ongoing.

Today's EFSA Technical meeting with applicants on Food Enzyme applications is part of EFSA's activities to outline in a transparent manner the administrative, scientific and regulatory requirements for applications related to enzymes.

Organisational Structure on 01/01/2013



- Food Ingredients and Packaging Unit (FIP) was established in January 2012 as a result of merging the former ANS and CEF Units.
- The FIP unit facilitates the work programme of ANS and CEF Panels and its 15 working groups in order ensure a timely delivery of risk assessments/safety evaluation in the area of food ingredients and packaging. The major areas of activities: chemistry and specifications, recycling material, food contact material, food processing, food enzymes, flavourings, food additives, food colours, and nutritional sources.
- For 2012, 67 outputs were adopted: 16 by ANS Panel and 51 by CEF Panel. For 2013 the proposed revised work programme activity foresees 69 outputs.

OBJECTIVES

- Introduction of the EFSA Application Desk and the workflow for Food Enzyme applications.
- To provide feedback on the experience from other areas in preparing and submitting applications for enzymes
- To provide feedback on the experience from other areas in evaluating applications for risk assessment
- Open discussion between stakeholders and EFSA experts/staff on possible learning outcomes and future challenges

Outline of the meeting

PART I: APPLICATIONS

- Introduction
- EFSA Application desk
- Procedure for submitting an application for food enzyme

PART II: SCIENTIFIC ASPECTS

- Data requirements for the submission of a dossier on enzymes for safety evaluation by FSA
- Data requirements when a genetically modified organism is used to produce the food enzyme

PART III: OPEN DISCUSSION

- Interactive exchange of views between EFSA experts, EFSA staff and applicants
- Possible learning outcomes



Thank you for sharing your view and
wishing a fruitful and open discussion