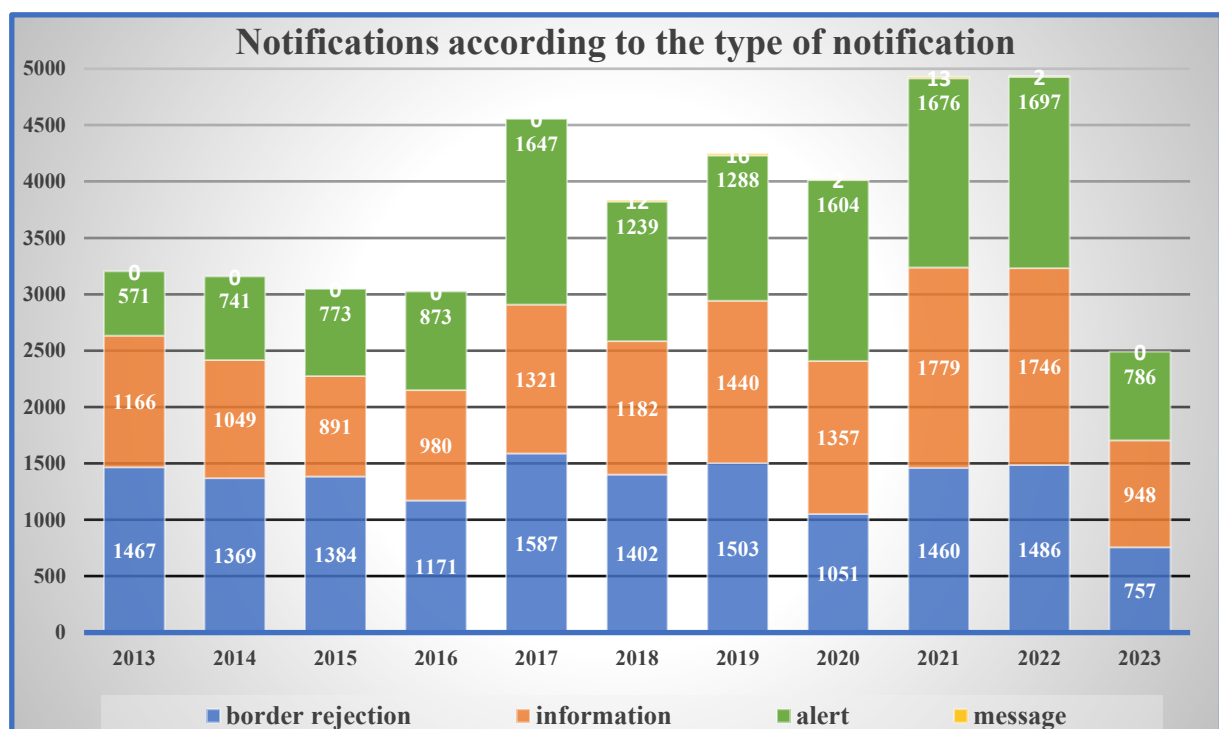
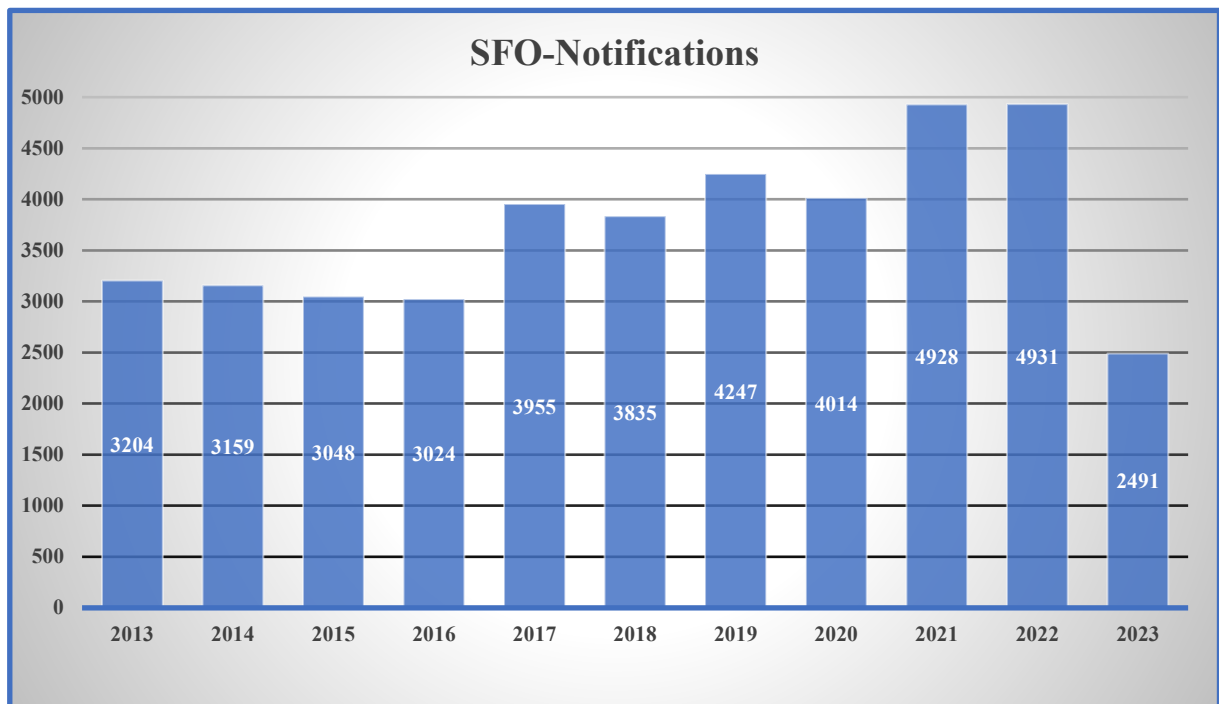
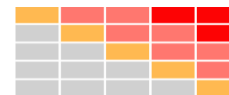




Safefood-Online Newsletter





Dear Safefood-Online users,

In June there were 413 new notifications in the Safefood-Online database. You will find the evaluation of the notifications under point 1 in this newsletter.

Last month we saw 2 new regulations with new or changed maximum levels for pesticide residues. See point 2 “Pesticides and contaminants”.

The latest news around Food Safety and Food Fraud you can find under point 3 and 4.

Food Drink Europe (FDE) has published “Guidelines on food safety culture” (point 6)

The [One Health Conference 2022](#) was held in June 2022. This event was organized by EFSA together with the European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency (ECHA), the European Environment Agency (EEA), the European Medicines Agency (EMA) and the European Commission's Joint Research Centre (JRC). During the conference, consensus emerged on “the need for stronger transdisciplinary collaboration among stakeholders along the food supply chain in general, and EU agencies in particular, "as an essential means of addressing the growing complexity in science and society”.



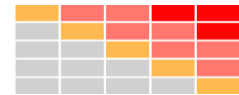
In a paper ([One Health cross-agency task force - strengthening EU agencies' scientific advice on One Health](#)) recently published as part of a new inter-agency task force, EFSA and the other agencies defined the scope and objectives of their partnership.



One Health cross-agency task force

Strengthening EU agencies' scientific advice on One Health

Your Safefood-Online Team

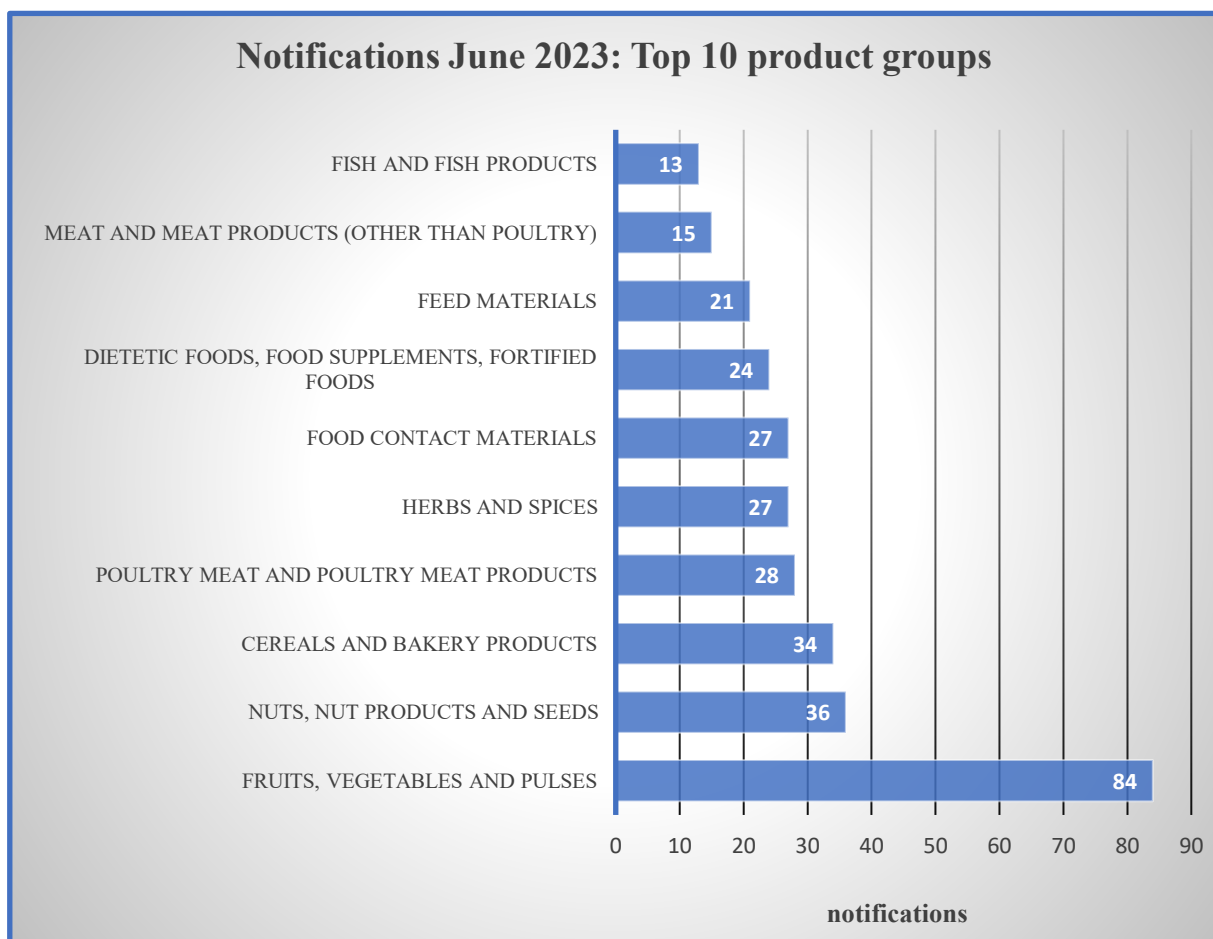


1 Notifications in Safefood Online: June 2023

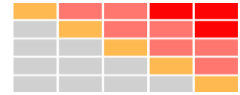
With 413 notifications in Safefood Online the number of new notifications decreased slightly compared to May (440 notifications).

Note: Only the RASFF notifications are included in the comparison, as the notifications from the EU Monthly Food Fraud Summary Report are not published until the middle of the following month.

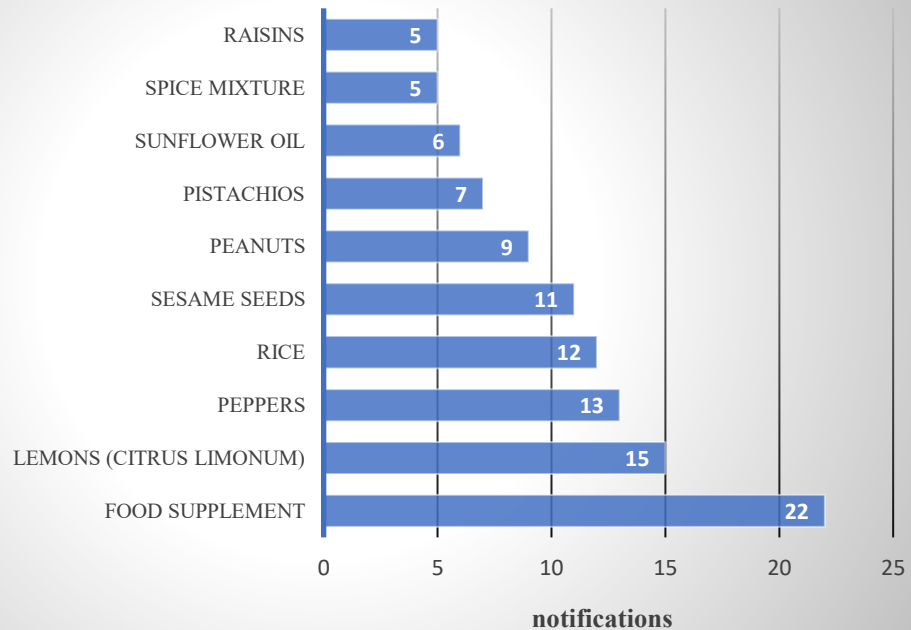
Fruits, vegetables and pulses ranked first with 84 notifications in the evaluation of notifications by product category. 58 notifications concerned findings of pesticides, 22 of which concerned chlorpyrifos. This was followed by the product group nuts, nut products and seeds with 36 notifications (20 notifications due to mycotoxins and 7 notifications due to pathogenic microorganisms) and cereals and bakery products with 34 notifications. Here there were 12 notifications concerning chlorpyrifos:



Also in June, food supplements ranked first in the evaluation by product with 22 notifications, followed by lemons with 15 notifications, including 14 notifications due to pesticide findings. In 3rd place are peppers with 13 notifications. Here, all notifications were due to pesticides:

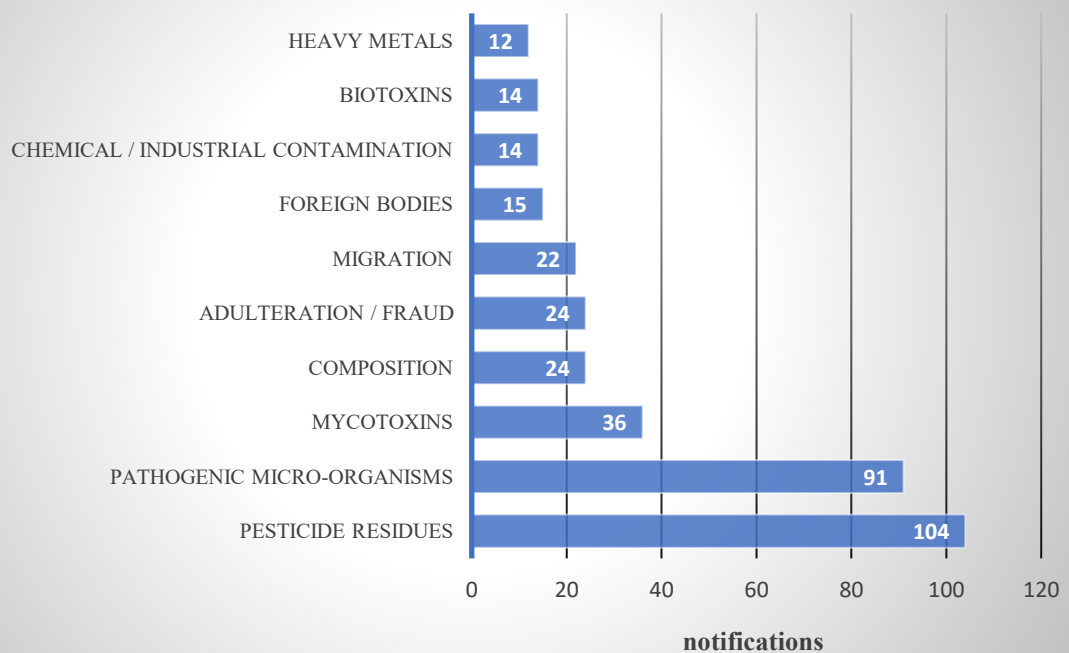


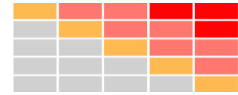
Notifications June 2023: Top 10 products



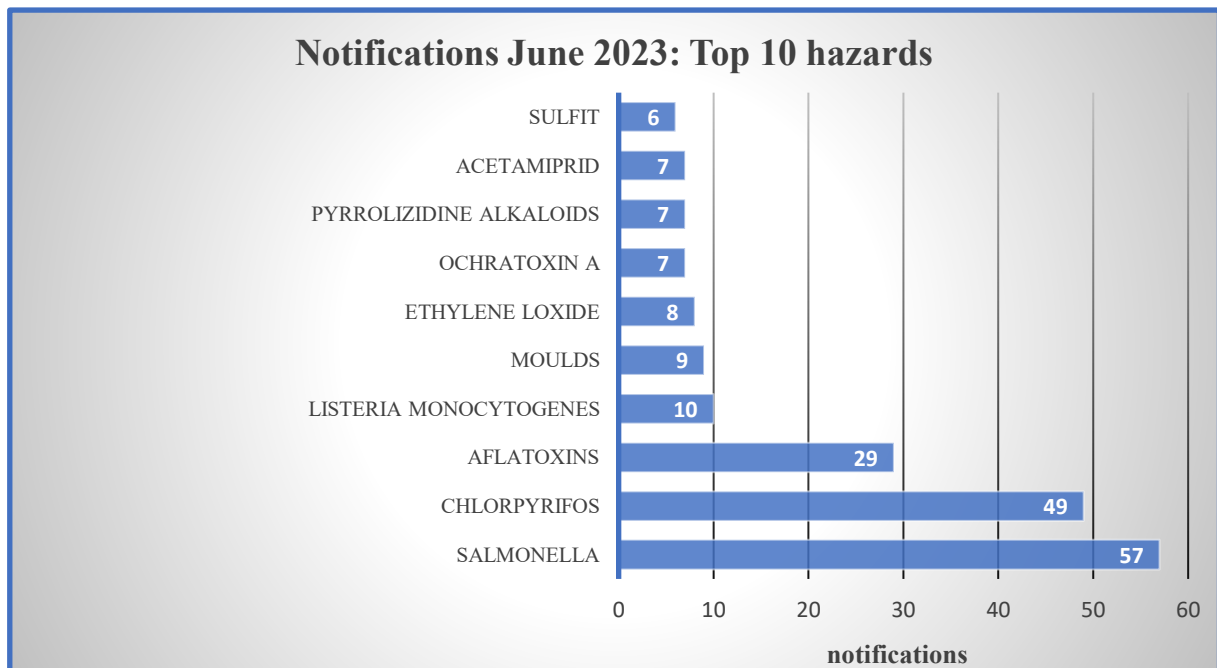
In the evaluation of the notifications according to hazard categories, pesticides are at the top with 104 notifications. They are followed by pathogenic microorganisms with 91 notifications and mycotoxins with 36 notifications:

Notifications June 2023: Top 10 hazard categories

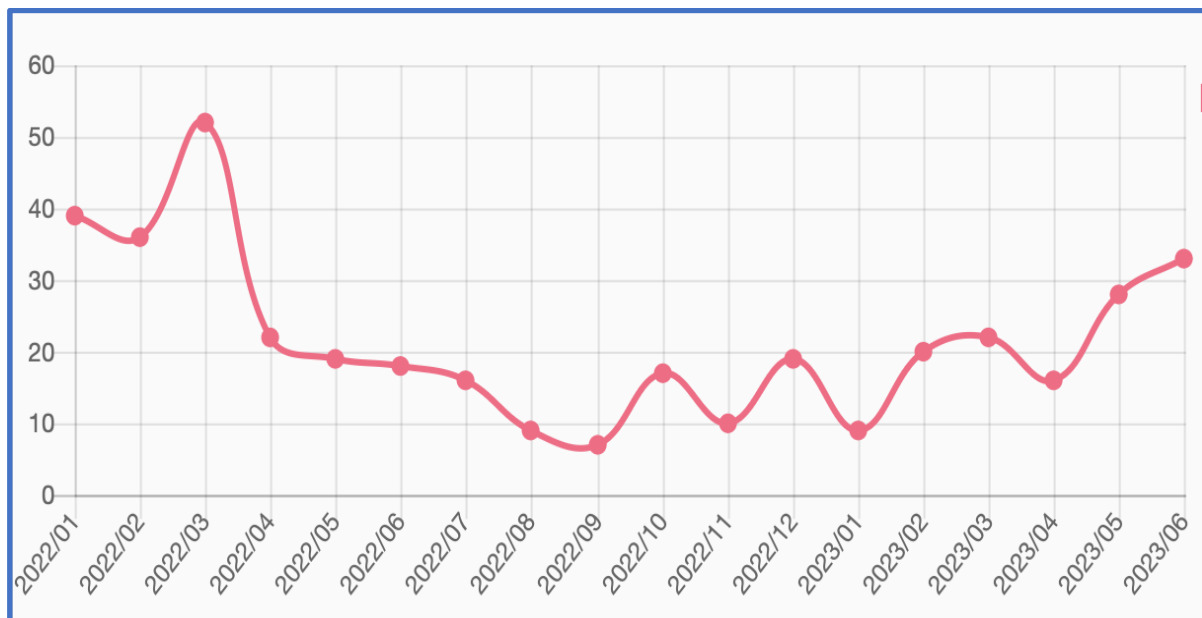




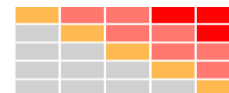
The evaluation of the notifications according to hazards gives the following picture:



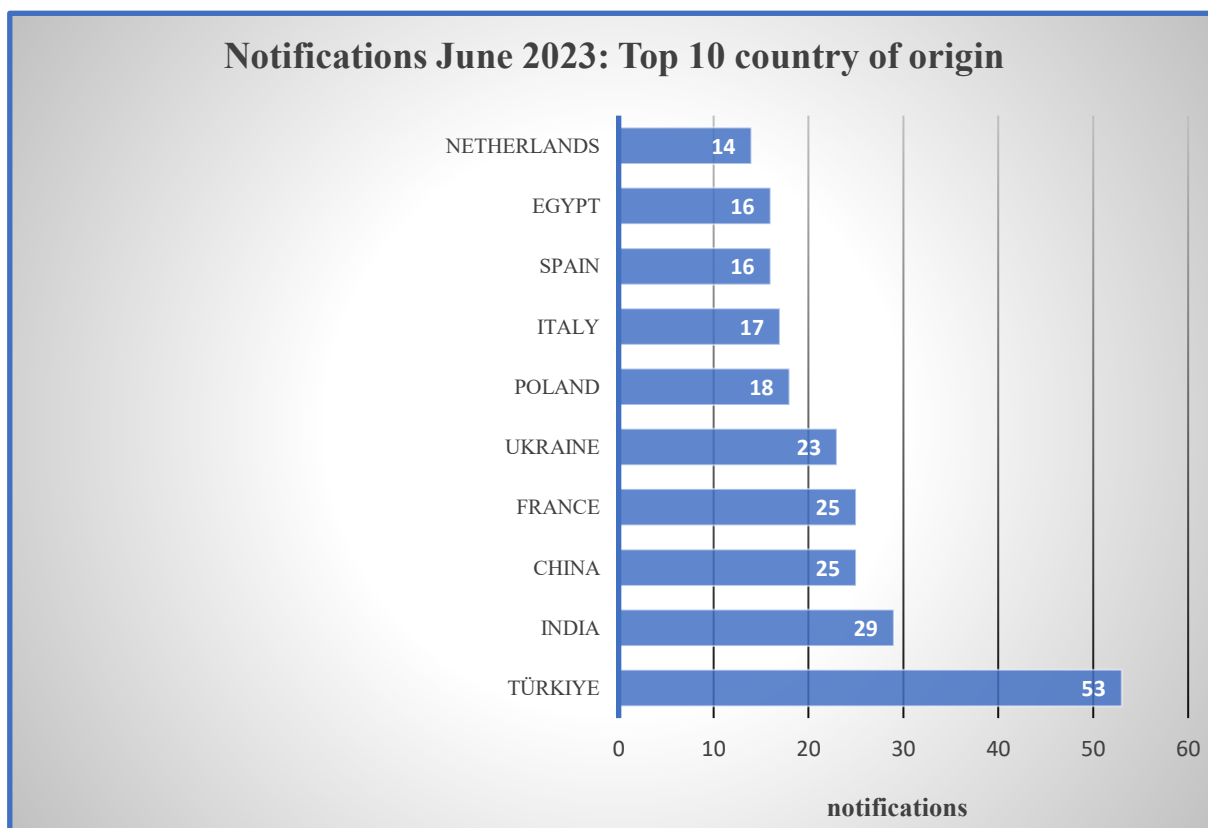
According to hazards, the highest number of notifications in June was for Salmonella (57 notifications). The number of notifications on chlorpyrifos increased again compared to May and is currently at the second highest level since March 2022, as the following trend analysis shows:



(Trend analysis from Safefood Online Dashboard (Group chlorpyrifos, methyl-chlorpyrifos and ethyl-chlorpyrifos))



Finally, the evaluation of the notifications according to the country of origin of the products. In 53 notifications, the products came from Turkey. There were 14 notifications concerning lemons (of which 13 notifications concerned pesticides) and 12 notifications concerning peppers (all notifications concerned pesticides). India followed in second place with 29 notifications and China in third place with 25 notifications:



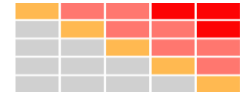
2 Update on pesticides and contaminants

2.1 Regulation (EU) 2023/1068

With [Regulation \(EU\) 2023/1068](#) of June 01, 2023, Annex II of Regulation (EC) 396/2005 was amended with regard to the maximum residue levels of cyantraniliprole in or on certain foodstuffs. The regulation entered into force on June 21, 2023. For further information please refer to the linked text of the regulation.

2.2 Regulation (EU) 2023/1049

[Regulation \(EU\) 2023/1049](#) of May 30, 2023, amended Annexes II and IV of Regulation (EC) 396/2005 concerning maximum residue levels for fish oil, pendimethalin, sheep fat and spiro-tetramat in or on certain foodstuffs. The regulation entered into force on June 19, 2023. For further information, please refer to the linked text of the regulation.



3 NEWS – Food Safety

[DG Sante Audit 11/2022: Evaluation of the system in place to control microbiological contamination in seeds for human consumption intended for the export to the European Union](#)

[UK to ban single-use plastics from 1 October 2023](#)

[EFSA: Risk assessment related to the presence of benzalkonium chloride \(BAC\), didecyl-dimethyl ammonium chloride \(DDAC\) and chlorates in fish and fish products](#)

[INFOSAN: The INFOSAN Secretariat was involved in 47 food safety incidents concerning 53 WHO Member States \(MS\) and territories from all WHO regions during this first quarter of the year](#)

[Canada: Raspberries recalled because of Norovirus contamination](#)

[US: lamb recalled because of lack of import reinspection](#)

[Norway: according to the Norwegian Institute of Public Health \(FHI\) rise for most food-borne infections in 2022](#)

[US: More frozen fruit recalled over Listeria concerns](#)

[German BfR: Science Magazine 01/2023 BfR2GO, Main Topic: Animal feed](#)

[Denmark: According to the Annual Report on Zoonoses the foodborne infections in 2022 are again on the level before the pandemic](#)

[German BfR: Still little knowledge on allergic reactions following insect consumption](#)

4 NEWS – Food Fraud

[US: Company recalls more than 6 tons of illegally imported pork rinds](#)

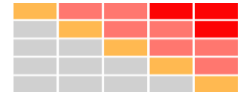
[US: Nearly 70% of private label avocado oil rancid or mixed with other oils](#)

[Data fusion and multivariate analysis for food authenticity analysis](#)

[Canada: The Canadian Food Inspection Agency \(CFIA\) presented the Food Fraud Annual Report 2021 to 2022](#)

[Again, Illegal GMO rice in Europe](#)

[India: Adulterated cumin seeds manufacturing exposed in](#)

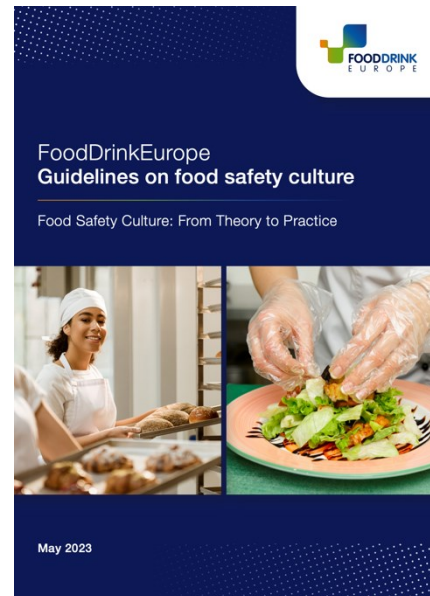


5 Food Drink Europe (FDE): Guidelines on food safety culture

[Regulation \(EU\) 2021/382](#) defined food safety culture requirements which were integrated into the Hygiene Regulation (EC) 852/2004.

Food Drink Europe (FDE) recently presented "Guidelines on food safety culture". In a 10-point plan, the development of a food safety culture is described as follows:

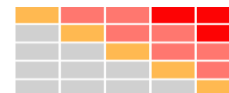
- ⇒ Senior management should communicate SMART goals and expectations to the different business levels and disciplines
- ⇒ Establish a transparent horizontal and vertical consultation structure
- ⇒ Develop a food safety corporate and chain strategy
- ⇒ Promote an environment in which people can communicate freely about (internal) deviations
- ⇒ Management visibility and awareness: a visible and engaged management that is aware of food safety risks and actively promotes a food safety culture
- ⇒ Empowerment, management, competencies, position, desired role model behaviour: empower employees through training and provide management with the competencies to act as desired role models for food safety culture, while holding employees accountable for their actions
- ⇒ Make food safety culture visible and measurable
- ⇒ Availability and communication of resources, arrangements, facilities and protocols: providing employees with the necessary resources and facilities is essential to ensure that they can perform their jobs safely and effectively
- ⇒ Regularly communicate food safety developments
- ⇒ Implement induction of new staff, training and education programs with accountability measures and steer towards the desired food safety culture and subculture adaptation



In addition, the FDE-paper describes how food safety culture can be made measurable and describes practical examples of

- ⇒ Leadership commitment
- ⇒ Employee involvement and adapted training
- ⇒ Continuous improving
- ⇒ Corrective actions

Please forward your suggestions, questions and requests regarding this newsletter directly to:
info@safefood-online.de



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