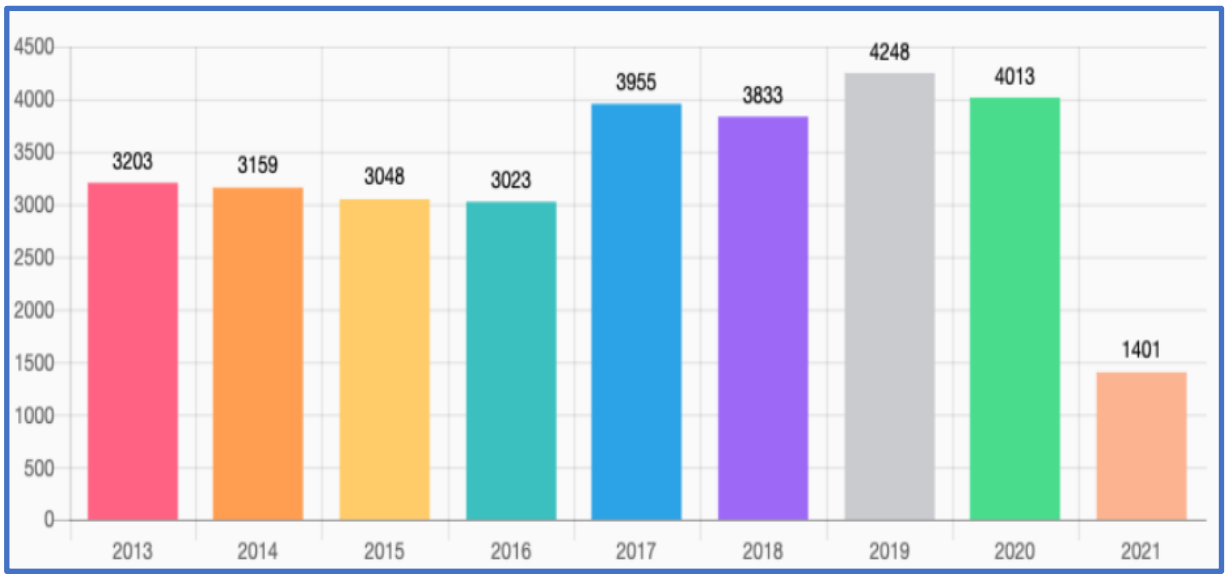
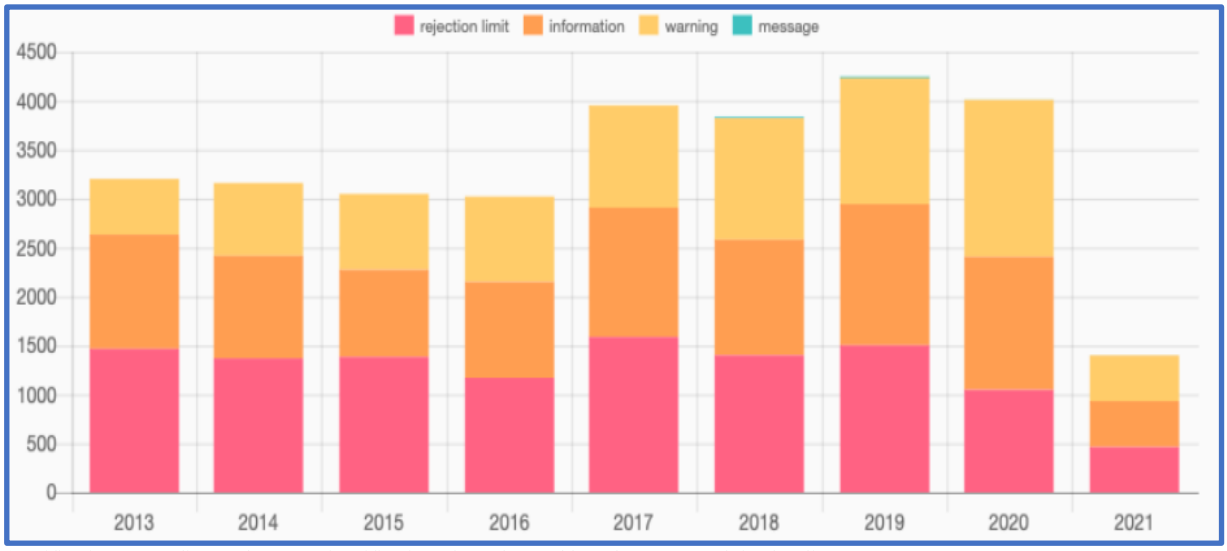
Safefood-Online

Newsletter

04/21



(RASFF notifications and monthly Food Fraud notifications (EU)



(Notifications according to the type of notifications from the Dashboard on www.safefood-online.com)

Dear Safefood-Online user,

the large amount of feedback has been very positive, so we are continuing in this newsletter as we started last month. First of all, we compile and evaluate the RASFF notifications. You will also find background information on the reasons for the warnings or recalls as well as current LINKS on the topics of food safety and food fraud.

An important information by the way: Last week the RASFF portal has moved. You can now find the notifications at: https://webgate.ec.europa.eu/rasff-window/screen/list

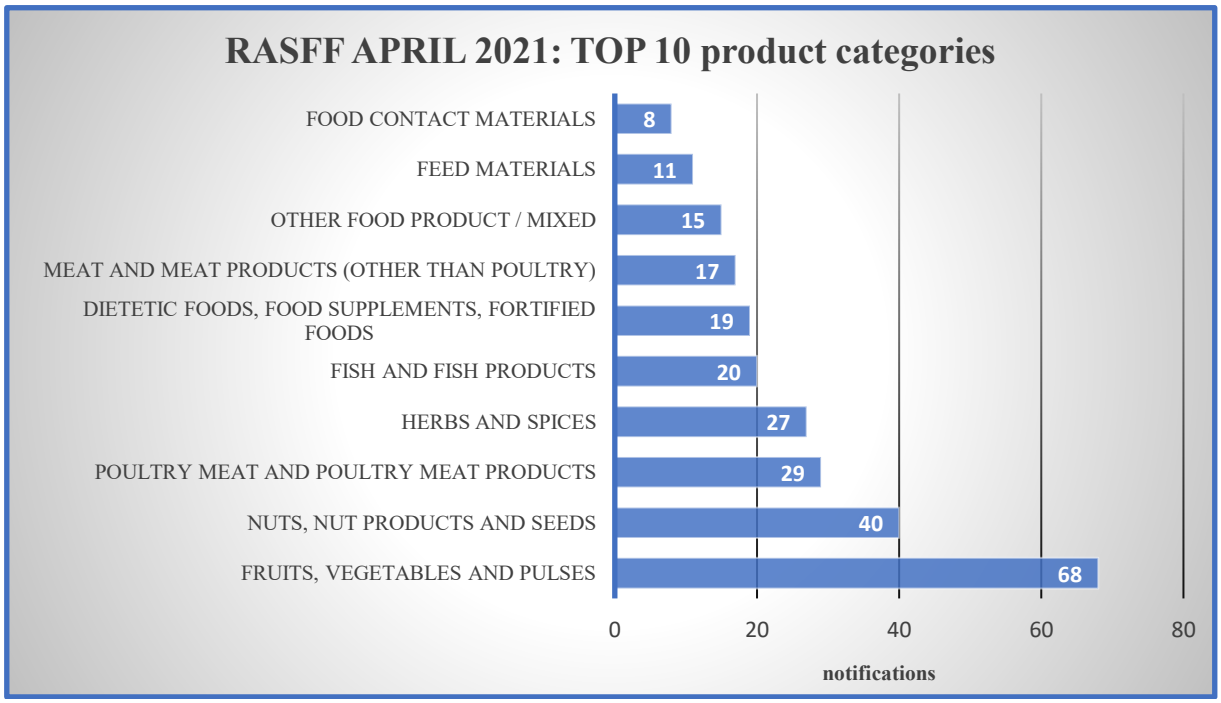
We hope that the newsletter finds your interest and of course we are looking forward to your opinion, because this is the only way we can improve.

Your Safefood-Online Team

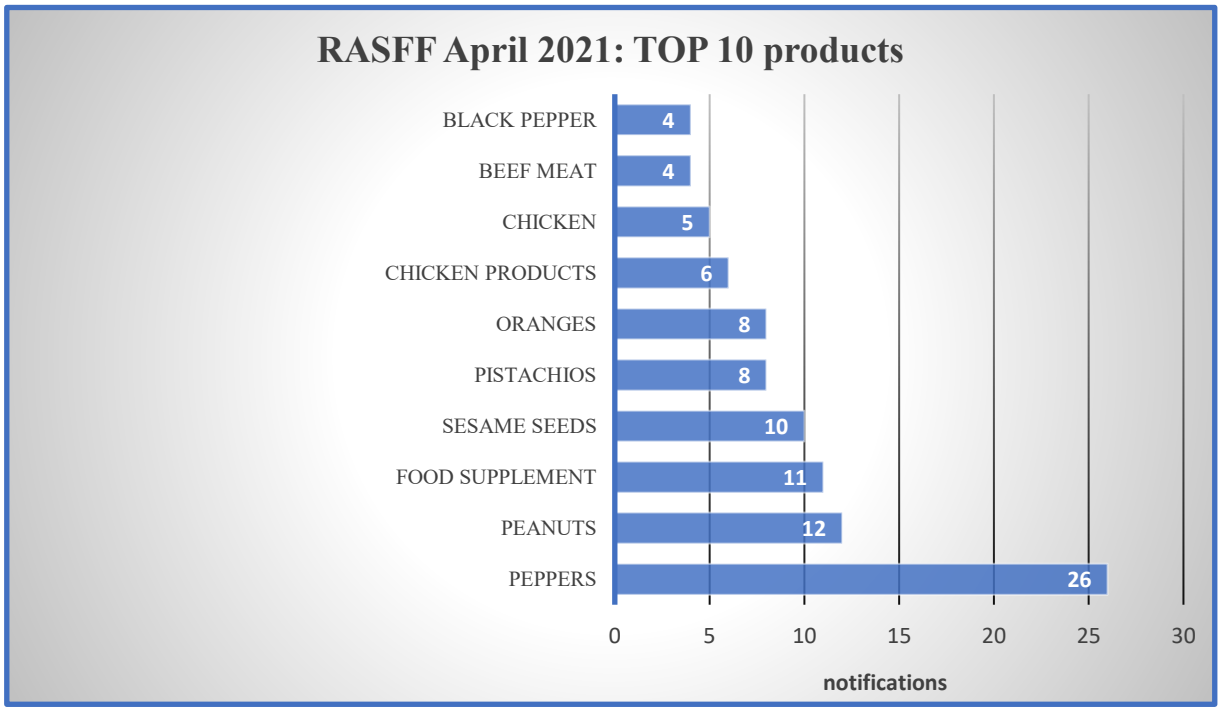
1 RASFF notifications April 2021

In April 2021, 309 notifications were published in the EU-RASFF (Rapid Alert System for Food and Feed), about 100 notifications less than in the previous month of March.

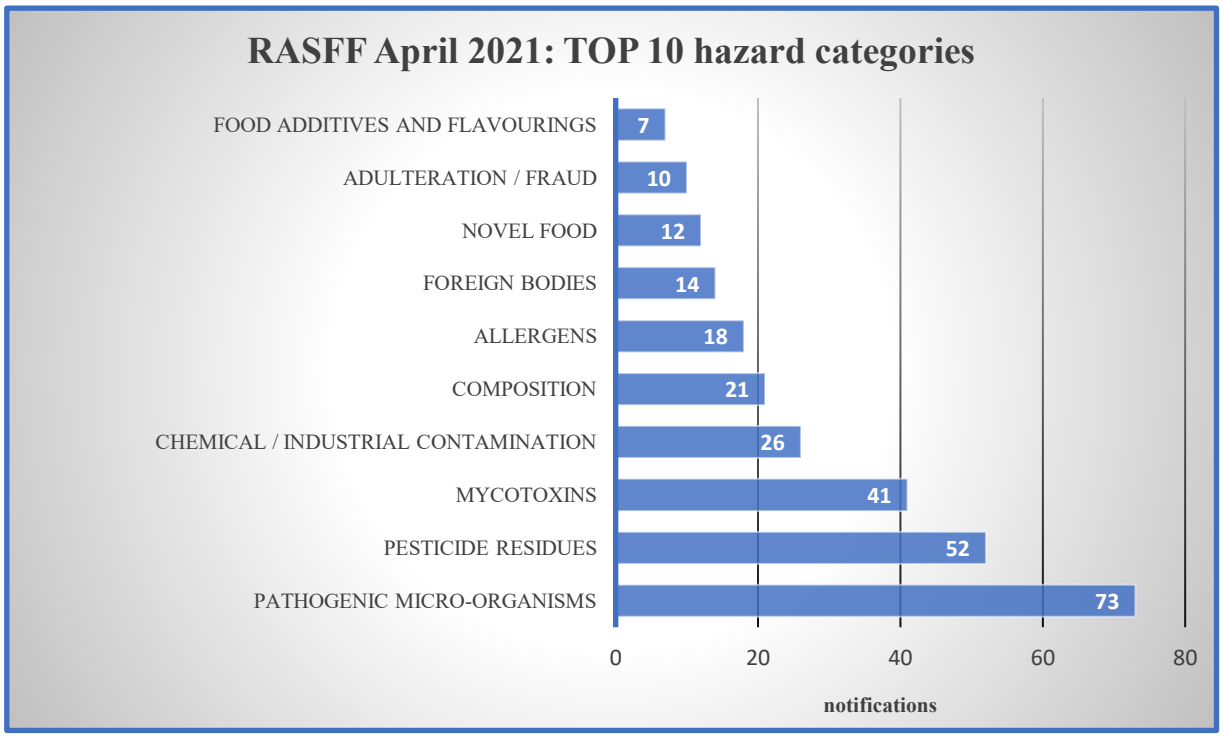
Most of the notifications were related to the product category fruits, vegetables and legumes (68 notifications), followed by nuts, nut products and seeds (40 notifications) and poultry meat, poultry meat products (29 notifications):



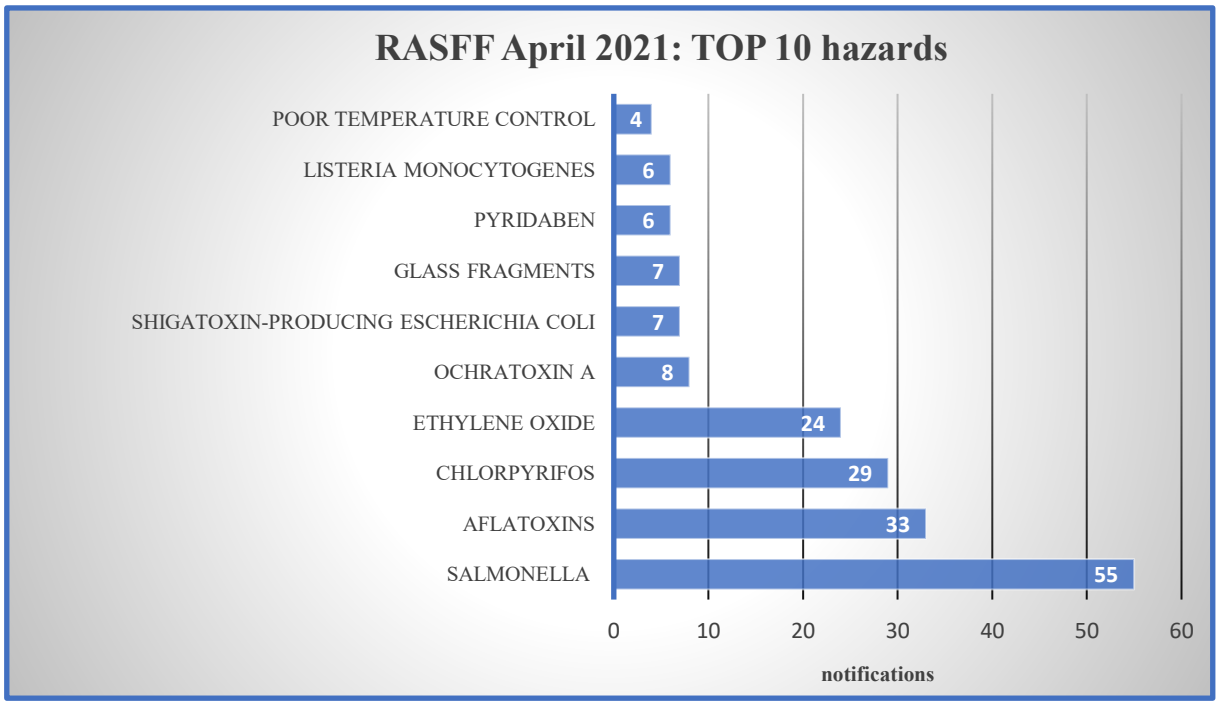
The following chart shows the products according to the number of notifications. The "number one" was pepper with 26 notifications, of which 6 reports were due to pyridaben residues, 6 due to chlorpyrifos and 4 notifications to ethylene oxide. The 12 reports on peanuts were all due to aflatoxins. In third place are food supplements with 11 reports:



The hazard category pathogenic micro-organisms had in April 2021 the most notifications (73 notifications), followed by pesticides (52 notifications), mycotoxins (41 notifications), and chemical/ industrial contaminants (26 notifications):



With regard to hazards, the "front runner" in April is salmonella with a total of 55 notifications, of which nearly 50% are related to poultry, followed by aflatoxins with 33 notifications. Also in April, chlorpyrifos (chlorpyrifos-ethyl, chlorpyrifos-methyl) with 29 reports as well as ethylene oxide with 24 notifications are still a frequent reason for complaints. Besides sesame (sesame seeds and sesame products (10 notifications), there are also ethylene oxide notifications for paprika, guar gum flour, psyllium husk, celery and ashwagandha (Withania somnifera):

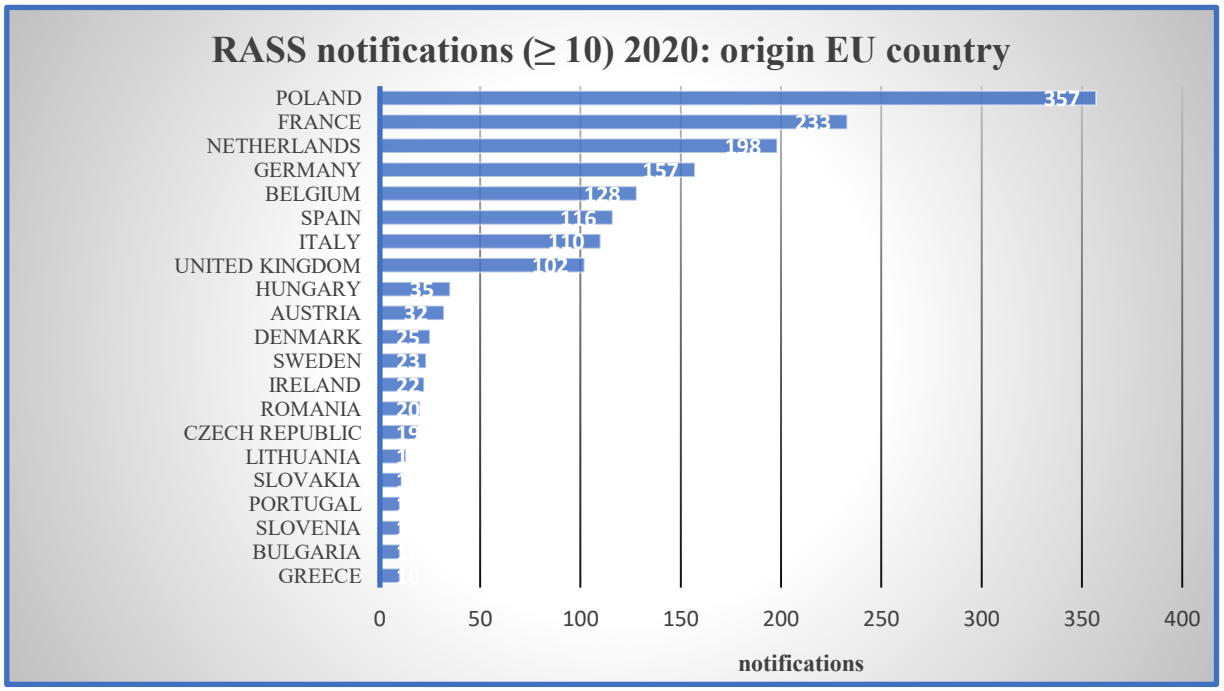


Potential risks from ethylene oxide and chlorpyrifos should therefore remain an issue for quality assurance measures, and appropriate action should be taken.

2 RASFF notifications according to the country of origin

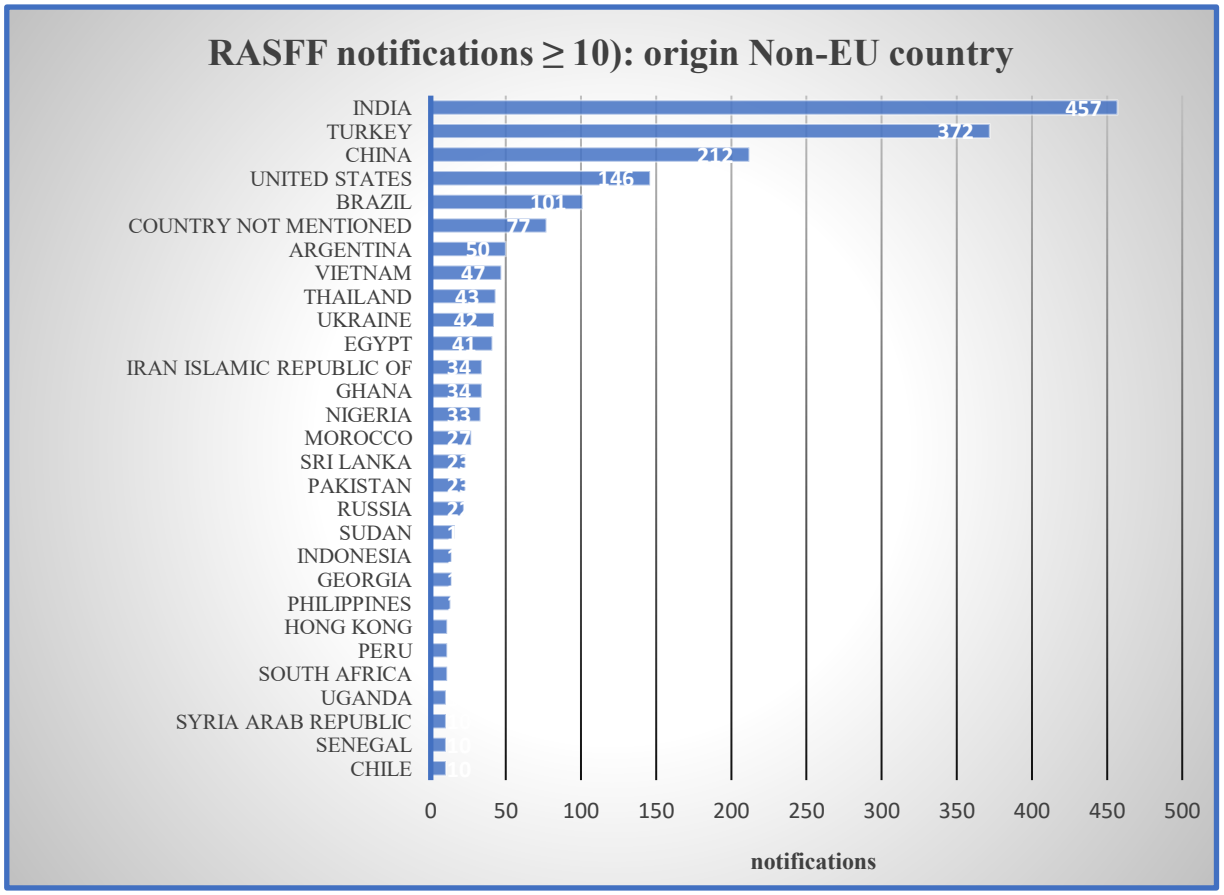
For 2020, the Safefood Online database contains 3838 notifications. 1680 notifications (43.8%) originated within the EU and 2158 (56.2%) outside the EU. In 2020, there were 77 notifications with unknown origin. There are also reports where several countries are indicated as the country of origin.

The following figure shows the reports (≥ 10) by country of origin (EU) in descending order:



Poland is in top position with 357 notifications. Almost 80% of the notifications are concerning the product group "poultry".

Most of the notifications from non-EU countries of origin are concerning products coming from India, Turkey and China:



3 News on pesticides and contaminants

National summary reports on pesticide residue analysis performed in 2019:

On 07 April 2021, EFSA published a report on the official pesticide residue investigations of the EU Member States (plus Norway and Iceland): The 2019 European Union report on pesticide residues in food.
The report contains the official residue investigations in 2019 prepared by the member states and submitted to the European Commission and EFSA, respectively. A total of 96,302 pesticide investigations were reported, of which 2.3% were above the MRL (taking into account measurement uncertainty).

4 NEWS

Product/ Issue	Content
allergens	Australia: about 50% of the recalls in 2020 due to undeclared allergens
foodstuffs	France reported an increase in the number of foodborne outbreaks
food Fraud	near infrared spectroscopy (NIR) for detecting food fraud
goat's mik	Algeria is reporting an outbreak of brucellosis after consuming oat's milk
fish	Sweden: histamine outbreak from imported fish
food safety culture	Food safety culture
traceability	Blockchain for efficient packaging traceability
Food fraud	Lloyd's Register: confidence and supply chain risk in the beverage sector
dates	UK: Hepatitis A infections possibly linked to dates
cucumbers	UK: E. coli O157 possibly linked to Dutch cucumbers
CBD products	FSA: list of CBD products allowed on the market
edible insects	FAO: edible insects from food safety perspective
food industry	predictions driving transformation in the food industry
sugar	sugar and its climate impact
black pepper, peanuts	EU: stricter regulations on black pepper from Brazil and peanuts from India
"upcycled" foods	certification for "upcycled" foods
consumer health protection	German BfR: Majority of the consumers trusts science
genomic techniques	EC-study on new genome techniques

5 Questions and answers regarding the database Safefood-Online

Question:

How is the classification of the likelihood of occurrence and the severity of the impact carried out within the HACCP analysis?

This is a very important question, because it is the only way to come to reasonable decisions. Safefood-Online puts a very high value on transparency, as this is the only way to create acceptance. Similar questions also come from the management and certainly from the auditor(s).

Answer:

First of all, it must be made clear that there is a significant difference between whether we are talking about a hazard or a risk. Details can be found in article 3 of the Regulation (EC) 178/2002:
“Hazard” means a biological, chemical or physical agent in, or condition of, food or feed with the potential to cause an adverse health effect.

"Risk" means a function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard;

Thus, the possible presence or survival of the pathogenic micro-organism Escherichia coli STEC/VTEC or the possible presence of ethylene oxide in a food product is a hazard. If a HACCP analysis is carried out in accordance to the Codex Alimentarius HACCP, the first step is a hazard analysis. Considering the probability of occurrence and the severity of the effect, this is a risk analysis, which logically can only be done afterwards. Safefood-Online presents the result in two dimensions in the familiar risk matrix.

The gradation in frequency from unlikely to often (1 - 5) results from the number of notifications for the hazard in the database. For orientation, the number of hits is included in the output.

If different periods are queried for an article, this can result in different evaluations and classifications.

The possible classification in the risk matrix ranges from A1 to E5.

unlikely (1)	1 to 2 notifications
very rare (2)	3 to 8 notifications
rarely (3)	9 to 25 notifications
possible (4)	26 to 35 notifications
often (5)	> 36 notifications

The number of incidents always refers to the period selected by the user. However, this also bears the risk that "some things" can be overlooked if the time period is too short.

The classification of the impact of the hazards is based on the EU Commission Notice "on the implementation of food safety management systems covering prerequisite programs (PRPs) and procedures based on the HACCP principles, including the facilitation/ flexibility of the implementation in certain food businesses" (2016/C278/ 01):

A: insignificant:
no immediate problem due to the food itself; quality aspects; legal aspects (labelling – except allergen labelling).

B: low:
There is no problem for the consumer related to food safety (nature of hazard). **The hazard can never reach a dangerous concentration.**

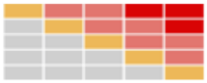
C: low:
No serious injuries and/ or symptoms or only when exposed to an extremely high concentration during a long period of time.
A temporary but clear effect on health.

D: critical:
A clear effect on health with short-term or long-term symptoms which results rarely in mortality.

The hazard has a long-term effect; the maximal dose is not known.

E: very critical:
The consumer group belongs to a risk category and the hazard can result in mortality.
The hazard results in serious symptoms from which mortality may result.

The table below shows an example of how the hazard categories are assigned to impact A - E (severity):



labelling absent/ incomplete/ incorrect (other than allergen labelling)	allergens: allergic reaction, incorrect allergen labelling, cereals containg gluten, crustaceans, eggs, fish, milk, mustard, sulphur dioxide, lupin, molluscs	hormones/ residues of veterinary products	biocontaminants	allergens: nuts, peanuts
organoleptic aspects: abnormal smell, taste, colour	adulteration/ fraud: analytical report, health certificate (s), labelling (absence), with horse meat, urea, cow milk, carbon monoxide treatment	GMO	TSE	adulteration/ fraud: with nuts, peanuts or pathogenic micro-organisms
not determined/ other: unknown hazard, incorrect dosing scoop	food additives and flavourings	radiation: irradition, radioactivity	mycotoxins	biotoxins
	novel food	heavy metals	pesticide residues	pathogenic micro-organisms
	insects/ parasitic infestitaton	foreign bodies (without direct risk for health): fies, spider eggs, stubs, sythetic fibres	adulteration/ fraud: unfit for human consumption, presence of unauthorized chemicals	foreign bodies (with direct risk for health): drugs, glass fragments, stones, lead, asbestos, splinters, thorns, metal, bone fragments, ceramic pieces, suffocation, granules, mouse, poisonous spider
	migration	chemical contamination	composition: vitamin A	
	non-pathogenic microorganisms	allergens: celery, sesame seeds, soybeans		
	organoleptic/ other: numbness	adulteration/ fraud: sawdust, incubated		
	packaging defective/ incorrect: corrosion, packaging defective, bulging packaging			
	composition			
	poor or insufficient controls: poor temperature control, inadequate heat resistance, excessive humidity, insuitable transport conditions			
very limited A	limited B	moderate C	serious	very serious E
effect (severity)				

Please forward your suggestions, questions and requests regarding this newsletter directly to:

info@safefood-online.de

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