Euroopa Maaelu Arengu Põllumajandusfond: Euroopa investeeringud maapiirkondadesse

How does European Food Safety Policy ensure a high level of protection of human health?

Challenges for the food and drink industry

30th November 2017

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Content of the Presentation

- Introduction FoodDrinkEurope
- Obligations of food business operators (FBOs)
- Challenges to the food industry
- How industry addresses the challenges
- Conclusions

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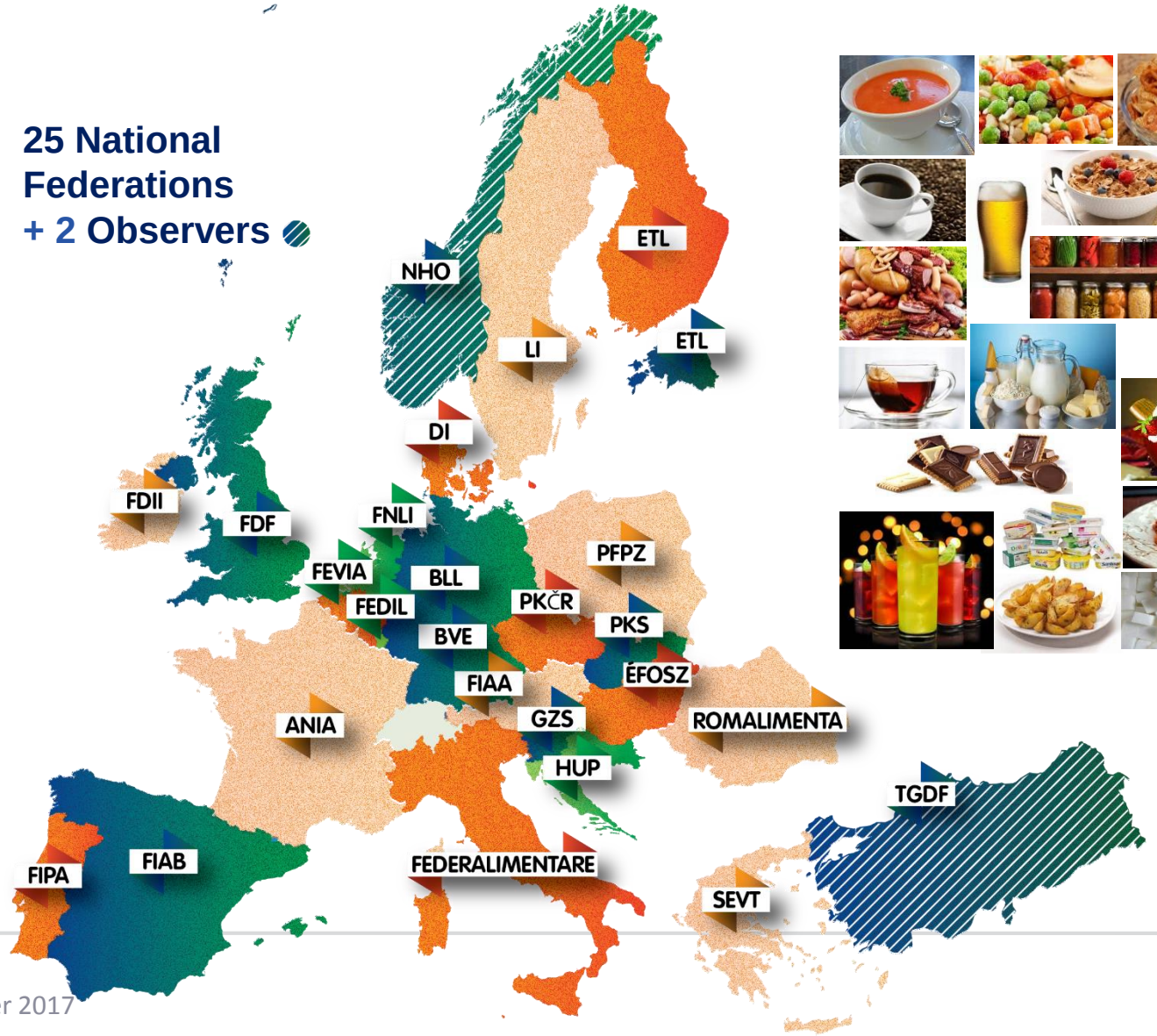
Who we are

25 National Federations
+ 2 Observers



27 European Sector Associations

21 Large companies

AGROKOR · MARS · Cargill · McCain · The Coca-Cola Company · Mondelēz International · DANONE · Nestlé · DSM · PEPSICO · DUPONT · SÜDZUCKER · FERRERO · TATE & LYLE · GENERAL MILLS · ÜLKER · GB FOODS · Heinz · Unilever · Kellogg's · KERRY

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The industry in a snapshot

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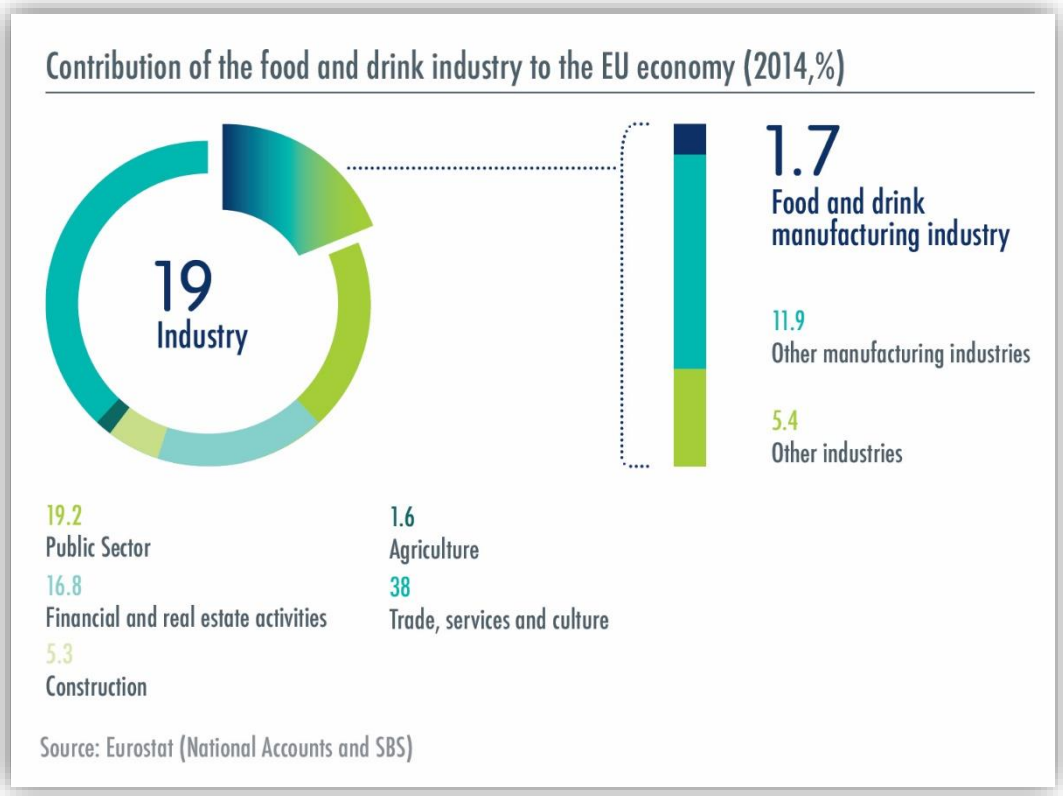
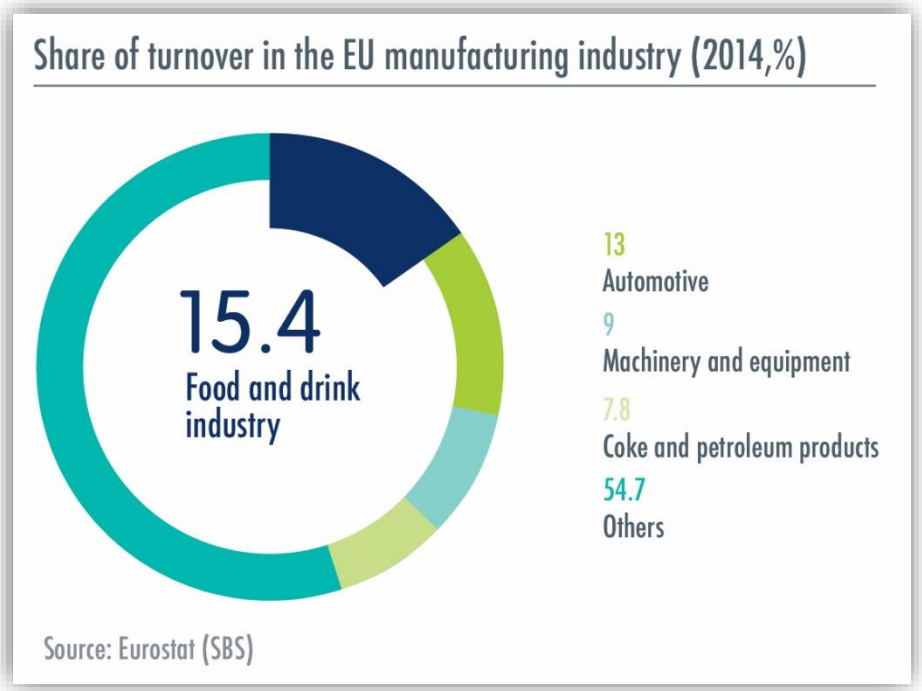
Contribution to the EU economy





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Sectors at EU level

a diverse food & drink industry

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Obligations of Food and Feed Business Operators

- Safety
- Responsibility
- Traceability
- Transparency
- Emergency
- Prevention
- Co-operation

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Challenges for the Food and Drink Industry (1)

- More complex supply and production
- More elaborated food products
- Longer supply chains
- Financial crisis has criminals looking for new ways to make money and they are increasingly looking at food

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Challenges for the Production of Food and Drink Products (2)

- Climate change (mycotoxins)
- Evolution (microbiology)
- New emerging science - Increased level of protection
- Enhanced analytical skills capacity
- Availability of raw material

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Challenges for the Food and Drink Industry (3)

- Changes in consumer behaviour
- Demographic trends

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Challenges for the Food and Drink Industry (4)

- Feeding the 9 billion
- A healthy population
- Reducing the food waste
- Increasing sustainability in food production

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Challenges for the Food and Drink Industry (5)

- Consumers demand high-quality products:
  - In various innovative forms
  - Throughout the whole year
  - At competitive prices
- There is growing concern about:
  - Traceability
  - Environmental impact, and manufacturing processes

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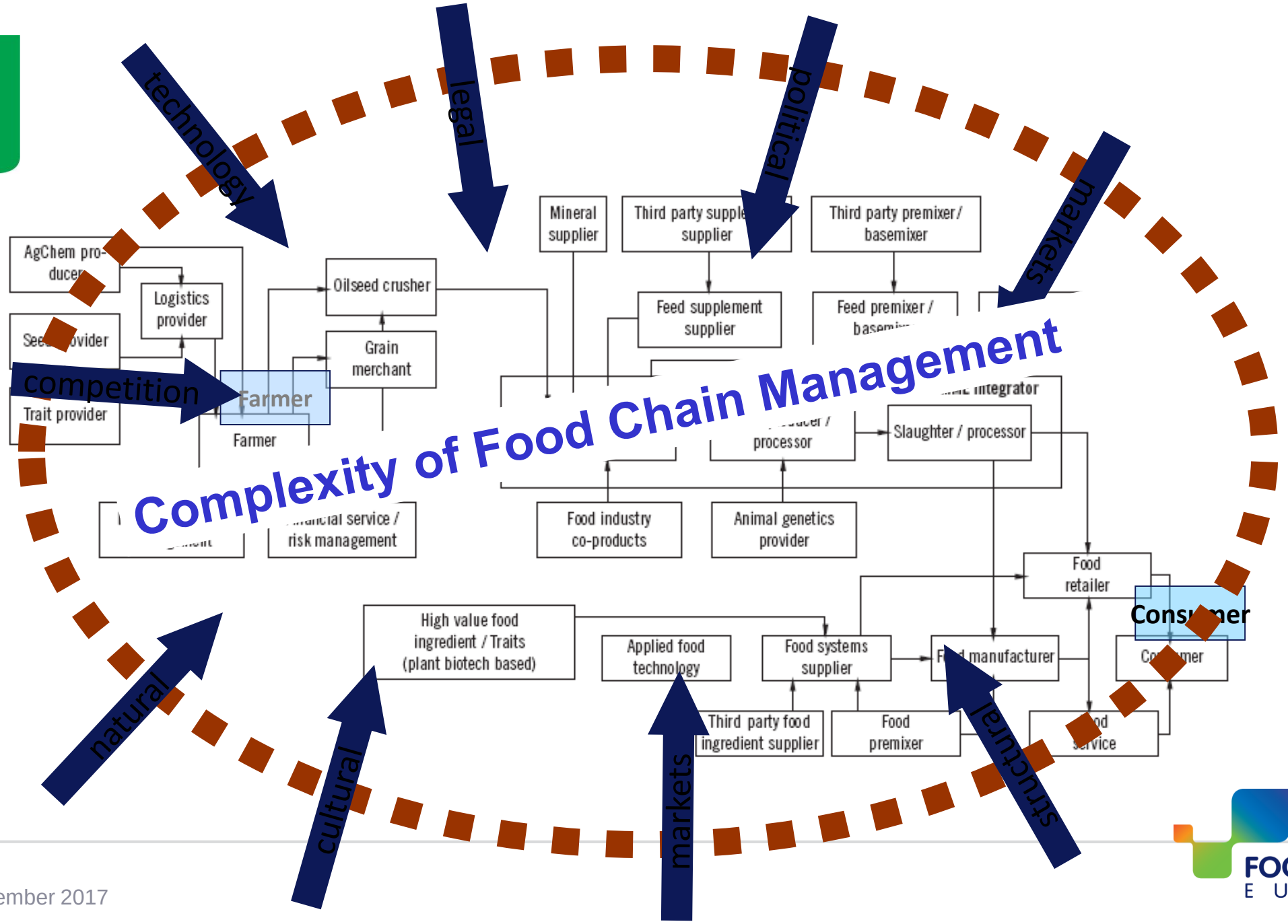

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Examples of Emerging Challenges

- Acrylamide 2002
- ITX - 2005
- Melamine 2008
- EHEC 2011
- Horse meat scandal 2013
- Hepatitis A in berries 2014
- Biocides residues in food 2014/2015/2016/2017
- Allergens in food (cross contamination (2015/2016)
- Fipronil 2017

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Regulatory Challenges

- Very short procedures following confirmed genotoxity, of course not contested
- Long and burdensome procedures if different interests are debated
- Missing or too short transition periods
- Definition challenges, therefore application of different legislation, example: contaminants versus pesticide legislation
- Non-harmonised pieces of food legislation in Europe
- Challenges for SMEs

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How does the food industry address these challenges?

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How to identify potential emerging food safety issues (1)

- New research data indicating toxic properties of substances possibly occurring in food or feed
- Unexpected detection in food or feed of a potentially toxic/radioactive chemical
- Emergence of new zoonotic and other foodborne pathogens
- Emergence of a new or exotic biological agent that is pathogenic to animals
- Emergence of increased resistance to antimicrobials and plant protection products
- Emergence of a new or exotic biological agent that is pathogenic to plants/food/feed crops

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How to identify potential emerging food safety issues (2)

- Increased virulence of known pathogens (including plant pathogens)
- Unexpected evidence of increased exposure of specified human (sub)populations to particular hazardous chemical/biological/radioactive contaminants and other agents in the food/feed chain
- Unexpected evidence of increased exposure of specified animal (sub)populations to particular hazardous chemical/biological/radioactive contaminants and other agents through food
- Unexpected increased susceptibility of (sub)populations to known contaminants and other hazardous substances not regulated in the food/feed chain
- Dietary changes or imbalances caused by modification of food consumption habits

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Knowing and Controlling the Global Food Chain

- Development of successful tracking and tracing methodology;
- Collection and use of relevant data on food consumption and composition and consumer practices;
- Risk profiling of different food chains - Identifying CCP's for e.g. adulteration and terrorism and quantifying risks for relevant hazards;
- Quantifying risks of relevant hazards and the development of management tools and practices;
- Development of new approaches for knowledge and information management to support effective and efficient approaches in controlling the global food chain.

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Control of Hazards

- Cascade-like approach – control of raw materials used
- Specifications for finished products to match specifications for raw material
  - Chemical purity
  - Microbiological contamination
  - Foreign bodies
  - Allergens
  - Authenticity as necessary
  - Specific legal requirements
- Declarations, certifications, test results to be provided
- Control of operations: processing, warehousing, handling, storage and transport

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The Pre-Conditions (1)

- Synergy between all business operators in the food chain
- Responsibility of each business operator
- Control of the functioning of the systems
- Correct and meaningful information for the final consumer is key
- Business-to-business information, traceability systems and mandatory or voluntary origin labelling are not comparable since these are serving different purposes

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Anticipating future food safety issues

- Selection of critical factors related to the occurrence of emerging hazards
  - Identify emerging hazards
  - Define follow up measures
- Vulnerability assessment
- Develop preparedness for emerging risks

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Anticipating food fraud issues (1)

1. Develop a food fraud risk management system incorporated within companies' food safety / quality management systems
2. Conduct Food Fraud Vulnerability Assessments: collect and evaluate internal and external information at appropriate points along the supply chain (including raw material, ingredients, products and packaging, supplier information) to identify vulnerabilities to food fraud.
3. Develop Food Fraud Prevention Processes, along with practical guidance (for example, a food fraud prevention tool box including e.g. analytical tools);
   i) Prioritising supply chains based on risk and conducting vulnerability assessments for these supply chains
   ii) Designing a mitigation strategies and validating mitigation measures,
   iii) Implementing and verifying mitigation measures, and
   iv) Continuously reviewing the efficacy of the food fraud management systems.

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Anticipating food fraud issues (2)

FoodDrinkEurope encourages collaboration between governments and industry, driven by the belief that food fraud occurrence can thus be further reduced, most notably by:

a. The rapid exchange of information related to food fraud (as long as convincing evidence of food fraud has been established)
b. Improved custom controls and border protection

FoodDrinkEurope encourages the authorities to adequately enforce the relevant legislation and to decisively prosecute food fraud. Better protection of businesses in the food supply chain will be an additional positive effect.

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Systems Approach to the Building of Foods

- Development of integrated processing and packaging solutions; a holistic approach to the safety of foods; understanding impact of shelf-life;
- Holistic approach to the relationship between processing and food safety, including preparation by the consumer;
- Research into safe formulation, processing, production distribution and usage and the integration of these outputs
- Anticipation of potential food fraud

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Conclusion

- Early and adequate use of all relevant information or signals about what could be an emerging risk both in relation to food safety, but also in food fraud is all important;
- Early evaluation of the hazard and of the exposure, including remediation of gaps in knowledge, should be carried out. Ideally, an emotional climate should not be allowed to influence the evaluation;
- Informing media and public in a timely manner is essential;
  - Early evaluation of the case to be carried out in a way that facilitates a clear understanding of the problem
  - Communication and co-ordination between all parties concerned should be fair and complete
- Resources devoted to emerging risks to be based on an appropriate risk/benefit analysis.

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To find more information about FoodDrinkEurope consult

www.fooddrinkeurope.eu

Thank you for your attention

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