Steering Food Safety Through Regulatory Processes

SESSION 5: Sustainable Food Safety in Food Processing

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Food Safety is an Encompassing Discipline

Intersect for 3 Policy Agendas: Agriculture, Health and Trade

Food Safety at the Intersect of the Agriculture, Health and Trade Agendas

Enhancement of food safety performance of Food Production System can not be Carried out without the

Backing of the enhancement of food regulatory backstops

A Reminder of the Collaborative Nature ….

Ensuring the Safety, Quality and Authenticity of Food is a Shared Responsibility:

- ❑ Industry – Primary Responsibility
  - Sourcing ingredients.
  - Safe & sanitary conditions of production & sale.
  - Honest representation to consumers.

- ❑ Consumers
  - Choice of food and consumption as per direction.
  - Food handling and conservation as per recommendation to avoid spoilage and contamination (including cross-contamination).
- ❑ Regulators
  - Delegated authority from consumers to oversee “food” on their behalf.

Food Control Programs According to CXG 82-2013

Control programs are the collective actions and activities in place to manage specific food safety hazards, assure quality and safety of food and fair practices in the food trade

Operations of the Food Competent Authority

An Effective Food Safety Competent Authority:

- ❑Anchors its actions and operations in a *robust legislative and regulatory framework* that enables it to "develop, establish, implement, maintain and enforce a national food control system".
- ❑Bases its food safety decisions un the application of the *Risk Analysis Principles*.
- ❑Ensures effective *food regulatory operations* both for ***standard setting*** *and* ***compliance and enforcement***
- ❑Is supported by a **focused:**
  - ***Scientific capacity*** **for** ***risk assessment*** and
  - ***Laboratory operations***.

Incremental and Integrated Food Regulatory Interventions

Regulators:
Regional and National
GAP
Approval/Standards: e.g. Pesticides, Vet Drugs, Feed Additives

Regulatory Oversight and Interventions
Chemical/Microbial Hazards Surveillance, Risk Assessment, Food safety standards

Gaps Overlaps

Gaps Overlaps

FBO registration
GMP/HACCP Supervision on Process, Inspection on the market, Food recall

Food Monitoring
Surveillance
Foodborne Disease Monitoring
Epidemiology Investigation

Hazards & Control

GAP
Pesticide
Contaminants
Pathogens, Toxin
Water Quality

Veterinary Drugs
Feed Additives
Hygiene Practice
Pesticide Selection

GMP/GHP/HACCP
Hygiene Practice
Food Additives
Allergens
Packaging
Equipment/Tools

GMP/GHP
Hygiene Practice
Temperature

GMP/GHP
Hygiene Practice
Temperature

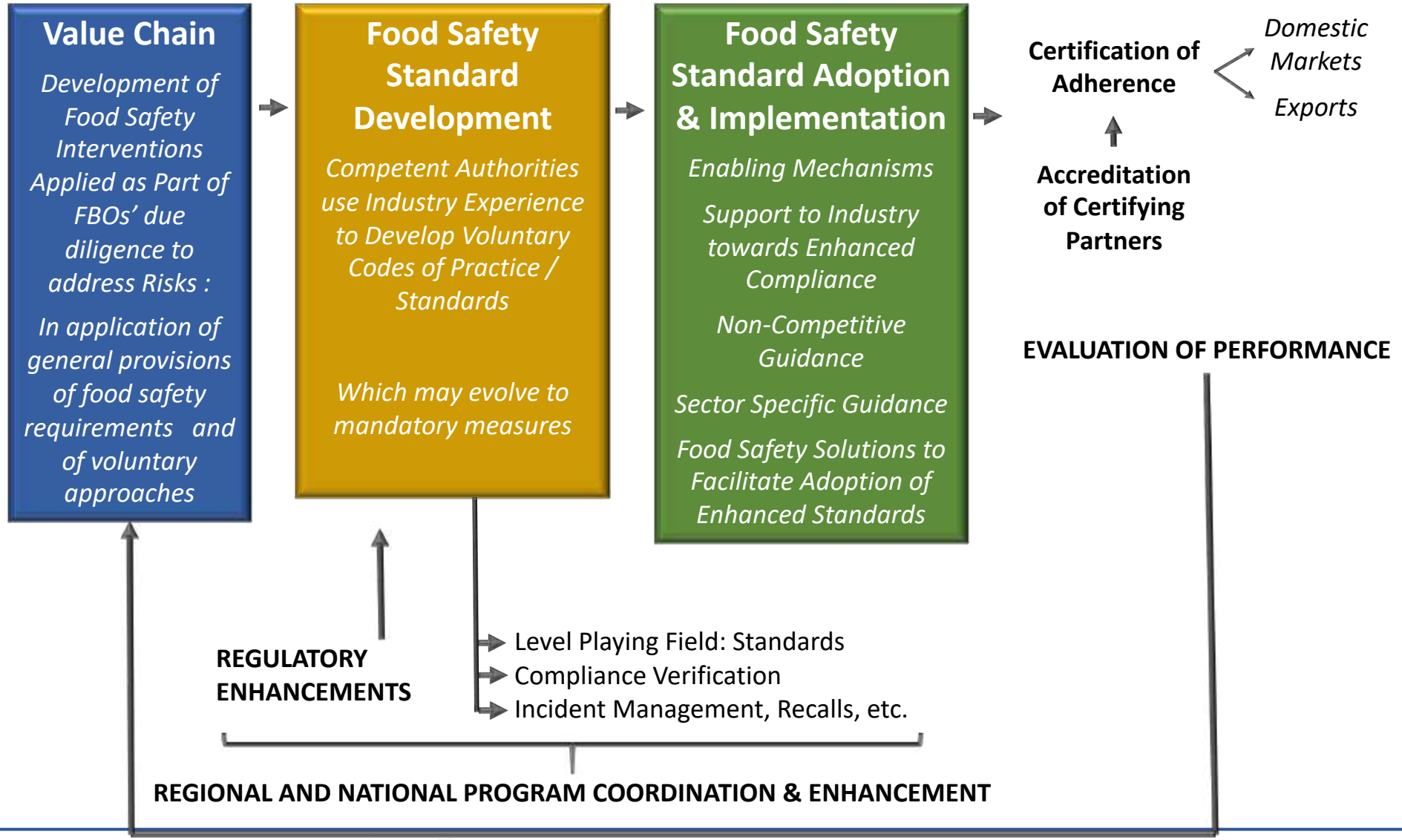
GMP/GHP
Hygiene Practice
Temperature

Awareness
Education

Food Safety Interventions by Manufacturers/Producers

Farm | Production | Processing | Distribution | Logistics | Retail | Consumers

Benefits of the The Incremental Approach

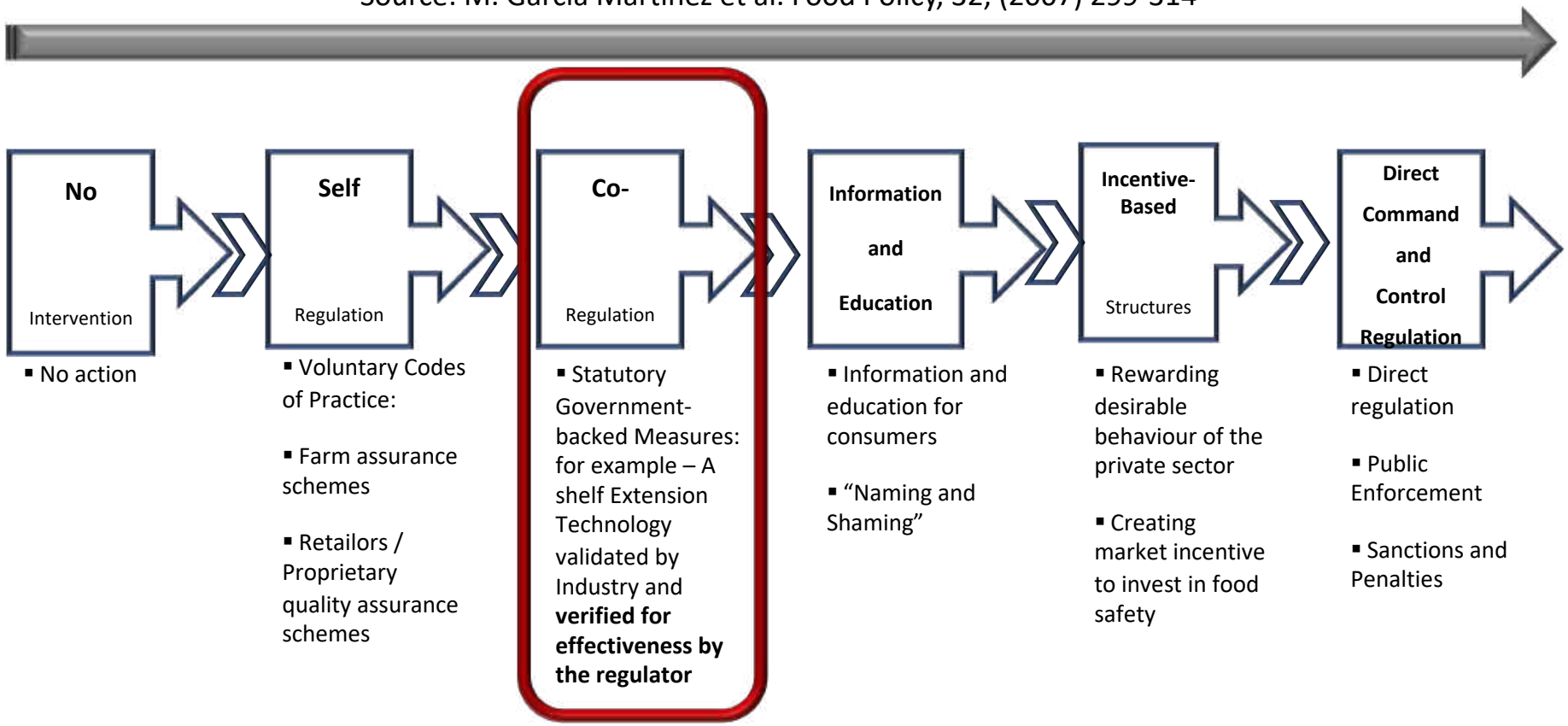


Levers of Change …. Emerging Issues

- *Managing Innovation: Areas with High Velocity of Change:*
  - *Disruptive Technologies: e.g., cold pasteurization techniques*
  - *Packaging applications*
  - *Novel Sources of Proteins / Novel Foods*
  - *Meetings Sustainability Objectives*
- *Availability of Resources to Address Emerging Food Regulatory Issues*

Example of Collaboration: Co-Regulation

Source: M. Garcia Martinez et al. Food Policy, 32, (2007) 299-314



Example of Food Packaging Applications

Most common food–package interactions:

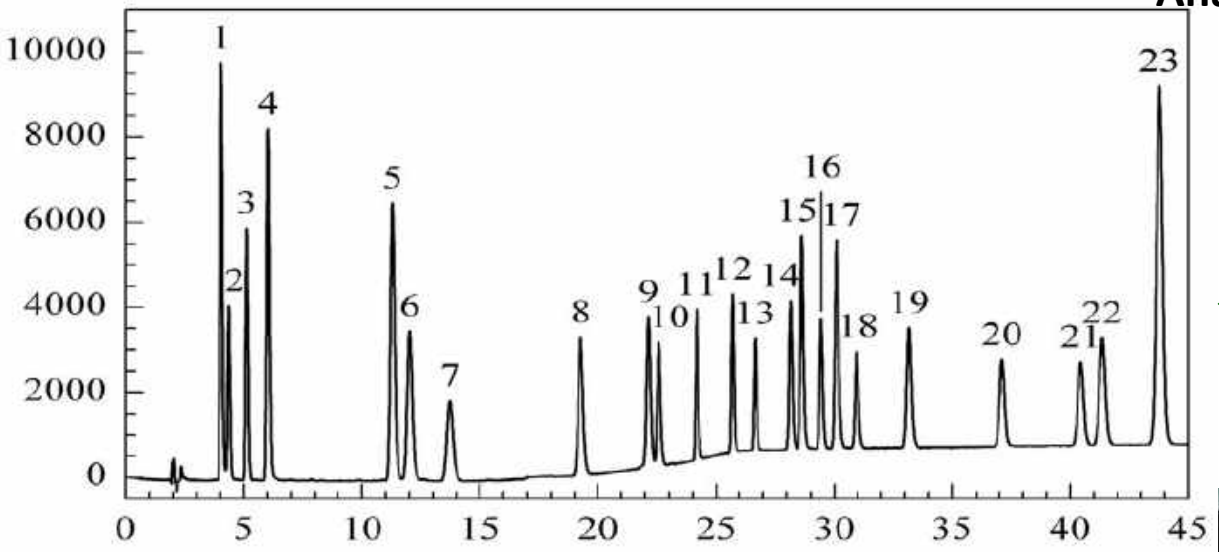
Migration of Low Molecular Weight Substances: → FOOD

- Stabilizers
- Plasticizers
- Antioxidants
- Monomers
- Oligomers

Simulants

Migration

Analysis



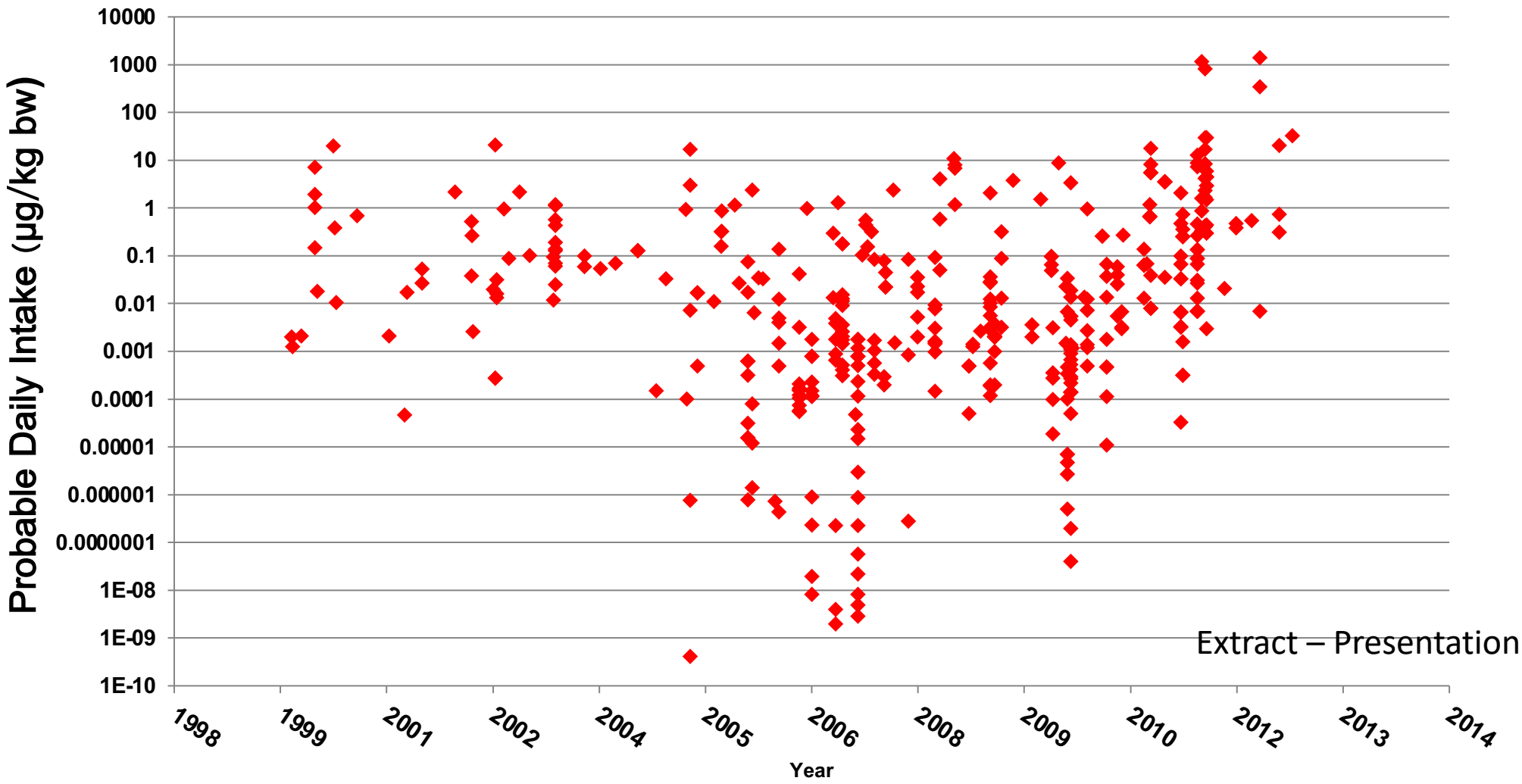
Extract – Presentation by Dr. Mark Feeley

Several Questions Emerge In Assessments

- How to assess **FP chemicals with low estimated** exposures and limited toxicology data?
- How to define low exposure from a chemical risk?
- Addressing Lack of Toxicological Data : Possible existence for a functional relationship between structure and activity.

Extract – Presentation by Dr. Mark Feeley

Regulators's Action: Potential for Exposure: Daily Intake Estimates



From 2000 to 2012, a probable daily intake estimate was calculated for total of **424** chemical migrants from packaging materials.

58% below 0.025 ug/kg bw/day

Extract – Presentation by Dr. Mark Feeley

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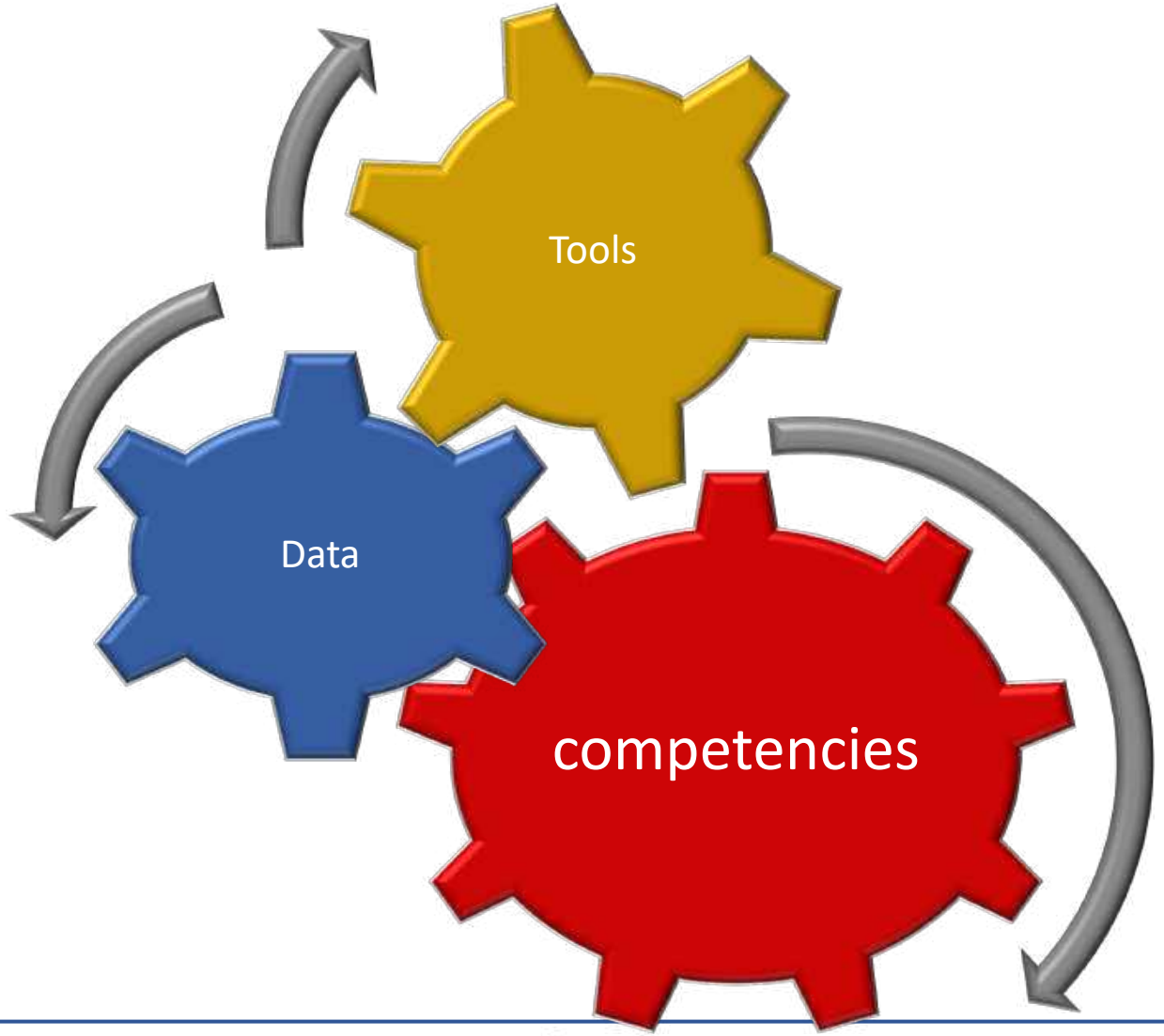
Contribution of Building Capacity in the Arab Region



Centre (s) of Excellence in Food Regulatory Science

- ❑Support Availability of Data that Condition Scientific Assessments for Regulatory Purposes
- ❑Support Formulation of Food Regulatory Measures and their evaluation
- ❑Aim for Availability of : Competencies through Capacity Building..
- ❑Create Communities of Practice in Food Regulatory Science Disciplines


thank you
danke
謝謝
рахмат
ngiyabonga
teşekkür ederim
gracias
спасибо
Баярлалаа
faafetai lava
kiitos
dankie
dhanyavad
nanni
nandri
bedankt
hvala
mauruuru
köszönöm
gràcie
bayarlaa
enkosi
dziękuję
obrigado
sobodi
dēkuji
mèsi
didi madloba
sagolun
kam sah hamnida
তোমাকে ধন্যবাদ
rahmat
najis tuke
terima kasih
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