

vasoltak a toxicitásukra és rákkeltő hatásukra vonatkozóan.

Source: EFSA

### Újabb bizonyítékok az antibiotikum-használat és az antibiotikum-rezisztencia kapcsolatára

**Az Európai Élelmiszer-biztonsági Hatóság, az Európai Gyógyszerügynökség és az Európai Betegségmegelőzési és Járványvédelmi Központ aggodalmát fejezte ki az antibiotikumok használatának az antibiotikum-rezisztens baktériumok számának növekedésére gyakorolt hatása miatt. A három ügynökség új jelentése friss adatokat szolgáltat az antibiotikum-fogyasztásról és az antibiotikum-rezisztenciáról, és Európa-szerte javuló ellenőrzést tükröz.**

Vytenis Andriukaitis, egészségügyért és élelmiszer-biztonságért felelős uniós biztos szerint: "Az antibiotikum-rezisztencia féken tartásához három fronton egyszerre kell harcolnunk: emberi, állati és környezeti fronton. Pontosan ezt próbáljuk elérni nemrég indított antimikrobiális rezisztencia akciótervünkkel az EU-ban és globálisan.

"Ez az friss jelentés megerősíti az antibiotikum-fogyasztás és az antibiotikum-rezisztencia közötti kapcsolatot mind az emberekben, mind az élelmiszertermelő állatokban."

A hatóságok közötti antibiotikum-fogyasztás és -rezisztencia elemzés (JIACRA - Joint Interagency Antimicrobial Consumption and Resistance Analysis) kiemeli, hogy még mindig fon-

tos különbségek vannak az EU-n belül az antibiotikumok emberi és állati felhasználást tekintve. A felesleges használat csökkentése hatással lesz a rezisztencia előfordulására.

Összességében az antibiotikum-felhasználás az élelmiszertermelő állatok esetében nagyobb mértékű mint a humán esetekben, de a helyzet országoként és antibiotikum hatóanyagoként változik.

Az állatorvosi szektorban különösen az antibiotikumok egy csoportját (polimixinek) alkalmazzák gyakran, amely a kolisztint is magában foglalja. Ezt az antibiotikumot kórházakban is egyre gyakrabban alkalmazzák a multirezisztens kórokozók által okozott betegségek kezelésére.

Más antibiotikumokat gyakrabban használnak emberekben, mint állatokban. Ezek közé tartoznak a harmadik és negyedik generációs cephalosporinok és kinolonok, olyan antibiotikumok, melyeket az emberi egészség szempontjából kritikus fontosságúnak tartanak.

A jelentés megállapítja, hogy az emberekben szalmonellózis és *Campylobacter* fertőzés kezelésére használt kinolonokkal szembeni rezisztencia az antibiotikumok állati felhasználásával függ össze. A harmadik és negyedik generációs cephalosporinok használata emberekben *E. coli* és más baktériumok által okozott fertőzések kezelésére összefügg az emberekben található *E. coli* rezisztenciájával ezekre az antibiotikumokra.

Forrás: EFSA

### European discussion about contaminated eggs

**Until August 18, it had been announced by fifteen EU member states and two non-EU countries that eggs contaminated with insecticides had been found: Austria, Belgium, Denmark, France, Germany, Great Britain, Ireland, Italy, Luxembourg, the Netherlands, Poland, Romania, Slovakia, Slovenia and Sweden, as well as China and Switzerland.**

The insecticide Fipronil is used in veterinary medicine for animals not used for human consumption (dogs, cats) for the control of blood-sucking parasites. For the time being, it is unclear why the drug was mixed in the disinfectant used at Dutch egg farms.

**Because of the contaminated eggs, a summit was called together by the European Commission to dispel accusations between the countries involved and to discuss possibilities for normalizing the situation – announced that day Vytenis Andriukaitis European Commissioner responsible for Health and Food Safety.**

Andriukaitis reported that he had consulted with the relevant Dutch, Belgian and German ministers and recommended that they hold a summit, with the participation of the ministers of the countries involved and of the leaders of the food safety authority.

Mina Andreeva, a spokesperson for the

European Commission said that the meeting was scheduled for September 26, but stressed that this was no "crisis council", mainly experiences were going to be discussed, and there was going to be a discussion on how to improve the efficiency of the EU food safety control system.

Source: MTI

### Why is fipronil dangerous?

**As is revealed by the news above, the number of insecticide-contaminated Dutch eggs, exported to several European countries, could be many times more than had been estimated previously.**

According to fresh British data, the number of toxic eggs could even be orders of magnitude higher than originally thought. Because of this case, 180 egg farms were closed in the Netherlands, Aldi suspended egg trade with its Dutch partners, and all eggs were withdrawn from circulation from German and Dutch stores.

Fipronil is a pesticide used against lice, applied in crop production and at poultry farms as well. It follows that, as a result of its possible overdose, its residues or the residues of its decomposition product (metabolite) may, and in this case, do appear in foods, namely in chicken eggs.

The limit value for eggs in Regulation (EC) No. 396/2005 of the Euro-

pean Parliament and of the Council, which has been amended several times, is 5 µg/kg. During the analysis, fipronil and its sulfone metabolite (MB46136) are measured, and the result is given after the measurement of the two compounds, calculated as fipronil.

According to information received Tuesday afternoon through the European Union's Rapid Alert System for Food and Feed (RASFF), food containing eggs contaminated with fipronil was shipped to Hungary as well – announced the National Food Chain Safety Office. Analyses related to targeted domestic inspections are being carried out continuously in the laboratory of NFCSO.

### Mineral oil content of packaging materials to be examined

**The mineral oil content of paper packaging materials can get into foods, which is especially dangerous, therefore, the issue is regulated in the recent European Union recommendation. From now on, it is worth testing packaging materials and foods in this respect as well!**

In the latest recommendation of the European Commission (EU 2017/84) it is suggested that, starting from January 2017, the mineral oil contamination of packaging materials and foods are monitored continuously by designated organizations and

laboratories of member states.

In the recommendation, it is suggested that particular attention is paid to the following food groups:

- animal fats, vegetable oils
- breads and buns, fine bakery goods
- breakfast cereals
- confectionery products
- foods made from fish meat
- seeds intended for human consumption, stone fruits growing on trees
- ice creams, desserts
- pasta and other cereal products
- products made from leguminous plants
- sausages

Packaging materials are not our enemies, but an important part of modern nutrition, but their regular inspection because of migration is essential from a food safety point of view!

*Source: ÉVIK, editorial article*

### Drought in North Korea

**A drought that has not been seen for years has been destroying crops in North Korea, and the long-lasting drought is threatening food security as well. Immediate action would be needed to solve the food supply issue of the population – reveals the latest joint survey of the Joint Research Center of the FAO and the European Commission.**

Seasonal rains have not even reached the levels of six years ago when

grain production fell to an unprecedented depth of 2 million tons, making it difficult to feed a large part of the population. It is of key importance for farmers to receive adequate and immediate agricultural support, for example, in the form of irrigation or other tools – said Chinese and North Korean representative of the Food and Agricultural Organization (FAO) of the United Nations. Wheat, barley and potatoes harvested in June all suffered from below average precipitation. The FAO estimates that yields decreased by more than 30 percent, from 450,000 tons to 310,000 tons. Although these early crops account for only 10 percent of total crop production, they are an important source of food in the lean period from May to September.

The report recommends the immediate resuscitation and development of irrigation systems, which can increase efficiency and water availability. In addition, large amounts of food imports will be needed through trade or donations over the next three months, when the lean period reaches its nadir, so that those most in need, the children and the elderly do not suffer from the shortages. As a long-term solution, FAO recommends the use of drought-tolerant crops, and also widening the range of income sources of producers and families, so that they become more resistant to the effects of natural disasters and climate change.

*Source: Agrárszektor.hu*

### FAO urges United Nations to establish World Food Safety Day

**The General Assembly of United Nations is scheduled to consider establishing a World Food Safety Day when it meets in September.**

Ren Wang, director of FAO's Department of Agriculture and Consumer Protection, told conference attendees "World Food Safety Day will raise awareness of the global threat posed by foodborne diseases and reinforce the need for governments, the food industry and individuals to do more to make food safe and prevent these diseases."

International food safety leaders have said they believe a recurring World Food Safety Day will increase consumer health protection and reduce foodborne diseases.

The FAO Conference requests the Director-General following the passing of a relevant resolution in the appropriate WHO governing body to liaise with the Director General of WHO in transmitting this Resolution to the Secretary-General of the United Nations with a view to having the General Assembly of the United Nations consider, at its next session, declaring 7 June each year as World Food Safety Day."

*Source: Food Safety News*

### Better quality packaged vegetables

Scientists in a European Research project have been working on keeping packaged vegetables crisp and safe. During the first stage, vegetables are subjected to sensory testing: how their character, texture, flavor and odor changes, depending on how long they were packaged and using what kind of packaging material and packaging gas.

- In our research, we have demonstrated that the important parameter is not only how long the vegetables have been stored, but also at what temperature, what the humidity of the air has been, if the composition of the air has changed – which is often the case for lettuce – , whether lettuce has been stored under vacuum. Everything has an obvious effect on the organoleptic properties of the product, which means primarily the appearance, texture and odor – explained Imke Matullat, a food engineer participating in the project.

Chemical and microbiological studies show what happens to packaged vegetables as time passes, at what rate and exactly how the quality of the product is altered by microorganisms.

Based on the data, a web-based software was created that estimates the effect of a given element of the production chain on the enjoyment value of the given product, and evaluates its food safety risk.

Source: Euronews

### Pyrrolizidine alkaloids in tea, herbal infusions and food supplements

**Exposure to pyrrolizidine alkaloids in food, in particular for frequent and high consumers of tea and herbal infusions, is a possible long-term concern for human health due to their potential carcinogenicity, say EFSA's experts.**

EFSA has updated its 2011 advice on the risks for human and animal health from pyrrolizidine alkaloids, a large group of toxins produced by different plant species that can unintentionally enter the food chain. The European Commission requested the updated risk assessment, which takes account of exposure estimates using more recent data on the levels of these toxins in honey, tea, herbal infusions and food supplements.

In 2011 EFSA concluded there were possible long-term health concerns for toddlers and children who are high consumers of honey, the only food category for which sufficient data were then available.

EFSA's experts identified 17 pyrrolizidine alkaloids in food and feed that should continue to be monitored and recommended further studies on the toxicity and carcinogenicity of those most commonly found in food.

Source: EFSA

### More evidence on link between antibiotic use and antibiotic resistance

**The European Food Safety Authority, the European Medicines Agency and the European Centre for Disease Prevention and Control are concerned about the impact of use of antibiotics on the increase in antibiotic-resistant bacteria. A new report from the three agencies presents new data on antibiotic consumption and antibiotic resistance and reflects improved surveillance across Europe.**

Vytenis Andriukaitis, European Commissioner for Health and Food Safety, said: "To contain antibiotic resistance we need to fight on three fronts at the same time: human, animal and the environment. This is exactly what we are trying to achieve in the EU and globally with our recently launched EU Action Plan on antimicrobial resistance.

"This new report confirms the link between antibiotic consumption and antibiotic resistance in both humans and food-producing animals."

The Joint Interagency Antimicrobial Consumption and Resistance Analysis (JIACRA - Joint Interagency Antimicrobial Consumption and Resistance Analysis) report highlights that there are still important differences across the EU in the use of antibiotics in animals and humans. Reducing their unnecessary use will have an impact on the occurrence of resistance.

Overall antibiotic use is higher in food-producing animals than in hu-

mans, but the situation varies across countries and according to the antibiotics.

In particular, a class of antibiotics called polymyxins – which includes colistin – is used widely in the veterinary sector. It is also increasingly used in hospitals to treat multidrug-resistant infections.

Other antibiotics are more often used in humans than in animals. These include third- and fourth-generation cephalosporins and quinolones, antibiotics that are also considered critically important for human health.

The report notes that resistance to quinolones, used to treat salmonellosis and campylobacteriosis in humans, is associated with use of antibiotics in animals. The use of third- and fourth-generation cephalosporins for the treatment of infections caused by *E. coli* and other bacteria in humans is associated with resistance to these antibiotics in *E. coli* found in humans.

Source: EFSA