

sősorban az azonnali fogyasztásra szánt üveges vagy konzerv élelmiszerek fogyasztása révén. Más lakossági csoportok esetén az expozíció elsősorban a gabonaalapú ételek és a kávé fogyasztásából adódik, az életkortól és a fogyasztói szokásoktól függően.

A furán rokon vegyületei, a 2- és 3-metilfurán kémiai szennyező anyagok, amelyek természetesen emelt hőmérsékletű élelmiszer-feldolgozás során keletkeznek, beleértve a főzést. Ezek az anyagok mindig is jelen voltak a főtt vagy melegített ételekben.

Az EFSA függetlenségi politikájának foganatosítása: közzétett szabályok

2017 júniusában az EFSA igazgatótanácsa új függetlenségi politikát fogadott el, amely világos keretet biztosít arra vonatkozóan, hogy a Hatóság hogyan kezeli tudományos szakértői és más munkatársainak érdekeit.

A függetlenségi politika alapja egy olyan szabályrendszer, amely részletezi, hogyan fogja az EFSA a gyakorlatban foganatosítani a politikát, és amely útmutatást nyújt a tudományos szakértőknek és másoknak arra nézve, hogyan nyilatkozzanak releváns érdekeikről és hogyan fogja őket értékelni az EFSA a konfliktusok megelőzése érdekében.

A szabályokat először az EFSA tudományos testületének megújításakor fogják alkalmazni a kiválasztási eljárásban. Az új testület megbízatása 2018 júliusától három évre szól.

Food Safety News

<http://www.foodsafetynews.com/>

Listeria in America

Listeria has grounded certain food services in recent days for some American Airlines and United Airlines flights. Different foodservice providers are involved.

In both cases, Listeria bacteria was found at food preparation areas. Flight attendants are urged to monitor themselves for symptoms of Listeria infection for the coming months. It can take up to 70 days after exposure for symptoms to develop.

More than 14 tons of pork and chicken burritos and wraps recalled for Listeria: Denver's Chelsea Food Services, known as Journey Cuisine, is recalling approximately 28,064 pounds of pork and chicken burritos and wrap products that may be adulterated with Listeria monocytogenes, says the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS). The ready-to-eat (RTE) pork and chicken burritos and wrap items were produced on various dates.

Haig's recalls Taboule Salad recalled for E. coli O157:H7 risk

Hayward, CA-based Haig's Delicacies recalled 342 cases of Taboule Salad for risk of E. coli O157:H7 contamination. Public health officials and the company are concerned

that some consumers may have the product in their home.

Anyone who purchased the Haighs Delicacies Tabouli Salad are urged not to consume it. The salad should be thrown away or returned to the place of purchase for a full refund. The recalled salads have an expiration date of Nov. 16 and the lot code number 17298. The company shipped the salads to retail stores in California, according to its recall notice posted Tuesday with the Food and Drug Administration.

The Guardian:

Liam Fox reopens cabinet rift with defence of chlorinated chicken

Liam Fox trade secretary has defended the controversial practice of disinfecting chickens with chlorine, reopening a cabinet rift over whether post-Brexit food standards should be lowered to facilitate a trade deal with the US.

"There are no health reasons why you couldn't eat chickens that have been washed in chlorinated water," the trade secretary told MPs when asked whether there was anything wrong with the process. "Most of the salads in our supermarkets are rinsed in chlorinated water," he said. US poultry is often washed with a strong chlorine solution to kill bacteria such as salmonella and campylobacter, which can contaminate meat during slaughter and processing.

The practice has been banned in the EU, which believes it encourages farmers to relax overall hygiene standards and pursue industrial rearing practices such as battery farms that are bad for animal welfare. Experts believe chlorine should not be toxic to humans at the levels typically used in the washing process, but it can cause carcinogens such as semicarbazide and trihalomethanes to form if the concentrations are high enough.

EFSA

<https://www.efsa.europa.eu/en/news>

Pesticides: how can risk assessors make better use of epidemiological data?

EFSA's pesticide experts have developed an approach that could help risk assessors to make better use of epidemiological data in the assessment of active chemical substances used in pesticides.

The Panel on Plant Protection Products and their Residues (PPR) has also made recommendations on how to improve the quality and reliability of epidemiological studies used in risk assessment of pesticides.

The panel's scientific opinion is a follow-up to a literature review commissioned by EFSA that noted significant associations in epidemiological studies between exposure to pesticides and 23 major categories of human health outcomes.

The review also identified a number of weaknesses and limitations affecting the reliability of such studies and their applicability in the regulatory risk assessment of pesticide active substances.

EFSA to strengthen international cooperation during China visit

EFSA participates in a series of events and meetings with its Chinese, EU and international partners in early November to promote the global harmonisation of food safety risk assessment and communication. During the one-week visit, EFSA will foster its relations with the China National Centre for Food Safety Risk Assessment (CFSA).

Since 2012, EFSA has been forging ties with various Chinese regulatory bodies, in particular the CFSA. Good contacts have been established between the two authorities through technical visits, the exchange of guest scientists, and a Memorandum of Cooperation signed in 2016.

A highlight of this year's visit will be EFSA's prominent participation in the 11th China International Food Safety & Quality Conference, taking place in Beijing on 1-2 November. In addition to a keynote speech by the Authority's Executive Director Bernhard Url, EFSA delegates will contribute to conference sessions on topics ranging from risk communication to chemical and

biological risk assessment.

Global approach to food safety

EFSA will also co-chair a seminar on "Global harmonisation of principles and methods for risk assessment of chemicals in food", jointly organised with the CFSA, the French Agency for Food, Environmental and Occupational Health & Safety (Anses), and the German Federal Institute for Risk Assessment (BfR).

An important milestone will be the launch of two new international liaison groups on risk communication (IRCLG) and on methods for risk assessment of chemicals in food (ILMERAC). A workshop on "Global strategic risk communication for food safety", jointly organised with Peking University and CFSA, will complete the programme.

Bee health: nominations open for stakeholder group

EFSA is inviting nominations for its new stakeholder discussion group on bees. The group has been set up to establish the terms of reference for the EU Bee Partnership, which is expected to be up and running in 2018.

The proposed partnership was one of the outcomes of the scientific symposium co-organised by EFSA earlier this year. The symposium, "Collecting and sharing data on bee health:

towards a European Bee Partnership", was held in Brussels as part of European Bee and Pollination Week 2017, which is hosted by the European Parliament.

Participants agreed to work towards setting up the European Bee Partnership, a platform run by stakeholders for the benefit of stakeholders to ensure that honey bees, and eventually other pollinators, can thrive and prosper in Europe.

EFSA pledged to facilitate the next steps by organising through its Stakeholder Engagement Approach a discussion group to agree the terms of reference for the partnership.

EFSA's stakeholder discussion groups are targeted engagement platforms that act as "learning systems", allowing EFSA to capitalise on stakeholders' specialist knowledge in specific areas, for example developing efficient and harmonised data collection systems, methodological approaches, and identification of new or emerging issues.

Furan in food – EFSA confirms health concerns

Consumer exposure to furan and methylfurans in food could lead to possible long-term liver damage. The most exposed group of people are infants, mainly through consumption of ready-to-eat jarred or canned foods. Exposure in other population groups is mainly

from consumption of grain-based foods and coffee, depending on age and consumer habits.

Furan and the related compounds 2- and 3-methylfurans are chemical contaminants that naturally form during heated food processing, including cooking. These substances have always been present in cooked or heated foods.

Implementing EFSA's Independence Policy: rules published

In June 2017, EFSA's Management Board adopted a new Independence Policy, providing a clear framework for the way in which the Authority manages the interests of its scientific experts and others with whom it works.

Underpinning the Independence Policy is a set of rules that detail how EFSA will implement the Policy in practice and that provides guidance to scientific experts and others on how to declare relevant interests and how they will be assessed by EFSA to prevent conflicts.

The rules will be applied for the first time to the selection procedure for the renewal of EFSA's Scientific Panels. The mandate for the new Panels runs from July 2018 for three years.