

FEED YOUR NEWS ON #FOODSAFETY

UPDATES FROM FoodSafety4EU

EU Food Safety Forum | 28 - 29 November 2023 in Brussels

The FoodSafety4EU Forum will give a chance to several players of the food sector to meet researchers, EU Agencies, SMEs, Industries and associations in a creative event to boost together the Food Safety system of the future in Europe!

To take part to the forum you still can register [here!](#)

“Are you young an passionate about food safety? Do you have inspiring ideas to improve the food safety systems of the future?” Bring them at the Forum!

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SCAN ME



Food Safety 4EU

EU FOOD SAFETY FORUM

Supporting the Food Safety Systems of the future

28-29.11.2023

Brussels

REGISTER NOW!

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FS4EU: Back to school campaign

In September 2023 FoodSafety4EU has launched a social media campaign about food safety tips for the back to school. The aim of the campaign was to raise general awareness on food safety by taking as an input the preparation or the consumption of lunches, snacks or some common situations in the school.

If you have missed it, you can find all the contents shared on FS4EU website and on our social pages:



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www.instagram.com/fs4eu/

www.linkedin.com/company/foodsafety4eu/

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[canale YouTube FoodSafety4EU](https://www.youtube.com/c/FS4EU)

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NEWS



Novel food: EFSA publishes an opinion on the safety of partially hydrolysed proteins from spent barley and rice pursuant to Regulation (EU) 2015/2283

Regulation (EU) 2015/2283 recognized as Novel food (NF) hydrolysed proteins from spent barley and rice or enzymatically treated (hydrolysis) after the mashing phase of beer production.

At the request of the European Commission, EFSA's Panel on Nutrition, Novel Foods and Food Allergens (NDA) has published an opinion on partially hydrolysed proteins from barley (*Hordeum vulgare*) and rice (*Oryza sativa*). The Panel notes that there are no safety concerns regarding the stability of NF if it complies with the proposed specification limits throughout its 15-month shelf life. NF (powder) is proposed to be used as an ingredient in various foods, such as dairy products, baked goods, pasta, fruit and vegetable spreads, snacks and single meal replacements for weight reduction. Considering protein quality aspects, the Panel concludes that NF is not a suitable protein source for infant nutrition. Moreover, the Panel considers that the NF has the potential capacity to sensitise individuals and to induce allergic reactions in individuals allergic to barley and rice. With the exception of possible allergenicity, the Panel concludes that the NF is safe under the proposed uses and use levels.

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Update of the risk assessment of mineral oil hydrocarbons in food

The 13rd September EFSA has published a report to update the risk assessment of Mineral oil hydrocarbons (MOH), EFSA has redacted also some recommendations for the management of MOH for public health authorities, policymakers and researchers. Mineral oil hydrocarbons (MOH) are substances derived primarily from crude oil, but also from coal, gas and biomass. There are two main classifications of MOH: mineral oil-saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH).

Due to the complexity of the composition of MOHs, their complete chemical characterization is not possible. MOSH accumulation is observed in various tissues, with species-specific differences.

Taking a margin-of-exposure approach, the Panel concluded that current dietary exposure to MOSH does not raise human health concerns for all age groups. Genotoxicity and carcinogenicity are associated with MOAHs with three or more aromatic rings. The highest dietary exposure to MOAH was also found in the young population. Based on two scenarios related to the content of three- or more-ring MOAH in the diet and in the absence of toxicological information on the effects of 1- and 2-ring MOAH, a possible human.

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The new Italian plan for official controls on Food Contact Material has been published

The Ministry of Health has published the five-year plan (2023-2027) of official controls in Italy on materials and objects intended to come into contact with food (MOCA or FCM, Food Contact Materials).

The control plan was defined by Office 6 of the DGISAN together with the Istituto Superiore di Sanità (national reference laboratory for MOCA) and shared with the regional and provincial authorities.

The document defines the official controls so that they are conducted regularly, based on the risk and with adequate frequency, taking into consideration: the risks identified for food safety, the results of the previous controls and the reliability of the self-control. The results of the official control activities will be collected in the “NSIS-Alimenti” information system.

The MOCA control plan is part of the Multi-Year National Control Plan provided for by Article 109 of Regulation (EU) 2017/625. The Plan also provides indications for any additional control activities defined through the preparation of specific “EXTRA PLANS”, in case of specific national or local needs.

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EVENTS



World Food Day

World Food Day 2023: a global call for water action for food | Monday, 16 October 2023

The 16th October from 10:00 to 11:30 at the FAO Headquarters, there will be the kick-starting the World Food Day global events at FAO headquarters with the annual ceremony.

This event is one of the flagship of WFP. The Heads of the Rome-based UN agencies and other special guests will be invited to attend the ceremony.

During the World Food Day a special interactive water experience will take place in addition to the key pitches from Pope Francis and the UN Secretary-General, António Guterres and as well as the presentation of the FAO Achievement Award.

> Programme of the event is available [here](#)

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30th meeting of the EFSA Stakeholder Discussion group on Emerging Risks | 8-9 November

From 8th of November 2023, 09.30 - 17.30 (CET) to the 9th November 2023, 09.30 - 12.30 (CET) will be held in Brussels at the Doubletree by Hilton the 30th meeting for the Discussion Group of EFSA's stakeholders about emerging risk.

The meeting will be available in hybrid modality.

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13th ICA Rectors and Deans Forum 2023 | 19 - 20 October 2023

From the 19th to 20th will held the 13th ICA (Association for European Life Science Universities) Forum at JUNIA grande école d'ingénieurs, Lille, France.

The Forum will address two separate topics, Artificial intelligence (AI) and the One Health Triad. The face to face Rectors and Deans Forum programme on the 19 and 20 October will have two half day sessions focusing on the strategic management challenges of AI and the One Health Triad for life science universities. In the previous week there will be three Webinars focusing on the science relating to the One Health Triad. The three Webinars will set the context for the discussion of the strategic management challenges of the One Health Triad.

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WMF 2023 – World Mycotoxin Forum in Antwerp, Belgium from 9 to 11 October 2023



The World Mycotoxin Forum® will be held is dedicated on mycotoxins across the spectrum of integrated strategies ensuring the safety and security of the food and feed supply chain. It brings together a holistic conference programme covering the latest issues in mycotoxin management and is targeted at everyone working in the mycotoxin space – researchers, food and feed industry, laboratories, policy makers, and enforcement agencies from around the world.

Meet some FS4EU platform members at WMF to know more about FS4EU project results and EU Food Safety Forum!

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Festival dell'Innovazione Agroalimentare 2023 9-14 October 2023, hybrid event

The agrifood innovation festival is in its 2nd edition!

FS4EU will be part of the 2nd edition of the Agrifood Innovation Festival, an online and free event organised by Food Hub, our supporting partner. Veronica Lattanzio e Nunzia Cito from CNR- APRE will present a pitch on the 12 October, titled: “FoodSafety4EU: Pool of stakeholders and resources for the Food Safety System in Europe”.

We recognise how crucial our stakeholders’ continuous educational and professional development is, which is why we invite you all to participate actively, [register for the event](#) free of charge.

This event is a unique opportunity to learn, share ideas and expand your network of contacts.

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