

FEED YOUR NEWS ON #FOODSAFETY

UPDATES FROM FoodSafety4EU

FS4EU is turning the first year! We would thank all the people contributing to feed our great platform through a daily commitment and complex work, with trust and passion!

We wish to continue growing and share this outstanding collective experience in the next months!

Happy holidays and Happy new year!

1st FS4EU Pre-Forum: top level pitches and passionate speakers for a delighted audience

On the morning of Thursday December 15th, an audience of more than 120 scientists gathered online to follow the 1st Pre-Forum held by FoodSafety4EU.

Food safety enthusiasts attended from all over the world: Albania, Australia, Austria, Belgium, Czechia, Denmark, Estonia, France, Germany, Greece, Italy, Japan, Netherlands, Norway, Poland, Portugal, Romania, Scotland, Switzerland, and Tunisia.

Do not miss the main insights and the results from the interactive session!

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Did you miss the event?

You can find the material and the recording [HERE](#)



FoodSafety4EU Winter Holidays Campaign

Winter holidays are getting closer! Follow us on our social media to enjoy a unique journey across Europe through different dishes and some food safety tips about their specific ingredients.

Lots of different cards like this one will be posted until the 31st of December!

FOLLOW THE CAMPAIGN

 <https://www.facebook.com/FS4EU>

 <https://www.instagram.com/fs4eu/>

NEWS

Neonicotinoids: EFSA assesses emergency uses on sugar beet in 2020/21

EFSA has completed its assessments of emergency authorisations granted by 11 EU Member States for the use of neonicotinoid-based insecticides on sugar beet in 2020 and 2021.

The authorisations were evaluated using a protocol published by EFSA in 2017 to evaluate requests for use of an insecticide on the grounds that it is necessary to control a serious danger to plant health. The protocol requires all available insecticide and non-insecticide control methods to be included in the assessment.

A dedicated tool would enhance the way Member States assess future applications for emergency use of pesticides.



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The science behind nutrient profiling – have your say

As part of the Farm to Fork Strategy, the European Commission asked EFSA in early 2021 to provide scientific advice on the nutrients and non-nutrient food components of public health importance for Europeans, food groups with important roles in European diets, and scientific criteria to guide the choice of nutrients for nutrient profiling. The Commission intends to propose new legislation at the end of 2022.

Valeriu Curtui, EFSA's nutrition head, said: "We are holding a public consultation to gather scientific input from other experts, institutional partners and stakeholders on our draft scientific opinion."

The public consultation runs until 9 January, after which EFSA will finalise its scientific opinion in early 2022.

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Glyphosate consultations: over 400 submissions collected

The parallel consultations on glyphosate held by EFSA and ECHA closed on 22 November 2021.

During the two-month consultation, all interested parties had access to the scientific evaluations prepared by the national competent authorities of Hungary, France, the Netherlands and Sweden, known collectively as the Assessment Group on Glyphosate (AGG).

The comments and observations received through the consultations have been shared with the AGG, who will consider and respond to them.

EFSA will take the outcome of ECHA's opinion into account in its peer review, which is expected to be finalised in the second half of 2022.

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Phthalates: draft opinion and exposure protocol open for public consultation

EFSA has launched consultations on its draft opinion on the identification and prioritisation for risk assessment of plasticisers used in food contact materials and on its draft protocol for the exposure assessment of those substances that are prioritised.

The consultations will run for 6 weeks and all interested parties are encouraged to contribute.

The two consultations respond to a request from the European Commission for EFSA to conduct preparatory work for the re-evaluation of the risks to public health from the presence of plasticisers such as phthalates, structurally similar substances, and replacement substances in food contact materials (FCMs).

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The Virtual FlavourDay unveiled the 'Flavour of Europe'

On the afternoon of the 23 November 2021, the Virtual FlavourDay was held, organised by the European Flavour Association (EFA). The main objective of the event was to explore the role of taste in food. Taste is often mentioned as one of the main drivers for consumer choices. This event tried to go a step further and think together about what that can mean, how taste can help being a driver for more sustainable and conscious choices by enabling the consumers to choose a product that is good for them, good for the planet, but also tasty and enjoyable.

A specific session, called The Flavour of Europe, allowed attendees to taste four different candy cocktails, which told them the European story. The Virtual FlavourDay successful event and the Flavour of Europe tasting kit will be available on-demand.

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Gen Z demand overhaul of food system to protect the planet

Young people across Europe are demanding EU wide changes to transform the food system to be more sustainable, including promoting regenerative agriculture, defining uniform nutrition and labelling guidelines, and making food systems more inclusive.

To ensure that the views of the next generation are heard during crucial discussions about the future of the food system, EIT Food has worked closely with 10 innovators aged 18-24, appointing them as 'FutureFoodMakers' to spearhead a call for radical change.

These FutureFoodMakers have developed a 'Menu for Change' of six priority demands for the food system to improve access to healthy, sustainable and affordable food, which is being presented to an audience of policymakers and food system leaders at the Future of Food Conference 2021.

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Does palm oil increase cancer spread?

Recent news stories reported that palmitic acid - a fatty acid found in palm oil – could increase cancer spread.

The study behind the news reports was carried out by two research Institutes in Spain, in collaboration with other international researchers to understand if the consumption of specific fats could increase the spread of cancer in the body, known as metastasis.

Ultimately, the researchers concluded that their findings highlight potential health risks linked to palmitic acid and also give insights that could lead to new treatments to reduce cancer metastasis.

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EVENTS



One Health EJP Annual Scientific Meeting 2022 | April 11, 2022 - April 13, 2022

SAVE THE DATE!

The Annual Scientific Meeting held by One Health EJP will take place on April 11-13, 2022.

More details about the event are coming soon.

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Impact Innovation Series, Round 2: Perfect Match

EITFood's Impact innovation Series Round II will be run in close collaboration with **innopearl**, a creator of partnerships for innovation. Olga Guerous, CEO of innopearl and Paul Jereamaes, Digital Innovation Advisor, will host a workshop during which corporations and start-ups will reflect on how to build the strategic purpose for their innovation partnerships and ensure it is aligned with the partner's goals.



The 15 selected start-ups are the most successful players in the market that address some of today's most relevant topics, including:

- *Circular Food Systems*: prioritise regenerative resources, extend the lifetime of products, use waste as a resource, rethink business models, team up to create joint value.
- *Digital Traceability*: use technology to rebuild trust, track products in real-time, increase transparency, improve food systems's safety, efficiency and sustainability.
- *Alternative Proteins*: product quality, cost efficiency, consumer adoption and maturity in the value chain will elevate alternative protein products to the next level.

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