

FEED YOUR NEWS ON #FOODSAFETY

UPDATES FROM FoodSafety4EU

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

Did you already register for the first European Food Safety Forum? The event will take place in Brussels on the 28 and 29 November 2023 in Brussels @LaTricoterie.

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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Summer Educational Campaign

In August 2023 FoodSafety4EU has launched a social media campaign about food safety tips for summer holidays.

The aim of the campaign is to raise general awareness on food safety by suggesting practical tips to handle frequent situations during vacations, such as having trips, picnics, preparing BBQ, fresh meals.

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

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-  www.instagram.com/fs4eu/
-  www.facebook.com/FS4EU/
-  twitter.com/fs4eu
-  www.linkedin.com/company/foodsafety4eu/
-  [canale YouTube FoodSafety4EU](https://www.youtube.com/canale/YouTUBE%20FoodSafety4EU)

The Community of FS4EU is growing!

We are happy to announce a new Liaison with Titan Project to synergize food safety and transparency solutions for the food system transformation.



TITAN project aims to provide an extensive platform for developing a wide range of innovations that will enhance transparency on the food supply chain in food safety and authenticity, traceability, health and sustainability, thus addressing the key challenges identified in the European Green Deal.

Discover more on Titan project: [HERE!](#)

FS4EU has two new Supporting Partners!

The Food Safety Authority of Ireland - FSAI



The Food Safety Authority of Ireland (FSAI) is a statutory, independent and science-based body which comes under the aegis of the Minister for Health of Ireland, dedicated to protecting public health and consumer interests in the area of food safety and hygiene.

The FSAI was established under the Food Safety Authority of Ireland Act, 1998. This Act was enacted in July 1998 and came into effect on 1st January 1999.

> To know more about FSAI you can visit the official page: [HERE!](#)

Creme Global

▶ Creme Global

Creme Global is a scientific modelling, data analytics & computing company committed to helping organizations make better decisions. The company are the data and technology partner to many of the biggest companies in the world.

The mission is to enable better decision-making in a complex world using science and data.

> To know more about Crème Global you can visit the official page: [HERE!](#)

FS4EU is pleased to have these new great partnerships to enhance mutual cooperation in the food safety field!

NEWS



EFSA consultation on health risks related to polybrominated diphenyl ethers in food is closed

The public consultation launched by EFSA on the health risks related to polybrominated diphenyl ethers in food has been closed.

The provisional conclusion submitted for the consultation was that food contaminated with polybrominated diphenyl ethers poses a health risk to consumers of all age groups.

PBDEs, a class of brominated flame retardants (BFRs), are man-made chemicals used in a wide variety of products such as plastics, textiles, and electrical/electronic equipment to reduce flammability. PBDEs can enter air, water, soil, food and feed.

These contaminants are mainly present in foods of animal origin such as fish, meat and milk. From the results of research on laboratory animals, which were taken into account in the scientific opinion, the experts concluded that PBDEs can have a harmful effect on the reproductive system and the nervous system. The CONTAM Panel recommended continuing to monitor the presence of PBDEs in food. Specifically, the experts called for more data on the presence of PBDEs in infant formula and how these substances are transferred from mother to child during pregnancy and breastfeeding.

Strengthening EU agencies' scientific advice on ONE HEALTH: a new working paper

European Food Safety Authority (EFSA) together with its partner agencies, namely the European Environment Agency (EEA), the European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency (ECHA), and the European Medicines Agency (EMA) established the 'Cross-agency task force on One Health'.

Building on the commitment agreed at the ONE conference held in 2022, the task force delivered the working paper describing its main objectives and the targeted priority areas to make effective the transdisciplinary cooperation among EU agencies.

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WHO updates guidelines on fats and carbohydrates

The WHO has revised its recommendations on total, saturated and trans fats and carbohydrates, based on the latest scientific evidence.

In its guidance on dietary fat, the WHO notes that both quantity and quality are important for good health.

The three new guidelines are:

- Intake of saturated and trans fatty acids for adults and children,
- Total fat intake for the prevention of unhealthy weight gain in adults and children,
- Carbohydrate intake for adults and children

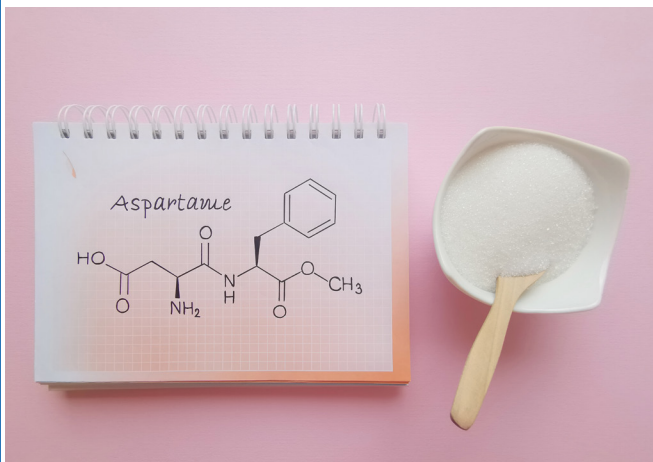
The recommendations are aimed at reducing the risk of unhealthy weight gain and diet-related non-communicable diseases, such as type 2 diabetes, cardiovascular disease and certain cancers.

Ultimately, the WHO reiterates that adults should limit their total fat intake to 30 per cent or less of their total energy intake. Fats consumed by all those 2 years of age or older should be mainly unsaturated fatty acids, with no more than 10 per cent of total energy intake coming from saturated fatty acids and no more than 1 per cent of total energy intake from trans-fatty acids, either from industrial or ruminant sources.

These new guidelines, together with the existing WHO guidelines on free sugars, non-sugar sweeteners and sodium, as well as the forthcoming guidelines on polyunsaturated fatty acids and low-sodium salt substitutes, form the basis of the recommendations for healthier diets of the WHO.

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Aspartame hazard and risk assessment results released

The Joint Expert Committee on Food Additives (JECFA), The World Health Organisation (WHO), the International Agency for Research on Cancer (IARC) and the Food and Agriculture Organization (FAO) have published two reports on the assessments of the health impacts of the non-sugar sweetener aspartame.

The two separate reports confirm that the aspartame is safe to consume even though there is weak evidence linking it to a common type of liver cancer.

Aspartame is a common non-nutritive sweetener used by many industries, including food and beverages such as diet sodas and chewing gums. Being about 200 times sweeter than table sugar, the additive helps popular products reduce their sugar content.

Based on “limited evidence” for carcinogenicity in humans, IARC classified aspartame as possibly carcinogenic to humans (IARC Group 2B) and JECFA reaffirmed the acceptable daily intake of 40 mg/kg body weight.

IARC and WHO will continue to monitor new evidence and encourage independent research groups to develop further studies on the potential association between aspartame exposure and consumer health effects.

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EVENTS



FNS - Cloud

Food Nutrition Security

FNS-Cloud- Food Nutrition Security, Final event | 12-13 September 2023

After four years, FNS-Cloud will launch the final event of the project: the first-generation cloud-solution for food data. The event will take place in September 12 & 13, 2023 in Brussels, Belgium.

Existing food nutrition security data, knowledge, and tools for health and agri-food sciences although widespread are fragmented, lack critical mass, and access is unevenly distributed for users. This means data are not readily found, accessible, interoperable, or reusable (FAIR), and existing services focus on clinical, molecular or biological sciences. FNS-Cloud is bringing about change through standards, demonstrators, services, and FAIRer food nutrition security data.

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Synergy Days 2023 in Thessaloniki | 4-5 October 2023

SmartAgriHubs has organized the Synergy Days, an international event of two days that will take place in Thessaloniki. The Synergy Days will be the most important conference connecting the digital innovators of the European agri-food sector.

SmartAgriHubs is a Horizon 2020 project aims to realise the digitisation of European agriculture by fostering an agricultural innovation ecosystem dedicated to excellence, sustainability and success.

To this end, SmartAgriHubs employs a multi-stakeholder approach and covers a broad value-chain network across all EU member states. The consortium includes a diverse network of start-ups, SMEs, business and service providers, technology experts and end-users.

The event represent the opportunity to create a space for the community of the project to meet, debate and exchange knowledge, this time in the heart of the Hellenic world in the city of Thessaloniki. You can expect not only workshops organised by the several EU projects and in-depth technical sessions but also networking opportunities and interactive panels.

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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!

The Festival is a 6-day online event created to disseminate the latest innovations to all Italian agrifood stakeholders organized by Food Hub, a FoodSafety4EU supporting partner. The festival will consist in 5 days of online training and information, from innovations in agriculture to consumption; plus 1 in-person dedicated to networking and startups.

Food Hub is an innovative startup and benefit company that supports the agribusiness ecosystem through information, training and consulting services aimed at industry stakeholders.

FoodSafety4EU platform will be presented on October 12 by Veronica Lattanzio, project Coordinator.

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