EU-China Joint Experts

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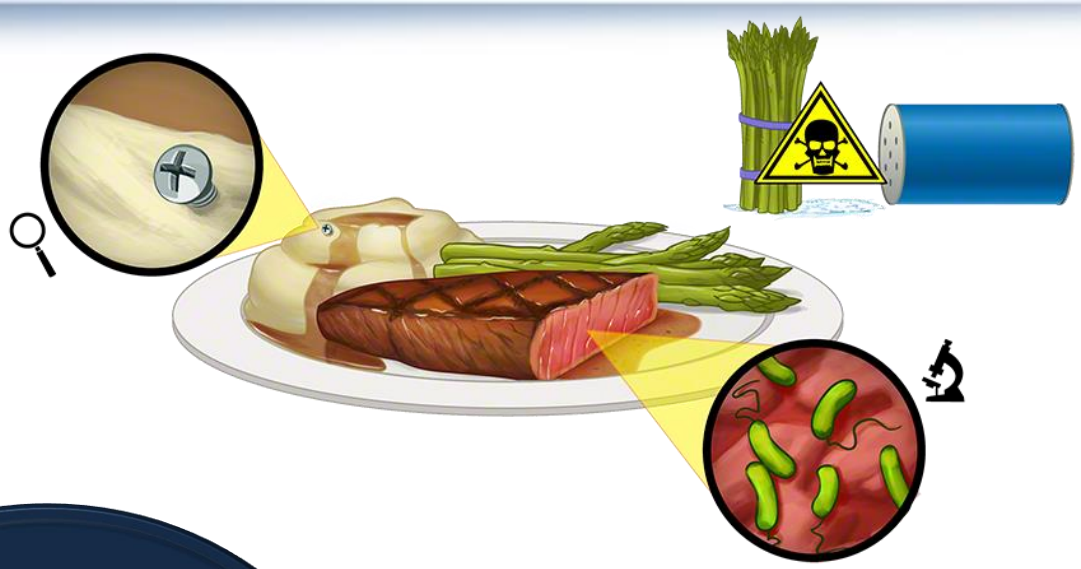
Food Safety Hazards



Biological Hazards

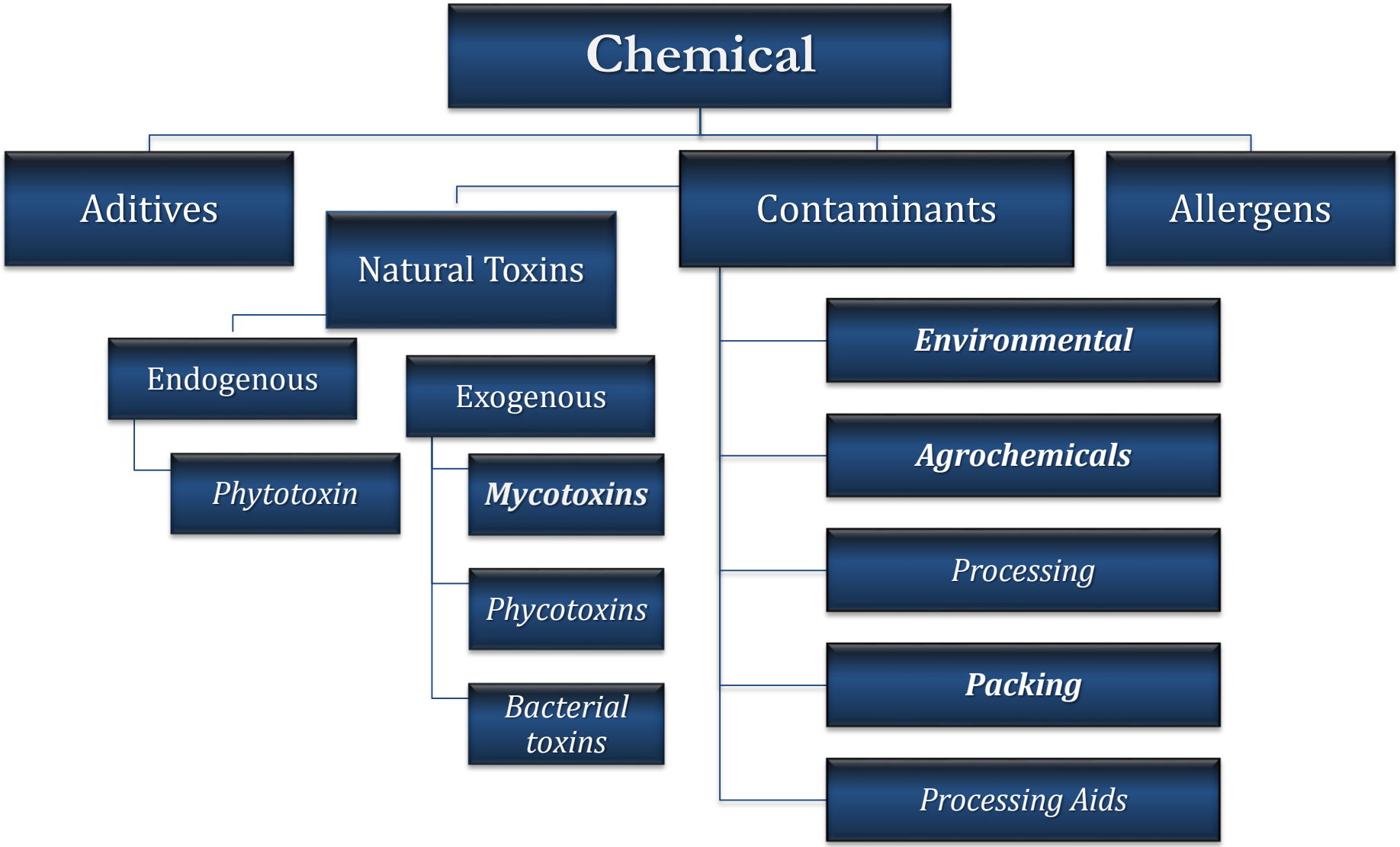
Chemical Hazards

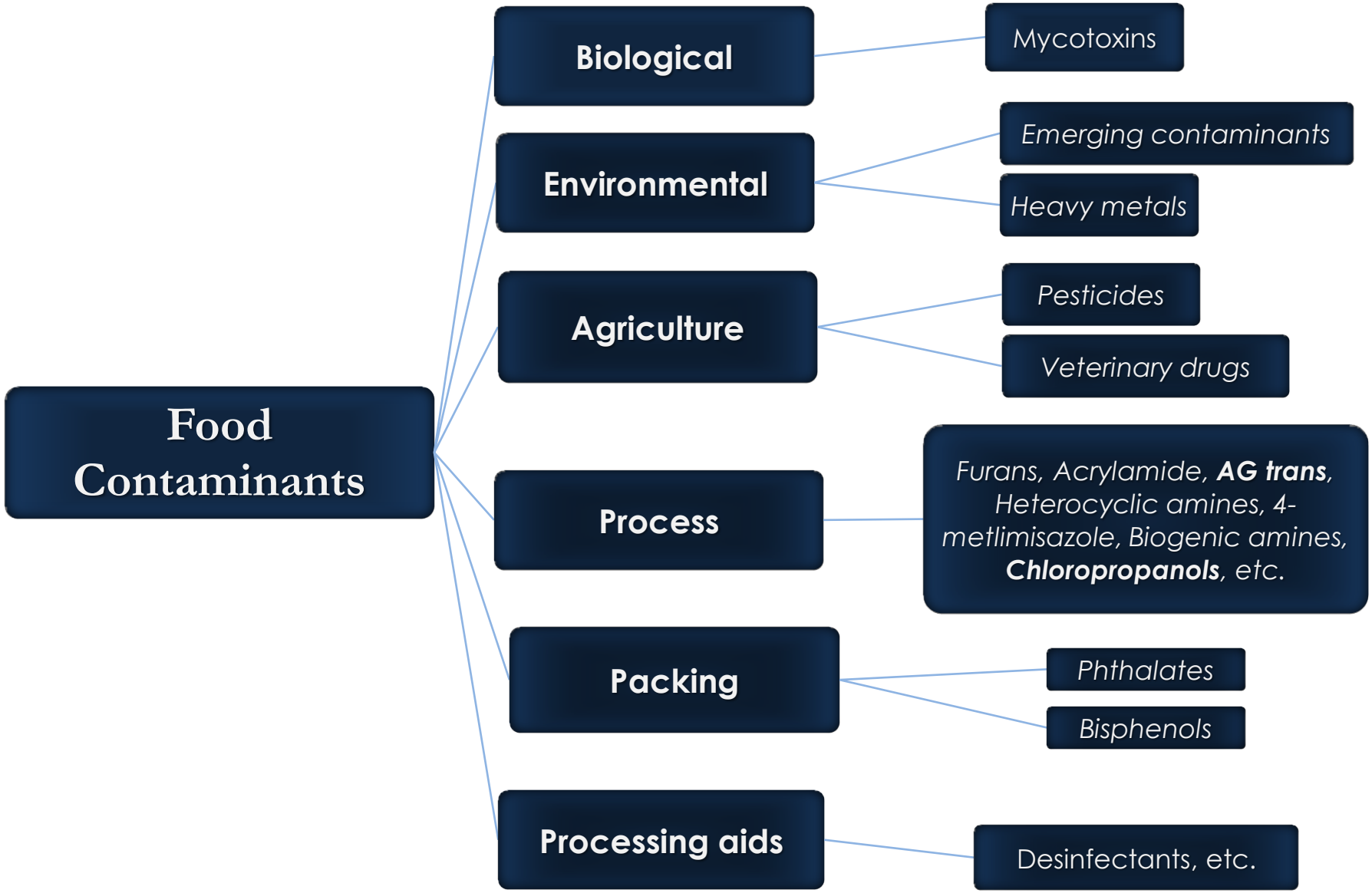
Physical Hazards

Other

Transgenics

Chemical Hazards




Food Contaminants
Biological
Mycotoxins
Environmental
Emerging contaminants
Heavy metals
Agriculture
Pesticides
Veterinary drugs
Process
Furans, Acrylamide, AG trans, Heterocyclic amines, 4-metlimisazole, Biogenic amines, Chloropropanols, etc.
Packing
Phthalates
Bisphenols
Processing aids
Desinfectants, etc.

Mycotoxins

- “Emerging mycotoxins” emodin, enniatin B1 and beauvericin

- Masked mycotoxins

- Changing patterns in mycotoxin contamination due to climate change
  especially aflatoxins, in cereals such as wheat, maize and rice

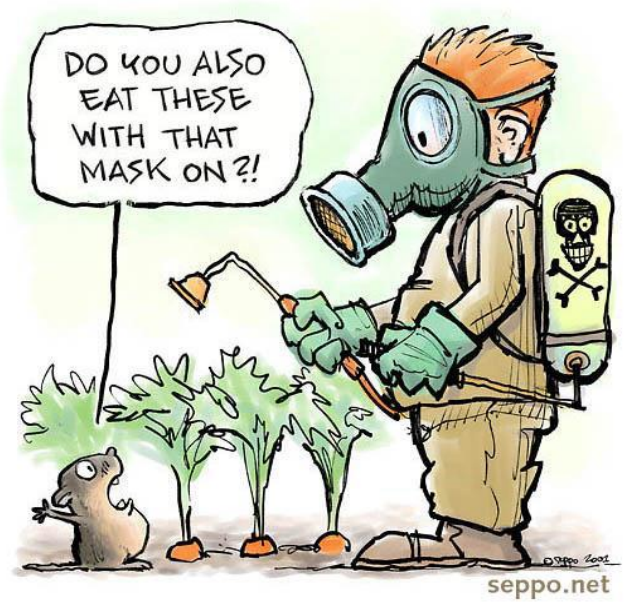
- Shift of supply regions may also introduce new risks of mycotoxin control

- By products

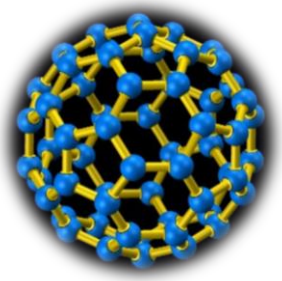
Pesticides

- Emergence of increased resistance to antimicrobials and plant protection products

- Biocides: used to reduce the number of microorganisms in food and on any material coming into contact with the food include halogen compounds, metallic compounds, organosulfurs, organic acids, phenolics.



Emerging contaminants

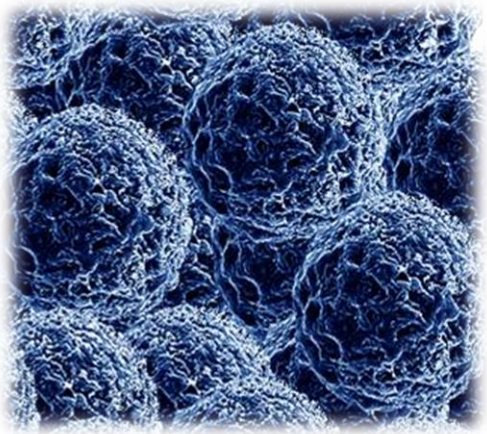


- Human pharmaceuticals

(antibiotics, analgesics, hormones)

- Personal care products

(musk, UV-filters, triclosan)



- Nanoparticles
- Other POPs

[dechlorane plus, brominated phthalates, novel BFRs such as decabromodiphenyl ethane (DBDPE), bis(2-ethylhexyl)tetrabromophthalate (TBPH)]

- Transformation products

Packing contaminants

- Bisphenol A (BPA), Bisphenol S (BPS)
- Bisphenol A diglycidyl ether (BADGE) or cyclo-di-BADGE
- Diethylhexyl phthalate (DEHP)
- 2-isopropyl thioxanthone (ITX)
- Transformation products

The Challenges

- Large and diverse group of chemicals
- New analytical methods required
- Behaviour different from ‘traditional’ contaminants
- Limited data availability
- Changes in consumer behaviour
- Need to assess effects of climate change, water scarcity, etc.

safety
chain
food
risk
microbiology
assessment
chemistry
outbreaks
haccp
monitoring
meat
production
trend
rising
vibrio
science
bacillus
recall
regulations
hazardous
threats
response
states
infection
yopi
boku
fungis
bbd
botulism
gmp
process
likelihood
accumulation
management
eating
quality
feed
yersiniosis
molds
salmonella
statistics
campylobacteriosis
life
equipment
shigella
survival-criteria
manufacturing
establishment
cause
hygienic
contaminants
aspergillus
cancer
cryptosporidium
disease
impact
risk-analysis
clostridium
contact
effect
society
hepatitis
significance
readily
death
agents
toxins
design
mycotoxins
government
institutions
killed
international
dose-response
ghp
foodborne
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together
alergens
disinfection
interaction
universities
vegetables
bacteria
identification
wur
consumer
reduction
vitamins
norovirus
illness
economy
chemicals
convenience
rates
spores
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social
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human
ccp
iso
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clean
health
viruses
hohenheim
employee
safe
plan
surfaces