

RISK ASSESSMENT OF FEED AND FOOD CONTAMINANTS: LATEST EFSA OPINIONS AND CURRENT ACTIVITIES

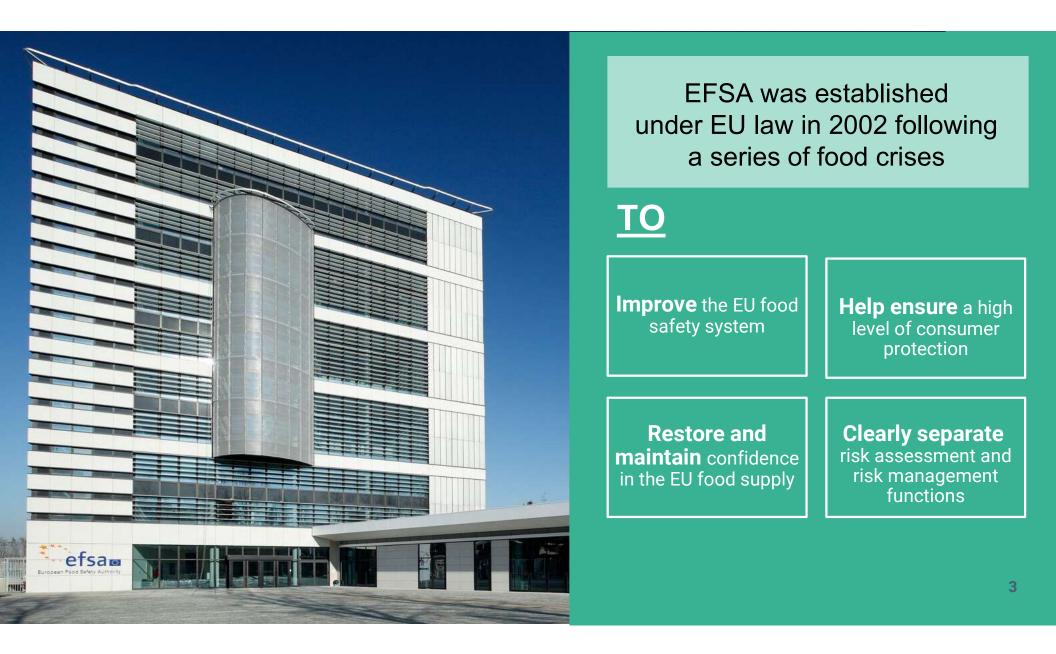
Chantra Eskes CONTAM Team, CONTAM WGs, CONTAM Panel FEEDCO Unit

Contaminants in the food chain - 10 October 2024 Food safety research conference Luxembourg



Background EFSA & CONTAM Panel









Provides **independent scientific advice** to EU risk managers on food/feed safety



Provides independent, timely **risk** communication

Promotes **scientific**





Develop food safety policies & legislation



Adopt regulations, authorise marketing of new products



Enforce food safety legislation



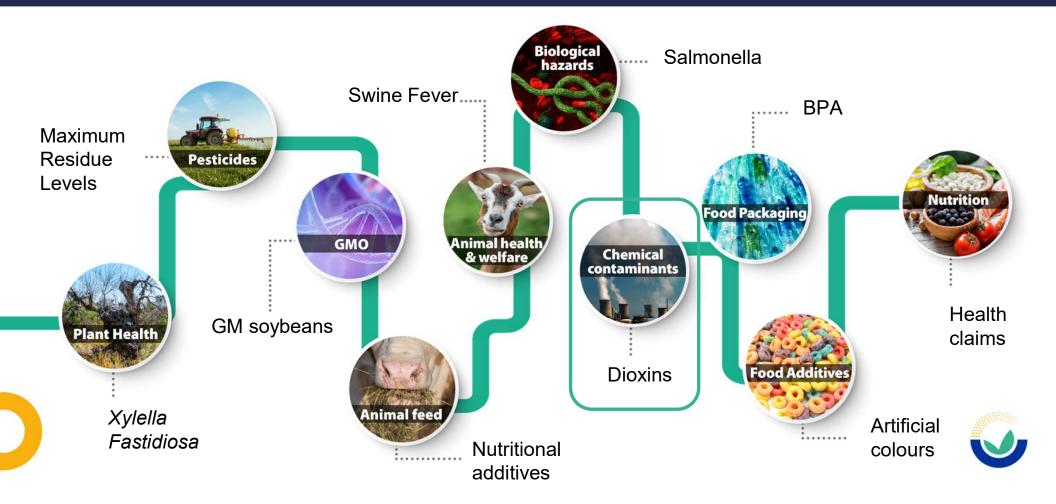
EFSA vision and mission

SCIENCE SAFE FOOD SUSTAINABILITY

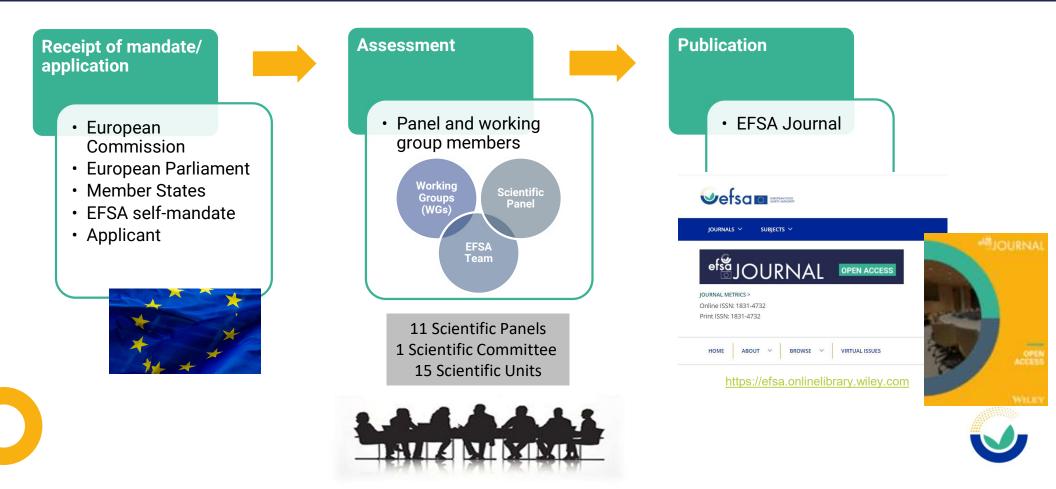
Protecting consumers, animals, plants and the environment through independent and transparent scientific advice on risks in the food chain from farm to fork



SCIENCE – FOOD SAFETY FROM FARM TO FORK



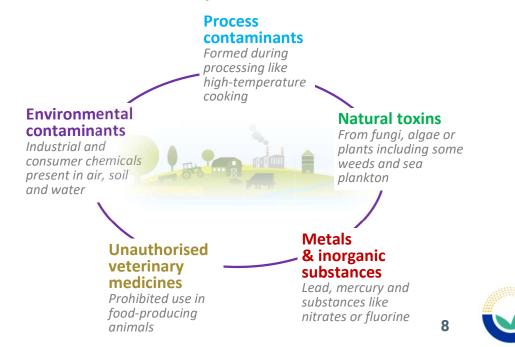
RISK ASSESSMENT PROCESS



THE CONTAM PANEL

The EFSA Panel on Contaminants in the Food Chain (CONTAM) Panel and the EFSA CONTAM Team provide scientific advice on contaminants in the food chain and undesirable such as natural toxins, mycotoxins and residues of unauthorised substances mainly through generic mandates.

- ⇒ 19 Panel members with expertise in:
 - ✓ Chemistry
 - ✓ Exposure assessment
 - ✓ Human and veterinary toxicology
 - ✓ Epidemiology
 - ✓ Statistics / PBK modelling
 - \checkmark Animal nutrition



Risk assessments on chemical contaminants in food and feed



2023 - 2024 SCIENTIFIC OPINIONS

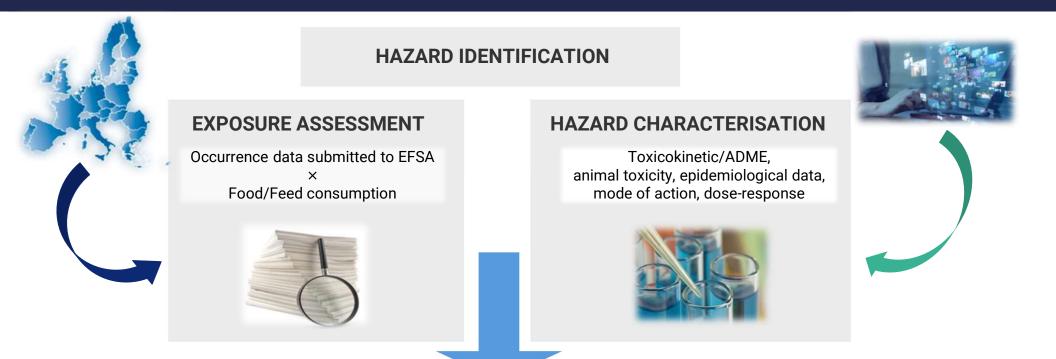
2023

Deoxynivalenol in feed Grayanotoxins in honey <u>N-nitrosamines</u> in food <u>Ambrosia seeds in feed</u> <u>Mineral oil hydrocarbons</u> in food (PC March/April) <u>Ochratoxin A</u> in feed 2024

Feed <u>detoxification guidance</u> <u>PBDEs</u> in food (PC May/June 23) <u>Inorganic Arsenic</u> in food (PC July/Sept 23) <u>Ergot alkaloids in feed</u> <u>Polychlorinated naphthalenes</u> in food & feed (PC Nov 23/Jan 24) <u>Small organoarsenics in food (PC March/May)</u> <u>TBBPA in food (PC March/May)</u> <u>Animal dietary exposure assessment of contaminants in feed</u> <u>Beauvericin genotoxicity – 9 Oct. 2024</u> <u>Brominated Phenols in food (PC June/Aug) – Oct. 2024</u>

PC: Public Consultation PBDE: Polybrominated diphenyl ethers TBBPA: Tetrabromobisphenol A

THE RISK ASSESSMENT PARADIGM



RISK CHARACTERISATION

Relate exposure to a chemical in a given population with toxicological effects (Human Based Guidance Value (HBGV) / margin of exposure (MOE)) and concludes on the likelihood of adverse effects.



ARSENIC IN FOOD

- Mandate from the European Commission: M-2021-00525
- Update of previous 2009 EFSA Opinion
- WG chair:
- WG vice-chair / EFSA CONTAM coordinator:
- Three Questions / Scientific Opinions:



Scientific Opinions	Question n.	Public consultation	Publication
Inorganic arsenic in food	EFSA-Q-2021-00250	July/Sept 2023	January 2024
Small organoarsenic species in food	EFSA-Q2021-00496	March/May 2024	<u>July 2024</u>
Complex organoarsenic species in food	EFSA-Q-2021-00525		Adoption by Dec. 2024

Tanja Schwerdtle

Hans Steinkellner



INORGANIC ARSENIC IN FOOD



Published in January 2024

- Food is the main source of exposure to iAs for the general population in Europe. The main contributors to dietary exposure are rice, rice-based products, and grains and grain-based products.
 Drinking water is also a major contributor to exposure, although levels are usually low in Europe.
- Epidemiological studies show that exposure to iAs via the diet is associated with increased risk of several adverse outcomes including cancers of the skin, bladder and lung.

Main outcomes

- Inorganic As is a genotoxic carcinogen with additional epigenetic effects.
- The CONTAM Panel applied a Margin of exposure (MOE) approach for the risk characterization.
- In adults, the MOEs are low (range between 2 and 0.4 for mean consumers and between 0.9 and 0.2 at the 95th percentile exposure, respectively).
- Conclusion: Inorganic Arsenic raises a health concern despite a number of uncertainties.



SMALL ORGANOARSENIC SPECIES IN FOOD



- Published in July 2024

 For monomethylarsonic acid MMA(V), decreased body weight resulting from diarrhoea in rats was
- identified as the critical endpoint. The highest chronic dietary exposures were estimated for high consumers of **fish meat and processed/preserved fish**.
- For dimethylarsinic acid DMA(V), increased incidence in urinary bladder tumours in rats was identified as the critical endpoint. Rice and fish meat appeared as the main contributors to the chronic dietary exposure across population groups.
- For other small organoarsenic species: the toxicological data are insufficient to identify critical effects and reference points.

Main outcomes

- The CONTAM Panel applied a Margin of exposure (MOE) approach for the risk characterization.
- Based on this, the CONTAM Panel considers that:
 - MMA(V): does not raise a health concern
 - DMA(V): a possible concern to human health was raised



BROMINATED FLAME RETARDANTS (BFRs) IN FOOD

- Mandate from the European Commission M-2018-0092
- Update previous 2011 EFSA Scientific Opinion on BFRs
- WG chairs:

Christiane Vleminckx / Christer Hogstrand

Luisa Ramos Bordajandi

- EFSA CONTAM coordinator:
- A series of six Questions / Scientific Opinions:

Scientific Opinions	Question n.	Public consultation	Publication
Hexabromocyclododecanes (HBCDDs) in food	EFSA-Q-2018-00433	Oct./Nov. 2020	March 2021
Polybrominated diphenyl ethers (PBDEs) in food	EFSA-Q-2018-00432	May/June 2023	<u>Jan. 2024</u>
Tetrabromobisphenol A (TBBPA) and its derivatives in food	EFSA-Q-2018-00434	March/May 2024	<u>July 2024</u>
Brominated phenols (BPs) and their derivatives in food	EFSA-Q-2018-00435	July/Aug 2024	Oct. 2024
Emerging and novel BFRs in food	EFSA-Q-2018-00436	TBD	Adoption by March 2025
Mixture approach for the different families of BFRs in food	EFSA-Q-2020-00825	TBD	Adoption by Nov. 2025



HEXABROMOCYCLODODECANES (HBCDDs) IN FOOD



Published in March 2021

- HBCDDs can be found in the environment, food and in humans. The most important contributors to the chronic dietary exposure to HBCDDs were found to be **fish meat, eggs, livestock meat and poultry**.
- The main targets for toxicity are neurodevelopment, the liver, thyroid hormone homeostasis and the reproductive and immune systems. The CONTAM Panel concluded that the **neurodevelopmental** effects on behaviour in mice can be considered the critical effects.

Main outcomes

- The CONTAM Panel applied a Margin of exposure (MOE) approach for the risk characterization.
- Current dietary exposure to HBCDDs across European countries does not raise a health concern.
- An exception is breastfed infants with high milk consumption, for which HBCDDs may raise a health concern



POLYBROMINATED DIPHENYL ETHERS (PBDEs) IN FOOD



Published in January 2024

- The Opinion focuses on **10 PBDE congeners**
- The most important contributors to the chronic dietary exposure to PBDEs were meat and meat products and fish and seafood
- Neurodevelopmental effects on behaviour and repro/developmental effects considered critical
- Since repeated exposure to PBDEs results in accumulation of these chemicals in the body, the Panel estimated the **body burden** at the BMDL in rodents, and the chronic intake that would lead to the same body burden in humans.

Main outcomes

- Reference Points could be derived for 4 congeners only (BDE- 47, 99, -153, 209). For the remaining 6 congeners (BDE- 28, -49, -100, -138, -154 and -183), mechanistic studies indicated that they share common modes of action: enough basis to include all congeners in a group assessment.
- The **combined margin of exposure (MOET)** approach was used for the combined risk characterisation.
- Conclusion: It is likely that the current dietary exposure to PBDEs in the European population raises a health concern.



TETRABROMOBISPHENOL A (TBBPA) AND ITS DERIVATIVES IN FOOD



Published in July 2024

- The Opinion focuses on the **risk assessment of TBBPA** as there were insufficient data on the toxicity of any of the TBBPA derivatives to derive reference points, or to allow a comparison with TBBPA.
- The available evidence indicates TBBPA to induce carcinogenicity via non-genotoxic mechanisms.
 The CONTAM Panel considered it appropriate to set a tolerable daily intake (TDI).
- The most important contributors to the chronic dietary exposure to TBBPA were fish and seafood, meat and meat products and milk and dairy products.

Main outcomes

- A TDI for TBBPA of 0.7 µg/kg bw per day was established based on a decreased interest in social interaction observed in male mice.
- The exposure estimates to TBBPA were all below the TDI, including those estimated for breastfed and formula-fed infants.
- Conclusion: TBBPA does not raise a health concern for any of the population groups considered.



2024 - 2026 WORKPLAN

2024 - 2026 CONTAM WORKING GROUPS

- Beauvericin genotoxicity
- Arsenic in food
- BFRs in food
- Perchlorate in food
- delta 8 THC HBGV
- Plant lectins in food
- Dioxins in feed and food new TEF values
- Enniatins in feed and food
- Alternaria in feed and food
- WG feed detoxification



- Semicarbazide in food
- Phomopsins in feed and food
- Thebaine and oripavine in poppy seeds



OTHER ACTIVITIES

✓ Representative at the Member States Initiative Group on PFAS

Established in 2023 within the framework of the EFSA Advisory Forum, it comprises 10 MS & observers from EFSA, DG SANTE and DG ENV.

Goal: To share and exchange information and build collaborative approaches in the field of the risk assessment of PFASs between Member States and EFSA.

- > **Steering Board:** supervision & prioritization of activities.
- Risk Assessors Team: sharing information, data, methodologies and building mutual benefiting exchanges between participants.

✓ Follow-up of activities of interest to the CONTAM Panel

International Food Chemical Safety Liaison Group (IFCSLG), PARC, OECD, One Substance One Assessment, Compendium of botanicals, Grants and procurements



OPEN CALL FOR PROPOSALS



Role of nitrate/nitrite and of processing and storage in the Nnitrosamine formation in certain foods (EUBA-EFSA-FEEDCO-2024-01)

Aim: explore possible correlations between nitrates/nitrites and *N*-nitrosamines in food, as well as the role of cooking and storage on *N*-nitrosamine formation.

- Deadline for submission of proposals: 28/11/2024 at 17:00 (CEST)
- Contract duration: 2.5 years from the signature of the contract
- Grant award: 750.000 €
- Link: <u>https://www.efsa.europa.eu/en/art36grants/article36/euba-efsa-feedco-2024-01-role-nitratenitrite-and-processing-and-storage-n</u>

Further EFSA Grants & Procurement opportunities:

https://www.efsa.europa.eu/en/calls/art36grants & https://www.efsa.europa.eu/en/calls/procurement



Mary Gilsenan Maria Anastassiadou Margherita Andriulli Arianna Angelini Anna Christodoulidou Eirini Kouloura Luisa Ramos Bordajandi Elena Rovesti Hans Steinkellner Alexios Zormpas

Federico Cruciani Mariano López Romano Anamarija Romac Tuuli Tauriainen Gkimprixi, Elena Rumbidzai Changwa

CONTAM Panel 2018-2024, CONTAM Panel 2024-2029,

CONTAM WG members

THANK YOU !

More about Contaminants in the Food Chain

CONTAM Panel:

https://www.efsa.europa.eu/en/science/scientificcommittee-and-panels/contam

Chemical contaminants in food and feed:

https://www.efsa.europa.eu/en/topics/topic/chemicalcontaminants-food-feed

EFSA mandates & questions:

https://open.efsa.europa.eu/questions

OPEN OPPORTUNITIES: Staff, National Experts, Guests scientists, Advisors, Traineeship

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