



Administration luxembourgeoise vétérinaire et alimentaire

10<sup>th</sup> February 2023

http://www.securite-alimentaire.public.lu/point focal/index.html

# LUXEMBOURGISH EFSA FOCAL POINT NEWSLETTER

23-01

### Calls

# EFSA EU-FORA Call 2023-2024: interest in partnering for proposals | deadline: 15/03/2023

EFSA would like to share the information on possibilities of partnering under the still open Call <u>EUBA-EFSA-2022-ENREL-02</u>: <u>Selection of hosting sites and fellows for EU-FORA Risk Assessment Fellowship Programme</u>, specifically you may use for this purpose:

1. EC Funding and Tender Opportunities portal including a feature allowing <u>for the search of partners</u>. Click on the link for further information and instructions.

The deadline for this Call is **15/03/2023** and that all applications need to be submitted via the <u>Funding</u> & <u>Tender opportunities portal</u>.

Request support by your <u>national EFSA Focal Point</u>. In this regard, EFSA has received from Focal
Points the requests for partners as shown in the table below. Should your organisation be
interested in partnering with any of the institutions in the table, please use the indicated
contact details.

**Please check for the potential interests within your organisations** and/or forward this information to your networks and peers that may have **interests on the topic(s)**:

Organisation offering a work programme (hosting site)	Country	Title/topic	Contact details
ONIRIS, INRAE, UMR SECALIM	France	Public Health Risk-Benefit Assessment in Foods	pointfocal@anses.fr
German Federal Institute for Risk Assessment (BfR)	Germany	Development of a qualitative risk assessment for meat from wild boar form a one-health perspective	eufora- fellowship@bfr.bund.de

German Federal Institute for Risk Assessment (BfR)	Germany	Sustainability - Alternative Protein Sources	eufora- fellowship@bfr.bund.de
German Federal Institute for Risk Assessment (BfR)	Germany	Metabolism-disrupting substances - preparation of a detailed review paper and use of NAMs for their detection	eufora- fellowship@bfr.bund.de
National Kapodistrian University of Athens (Dept of Chemistry, laboratory of Food Chemistry)	Greece	Quantitative tools in microbial risk assessment	efsa@efet.gr
Istituto Zooprofilattico Sperimentale del Lazio e della Toscana "M. Aleandri"	Italy	Exploring frameworks for quantitative risk assessment of antimicrobial resistance along the food chain	italianfocalpoint@sanita.it
University of Alicante (Analytical chemistry, nutrition and food science department)	Spain	Heavy metal levels in aquaculture algae. Assesment of risk.	pfefsa@aesan.gob.es
Polytechnic University of Cartagena	Spain	Training in tools to develop Risk ranking and Quantitative microbial risk assessment along the food chain of products relevant to both countries (Spain and the country of origin of the fellow)	pfefsa@aesan.gob.es
University of Seville (Dept. of Nutrition, Food Science, Toxicology and Legal Medicine. Area of Toxicology. AGR258 Group)	Spain	Risk Assessment of flours, for food and feed, derived from fungi and insects grown in agroindustrial byproducts. Circular economy.	pfefsa@aesan.gob.es
University of Almeria	Spain	Improvement of production/harvesting/processing technologies for large scale production of microalgae for different applications	pfefsa@aesan.gob.es
University of Zaragoza (Analytical Chemistry Department, GUIA group)	Spain	Identification and quantification of additives and NIAS released from food contact materials. Risk assessment derived from their migration to food.	pfefsa@aesan.gob.es
Universidad de Castilla-La Mancha	Spain	Mercury and other potentially toxic elements of mining origin in wild board:	pfefsa@aesan.gob.es

		monitoring in a wide area affected by decommissioned mining activity	
Organisation offering a fellow to be trained (fellow sending organisation)	Country	Main area of interest	Contact details
University of Alicante (Analytical chemistry, nutrition and food science department)	Spain	Food disinfection.	pfefsa@aesan.gob.es

Do not hesitate to contact EFSA at <u>EU-FORA@efsa.europa.eu</u> should you have any questions. More information available at <u>EU-FORA Programme webpage</u> and in the attached document.

# Extended deadline: EFSA grant - GP/EFSA/PLANTS/2022/09 - Framework Art.36 of Reg. (EC) 178/2002 | deadline 27/02/2023

The following Call for Proposals (grant) has been extended, as published on the EFSA website:

Call reference: GP/EFSA/PLANTS/2022/09 - Estimation of pest survey parameters for Priority pests Link to the call documents:

https://www.efsa.europa.eu/en/art36grants/article36/gpefsaplants202209-estimation-pest-survey-parameters-priority-pests, including clarifications answering questions received from the interested potential applicants and a corrigendum.

The **new deadline** for submission of proposals is **Monday 27**<sup>th</sup> **February 2023**.

The objective of this call is to estimate the Method Sensitivity, Relative Risk and Design Prevalence for designing surveys for priority pests in the following two lots:

- Lot 1. Preparation of experimental and statistical protocols to quantify key survey parameters
- Lot 2. Collection of evidence in preparation of Expert Knowledge Elicitation (EKE) to quantify key survey parameters.

You may submit a proposal for one or both lots. In case you decide to apply for both lots, a separate proposal for each lot must be provided.

This call for proposals, is the type of grant based on achievements of results/deliverables. You can find more details as description the tasks, deliverables and deadlines in the call documents (ref. the link above).

# Norway - Call for occurrence data on process-induced contaminants in grilled foods | deadline: 15/03/2023

The Panel on Contaminants of the Norwegian Scientific Committee for Food and Environment (VKM) is initiating a new project "Risk assessment of grilled and barbequed food", at the request from the Norwegian Food Safety Authority (NSFA). In this project, we will:

- Identify processed contaminants which are formed to a greater extent by grilling than by frying and create an overview of reported amounts of these processed contaminants in various types of grilled food.
- Elucidate factors (for example grill type, grill method and food) that are important for the formation of the identified processed contaminants in grilled food
- If possible based on available information, assess the health risks associated with the consumption of grilled food compared to fried food

To get an overview of the formation of process-induced contaminants in different fried or grilled/barbequed food items, we aim to prepare a database containing European occurrence data for different process-induced contaminants, including but not restricted to polycyclic aromatic hydrocarbons (PAH), heterocyclic aromatic amines (HAA), furans and acrylamide, in different foods. The data will be used for risk assessment purposes on intake of grilled food using scenarios.

It would be helpful with replies before 15 March 2023.

For more information, please contact project manager Helen Engelstad Kvalem <u>HelenEngelstad.Kvalem@vkm.no</u>.

### EFSA Scientific Panels/Committee Renewal Call 2023 | deadline: 3 April 2023

The European Food Safety Authority (EFSA) has published a **call for expressions of interest** (Ref. EFSA/E/2023/01) for the renewal of its Scientific Panels and the Scientific Committee in 2024.

This opportunity is open to scientific experts with relevant scientific expertise and a motivation to contribute to the protection of human and animal health, as well as the environment in Europe, who wish to be considered for membership of one of EFSA's 10 Scientific Panels or the Scientific Committee. Please find below the main information for ease of reference:

- You can find the call and online application form on the EFSA website
- Call open for applications: 1 February 3 April 2023

We kindly ask for your support in disseminating this information to all relevant audiences and contacts. We know the Focal Point and CEN members will play a vital part in ensuring this information reaches the right people and call on both networks to work together to optimise efforts and avoid duplication of work.

We prepared a communication toolkit to aid in dissemination. Bearing in mind that fluency in English is a requirement for applicants, feel free to translate into your language if you feel this will further support dissemination.

- Poster Panel renewal.pdf
- EFSApanels Become an EFSA expert.ppt
- EFSApanels Social media card.png
- Panel Renewal Testimonial Video
- Panel Renewal Animation Video

We'd like to remind you that, in accordance with Article 28(5) of Regulation (EC) No 178/2002, the Member States shall:

- publish the call for expression of interest on the websites of their competent authorities and of their competent bodies which undertake tasks similar to those of the Authority;
- inform the relevant scientific organisations located in their territory;

- encourage potential candidates to apply;
- take any other appropriate measures to support the promotion of the call for expressions of interest.

If you have any questions, please contact <u>selection.experts@efsa.europa.eu</u>.

Thank you in advance for your valuable support in making this call a success for Europe!

# Pre-notification OC/EFSA/BIOHAW/2023/01 - Role of water used in the growing, handling and processing of fruits, vegetables and herbs on the spread of antimicrobial resistance (AMR)

We would like to inform you and your organisation about the EFSA's forthcoming open call for tenders OC/EFSA/BIOHAW/2023/01 on "Role of water used in the growing, handling and processing of fruits, vegetables and herbs on the spread of antimicrobial resistance (AMR)".

Please find <u>here</u> in e-tendering the Prior Information Notice (PIN) the more detailed description of the scope, available also via EFSA website under <u>upcoming tenders</u>. The call for tenders is planned to be launched by the end of March 2023 with the estimated total value 950,000.00 EUR.

The main objective of the call is to gain insights on the role of the water used in pre- and post-harvest handling and processing operations of fresh and frozen fruits, vegetables and herbs (e.g. reclaimed or re-used water) on the spread of antimicrobial-resistant bacteria and resistance determinants (genes, plasmids, total resistome) in different European regions.

### **Public Consultations**

# Public consultation on Polyphenol Extract from Water Olive Mill by-product | 28/02/2023

We would like to inform you that EFSA has recently launched a public consultation on Application on Polyphenol Extract from Water Olive Mill by-product.

Interested parties can submit comments **HERE** by **28/02/2023**.

### **Events**

### Save-the-date | Info session on EFSA's draft guidance on protocol development

We are pleased to inform you that on EFSA is organising an **info session on EFSA's draft guidance on protocol development** which will take place **online on the 28<sup>th</sup> March 2023**.

The event will run in conjunction with the public consultation, with the following objectives:

- Provide a clear overview of the draft guidance document to those interested to provide comments via the public consultation
- Address questions to enhance the understanding of the draft guidance document

The registration for this event will open at the beginning of March 2023. The info session will be open to all interested parties.

For more information please consult this link on the EFSA website.

Save the date! "Science Meets Policy" conference on "EU initiatives towards the large-scale use of Next Generation Sequencing (NGS) to tackle foodborne threats" - 5-6 September 2023

EFSA is organising the <u>"Science Meets Policy" conference on "EU initiatives towards the large-scale</u> <u>use of Next Generation Sequencing (NGS) to tackle foodborne threats"</u> (online and in Parma) to be held on **5-6 September 2023**.

The meeting is open to all interested parties and it will be particularly relevant for food safety risk assessment competent authorities in the EU and beyond, as well as policymakers, academics and stakeholders with an interest in the topic.

Registration will open on 14 April 2023 and will close on 30 June for physical participation or 1 September for online attendance.

# 15th Scientific conference of the Bulgarian Focal Point of EFSA, 18 May 2023, Sofia | registration until: 31/03/2023

The Bulgarian Focal Point is pleased to invite you at our 15<sup>th</sup> Scientific conference of the Bulgarian Focal Point of EFSA under the motto "United by science!", that will be held on 18 May 2023 in Grand Hotel Sofia.

The Program of the Conference will be published at the Bulgarian focal point website - <a href="https://focalpointbg.com/">https://focalpointbg.com/</a>.

The registration for the event shall be made in advance on-line on the Bulgarian focal point website at the following link: EFSA - България (focalpointbg.com), not later than **31.03.2023.** 

The participation in the Conference is free of charge. All the other expenses of the participants have to be covered by their organization.

For your information an online streaming of the conference will also be available.

#### SAVE THE DATE – ITS Food Online 2023

The BfR would like to inform you about the following upcoming event. In case of questions please contact ITS Food directly (see below).

#### !!! SAVE THE DATE - ITS Food 2023 !!!

We are pleased to announce our next international training course on food safety risk management, this time with a spotlight on residues and contaminants. The training will be held virtually in October 2023.

To adapt the training times for participants from around the globe, we will offer the same training twice for four half days each:

October 09 to 12, 2023 (for participants from western hemisphere)

October 16 to 19, 2023 (for participants from eastern hemisphere)

The application period will start in Q2/2023. Please check out our website for more information: https://www.bvl.bund.de/its-food

It would be a pleasure to welcome you and your colleagues to this training. So, please feel free to forward this information and spread the word to colleagues who might be interested.

# Save the date! Public events on Scientific Opinions | Broilers and laying hens (28/03) & Calves, dairy cows; ducks, geese and quails (25/05)

EFSA is organising two online <u>Public events on Scientific Opinions</u> | <u>Broilers and laying hens & Calves, dairy cows; ducks, geese and quails</u> to be held on **28/03 & 25/05/2023**.

These events wants to explain the work carried out by EFSA in the context of the Farm to Fork mandates on animal welfare, in particular for the following species: broilers, laying hens, calves, dairy cows, ducks, geese and quails. Participants will be given the possibility to ask questions.

The meetings are public and are open to anyone with expertise or interest in the area of animal welfare.

Registration for these events will open on **28 February** for broilers and laying hens, and on **19 April** for calves, dairy cows, ducks, geese and quails.

# Webinar on the Call for Membership of EFSA's Scientific Panels and Committee | date: 7/03/2023 | registrations: 2/03/2023

Following the publication of the **call for expressions of interest** (Ref. EFSA/E/2023/01) for the renewal of its Scientific Panels and the Scientific Committee in 2024, we would like to inform you that EFSA is organising a dedicated webinar scheduled on **7 March 2023**, **15.00 - 16.30** (CET).

The webinar aims to:

- Inform participants on how EFSA selects the members of its Scientific Panels and Scientific Committee
- Inform participants on how EFSA's Scientific Panels and Committee work and on what it means being an EFSA Panel/Committee member
- Address any question or concerns from interested candidates, which can be submitted prior to the event via the registration form.

The event is intended for scientific experts interested in joining EFSA's Scientific Committee or Panels.

**Registrations** are open until **2 March**. More information please visit the **EFSA website**.

## **Training**

# REGISTRATION OPEN - 11th BfR-Summer Academy on Risk Assessment and Risk Communication in Food Safety in Berlin | deadline: 19/03/2023

The BfR is pleased to announce that the registration for the 11th BfR-Summer Academy on Risk Assessment and Risk Communication in Food Safety is now open!

After two years of online lecture series, the 11th BfR-Summer Academy 2023 will be held at the Pestana Hotel in Berlin.

7a rue Thomas Edison L-1445 Strassen Tél.+352 2477 5620 Fax + 35227478068

<u>info@alim.etat.lu</u> <u>www.securite-alimentaire.lu</u> www.luxembourg.lu Page 1/1 Fees for the two-week BfR-Summer Academy are 2,800 Euro including hotel costs, breakfast and lunch as well as a welcome-dinner on the first evening and a social event. The number of participants is limited to 40!

The course is intended for members of staff of public organisations engaged in food and feed safety, who already have experience in risk assessment analysis. The participants will gain deeper understanding in risk assessment analysis and in risk communication measures. The course will be conducted by highly qualified and experienced scientists from the German Federal Institute for Risk Assessment (BfR) or partners with profound and long standing experience in risk assessment of chemical or microbial risks as well as risk communication. Consequently this BfR-Summer Academy is from professionals to professionals.

Please apply until March 19, 2023. More details and the link to the application form can be found here: https://www.bfr-akademie.de/english/events/bsa-2023.html.

Please contact <a href="mailto:summeracademy@bfr.bund.de">summeracademy@bfr.bund.de</a> in case of questions or for further details.

# Training courses on Risk Assessment Methodologies - deadline for registration 1 March 2023

We inform you that three new training courses are now open for registration. Each course will be delivered as a blended learning, a mix of instructor-led activities and E-learnings. It will start and end with a 2h live webinar, while learners will have to complete 4 E-Learnings modules from March 15, 2023 - June 30, 2023.

More information about the courses and the respective online registration form is available at the links provided below.

The EFSA scientific assessment principles and process - Protocol development

Course dates: 15/03/23 - 30/06/23

Application deadline is March 1, 2023.

In silico models and other relevant modelling approaches in chemical risk assessments

Course dates: 15/03/23 - 30/06/23

Application deadline is March 1, 2023.

The Risk-benefit assessment framework

Course dates: 15/03/23 - 30/06/23

Application deadline is March 1, 2023.

### **Publications**

### Aged meat not riskier than fresh meat

EFSA published a scientific opinion "Microbiological safety of aged meat" ( <a href="https://www.efsa.europa.eu/en/efsajournal/pub/7745">https://www.efsa.europa.eu/en/efsajournal/pub/7745</a>) accompanied by a news story "Aged meat not riskier than fresh meat": https://www.efsa.europa.eu/en/news/aged-meat-not-riskier-fresh-meat

The key messages are:

7a rue Thomas Edison L-1445 Strassen Tél.+352 2477 5620 Fax + 35227478068

<u>info@alim.etat.lu</u> <u>www.securite-alimentaire.lu</u> www.luxembourg.lu Page 1/1

- Meat ageing is a process during which microbes and enzymes act upon the meat to break down the connective tissue, thereby tenderising the meat and giving it a richer flavour.
- Aged meat does not pose any additional risks compared to fresh meat if it is aged under controlled conditions.
- There are no additional risks involved provided that the specific combination of time and temperature identified in the scientific opinion are observed during the ageing process.

### **EFSA Recruitment**

### New job opportunity at EFSA - Data Quality Officer | deadline: 28/02/2023

We would like to inform you that EFSA has recently published a new call for **Data Quality Officer**. The deadline for applications is **28 February**.

EFSA is looking for a highly Data Quality Officer to play a central role in shaping EFSA's learning and development plan for its staff and scientific experts' community.

More information can be found <u>here</u>. For any further questions, kindly contact us at recruitment@efsa.europa.eu.

### Other

Your input on the possible update of "Scientific Opinion on the risks to human and animal health related to the presence of beauvericin and enniatins in food and feed" | deadline: 20/02/2023

The EFSA CONTAM Panel is currently evaluating the available data relevant for hazard identification and characterisation of the mycotoxins beauvericins and enniatins with a view of a possible update of the EFSA opinion from 2014 https://www.efsa.europa.eu/en/efsajournal/pub/3802.

We are looking for your support and we would be interested in feedback from you on any ongoing planned research/evaluations of these mycotoxins at MS level that could be of relevance for such an update. Any in vitro and in vivo studies on toxicity and toxicokinetics of these compounds would be of interest. Of particular relevance would be in vivo studies on toxicokinetics and subacute, subchronic and chronic toxicity studies as well as in vitro and in vivo studies on genotoxicity.

We would like to ask you to provide your feedback to EFSA Feed and Contaminants Unit (FEEDCO) to Hans Steinkellner <a href="mailto:hans.steinkellner@efsa.europa.eu">hans.steinkellner@efsa.europa.eu</a> wit cc <a href="mailto:ScientificCooperation@efsa.europa.eu">ScientificCooperation@efsa.europa.eu</a> by <a href="mailto:Monday 20 February">Monday 20 February</a>.



EFSA welcomes in the new year with a brand new visual identity, reflecting where we stand after 20 years of protecting EU citizens from food risks and how we are positioned to face the many challenges in the years ahead.

The <u>EFSA Strategy 2027</u> captures how far EFSA has come over the last 20 years. Not only does it confirm our commitment to a One Health approach for our risk assessments, protecting consumers, animals, and the environment, but it also highlights the efforts we will make to further strengthen transparency and openness in the way we work. We have created our new look and logo to reflect these important principles.

Find out more about how we designed our new visual identity and logo and the meaning behind it here: <a href="https://www.youtube.com/watch?v=mEHYQpQDC4k">https://www.youtube.com/watch?v=mEHYQpQDC4k</a>