

Minutes of the 113th Meeting of the Scientific Committee on Food held on 16-17th September 1998 in Brussels

ATTENDANCE LIST / LISTE DES PARTICIPANTS / TEILNEHMERLISTE

Members/Membres/Mitglieder

- Mme. S. BARLOW
- MM. D. BOSKOU
- MM. A. CARERE
- I. ELMADFA (2nd. Vice-Chairman, Vice-President, Stellv. Vorsitzender)
- MM. A. FLYNN
- W. GRUNOW
- Mme. A. KNAAP (1st. Vice-Chairman, Vice-President, Stellv. Vorsitzender)
- MM. I. KNUDSEN (Chairman, President, Vorsitzender)
- S. LINDGREN
- B. MOSELEY
- A. PALOU
- W. SARIS
- P. TOBBACK
- P. VERGER
- J.-M. WAL

Apologies/Excusés/Entschuldigt

- Mme. A. FERRO-LUZZI
- M. R. FRIES

Commission/Kommission

- M. C. DECKART (DG XXIV/B/1)
- Mme. M. LAURIDSEN (DG XXIV/B/1)
- MM. G. SCHREIBER (DG III/E/1)
- O. ROHTE (DG III/E/1)
- D. PETTAUER (CCR-Ispra)

Secretariat/Secrétariat/Sekretariat

- Mr. M. A. GRANERO ROSELL (DG XXIV/B/3)
- Mme. J. THOLLEBEKE (DG XXIV/B/3)

1. Adoption of the agenda

The draft agenda was revised and adopted.

2. Apologies for absence

Apologies were noted.

3. Declarations of interest

There were none

4. Matters arising from the minutes of the 112th meeting

There was nothing to record from the minutes of the previous meeting.

5. New requests for opinions since the last meeting

- foods for sportsmen
- upper levels for vitamins and minerals
- beta-cyclodextrin
- coumarin
- beta carotene

The terms of reference for the new request on foods for sportsmen and upper levels for vitamins and minerals were sent to the Committee officially. A first analysis of the terms of reference had been carried out by the relevant Working Groups. The Commission services had provided clarification of certain details.

The letter requesting the re-evaluation of coumarin had been sent to the Chairman and also the one on the other production method using different microorganisms producing the CGTase for producing beta cyclodextrin. The appropriate Working Groups had too examined this request. This request is therefore being dealt with in conjunction with the similar requests received on the same product using another micro-organism during the production process.

The secretariat announced that the SCF will be requested formally to re-evaluate beta-carotene soon. Also it was announced that a proper dossier on cyclamate was going to be submitted soon.

6. Applicability of the ADI for food additives to infants

The draft was discussed and a number of changes agreed. The full opinion is included in Annex I.

7. Contaminants

- Ochratoxin

The draft prepared by the Working Group on contaminants was discussed. It is an update of the opinion of the SCF on ochratoxin A adopted in 1994. The conclusions and all the details appear in the full opinion in Annex II.

8. Materials and Articles in Contact with Food

- Adoption of the evaluation of an additional list of substances for food contact materials

The draft list prepared by the Working Group was accepted subject to some changes agreed by the Plenary. The full

opinion appears in Annex III.

9. Novel Foods and processes (including irradiated food)

- Irradiation of eight different types of foodstuffs

The Committee examined the draft opinion submitted by the Working Group on Novel Foods and processes. It discussed a number of aspects relating to the document. The opinion was adopted after a number of changes were introduced in the text.

Without prejudice to the conclusions expressed in the present opinion, the Committee considers it necessary that the SCF report of 1986 be updated and that it should include:

- (i) considerations of the role for GMP, GHP and the application of HACCP principles to the irradiation process, in common with other food processes
- (ii) considerations of the nutritional quality of irradiated foods and its impact on the present diet of the population, whenever information becomes available

The full text of the opinion appears as Annex IV to these minutes.

The Committee wishes to acknowledge the excellent work of the rapporteur.

10. Intake and Exposure

The Committee discussed several ways to pursue the work in this area. A need for a global European model diet valid for the exposure and intake assessment of all the substances that may be present in food in the areas where the SCF is involved such as food additives, contaminants, flavourings, food contact materials, novel foods, nutrients, micro-organisms, was discussed in detail. It was agreed that it was also necessary to ensure a very good coordination with the relevant Working Groups and avoid parallel, uncoordinated work. To this end, some time of the relevant Working Groups meetings in the future would be dedicated to this area and the chairman of the WG on I&E will meet with the other WGs to get the task better clearly defined and establish priorities.

11. Flavours

- Organizational matters: date for initial meeting

It was agreed to organize a meeting of the members of the SCF involved in this area early January to discuss the future work and to plan in more details in advance the forthcoming meeting with external experts, regarding the ways to update the SCF guidelines on flavourings. This meeting would take place as early as possible at the beginning of 1999.

12. Nutrition and Dietetic Foods

The Plenary was informed about the meeting of the WG on Nutrition on foods for sportsmen. A first categorization of these types of foods was examined. The WG put together a time schedule for the work.

As regards the new activity on upper safe levels for minerals and vitamins, the special Task Force that had been created met for the first time and discussed some organizational and practical matters. An initial package with the most relevant information in the area had been distributed to the participants. The TF will have its first working meeting in November. The Plenary was very pleased with the formation of this TF, acknowledging the difficult task assigned to it.

13. Food Additives

The Chairman of the WG reported about the dossiers being examined by the Group. The workload of the WG is very heavy at present. A certain number of them were likely to be sent to the next plenary sessions.

14. SCF Rules of procedure

The rules of procedure were discussed on the basis of the document that could not be discussed in detail at the last Plenary meeting. Some changes were introduced. The SCF rules of procedure were adopted. The members will receive a final version, once ready.

15. Provisional schedule of SCF meetings for 1999

An initial discussion on the schedule of meetings for next year took place. The dates of the plenary sessions for 1999 were tentatively adopted. The dates of the meetings including the WGs meetings will be adopted at the next Plenary, as the dates of meetings of other committees and organizations may require modifications of the schedule.

16. Review of the SCF 1998-2001 Working Programme

The Committee took note of the heavy Working Programme and considered it useful for reference. The Secretariat undertook to keep it updated with regard to new coming dossiers and adopted opinions.

17. Follow-up on information on the 5th R&D Framework Programme and Food Safety relevant for the SCF

The Committee examined briefly items that could be considered in the 5th R&D programme in the areas relevant for the SCF, acknowledging the participation of several members in DG XII meetings on this area.

The development, dissemination and use of both national and Community guides to good practice must be encouraged. However, these guides may be used on a voluntary basis by the feed business operators.

[Guidelines for the development of Community guides to good practice](#) have been prepared together with the Member States.

These Community guides to good practice were developed in accordance with Article 22 of [Regulation \(EC\) No 1831/2003](#) laying down requirements for feed hygiene. Their contents are practicable throughout the EU for the sector to which they refer and are suitable as guides for compliance with the hygiene and HACCP requirements of that Regulation.

EU Guides

On 29 January 2007, the Standing Committee on the Food Chain and Animal Health assessed the following Community guides to good practice:

1. Title: [Community guide to good practice for the EU industrial compound feed and premixtures manufacturing sector for food-producing animals](#) — European Feed Manufacturers Guide. Version 1.2 was endorsed on the Standing Committee on Plants, Animals, Food and Feed on 20-21 November 2014

Author: [FEFAC — Fédération Européenne des Fabricants d'Aliments Composés](#) (Europäischer Verband der Mischfutterindustrie, European Feed Manufacturers' Federation)

2. Title: [Community guide to good practice for feed additive and premixture operators](#). Version 2

Author: [FAMI-QS — European Association for Feed Additives and Premixtures Quality System](#)

3. Title: [Guide to good practice for the manufacture of safe pet foods](#) . Version 12 was assessed on the Standing Committee on the Food Chain and Animal Health on 8-9 March 2010

Author: [FEDIAF — Fédération Européenne de l'Industrie des Aliments pour Animaux Familiers](#) (European Pet Food Industry Federation).

On 16 June 2010, the Standing Committee on the Food Chain and Animal Health endorsed the following Community guide to good practice.

4. Title: [European Guide to good practice for the industrial manufacture of safe feed materials](#). Version 3.1 was endorsed on the Standing Committee on Plants, Animals, Food and Feed on the 20-21 November 2014.

Author:

- [Starch Europe](#)
- [The EU Oil and Proteinmeal Industry \(FEDIOL\)](#)
- [The European Biodiesel Board \(EBB\)](#)
- In cooperation with the [European Feed Ingredients Safety Certification \(EFISC\)](#)

Sector reference documents:

- [The manufacturing of safe feed materials from starch processing](#) . Version 3.1. was endorsed on the Standing Committee on Plants, Animals, Food and Feed on 20-21 November 2014
- [The manufacturing of safe feed materials from oilseed crushing and vegetable oil refining](#) . Version 3.1. was endorsed on the Standing Committee on Plants, Animals, Food and Feed on 20-21 November 2014.

On 20-21 November 2014, the Standing Committee on Plants, Animals, Food and Feed also endorsed the following reference documents to the European Guide to good practice for the industrial manufacture of safe feed materials:

- [The manufacturing of safe feed materials from biodiesel processing](#) (version 1.1)
- [Salmonella auditor checklist](#) (version 1.0)
- [Factsheet Salmonella](#) (version 1.0)

[The translations of the above mentioned documents can be found on the EFISC website](#) (left hand column, under 'European Guide')

On 19-20 July 2010, the Standing Committee on the Food Chain and Animal Health endorsed the following Community guide to good practice.

5. Title: [European Guide to Good Hygiene Practices for the collection, storage, trading and transport of cereals, oilseeds, protein crops, other plant products and products derived thereof](#) . Version 2.2 was endorsed on the Standing Committee on Plants, Animals, Food and Feed on 9-10 July 2015

Author:

- [European association of cereals, rice, feedstuffs, oilseeds, olive oil, oils and fats and agro supply trade \(COCERAL\)](#)
- [European agri-cooperatives \(COGECA\)](#)
- [European association of professional portside storekeepers for agribulk commodities within the European Union \(UNISTOCK\)](#)

The Standing Committee on the Food Chain and Animal Health periodically review the guides in cooperation with the stakeholders and other interested parties.

National Guides

A [Register for National Guides to Good Practice](#) has been set up by the Commission to make them available to Member States and feed and food business operators.

18. General information from the Commission services, Actions following from opinions and recommendations, and forthcoming activities

The Secretariat reported on the adoption of the Commission Regulation on aflatoxins and the existing temporary Commission Decisions concerning cholera taken in the framework of the Hygiene Directive. These Regulations took into account the advice of the SCF.

19. SCF - Organisational matters

- 19.1. SCF - Information pack (updated 30 March 98)
- 19.2. Follow-up on the use of e-mail by the SCF

The information pack was briefly considered and some amendments and suggestions made for the next edition.

As regards the use of e-mail, the secretariat reported on the current use of e-mail being extended to more Working Groups and about the prospects to extend further the use by applying scanning of paper documents and sending of documents in PDF format among other details.

20. Scientific Cooperation

Mr. O. Rohte (DG III) reported on the status and latest developments in this area. Members were pleased with the information provided. A written document will be circulated to the members.

21. Any other business

There were none.

22. Adoption of these minutes

These minutes were adopted by written procedure.

ANNEXES

- ANNEX I: [Applicability of the ADI \(Acceptable Daily Intake\) for food additives to infants](#)
- ANNEX II: [Opinion on ochratoxin A](#)
- ANNEX III: [Opinion on an additional list of monomers and additives for food contact materials](#)
- ANNEX IV: [Opinion on the irradiation of eight foodstuffs](#)