EUROPEAN COMMISSION



HEALTH AND FOOD SAFETY DIRECTORATE-GENERAL

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SUMMARY REPORT OF THE STANDING COMMITTEE ON PLANTS, ANIMALS, FOOD AND FEED HELD IN BRUSSELS ON 04 FEBRUARY 2016

(Section Toxicological Safety of the Food Chain)

CIRCABC Link: https://circabc.europa.eu/w/browse/cdfdf057-d02d-422c-8033-424f43cac424

A.01 Exchange of views on the follow-up of the EFSA opinion on FGE.203.

The measure was presented and discussed.

The new additional studies on these group of substances should be submitted by the deadline already committed by industry and established in the draft Regulation of 30 September 2016, as discussed at earlier meetings. In case data are not be submitted on a substance, the substance in question shall be the object of a withdrawal from the Union list of flavourings.

In case the opinion of EFSA taking into account the new additional data is unfavourable or inconclusive then the Commission shall start the process of withdrawing the substances in question from the Union List.

A.02 Acrylamide in food.

The Commission representative indicated that the approach as possible way forward is as follows:

- application by the food business operators of Codes of practice to reduce the presence of acrylamide is made mandatory by Regulation;
- the Codes of Practice have to be endorsed by the Standing Committee and shall be made available in all Union languages;
- indicative levels as foreseen in Commission Recommendation (EU) 2013/647 to be used as benchmark to check effectiveness of applied mitigation measures provided for in Code of Practice. These indicative levels would be provided in Annex to the Regulation and the indicative levels to be reviewed (in view of a lowering) once the Codes of Practice are implemented;
- for the products of the sectors for which the Standing Committee does not endorse the Code of practice or from which the Committee is not assured that it shall result in

levels of acrylamide below the indicative values, alternative/additional risk management measures shall be considered.

A large majority of the Committee welcomed the approach. The need to have a tailored approach for micro-enterprises was highlighted. Furthermore, the need to establish specific provisions on sampling and analysis was mentioned.

Delegations were invited to provide specific comments on the draft Codes of Practice as developed by the relevant sector organisations by 26 February 2016 to the Commission.

A.03 Feedback from the Expert Committee Agricultural Contaminants on tetrahydrocannabinol in food, pyrrolizidine alkaloids in honey, tea, herbal infusions and food supplements and opium alkaloids in poppy seeds.

Tetrahydrocannabinol (THC)

The European Food Safety Authority (EFSA) Panel on Contaminants in the Food Chain (CONTAM) adopted a scientific opinion on tetrahydrocannabinol (THC) in milk and other food of animal origin [1] . Tetrahydrocannabinol, more precisely delta-9-tetrahydrocannabinol ($\Delta 9$ -THC) is the most relevant constituent of the hemp plant *Cannabis sativa*. EFSA established an acute reference dose (ARfD) of 1 μ g $\Delta 9$ -THC/kg b.w. Only limited data on the presence of $\Delta 9$ -THC in food of animal origin are available and limited data are available from the transfer rate from feed to food of animal origin. Therefore there is a need to have more data on the presence in food of animal origin, of which evidence is available that the food of animal origin is produced by animals being fed with feed containing hemp or hemp derived feed materials. Furthermore, more occurrence data are needed on the presence of $\Delta 9$ -THC in hemp-derived foods and foods containing hemp or hemp-derived ingredients. It is therefore appropriate to recommend the monitoring of the presence of $\Delta 9$ -THC in food.

Pyrrolizidine alkaloids in honey, tea, herbal infusions and food supplements

Following the outcome of EFSA's scientific opinion on pyrrolizidine alkaloids in food and feed in 2011 [2] and the availability of new occurrence data on the presence of pyrrolizidine alkaloids in food, the Commission services are considering the possible setting of maximum levels of pyrrolizidine alkaloids in honey, tea, herbal infusions, herbs and food supplements.

The exposure assessment in the scientific opinion was only related to the consumption of honey as only occurrence data on pyrrolizidine alkaloids in honey were at that time available. In the meantime data in tea, herbal infusions and food supplements have become available. It has therefore found appropriate to have an updated exposure assessment available (also taking into account the updated comprehensive food consumption database).

Therefore, the Commission has asked EFSA for a dietary exposure assessment to pyrrolizidine alkaloids in honey, tea, herbal infusions (herbs) and food supplements.

Opium alkaloids in poppy seeds

The Committee was informed that last years there were several RASFF notifications related to the presence of opium alkaloids in poppy seeds. In order to ensure a common approach as regards the acceptability of the levels of opium alkaloids in poppy seeds, the Commission indicated to initiate discussions on regulatory measures in addition to the Commission Recommendation 2014/662/EU on good practices to prevent and to reduce the presence of opium alkaloids in poppy seeds and poppy seed products.

Alternaria toxins

Following the outcome of EFSA's scientific opinion on *Alternaria* toxins in food and feed in 2011 [3], new occurrence data on the presence of *Alternaria* toxins in food ave become available. Taking these new occurrence data in to account and the updated comprehensive food consumption database, it is appropriate to have an updated exposure assessment to the following *Alternaria* toxins individually: alternariol (AOH), alternariol monomethyl ether (AME), tenuazonic acid (TeA) and tentoxin (TEN). Therefore the Commission has asked EFSA for a dietary exposure assessment to alternariol (AOH), alternariol monomethyl ether (AME), tenuazonic acid (TeA) and tentoxin (TEN).

In order to use all data available, EFSA has launched a call for data on the presence of *Alternaria* toxins in feed and food with a deadline for submission of data on 31 May 2016 (http://www.efsa.europa.eu/sites/default/files/consultation/160216a.pdf)

- [1] EFSA CONTAM Panel (EFSA Panel on Contaminants in the Food Chain), 2015. Scientific Opinion on the risks for human health related to the presence of tetrahydrocannabinol (THC) in milk and other food of animal origin. EFSA Journal 2015;13(6):4141, 125 pp. doi:10.2903/j.efsa.2015.4141
- [2] EFSA Panel on Contaminants in the Food Chain (CONTAM); Scientific Opinion on Pyrrolizidine alkaloids in food and feed. EFSA Journal 2011; 9(11):2406. [134 pp.]doi:10.2903/j.efsa. 2011.2406. Available online: www.efsa.europa.eu/efsajournal.
- [3] EFSA on Contaminants in the Food Chain (CONTAM); Scientific Opinion on the risks for animal and public health related to the presence of *Alternaria* toxins in feed and food. EFSA Journal 2011;9(10):2407. [97 pp. doi:10.2903/j.efsa.2011.2407].

A.04 Endorsement of a Commission Recommendation on the monitoring of nickel in food (SANTE/12381/2015).

Following the outcome of the EFSA opinion in food, there is a need to first gather more occurrence data on nickel in food before discussion on risk management measures to protect consumers from the adverse effects related to the presence of nickel in food. A monitoring recommendation was presented addressed to Member States, food business operators and all interested parties. A wide variety of food commodities is proposed for monitoring starting in 2016 and going on until 2018. Results will be reported at the end of each year to the European Food Safety Authority. The Committee endorsed the draft Recommendation.

A.05 Information and exchange of views on the voting procedure of approximately 106 individual Decisions authorising plastic recycling processes for food contact materials under Regulation (EC) No 282/2008.

The voting procedure of the Decisions under the initial authorisation procedure set out in Regulation (EC) No 282/2008 on plastic recycling processes was shortly discussed. As all concerned Decisions need to be voted in a single Committee meeting, the main discussion needs to take place before the actual voting, and the procedure will allow limited time for discussion during the voting. The Committee agreed on the procedure but stressed the need to have the possibility of detailed discussions in the working group on these decisions prior to the vote.

B.01 Exchange of views and possible opinion of the Committee on a draft Commission Regulation (EU) amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards amendment of the conditions of use of certain flavouring substances from a group related with an alpha beta unsaturation structure.

The Committee held a discussion on the measure after the presentation by the Commission services of the latest information on the status on the new studies.

The new additional toxicity studies have to be submitted for each of the remaining five substances of this Group by the deadline already committed by industry of 30 April 2016, as discussed at earlier meetings. In case these data on a substance are not submitted by the deadline, the substance in question shall be the object of a withdrawal from the Union list of flavourings.

In case the opinion of EFSA taking into account the new additional data would be unfavourable or inconclusive then the Commission shall start the process of withdrawing the substances in question from the Union List.

Vote postponed

B.02 Exchange of views of the Committee on a draft Commission Regulation (EU) amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards certain flavouring substances.

The Commission presented the draft. The text concerns seven flavouring substances which were under evaluation and for which EFSA has evaluated their safety taking into account new scientific data submitted. EFSA concluded that the substances are safe when used as flavourings at the estimated levels of intake. The footnotes currently existing in the entries of the Union list for these substances can therefore be deleted. No major comments were made.

Vote taken: Unanimous in favour.

B.03 Exchange of views and possible opinion of the Committee on a draft Commission Regulation (EC) 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in food (recast).

This draft Commission Regulation is replacing Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, which has already been amended 26 times.

A discussion took place. No major comments were raised.

As the internal Commission consultation procedure was not yet finalised, the vote was not taken.

B.04 Exchange of views and possible opinion of the Committee on a draft Commission Regulation amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of food additives in edible caseinates.

Directive (EU) 2015/2203 relating to caseins and caseinates intended for human consumption and repealing Council Directive 83/417/EEC provides a list of food additives that may be used in edible caseinates. That Directive is a recast of Council Directive 83/417 relating to certain lactoproteins (caseins and caseinates) intended for human consumption.

The recasted Directive provides clarity as regards the use of certain substances in edible caseinates which are considered food additives. These food additives provisions in Directive (EU) 2015/2203 should be reflected in Annex II to Regulation (EC) No 1333/2008.

Vote taken: Unanimous in favour.

B.05 Exchange of views and possible opinion of the Committee on a draft Commission Regulation amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of Propionic acid – propionates (E 280-283) in tortillas.

The Commission received an application for the extension of use of the preservatives (Propionic acid - propionates (E 280-283)) to prolong the shelf-life of tortillas. Propionic acid and calcium propionate are widely used to prevent the growth of moulds in leavened bakery products, due to their minimal effect on yeast and on the odour or taste of the final product.

The authorisation of the use of propionates in tortillas is an extension which would not lead to additional concern taking into account the re-evaluation of the substance by EFSA.

Vote taken: Unanimous in favour.

M.01 A.O.B.

- The Committee was informed on the re-organisation of DG Health and Food Safety, in particular as regards the issues falling under the remit of section "Toxicological Safety" of the Food Chain.
- The Committee was also informed of a meeting of the Expert Group on the application of Regulation (EU) No 882/2004 Official Controls on Food

Additives and Smoke Flavourings - which shall take place on 8th February in Brussels. Given the importance of the topic, Member States are requested to ensure presence.