



EUROPEAN COMMISSION
HEALTH & CONSUMER PROTECTION DIRECTORATE-GENERAL

Directorate C - Scientific Opinions

C2 - Management of scientific committees; scientific co-operation and networks

Scientific Committee on Food

SCF/CS/PLEN/MINS/130 final

19 February 2002

**Minutes of the 130th Plenary Meeting
of the
Scientific Committee on Food
held on 12/13 December 2001 in Brussels**

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1. Apologies for absence

There were no absences.

2. Adoption of the agenda

In view of the numerous subjects in the draft agenda, the Chair and the Secretariat had asked the different Commission legislative services to set priorities in the items to be discussed at this meeting within the different areas.

The agenda was reordered following these considerations.

The agenda was adopted with the changes in the order of the items.

3. Schedule of meetings in 2002

In view of the heavy workload of this meeting and the likely heavy agenda also in the forthcoming plenary meetings, the members of the Committee agreed with the Chair's proposal to extend the duration of the plenary meetings in 2002 by half a day, i.e. from 2 days to 2 days and a half, starting on 14.00 in the afternoon of the day preceding the 2 days already agreed upon.

4. Declarations of interest

Dr R. Walker informed that he had advised the company Numico on the issue dealt with in item 10.1, consideration of additional information on resistant short chain carbohydrates (SCC) in infant formulae, follow-up of the SCF statement on 26 September 2001.

The meeting considered that, in this case, Dr. Walker could participate in the discussion of this item.

5. Matters arising from previous plenary meeting

The Committee acknowledged the minutes of the 129th plenary meeting of 25/26 September, which had been already adopted by written procedure on 30 October 2001.

The Secretariat reported on the progress on the proposal on the European Food Authority and General Food Law. The European Parliament agreed, at its plenary the day before this SCF plenary meeting, on the compromise document prepared in the Conciliation procedure. It was likely that the Council of Ministers would agree also with the conciliation document in the near future. The legal instrument to establish the EFA could then be finally adopted and published in the Official Journal of the EU at the beginning of 2002. The decision on the site for the EFA was on the agenda of the summit of the European Council of Heads of State and Government taking place on 14/15 December in Laeken.

6. New dossiers

The following new dossiers have been added to the working programme of the Committee:

6.1. Tahitian Noni juice

The Commission services have received a request for authorisation to place on the market Tahitian Noni juice, a fruit juice based on Noni (the common name for *Morinda citrifolia L.*), as a novel food. The Committee is asked to assess the safety of this product.

6.2. Phytosterols

The Commission services have received two new dossiers on phytosterols as novel foods. One of these food ingredients, called Diminicol, is a homogenous fat mixture with added plant sterols. The other food ingredient, Reducol, is also a mixture of stanols and sterols of plant origin.

The Committee is asked to assess the safety of these products and, also, to consider them in the current evaluation on the possible effects on plasma β -carotene levels of consumption of phytosterols from multiple dietary sources.

7. General information from the Commission services on matters relevant to the Scientific Committee on Food

Information on the Research Programs including the activity on functional food science

Dr. A. Boenke reported about the developments in the research programs. He mentioned the recent meeting relating to the functional food science whose proceedings were recently published. He also reported about the status of calls for proposals in different areas relating to the SCF. The Commission proposal for the 6th RTD Framework Programme was being discussed with Parliament and Council.

8. Co-ordination with the Scientific Steering Committee and other Scientific Committees

The Chair reported on several activities of the work of the Scientific Steering Committee (SSC). Besides the matters related to TSEs, there was progress in the harmonization task force on the terminology and the format of opinions.

Regarding the collaboration with sister Scientific Committees, the members of the SCF, Drs. Moseley and Lindgren are contributing to the work of the Scientific

Committee on Veterinary Measures Relating to Public Health regarding the requests to this Committee about the verotoxinogenic *E. coli* and *Salmonella*.

9. Flavouring substances

9.1. Safety of the presence of β -asarone in flavourings and in other food ingredients with flavouring properties

The rapporteur presented the draft opinion on β -asarone. Members of the Working Group explained that there was less evidence for the carcinogenic potency *in vivo* than for estragole, methyleugenol and safrole. The Committee therefore accepted the WG's proposal to allocate the title "Risk characterisation" instead of "Conclusions" which is used in the opinions on estragole, methyleugenol and safrole.

The draft opinion was adopted subject to incorporation of the modifications suggested by the Committee. The full opinion appears as **Annex I** of these minutes.

9.2. Safety of the presence of hypericin (and extracts of *Hypericum sp.*) in flavourings and in other food ingredients with flavouring properties

The rapporteur presented the draft opinion on hypericin and extracts of *Hypericum sp.* The Committee agreed to incorporate changes to clarify the enhanced photosensitivity induced by the substance. Furthermore, it reached agreement on a re-ordering of and modifications in the paragraphs included in the risk characterisation section.

The draft opinion was adopted subject to incorporation of the modifications suggested by the Committee. The full opinion appears as **Annex II** of these minutes.

9.3. Safety of the presence of safrole in flavourings and in other food ingredients with flavouring properties

The rapporteur presented the draft opinion on safrole. The Committee agreed to incorporate a few changes in the summary and conclusion. The draft opinion was adopted subject to incorporation of the modifications as suggested by the Committee. The full opinion appears as **Annex III** of these minutes.

9.4. Safety of the presence of capsaicin in flavourings and in other food ingredients with flavouring properties

The rapporteur presented the draft opinion on capsaicin. The Committee agreed with the proposal of the chairman of the Flavourings Working Group to evaluate the safety of the use of capsaicin as a butter fat tracer in a separate opinion. The Committee reached agreement on a re-wording of the section with conclusions and some suggestions were made to clarify the text. As there was not sufficient time, the finalisation of the discussion of the draft opinion was deferred until the next plenary meeting.

10. Contaminants

10.1. Opinion on acute risks posed by tin in canned foods

The rapporteur presented the draft opinion on acute risks posed by tin in canned foods. The Committee agreed on a few changes to clarify the opinion. The opinion was adopted subject to incorporation of the changes as suggested by the Committee. The full opinion appears as **Annex IV** of these minutes.

10.2. Opinion on specifications for gelatine in terms of protection of consumer health

The chairs of the Contaminants and the Food Microbiology and Hygiene Working Groups presented the draft opinion on specifications for gelatine. The Committee identified a few sections in the document that required further clarification. The Committee agreed to discuss a revised draft at the February 2002 plenary meeting.

10.3. Opinion on Fusarium toxins. Part 6: Group evaluation of T-2 toxin, HT-2 toxin, Nivalenol and Deoxynivalenol

This item was deferred to the February 2002 plenary meeting due to lack of sufficient time to discuss it appropriately.

11. Nutrition/dietetic foods

11.1. Consideration of additional information on resistant short chain carbohydrates (SCC) in infant formulae. Follow-up of the SCF statement on 26 September 2001

The Committee was informed about additional information submitted to the Commission services relating to the use of SCC in infant formulae. The Committee discussed this issue on the basis of a draft submitted by the Working Group on Nutrition. After incorporation of a number of agreed changes the Committee adopted the statement that is attached herewith as **Annex V**.

12. Upper Levels for Vitamins and Minerals

12.1. Tolerable Upper Intake Level of pantothenic acid

This item was deferred to the February 2002 plenary meeting due to lack of sufficient time to discuss it.

12.2. Tolerable Upper Intake Level of niacin

This item was deferred to the February 2002 plenary meeting due to lack of sufficient time to discuss it.

13. Food additives

13.1. Discussion and possible adoption of a draft opinion on the use of carbon monoxide as component of packaging gases in modified atmosphere packaging for fresh meat

The draft opinion was introduced and discussed. After the incorporation of changes to clarify the text, the Committee adopted the opinion that appears as **Annex VI** of these minutes.

14. Food Contact Materials

14.1. Draft opinion on the 15th list of monomers and additives for contact materials

The draft opinion was introduced and discussed. After some small changes introduced to clarify the text, the committee adopted the opinion. The full opinion appears as **Annex VII** of these minutes.

14.2. Draft opinion on the 16th list of monomers and additives for contact materials

The draft opinion was introduced and discussed. After some small changes introduced to clarify the text, the committee adopted the opinion. The full opinion appears as **Annex VIII** of these minutes.

14.3. Draft addition to the SCF guidelines on food contact materials: biocides in food contact materials

The Working Group on Food Contact Materials, with help of the members of the SCF with expertise in microbiology issues and also additional experts, had examined the issue of the use of substances with biocidal properties in food contact materials. The result of the discussions was a proposal to update the guidelines of the SCF on food contact materials (Document SCF/CS/PLEN/GEN/90 Final, adopted by the Committee at its 124th meeting, on 22 November 2000).

The draft was discussed by the Committee. A number of amendments were discussed and agreed.

The Committee also decided to harmonise the presentation of the toxicological data, core set of studies, with the one in the guidelines relating to food additives, adopted by the Committee on 11 July 2001, at its 128th plenary meeting (Document "Guidance on submissions for food additive evaluations by the Scientific Committee on Food", reference SCF/CS/ADD/GEN 26 final)

The updated guidelines appear as **Annex IX** to these minutes.

15. Novel Foods

15.1. Salatrims

The draft was introduced and then discussed. After a number of changes were introduced to clarify different sections of the document, the Committee adopted the opinion. The full opinion appears as **Annex X** to these minutes.

15.2. Maize GA21

This item was deferred to the February 2002 plenary meeting due to lack of sufficient time to discuss it.

16. Exchange of views on intake/exposure assessment by the SCF

On the basis of the experience in the past years, the Committee agreed that it was appropriate to identify additional experts to supplement the expertise in exposure assessment for most of the Working Groups in order to increase the efficiency of the work of the Committee in these aspects. The experts should be preferably experts in the use of databases, not on methodological aspects. Members agreed to suggest additional experts by the end of the year.

17. Any other business

Regarding the approach about the safety assessment about compounds which have genotoxic and carcinogenic properties, an issue which had been on the table in earlier meetings while evaluating individual compounds, the Committee decided to organise an ad hoc working group meeting to address this issue. Several members volunteered to contribute in this group.

18. Adoption of these minutes

These minutes were adopted by written procedure on 19 February 2002

ANNEXES

(The text of the opinions adopted in these annexes appear in the section outcome/opinions of the web page of the SCF on the Internet, not in the section outcome/minutes)

ANNEX I

Opinion of the Scientific Committee on Food on the safety of the presence of β -asarone in flavourings and in other food ingredients with flavouring properties (SCF/CS/FLAV/FLAVOUR/9 ADD1 Final)

ANNEX II

Opinion of the Scientific Committee on Food on the safety of the presence of hypericin (and extracts of *Hypericum sp.*) in flavourings and in other food ingredients with flavouring properties (SCF/CS/FLAV/FLAVOUR/5 ADD1 Final)

ANNEX III

Opinion of the Scientific Committee on Food on the safety of the presence of safrole in flavourings and in other food ingredients with flavouring properties (SCF/CS/FLAV/FLAVOUR/6 ADD3 Final)

ANNEX IV

Opinion of the Scientific Committee on Food on acute risks posed by tin in canned foods (SCF/CS/CNTM/OTH/18 Final)

ANNEX V

Additional statement on the use of resistant short chain carbohydrates (oligofructosyl-saccharose and oligogalactosyl-lactose) in infant formulae and in follow-on formulae (SCF/CS/NUT/IF/47 Final)

ANNEX VI

Opinion of the Scientific Committee on Food on the use of carbon monoxide as component of packaging gases in modified atmosphere packaging for fresh meat (SCF/CS/ADD/MSAd/204 Final)

ANNEX VII

Opinion of the Scientific Committee on Food on the 15th additional list of monomers and additives for food contact materials (SCF/CS/PM/M87 final)

ANNEX VIII

Opinion of the Scientific Committee on Food on the 16th additional list of monomers and additives for food contact materials (SCF/CS/PM/M88 final)

ANNEX IX

Guidelines of the Scientific Committee on Food for the presentation of an application for safety assessment of a substance to be used in food contact materials prior to its authorisation (updated) (SCF/CS/PLEN/GEN/100 Final)

ANNEX X

Opinion of the Scientific Committee on Food on a request for the safety assessment of Salatrims for use as reduced calorie fats alternative, as novel food ingredients (SCF/CS/NF/DOS/8 ADD1 Final)