

PRESS RELEASE

REDUCING EXPOSURE TO FOOD CONTAMINANTS – HOW CAN WE MEASURE SUCCESS?

Brussels, 28 November 2014 – In an article published recently in *Food and Chemical Toxicology*, an expert group convened by ILSI Europe proposes a new framework to analyse whether measures are efficiently reducing food contaminants.

Consumers are exposed on a daily basis to many chemical compounds through the environment and food. Risk managers implement measures to reduce human exposure to contaminants that are considered a potential human health risk, particularly in the area of food contaminants. However, determining whether these measures are effective is complex and often an overlooked step. An expert group convened by ILSI Europe proposes a new framework to quantitatively assess the impact of mitigation measures, using examples of food contaminants that are naturally occurring (e.g. mycotoxins), result from environmental contamination (e.g. heavy metals), or are formed during food processing (e.g. acrylamide and furan). The aim is to support risk managers in analysing whether risk management measure are having the desired effect, taking into account various uncertainties and variability in the data and to act accordingly.

“Assessing the impact of risk management measures, if done correctly, can lead to more effective risk reduction”, explain Dr Ine van der Fels-Klerx (RIKILT Wageningen UR) and co-authors

The effectiveness of a risk management measure is typically estimated by changes in the intake of a particular contaminant by consumers which can involve changes in dietary consumption or a reduction in the concentration of a particular contaminant in the foodstuff itself. Current recommendations are directed both to food processors to investigate and apply mitigation measures and to consumers in relation to consumption and cooking habits. ILSI Europe’s expert group has developed a science-based approach to evaluate the effectiveness of mitigation measures. The proposed framework was tested on three different case studies: methyl mercury in fish, deoxynivalenol in cereal grains and furan in heat-processed food products.

To read the publication, click here:

<http://www.ilsieurope.be/Europe/Pages/ViewItemDetails.aspx?WebId=84D7FA4A-0FD5-40CD-A49A-2DA6FCDFD654&ListId=0348EB34-DF85-49DD-9ADE-77ED136643F1&ItemID=426>

For more information on the Process-related Compounds Task Force which commissioned this activity, please visit:

http://www.ilsieurope.be/Europe/Pages/TF_ProcessCompounds.aspx

About ILSI Europe

Established in 1986, International Life Sciences Institute, Europe (ILSI Europe) fosters collaboration among the best scientists to provide evidence-based scientific consensus in the areas of nutrition, food safety, toxicology, risk assessment, and the environment. By facilitating their collaboration, ILSI Europe helps scientists from many sectors of society – public and private – to best address complex science and health issues by sharing their unique knowledge and perspectives.

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