

ADA(09)575.3
11.02.2009
(09) LC_R_3

Brussels, 13 February 2009

EU WORKSHOP ON FEED & FOOD SAFETY

PCB/Dioxin contamination of breadmeal & melamine in organic soybean expeller:

Could better implementation of the EU feed hygiene regulation have prevented these incidents?

**Brussels, 18 February 2009
COPA-COGECA
Rue de Trèves, 61
1040 - Brussels**

In response to food & feed safety contaminations in the 90ies and in the first years of the new decade, the EU institutions adopted a new EU food safety policy with the General Food Law as its new foundation. Subsequently, the food and feed hygiene package was implemented laying down detailed requirements for food and feed business operators regarding traceability and good hygiene practice. The integrated feed and food control regulation specifies the rules for a risk-based official control system, creating the network between Community Reference Laboratories and national reference laboratories to ensure a harmonized enforcement on controls in the EU-27.

While the annual reports of the EU RASFF alert system and the mission reports of the Food and Veterinary Office provide clear indication on the progress and positive effects of the new legislative framework on feed and food safety in the EU, the recent series of feed safety-related food safety contamination (Dioxin/PCB's in breadmeal and melamine in organic soybean expeller) show the need to evaluate possible shortcomings in the implementation of auto-control systems of feed and food business operators and at the level of official controls.

Unlike for the food hygiene package, there is no requirement for the EU Commission to present a report of the feed hygiene regulation, nor to present proposals for its further improvement.

The joint feed and food industry initiative to organize this workshop will therefore focus on improved surveillance and control systems, by analyzing the chain of events which led to the PCB/Dioxin and melamine contamination of food and feedingstuffs. The workshop participants from competent authorities and feed and food business operators should discuss possible risk-oriented measures allowing to further reduce or eliminate the scope for such risks to enter the EU feed and food chain in the future.

EU Feed and Food Safety Workshop
18 February 2009
PROGRAMME

09:00

Opening of the conference

Welcome address : **Mr Pekka Pesonen**, Secretary General Copa-Cogeca,

Introduction : **Mrs Paola Testori-Coggi**, Deputy Director General, DG SANCO

9:30

Workshop 1: **Case study: PCB/Dioxin contamination in breadmeal**
Chair: Dr Willem Penning, Head of Unit Animal Feed, DG SANCO

- **Mr Raymond Ellard**, Director of Audit and Compliance, Irish Food Safety Authority / **Dr Liam Hyde**, Animal Feed Section of the Department of Agriculture, Fisheries and Food: Pathway of the PCB/Dioxin contamination in breadmeal [\[ADA\(09\)1260\]](#)
- **Mr Hermand Diricks**, Director General Control Policy, Belgian Food Safety Agency: Results of the national PCB/Dioxin monitoring programme in the feed and food chain [\[ADA\(09\)1236\]](#)
- **Dr Sabine Kruse**, German Ministry of Agriculture: The German experience with the authorization and control of industrial drying plants [\[ADA\(09\)1262\]](#)
- **Mrs Josiane Houins-Roulet**, DG SANCO: The implications of the feed hygiene regulation for processors/drying plants of surplus food destined for animal feeding [\[ADA\(09\)1245\]](#)
- **Mr Tim Oliver**, Chief Assessor, FEMAS,UK: Experience with auto-control systems/ the sector note for surplus food. [\[ADA\(09\)1127\]](#)

11:10

Workshop 2: **How to improve surveillance and control systems for food and feed risks**
Chair: Dr Kjell Larsson, FEFAC Animal Nutrition Committee

- **Mr Luc Cayuela**, FVO: Key issues from FVO missions on the implementation of the EU feed hygiene regulation [\[ADA\(09\)1252\]](#)
- **Mrs Mechthild Lühring**, NRG: Best manufacturing practice and product traceability in food recycling plants [\[ADA\(09\)1257\]](#)
- **Mr Lynn Insall**, CIAA, Food Safety Manager, UK Food and Drink Federation: Food industry guidance on the supply of by-products/surplus food fit for feed use [\[ADA\(09\)1254\]](#)
- **Mr Pekka Pesonen**, Copa-Cogeca: Risk analysis and good practice in primary production for animal feeding [\[ADA\(09\)1258\]](#)

12:30 - 14:00 Lunch break

14:00

Workshop 3

Introduction : **Mrs Mairead McGuinness, MEP**

How to minimize the impact of emerging risks in the feed and food chain

Chair: Jacques Poulet, Copa-Cogeca Feedingstuff working group

- **Mrs Karen Talbot**, EFSA: Efficient risk communication to the public / melamine and PCB/Dioxins [\[ADA\(09\)1249\]](#)
- **Dr Frans Verstraete**, DG SANCO: Risk analysis of fuel sources used in food and feed drying processes [\[ADA\(09\)1264\]](#)
- **Mr Cormac Healy**, UECBV, Director, Irish Association of Pimeat Processors: Food recall systems / key elements for a targeted withdrawal for animal products linked to a feed safety incident [\[ADA\(09\)1235\]](#)
- **Mr Keith Millar**, FSA, UK: Risk management coordination between authorities and food/feed business operators, the example of melamine in organic soybean expeller [\[ADA\(09\)1125\]](#)

15:40 Mr Neil Parish, MEP chairman of the Agriculture Committee -"learning the lessons - the way forward "- a viewpoint from the European Parliament

16:00 Coffee break

16:20

Discussion with speakers and invited expert participants

Moderator : **Alexander Döring, Secretary General, FEFAC**

17:00

Concluding remarks

Mrs Paola Testori- Coggi, Deputy Director General, DG SANCO