



FSAI Marks Its 10th Anniversary

To celebrate the 10th anniversary of the FSAI, a two-day conference, which featured leading national and international experts in the food safety arena, was held in Dublin Castle on 14 and 15 October. The experts discussed improvements in Ireland's food safety protectorate regime over the past decade and analysed the potential new threats in the future.

The conference was opened by Mary Harney, TD, Minister for Health and Children. Minister Harney congratulated the FSAI on its work over the last ten years and stressed the importance of food safety and the role played by the FSAI in ensuring that the main stakeholder in the food business, the consumer, was protected.

At the conference, details of a survey of personnel from the official agencies working under contract to the FSAI were released which showed that some 85% viewed the FSAI as having improved enforcement of food legislation since its establishment. However, some 44% surveyed believed that the recession has impacted negatively on food safety controls in relation to their own agencies' responsibilities, with almost 48% raising concerns that the recession has impacted negatively on food safety controls undertaken by the food sector.

It is more imperative now that we protect our international reputation as a significant food exporting nation during these unprecedented times. Ireland is currently entering un-chartered economic waters and the challenge for food safety in this environment is to build on the successes of the past decade, by demonstrating that our control systems offer value for money and are fit for purpose to bring benefits to consumers and Ireland's reputation as a food producing island.

It was recognised at the conference that new emerging issues in food safety including new pathogens, technologies and food production techniques will challenge the food safety control systems in the future.

Increased vigilance, monitoring and sharing of scientific information will be required to continue to ensure that consumer health is protected in relation to food in the future.

Over the past ten years, Ireland has developed a sophisticated food safety inspectorate team which is considered world class and cited as a case study by the World Health Organization. It is important now to look to the decade ahead and continue to advance and develop this asset, so that together we can identify and plan for new emerging food issues of the future.



Mary Harney, TD, Minister for Health and Children, opened the FSAI 10th anniversary conference.

- 1 FSAI Marks Its 10th Anniversary
- 2 Pride and Confidence in What We Do
- 3 FSAI Survey on Consumers' Attitudes to Food Labelling
- 4 FSAI Meets Current Training Needs

- 5 Animal Cloning in Food Production
- 6 Seminar: Contaminants in Food
- 6 Requirement to Register Poultry Slaughtering Premises

Supplement — The Evolution of Food Safety 1999 – 2009

- 7 FSAI Seminar on Meat Traceability
- 7 Delegation from China Visit FSAI
- 7 FSICC Open Meeting
- 8 Legislation Update
- 9 Seafood Company Prosecuted for Serious Food Safety Breaches

- 10 Increased Controls on Imports of Products of Non-Animal Origin
- 11 Vitamins and Minerals in Food Fortification
- 12 FSAI Attend SHOP Exhibition
- 12 Recent Publications

Pride and Confidence in What We Do

As 2009 draws to a close the FSAI can look back with pride on its first decade of achievement and look forward to a second decade of putting consumer health at the top of the food safety agenda.

Ten years ago the political, social and economic climates were very different to those of today. The food sector was under threat arising from a series of food scares and consumer confidence in the safety of Irish food was at an all time low. Responsibility for food safety control was spread across about fifty different national agencies which resulted in gaps in the system and a lack of overall coordination.

We must continue to develop a regulatory system that is trusted by consumers, has the confidence of the food sector and is acknowledged as being even-handed and balanced in its actions both at home and abroad.

During the past decade the FSAI has focused on bringing all official agencies under one centralised national food control system. Under the service contracts arrangement with the FSAI, the national food inspectorate has developed through increased training and investment into an effective, cohesive work-force, well placed to meet the current and future food safety challenges. The regulatory landscape continued to change necessitating that we adapt, re-skill, consult, train, communicate, review and revise inspection and enforcement procedures.

A priority task for the FSAI has always been to put consumers' interests first and foremost and in so doing, ensuring that foods produced and marketed in Ireland meet the highest level of food safety and hygiene. Included in this work was the task of ensuring that the enforcement of food regulations was proportionate to risk and was underpinned by the best scientific advice available. Improved inter-agency collaboration and cooperation in recent years have led to greater consistency in enforcement and better integration of the national food safety control system. Guided by the principles of scientific excellence, independence, openness and transparency, the FSAI has delivered solid scientific advice and risk assessments upon which to base food safety policy and risk management decisions. Independence from the food producing sector remains central to gaining the confidence of all stakeholders in the safety of the Irish food supply.

The global nature and increasing complexity of the food chain means that the national inspectorate needs to adapt to new challenges and evolving risks in a continually changing landscape. In these turbulent economic times, the national food inspectorate must be able to demonstrate that it is operating to the most effective and cost efficient standards achievable. The need to reduce public spending is a reality but this cannot compromise the role of the food regulatory system. A robust and vigorous regulatory system is valuable not just in protecting consumers, but in safeguarding the viability of the entire food sector.

With a gross annual output in excess of €18 billion, the food sector is unquestionably Ireland's most important indigenous industry. The contribution of the food sector to the direct and indirect employment of 106,000 people is testament to its reach throughout Ireland. The industry is also a major exporter of value added goods. With a value of €8.1 billion, this is by far the largest indigenous export led sector. While the primary goal of the FSAI has been to protect consumers' health in relation to food, the food safety inspectorate has also provided a valuable spin off in protecting Ireland's reputation internationally as being a country that provides safe food, which in turn supports jobs in the farming, agriculture and food industry.

We must continue to maintain and develop a regulatory system that is trusted by consumers, has the confidence of the food sector and is acknowledged as being even-handed and balanced in its actions both at home and abroad. Closer working relationships and networking with the food safety authorities worldwide is essential to protecting consumers both within and across national boundaries.

A key challenge is that we must be able to demonstrate that all aspects of the official controls from inspections to sampling and analyses of foods that are undertaken are the most appropriate. We must be able to show that our resources are effectively managed and value for money will be imperative. In a new and larger public sector agency that the FSAI will be part of in 2011 we must ensure that we do not dilute our role of delivering a food safety programme that is protecting both consumers' health and their interests and underpinning confidence in the safety of Irish produced foods.



Alan Reilly

Alan Reilly
CEO

FSAI Survey on Consumers' Attitudes to Food Labelling

A nationwide survey which was commissioned by the FSAI to provide an insight into consumers' understanding and views of food labelling on the Irish market has recently been published. This survey, conducted by Ipsos MORI, comprised face-to-face interviews with 1,021 consumers countrywide and revealed that while one in four consumers in Ireland always read food labels when shopping for food, 27% said they rarely or never consult them.

In the survey, consumers were asked to rate the importance of ten pieces of information legally required on food labels. The date of minimum durability (i.e. the use-by or best-before date) was rated the most important piece of labelling information, followed by the list of ingredients and the name of the food (Table 1).

Food labelling was considered informative by nearly three quarters of consumers surveyed (Fig 1), with looking for nutritional information, calorie content, or to determine if the food contains specific ingredients, given as the principal reasons for reading the food label. However, consumers found some elements of labels confusing, such as the use of non-standardised measurements for nutritional information and the use of scientific terms for ingredients or nutrients. Over half agreed that making the information easier to understand and using larger text size would make it easier to choose food products

Eighty seven percent of consumers considered the nutrition table on a label to be very or fairly important, but most would prefer to see nutrient values stated per portion (e.g. per bowl), rather than per 100 g/ml. Over 70% of consumers surveyed said they were very or fairly concerned about salt in food. Currently, the salt content of a food is declared as 'sodium', but the majority of consumers said that they would prefer to see a 'salt' value on the label instead, although a 'sodium (salt)' format was deemed acceptable.

The general labelling legislation does not require the place of origin or provenance of the food to be labelled, unless its absence might mislead consumers as to its true origin, however some foods have specific rules on origin marking laid down in product-specific legislation (e.g. beef). In this survey, nearly three quarters of consumers (74%) thought that it should be compulsory for an indication of origin to be given for all foods – both pre-packaged and loose.

Table 1: Consumers' rating of the importance of mandatory labelling in providing information on a food product

Rank	Mandatory information	% Who rated information 'important'
1	Date of minimum durability	95
2	List of ingredients	78
3	Name of food	77
4	Instructions for use	74
5	Place of origin	74
6	Quantity of certain ingredients	72
7	Special storage information/conditions of use	71
8	Contact details for manufacturer/packer/seller	61
9	Net quantity	56
10	Alcoholic strength for beverages >1.2% alcohol by volume	53

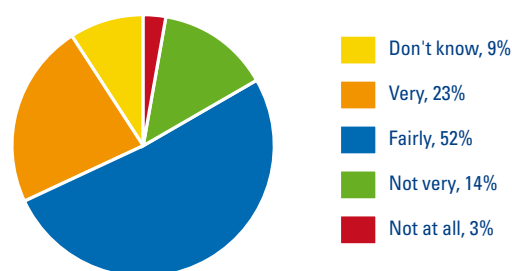


Figure 1: How informative consumers consider food labels to be

The survey also showed that:

- Over 80% of consumers want health advice regarding the consumption of alcohol labelled on alcoholic products.
- 75% of consumers would like to see a date of minimum durability labelled on foods sold loose.
- At least two thirds of consumers said they would be inclined to buy food products labelled with the nutrition claims: 'low salt', 'low sugars', 'one of five a day', 'high fibre', or 'fat free'.
- Consumers consider the voluntary allergen message 'May contain...' more informative than 'Made in a plant that handles...'.
- Less than half of consumers have seen percentages of certain ingredients written in the ingredients list, in line with the QUID (quantitative ingredient declaration) requirement; and a third of these consumers said that they do not use this information to influence their choice of purchase.

Attitudes to food labelling in Ireland have changed since the FSAI last conducted such a survey in 2002. Consumers now read food labels to look for nutritional and calorific information, whereas in 2002 the key reason to read a label was to check the best before date. This indicates that people are concerned about healthy eating and want to know more about the nutritional aspects of the food they are buying.

The function of food labelling is to provide consumers with key information on the properties, ingredients, nature and characteristics of pre-packaged food to enable them to make informed food purchasing decisions. This survey highlights that consumers want information on food labels to be clear, but also indicates a need to educate consumers on the different aspects of food labelling to allow them to make more informed purchasing decisions.

The FSAI is involved in discussions with the European Commission and other Member States on the development of a new regulation on the provision of information to consumers, essentially a revision of the food labelling regulations. The outcome of this survey will feed into the Irish position in these discussions.

The survey can be accessed at: <http://tinyurl.com/yku6g5e>

FSAI Meets Current Training Needs

Throughout 2009, the FSAI worked with environmental health officers (EHOs) involved in inspecting ethnic food premises, to design, develop and deliver the training programmes outlined below.

Food Safety Training for African Food Businesses

The aim of this training programme was to provide staff working in African food businesses with the necessary food safety knowledge to comply with Irish food law. The programme was customised to take into account food types and practices associated with African food businesses and covered the following topics:

- Personal hygiene
- Food safety hazards (including cross contamination)
- Temperature control
- Food storage
- Cleaning and pest control
- Purchasing and deliveries (focusing on labelling and traceability requirements at purchasing stage)
- Displaying food for sale (focusing on labelling and traceability requirements for foods on the market).

The interactive nature of the training programme allowed for discussion and demonstration of food safety practices. With a strong focus on training application, each attendee was given a training workbook that clearly defines what they need to do when they return to their workplace to put their training into action.

Two one day training sessions for African food businesses were held on Wednesday 30 September and Thursday 1 October 2009 in the FSAI offices. Twenty six businesses attended the training and these were from Dublin, Cavan, Kildare, Galway, Limerick and Louth.



Pictured are the participants who attended the training programmes.



Pictured are EHOs who attended the training programmes.

Training for Environmental Health Officers Inspecting African Food Businesses

Two one day workshops were held for EHOs on Tuesday 20 and Wednesday 21 October 2009. The aim of these workshops was to provide EHOs with additional knowledge and resources for inspecting African food premises.

The main focus of the morning session on product identification and cultural awareness was presented by Tokunboh Adelagun-Lawal, a Nigerian EHO based in the London Borough of Newham. This session proved to be very beneficial as it allowed for discussion on enforcement experiences in the UK and identification of food types and their typical uses. The afternoon session centred on a case-study reflecting typical scenarios encountered by EHOs inspecting African food premises in Ireland.

To assist EHOs identify ethnic food products, the FSAI is currently compiling a catalogue with pictures of ethnic food products, detailing information such as the product name, typical use, shelf-life and associated risks.



Bitter Kola

Garden Eggs



Cocoyam



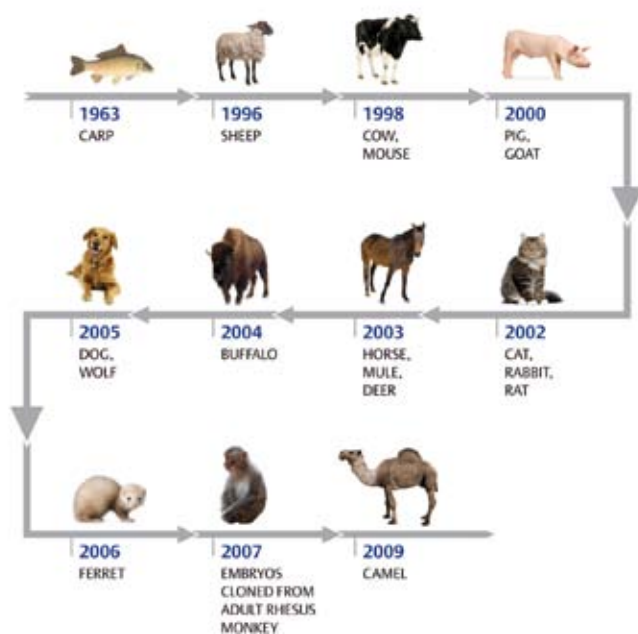
Abacha (dried cassava)

Pictured are examples of some ethnic food products.

Animal Cloning in Food Production

An information leaflet on animal cloning, as it relates to food production, has just been published by FSAI. Animal cloning is an assisted reproduction technique whereby the offspring inherit their genetic material (DNA) from a single parent, rather than two, as is the case with conventional breeding. Similar to the use of grafts or cuttings in plant propagation, animal cloning provides a means of faithfully reproducing desirable animal breeds without the dilution or random inheritance of favourable characteristics that can occur during conventional breeding. While animal cloning has the potential to preserve endangered animal breeds and species, and possibly assist in the reintroduction of extinct species in the future, its use in food production is controversial, primarily for ethical and animal welfare reasons.

Advances in Animal Cloning

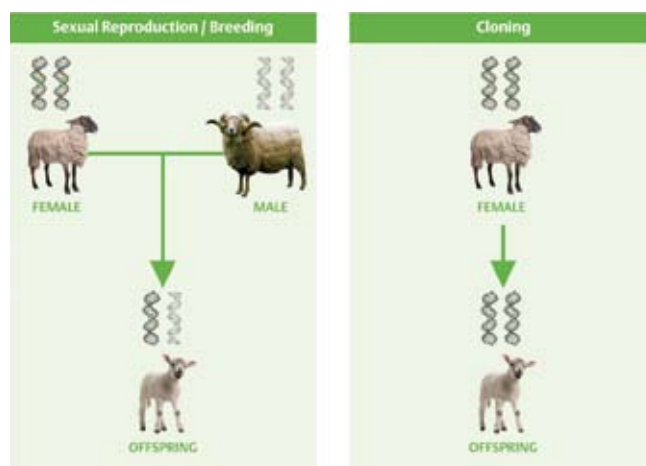


The Use of Cloned Animals in Food Production

Due to cost implications and the low efficiency rate of animal cloning, it is likely that offspring rather than the cloned animals themselves will be used to produce food. Animal cloning is viewed as a means of enhancing the stock quality of certain food producing animals and in the short to medium term is likely to include high milk yielding cows as well as superior meat producing animals. Animal clones or their offspring are not used for commercial food production in the EU at this time, though the situation in other countries around the world is not as clear.

The Safety of Food from Cloned Animals

EU regulatory constraints ensure that only healthy animals are used in the production of food. The European Food Safety Authority (EFSA) has examined the impact of animal cloning on food safety, animal health and welfare and the environment and published a report on its findings in 2008. Assessing the safety of food derived from cattle and pigs, EFSA concluded that while the available data was limited and



further research warranted, it was unlikely that there would be any additional risk associated with the consumption of milk or meat derived from healthy cloned animals, or their offspring, compared to that of their conventionally bred counterparts. This opinion was in general agreement with the conclusions of a similar assessment carried out by the US Food and Drug Administration on cattle, pigs and goats, also published in 2008.

EU Regulation of Food from Cloned Animals

Animal cloning is not specifically covered by any EU food safety legislation to date. A fundamental principle of EU food law, set out in Regulation (EC) No. 178/2002, stipulates that; "food shall not be placed on the market if it is unsafe". Animal cloning is considered a novel food production process in the EU and therefore any food or ingredient from a cloned animal would require prior authorisation under the novel food Regulation (EC) No. 258/1997. A rigorous safety assessment is carried out by an EU Member State which is then reviewed by other Member States and the European Commission before market authorisation is granted for a novel food. The novel food Regulation is currently being revised and animal cloning may be specified in the revised legislation.



Dolly, born in Scotland in July 1996, was the first mammal to be successfully cloned.

Seminar: Contaminants in Food

The FSAI hosted a seminar on contaminants in food on 17 November last in the Clarion Hotel, Dublin. A wide range of chemical substances, or contaminants, may accidentally be present in food, including persistent organic pollutants (e.g. dioxins, furans and PCBs), metals (including lead, cadmium and mercury) and agricultural contaminants such as mycotoxins and industrial contaminants (PAHs etc).



Ms Christina Tlustos, FSAI and Dr Michael O'Keeffe, FSAI Scientific Committee member pictured at the contaminants seminar.

More than 80 delegates attended the seminar, which saw the launch of the FSAI's guidance document on contaminants. This document, which is available on our website only, is a resource for enforcement officers and food business operators alike, containing up-to-date information on all of the legislation controlling the presence of contaminants in food.

Dr Iona Pratt, consultant toxicologist at the FSAI gave an overview of the different contaminants which may occur in foods and introduced the guidance document. The seminar was also addressed by Dr Claudia Heppner, Head of the European Food Safety Authority's (EFSA's) contaminants unit, who gave an overview of the work of EFSA's Panel on Contaminants in the Food Chain, including examples of recent opinions adopted by the Panel on certain contaminants and details of its current and future work programme.

Dr Simon Edwards from Harper Adams University College, UK, provided an overview of the impact of mycotoxin contamination on agriculture in Ireland and the UK. Dr Michael O'Keeffe, a member of the FSAI's



Dr Simon Edwards, Harper Adams University College, UK; Dr Iona Pratt, consultant toxicologist, FSAI; Dr Claudia Heppner, European Food Safety Authority and Dr Rhodri Evans, FSAI presented at the contaminants seminar in the Clarion hotel.

Scientific Committee and formerly Senior Principal Research Officer at Teagasc's Ashtown Food Research Centre, explained the challenges faced when analysing foods for the presence of different contaminants. Ms Christina Tlustos, FSAI, described some of the work recently undertaken by the Authority on cadmium in different Irish foods and Dr Rhodri Evans, FSAI, summarised the events surrounding the recall of dioxin contaminated Irish pork in December 2008.

The speakers' presentations can be found on our website at: <http://tinyurl.com/yj3yulh>. The guidance document is available at: <http://tinyurl.com/yjtmuda>.

This document, which is available on our website only, is a resource for enforcement officers and food business operators alike, containing up-to-date information on all of the legislation controlling the presence of contaminants in food.

Requirement to Register Poultry Slaughtering Premises

All farmers slaughtering poultry in Ireland must comply with the European Communities (Food and Feed Hygiene) Regulations, 2009 (S.I. 432 of 2009), effective since 1 November 2009.

This Regulation requires all farmers slaughtering poultry for human consumption to apply to their Local Authority Veterinary Office for registration. Failure to do so is an offence. This requirement applies even if poultry slaughtering is on a small scale or only on a seasonal basis.

No charge is involved in registering poultry slaughtering premises with the Local Authorities.



The Evolution of Food Safety: 1999-2009

Ten years ago, the FSAI became one of the first single national food control agencies in Europe tasked with protecting consumers' health and interests.

To mark the 10 year anniversary, the FSAI hosted a two day conference entitled 'The Evolution of Food Safety from 1999 to 2009', in Dublin Castle on 14 and 15 October.

Food safety is an issue of national and international significance. It is an issue that has a substantial impact on both public health and economic activity. Irish consumers expect the highest level of safety when it comes to the food that they eat – and so they should!

The FSAI, established in 1999, was set up against a background of consumer anxiety, in Ireland and abroad, about food safety issues. Worldwide, a succession of high profile food scares (BSE, dioxin contamination of Belgian products) and outbreaks of foodborne disease (*E. coli* 0157, *Salmonella* spp. in eggs, poultry and pigs, *Listeria* spp. in soft cheeses and paté etc) had damaged consumer confidence in the safety of food.

Food production and tourism have always been major elements of the Irish economy, both of which depend on a favourable international perception of the safety of Irish food. In addition to protecting the health and interests of the Irish consumer, Ireland has a vital economic interest in maintaining excellence in food safety. The aim of the FSAI when it was set up 10 years ago was to protect the health of people consuming Irish food at home or abroad while helping to maintain and enhance the reputation of the Irish food industry – this is still the aim today.

This two day conference featured leading national and international experts working in the area of food, who explored the changing landscape on all aspects of food safety. The focus of this event was to reflect on



Prof. Alan Reilly, CEO, FSAI addresses delegates at the FSAI 10 year anniversary conference.

the past ten years in relation to food safety and to discuss experiences nationally and internationally, that can provide insights to enhancing policies and practice. It offered an opportunity to examine the key challenges and opportunities that lie ahead for food safety regulators, academia and industry to ensure consumer health in relation to food.

Attending the conference were food regulators, food control inspectors, policymakers, industry and consumers.

National Perspective

Opened by Ms Mary Harney, T.D., Minister for Health and Children, the event saw 22 speakers address a wide variety of topics associated with food safety and it's evolution over the past decade. Addressing the conference, Minister Harney stated that, in relation to the future of the FSAI, 'whatever arises, I want to make sure that the Authority remains an independent, evidence based Authority in the food safety area, regulating on an independent basis'.

Prof Alan Reilly, CEO, FSAI remembered back ten years ago, when responsibility for food safety control was spread across about fifty different national agencies and resulted in gaps in the system and a lack of overall coordination. During the past decade, the FSAI has focused on bringing all official agencies under one centralised national food control system.

International Perspective

This session provided expert international views on the changing landscape of food safety over the past ten years and the challenges ahead for the next decade.

Dr Jørgen Schlundt of the World Health Organization spoke about the transparency of the flow of information and the avenue of action taken by the FSAI over the years which gave the international community important lessons, especially during the most recent major recall based on dioxin contamination.

Mr David Byrne S.C., Former EU Commissioner for Health and Consumer Protection, gave an overview of the many legislative changes in food safety over the last decade. He spoke of the next decade as the decade when consumers, consumer organisations, the food industry, and European political leaders must come to terms with the benefits of biotechnology in food production. The changing face of food safety in the European Union was the topic discussed by Dr Robert Madelin, Director-General for Health and Consumers, European Commission. Ms Catherine Geslain-Lanéelle, Executive Director of the European Food Safety Authority, highlighted, from an international perspective, past and future food



Discussing food safety from an international perspective were (l-r): Dr Karen Hulebak, United States Department of Agriculture; Ms Catherine Geslain-Lanéelle, European Food Safety Authority and Dr Robert Madelin, European Commission.

The Evolution of Food Safety: 1999-2009



Speaking on the first day of the conference was Mr Eamonn Ryan, Chair, FSAI Board

safety challenges. Dr Karen Hulebak of the Codex Alimentarius Commission discussed the challenges on the agenda of the Commission.

Industry Perspective

This session provided insights and experience of compliance with food regulations and enforcement, and how it could be improved from a food industry perspective.

A business view of food safety and legislation was outlined by Mr Joe Dunne, Kerry Foods. Mr Paul Willgoss from Marks and Spencer discussed the retailers' perspective. He stated that 'the integrity of the entire food supply chain is essential to maintain consumer trust'. Food safety from a meat processing angle was discussed by Mr Cormac Healy of the Irish Business and Employers Confederation. The dairy industry – striving for excellence, was the theme of the presentation by Mr John Moloney, Glanbia plc. Mr Peter Ward, artisan food producer, gave a passionate presentation on artisan food production in Ireland and how it has changed, due to legislative requirements, over the past 10 years.

Official Agency Perspective

Mr Trevor Sargent, TD, Minister for Food and Horticulture opened the second day of the conference and the session on the official agency perspective.

Speakers included senior officials from Irish Government agencies responsible for enforcing food regulations. Assessment and discussion on the official agency service contract structure, how it is working and options for improvement to enhance protection of consumer health were the topics of the discussion during this session.

Mr Michael Scanlan, Secretary General, Department of Health and Children looked at the context of the establishment of the FSAI, the main accomplishments of the Authority, the growing relationship between food and health and future challenges to the FSAI. Food safety from the perspective of the Department of Agriculture, Fisheries and Food was discussed by Mr Tom Moran, Secretary General, Department of Agriculture, Fisheries and Food.

Working together to protect the consumer was the topic discussed by Mr Martin Devine, Assistant National Director of Population Health – Environmental Health. Mr Jim Buckley of Cork County Council gave an overview on how the local authority veterinary service works in partnership with the FSAI. On the open seas, fish fraud is a global industry, highly organised, very mobile and extremely difficult to police. Mr Peter Whelan, Sea-Fisheries Protection Authority, discussed the issues and challenges associated with fish fraud.

The FSAI's Board is formally advised by an independent Scientific Committee on scientific and technical questions relating to food safety and hygiene, food inspection and the nutritional value and content of food. Prof. John D. Collins, University College, Dublin and member of the FSAI Scientific Committee spoke on how food safety is supported by science.

From the FSAI, Raymond Ellard reflected on the service contracts and presented the results of a new survey of the views of staff working in the official agencies. The survey revealed that over 80% of personnel in the official agencies said the FSAI had contributed to raising standards in food businesses; with 75% maintaining it had assisted to develop an integrated national food inspectorate. Some 94% believed that the FSAI contributed to raising the profile of food safety in Ireland since it was established.



Delegates at the 10 year anniversary conference.

Consumer Perspective

The session on the consumer perspective provided a look at how the changes in food safety policy over the past ten years have impacted on consumers' health and consumers' interests.

Mr Martin Higgins, safefood reflected on his experience in helping to develop the FSAI as its first Director of Corporate Services, and, given his current role as Chief Executive of a safefood, gave his views on a partnership approach to the future. Mr Dermott Jewell, Chief Executive Officer, Consumer Association of Ireland gave his view on how consumers' health and consumers' interests have benefited in recent years.

The Great Food Safety Debate

The conference finished up with what proved to be one of the highlights of the two days, 'The Great Food Safety Debate', which questioned various aspects of food safety.



Prof. Alan Reilly, FSAI; Mary Harney, TD, Minister for Health and Children and Dr Karen Hulebak, United States Department of Agriculture enjoy a spare moment during the conference in Dublin Castle.

The Evolution of Food Safety: 1999-2009



Pictured are Mr Conor Pope, Consumer Journalist and Broadcaster, who took part in the Great Food Safety Debate, with Ms Miriam O'Callaghan, Television Presenter and Chair of the Debate.

This was a lively and stimulating debate with an expert panel of opinion leaders airing their views from a consumer, industry and regulatory position in relation to food safety. The debate also provided an opportunity for audience participation through a live digi-voting system. As each topic was debated, delegates had the opportunity to vote and record their judgements.

The well known journalist and RTE presenter, Miriam O'Callaghan, chaired the debate and ensured a lively session between members of the panel of experts and welcomed audience participation. The panel included Mr Pat Brady, Associated Craft Butchers of Ireland; Ms Veronica Campbell, Campbell Catering Ltd.; Ms Mairead McGuinness, Fine Gael MEP; Ms Paula Mee, Nutritionist; Mr Conor Pope, Consumer Journalist and Broadcaster; Prof. Alan Reilly, FSAI and Prof. Patrick Wall, University College Dublin.



Prof Patrick Wall, University College Dublin and Ms Paula Mee, Nutritionist, were panel members on the Great Food Safety Debate.

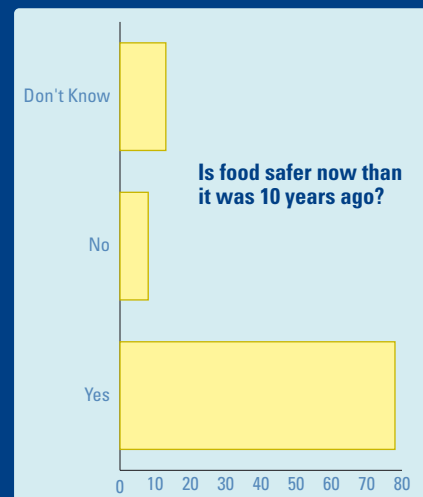
Members of the panel discussed issues such as enforcement, labelling, nutrition, which part of the food chain is considered to be most at risk, the recession and its impact on food safety and food safety legislation.

Panel members debated the question 'are food business inspected enough?' and discussed if food inspection results should be made available to the public. 'Should all foods have country of origin labeling?' is a topic which comes up regularly and panel members had the opportunity to put forward their thoughts for either side of the argument. The need to take food supplements brought about a lively debate with panel members expressing their different viewpoints on the issue. The result of the digi-vote showed that 69% were of the opinion that no, we don't need to take food supplements; 19% voted yes and 12% didn't know.

Some panel members felt that food businesses should have to pay for their own inspections, whereas others disagreed with

this concept. 56% of attendees responded 'no' by digi-vote, 41% said yes and 3% didn't know. It was felt by a number of panel members that food safety could be compromised during the current recession, whereas others thought that in this economic climate it was even more important for businesses to ensure the safety of food.

The digi-vote results for some additional topics discussed are outlined in charts below.



Ms Emma Reinhardt and Ms Fiona Byrne, both of the FSAI, pictured at the information stand during the conference.

The Evolution of Food Safety: 1999-2009

Chronology of Major Food Safety Events in Ireland: 1999-2009

1999

GMOs

Lack of knowledge and confusion on GMOs caused consumer concern.

Belgian Dioxin Contamination

Consumers advised not to purchase or eat Belgian foods affected by dioxin contamination (pork, beef, dairy, poultry and egg products from animals reared between 15 January and 1 June 1999).

Use of Antibiotics in Farming

Advice issued following the publication of a food safety report on microbial antibiotic resistance published by the UK Advisory Committee on the Microbiological Safety of Food.

2000

Food Product Recall: Cooked Ham Produced By Meat Plant in Co Meath

Following a number of cases of *Salmonella* Typhimurium DT104 in the North East the North Eastern Health Board and the FSAI issued a precautionary warning not to eat cooked ham produced by a small meat plant in Co Meath.

Weil's Disease

Advice issued to industry on rodent control following the reported death of a Limerick man from Weil's disease.

BSE

The BSE crisis resulted in an increased focus, and increased consumer concern on the safety of the food chain.

2001

Product Recall: Cooked Ham

Identification of *Salmonella* spp. in a batch of cooked ham produced in Cork.

Infant Formula Product Recall

A large baby food manufacturer voluntarily recalled specific batches of its infant formulae.

2002

Nitrofurans in Shrimps and Prawns - Product Recall

The FSAI was informed by the Food Standards Agency (Northern Ireland) that testing of samples of warm water South East Asian shrimps and prawns on sale in Northern Ireland revealed traces of the chemicals 3-amino-2-oxazolidinone (AOZ), 5-morpholinomethyl-3-amino-oxazolidinone (AMOZ) and semicarbazide (SEM).

Chicken Fillets Imported into Ireland in Breach of Food Labelling Laws

A high proportion of imported chicken fillets analysed were found to contain additives that were not disclosed or accurately stated on the products' labelling, and in many cases water content was in excess of that declared.

Risk of *E. coli* O157 Infection

Prevalence of *E. coli* O157:H7 in Irish minced beef and beef burgers.

Acrylamide

A new process contaminant was identified by the National Food Administration, Sweden, which impacted on processed foods right across the food chain.

2003

Semicarbazide

Semicarbazide was found to be present in small quantities in certain foods.

2004

Suspected Case of vCJD

A suspected case of vCJD was reported in an Irish man.

2005

Sudan Red 1

An illegal red food colourant, Sudan Red 1, was used to manufacture chilli powder. A large number of food products on sale in Ireland recalled.

Para Red

Various food recalls affecting a number of products contaminated with Para Red.

2006

Hidden Dangers of *E. coli* in Childcare Facilities Highlighted

Due to the risks associated with the dangerous bacteria *E. coli* O157 in childcare facilities and crèches, the FSAI published an information leaflet directly targeting childcare professionals.

Salmonella montevideo in Cadbury Chocolate

Trade recall initiated by Cadbury Ireland.

2007

Red 2G

Red 2G (used in sausages) will no longer be permitted in food.

Presence of SRM in vertebral column of beef from animals over 24 months

During an FSAI audit of a meat plant in Co. Kildare, it was discovered that beef provided to specific butcher shops may not have complied with the Specified Risk Material (SRM) requirements relating to the supply of beef from animals under 24 months old.

2008

Outbreak of *Salmonella Agona*

Food poisoning outbreak of *Salmonella Agona* affecting the UK and Ireland.

Nanotechnology in Food Production

A report published by the FSAI on nanotechnology and its potential future applications in relation to food and food packaging makes a series of recommendations to ensure that consumers' safety is protected in relation to developments in this area.

Recall of Irish Pork and Bacon Products

Recall from the market of all pork products produced from pigs slaughtered in Ireland from 1 September to 6 December 2008, due to possible contamination with dioxin.

2009

Product Recall: Sesame Seed Mixes

Sesame seeds were recalled due to the presence of *Salmonella* spp.

Listeria monocytogenes in Baked Sliced Ham

Listeria monocytogenes was detected in a batch of sliced baked ham manufactured in Carrickmacross.

Recall of Crumbed and Cooked Ham

Recall of ham due to the possible presence of *Listeria monocytogenes*.

FSAI staff members, 2009



FSAI Seminar on Meat Traceability

The FSAI, in association with GS1 Ireland, hosted a seminar on 11 November last to discuss meat traceability. The seminar reviewed current meat traceability systems and also showcased 'model' solutions from Ireland and abroad.

Speakers from Ireland, Canada, New Zealand and Denmark reviewed ways to improve current meat traceability systems. Traceability systems for beef, chicken and pork are compliant with the legislation, however, the objective now is to further enhance these systems, so that if a food incident like that of the pork dioxin crisis is faced again, a more targeted recall of product could take place, if required.

Over 100 delegates from the food processing, distribution and retail industry attended the event.



Pictured at the seminar on meat traceability are (l-r) Mr Jimmy O'Connor, Rosderra Irish Meats, Mr Justin Carton, Carton Group and Prof. Alan Reilly, FSAI.

Delegation from China Visit FSAI

A delegation from China's Centre for Disease Control and Prevention (CDC), Peking Union Hospital and Guang Zhou affiliated hospital of Zhongshan Medical University, recently visited Ireland on a fact finding mission. The group took the time to learn about official food control systems in Ireland, visiting the FSAI, and also furthered links with University College, Dublin. They also visited food manufacturing plants, including Abbott Infant Formula Manufacturing Plant, Cavan.

While at the FSAI, the delegates were particularly interested in the service contracts mechanism which underlies the relationship between the FSAI and enforcement officers. They were also interested in risk assessment, communication and transparency. Incident management and the rapid alert system for food and feed were discussed, as was the dioxin incident of December 2008.

The delegation was led by Dr Junshi Chen. Internationally, he serves as a member of JECFA (FAO/WHO Joint Expert Committee on Food Additives), is Deputy-Director of the International Life Sciences Institute, Focal Point in China and Adjunct Professor of the Division of Nutritional Sciences, Cornell University, USA. Since 2007, Dr Chen has been chair of the Codex Committee on Food Additives (CCFA).



Pictured (l-r) are: Dr Wayne Anderson, FSAI; Margaret Creedon, Abbott Ireland; Yucca Chan, Peking Union Hospital; Prof. Guansheng Ma, China CDC; Robin Kurpiewski, Abbott US; Prof. Shi Fang, Guang Zhou affiliated Hospital of Zhongshan Medical University; Bird Shi, Abbott China; Prof. Xiaoguang Yang, China CDC; Dr Junshi Chen, China CDC; Prof. Alan Reilly, FSAI and Gus MacEntire, Abbott Ireland.

FSCC Open Meeting

The Food Safety Consultative Council (FSCC) is made up of twenty two people, half appointed by the FSAI and half by the Minister for Health and Children. The FSCC allows the Authority to fulfil its obligation to consult widely on its programme, plans and activities. It allows the FSAI to consult quickly and acts as a valuable forum for debate on food safety, raises pertinent food safety issues and challenges the Authority to keep its programme relevant to the needs of the day.

An open meeting of the FSCC is due to take place in Dublin on 3 February 2010. The main topic to be discussed at the open meeting is whether Ireland's food should be Irish. This issue will be explored through

a series of presentations and a panel debate. More details will be available on the FSAI website closer to the event.

The FSCC welcomes the views and opinions of consumers and interested parties and there will be a number of opportunities to participate in the discussions. To secure admittance, booking is essential. Those wishing to reserve a place at the open meeting should contact Emma Reinhardt, FSAI on 01 8171310 or openmeeting@fsai.ie

Due to the limited spaces available, entry can only be permitted to those who have reserved places in advance.

Legislation Update

Irish Legislation

Food Hygiene

The Department of Agriculture, Fisheries and Food (DAFF) has published the European Communities (Food and Feed Hygiene) Regulations, 2009 (S.I. No. 432 of 2009). These Regulations give effect to a number of European Regulations concerning food and feed hygiene legislation, insofar as they relate to DAFF with regard to the production, control and marketing of food and feed. The amendments take account of the transfer of fishery functions to DAFF and clarify the role of authorised officers. Included in the list of legislation revoked by this new S.I. is European Communities (Food and Feed Hygiene) Regulations, 2005 (S.I. No. 910 of 2005) and its amendments as well as the European Communities (Hygiene of Fishery Products and Fish Feed) Regulations, 2006 (S.I. No. 335 of 2006).

See our website at: <http://tinyurl.com/yzgje4k>

Spirit Drinks

The European Communities (Spirits Drinks) Regulations, 2009 (S.I. No. 429 of 2009) has been published by the Department of Agriculture, Fisheries and Food. These regulations provide for penalties for breaches of certain provisions of Regulation (EC) No. 110/2008 which relate to the definition, description, labelling and protection of geographical indications of spirit drinks.



EU legislation

Foods for Particular Nutritional Uses

Commission Regulation (EC) No. 953/2009 of 13 October 2009 on substances that may be added for specific nutritional purposes in foods for particular nutritional uses was published in the European Official Journal in mid October (OJ L269, p9, 14/10/2009). It repeals Directives 2001/15/EC and 2004/6/EC and will apply from 1 January 2010.

The Regulation, which applies to foods for particular nutritional uses, excluding those covered by Directive 2006/125/EC (cereal-based foods and baby foods for infants and young children) and Directive 2006/141/EC (infant formulae and follow-on formulae), increases the range of sources of vitamins, minerals and other substances that may be added to foods for particular nutritional uses.

Nutrition and Health Claims on Food

At the end of October, the European Commission published four Regulations on the authorisation, and refusal of authorisation, of:

- (a) certain health claims made on food which referred to the reduction of disease risk and to children's development and health, and
- (b) on certain health claims made on food, other than those referring to the reduction of disease risk and to children's development and health.

The Annexes to these Regulations list permitted health claims and rejected health claims under Article 13(5) and Article 14 of Regulation (EC) No. 1924/2006. They also allow a period of six months for the rejected health claims to continue to be used.

The Regulations can be accessed on our website at: <http://tinyurl.com/y17a3b7>

Marketing Standards for Poultrymeat

Council Regulation (EC) No. 1047/2009 (OJ L209, p1, 06/11/2009) of 19 October 2009 amending Regulation (EC) No. 1234/2007 establishing a common organisation of agricultural markets as regards the marketing standards for poultrymeat.

Annex XIV of Council Regulation (EC) No. 1234/2007 of 22 October 2007 lays down certain marketing standards for poultrymeat. This new amending Regulation extends from 1 May 2010, the scope of these marketing standards to include poultrymeat preparations and products as well as poultrymeat in brine falling within CN code 0210 99 39.

From May 2010, poultrymeat and poultrymeat preparations must be marketed in one of the following conditions:

- Fresh
- Frozen
- Quick Frozen

The Regulation defines "poultrymeat preparation" as including poultrymeat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat.

Fresh poultrymeat is defined as poultrymeat which has not been stiffened at any time by the cooling process prior to being kept at a temperature not below -2°C and not higher than +4°C, while frozen poultrymeat is defined as poultrymeat which must be frozen as soon as possible within the constraints of normal slaughtering procedures

and is to be kept at a temperature no higher than -12°C at any time.

"Poultrymeat product" is defined in the Regulation as meaning "a meat product as defined in point 7.1 of Annex I to Regulation (EC) No. 853/2004 for which poultrymeat has been used". In Regulation (EC) No. 853/2004 meat products are defined as "processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat."

Therefore, the effect of Regulation (EC) No. 1047/2009, is that poultrymeat which has been frozen or quick-frozen must be sold in that state or be used in preparations marketed as frozen or quick-frozen, or in meat products.

Spirit Drinks

Commission Regulation (EC) No. 936/2009 of 7 October 2009 applying the agreements between the European Union and third countries on the mutual recognition of certain spirit drinks was published in October 2009 in the Official Journal of the European Union (OJ L264, p5, 08/10/2009).

The European Union has concluded an agreement in the form of an Exchange of Letters with the United States of America and has signed an agreement with the United Mexican States on the mutual recognition and protection of certain spirit drinks.

The product descriptions set out in the list in Annex I to Regulation (EC) No. 936/2009 and originating from the listed third countries may only be used for products produced in accordance with the laws and regulations of the third countries concerned. These named products are

covered by the measures for the protection and control of spirit drinks referred to in Article 24(1) of Regulation (EC) No. 110/2008 under the conditions laid down in the agreement with the third countries concerned.

The products covered are:

- Tennessee Whiskey/Tennessee Whiskey - United States of America
- Bourbon Whiskey/Bourbon Whiskey/Bourbon as a description for Bourbon Whiskey - United States of America
- Tequila - United Mexican States
- Mezcal - United Mexican States

Special Conditions on Official Controls Governing the Import of Pears From Turkey

Commission Decision 2009/835/EC (OJ L299, p15, 14/11/2009) of 12 November 2009 on emergency measures imposing special conditions on official controls governing the import of pears originating in or consigned from Turkey due to high residue levels of amitraz (notified under document C(2009) 8977) .

This Decision requires that all European Member States carry out documentary, identity and physical checks, including laboratory analysis, on at least

10% of consignments of fresh pears falling within CN codes 0808 20 10 and 0808 20 50 originating in or consigned from Turkey. Consignments must be detained pending the availability of the results of the laboratory analysis. Costs incurred as a result of the implementation of these requirements will be borne by the operators responsible for the import.

The Decision will apply until 24 January 2010, after which date the requirements for this foodstuff will be set out in Commission Regulation (EC) No. 669/2009 of 24 July 2009 implementing Regulation (EC) No. 882/2004 as regards the increased level of official controls on imports of certain feed and food of non-animal origin which becomes applicable from 25 January 2010.

EU Publications

Nanosciences and Nanotechnology

The European Commission has published a second implementation report on the 2005-2009 Action Plan for Europe on Nanosciences and Nanotechnologies.

This is available on the Europa website at:
<http://tinyurl.com/ygyhrm8>

Seafood Company Prosecuted for Serious Food Safety Breaches

The FSAI supported the Sea-Fisheries Protection Authority (SFPA) in taking legal proceedings on Bantry Bay Seafoods, which resulted in prosecution of the Irish seafood company. At a hearing in Bandon District Court, the SFPA provided evidence of events in 2007 and 2008, in which Bantry Bay Seafoods placed unsafe food on the market, failed to withdraw and recall unsafe food from sale, obstructed authorised officers during the course of their official duties, used unsuitable water in food production and placed fishery products (mussels) on the market that did not comply with biotoxin safety standards.

Marine biotoxins are a potential problem associated with the production of shellfish. They are naturally occurring toxins from which the consumer is protected by limits set down in EU legislation. In this case, Bantry Bay Seafoods repeatedly breached these safety limits. As a further measure to protect the consumer, the legislation requires that when problems are identified, food companies must immediately withdraw unsafe products from the market; it was considered that Bantry Bay Seafoods did not adequately meet this requirement.

Judge Leo Malone imposed fines totalling €4,700 on Bantry Bay Seafoods and awarded costs of €50,000 to the SFPA. The Managing Director of Bantry Bay Seafoods was also ordered to pay €1,500 to the charity Cork Cancer Research.

Food safety is primarily about ensuring that consumers are protected, and also that industry reputation is protected. Ireland has world-class systems in place to ensure that Irish shellfish are safe to eat. As a result of this case, seafood producers and consumers can be assured that unscrupulous operators will not undermine this good reputation.



The following Regulations have been introduced over the last few months in Ireland:

S.I. No. 424 of 2009
European Communities (Agriculture, Fisheries and Food) (Compliance) Regulations, 2009

S.I. No. 429 of 2009
European Communities (Spirits Drinks) Regulations, 2009

S.I. No. 432 of 2009
European Communities (Food and Feed Hygiene) Regulations, 2009

Increased Controls on Imports of Products of Non-Animal Origin

Regulation (EC) No. 882/2004 establishes a harmonised framework of general rules for the organisation of official controls to ensure compliance with feed and food law, animal health, animal welfare and plant health. The Regulation includes specific requirements for the import from third countries into the EU of feed and food of non-animal origin. It provides that a list must be drawn up of feed and food of non-animal origin which requires increased levels of official control due to known or emerging risk. It also provides that the frequency and the nature of these controls must be set out in implementing rules.

These rules were published in July 2009 as Commission Regulation (EC) No. 669/2009. They come into force on the 25 January 2010 and are directly applicable in all Member States. The European Commission is developing technical guidelines for feed and food business operators and competent authorities on the implementation of this Regulation. National legislation is also being prepared to give effect to this Regulation.

Following the implementation of Regulation (EC) No. 669/2009 there will be a three tiered approach to import controls on food of non-animal origin:

1. Safeguard Decisions in place under Regulation (EC) No. 178/2002 (e.g. chilli, chilli products and red palm oil, and aflatoxins in certain foodstuffs).
2. General provisions in place under Regulation (EC) No. 882/2004.
3. Provisions for increased controls for certain feed or food of non-animal with known or emerging risk as set out in Regulation (EC) No. 669/2009.

This overall approach allows for foods of non-animal origin to have an appropriate level of control in place with regard to the risk posed to the consumer.



This overall approach allows for foods of non-animal origin to have an appropriate level of control in place with regard to the risk posed to the consumer. An example of this is the Safeguard Decision 2005/402/EC on chilli, chilli products, curcuma and palm oil which will be repealed in Regulation (EC) No. 669/2009 due to the decreased levels of controls provided for in that Regulation. Also, Commission Decision 2006/504/EC regarding aflatoxins in certain foodstuffs will be amended whereby the requirements for nuts from Brazil will be removed from the

Decision and included in Regulation (EC) No. 669/2009 with decreased controls required.

Regulation (EC) No. 669/2009

The main points of the legislation are outlined below.

List of Products

- The list of products and the associated country of origin subject to the Regulation, together with the frequency of identity and physical checks required are listed in Annex I of the Regulation. This list will be reviewed quarterly by the European Commission and updated if required.

Designated Points of Entry

- Each Member State must designate points of entry for each product listed. The points of entry to be designated are under consideration and will be published on our website, www.fsai.ie, when available.
- Consignments of listed products can only be imported through the Designated Point of Entry (DPE) for that particular product.
- A sufficient number of suitably qualified staff must be available at the DPE. There must be a detailed procedure for sampling and analysis and a designated laboratory to carry out the analysis required.
- Facilities must be provided at the DPE to allow the required official controls to take place including a sheltered place for unloading and suitable and sufficient equipment for unloading, sampling and storage.

Prior Notification

Food business operators or their representatives must give adequate prior notification of the estimated date and time of arrival of the consignment at the DPE.

Common Entry Document

- A Common Entry Document (CED) must be completed for each consignment subject to this Regulation.

It consists of three parts:

1. Part I must be completed by the food business operator and transmitted to the competent authority at least one working day before the arrival of the consignment at the DPE.
 2. Part II must be completed by the competent authority stating the decision on the consignment.
 3. Part III must be completed by the competent authority where controls are required in the case of non-compliance.
- The competent authority for pesticides in food is the Department of Agriculture, Fisheries and Food. The competent authority for food of non-animal origin is the Health Service Executive.
 - The CED submitted to a DPE in Ireland must be drawn up in English or Irish.

Official Controls at the DPE

- Documentary checks will be carried out by the relevant competent authority within two working days unless exceptional or unavoidable circumstances arise.
- Identity and physical checks including, at least, sampling and analysis will be carried out by the relevant competent authority at

the frequency set out in Annex I for the particular product being imported. The results of the physical checks will be made available as soon as technically possible.

- When the checks have been carried out, the competent authority will complete, sign and stamp Part II of the CED. The competent authority will make and keep a copy of the signed and stamped document.
- The original document will accompany the consignment to its point of destination.
- The competent authority at the DPE may, in exceptional circumstances, authorise the onward transportation of the consignment before the results of the physical check are available. Pending receipt of the results of the physical checks, the consignment must remain under continuous control of the competent authorities and cannot be tampered with. As this Regulation concerns products where there is known or emerging risk the competent authority will, as a rule, control the product at the DPE. A certified copy of the original CED must be issued for this purpose.
- In such exceptional circumstances where there is reason to authorise the onward transportation of a consignment, arrangements will be made by the competent authority to ensure that the consignment remains under its continuous control and cannot be tampered with. The competent authority will also need to make arrangements with Revenue's Customs Service to ensure that any such movement will not interfere with customs controls and that any potential duties payable are secured. A certified copy of the original CED must be issued to accompany the consignment.



- Consignments can only be released when a completed CED or its electronic equivalent is presented to the customs authorities. The document cannot be completed until all the required controls have been carried out and the results of the physical checks, if such checks were required, are satisfactory.

Obligations on Food Business Operators

In certain circumstances the special characteristics of a consignment may mean that the assistance of the food business operator is required. The operator must make sufficient human resources and logistics to unload the consignment available to the competent authority. Appropriate equipment for sampling and analysis as regards special transport and/or special packaging forms must be provided by the operator where representative sampling cannot be performed using standard equipment.

Splitting of Consignments

Consignments cannot be split until all the official controls have been carried out and the CED completed by the competent authority. If the consignment is split before release for free circulation an authenticated copy of the CED must accompany the consignment.

Non-compliance

In the case of non-compliance, action must be taken in accordance with Articles 19, 20 and 21 of Regulation (EC) No. 882/2004.

Fees

Member States must collect fees incurred with the implementation of this Regulation. Food business operators or their representatives must pay the fees set.

Further information on food legislation is available on our website at www.fsai.ie/legislation.html.

Note: This article is limited to food of non-animal origin. Regulation (EC) No. 669/2009 also covers feed, which is outside the remit of the FSAI and is the responsibility of the Department of Agriculture, Fisheries and Food.

Vitamins and Minerals in Food Fortification

Regulation No. 1925/2006/EC on the addition of vitamins and minerals and of certain other substances to foods came into force in July 2007. The legislation seeks to harmonise food fortification across Member States and sets out specific rules for the addition of vitamins, minerals and certain other foodstuffs to food. It aims to ensure the effective functioning of the internal market whilst providing a high level of consumer protection.

Annex I of Regulation 1925/2006/EC lists the vitamins and minerals which may be added to foods. These may only be added in the formats listed in Annex II. However, Member States may provide derogations for vitamins and minerals and their forms not included in the legislation until 19 January 2014, as long as the following conditions are fulfilled:

- (a) the substance in question was used for addition to foods marketed in the Community prior to 19 January 2007;
- (b) the European Food Safety Authority has not given an unfavourable opinion in respect of the use of the substance, or its use in that form, in

the manufacture of food on the basis of a dossier supporting use of the substance that has to be submitted to the Commission by the Member State by 19 January 2010.

In view of this, the FSAI would like to advise the food industry that dossiers supporting the use of a vitamin or mineral substance in food can be submitted to the FSAI for derogation (provided the above conditions and the general principles of the legislation are fulfilled). These dossiers will be forwarded to the European Food Safety Authority for evaluation. **The FSAI will accept dossiers until 1 January 2010.**

The European Commission has published administrative guidance on submissions for safety evaluation of substances added for specific nutritional purposes in the manufacture of foods. This guidance provides detailed information on the procedure that should be followed for the submission of requests for substances to be considered for inclusion in the permitted list. The document can be accessed on our website at: <http://tinyurl.com/yzy5gqp>.

Please send dossiers to Public Health Nutrition, Food Safety Authority of Ireland, Abbey Court, Lower Abbey Street, Dublin 1, to arrive by 1 January 2010.

FSAI Attend SHOP Exhibition

SHOP exhibition is Ireland's largest retail, food and drink industry event. The exhibition allows businesses in the retail and convenience food sectors to showcase their latest products and trends. It also provides opportunities for those in the industry to develop new business, launch new products, network and gather information relating to the industry.

With over 250 exhibitors and many thousands of visitors, the show provided an excellent opportunity for the FSAI to meet with people working in the Irish food industry. The event was held in the RDS, Dublin from 22-24 September. The FSAI information stand was attended by trained advisors and scientists who work on a daily basis on issues concerning the food industry, and was visited by many interested parties over the three days. Queries were predominately based on the FSAI Safe Catering Pack, starting up a new food business, training, HACCP and labelling.



Noeleen Murtagh, Librarian, FSAI, offers advice at SHOP.

Recent Publications

The following publications have recently been produced by the FSAI:

- Animal Cloning in Food Production
- Report on Zoonoses in Ireland, 2006 and 2007
- Legislation on Chemical Contaminants

The publications are available on our website at www.fsai.ie/publications.



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Mailing List

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