

Suplemento nº 14 (2014)

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EN EL BOE (ESPAÑA)

• Ministerio de la Presidencia

Organización

- Orden PRE/1451/2014, de 28 de julio, por la que se crea el órgano administrativo encargado de la ejecución del programa de apoyo a la celebración del acontecimiento de excepcional interés público "Año de la Biotecnología en España": <http://www.boe.es/boe/dias/2014/08/04/pdfs/BOE-A-2014-8408.pdf>

• Ministerio de Agricultura, Alimentación y Medio Ambiente

Subvenciones

- Resolución de 18 de julio de 2014, de la Dirección General de la Industria Alimentaria, por la que se publican las subvenciones concedidas durante el ejercicio 2014 para programas plurirregionales de formación dirigidos a los profesionales del sector agroalimentario:
<http://www.boe.es/boe/dias/2014/07/31/pdfs/BOE-A-2014-8259.pdf>

- Resolución de 23 de julio de 2014, de la Secretaría General de Agricultura y Alimentación, por la que se publican las subvenciones concedidas durante el ejercicio 2014, al fomento de la integración cooperativa de ámbito estatal: <http://www.boe.es/boe/dias/2014/08/11/pdfs/BOE-A-2014-8647.pdf>

• Comunidad Autónoma de Aragón

Salud pública



DESTACADO

- Ley 5/2014, de 26 de junio, de Salud Pública de Aragón: <http://www.boe.es/boe/dias/2014/08/01/pdfs/BOE-A-2014-8282.pdf>

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EN EL DIARIO OFICIAL DE LA UE (DISPOSICIONES RECIENTES)

• DOUE nº L 218 [edición completa: <http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=OJ:L:2014:218:TOC>]

- Reglamento de Ejecución (UE) nº 796/2014 de la Comisión, de 23 de julio de 2014, que modifica el Reglamento (CE) nº 501/2008, por el que se establecen disposiciones de aplicación del Reglamento (CE) nº 3/2008 del Consejo sobre acciones de información y de promoción de los productos agrícolas en el mercado interior y en los mercados de terceros países: http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=uriserv:OJ.L_.2014.218.01.0001.01.SPA

• DOUE nº L 228 [edición completa: http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=uriserv:OJ.L_.2014.228.01.0005.01.SPA]



DESTACADO

- Reglamento de Ejecución (UE) nº 828/2014 de la Comisión, de 30 de julio de 2014, relativo a los requisitos para la transmisión de información a los consumidores sobre la ausencia o la presencia reducida de gluten en los alimentos: http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=uriserv:OJ.L_.2014.228.01.0005.01.SPA

- DOUE nº L 230 [edición completa: <http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=OJ:L:2014:230:TOC>]

- Reglamento de Ejecución (UE) nº 836/2014 de la Comisión, de 31 de julio de 2014, que modifica el Reglamento (CE) nº 889/2008, por el que se establecen disposiciones de aplicación del Reglamento (CE) nº 834/2007 del Consejo sobre producción y etiquetado de los productos ecológicos, con respecto a la producción ecológica, su etiquetado y su control: http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=uriserv:OJ.L_.2014.230.01.0010.01.SPA

- DOUE nº L 238 [edición completa: <http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=OJ:L:2014:238:TOC>]



DESTACADO

- Reglamento (UE) nº 865/2014 de la Comisión, de 8 de agosto de 2014, por el que se corrige la versión española del Reglamento (UE) nº 10/2011, sobre materiales y objetos plásticos destinados a entrar en contacto con alimentos: http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=uriserv:OJ.L_.2014.238.01.0001.01.SPA

DOCUMENTOS



- Normas recientemente modificadas o adoptadas¹

♦ CODEX STAN 13-1981 Norma para los Tomates en Conserva:
http://www.codexalimentarius.org/download/standards/225/CXS_013s.pdf

♦ CAC/GL 19-1995 Directrices para el Intercambio de Información en Situaciones de Urgencia con Respeto al Control de los Alimentos:
http://www.codexalimentarius.org/download/standards/36/CXG_019s.pdf



DESTACADO

♦ CAC/GL 21-1997 Principios para el establecimiento y la aplicación de criterios microbiológicos a los alimentos:
http://www.codexalimentarius.org/download/standards/394/CXG_021s.pdf



DESTACADO

♦ CAC/GL 23-1997 Directrices para el Uso de Declaraciones Nutricionales y Saludables:
http://www.codexalimentarius.org/download/standards/351/CXG_023s.pdf

¹ Lista no exhaustiva.

♦ CAC/GL 32-1999 Directrices para la Producción, Elaboración, Etiquetado y Comercialización de Alimentos Producidos Orgánicamente:
http://www.codexalimentarius.org/download/standards/360/cxg_032s.pdf



DESTACADO

♦ CAC/GL 36-1989 Nombres genéricos y Sistema internacional de numeración de aditivos alimentarios:
http://www.codexalimentarius.org/download/standards/13341/CXG_036s.pdf



- Comisión Europea –

● Comunicación de la Comisión Europea: “**Hacer frente a las prácticas comerciales desleales en la cadena de suministro alimentario entre empresas**”, COM(2014) 472 final: <http://eur-lex.europa.eu/legal-content/ES/TXT/PDF/?uri=COM:2014:472:FIN&rid=3>



Sistema de alerta rápida para alimentos³

● Semana 30 (2014):



■ **alerta** 25/07/2014 Ref. 2014.1030 (DE): lead (92.8 mg/kg - ppm) in Moringa oleifera food supplement from Germany [dietetic foods, food supplements, fortified foods];



■ **producto rechazado en la frontera** 25/07/2014 Ref. 2014.BFK (CZ): ochratoxin A (32,4 µg/kg - ppb) in dried raisins from Afghanistan [fruits and vegetables];

² Prácticamente toda la información disponible sobre el RASFF está en inglés (incluyendo las listas de la base de datos); de todos modos puede consultarse un folleto informativo en español en: http://ec.europa.eu/food/food/rapidalert/docs/rasff_leaflet_es.pdf, Véase también: http://ec.europa.eu/food/food/rapidalert/docs/rasff30_booklet_es.pdf.

³ A fin de no monopolizar un espacio excesivamente amplio en este “Suplemento”, sólo enumeramos a continuación las alertas y los rechazos en la frontera relativos a productos alimenticios (el resto de informaciones pueden consultarse en: <https://webgate.ec.europa.eu/rasff-window/portal/?event=SearchForm&cleanSearch=1>).



■ **producto rechazado en la frontera** 25/07/2014 Ref. 2014.BFJ (FR): cadmium (1.933 mg/kg - ppm) in frozen cooked mussels from Chile [bivalve molluscs and products thereof];



■ **producto rechazado en la frontera** 25/07/2014 Ref. 2014.BFI (GB): aflatoxins (B1 = 20.5; Tot. = 24.0 µg/kg - ppb) in pistachio kernels from the United States [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 25/07/2014 Ref. 2014.BFH (IE): aflatoxins (B1 = 9.3 µg/kg - ppb) in herbs mix from Pakistan [herbs and spices];



■ **alerta** 24/07/2014 Ref. 2014.1017 (LU): aflatoxins (B1 = 9.53 µg/kg - ppb) in organic paprika powder from France [herbs and spices];



■ **alerta** 24/07/2014 Ref. 2014.1020 (NL): thiacloprid (2.6 mg/kg - ppm) in redcurrants from Belgium [fruits and vegetables];



■ **alerta** 24/07/2014 Ref. 2014.1019 (DE): Salmonella in "white beer" cheese from Germany [milk and milk products];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFB (GB): unauthorised substance dichlorvos (0.71 mg/kg - ppm) in oloyin beans from Nigeria [fruits and vegetables];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFA (IT): aflatoxins (B1 = 31.6; Tot. = 33.9 µg/kg - ppb) in pistachio kernels with raw material from Afghanistan, via Turkey [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFG (DE) fipronil (0.027 mg/kg - ppm) in fresh coriander from Thailand [herbs and spices];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFF (FR): cadmium (2.517 mg/kg - ppm) in frozen cooked mussels from Chile [bivalve molluscs and products thereof];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFE (BE): aflatoxins (B1 = 86.4; Tot. = 93.2 / B1 = 42; Tot. = 44 µg/kg - ppb) in pistachios from Iran [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFD (BE): anthraquinone (0.021 mg/kg - ppm) in green tea from China [cocoa and cocoa preparations, coffee and tea];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BFC (BE): carbosulfan (0.019 mg/kg - ppm) and unauthorised substance carbofuran (0.038 mg/kg - ppm) in yardlong beans from the Dominican Republic [fruits and vegetables];



■ **producto rechazado en la frontera** 24/07/2014 Ref. 2014.BEZ (GB): absence of health certificate(s) for melon seeds from Nigeria [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 23/07/2014 Ref. 2014.BEW (GB): unauthorised substance dichlorvos (0.22 mg/kg - ppm) in oloyin beans from Nigeria [fruits and vegetables];



■ **producto rechazado en la frontera** 23/07/2014 Ref. 2014.BEV (GB): unauthorised substance dichlorvos (0.19 mg/kg - ppm) in white beans from Nigeria [fruits and vegetables];



■ **producto rechazado en la frontera** 23/07/2014 Ref. 2014.BEY (GB): aflatoxins (B1 = 3.1 µg/kg - ppb) in blanched groundnut kernels from China [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 23/07/2014 Ref. 2014.BEX (BE): unauthorised substance diafenthiuron (0.075 mg/kg - ppm) in fresh peppers from the Dominican Republic [fruits and vegetables];



■ **producto rechazado en la frontera** 23/07/2014 Ref. 2014.BEU (DE): aflatoxins (B1 = 14.1 µg/kg - ppb) in peanuts from the United States [nuts, nut products and seeds];



■ **alerta** 22/07/2014 Ref. 2014.1008 (SK): aflatoxins (B1 = 3.66; Tot. = 8.02 µg/kg - ppb) in roasted peanuts without shell from Poland [nuts, nut products and seeds];



■ **alerta** 22/07/2014 Ref. 2014.1004 (DE): Staphylococcal enterotoxin in frozen escolar fillets (*Lepidocybium flavobrunneum*) from Ecuador [fish and fish products];



■ **alerta** 22/07/2014 Ref. 2014.1001 (DE): ochratoxin A (20.6 µg/kg - ppb) in dried seedless grapes from Turkey, via Austria [fruits and vegetables];



■ **alerta** 22/07/2014 Ref. 2014.1000 (IE): undeclared peanut in Thai chicken panang from Thailand, via Denmark [prepared dishes and snacks];



■ **producto rechazado en la frontera** 22/07/2014 Ref. 2014.BEP (AT): anthraquinone (0.027 mg/kg - ppm) in green tea from China [cocoa and cocoa preparations, coffee and tea];



■ **producto rechazado en la frontera** 28/07/2014 Ref. 2014.BEQ (BG): too high content of sulphite (2644 mg/kg - ppm) in dried apricots from Turkey [fruits and vegetables];



■ **producto rechazado en la frontera** 22/07/2014 Ref. 2014.BEK (DE): unauthorised genetically modified rice flour from China [cereals and bakery products];



■ **alerta** 22/07/2014 Ref. 2014.1002 (PL): polycyclic aromatic hydrocarbons (sum of 4 PAA: 73,56 µg/kg - ppb) in smoked sprats in vegetable oil from Latvia [fish and fish products];



■ **producto rechazado en la frontera** 22/07/2014 Ref. 2014.BEJ (DE): aflatoxins (B1 = 84.5; Tot. = 93.9 µg/kg - ppb) in pistachios from Iran [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 22/07/2014 Ref. 2014.BEO (DE): aflatoxins (B1 = 5; Tot. = 6 µg/kg - ppb) in peanuts from China [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 22/07/2014 Ref. 2014.BEN (RO): aflatoxins (B1 = 54.96; Tot. = 60.24 µg/kg - ppb) in shelled peanuts from Sudan [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 22/07/2014 Ref. 2014.BEM (NL): Salmonella in frozen poultry meat preparation from Thailand [poultry meat and poultry meat products];



■ **alerta** 22/07/2014 Ref. 2014.1011 (NO): undeclared celery in instant chicken soup from Norway [soups, broths, sauces and condiments]; y



■ **alerta** 22/07/2014 Ref. 2014.1003 (IT): Listeria monocytogenes (present /25g) in smoked salmon from Poland [fish and fish products].

● Semana 29 (2014):



■ **alerta** 18/07/2014 Re. 2014.0995 (PL): Listeria monocytogenes (presence /25g) in chilled sliced sirloin from Poland [meat and meat products (other than poultry)];



■ **alerta** 18/07/2014 Ref. 2014.0987 (DE): deoxynivalenol (DON) (931; 916; 748.8 µg/kg - ppb) in organic whole wheat shortbread and organic whole grain crackers from Germany, with raw material from Poland [cereals and bakery products];



■ **alerta** 18/07/2014 Ref. 2014.0999 (DE): undeclared gluten (158.4; 140.3 mg/kg - ppm) in gluten free beer from Germany [alcoholic beverages];



■ **alerta** 18/07/2014 Ref. 2014.0992 (DE): rye ergot (Claviceps purpurea) (1954 mg/kg - ppm) in rye from Germany [cereals and bakery products];



■ **alerta** 18/07/2014 Ref. 2014.0990 (NL): Salmonella spp. (presence) in sesame seeds from India [nuts, nut products and seeds];



■ **alerta** 18/07/2014 Ref. 2014.0988 (NL): Salmonella Brandenburg (presence /25g) in processed cheese powder from the Netherlands [milk and milk products];



■ **alerta** 18/07/2014 Ref. 2014.0998 (BE): arsenic (3.13 mg/kg - ppm) in food additive trisodium citrate from China [food additives and flavourings];



■ **producto rechazado en la frontera** 18/07/2014 Ref. 2014.BEI (DE): residue level above MRL for oxytetracycline (204 µg/kg - ppb) in frozen shrimps from Vietnam [crustaceans and products thereof];



■ **producto rechazado en la frontera** 18/07/2014 Ref. 2014.BEH (IT): aflatoxins (B1 = 84; Tot. = 93 µg/kg - ppb) in unshelled pistachios from the United States [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 18/07/2014 Ref. 2014.BEG (PL): benzo(a)pyrene (3.23 µg/kg - ppb) and polycyclic aromatic hydrocarbons (16.2 µg/kg - ppb) in non-refined soybean oil from Ukraine [fats and oils];



■ **producto rechazado en la frontera** 18/07/2014 Ref. 2014.BEF (GB): cypermethrin (0.99 mg/kg - ppm) and unauthorised substance dichlorvos (1.81 mg/kg - ppm) in oluyin beans from Nigeria [fruits and vegetables];



■ **alerta** 17/07/2014 Ref. 2014.0984 (FR): *Listeria monocytogenes* (> 10 CFU/g) in gorgonzola from Italy [milk and milk products - food];



■ **producto rechazado en la frontera** 17/07/2014 Ref. 2014.BEE (GB): cypermethrin (1.14 mg/kg - ppm) and unauthorised substance dichlorvos (1.06 mg/kg - ppm) in fresh oloyin beans from Nigeria [fruits and vegetables];



■ **producto rechazado en la frontera** 17/07/2014 Ref. 2014.BED (CY): unauthorised use of colour E 122 - azorubine in pickles from Lebanon [fruits and vegetables];



■ **producto rechazado en la frontera** 17/07/2014 Ref. 2014.BEC (GB): chlorpyrifos (0.13 mg/kg - ppm), cypermethrin (8.45 mg/kg - ppm) and cyhalothrin (0.14 mg/kg - ppm) and unauthorised substance dichlorvos (1.70 mg/kg - ppm) in fresh olu beans from Nigeria [fruits and vegetables];



■ **producto rechazado en la frontera** 17/07/2014 Ref. 2014.BEB (DE): bacterial contamination (2.4×10^6 ; 2.3×10^6 ; 1.2×10^6 ; 1.8×10^6 ; 2.0×10^6 CFU/g) and spoilage of frozen cooked shrimps (*Penaeus* spp.) from India [crustaceans and products thereof];



■ **alerta** 16/07/2014 Ref. 2014.0979 (NL): *Salmonella* in minced meat from the Netherlands [meat and meat products (other than poultry)];



■ **producto rechazado en la frontera** 16/07/2014 Ref. 2014.BDZ (BG): ochratoxin A (32.4 µg/kg - ppb) in raisins from Afghanistan [fruits and vegetables];



■ **alerta** 16/07/2014 Ref. 2014.0980 (DK): Diarrhoeic Shellfish Poisoning (DSP) toxins - okadaic acid (280 µg/kg - ppb) in chilled mussels from Denmark [bivalve molluscs and products thereof];



■ **producto rechazado en la frontera** 16/07/2014 Ref. 2014.BEA (IE): aflatoxins (B1 = 7.5; Tot. = 8.5 µg/kg - ppb) in peanut candy from India [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 16/07/2014 Ref. 2014.BDY (NL): ochratoxin A (23 µg/kg - ppb) in pumpkin seeds from China [nuts, nut products and seeds];



■ **alerta** 16/07/2014 Ref. 2014.0969 (IT): *Listeria monocytogenes* (presence /25g) in chilled salmon tartare produced in **Spain**, with raw material from Norway [fish and fish products];



■ **alerta** 15/07/2014 Ref. 2014.0972 (SE): norovirus (presence /25g) in frozen raspberries packaged in Serbia, via Belgium [fruits and vegetables];



■ **producto rechazado en la frontera** 15/07/2014 Ref. 2014.BDW (NL): ochratoxin A (24 µg/kg - ppb) in raisins from Afghanistan [fruits and vegetables];



■ **producto rechazado en la frontera** 15/07/2014 Ref. 2014.BDX (GR): ochratoxin A (13.8 µg/kg - ppb) in organic spelt from Ukraine [cereals and bakery products];



■ **producto rechazado en la frontera** 15/07/2014 Ref. 2014.BDV (NL): ochratoxin A (28 µg/kg - ppb) in dried figs from Turkey [fruits and vegetables];



■ **producto rechazado en la frontera** 15/07/2014 Ref. 2014.BDU (NL): aflatoxins (B1 = 75; Tot. = 81 µg/kg - ppb) in groundnuts from the United States [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 15/07/2014 Ref. 2014.BDT (NL): aflatoxins (B1 = 6.8; Tot. = 8.1 / B1 = 6.3; Tot. = 7.4 µg/kg - ppb) in groundnuts from Egypt [nuts, nut products and seeds];



■ **alerta** 14/07/2014 Ref. 2014.0967 (BE): traces of milk (1.02 mg/kg - ppm) in waffels from Belgium [cereals and bakery products];



■ **producto rechazado en la frontera** 28/07/2014 Ref. (ES): norovirus (genogroup I +5: n=5, c=5 /25g) in frozen boiled white clams (Veneridae) from Vietnam [bivalve molluscs and products thereof];



■ **alerta** 14/07/2014 Ref. 2014.0964 (IT): Salmonella Saint Paul (presence /25g) in frozen poultry and veal kebab from Germany [meat and meat products (other than poultry)];



■ **producto rechazado en la frontera** 14/07/2014 Ref. 2014.BDS (NL): aflatoxins (B1 = 11.0; Tot. = 11.0 / B1 = 7.3; Tot. = 7.3 µg/kg - ppb) in groundnuts from Egypt [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 14/07/2014 Ref. 2014.BDR (NL): aflatoxins (B1 = 16; Tot. = 18 µg/kg - ppb) in groundnuts from Egypt [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 14/07/2014 Ref. 2014.BDQ (LT): aflatoxins (B1 = 146; Tot. = 155 / B1 = 89; Tot. = 95 µg/kg - ppb) in raw pistachios in shell from Iran [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 14/07/2014 Ref. 2014.BDP (NL) aflatoxins (B1 = 11.0; Tot. = 11.0 µg/kg - ppb) in pecan nuts from Israel [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 14/07/2014 Ref. 2014.BDN (ES): poor temperature control (-4.1 <--> -0.5 °C) of frozen whole poultry (Gallus gallus) from Brazil [poultry meat and poultry meat products]; y



■ **producto rechazado en la frontera** 14/07/2014 Ref. 2014.BDM (BG): dimethoate (0.083 mg/kg - ppm) in fresh peppers from Turkey [fruits and vegetables].



Food Safety News

Breaking news for everyone's consumption

- EE.UU.: Un poco de historia...

En su edición de 7 de agosto de 2014 el boletín “Food Safety News” publicó un breve comentario titulado “**Looking Back: 100 Years of U.S. Food Safety History**” (autor: **James Andrews**). Resumimos a continuación dicha nota:

«In the winter of 1924, oysters grown in polluted waters near Long Island, NY, caused an outbreak of typhoid fever from Salmonella Typhi that killed 150 people and sickened at least 1,500. To this day, it holds the record for the highest body count of any foodborne illness outbreak in U.S. history.

At the time of that outbreak, the oyster industry was very loosely regulated. But, in the aftermath, U.S. regulators honed in.

Much of the progress made in food safety during the past 100 years has resulted from reactions to crises, according to a panel of food safety experts who spoke Wednesday at the International Association of Food Protection (IAFP) conference in Indianapolis.

“We tend to wait until there are sufficient illnesses in our country to justify a control and eventual prevention strategy,” said Dr. Ewen Todd, a private food safety consultant and former director of the National Food Safety and Toxicology Center at Michigan State University.

In the past 100 years, we’ve made great strides in coming to understand and control the risk of foodborne pathogens, but not completely eliminate it. The human propensity to make mistakes still leads to millions of illnesses each year, Todd said.

Some threats have been conquered, while others have persisted and new ones have emerged. The threats of Salmonella Typhi, Mycobacterium and Trichinella have been significantly diminished, while Listeria monocytogenes, E. coli O157:H7 and other Salmonella species still cause pervasive illness.

One fact has remained constant: 100 years later, the top three sources of foodborne pathogens remain, in order, fresh produce, meat and poultry, and dairy products.

Microbiologist Dr. William Sperber, formerly at companies such as Cargill and Pillsbury, described the past 100 years as “a bumpy ride.” The century was first characterized by 50 years of industry reacting to public opinion and new federal regulations, followed by 30 years of industry-led progress in what he called “the golden age of food safety management,” and finally the past 20 years of “further progress hindered by complications and unproductive regulation.”

Sperber argued that the decision by the U.S. Department of Agriculture to classify E. coli O157:H7 as an adulterant in ground beef in 1994 was an example of overreactive regulation by the then-new Clinton administration.

The “golden age” of food safety progress, on the other hand, occurred around the time that large corporations realized that even if small companies caused foodborne illness outbreaks, it reflected poorly on the entire industry. That was when companies began openly sharing food safety information, he said, fostering a culture of cooperation on safety issues.

Dr. Robert Buchanan, director of the Center for Food Safety and Security Systems at the University of Maryland, outlined the regulatory side of the food safety evolution. Federal food safety regulation really started in 1906 when President Theodore Roosevelt signed two bills, the Pure Food and Drug Act and the Meat Inspection Act.

The Pure Food and Drug Act established what would eventually become the U.S. Food and Drug Administration, while the Meat Inspection Act established the USDA's Food Safety and Inspection Service, which assumed that meat was inherently unsafe unless inspected prior to release into commerce.

With the Administrative Procedures Act of 1946, regulatory agencies were required to ensure a scientific basis for regulations. And, in the wake of World War II, accelerated international trade gave way to World Trade Agreements establishing ground rules for the trade of food.

In 1996, the Centers for Disease Control and Prevention launched PulseNet, a network of public health and food regulatory laboratories around the country that shares data on disease-causing microorganisms...».

Sigue en: Food Safety News [<http://www.foodsafetynews.com/2014/08/looking-back-100-years-of-food-safety-history-in-the-u-s/#.U-NuZenlpjo>]



- **Jenni Spinner: “Dishonor roll: India and China are the world’s worst food safety violators”.** FoodProduction daily.com (5 de agosto de 2014).



Consultar: <http://www.foodproductiondaily.com/Safety-Regulation/Food-safety-violations-worst-in-India-and-China>



- **Del blog de la FIAB - “La plataforma Food For Life Spain promueve Henufood, un proyecto de I+D para la alimentación del futuro”:** <http://blog.fiab.es/index.php/la-plataforma-food-life-spain-promueve-henufood-un-proyecto-de-id-para-la-alimentacion-del-futuro/>

- Del *blog Food law latest* - “GFSI paper on mitigation of food frauds effects”: <http://foodlawlatest.com/2014/08/01/gfsi-paper-on-mitigation-of-food-frauds-effects/>



AGENDA (CONGRESOS, FERIAS, SEMINARIOS, ETC.)

- 28 y 29 de agosto de 2014
México (México)
HACCP Nivel III: Auditoría y actualización al plan HACCP
Para más información: <http://inscripciones-seminariosmexico.delcen.com/index.php/component/content/article/16-contenidos-seminarios/73-haccp-nivel-iii-auditoria-y-actualizacion-al-plan-haccp>
- 1-5 de septiembre de 2014
Camerino (Italia)
European Summer School on Nutrigenomics
Para más información: <http://d7.unicam.it/nutrigenomics/>
- 1-5 de septiembre de 2014
York (Reino Unido)
Materials and Articles in Contact with Food
Para más información:
<https://secure.fera.defra.gov.uk/ifstl/downloadBlob.cfm?id=27>
- 8 y 9 de septiembre de 2014
Cascais (Portugal)
EuroPack – Food and Beverage Packaging Innovation Summit
Para más información, enviar un mensaje electrónico a k.dickey@marcusevansch.com
- 9 de septiembre de 2014
Leatherhead, Surrey (Reino Unido)
Caveat Emptor - Beware of Food Fraud!
Para más información: <http://www.leatherheadfood.com/food-fraud>

