Suplemento nº 15

Editado en colaboración con la Asociación Iberoamericana para el Derecho Alimentario (AIBADA)

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- **PARLAMENTO EUROPEO**: E-013831/13 - Pregunta con solicitud de respuesta escrita a la Comisión - Andrés Perelló Rodríguez: (5 de diciembre de 2013)

Asunto: **Prohibición de las parrillas de barbacoa a base de metales pesados**

En su respuesta a la pregunta E-006349/2013 del pasado mes de julio, la Comisión informaba de que estaba estudiando la posibilidad de tomar medidas para hacer frente al problema denunciado por este diputado en relación con las barbacoas recubiertas por un baño metálico de níquel, cobre, estaño y zinc. Estos dispositivos, comercializados en la EU, presentaban un grave riesgo para la salud humana por el desprendimiento de metales pesados en el proceso de asado.

Por otro lado, tal y como la Comisión indica en la citada respuesta y según el Reglamento (CE) n° 1935/2004, si circulan por el mercado parrillas que no cumplen la normativa comunitaria, los Estados miembros están facultados para prohibir y retirar dichos utensilios. Sin embargo, dado que el problema afecta a muchos países de la UE (solo Finlandia e Italia han tomado medidas respecto a la migración de metales en contacto con alimentos), y dado que la mayoría de las parrillas defectuosas proceden de países terceros, parece que se impone una actuación urgente desde las instituciones comunitarias.

> ¿Puede informar la Comisión del estado de su evaluación sobre la necesidad de nuevas medidas a adoptar, a la que hacía referencia en su respuesta parlamentaria?

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¿Ha tomado la Comisión una decisión sobre nuevos instrumentos legislativos en este caso?

Dado que la seguridad alimentaria de los ciudadanos europeos está implicada, ¿se han dispuesto plazos o un posible calendario para su aprobación?

Teniendo en cuenta que el acero inoxidable es una alternativa segura y viable para este tipo de utensilios, ¿ha valorado la Comisión la posibilidad de realizar una modificación por comitología al Reglamento (CE) n° 1935/2004 que, sobre la base de lo previsto en su artículo 11 (autorización comunitaria) o de la prohibición directa de los «metales pesados en parrillas de asar» en el Anexo I, punto 8, pudiera ayudar a resolver el problema aquí expuesto? ¿Piensa la Comisión desarrollar legislativamente el punto sobre metales y aleaciones del mismo Anexo tal y como ya se ha hecho con la normativa UE relativa a otros materiales (cerámicas, celulosa, plásticos)?

¿No considera la Comisión que los Estados miembros en los que se están comercializando actualmente las parrillas concernidas están incurriendo en infracción de lo dispuesto en el artículo 8, apartado 2, del citado Reglamento?

Respuesta del Sr. Borg en nombre de la Comisión (3 de febrero de 2014)

El artículo 8, apartado 2, del Reglamento (CE) n° 1935/2004[1] dispone que no se autorizará ninguna sustancia a nivel de la Unión a menos que su seguridad haya quedado demostrada adecuada y suficientemente en las condiciones de uso previstas.

Como ya se indicó en la respuesta a la pregunta E-006349/13, la Comisión está evaluando si se necesita una mayor armonización y más iniciativas a nivel de la Unión. Los metales pesados han sido incluidos en el plan de trabajo sobre materiales no armonizados[2] mencionado también en la respuesta a la pregunta E-006349/13. Los resultados se esperan para 2015.

[1] Reglamento (CE) n° 1935/2004 del Parlamento Europeo y del Consejo, de 27 de octubre de 2004, sobre los materiales y objetos destinados a entrar en contacto con alimentos y por el que se derogan las Directivas 80/590/CEE y 89/109/CEE, DO L 338 de 13.11.2004, p. 4.

[2] http://ec.europa.eu/smart-regulation/impact/planned_ia/docs/2014_sanco_005_fcm_specific_provisions_for_materials_other_than_plastics_en.pdf.

- Comisión Europea –

RASFF [3]

Sistema de alerta rápida para alimentos[4]

- Semana 32 (2014):

■ **alerta** 08/08/2014 Ref. 2014.1118 (PL): residue level above MRL for oxytetracycline (1450; 968 mg/kg - ppm) in frozen beef from Poland [meat and meat products (other than poultry)];

■ **alerta** 08/08/2014 Ref. 2014.1121 (NL): Listeria monocytogenes in frozen meatballs from the Netherlands [meat and meat products (other than poultry)];

■ **alerta** 08/08/2014 Ref. 2014.1114 (FR): shigatoxin-producing Escherichia coli (O26-H11 eae+ stx+) in goat cheese made from raw milk from France [milk and milk products];

■ **producto rechazado en la frontera** 08/08/2014 Ref. 2014.BHS (PL): benzo(a)pyrene (6.3 µg/kg - ppb) and polycyclic aromatic hydrocarbons (26.8 µg/kg - ppb) in crude soybean oil from Ukraine [fats and oils];

■ **producto rechazado en la frontera** 08/08/2014 Ref. 2014.BHP (BG): formetanate (0.564 mg/kg - ppm) in fresh peppers from Turkey [fruits and vegetables];

■ **producto rechazado en la frontera** 08/08/2014 Ref. 2014.BHT (DK): norovirus (in 1 of 5 samples) in frozen strawberries from China [fruits and vegetables];

■ **producto rechazado en la frontera** 08/08/2014 Ref. 2014.BHR (PL): benzo(a)pyrene (>12.5 µg/kg - ppb) and polycyclic aromatic hydrocarbons (>50 µg/kg - ppb) in crude soybean oil from Ukraine [fats and oils];

■ **producto rechazado en la frontera** 08/08/2014 Ref. 2014.BHQ (**ES**): poor state of preservation (strong smell) of and rodent excrements in sweet potato from Nigeria [fruits and vegetables[;

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[3] 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.

[4] 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** 08/08/2014 Ref. 2014.BHO (PL): benzo(a)pyrene (12.5 µg/kg - ppb) and polycyclic aromatic hydrocarbons (>50 µg/kg - ppb) in non-refined soybean oil from Ukraine [fats and oils];

 ■ **producto rechazado en la frontera** 07/08/2014 Ref. 2014.BHM (PL): benzo(a)pyrene (3.2 µg/kg - ppb) and polycyclic aromatic hydrocarbons (18.6 µg/kg - ppb) in crude soybean oil from Ukraine [fats and oils];

 ■ **producto rechazado en la frontera** 07/08/2014 Ref. 2014.BHL (SE): aflatoxins (B1 = 21; Tot. = 23 µg/kg - ppb) in peanut kernels from China [nuts, nut products and seeds];

 ■ **producto rechazado en la frontera** 07/08/2014 Ref. 2014.BHK (PL): benzo(a)pyrene (>12.5 µg/kg - ppb) and polycyclic aromatic hydrocarbons (>50 µg/kg - ppb) in crude soybean oil from Ukraine [fats and oils];

 ■ **producto rechazado en la frontera** 07/08/2014 Ref. 2014.BHN (GB): aflatoxins (Tot. = 11 µg/kg - ppb) in blanched peanuts from China [nuts, nut products and seeds];

 ■ **alerta** 07/08/2014 Ref. 2014.1111 (DK): Salmonella infantis (presence /25g) in frozen marinated chicken breast fillets from the Netherlands [poultry meat and poultry meat products];

 ■ **alerta** 06/08/2014 Ref. 2014.1104 (CZ): unauthorised ingredient (tetrahydrocanabinol: 14.8; 31.4 mg/kg - ppm) and unauthorised substance androstenedione (0.417; 1.34 mg/kg - ppm) in food supplement from Germany [dietetic foods, food supplements, fortified foods];

 ■ **alerta** 06/08/2014 Ref. 2014.1102 (IT): undeclared shrimp in fish stew from **Spain** [prepared dishes and snacks];

 ■ **producto rechazado en la frontera** 06/08/2014 Ref. 2014.BHI (GB): aflatoxins (B1 = 57.4; Tot. = 75.2 µg/kg - ppb) in ground nutmeg from the United States [herbs and spices];

 ■ **producto rechazado en la frontera** 06/08/2014 Ref. 2014.BHJ (GB): attempt to illegally import aubergines from Thailand [fruits and vegetables];

 ■ **producto rechazado en la frontera** 06/08/2014 Ref. 2014.BHG (BG): formetanate (0.353 mg/kg - ppm) in fresh peppers from Turkey [fruits and vegetables];

 ■ **alerta** 06/08/2014 Ref. 2014.1107 (DE): high content of aluminium (513; 942; 125; 1670 mg/kg - ppm) in cake flour from Vietnam [cereals and bakery products];

 ■ **producto rechazado en la frontera** 06/08/2014 Ref. 2014.BHH (GR): shelled walnuts from Chile infested with moulds [nuts, nut products and seeds];

 ■ **alerta** 05/08/2014 Ref. 2014.1097 (IT): aflatoxins (B1 = 261; Tot. = 282 µg/kg - ppb) in raw pistachios from Iran, via Germany [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 05/08/2014 Ref. 2014.BHC (GB): Salmonella spp. (presence /25g) in raw salted uncalibrated poultry breast from Thailand [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 05/08/2014 Ref. 2014.BHF (CZ): unauthorised substance sildenafil (67.7 mg/item) in food supplements dispatched from China [dietetic foods, food supplements, fortified foods];

■ **producto rechazado en la frontera** 05/08/2014 Ref. 2014.BHD (IT): Salmonella spp. in frog legs (Rana esculenta) from Turkey [meat and meat products (other than poultry)];

■ **producto rechazado en la frontera** 05/08/2014 Ref. 2014.BHE (BE): endosulfan (0.57 mg/kg - ppm), cypermethrin (3.2 mg/kg - ppm) and hexaconazole (0.098 mg/kg - ppm) in green beans from the Dominican Republic [fruits and vegetables];

■ **producto rechazado en la frontera** 05/08/2014 Ref. 2014.BHB (GB): poor temperature control of and incorrect labelling on frozen Atlantic cod (Gadus morhua) from China [fish and fish products];

■ **producto rechazado en la frontera** 04/08/2014 Ref. 2014.BHA (BE): prohibited substance nitrofuran (metabolite) furazolidone (AOZ) in frozen shrimps (Penaeus spp) from India [crustaceans and products thereof];

■ **producto rechazado en la frontera** 04/08/2014 Ref. 2014.BGZ (GR): Salmonella Amsterdam (in 1 out of 5 samples /25g) in hulled sesame seeds from India [nuts, nut products and seeds];

■ **alerta** 04/08/2014 Ref. 2014.1094 (DK): undeclared almond in olives with garlic from Poland [fruits and vegetables] y

■ **producto rechazado en la frontera** 04/08/2014 Ref. 2014.BGY (LV): too high content of sulphite (0.544; 0.390 %) in dried apricot from Uzbekistan [fruits and vegetables].

● Semana 31 (2014):

■ **alerta** 01/08/2014 Ref. 2014.1072 (FR): foodborne outbreak suspected (Salmonella enteritidis) to be caused by eggs from Germany [eggs and egg products];

■ **alerta** 01/08/2014 Ref. 2014.1075 (FR): Listeria monocytogenes (200 CFU/g) in chilled smoked trout from **Spain** [fish and fish products];

■ **alerta** 01/08/2014 Ref. 2014.1087 (IT): mercury (1.2 mg/kg - ppm) in frozen vacuum packed blue shark (Prionace glauca) from Portugal [fish and fish products];

■ **alerta** 01/08/2014 Ref. 2014.1083 (BE): tebuconazole (3.2 mg/kg - ppm) and trifloxystrobin (1.2 mg/kg - ppm) in mangoes from Pakistan [fruits and vegetables];

■ **alerta** 31/07/2014 Ref. 2014.1063 (AT): foodborne outbreak suspected (Salmonella enteritidis) to be caused by eggs from Germany [eggs and egg products];

■ **alerta** 31/07/2014 Ref. 2014.1066 (IT): cadmium (2.5 mg/kg - ppm) in purple dye murex (Bolinus brandaris) from Italy [bivalve molluscs and products thereof];

■ **alerta** 31/07/2014 Ref. 2014.1064 (DE): ochratoxin A (8.9; 10.4 µg/kg - ppb) in organic bread from Germany [cereals and bakery products];

■ **alerta** 31/07/2014 Ref. 2014.1062 (SK): benzo(a)pyrene (5.12 µg/kg - ppb) and polycyclic aromatic hydrocarbons (46.35 µg/kg - ppb) in cocoa bean powder from **Spain** [cocoa and cocoa preparations, coffee and tea];

■ **alerta** 31/07/2014 Ref. 2014.1069 (CZ): unauthorised substance progesterone (1.76 g/kg) in food supplement from the Czech Republic [dietetic foods, food supplements, fortified foods];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGW (GB): unauthorised substance dichlorvos in dried oloyin beans from Nigeria [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGT (FR): buprofezin (0.24 mg/kg - ppm), triazophos (0.41 mg/kg - ppm) and imidacloprid (0.12 mg/kg - ppm) in tea from China [cocoa and cocoa preparations, coffee and tea];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGM (FR): chlorpyriphos (0.13 mg/kg - ppm) in chilled asparagus peas from the Dominican Republic [fruits and vegetables];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGL (FR): methamidophos (0.251 mg/kg - ppm) in green beans from Kenya [fruits and vegetables];

■ **alerta** 31/07/2014 Ref. 2014.1061 (FR): Salmonella typhimurium (presence /25g) in frozen turkey skin from the Netherlands, via Germany [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGV (NL): Salmonella spp. (presence /25g) in frozen boneless skinless marinated chicken inner fillets from Brazil [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGU (GB): chlorpyriphos (0.89 mg/kg - ppm) and unauthorised substance dichlorvos (0.22 mg/kg - ppm) in dried olu beans from Nigeria [fruits and vegetables];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGS (FI): too high content of sulphite (140; 160 mg/kg - ppm) in dried pineapple and mango bites from the Philippines [fruits and vegetables];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGR (FR): dimethoate (0.082 mg/kg - ppm) in mangetout peas from Kenya [fruits and vegetables];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGQ (NL): Salmonella spp. (presence /25g) in frozen salted chicken innerfillets from Brazil [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGP (FR): aflatoxins (B1 = 14.6; Tot. = 16.6 µg/kg - ppb) in nutmeg powder from India [herbs and spices];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGO (NL): Salmonella spp. (presence /25g) in frozen spiced turkey medallions from Brazil [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGN (NL): Salmonella spp. (presence /25g) in frozen spiced turkey medallions from Brazil [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 31/07/2014 Ref. 2014.BGK (IE): methamidophos (0.015 mg/kg - ppm) and acephate (0.027 mg/kg - ppm) in French beans with pods from Kenya [fruits and vegetables];

■ **alerta** 31/07/2014 Ref. 2014.1060 (IT): Listeria monocytogenes (presence /25g) in smoked mackerel from Poland [fish and fish products];

■ **alerta** 30/07/2014 Ref. 2014.1049 (BE): Salmonella spp. (presence /25g) in Asian assortment from France [prepared dishes and snacks];

■ **producto rechazado en la frontera** 30/07/2014 Ref. 2014.BGE (**ES**): Salmonella in frozen turkey meat preparation from Brazil [poultry meat and poultry meat products];

■ **alerta** 30/07/2014 Ref. 2014.1052 (CZ): unauthorised ingredient (androgenic anabolic steroid) in food supplement from Bulgaria [dietetic foods, food supplements, fortified foods];

■ **alerta** 30/07/2014 Ref. 2014.1050 (NL): lead (10.3 mg/kg - ppm) in food supplement from the Netherlands [dietetic foods, food supplements, fortified foods];

■ **alerta** 30/07/2014 Ref. 2014.1047 (FR): glass fragments in dry sausages from France [meat and meat products (other than poultry)];

■ **alerta** 06/08/2014 Ref. (CZ): unauthorised ingredient (androgenic anabolic steroid: 0.103 mg/kg - ppm) in food supplement from Bulgaria [dietetic foods, food supplements, fortified foods];

■ **producto rechazado en la frontera** 30/07/2014 Ref. 2014.BGF (GB): attempt to illegally import melon seeds from Nigeria [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 30/07/2014 Ref. 2014.BGJ (**ES**): chlorfenapyr (0.03 mg/kg - ppm) in papaya from Brazil [fruits and vegetables];

 ■ **producto rechazado en la frontera** 30/07/2014 Ref. 2014.BGI (FR): unauthorised substance carbofuran (0.11 mg/kg - ppm) in peppers from the Dominican Republic [fruits and vegetables];

 ■ **producto rechazado en la frontera** 30/07/2014 Ref. 2014.BGH (GB): aflatoxins (B1 = 5.0; Tot. = 5.9 / B1 = 8.0; Tot. = 9.5 µg/kg - ppb) in blanched peanuts from China [nuts, nut products and seeds];

 ■ **producto rechazado en la frontera** 30/07/2014 Ref. 2014.BGG (DE): high bacterial count in and spoilage of sheep casings from Pakistan [meat and meat products (other than poultry)];

 ■ **alerta** 30/07/2014 Ref. 2014.1054 (IT): mercury (1.5 mg/kg - ppm) in chilled vacuum packed swordfish from France [fish and fish products food];

 ■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFY (BE): anthraquinone (0.054 mg/kg - ppm) and unauthorised substance dicrotophos (0.038 mg/kg - ppm) in tea from China, via Hong Kong [cocoa and cocoa preparations, coffee and tea];

 ■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFR (GB): attempt to illegally import paan leaves from Bangladesh [fruits and vegetables];

 ■ **alerta** 29/07/2014 Ref. 2014.1039 (**ES**): arsenic (2.5 mg/kg - ppm) in E 331 - trisodium citrate from China [food additives and flavourings];

 ■ **alerta** 29/07/2014 Ref. 2014.1045 (GB): Salmonella in madras curry powder from Belgium [herbs and spices];

 ■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BGA (GB): unauthorised substance dichlorvos (0.38 mg/kg - ppm) in dried beans from Nigeria [fruits and vegetables];

 ■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFX (SK): aflatoxins (B1 = 280.25; Tot. = 310.67 µg/kg - ppb) in pistachios from Iran [nuts, nut products and seeds];

 ■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFW (GB): cypermethrin (0.32 mg/kg - ppm) and unauthorised substance dichlorvos (24.5 mg/kg - ppm) in dried oloyin beans from Nigeria [fruits and vegetables];

 ■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFS (NL): Salmonella spp. (present /25g) in frozen meat preparation of wild turkey (Meleagris gallopavo) from Brazil [poultry meat and poultry meat products];

 ■ **alerta** 29/07/2014 Ref. 2014.1042 (DK): undeclared wheat in liquorice from **Spain** and relabelled in Denmark [confectionery];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFP (NL): Salmonella (presence /25g) in frozen poultry meat preparation from Brazil [poultry meat and poultry meat products];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BGC (GB): attempt to illegally import dried beans from Nigeria [fruits and vegetables];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFV (IT): aflatoxins (B1 = 23; Tot. = 25 µg/kg - ppb) in shelled pistachio kernels from Iran, via Turkey [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BGD (GB): aflatoxins (B1 = 18.9; Tot. = 20.1 µg/kg - ppb) in chilli peppers from India [fruits and vegetables];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BGB (GB): aflatoxins (B1 = 26; Tot. = 28.3 µg/kg - ppb) in peanuts from India [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFZ (GB): aflatoxins (B1 = 9.6 µg/kg - ppb) in crushed chillis from India [herbs and spices];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFU (GB): aflatoxins (B1 = 4.3 µg/kg - ppb) in fried coated groundnuts from India [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 29/07/2014 Ref. 2014.BFT (IT): aflatoxins (B1 = 21.7; Tot. = 24.9 µg/kg - ppb) in apricot kernels from Tajikistan, via Turkey [nuts, nut products and seeds];

■ **producto rechazado en la frontera** 28/07/2014 Ref. 2014.BFM (SI): aflatoxins (B1 = 5.4; Tot. = 6.1 µg/kg - ppb) in groundnuts in shell from Egypt [nuts, nut products and seeds];

■ **alerta** 28/07/2014 14/08/2014 2014.1037 (FR): shigatoxin-producing Escherichia coli (O26 H11 eae+ stx1+) in cow's milk cheese made with raw milk from France [milk and milk products];

■ **producto rechazado en la frontera** 28/07/2014 Ref. 2014.BFN (GR): live insects in cinammon from Indonesia infested with moulds [herbs and spices];

■ **producto rechazado en la frontera** 28/07/2014 Ref. 2014.BFO (CZ): unauthorised substances sildenafil (2.26 mg/item) and tadalafil (0.21 mg/item) in food supplement dispatched from China [dietetic foods, food supplements, fortified foods];

■ **alerta** 28/07/2014 Ref. 2014.1034 (FR): Listeria monocytogenes (1400 CFU/g) in gorgonzola from Italy [milk and milk products]; y

■ **producto rechazado en la frontera** 28/07/2014 Ref. 2014.BFL (BG): malathion (0.114 mg/kg - ppm) in fresh peppers from Turkey [fruits and vegetables].

European Food Safety Authority

- **UE**: Documentación publicada por la EFSA que puede interesarles:

- "Scientific Opinion on the evaluation of molecular typing methods for major food-borne microbiological hazards and their use for attribution modelling, outbreak investigation and scanning surveillance: evaluation of methods and applications"

Abstract

An evaluation of molecular typing methods that can be applied to the food-borne pathogens *Salmonella, Campylobacter,* Shiga toxin-producing *Escherichia coli* and *Listeria monocytogenes* is presented. This evaluation is divided in two parts. Firstly, commonly used molecular typing methods are assessed against a set of predefined criteria relating to discriminatory capacity, reproducibility, repeatability and current or potential suitability for international harmonisation. Secondly, the methods are evaluated for their appropriateness for use in different public health-related applications. These applications include outbreak detection and investigation, attribution modelling, the potential for early identification of food-borne strains with epidemic potential and the integration of the resulting data in risk assessment. The results of these evaluations provide updated insights into the use and potential for use of molecular characterisation methods, including whole genome sequencing technologies, in microbial food safety. Recommendations are also made in order to encourage a holistic and structured approach to the use of molecular characterisation methods for food-borne pathogens; in particular, on the importance of structured co-ordination at international level to help overcome current limitations in harmonisation of data analysis and interpretation.

Summary

The European Food Safety Authority (EFSA) asked the Panel on Biological Hazards (BIOHAZ) to deliver a scientific opinion on the evaluation of molecular typing methods for major food-borne microbiological hazards and their use for attribution modelling, outbreak investigation and scanning surveillance. In particular, this opinion addresses the first two terms of reference of the mandate, namely: (i) to review information on current and prospective (e.g. whole genome sequencing (WGS)) molecular characterisation and sub-typing methods for food-borne pathogens (e.g. *Salmonella*, *Campylobacter*, Shiga toxin-producing *Escherichia coli* (STEC) and Listeria) in terms of discriminatory capability, reproducibility, and capability for international harmonisation, and (ii) to review the appropriateness of use of the different food-borne pathogen sub-typing methodologies (including data analysis methods) for outbreak investigation, attribution modelling and the potential for early identification of food-borne organisms with epidemic potential and the integration of the resulting data in risk assessment.

In the approach taken by the BIOHAZ Panel to the reply to these two terms of reference, the starting point is a bacterial isolate from a human, food, animal or environmental source which has already been characterised to genus or species level. The BIOHAZ Panel acknowledged that in the future, bacterial identification and molecular typing may be combined in a single procedure and included in a culture-independent diagnostic process. There is very little relevant experience regarding the application of such metagenomic approaches in the food-borne zoonoses field and therefore this area is not considered in this Opinion.

The BIOHAZ Panel highlights that all bacteria are subject to genetic change (e.g. in response to environmental stress and human interventions such as antimicrobial or heavy

metal use or vaccination), sometimes by mutation but more often by acquisition or loss of genetic elements. These changes can be followed by clonal expansion in the case of biologically successful organisms. Ongoing evolution driven by genetic change and selection has given rise to highly adaptable organisms that are able to exploit and expand into novel niches and extend their host range. Such evolution may also be linked to the emergence of various 'epidemic' strains of pathogens, such as *Salmonella*, in combination with other biological factors and epidemiological opportunities for dissemination. The molecular characteristics of organisms provide markers for investigation of outbreaks, attribution studies, and assessment of potential virulence or epidemic potential. The BIOHAZ Panel also points out that even with high-resolution molecular approaches, up to and including WGS analysis, it is not possible to establish how closely two isolates are related without an appreciation of the structure and diversity of the bacterial population in question. Further, to properly evaluate typing methodologies, data from strain characterisation should be linked with epidemiological metadata and the strain selection must be unbiased and statistically representative of the population to be assessed. International harmonisation of molecular characterisation outputs by means of standardisation or appropriate quality control procedures is essential. This includes controlling the accuracy of production of DNA sequences from WGS and the further interpretations of annotation pipelines.

For the evaluation of molecular typing methods, the BIOHAZ Panel established a set of pre-defined criteria based on the first term of reference. These criteria included: (i) discriminatory capacity (i.e. degree of discrimination between strains of different genotype), (ii) reproducibility and repeatability (i.e. consistency of results within and between laboratories, and over time), (iii) current international harmonisation (i.e. status with regard to availability and use of standard operational procedures, external quality assurance systems, harmonised nomenclature and data management tools), and (iv) the potential for future international harmonisation in situations where any of the sub-criteria under (iii) may not be currently harmonised.

Following the evaluation against those criteria, the BIOHAZ Panel concluded that molecular typing methods should ideally provide appropriate discriminatory power, reproducibility, capability for international harmonisation and reduced handling of and exposure to pathogens in the laboratories. No current typing method, whether phenotypic or molecular, complies with all these expectations. Several methods are often used in combination in order to obtain the resolution needed. The methods applied depend on the pathogen and on the application sought. These methods have proven track records of use, and for some of them (e.g. Multi locus sequence typing (MLST), Pulsed-field gel electrophoresis (PFGE)) extensive databases of valuable typing data have been collected. Further, methods based on WGS can replace and are increasingly replacing the numerous different methodologies currently in use in human and veterinary reference laboratories, and the same methods can be used for all organisms. An essential precondition is the availability of quality control methods, to ensure the reliability and consistency of molecular data generated, coupled with high quality bioinformatics support for the analysis of the data generated. The BIOHAZ Panel acknowledged that, regarding WGS, limited knowledge is available in relation to the technical errors that occur during sequencing and analysis and on the effect of genetic drift in the different bacterial populations over time, which may complicate the interpretation of results.

With regard to the review of the appropriateness of use of the different food-borne pathogen sub-typing methodologies for different food-safety related public health applications (i.e. detection and investigation of food-borne outbreaks of disease, food-borne source-attribution, early identification of food-borne organism with epidemic potential and their integration in risk assessment) the BIOHAZ Panel concluded that detection of outbreaks and their investigation in real-time would be enhanced by the generation of fully comparable molecular typing data from human, veterinary and food laboratories prior to submission to a central or connected databases. Some molecular typing methods (e.g. MLST, PFGE, Multi locus variable tandem repeat analysis (MLVA)) have been harmonised to a greater or lesser extent for the purpose of outbreak detection and investigation. The international development of harmonised platforms for WGS-generated data should be encouraged.

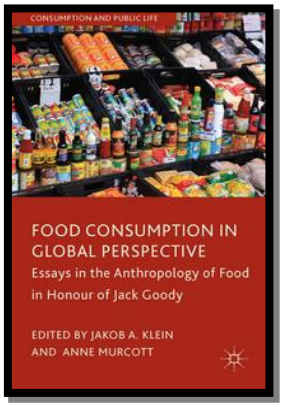
In relation to source-attribution analysis of food-borne pathogens, the Panel concluded that a major challenge of using data generated from molecular typing methods in source attribution models, in particular WGS data, will be to define meaningful subtypes providing an appropriate level of discrimination for source attribution. A high level of discrimination is not necessarily the best option. The applied method has to allow for some genetic diversity between isolates from human and animal/food sources, but only to the degree so that it can still be assumed that they originate from the same source. Independent of the choice of molecular typing method and approach for source attribution, it is important that the data included from human and potential sources are related in time and space. Source attribution analysis is, therefore, facilitated by integrated surveillance providing a collection of isolates from all (major) sources that should, to the extent possible, represent what the human population is exposed to.

In relation to the last of the applications, the BIOHAZ Panel concluded that the epidemic potential of a food-borne strain within a bacterial species, or even within a subtype varies considerably, and is a function of its inherent genetic characteristics and their expression combined with ecological factors including the opportunities to spread in the food chain. Prediction of the public health risk and epidemic potential of emerging strains of food-borne pathogens has not yet been possible. Nevertheless, if an epidemic strain has already emerged in a certain region such a strain can be rapidly characterised employing current molecular typing methods and thus serve to identify the occurrence of such strains in other regions for risk management purposes. High throughput WGS technologies offer new opportunities to characterise bacterial strains in great detail. The genetic information that these technologies provide will however need to be considered together with gene expression, host and ecological factors, including the opportunities to spread in the food chain. Finally, although there are differences between bacterial species, the principle of assessing the gene content in relation to fitness as a means to assess risk potential that has been used for the four organisms considered in this opinion should be applicable to any bacteria.

The BIOHAZ Panel makes a series of recommendations on important issues to be considered as these methods, in particular WGS analysis, have limitations when using the data they generate. Thus, modern molecular typing methods provide many opportunities for rapid and accurate determination of the genealogical relationships among bacterial isolates. Interpretation of the results generated by these methods for different public health applications requires this information to be placed in the context of the diversity, degree of genetic change (e.g. during storage of isolates or mutation during an outbreak and in reservoirs) and population structure of the particular pathogen in question. Therefore, large scale carefully co-ordinated studies are required to fully elucidate this. The development of more informative and easier to use bioinformatic tools for analysis of WGS data is needed. Multidisciplinary and integrated research programs are needed to develop and validate the use of detailed genetic information for ‘predictive’ hazard identification, accounting for gene expression and how this affects the fate of pathogens in the food chain and their interaction with human and animal hosts. Further recommendations are made on particular issues to aid the use of these methods and the data they generate for the different applications considered.

Consultar: http://www.efsa.europa.eu/en/efsajournal/doc/3502.pdf

Novedades editoriales



● **Jakob A. Klein** y **Anne Murcott**, "Food Consumption in Global Perspective - Essays in the Anthropology of Food in Honour of Jack Goody". Palgrave Macmillan (2014) 248 págs.

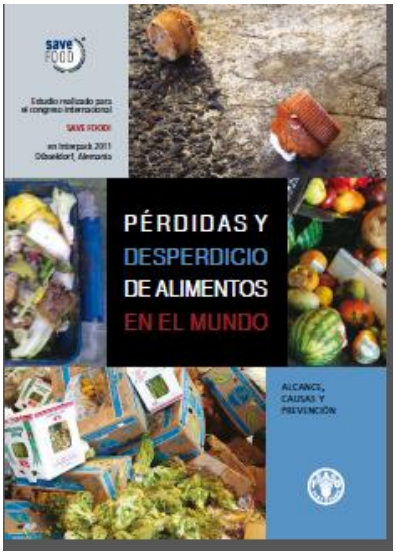
Más Información

http://www.palgrave.com/page/detail/food-consumption-in-global-perspective-jakob-a-klein/?K=9781137326409

● **Aude Mahy**, "Advertising Food in Europe". Lexxion (2014) 424 págs.

Más Información

http://www.lexxion.de/en/verlagsprogramm-shop/details/3807/67/lebensmittelrecht/advertising-food-in-europe



● **Jenny Gustavsson**, **Christel Cederberg** y **Ulf Sonesson**, “Pérdidas y desperdicio de alimentos en el mundo”. FAO (2012) 72 págs.

Resumen

El estudio destaca las pérdidas que se producen a lo largo de toda la cadena alimentaria, evalúa su trascendencia y establece sus causas así como las posibles maneras de prevenirlas. Los resultados del estudio sugieren que alrededor de un tercio de la producción de los alimentos destinados al consumo humano se pierde o desperdicia en todo el mundo, lo que equivale a aproximadamente 1.300 millones de toneladas al año. Esto significa obligatoriamente que cantidades enormes de los recursos destinados a la producción de alimentos se utilizan en vano, y que las emisiones de gases de efecto invernadero causadas por la producción de alimentos que se pierden o desperdician también son emisiones en vano.
Los alimentos se pierden o desperdician a lo largo de toda la cadena alimentaria, desde la producción agrícola inicial hasta el consumo final en los hogares. En los países de ingresos altos y medianos, los alimentos se desperdician de manera significativa en la etapa del consumo, lo que significa que se desechan (se tiran) incluso si todavía son adecuados para el consumo humano. En las regiones industrializadas, también se producen pérdidas importantes al principio de las cadenas de suministro de alimentos. En los países de ingresos bajos, los alimentos se pierden principalmente durante las primeras etapas y las etapas intermedias de la cadena de suministro de alimentos y se desperdician muchos menos alimentos en el consumo.
En general, en el mundo industrializado se desperdician muchos más alimentos per cápita que en los países en desarrollo. Calculamos que el desperdicio per cápita de alimentos por consumidor en Europa y América del Norte es de 95 a 115 kg/año, mientras que en el África subsahariana y en Asia meridional y sudoriental esta cifra representa solo de 6 a 11 kg/año.

Las causas de las pérdidas y el desperdicio de alimentos en los países de ingresos bajos están principalmente relacionadas con las limitaciones económicas, técnicas y de gestión de las técnicas de aprovechamiento, las instalaciones para el almacenamiento y la refrigeración en condiciones climáticas difíciles, la infraestructura, el envasado y los sistemas de comercialización. Si tenemos en cuenta que muchos pequeños agricultores de los países en desarrollo viven al margen de la inseguridad alimentaria, una reducción en las pérdidas de alimentos podría tener un impacto inmediato y significativo en sus medios de vida.

Las cadenas de suministro de alimentos en los países en desarrollo deben reforzarse, entre otros, animando a los pequeños agricultores a organizarse para diversificar y «exclusivizar» su producción y comercialización.

También es necesario invertir en infraestructura, transportes, industrias alimentarias y de envasado. Tanto el sector público como el privado tienen una función que desempeñar para lograr estos objetivos.

Las causas de las pérdidas y el desperdicio de alimentos en los países de ingresos altos y medianos provienen principalmente del comportamiento del consumidor y de la falta de coordinación entre los diferentes actores de la cadena de suministro. Los acuerdos de venta entre agricultores y compradores pueden contribuir al desperdicio de numerosos cultivos agrícolas ya que algunos alimentos se desechan debido a estándares de calidad que rechazan productos alimenticios que no tengan una forma o apariencia perfectas. A nivel del consumidor, otras causas que originan un gran desperdicio de alimentos son la poca planificación a la hora de hacer la compra, las fechas «consumir preferentemente antes de» y la actitud despreocupada de aquellos consumidores que pueden permitirse desperdiciar comida.

El desperdicio de alimentos en los países industrializados puede reducirse aumentando el nivel de sensibilización de las industrias alimentarias, los vendedores minoritas y los consumidores. Es necesario dar con un uso adecuado y beneficioso para los alimentos inocuos que actualmente se desperdician.

El estudio reveló que existen grandes vacíos de datos de lo que se sabe sobre las pérdidas y el desperdicio de alimentos en el mundo. Por ello, es urgente que se siga investigando en este campo. La seguridad alimentaria es una preocupación grave en numerosas zonas del mundo en desarrollo. No cabe duda de que la producción de alimentos debe aumentar considerablemente para satisfacer en un futuro las demandas de una población mundial cada vez mayor y más adinerada. Este estudio muestra que una de las primeras medias para luchar contra el desequilibrio y reducir las tensiones entre el inevitable crecimiento del consumo y el aumento en la producción que este supone es promover también la reducción de las pérdidas de alimentos que tiene, por sí sola, un gran potencial para aumentar la eficiencia de toda la cadena alimentaria. En un mundo con recursos naturales limitados (tierra, agua, energía, fertilizantes, etc.) y donde es necesario encontrar soluciones coste-efectivas para producir suficientes alimentos inocuos y nutritivos para todos, reducir las pérdidas de alimentos no debería ser una prioridad en el olvido.

Consultar: http://www.fao.org/docrep/016/i2697s/i2697s.pdf

ACOFESAL

● **Jianrong Zhang** y **Tejas Bhatt**, "A Guidance Document on the Best Practices in Food Traceability". *Comprehensive Reviews in Food Science and Food Safety*, Vol. 13 nº 5 (2014) 1074–1103.

Abstract

Several regulatory agencies around the world are involved in rulemaking to improve the traceability of foods. Given the complexity of the global food system, guidance on improving traceability practices across the entire food industry is a challenge. A review of the current regulations and best practices indicates that "one back, one forward" is the minimum traceability requirement. There are also no uniform requirements across different food sectors, supply chains, or countries for collection of Critical Tracking Events (CTEs) and Key Data Elements (KDEs). There is a need for standardized and harmonized requirements across all food sectors compared with developing specialized rules and mandates, including exceptions, for specific foods. This document presents food traceability best practices guidance and it addresses the unknowns and gaps in understanding and the broad applicability of a CTE–KDE framework. It applies this framework to 6 food sectors as bakery, dairy, meat and poultry, processed foods, produce, and seafood. An analysis of similarities and differences across these sectors is conducted to determine broader applicability to other foods. Fifty-five experts from 11 countries were involved in developing this guidance. This guidance document is intended for regulatory agencies and the food industry. Regulators will find it useful in developing regulations and/or guidance applicable to most foods. Industry will find the minimum criteria that are necessary to manage a proper food traceability system, with the understanding that companies can choose to exceed the minimum level of criteria established. This guidance is intended to serve as a step toward consistent baseline requirements for food traceability.

Consultar: http://onlinelibrary.wiley.com/doi/10.1111/1541-4337.12103/pdf

● **Sylvain Charlebois** y otros, "Comparison of Global Food Traceability Regulations and Requirements". *Comprehensive Reviews in Food Science and Food Safety*, Vol. 13 nº 5 (2014) 1104–1123.

Abstract

The food traceability regulations of 21 Organization for Economic Co-Operation and Development (OECD) countries were examined with attention to whether these regulations are comprehensive for all food commodities and processed foods. The countries were

evaluated based on responses to a series of questions that were developed to allow assessment of their traceability programs. The questions sought background information on whether: mandatory traceability regulation(s) exists at the national level within a given country; regulations include imported products, and the nature of required documentation for imports; an electronic database(s) for traceability exists and, if present, its accessibility; and labeling regulations allow consumer access and understanding of traceability. The examination ranked the countries that have specific traceability regulations for all commodities, both domestic and imports, as "Progressive," while countries with less broad or stringent regulations were ranked as "Moderate," and countries that were still in the developmental stage of mandatory or industry-led traceability requirements were ranked as "Regressive." Aggregate scores were developed from all of the rankings, determined on the basis of the questions, for each of the 21 countries, to provide an overall world ranking score. The aggregate scores were "Superior," "Average," or "Poor".

Consultar: http://onlinelibrary.wiley.com/doi/10.1111/1541-4337.12101/pdf

● "Consumer perceptions of food technology". *Food Technology*, Vol. 68 nº 8 (2014) pág. 22.

Consultar: http://www.ift.org/~/media/food%20technology/pdf/2014/08/0814_dept_technology.pdf

● **Yuliana Rumenova Tasheva-Petkova** y otros, "Harmonize approaches to analysis and risk assessment of mycotoxins in foodstuffs". *International Journal of Advanced Research*, Vol. 2 nº 7 (2014) 1097-1106.

Abstract

The mycotoxins are fungal metabolites, found in most foods offered in the world. They represent a potential threat to food safety. Chronic toxic effects are possible at low levels

of mycotoxins and are more serious problem than acute toxic effects, due to carcinogenic properties and prevalence of mycotoxins in such levels. Since complete removal of mycotoxins from food is not possible, it is necessary to take steps towards the assessment and management of the risk to the health of humans and animals. To assess the possible dangers, scientists developed different scientific approaches and extrapolation models. Their purpose is to achieve uniform scientific criteria for evaluation of available data and harmonization of legislative decisions to reach the general principle of EU food safety: "from the farm to the fork".

Consultar: http://journalijar.com/article/2373/harmonize-approaches-to-analysis-and-risk-assessment-of-mycotoxins-in-foodstuffs/

● **Simona Kunová** y otros, "Microbiological Evaluation of Poultry Sausages Stored at Different Temperatures". *Potravinarstvo*, Vol. 8 nº 1 (2014) 141-145.

Abstract

The aim of our study was to evaluate the microbiological quality of poultry sausages, which were stored at different temperatures (4 °C, 15 °C). Total bacterial count, coliform bacteria, yeasts and filamentous microscopic fungi were detected in poultry sausages. Microbiological quality was evaluated using the horizontal method for the determination number of microorganisms. Total bacterial count in sausages stored at 4 °C ranged from 1 × 101 CFU.g-1 in sample 1 (after opening) to 4.35 × 104 CFU.g-1 in sample 1 (7th day of storage). Total bacterial count in sausages stored at 15 °C ranged from 3.25 × 103 CFU.g-1 in sample 1 (after opening) to 3.12 × 106 CFU.g-1 in sample 1 to 3.12 × 106 CFU.g-1 in sample 1 (7th day of storage). Coliform bacteria in sausages stored at 4 °C ranged from 1 × 101 CFU.g-1 to 3.15 × 105 CFU.g-1. Coliform bacteria in sausages stored at 15 °C ranged from 1.54 × 103 CFU.g-1 to 1.40 × 106 CFU.g-1. Yeasts and microscopic filamentous fungi in sausages stored at 4 °C ranged from 2.75 × 104 CFU.g-1 to 1.40 × 106 CFU.g-1. Yeasts and microscopic filamentous fungi in sausages stored at 15 °C ranged from 1.30 × 104 CFU.g-1 to 1.44 × 106 CFU.g-1. Total bacterial count, coliform bacteria, yeast and microscopic fungi were not in accordance with Codex Alimentarius of Slovak Republic on 3rd day in samples stored at 15 °C.

Consultar: http://www.potravinarstvo.com/journal1/index.php/potravinarstvo/article/view/338/pdf

● **Luis González Vaqué**, "The Cloning of Animals for Farming Purposes in the EU: From Ethics to Agri-food Law". *European Food and Feed Law Review*, nº 4 (2014) 223-232[5].

● **Dagmar Schoder** y otros, "Prevalence of major foodborne pathogens in food confiscated from air passenger luggage". *International Journal of Food Microbiology* (2014) DOI: 10.1016/j.ijfoodmicro.2014.08.010.

Novedad

Publicado como avance *on line* el 11 de agosto de 2014

Abstract

The EU has issued several directives and regulations pertaining to the importation of animals and products of animal origin (POAO) and veterinary controls on importation. Unfortunately, little information is available concerning associated risks and no attempts have been made to collect baseline data on the actual prevalence of zoonotic agents in POAO carried by travellers. To meet these challenges the EU recently introduced and financed a research project "Promise". Its main objectives were to assess the risks involved when foodborne pathogens are introduced to the EU via uncontrolled imports. With special permission of the Austrian health authorities, spot-checks were made of the luggage of 61,355 passengers from 240 flights from non-EU countries arriving at Vienna International Airport (VIE airport). Over a period of eight months (August 2012 through March 2013) 1,473 POAO items were confiscated. A total of 600 samples were suitable for *Salmonella* spp., *Campylobacter* spp., verotoxigenic *E. coli* and *Listeria monocytogenes* prevalence analysis. Foodborne pathogens could be detected in 5% (30/600) of all samples. The highest prevalence was attributed to *Listeria monocytogenes*, at 2.5%, followed by VTEC and *Salmonella* spp. at 1.3% and 1.2%, respectively. *Campylobacter* spp. were not present in any of the 600 samples. Multi-locus sequence typing (MLST) of *L. monocytogenes* revealed that current sequence types (ST) corresponded to the worldwide most present clonal complexes 1, 2, 3, 5, 9, and 121. Generally, *L. monocytogenes* ST9 was the predominant allelic profile, which was mainly isolated from Turkish meat products.

Para más información, consultar:
http://www.sciencedirect.com/science/article/pii/S0168160514004012

[5] La traducción al castellano de este artículo se publicará en un próximo número del Suplemento ACOFESAL/AIBADA..

● **Laura Perez Casar**, “Reducir el desperdicio para alimentar al mundo”. *Revista de Investigaciones Agropecuarias*, Vol. 39 nº 3 (2013) 234-239.

Consultar: http://ria.inta.gov.ar/wp-content/uploads/2013/12/Nota3-Reducir.pdf

Food Safety News
Breaking news for everyone's consumption

● EE.UU.:

En su edición de 12 de agosto de 2014 el boletín “Food Safety News” publicó un breve comentario titulado “**Federal Data Show Increases, Decreases in Antimicrobial Trends**” (autor: **James Andrews**). Resumimos a continuación dicha nota:

> «A day before its 2014 Scientific Meeting at the U.S. Food and Drug Administration, the National Antimicrobial Resistance Monitoring System (NARMS) released its latest Executive Report, detailing the trends in antimicrobial resistance.
>
> NARMS is a partnership between FDA, the Centers for Disease Control and Prevention and the Department of Agriculture to track antibiotic resistance in foodborne Salmonella, Campylobacter, Enterococcus and E. coli bacteria.
>
> According to the 2011 data, 85 percent of non-typhoidal Salmonella collected from humans had no resistance to any of the antibiotics tested. Multi-drug resistance in Salmonella from humans, slaughtered chickens and slaughtered swine was the lowest since NARMS testing began. However, multi-drug resistance in Salmonella from retail poultry meats generally increased, with slight fluctuations.
>
> During its 16-year history, NARMS has found Salmonella resistance to ciprofloxacin, one of the most common antibiotics to treat Salmonella infections in humans, to be very low

(less than 0.5 percent in humans, less than 3 percent in retail meat, and less than 1 percent in animals at slaughter).

Resistance to third-generation cephalosporins, another important drug class for treating Salmonella infections, rose among isolates from retail ground turkey between 2008 and 2011 and among certain Salmonella serotypes in cattle between 2009 and 2011.

And Salmonella Heidelberg prevalence among all retail meat increased from about 10 percent in 2010 to 11 percent in 2011, but remained below the 2002-2010 average of 19.8 percent.

More than 90 percent of Campylobacter come from retail chicken each year, and Campylobacter jejuni is more prevalent than Campylobacter coli. C. coli also tends to be more resistant than C. jejuni, regardless of source.

In C. jejuni, erythromycin (the drug of choice for treating Campylobacter infections) resistance has remained at less than 4 percent in isolates obtained from humans, retail chicken and slaughtered chicken since testing began.

In the same class of antibiotics is ciprofloxacin, for which resistance in C. coli from retail chicken rose to its highest peak of 29 percent in 2005, but, since FDA withdrew approval for the use of enrofloxacin in poultry, resistance has since decreased to 18 percent.

However, this is not the case for C. jejuni, in which resistance to ciprofloxacin rose from 15 to 22 percent from 2002 through 2011.

Of the ground turkey, ground beef and pork chop samples that tested positive for E. coli, tetracycline was the most common source of resistance — 80 percent of ground turkey, 18 percent of ground beef and 47 percent of pork chops. In chicken, the 41 percent resistant to tetracycline was surpassed by 44 percent sulfisoxazole and 43 percent streptomycin.

Another highlight of the data is that 52 percent of ground turkey samples were resistant to ampicillin, up from 31 percent in 2002.

And, since 2005, nalidixic acid resistance in E. coli has decreased in chicken from 7 to 2 percent and in ground turkey from 10 to 2 percent.…».

Sigue en: Food Safety News [http://www.foodsafetynews.com/2014/08/federal-data-shows-increases-decreases-in-antimicrobial-trends/#.U-qk-unlpjo]

● **Marta Cerdà-Cuéllar** y otros, “LA BIOSEGURIDAD COMO ESTRATEGIA DE CONTROL DE *CAMPYLOBACTER* EN AVICULTURA”. (2014) 5 págs.

Consultar: http://www.produccion-animal.com.ar/produccion_aves/enfermedades_aves/34-campylobacter.pdf

● **Nathan Gray**, "**Sugary drinks are less appealing with images of sugar cube content**". Food Navigator.com (15 de agosto de 2014).

Consultar: http://www.foodnavigator.com/Science-Nutrition/Sugary-drinks-are-less-appealing-with-images-of-sugar-cube-content

● **Joe Whitworth**, "**Public reaction to horse meat to be analysed through social media**". FoodQuality news.com (12 de agosto de 2014).

Consultar: http://www.foodqualitynews.com/R-D/Using-social-media-to-discover-horse-meat-scandal-impact

● Del *blog* **HACCPEUROPA** - "[Reino Unido] **59% Of Fresh Chickens Show The Presence Of Campylobacter**": http://www.haccpeuropa.com/2014/08/08/59-fresh-chickens-show-presence-campylobacter/?utm_source=HACCPEuropa+Newsletter&utm_campaign=1cedcfc4b3-Weekly_Update_Aug_04_Aug_11_8_12_2014&utm_medium=email&utm_term=0_ae34c5635d-1cedcfc4b3-95887573

● Del *blog* **Food law latest** - "**Italy: deficiencies in the bovine, ovine and caprine brucellosis eradication plans**": http://foodlawlatest.com/2014/07/30/italy-deficiencies-in-the-bovine-ovine-and-caprine-brucellosis-eradication-plans/

AGENDA (CONGRESOS, FERIAS, SEMINARIOS, ETC.)

● 3 y 4 de septiembre de 2014
Hong Kong (China)
Vitafoods Asia Conference
Para más información: http://www.vitafoodsasia.com/newsflashfnconf/

● 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

● 9 de septiembre de 2014
Cd. de México (México)
GFSI Focus day México 2014
Para más información: http://www.inocuidad-alimentaria.org/gfsi-focusdaymexico2014.html

● 9 y 10 de septiembre de 2014
Chipping Campden (Reino Unido)
HACCP – intermediate (workshop)
Cursillo organizado por Campden BRI
Para más información: http://www.campdenbri.co.uk/training/haccp-intermediate.php

● 13 y 14 de septiembre de 2014
Montpellier (Francia)
13th Practical Short Course: Fundamentals of Edible Oil Refining, Processing and Quality Management
Para más información:
http://www.smartshortcourses.com/oilprocess13/oilprocess.html

● 15 de septiembre de 2014
Bruselas (Bélgica)
Conference on Rural Development Programmes in Action post 2014: How can they work towards a healthier environment?
Para más información: http://www.ceeweb.org/event/save-the-date-rural-development-programmes-in-action-post-2014-how-can-they-work-towards-a-healthier-environment/

● 15-19 de septiembre de 2014
York (Reino Unido)
Stable Isotope Analysis for Food Authentication
Para más información:
https://secure.fera.defra.gov.uk/ifstl/downloadBlob.cfm?id=4

● 15-19 de septiembre de 2014
College Park [University of Maryland] (EE.UU.)
Food Microbiology for Industry Analysts
Para más información:
http://ifstl.jifsan.umd.edu/catalogue/course/foodMicro