

Suplemento nº 16

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

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Asociación de

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EN EL BOE (ESPAÑA)

- **Ministerio de Sanidad, Servicios Sociales e Igualdad**

Alimentación. Registro sanitario



DESTACADO

- Real Decreto 682/2014, de 1 de agosto, por el que se modifica el Real Decreto 191/2011, de 18 de febrero, sobre registro general sanitario de empresas alimentarias y alimentos, y otros cuatro reglamentos sobre esta materia: <http://www.boe.es/boe/dias/2014/08/27/pdfs/BOE-A-2014-8940.pdf>

- **Ministerio de Agricultura, Alimentación y Medio Ambiente**

Ayudas

- Orden AAA/1548/2014, de 28 de agosto, por la que se establecen las bases reguladoras de las ayudas para programas de información y promoción de productos agrícolas en el mercado interior y en terceros países: <http://www.boe.es/boe/dias/2014/08/30/pdfs/BOE-A-2014-9003.pdf>

- Resolución de 1 de septiembre de 2014, del Fondo Español de Garantía Agraria, por la que se convocan ayudas para programas de información y promoción de productos agrícolas en el mercado interior y en terceros países: <http://www.boe.es/boe/dias/2014/09/03/pdfs/BOE-A-2014-9060.pdf>

Organismos interprofesionales

- Orden AAA/1549/2014, de 28 de agosto, por la que se extiende el acuerdo de la Asociación Interprofesional del Cerdo Ibérico al conjunto del sector y se fija la aportación económica obligatoria para la mejora de la trazabilidad, la calidad de las producciones de cerdo ibérico y coadyuvar al cumplimiento de la norma de calidad para la carne, el jamón, la paleta y la caña de lomo ibérico: <http://www.boe.es/boe/dias/2014/08/30/pdfs/BOE-A-2014-9004.pdf>

Organización

- Orden AAA/1591/2014, de 28 de agosto, por la que se regulan la Junta de Contratación del Ministerio de Agricultura, Alimentación y Medio Ambiente y la Mesa de Contratación de los servicios comunes, de la Secretaría General de Agricultura y Alimentación y de la Secretaría General de Pesca: <http://www.boe.es/boe/dias/2014/09/08/pdfs/BOE-A-2014-9151.pdf>

Sanidad animal

- Orden AAA/1581/2014, de 28 de agosto, por la que se modifica el anexo IV del Real Decreto 1614/2008, de 3 de octubre, relativo a los requisitos zoonosarios de los animales y de los productos de la acuicultura, así como a la prevención y el control de determinadas enfermedades de los animales acuáticos: <http://www.boe.es/boe/dias/2014/09/05/pdfs/BOE-A-2014-9088.pdf>

Subvenciones

- Orden AAA/1551/2014, de 28 de agosto, por la que se modifica el plazo para la presentación de solicitudes en el año 2014 de las subvenciones destinadas al fomento de sistemas de producción de razas ganaderas autóctonas en regímenes extensivos: <http://www.boe.es/boe/dias/2014/08/30/pdfs/BOE-A-2014-9006.pdf>

EN EL DIARIO OFICIAL DE LA UE (DISPOSICIONES RECIENTES)



• [DOUE nº L 252](http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=OJ:L:2014:252:TOC) [edición completa: <http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=OJ:L:2014:252:TOC>]

- Reglamento (UE) nº 923/2014 de la Comisión, de 25 de agosto de 2014, que modifica el anexo II del Reglamento (CE) nº 1333/2008 del Parlamento Europeo

y del Consejo en cuanto a la utilización de lacas de aluminio de riboflavina (E 101) y cochinilla, ácido carmínico y carmines (E 120) en determinadas categorías de alimentos y el anexo del Reglamento (UE) no 231/2012 en cuanto a las especificaciones para la riboflavina (E 101): http://eur-lex.europa.eu/legal-content/ES/TXT/?uri=uriserv:OJ.L_.2014.252.01.0011.01.SPA

DOCUMENTOS



● **PARLAMENTO EUROPEO:** Preguntas con solicitud de respuesta escrita a la Comisión

• E-000042/14¹ - Sirpa Pietikäinen (6 January 2014)

Subject: **Appearance of carbapenem-resistant Enterobacteria in the EU**

Research has provided evidence of the possible threats posed by carbapenem-resistant Enterobacteria (CRE) in humans and animals. If spread on a large scale, the mortality rate caused by CRE is expected to be much higher than that resulting from *Escherichia coli*, outbreaks of which occurred in 2007 and 2011. The most dangerous associated pathogen to have been identified is NDM-1, which is resistant to all antibiotics.

Does the Commission possess up-to-date data on the prevalence of the CRE — in particular that of NDM-1 — in the EU?

Does the Commission believe that its current risk assessment mechanism for communicable diseases is sufficiently rapid and efficient to track potential epidemics caused by CRE? Does the Commission have any special measures in place to prevent an outbreak of CRE?

Meat inspection rules are continually revised in order to meet the demands of the technical developments in inspection methods. Has the Commission taken into account the detection methods in place for CRE — which involves culture-based or molecular samples being taken in routine testing — when revising these rules?

NDM-1 is prevalent in animals, especially in China, where the latest cases show evidence of *Salmonella* bearing NDM-1. How will the Commission ensure that CRE

¹ No se ha publicado en versión castellana.

do not enter the food chain in the EU via products from third countries? Does the Commission plan to introduce mandatory inspections and a ban on carbapenem-producing substances for foodstuffs originating in third countries?

Answer given by Mr Borg on behalf of the Commission (5 March 2014):

The Commission, though the ECDC², is aware of the prevalence of carbapenem-resistant enterobacteria in humans, including information about NDM-producing Enterobacteriaceae³.

The existing EU risk assessment mechanism for communicable diseases is sufficient to track potential epidemics caused by carbapenem-resistant enterobacteria. MS report outbreaks of carbapenem-resistant enterobacteria to the EWRS⁴ and can use the Epidemic Intelligence Information System for antimicrobial resistance and healthcare-associated infections to exchange information. Risk assessments are prepared and published upon request by the Commission⁵. The prevention of outbreaks of carbapenem-resistant enterobacteria is the responsibility of each Member State.

In a review of the rules on meat inspection, EFSA⁶ identified public health hazards in meat. Current inspection methods do not enable the detection of biological hazards. The agency recommends to strengthen food chain information as part of the ante-mortem inspection and to improve slaughter hygiene. No validated data on the occurrence of carbapenem-resistance in food and food-producing animals exist⁷. The harmonised monitoring programme for antimicrobial resistance in zoonotic and commensal bacteria will include specific monitoring of carbapenemase-producing bacteria as of 2015⁸.

Current EU legislation covers food safety criteria for all Salmonella strains in relevant food, applying also to food imported from third countries.

² European Centre for Disease Prevention and Control (ECDC).

³ On 15 November 2013, the European Centre for Disease Prevention and Control (ECDC) released the latest data on carbapenemase-resistant Enterobacteriaceae in Europe.
<http://www.ecdc.europa.eu/en/publications/Publications/antimicrobial-resistance-carbapenemase-producing-bacteria-europe.pdf>.

⁴ Early Warning and Response System.

⁵ Decision 1082/2013/EU of the European Parliament and of the Council of 22 October 2013 on serious cross border threats to health and repealing Decision No 2119/98/EC (OJ L 293, 5.11.2013, p. 1).

⁶ The European Food Safety Authority.

⁷ <http://www.efsa.europa.eu/en/efsajournal/pub/3501.htm>.

⁸ Commission Implementing Decision (2013/652/EU) of 12 November 2013 on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria (OJ L 303, 14.11.2013, p. 26).

The EC action plan against antimicrobial resistance⁹ prioritises international cooperation and takes into account measures for the control of the spread of resistant bacteria in the food chain linked to import from third countries.

[Official Journal of the European Union C 279, 22 August 2014, p. 55]



• E-000045/14¹⁰ - Bogusław Sonik (6 January 2014)

Subject: New rules governing the methods used to produce smoked foodstuffs

As it stands, Commission Regulation (EC) No 835/2011 of 19 August 2011, amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs requires, inter alia, European owners of plants specialising in the production of foodstuffs smoked using traditional methods, i.e. in wood burning chambers, to reduce the benzo(a)pyrene content in smoked meat and smoked meat products from 5.0 micrograms per kilogram to 2.0 micrograms per kilogram as from 1 September 2014.

1. Does the Commission envisage applying exemptions or special treatment for traditional and regional products, including those on the EU list, under the new regulation?
2. Will alternative smoking methods not be just as harmful to consumers' health?

Answer given by Mr Borg on behalf of the Commission (4 March 2014)

The Commission would refer the Honourable Member to its answer to Written Question E-000044/2014¹¹.

The Commission therefore does not see for the time being the need to envisage an exemption or special treatment for traditional or regional products.

[Official Journal of the European Union C 279, 22 August 2014, p. 61]



⁹ http://ec.europa.eu/health/antimicrobial_resistance/policy/index_en.htm.

¹⁰ No se ha publicado en versión castellana.

¹¹ <http://www.europarl.europa.eu/QP-WEB/application/home.do?language=EN>.

- E-000181/14¹² - Rareș-Lucian Niculescu (9 January 2014)

Subject: Ineffectiveness of food supplements

Three recent studies conducted in the United States show that a significant portion of food supplements are ineffective in the fight against chronic diseases. Some of them may even be harmful, claim the authors of an article published in the latest issue of *Annals of Internal Medicine*.

'We believe that the case is closed — supplementing the diet of well-nourished adults with (most) mineral or vitamin supplements has no clear benefit and might even be harmful,' the authors write.

The main study referred to by the experts is a meta-analysis of over 20 studies and experiments involving over 400 000 volunteers. An assessment of the research into the effect of food supplements on the prevention of chronic diseases found no solid evidence to show that vitamins may decrease the risk of developing cancer or cardiovascular diseases. However, vitamin E and beta-carotene supplements led to an increased risk of developing lung cancer in patients predisposed to this risk.

In this context:

Is the Commission planning to conduct similar studies in the European Union Member States?

What measures does the Commission intend to take in order to ensure that consumers have clearer information regarding these products?

Answer given by Ms Geoghegan-Quinn on behalf of the Commission (19 February 2014)

1. The Commission is not planning to conduct a similar meta-analysis for the time being. However, under FP6 and FP7¹³, the Commission has funded several research projects in the area of vitamins and/or minerals (e.g. EURRECA¹⁴, ODIN¹⁵, DOHEALTH¹⁶). Horizon 2020 will offer further opportunities to address this subject through the societal challenges 'Health, demographic change and wellbeing' and 'Food security, sustainable agriculture and forestry, marine and maritime and inland water research, and the Bioeconomy'. Information on current

¹² No se ha publicado en versión castellana.

¹³ Sixth and Seventh Framework Programmes for Research, Technological Development and Demonstration Activities (FP6, 2002-2006 — FP7, 2007-2013).

¹⁴ <http://www.eurreca.org/everyone>.

¹⁵ <http://www.odin-vitd.eu>.

¹⁶ <http://do-health.eu/wordpress>.



funding opportunities can be obtained through the EC Research and Innovation Participant Portal¹⁷.

2. Food supplements are classified as food under European legislation and regulated by Directive 2002/46/EC¹⁸, which lays down general provisions relating to these products such as adequate and appropriate labelling. In order to ensure that consumers have clear information on the product, its Article 6(3) lays down the following specific labelling requirements: the portion of the product recommended for daily consumption; a warning not to exceed the stated recommended daily dose; a statement to the effect that food supplements should not be used as a substitute for a varied diet.

Furthermore, Article 7(3) of Regulation (EU) 1169/2011¹⁹ on the provision of food information to consumers prohibits the attribution or reference to any food with the property of preventing, treating or curing a human disease. Products with such properties would fulfil the definition of medicinal products and shall therefore be classified as such by the Member States.

[Official Journal of the European Union C 279, 22 August 2014, p. 257]



• E-000394/14²⁰ - Marc Tarabella and Jean Louis Cottigny (16 January 2014)

Subject: European Food Fraud Register

Could the Commission, as repeatedly called for by the European Parliament, systematically gather data on cases of fraud and exchange good practices with a view to detecting and combatting food fraud?

Could the Commission publish the results of these exchanges?

Finally, and above all, does the Commission share Parliament's opinion on the need to create a European register listing the different companies convicted of food fraud and to make it more accessible to the public?

Answer given by Mr Borg on behalf of the Commission (27 February 2014)

The Commission is currently working on the development of a dedicated IT system to strengthen Member States cooperation and ensure an efficient

¹⁷ <http://ec.europa.eu/research/participants/portal/desktop/en/home.html>.

¹⁸ OJ L 183, 12.7.2002.

¹⁹ OJ L 304, 22.11.2011.

²⁰ No se ha publicado en versión castellana.

exchange of information on potential cross-border cases of economically motivated violations of food chain law. Such IT system will support the work of a recently created network of competent authorities dealing with potential fraud matters in the Member States.

The IT system in question will enable the rapid exchange of information between Member States in cross-border cases and will also allow the gathering of structured information on potential frauds and on best practices to combat them, to be shared with all concerned actors.

The Commission has no current plans to create an European register of companies convicted of food fraud. It is up to the Member States to decide how to handle and publish cases of fraudulent behavior in the food sector.

However the Commissioner intends to launch soon a study on the application of the existing legal framework, with the aim of assessing how existing rules deliver on the objective of preventing fraudulent or deceptive practices in accordance with Article 8 of Regulation (EC) No 178/2002²¹.

[Official Journal of the European Union C 284, 26 August 2014, p. 196]



- Comisión Europea –



Sistema de alerta rápida para alimentos²³

- Semana 34 (2014):



■ **alerta** 22/08/2014 Ref. 2014.1180 (FR): shigatoxin-producing *Escherichia coli* (O-26H-11 stx+ eae+) in raw milk cheese from France [milk and milk products];

²¹ OJ L 31, 1.2.2002, p. 1.

²² 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.

²³ 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>).



■ **alerta** 22/08/2014 Ref.: 2014.1178 (BE): mercury (1.81 mg/kg - ppm) in frozen swordfish (*Xiphias gladius*) from Vietnam [fish and fish products];



■ **alerta** 22/08/2014 Ref.: 2014.1179 (DK): *Salmonella enteritidis* (presence /25g) in whole eggs and whole egg sleeves pasteurized from Denmark [eggs and egg products];



■ **producto rechazado en la frontera** 22/08/2014 Ref. 2014.BJH (NL): shigatoxin-producing *Escherichia coli* (stx2+, eae+, O8) in chilled lamb from New Zealand [meat and meat products (other than poultry)];



■ **producto rechazado en la frontera** 22/08/2014 Ref. 2014.BJG (ES): whole nutmegs from India infested with moulds [herbs and spices];



■ **producto rechazado en la frontera** 22/08/2014 Ref. 2014.BJF (DE): poor hygienic state (dirty and soaked cartons) of frozen shrimps (*Penaeus* spp.) from India [crustaceans and products thereof];



■ **alerta** 22/08/2014 Ref. 2014.1177 (NO): *Clostridium botulinum* in frozen scallops from Canada, via the United Kingdom [bivalve molluscs and products thereof];



■ **alerta** 21/08/2014 Ref. 2014.1165 (FR): *Listeria monocytogenes* (180 CFU/g) in semi-preserved anchovies from Italy [fish and fish products];



■ **producto rechazado en la frontera** 21/08/2014 Ref. 2014.BJE (ES): unauthorised use of colour E 124 - Ponceau 4R / cochineal red A (100 mg/kg - ppm) in preserved vegetables from Japan [prepared dishes and snacks];



■ **alerta** 21/08/2014 Ref. 2014.1166 (DK): foodborne outbreak (20 persons affected, of which 12 died) caused by and *Listeria monocytogenes* in lamb-roll sausages from Denmark [meat and meat products (other than poultry)];



■ **alerta** 21/08/2014 Ref. 2014.1172 (NL): live mussels (*Mytilus edulis*) from the Netherlands contaminated with algae (result for harvesting areas are above threshold of 100 cells/l for DSP-toxin producing algae) [bivalve molluscs and products thereof];



■ **alerta** 20/08/2014 Ref. 2014.1164 (DE): *Salmonella enteritidis* phagetype 6D in tagliatelle from Poland [cereals and bakery products];



■ **alerta** 20/08/2014 Ref. 2014.1161 (BE): glass fragments in cherries in glass jar from Hungary, via Germany [fruits and vegetables];



■ **alerta** 20/08/2014 Ref. 2014.1160 (IT): mercury (1.2 mg/kg - ppm) in defrozen swordfish (*Xiphias gladius*) from the Netherlands [fish and fish products];



■ **alerta** 20/08/2014 Ref. 2014.1157 (FR) foodborne outbreak suspected to be caused by chilled mussels from **Spain** [bivalve molluscs and products thereof];



■ **producto rechazado en la frontera** 20/08/2014 Ref. 2014.BJB (BE): anthraquinone (0.033 mg/kg - ppm) and unauthorised substance tolfenpyrad (0.077 mg/kg - ppm) in black tea from China [cocoa and cocoa preparations, coffee and tea];



■ **alerta** 20/08/2014 Ref. 2014.1163 (NL): glass fragments in porridge from the United Kingdom [dietetic foods, food supplements, fortified foods]



■ **alerta** 20/08/2014 Ref. 2014.1158 (IT): mercury (1.5 mg/kg - ppm) in frozen swordfish (*Xiphias gladius*) from **Spain** [fish and fish products];



■ **alerta** 20/08/2014 Ref. 2014.1156 (DK): undeclared almond in cake from Denmark [cereals and bakery products];



■ **producto rechazado en la frontera** 20/08/2014 Ref. 2014.BJD (FR): carbaryl (0.13 mg/kg - ppm) in fresh peppers from Thailand [fruits and vegetables];



■ **producto rechazado en la frontera** 20/08/2014 Ref. 2014.BJC (GR): blanched hazelnut kernels from Turkey infested with moulds [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIS (NL): shigatoxin-producing *Escherichia coli* (O104, O128 & O159; stx1+, stx2+, eae-) in frozen lamb meat from New Zealand [meat and meat products (other than poultry)];



■ **alerta** 19/08/2014 Ref. 2014.1154 (DE): mercury (0.123 mg/kg - ppm) in food supplement from the United States, via the Netherlands [dietetic foods, food supplements, fortified foods];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIY (ES): aflatoxins (B1 = 2.7 µg/kg - ppb) in groundnuts from China [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIX (GB): aflatoxins (B1 = 8.9; Tot. = 9.9 µg/kg - ppb) in peanuts from China [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIW (GB): aflatoxins (B1 = 24 µg/kg - ppb) in crushed chilli from India [other food product / mixed];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIV (FR): carbendazim (0.69 mg/kg - ppm) in green beans from Kenya [fruits and vegetables];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIU (BG): formetanate (0.077 mg/kg - ppm) in fresh peppers from Turkey [fruits and vegetables];



■ **producto rechazado en la frontera** 19/08/2014 Ref. 2014.BIT (GB): prohibited substance nitrofurantoin (metabolite) furazolidone (AOZ) (2 µg/kg - ppb) in frozen king prawns from India [crustaceans and products thereof];



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIR (GB): prohibited substance nitrofurantoin (metabolite) furazolidone (AOZ) (3.5 µg/kg - ppb) in frozen raw prawns (*Litopenaeus* spp.) from India [crustaceans and products thereof];



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIQ (NL): chlorfenapyr (0.22 mg/kg - ppm) in broccoli from China [fruits and vegetables];



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIP (GB): *Salmonella* spp. (1 out of 5 samples /25g) in frozen salted chicken from Thailand [poultry meat and poultry meat products];



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIO (GB): dimethoate (1.1 mg/kg - ppm) in green beans from Kenya [fruits and vegetables];



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIN (IT): *Salmonella* spp. (presence CFU/g) in fresh oregano from Turkey [herbs and spices];



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIM (GB): aflatoxins (B1 = 22; Tot. = 27 µg/kg - ppb) in shelled groundnuts from India [nuts, nut products and seeds]; y



■ **producto rechazado en la frontera** 18/08/2014 Ref. 2014.BIL (GB): *Salmonella* (in 4 out of 5 samples) in frozen salted chicken from Thailand [poultry meat and poultry meat products].



● Semana 33 (2014):



■ **alerta** 15/08/2014 Ref. 2014.1150 (GB): *Bacillus subtilis* (>3000 CFU/g) in flavoured milk from Germany [milk and milk products];



■ **alerta** 14/08/2014 Ref. 2014.1144 (HU): benzalkonium chloride (BAC) (>9500 mg/kg - ppm) and didecyldimethylammonium chloride (DDAC) (0.81 mg/kg - ppm) in grapefruit seed extract from Switzerland [dietetic foods, food supplements, fortified foods];



■ **alerta** 14/08/2014 Ref.: 2014.1141 (FR): *Salmonella* spp. in chorizo from **Spain** [meat and meat products (other than poultry)];



■ **alerta** 14/08/2014 Ref. 2014.1145 (FR): shiga toxin-producing *Escherichia coli* (O26H11 stx+, eae+) in raw goat milk cheese from France [milk and milk products];



■ **producto rechazado en la frontera** 14/08/2014 Ref. 2014.BIK (CY): chlorpyrifos (0.26 mg/kg - ppm) in whole black olives from Egypt [fruits and vegetables];



■ **producto rechazado en la frontera** 14/08/2014 Ref. 2014.BIJ (PL): raisins from India infested with moulds [fruits and vegetables];



■ **producto rechazado en la frontera** 14/08/2014 Ref. 2014.BIH (CY): diazinon (0.063 mg/kg - ppm) in whole black olives from Egypt [fruits and vegetables];



■ **alerta** 13/08/2014 Ref. 2014.1138 (BE): Salmonella enteritidis (presence /25g) in unpeeled sesame seeds from the Netherlands [nuts, nut products and seeds];



■ **alerta** 13/08/2014 Ref. 2014.1136 (DE): non-dioxin-like polychlorobifenyls (204 µg/kg - ppb) in frozen dogfish bellyflaps (*Squalus acanthias*) from the United States, via the Netherlands [fish and fish products];



■ **producto rechazado en la frontera** 13/08/2014 Ref. 2014.BIG (GB): Salmonella spp. in frozen salted poultry breast from Thailand [poultry meat and poultry meat products];



■ **producto rechazado en la frontera** 13/08/2014 Ref. 2014.BIF (GB): Salmonella spp. (1 out of 5 samples /25g) in frozen salted chicken from Thailand [poultry meat and poultry meat products];



■ **producto rechazado en la frontera** 13/08/2014 Ref. 2014.BIE (IT): too high content of zinc (13 mg/l) in vinegar from China [soups, broths, sauces and condiments];



■ **alerta** 13/08/2014 Ref. 2014.1137 (CZ): unauthorised ingredient (tetrahydrocannabinol (THC): 2.53 mg/kg - ppm) in food supplement from Hungary [dietetic foods, food supplements, fortified foods];



■ **alerta** 12/08/2014 Ref. 2014.1130 (DE): shigatoxin-producing *Escherichia coli* (stx1) in roquefort from raw sheep's milk from France [milk and milk products];



■ **alerta** 12/08/2014 Ref. 2014.1131 (NL): Salmonella spp. in ground chilli powder from unknown origin, via Switzerland [herbs and spices];



■ **producto rechazado en la frontera** 12/08/2014 Ref. 2014.BID (CZ): unauthorised ingredient (*Rauwolfia serpentina*, *Areca catechu*, *Sida cordifolia*, *Ipomoea turpethum*) and novel food ingredient *Mucuna pruriens* in various food supplements from India [dietetic foods, food supplements, fortified foods];



■ **producto rechazado en la frontera** 12/08/2014 Ref. 2014.BIC (BE): prohibited substance nitrofurán (metabolite) furazolidone (AOZ) (1 out of 2 samples > MPRL) in frozen raw shrimps (*Penaeus vannamei*) from India [crustaceans and products thereof];



■ **producto rechazado en la frontera** 12/08/2014 Ref. 2014.BIB (BE): prohibited substance nitrofurán (metabolite) furazolidone (AOZ) (2 out of 5 samples > MRPL) in frozen raw shrimps (*Penaeus vannamei*) from India [crustaceans and products thereof];



■ **producto rechazado en la frontera** 11/08/2014 Ref. 2014.BHY (PL): spoilage of and foreign bodies (stones, small sticks and stalks, fur) in raisins from Pakistan [fruits and vegetables food];



■ **producto rechazado en la frontera** 11/08/2014 Ref. 2014.BHZ (ES): poor temperature control (-5 °C) of frozen squid (*Illex* spp) from Argentina [cephalopods and products thereof];



■ **producto rechazado en la frontera** 11/08/2014 Ref. 2014.BHX (DE): aflatoxins (B1 = 64.8 µg/kg - ppb) in peanuts with shell from China [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 11/08/2014 Ref. 2014.BHW (DE): aflatoxins (B1 = 31.7 µg/kg - ppb) in pistachio nuts from Iran [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 11/08/2014 Ref. 2014.BHV (DE): aflatoxins (B1 = 17.5 µg/kg - ppb) in pistachio nuts from Turkey [nuts, nut products and seeds];



■ **producto rechazado en la frontera** 11/08/2014 Ref. 2014.BHU (GB): aflatoxins (B1 = 3.9; Tot. = 4.8 µg/kg - ppb) in groundnut kernels from China [nuts, nut products and seeds];



■ **alerta** 11/08/2014 Ref. 2014.1126 (IT): *Salmonella* spp. (presence /25g) in chilled bacon from the Netherlands [meat and meat products (other than poultry)]; y



■ **alerta** 11/08/2014 Ref. 2014.1123 (DE): high content of aluminium (87.4 mg/kg - ppm) in glass noodles from beans from China [other food product / mixed food].



● **M. Boeri, H. Brown y A.Longo**, “The implications across Europe of the ‘horse meat scandal’ on the monetary value of meat authenticity and food safety in ready to heat lasagne: evidence from six countries”. Gibson Institute for Land, Food and Environment, Queen’s University, Belfast (2014) 6 págs.

Abstract

The recent ‘horse meat scandal’ in Europe has sparked huge concerns among consumers, as horse meat was found in beef lasagne ready to be consumed. This study investigates consumers’ preferences towards characteristics of ready to heat lasagne, including origin of the meat, whether the meat is tested as beef, safety of the lasagne, and nutritional value, using Discrete Choice Experiments in six EU. Our sample of 4,598 consumers makes this the largest cross sectional study of this kind. The results of this study present evidence that consumers in Europe are concerned about the authenticity and origin of the meat.



Consultar:

http://ageconsearch.umn.edu/bitstream/182830/2/boeri_Brown_Longo_poster14th_EAAE_Cong.pdf





- **Susan A. Schneider**, “Examining Food Safety from a Food Systems Perspective: The Need for a Holistic Approach”. University of Arkansas School of Law (2014) 23 págs.



Consultar: <http://wisconsinlawreview.org/wp-content/files/7-Schneider-Final.pdf>



- **Thienne Johnson** y otros, “A Mobile Food Recommendation System Based on The Traffic Light Diet”. University of Arizona (2014) 8 págs.

Abstract

Innovative, real-time solutions are needed to address the mismatch between the demand for and supply of critical information to inform and motivate diet and health-related behavior change. Research suggests that interventions using mobile health technologies hold great promise for influencing knowledge, attitudes, and behaviors related to energy balance. The objective of this paper is to present insights related to the development and testing of a mobile food recommendation system targeting fast food restaurants. The system is designed to provide consumers with information about energy density of food options combined with tips for healthier choices when dining out, accessible through a mobile phone.



Consultar: <http://arxiv.org/pdf/1409.0296.pdf>

Consultar:



COLEGIO DE POSTGRADUADOS

INSTITUCIÓN DE ENSEÑANZA E INVESTIGACIÓN EN CIENCIAS AGRÍCOLAS

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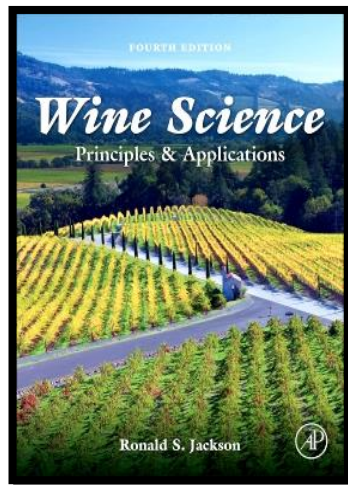
- **Monzerrat Rosasa Espejel**, “Estandarización y validación de la técnica de PCR para el diagnóstico de *Salmonella typhimurium* en carne de cerdo, res y pollo”. Colegio de Postgraduados (2014) 84 págs.



Consultar:

http://www.biblio.colpos.mx:8080/xmlui/bitstream/handle/10521/2388/Rosas_Espejel_M_Ganaderia_MC_2014.pdf?sequence=1

Novedades editoriales



- **R. Jackson**, “Wine Science: Principles and Applications”. Academic Press (2014) 984 págs.

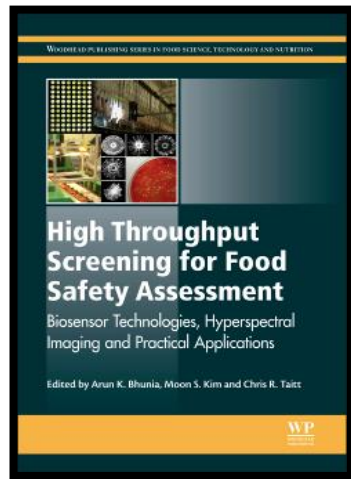
Description

With its three previous best-selling editions, Wine Science has proven to be an extensive account of the three central tenets of wine science: grape cultivation, wine production, and wine assessment. This fourth edition presents the latest updates on current wine production methods in a framework that explains the use, as well as the advantages and disadvantages of alternate procedures. Ronald Jackson's wealth of experience is matched by his ability to effectively communicate, making this book ideal for those seriously interested in the science of wine as well as professionals, professors and students.



http://store.elsevier.com/product.jsp?isbn=9780123814685&utm_campaign=ELS_STBK_20140394-090%20IUF%20post%20show&utm_campaignPK=25942256&utm_term=C_20140394_090&utm_content=27526480&utm_source=35&utm_medium=email&utm_requestid=1423090#





- **Arun K. Bhunia** y otros, “High Throughput Screening for Food Safety Assessment”. Woodhead Publishing (2014) 550 págs.

Description

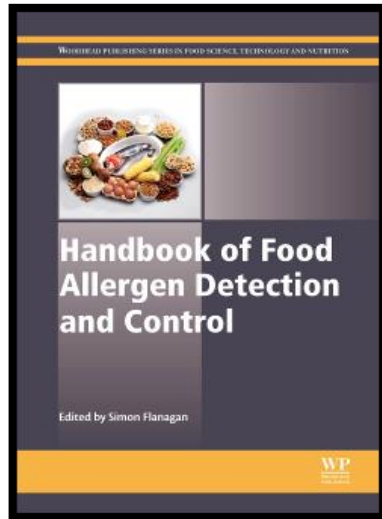
Recent advances in array-based detectors and imaging technologies have provided high throughput systems that can operate within a substantially reduced timeframe and other techniques that can detect multiple contaminants at one time. These technologies are revolutionary in terms of food safety assessment in manufacturing, and will also have a significant impact on areas such as public health and food defence. This book summarizes the latest research and applications of sensor technologies for online and high throughput screening of food.

The book first introduces high throughput screening strategies and technology platforms, and discusses key issues in sample collection and preparation. The subsequent chapters are then grouped into four sections: Part I reviews biorecognition techniques; Part II covers the use of optical biosensors and hyperspectral imaging in food safety assessment; Part III focuses on electrochemical and mass-based transducers; and finally Part IV deals with the application of these safety assessment technologies in specific food products, including meat and poultry, seafood, fruits and vegetables.



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- **Simon Flanagan**, “Handbook of Food Allergen Detection and Control”. Woodhead Publishing (2014) 448 págs.

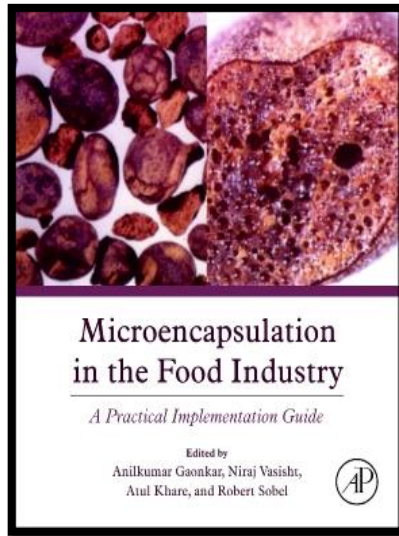
Description

Allergens in food and their detection, management and elimination constitute a key issue for food manufacturers, especially in terms of safety. This book reviews current and emerging technologies for detecting and reducing allergens, as well as issues such as traceability, regulation and consumer attitudes. Following an introductory chapter by a distinguished expert, part one covers allergen management throughout the food chain. Part two details current and emerging methods of allergen detection in food, and part three covers methods for reducing and eliminating allergens in food. Finally, part four focuses on the control and detection of individual food allergens and the risks each one presents in food manufacture.



http://store.elsevier.com/product.jsp?isbn=9781782420125&requestid=361481&utm_campaign=ELS_STBK_20140394-090%20IUF%20post%20show&utm_campaignPK=25942256&utm_term=C_20140394_090&utm_content=27526480&utm_source=35&BID=30466107&utm_medium=email&SIS_ID=0





- **Anilkumar G. Gaonkar** y otros, “Microencapsulation in the Food Industry”. Academic Press (2014) 590 págs.

Description

Microencapsulation is being used to deliver everything from improved nutrition to unique consumer sensory experiences. It's rapidly becoming one of the most important opportunities for expanding brand potential. *Microencapsulation in the Food Industry: A Practical Implementation Guide* is written for those who see the potential benefit of using microencapsulation but need practical insight into using the technology. With coverage of the process technologies, materials, testing, regulatory and even economic insights, this book presents the key considerations for putting microencapsulation to work. Application examples as well as online access to published and issued patents provide information on freedom to operate, building an intellectual property portfolio, and leveraging ability into potential in licensing patents to create produce pipeline.

This book bridges the gap between fundamental research and application by combining the knowledge of new and novel processing techniques, materials and selection, regulatory concerns, testing and evaluation of materials, and application-specific uses of microencapsulation.



http://store.elsevier.com/product.jsp?isbn=9780124045682&utm_campaign=ELS_STBK_20140394-090%20IUF%20post%20show&utm_campaignPK=25942256&utm_term=C_20140394_090&utm_content=27526480&utm_source=35&BID=30466107&utm_medium=email&SIS_ID=0





- “Guía del Participante en Horizonte 2020”. CDTI (2014) 142 págs.

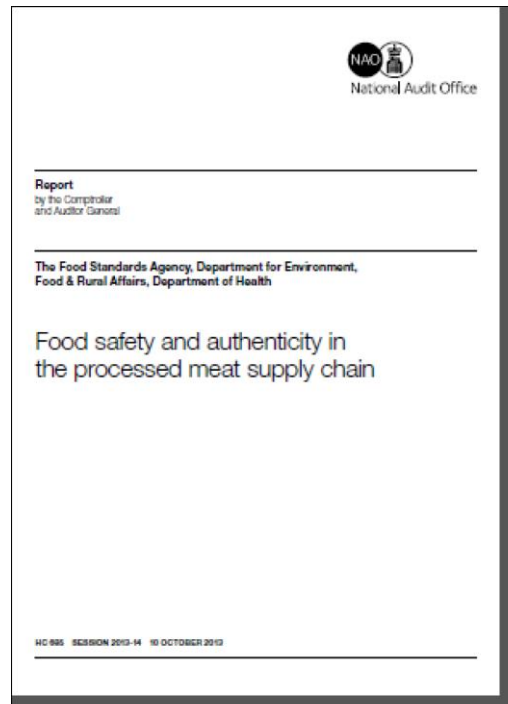
Descripción

Esta Guía tiene como objetivo proporcionar información general de H2020, así como sobre el proceso de participación en el programa, desde la detección de la oportunidad de participación y la elaboración y presentación de una propuesta, hasta la puesta en marcha, el desarrollo, seguimiento y finalización de los proyectos.

El Centro para el Desarrollo Tecnológico Industrial (CDTI) es una Entidad Pública Empresarial, dependiente del Ministerio de Economía y Competitividad entre cuyos objetivos está el promocionar e impulsar la participación en los Programas Marco de I+D+i de la Unión Europea de todos los agentes del sistema español de ciencia tecnología e innovación, desde grupos de investigación hasta empresas o administraciones públicas. El objeto de esta guía es proporcionar información general de Horizonte 2020, así como sobre el proceso de participación en el programa, desde la detección de la oportunidad de participación y la elaboración y presentación de una propuesta, hasta la puesta en marcha, el desarrollo, seguimiento y finalización de los proyectos, pasando por el proceso de evaluación de propuestas y la preparación y firma del contrato del proyecto con la Comisión Europea. Este documento tiene carácter informativo y en ningún caso sustituye o reemplaza la documentación oficial publicada por la Comisión Europea.



<https://app.box.com/s/q6iqcqm0rw6g9jx5pmv3>



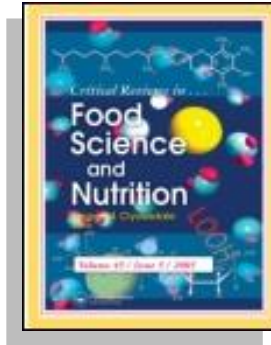
- “Food safety and authenticity in the processed meat supply chain”. National Audit Office, The Stationery Office UK (2013) 48 págs.



<http://www.nao.org.uk/wp-content/uploads/2014/10/10255-001-Food-safety-and-authenticity.pdf>



Artículos de revistas



- **Rohan Ameratunga** y otros, “Health risks and adverse reactions to functional foods”. *Critical Reviews in Food Science and Nutrition* (2014)
DOI:10.1080/10408398.2012.751895.

Novedad

Publicado como avance on line el 27 de agosto de 2014

Abstract

Functional foods have become increasingly popular with consumers anxious to mitigate the effects of an unhealthy lifestyle or aging. In spite of attractive health claims, these products do not have legal or regulatory status in most countries and are regulated through their health claims. Regulation of functional foods by health claims does not address health risks and adverse effects of these products. In this essay regulatory aspects of functional foods are reviewed along with adverse effects published in the peer-reviewed literature. We detail why the lack of an internationally accepted definition of functional foods places consumers at risk of adverse outcomes. Our review will assist regulatory agencies, manufacturers and consumer groups to assess the benefits and mitigate the risks associated with these products.

Para más información, consultar:

<http://www.tandfonline.com/doi/abs/10.1080/10408398.2012.751895>²⁴

- **Sarah Easter Strayer, Karen Everstine y Shaun Kennedy**, “Economically Motivated Adulteration of Honey: Quality Control Vulnerabilities in the International Honey Market”. *Food Protection Trends*, Vol. 34 nº 1 (2014) 8-14.

Abstract

Economically-motivated adulteration (EMA) is the adulteration of food for financial advantage. The high value of honey puts it at risk for EMA because of strong economic

²⁴ Página de Internet consultada el 10.9.2014.

incentives. The honey market is a truly global market, with over 60% of honey used in the U.S. coming from imports. There is currently no U.S. federal standard of identity for honey, which hampers regulatory efforts to ensure the safety and quality of honey. Several types of EMA have been identified in the honey industry, including dilution with less expensive syrups, intensive supplemental feeding of honey bees, unapproved use of antibiotics, and masking the true country of origin. Various factors have led to quality control vulnerabilities in the international honey market, including decreased domestic production, the lack of a federal standard of identity, insufficient analytical methods, trade policies, and country-specific testing for antibiotic residues. Despite regulatory efforts, regulatory agencies and trade organizations have struggled to ensure safe, high quality, appropriately labeled honey in the international market. This lack of quality control has potentially far-reaching consequences for public health, prices on the worldwide honey market, and the livelihood of beekeepers.

Para más información, consultar: <http://www.foodprotection.org/publications/food-protection-trends/article-archive/2014-01economically-motivated-adulteration-of-honey-quality-control-vulnerabilities-in-the-internati/>



Food Safety News

Breaking news for everyone's consumption

- EE.UU.:

En su edición de 5 de septiembre de 2014 el boletín “Food Safety News” publicó un breve comentario titulado “**FDA Assessment: Most Children are Exposed to Food Dyes**”. Resumimos a continuación dicha nota:

« Exposure assessments conducted by the Food and Drug Administration find that most American kids are exposed to food dyes.

FDA has not yet published the full results, but according to results presented Aug. 13 at the 248th National Meeting of the American Chemical Society, estimates of at least 96 percent of children aged 2-5 years are exposed to Red 40, Yellow 5, Yellow 6 and Blue 1.

In 2011, FDA’s Center for Food Safety and Applied Nutrition’s Food Advisory Committee concluded that, based on all available data, no causal link could be established between children’s consumption of synthetic color additives and adverse behavioral effects, including hyperactivity. But the committee did recommend additional research, including the exposure assessment.

The assessment was based on the amount of Federal Food, Drug, and Cosmetic Act (FD&C) color additives in more than 580 food products and data from a two-day period of the 2007-

2010 National Health and Nutrition Examination Survey of food consumption. It narrowed in on estimates for consumers aged 2 years or older, children aged 2-5 years, and teenage boys aged 13-18 years...».

Sigue en: Food Safety News [<http://www.foodsafetynews.com/2014/09/most-children-are-exposed-to-food-dyes/>]



GlobalMeat
news.com

- **Georgi Gyton:** “New report seeks to analyse effectiveness of global traceability systems”. GlobalMeat news.com (2 de septiembre de 2014).



Consultar: <http://www.globalmeatnews.com/Industry-Markets/New-IFT-report-analyses-effectiveness-of-global-traceability-systems>



Bakery
andsnacks.com

- **Kacey Culliney:** “Gluten-free products must address celiac metabolic disorders, warns researcher”. Bakery andsnacks.com (5 de septiembre de 2014).



Consultar: <http://www.bakeryandsnacks.com/R-D/Gluten-free-NPD-for-celiac-metabolic-disorders-Review>



DESTACADO

- Del blog **e.Contrast** - “En el DO de la Unión Europea: Registro de Denominaciones de Origen Protegidas, Indicaciones Geográficas Protegidas, etc.”: <http://e-contrast.blogspot.com.es/2014/09/en-el-do-de-la-union-europea-registro.html>

- *Idem* - “Food labelling: a brief analysis of European Regulation 1169/2011”: <http://e-contrast.blogspot.com.es/2014/09/food-labelling-brief-analysis-of.html>



AGENDA (CONGRESOS, FERIAS, SEMINARIOS, ETC.)

- 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>
- 18 de septiembre de 2014
Alcalá de Henares (España)
Vª Jornada de Extractos Vegetales: Avances en cosmética, complementos alimenticios, dietética y Medical Devices
Para más información: <http://www.veracetics.es/blog/2014/06/va-jornada-de-extractos-vegetales/>
- 18 y 19 de septiembre de 2014
Gandía (España)
I JORNADA SOBRE TEMAS ACTUALES DE DERECHO ALIMENTARIO
Para más información: http://www.cfp.upv.es/formacion-permanente/cursos/i-jornada-sobre-temas-actuales-de-derecho-alimentario_idiomaes-menuupvtrue-cid38718.html
- 22-24 de septiembre de 2014
Barcelona (España)
Seafood Expo Southern Europe
Para más información: <http://www.seafoodexpo.com/southern-europe/>
- 22 de septiembre – 1 de octubre de 2014
College Park [University of Maryland] (EE.UU.)
Method Development for Pesticide Residue Analysis and Use of Data in Risk Analysis
Para más información: <http://ifstl.jifsan.umd.edu/catalogue/course/pesticideResidueDataRA>

- 23 de septiembre de 2014

Paterna (España)

Jornada de innovación para emprendedores Biotech

Para más información: http://formacion.ainia.es/web/formacion/oferta-formativa?p_p_id=48_INSTANCE_Q3kW&_48_INSTANCE_Q3kW_iframe_uid=F65354D3868B1C46C1257CEE003723BF&title=Jornada-de-innovacion-para-emprendedores-Biotech

- 23 de septiembre de 2014

Bruselas (Bélgica)

Controls in the Food Industry: What's New and How to Be Prepared?

Para más información: <http://www.lexxion.de/en/verlagsprogramm-konferenzen/food-law/controls-in-the-food-industry-whats-new-and-how-to-be-prepared/programme.html>

- 24-26 de septiembre de 2014

Santiago de Compostela (España)

7th International Meeting on Biotechnology, BIOSPAIN

Para más información: <http://www.biospain2014.org/about-biospain>

- 25 de septiembre de 2014

Madrid (España)

Curso de Vida Útil de los Alimentos

Para más información: <http://www.acofesal.org/lista/listado/vdocumento.asp?f=curso vida util - madrid.pdf>

- 25 de septiembre de 2014

Terrassa (España)

Taller ETIQUETADO ALIMENTARIO SEGÚN EL REGLAMENTO 1169/2011: NOVEDADES, CAMBIOS E IMPLEMENTACIÓN

Para más información: http://www.cresca.upc.edu/sites/default/files/docs/taller%20alimentari_2014_0925.pdf

- 25 de septiembre de 2014

Schiphol (Países Bajos)

Allergens in a Nutshell

Para más información: <https://www.rssl.com/~media/rssl.com/files/documents/Allergens-Roadshow-Schiphol-25-September-2014.pdf>

- 29 de septiembre – 17 de octubre de 2014

Monells (España)

Curso Internacional en Tecnología de Productos Cárnicos

Para más información: http://www.alimarket.es/evento/1037522-2014-836347/Curso-Internacional-en-Tecnologia-de-Productos-Carnicos_o
www.irta.cat

A PROPÓSITO DE LA CRISIS ALIMENTARIA EN CHINA: LA RESPONSABILIDAD EMPRESARIAL

Joan Mier, Director del área alimentaria de ROCA JUNYENT

Estamos asistiendo con perplejidad a la acumulación de informaciones de escándalos derivados de los procesos de elaboración de alimentos o de manipulación de las características de los mismos.

Ante la vulneración creciente de los mecanismos de control alimentario nos preguntamos si lo que estamos comiendo y nos parece saludable a primera vista cumple con los controles de la aplicación de la legislación alimentaria.

Sin ir más lejos, desde China nos llega la noticia de la elaboración de alimentos a partir de carne en proceso de putrefacción que eran suministrados supuestamente por una compañía china tras haber estado falsificando sistemáticamente la fecha de caducidad de la carne que vendía a diversas cadenas multinacionales conocidas popularmente como fast food.

Cabe pensar que lógicamente las autoridades chinas son las primeras interesadas en detectar el origen del fraude y sancionar de manera ejemplar al causante para restablecer la confianza del consumidor. China se ha convertido en un grandísimo importador de alimentos, cada vez más variados, y debe generar confianza en el consumidor, tanto en los alimentos producidos en el país, como los importados y también sus ingredientes para la transformación. A pesar de los problemas derivados de la diferente velocidad entre la transformación de las estructuras administrativas y legislativas chinas por un lado y la transformación de los hábitos nutricionales por el otro, hay que señalar que legislación alimentaria de ese país ha experimentado un cierto impulso en los últimos años, principalmente en el ámbito de la seguridad alimentaria cuya ley data del 2009, y también en aspectos relacionados con la calidad vinculados con el etiquetado nutricional. Así lo pone de manifiesto el libro introductorio sobre el derecho alimentario en China coordinado por el profesor González Vaqué que presentaremos en breve.

Pero no hay que ir tan lejos si no queremos alejarnos de una realidad que nos concierne por muchas vías y por múltiples motivos, con la excusa de un viaje o por ejemplo por efectos derivados de la alimentación animal, y que también nos puede afectar en nuestro entorno más próximo.

A pesar de la implacable normativa sanitaria que se inspira en unos estándares elevados de calidad, en nuestro entorno europeo se producen casos destacados de superación de los controles alimentarios. En España, sin ir más lejos, se ha detectado que determinadas exportaciones de harinas cárnicas destinadas a la alimentación animal infringían la normativa todavía en vigor como consecuencia de la llamada crisis de las “vacas locas” que ha dado lugar a un considerable volumen normativo relacionado con la alimentación. Este acerbo legislativo se ha ido configurando con el tiempo como una especialidad del derecho con características diferenciadas a la que identificamos los profesionales de este

ámbito como derecho alimentario, cuya principal característica es la regulación de un marco jurídico que afecta a un bien fundamental, la salud de las personas.

Lo que comemos está reglamentado en todas sus fases del proceso de producción, desde la granja y el campo, hasta la mesa. La trazabilidad de ese proceso permite detectar en qué parte de la cadena alimentaria, producción-transformación- distribución, se ha producido una desviación. En paralelo, los mecanismos institucionales (administraciones, agencias de seguridad alimentaria), tienen la responsabilidad y el deber de establecer los mecanismos de implementación de las leyes y de controlar la aplicación de las mismas por parte de los operadores de la cadena alimentaria.

Se trata de un elaborado proceso que se inspira, según se indica en los preámbulos de la reglamentación comunitaria, y por lo tanto aplicable en el mercado interior europeo, por un lado en el modelo europeo de producción agroalimentaria que persigue como resultado una alimentación sana, variada, saludable y sostenible no solamente desde el punto de vista medioambiental sino también socioeconómico; y , por otro lado, en el principio de precaución, según el cual los diferentes ingredientes y tratamientos utilizados en los procesos de producción deben demostrar la ausencia de impacto en el medio ambiente y la salud de las personas.

Sobre la bondad de estos principios es fácil sentirse identificado y muy probablemente todo el mundo está de acuerdo. La reacción eficaz al problema de las crisis alimentarias, por lo tanto, hay que buscarlo más allá del estricto marco legislativo, porque son demasiado frecuentes los casos que se van conociendo en los últimos años: vacas locas, crisis de los pepinos infectados por E.coli, salmonelosis, fraude informativo de la carne de caballo en las hamburguesas, casos de manipulación del etiquetado sobre consumo y procedencia del producto, por citar solamente algunos de los más destacados.

Cabe preguntarse entonces, si la legislación es tan amplia y genera tanto consenso, ¿qué es lo que falla?, ¿quién garantiza la seguridad?, ¿son eficaces los mecanismos de control?, ¿tenemos garantías de que todo lo que comemos y en cualquier momento es seguro? y, en caso de producirse una crisis alimentaria, ¿son suficientes los mecanismos de responsabilidad del causante del fraude o falta de observación de la ley?

Y finalmente, cuando se produce un fraude o una falta de aplicación de la normativa alimentaria, se plantea la cuestión de ¿cómo actúa la ley frente al responsable? En efecto, los ciudadanos esperamos una respuesta a la localización de la fase de la cadena alimentaria en la que se ha producido el fraude, una sanción a la empresa responsable, y, sobre todo, la adopción de medidas para que el control sea más eficaz.

Los delitos contra la salud pública tienen una consideración específica en la legislación penal, que prevé la sanción del infractor y del colaborador en cualquiera de sus facetas de colaboración. La reforma del código penal prevista para el próximo otoño introduce además aspectos relacionados con la responsabilidad de las empresas por delitos cometidos en su nombre y provecho

por sus administradores, sus representantes o sus empleados que hayan podido realizar hechos delictivos, por no haberse ejercido sobre ellos un control adecuado. Por lo tanto se trata de que las empresas establezcan mecanismos de prevención de riesgos, detección de problemas y reacción consecuente.

Ante la comisión de fraudes alimentarios la reputación de las empresas del sector queda lógicamente muy afectada en la mayoría de los casos, a veces de manera irreversible, pues la salud de las personas está en juego.

[Publicado en Informativo Jurídico: <http://informativojuridico.com/>]

