

Top Ten Food Safety Challenges Globally

Food World – India 2010

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Key Food Safety Challenges

1. Water borne Diseases
 - o Water Management Systems
2. Globalization
 - o World Your Marketplace
3. Local Outbreaks
 - o Breaking News we can do without
4. Animal to Human Contamination
 - o Transmitting infections
5. Risk Assessment – the role of science
 - o Journey from “Hazard’ to ‘Risk’
6. Risk Communication
 - o Scientific Authority shy or shackled
7. Consumer Confidence
 - o An Anxious Age

1. Water borne Diseases

Water Management Systems

Water borne Illness – Priority

- o Worldwide diarrhea causes 4% of all deaths
 - o 5% of all disabilities
- o Estimated annually that in India
 - o 37.5 million affected
 - o 4 – 5Lac children < 5yr die of diarrhea
- o Good Environment Practice (GEP)
 - o 90% water discharge untreated
 - o Waste Disposal - Segregation
- o Good Household Practice (GHHP)
 - o Indian Habit of ' Boiling'



2. Globalization

World Your Marketplace

The Global Marketplace

- Dough
 - France, UK, US, Poland
 - Sugar
 - UK, Indonesia, Jamaica
 - Spices
 - Greece, Italy, Morocco, Spain, Kenya
 - Salt
 - UK, France, China
 - Tomatoes
 - Greece, France, Netherlands
 - Toppings \ul> - Cheese – Greece, Italy, Switzerland
 - Anchovies – Peru, Argentina, Falkland Islands
 - Pepperoni – Denmark, UK, USA
- Garlic, pepper chili etc
 - from a host of countries

35 ingredients from 60 countries



24 nutritious, delicious recipes from home!

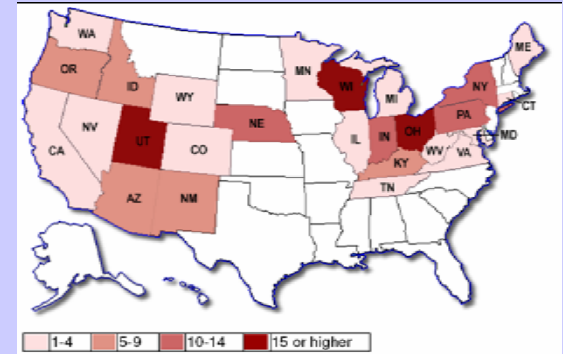
- o How do you test safety?
- o Country of Origin Labelling ?
- o Need for International Standards of Safety

3. Local Outbreaks

Breaking News we can do without

Outbreaks – Industry Loss

- o Spinach (2006) – *E.coli*
 - o 205 infections
 - o 26 states
 - o 3 deaths
- o Egg Products (2010) - *Salmonella*
 - 500 million eggs/product
 - 48 states
 - No fatalities
- o Peanut Butter (2009) - *Salmonella*
 - 8 deaths, 683 illnesses
 - 46 states
 - 400 products
- o Industry Impact
 - PCA - 2.5% of peanut market
 - Consumers stop buying other brands
 - Industry sales down 25%
 - Estimated \$ 1billion loss



Food Recalls – Major Causes

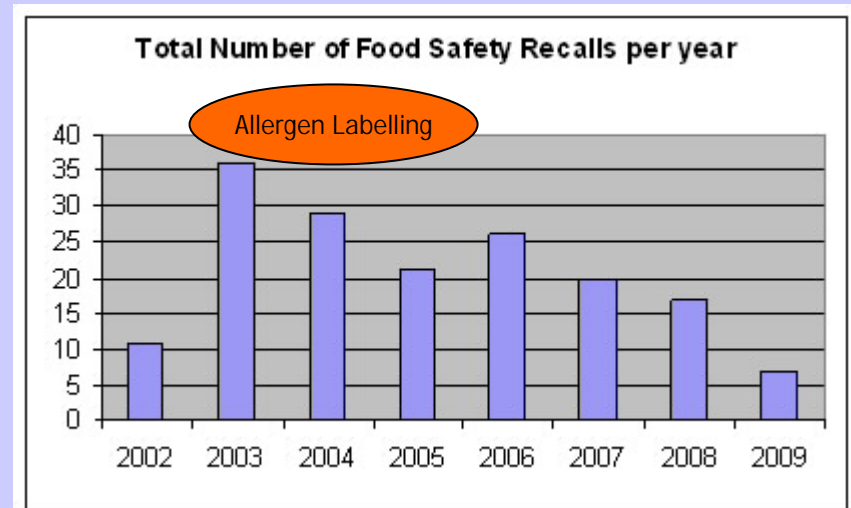


o Pathogens

- o Listeria
- o E. coli
- o Salmonella

o Undeclared Allergens

o Foreign Matter



Cause	2001	2003	2006	2009	2001 - 2009
Micro	8	3	5	3	41
Foreign Matter	9	7	10	1	57
Allergen	1	21	6	2	70
Quality	2	2	2	0	7
Chemical	2	3	3	1	14
Total	22	36	26	7	189

4. Animal to Human Contamination

Transmitting infections



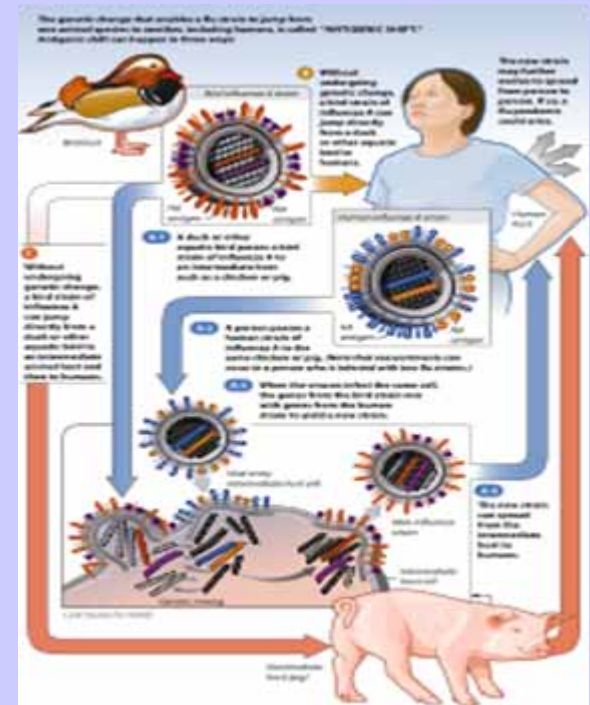
- o Bird Flu – H5N1

- o 2009 WHO declares pandemic
- o 17,000 deaths
- o Affected > 214 countries

- o East Asia
- o > 100million culled

- o Animal Health – emerging issue

- o Transfer from animal to handler
- o Human to Human



5. Risk Assessment – the role of science

Journey from “Hazard” to ‘Risk’

Risk Assessment – role of science

AT a reception honoring his service as Chairman of the House Science Committee in November 2006, retiring Representative Sherwood Boehlert (R-NY) quipped:

" Washington is a town where people say they are for science-based decision making until the overwhelming scientific consensus leads to a politically inconvenient conclusion."

Aflatoxins - how much safer

☐ Science behind the limits?

- ☐ Lower limits than international practice
- ☐ Codex no separate limits for B1
- ☐ Reducing levels from 20 – 10ppb
- ☐ Account for 2 death per billion population

☐ Loss of Trade & Markets

- ☐ African exports decreased 64%
- ☐ Loss of \$ 670million

☐ Higher the restriction the better

o Popular belief

☐ How are we 'Harmonizing'

Aflatoxins Limits: µg/kg			
Country	Total	B1	M1 (milk)
India	30	*	0.5
US	20	*	0.5
EU (unprocessed)	4	2	0.05
	15	8	
JECFA	20	*	-

* No separate limit



6. Risk Communication

Scientific Authority shy or shackled

Risk Communication

O Undermining of Scientific Authority

- o 'food scares' are popular news
- o Inability to distinguish 'industrial' from 'natural'
- o GM Foods / Growth Hormones

O Different Countries – different standards

- o Consumers do not understand 'exposure'
- o Minimum Residue Limits and ADI
- o Understand 'Hazards' not 'Risk'

7. Consumer Confidence

An Anxious Age

An Anxious Age

☐ From Mad Cows to Bird Flu

- ☐ Importance of the Supply Chain – animal and plant health
- ☐ Illnesses cross geographical borders

☐ Bt Brinjal to FlavrSavr™ Tomato

- ☐ Crossing the ' Natural Culture' fault line
- ☐ Diatribe to Dialogue -

☐ Lower is safer – messaging conflict ?

- ☐ If lower is not safer
- ☐ Then so is ' free of additives'

Meeting the Challenge

☐ Scientific Advancements:

- ☐ Limits of Detection

- ☐ *Easier methods for pathogen testing*

☐ Food Habits Changing

- ☐ Eating Out and Eating on the Move

- ☐ *Traditional 'hot home cooked' decreasing*

☐ Newer technologies – new 'apprehensions

- ☐ Irradiated Foods, GM Foods, Nanotech, Novel Foods

☐ Cross Country Contamination

- ☐ Animal Health



Regulation Role Change

Assuring Safety Process

☐ Regulator

- ☐ Role of Facilitator
- ☐ Enforcement to Enablement

☐ Food Business Operators

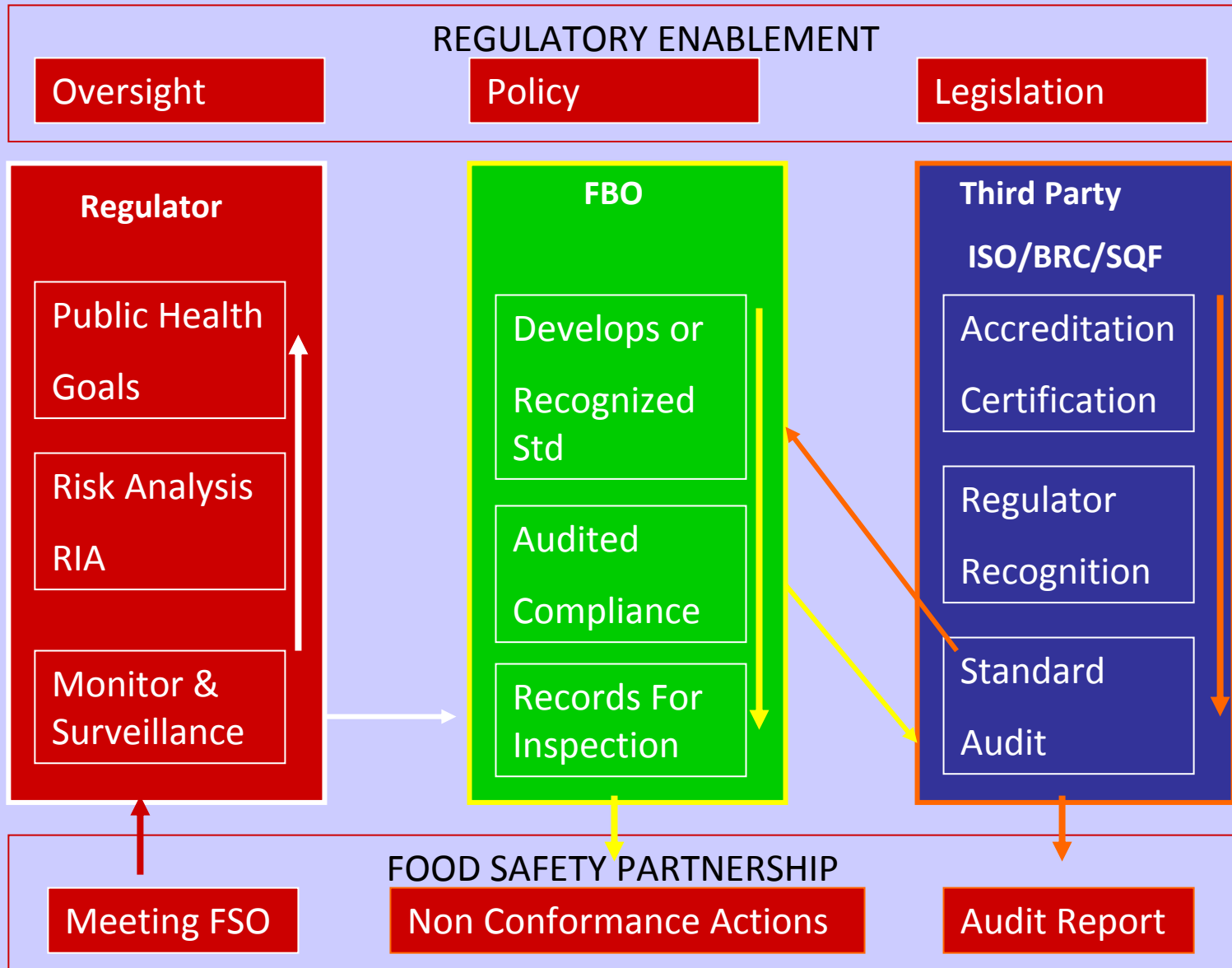
- ☐ Develop Food Safety Systems
- ☐ Water Management Critical
- ☐ Training & Infra Development

☐ Trade Related Accreditation

- ☐ Conformity Certification
- ☐ Audit



8. Regulation – How it works



Thank You

