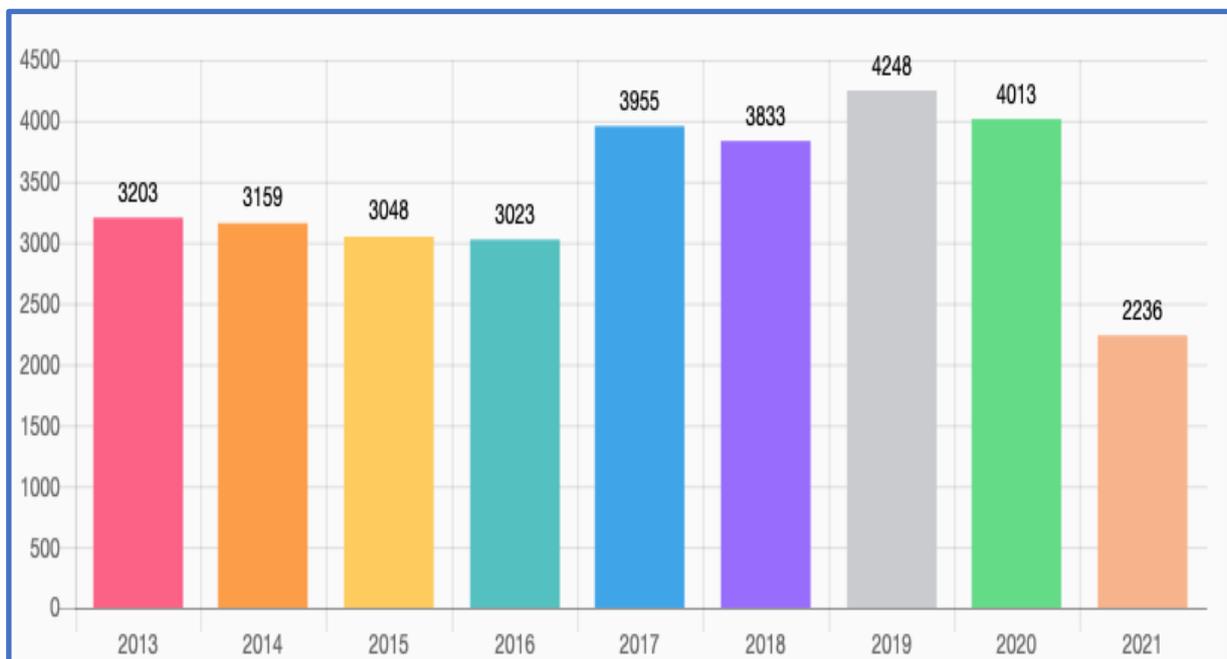
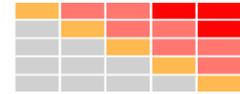


## Safefood-Online

## Newsletter



(RASFF notifications and monthly Food Fraud notifications (EU))



Dear Safefood-Online users,

In the June issue of the Safefood-Online newsletter, we provide you with a half-yearly evaluation of the notifications by product category and hazard category compared to the first half of the previous year. As usual, you will find a summary of the RASFF notifications and, of course, a media review on the topics of food safety and food fraud. We report also about on the latest changes to MRLs. Under "Questions and answers about the Safefood-Online database" you can find out how to organize your raw materials and food contact materials in the Safefood-Online database.

We hope that the newsletter finds your interest and of course we are looking forward to your opinion, because this is the only way we can improve.

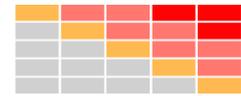
Your Safefood-Online Team

## 1 RASFF notifications June 2021

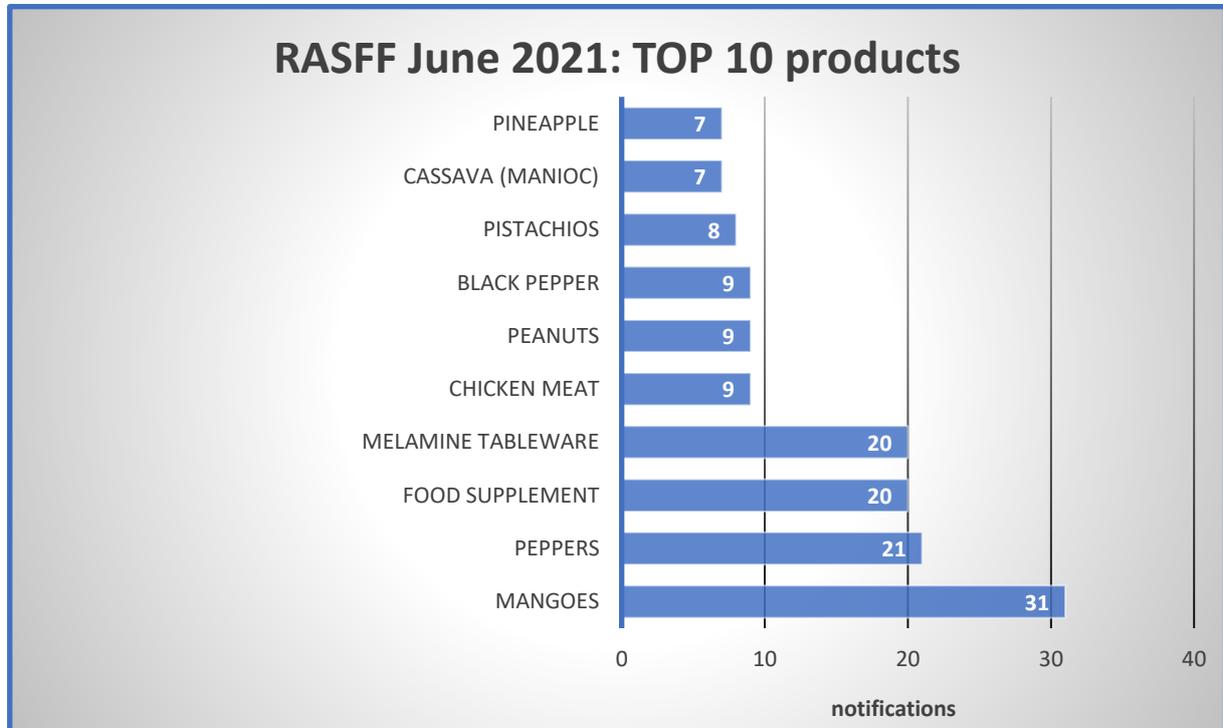
The number of notifications (387) had already increased in May (+78) compared to the previous month. For June 2021 the RASFF portal recorded a further increase to 430 notifications (+43).

The product category "fruits, vegetables and pulses" shows the highest number of notifications (112), followed by "poultry meat and poultry meat products" (44) and "food contact materials" (39). In the product category "fruits, vegetables and pulses" there were 45 notifications of unauthorised additives in coatings:

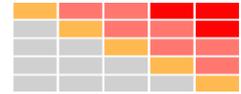




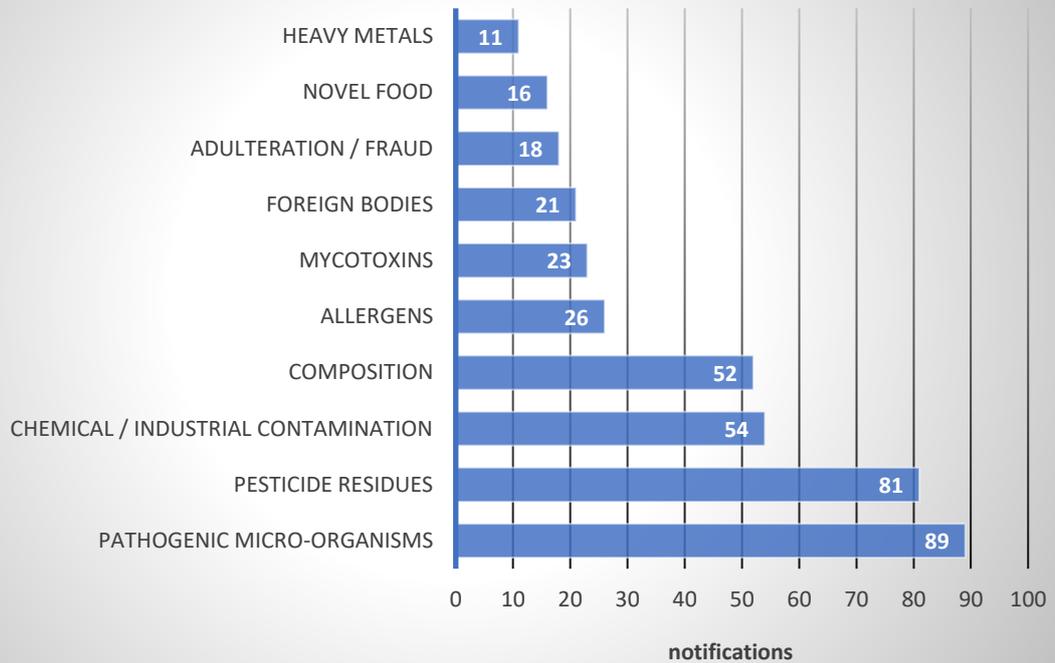
At the top of the TOP 10 products are mangoes with 31 notifications. Of these, 30 notifications are due to unauthorised additives in coatings. This is followed by peppers with 21 reports and melamine sets with 20 reports:



This month, the hazard category pathogenic micro-organisms and pesticide residues are on the first two places in the ranking of hazard categories with 89 and 81 notifications, followed by chemical/ industrial contamination. Of the total of 54 reports in this hazard category, 45 were due to unauthorized additives in coating agents for mangoes, pineapple and cassava. 52 notifications were caused due to composition. 17 notifications on melamine sets were due to the addition of bamboo (fibres) or due to the addition of wheat and corn fibres (11 notifications). In some cases, fibres from of bamboo and corn or wheat were used in combination.

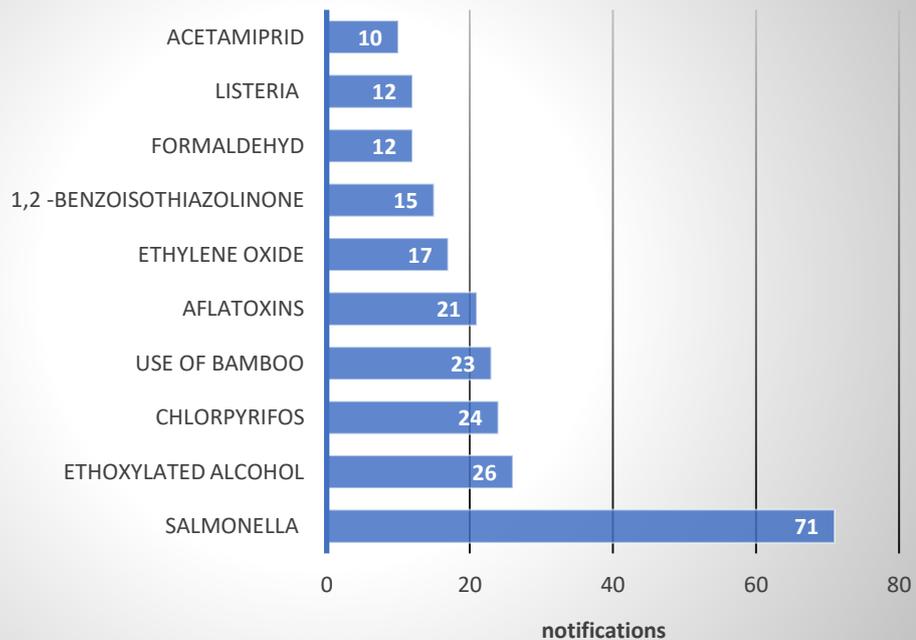


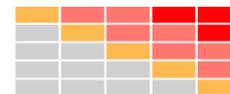
## RASFF June 2021: TOP 10 hazard categories



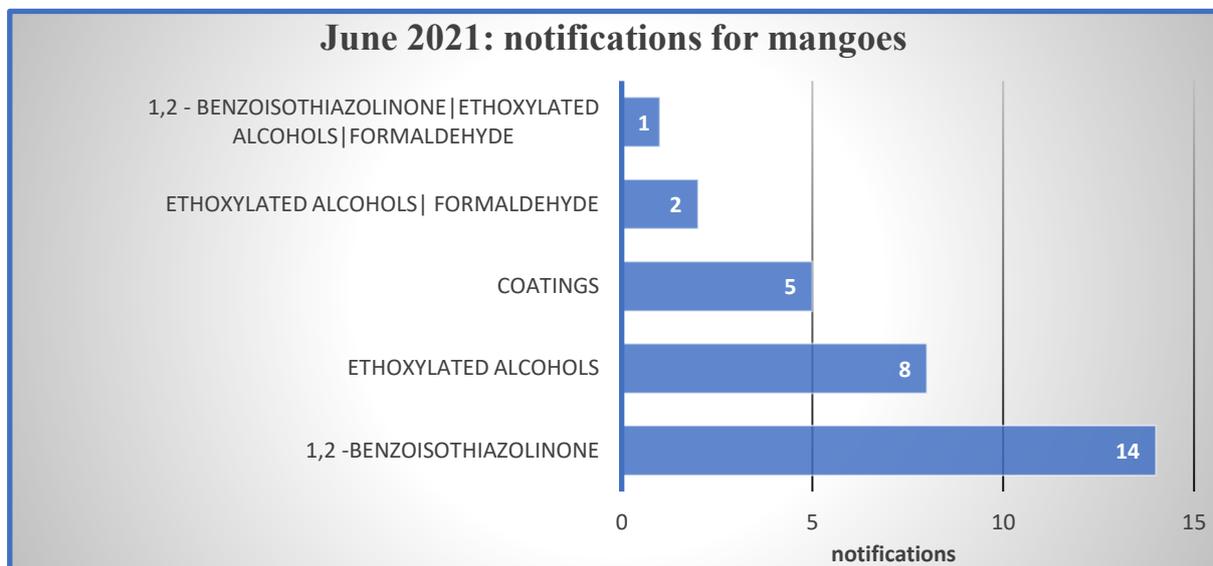
“Salmonella-notifications“ are again the top hazard (12 notifications more than in May 2021), followed by ethoxylated alcohols with 26 notifications. This is to be seen in connection with 1,2 - Benzoisothiazolinone (15 notifications) and formaldehyde (12 notifications):

## RASFF June 2021: Top 10 hazards





In June, there were a total of 45 notifications related to coating agents, mainly for mangoes (30 notifications), pineapples (8 notifications) and cassava (7 notifications). The mangoes originated in Brazil. All notifications came from Spain. Below an overview of the reasons for the notifications for mangos:



- Pineapples:

- paraffin (3 notifications)
- Methyl p-hydroxybenzoate (E 218) / microcrystalline wax (E 905) (8 notifications)
- Unauthorized additives (1 notification)

In all cases the country of origin for pineapple was Costa Rica. All notifications were submitted by Spain.

- Cassava

For cassava, the reasons for notifications in the RASFF rapid alert system were as follows:

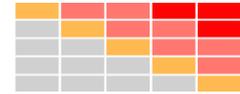
- paraffin (2 notifications)
- microcrystalline wax (E 905).

Also, the cassava-products came from Costa Rica and all the notifications were submitted by Spain.

There are still many notifications (24) concerning chlorpyrifos (as well as chlorpyrifos-ethyl or -methyl). A wide range of foods were affected, including peppers, grape leaves, oranges, olives, grapefruit, avocado, mu-err mushrooms, quinoa, and sesame seeds.

Of the 17 notifications on ethylene oxide in June, none were regarding sesame seeds, but ethylene oxide was found in: linseed, cheese cream, curcumin, ginger extract, black pepper, rice crackers, sheepberry extract, ice cream and onions.

The potential risks from ethylene oxide and chlorpyrifos should continue to be considered in quality assurance measures and appropriate action taken.



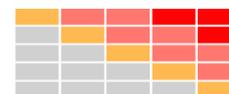
## 2 Evaluation of the notifications January – June 2021 compared to January – June 2020

The following chart shows the development of the number of notifications January - June 2021 in the individual product or hazard categories compared to the same period of the previous year.

### 2.1 Product category

product category	01-06-2020	01-06-2021	< than last year	difference	> than last year
fruits, vegetables and pulses	204	542			338
nuts, nut products and seeds	180	257			77
herbs and spices	74	146			72
cereals and bakery products	59	129			70
diabetic foods, food supplements, fortified foods	98	145			47
other food products/ mixed	30	73			43
food contact materials	57	98			41
crustaceans and products thereof	11	40			29
meat and meat products (other than poultry)	79	104			25
feed materials	93	112			19
fish and fish products	95	112			17
milk and milk products	33	49			16
non-alcoholic beverages	10	23			13
soups, brothes, sauces and condiments	14	25			11
cephalopods and products thereof	4	14			10
fats and oils	17	24			7
natural mineral water and water	1	4			3
algae		1			1
wine	1	1			
alcoholic beverages	3	1	-2		
ices and desserts	10	8	-2		
food additives, flavourings and enzymes	10	8	-2		
eggs and egg products	5	2	-3		
honey and royal jelly	4	1	-3		
cocoa and cocoa preparations, coffee and tea	32	28	-4		
confectionary	31	18	-13		
prepared dishes and snacks	52	24	-28		
bivalve molluscs and products thereof	61	30	-31		
poultry meat and poultry meat products	231	156	-75		
<b>Total</b>	<b>1499</b>	<b>2175</b>			<b>676</b>

The increase in notifications in the group "fruit, vegetables and pulses" is mainly due to the notifications on chlorpyrifos (191 notifications in the first half of the year) and, as already mentioned, the notifications on unauthorised additives in mango, cassava and pineapple in June 2021. In the product group "nuts, nut products and seeds", the increase in notifications is due to the "ethylene oxide case" already mentioned several times in this newsletter. The increase in notifications for "herbs and spices" and "cereals and bakery products" is also largely due to ethylene oxide.



## 2.2 Hazard category

hazard category	01-06-2020	01-06-2021	< than last year	difference	> than last year
pesticide residues	137	627			490
composition	69	176			107
chemical/ industrial contamination	30	92			62
mycotoxins	194	217			23
novel food	49	70			21
heavy metals	35	52			17
foreign bodies	68	80			12
organoleptic aspects	2	13			11
radiation	1	11			10
not determined/ other		6			6
labelling absent/ incomplete/ incorrect	9	14			5
hormone/ residues of veterinary medicinal products	19	22			3
biotoxins	33	36			3
insects/ parasitic infection	16	19			3
food additives and flavourings	28	30			2
allergens	84	85			1
TSEs	1	2			1
migration	44	43	-1		
poor or insufficient controls	27	26	-1		
non-pathogenic microorganisms	6	3	-3		
GMO	9	5	-4		
packaging defective/ incorrect	10	4	-6		
biocontamination	26	17	-9		
adulteration/ fraud	63	50	-13		
pathogenic micro-organisms	539	475	-64		
<b>Total</b>	<b>1499</b>	<b>2175</b>			<b>676</b>

Chlorpyrifos and ethylene oxide are assigned to the hazard category pesticide residues. This explains the significant increase in notifications compared to the 1st half of 2020.

## 3 Pesticides and Contaminants

Commission Regulation 2021/590 amending Annexes II and IV to Regulation (EC) No 396/2005:

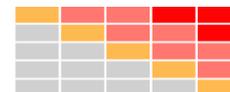
In the last newsletter, we already referred to EU Regulation 2021/590 of April 12, 2021.

The EU Commission has published 3 more Regulations concerning changes in MRLs:

[Commission Regulation \(EU\) 2021/616](#) of April 13, 2021

[Commission Regulation \(EU\) 2021/618](#) of April 15, 2021

[Commission Regulation \(EU\) 2021/644](#) of April 15, 2021



## 4 NEWS

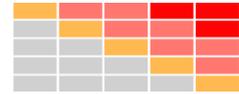
Product/ Issue	Content
Tuna	<a href="#">Almost 80 tons of tuna seized in Belgian fraud operation</a>
Food System Transparency	<a href="#">Food System Transparency</a>
Food safety	<a href="#">Romania: EU audit shows gaps</a>
Botulism	<a href="#">Mathematical prediction model for botulism</a>
Melons	<a href="#">Salmonella outbreak linked to Salmonella</a>
Listeria	<a href="#">Finland: high number of Listeria infections in 2020</a>
Eggs	<a href="#">Three persons sentenced as part of the fipronil egg scandal</a>
Salmon	<a href="#">US: Missing GM-labelling for GMO-salmon in US-restaurants</a>
Nanoparticles	<a href="#">Physicochemical characterization of nanoparticles in food additives in the context of risk identification</a>
Plant Health	<a href="#">EFSA: Plant Health Literature Monitoring</a>
Antimicrobial resistance (AMR)	<a href="#">EFSA: Role played by environment in the emergence and spread of antimicrobial resistance (AMR) through the food chain</a>
Food Fraud	<a href="#">Czech Republic: Illegal sprout production</a>
Blueberries	<a href="#">Canada: recall of blueberries because of positive test for Cyclospora parasite</a>
Salad	<a href="#">Ireland: Cryptosporidiosis outbreak linked to salad leaves</a>
Food Authenticity	<a href="#">NGS (Next Generation Sequencing) to food authenticity analysis</a>
GMO	<a href="#">Regulatory approaches for genome-edited plant around the world</a>

## 5 Questions and answers regarding the database Safefood-Online

**How can raw materials, feed or food contact materials be organized for the query in the "HACCP Export" and "Food Fraud" module and in the "Test Plan" module?**

The "HACCP Export" and "Food Fraud" modules can be used to perform risk analyses based on the raw materials and food contact materials used in the company. The module "Test plan" is a valuable support for the setup and/ or optimization of company-specific test plans.

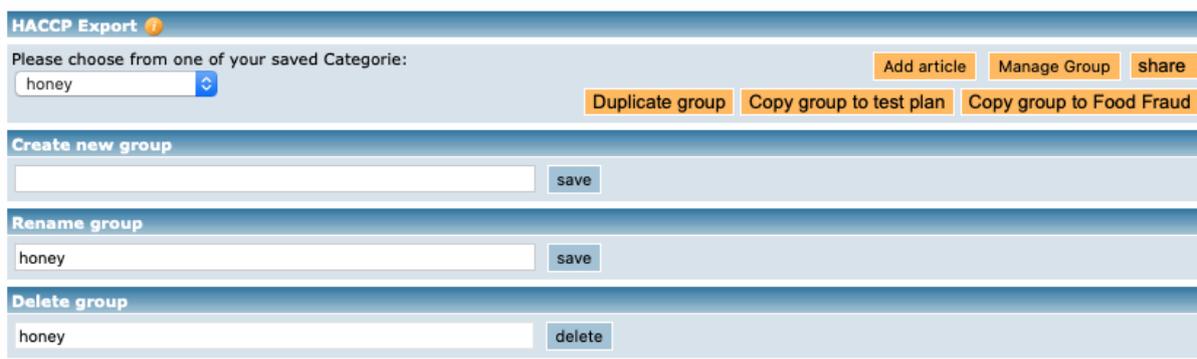
In all three modules, it is in a first step necessary to record all raw materials and food contact materials used in the company ([add article](#)).



Safefood Online offers the possibility to define individual groups (**manage group**), to which the articles can be added. The article groups can be based on risk aspects or if there are already corresponding groupings in the company, these can be mapped in Safefood Online. If desired, the groups can be copied from one module to the other two modules (**copy group to Test Plan - copy group to Food Fraud**), in this case the setup of the groups (and articles) is done only once.

Each group can contain an unlimited number of articles. The groups can be edited at any time, i.e.:

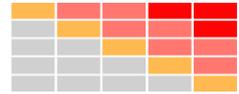
- the groups can be renamed
- the groups can be duplicated
- articles can be added later
- articles can be deleted



The defined groups remain saved individually for each user and can be retrieved at any time in order to carry out the corresponding risk analysis again.

Within an article group, the articles can also be "grouped". This means, that the query is done on group level and not on (individual) article level. However, this only makes sense for very similar articles, but it facilitates the analysis, as not every single article has to be processed. The grouping of articles can also be cancelled.

As explained, in Safefood -Online each user can manage groups and articles individually. It is also possible to **share** the defined groups with other users in the company. If a user shares a group, the group will be marked as "released". In addition, the released group is automatically



copied to an archive, where the date of release is added to the group name. It is also possible to cancel the release (**delete sharing**).

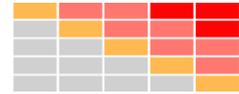
If desired, the archived group can also be reactivated (**set group active**). The group will then appear again in the field with the same name as in "archived", i.e., added with original release date.

In the field **history**, every change to released groups is logged and can be traced at any time.

Safefood-Online offers a wide range of options for organizing the raw materials and food contact materials used in the company and adapting them to the company-specific requirements.

Please forward your suggestions, questions and requests regarding this newsletter directly to:

[info@safefood-online.com](mailto:info@safefood-online.com)



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