



BOTANICALS in FOOD

State of the art: risk assessment and regulation

Conference on 19 - 20 November 2014

Botanicals have gained popularity as ingredients in food supplements and are lately also collected from the wild and used in ordinary food. However, some botanicals may pose a risk to human health.

Join the international conference on botanicals in food to gain knowledge and participate in discussions about state-of-the-art risk assessment and regulation.

Draft programme

19th November 2014

13.00 Welcome and introduction

Welcome

Jørgen Schlundt - National Food Institute, Technical University of Denmark

Introduction to the conference programme and practical information

Christine Nellemann - National Food Institute, Technical University of Denmark

13.30 Principles of risk assessment

EFSA's work on botanicals in food and feed: Compendium, Guidance and Qualified Presumption of Safety (QPS) approach
Bernard Bottex - European Food Safety Authority, EFSA

Risk assessment of botanicals in food, state of the art

Birgit Dusemund - Federal Institute for Risk Assessment, BfR - Germany

Data requirement and challenges for risk assessment contrary to other fields with examples from food additives

Alicja Mortensen - National Food Institute, Technical University of Denmark

15.30 Risk assessment in member states - Some examples

Examples of risk assessment of botanical food supplements in Germany: Safety evaluation of phytochemicals in sports nutrition: *Citrus aurantium* (synephrine) and *Garcinia cambogia* (hydroxycitric acid)

Nadiya Bakhiya - Federal Institute for Risk Assessment, BfR - Germany

The French nutravigilance scheme and botanicals

Irini Margaritis - French Agency for Food, Environmental and Occupational Health & Safety, ANSES

Example of risk assessment of botanical food supplements in Denmark

Pelle Thonning Olesen - National Food Institute, Technical University of Denmark

17.00 End of first conference day

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9.00 Research and possible methodologies

The BELFRIT project

Geelan Joris - Federal Public Service (FPS) Health, Food Chain Safety and Environment - Belgium

Highlights from the Plant Libra project – lessons learned

Patrizia Restani - Department of Pharmacological Sciences, The University of Milan

QSAR as a tool for filling in data gaps on constituents in botanicals

Eva Bay Wedebye - National Food Institute, Technical University of Denmark

11.00 Risk perception and control campaign

Risk perception on botanicals/natural products

Mark Lohmann - Federal Institute for Risk Assessment, BfR - Germany

Experiences from a control campaign on food supplements sold in Denmark and on the internet

Christina Møller and Sofie Søe - the Danish Veterinary and Food Administration

12.00 Lunch

13.00 Handling of poisoning cases

Botanicals used as foods, plants collected from the wild and consumer safety

Kirsten Pilegaard - National Food Institute, Technical University of Denmark

Experiences with botanicals from the Danish Poison Control Centre

Niels Ebbenhøj - Bispebjerg Hospital - Denmark

The BfR-app “Accidental poisonings in children” with special reference to plant poisonings in Germany

Matthias Greiner - Federal Institute for Risk Assessment, BfR - Germany

15.00 Regulation of botanicals in food

Regulation of botanicals in food in the EU

Olga Goulaki - European Commission

The US regulation on botanicals in food supplements including cases of adverse effects in the US

Speaker from the U.S. Food and Drug Administration, FDA

Roundtable discussion: Botanicals – also a challenge for risk management?

16.30 End of conference

The conference is organised by the National Food Institute, Technical University of Denmark (host), in cooperation with the French Agency for Food, Environmental and Occupational Health & Safety (ANSES) and the Federal Institute for Risk Assessment (BfR) in Germany.

The conference is relevant to universities, research institutions, regulatory bodies, food control institutions, the media and companies working in the field.

Location

Technical University of Denmark
Anker Engelunds Vej 1
Oticon Hall
2800 Kgs. Lyngby
Denmark

Registration

For registration please go to the conference website:
www.conferencemanager.dk/botanicalsinfood.
Participant fee is 90 euros (675 DKK).

Contact

If you have questions about the scientific programme or the practical information please contact the National Food Institute at food@food.dtu.dk.