



## **Vitenskapskomiteen for mat og miljø**

Norwegian Scientific Committee for Food and Environment

# Food and chemical substances relevant for monitoring

Inger-Lise Steffensen

# Presentation at the FCM Network meeting 06.-07.11.19

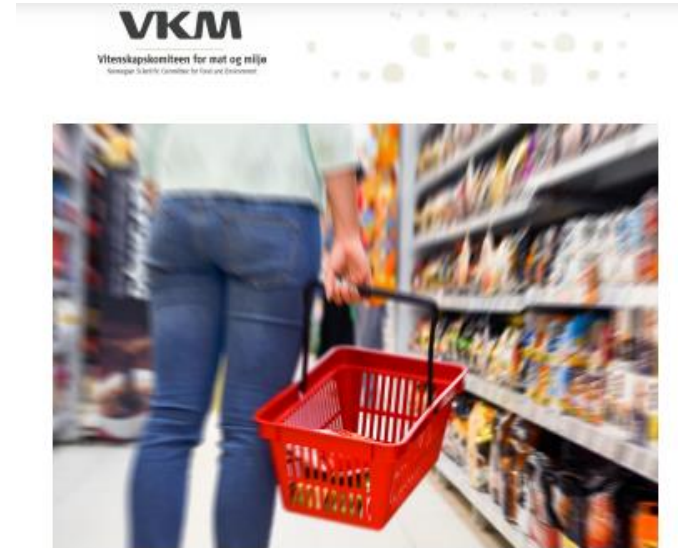
## Ranking of substances for monitoring in foods, drinks and dietary supplements - based on risk and knowledge gaps

Scientific Opinion of the Scientific Steering Committee of the Norwegian Scientific Committee for Food and Environment

VKM Report 2019: 13

URL:

<https://vkm.no/download/18.59c1cc3017057cd177f1653b/1582108692752/Ranking%20of%20substances%20for%20monitoring%20in%20foods,%20drinks%20and%20dietary%20supplements%20-%20based%20on%20risk%20and%20knowledge%20gaps%20revidert2.pdf>



VKM Report 2019: 13

Ranking of substances for monitoring in foods, drinks and dietary supplements - based on risk and knowledge gaps

Scientific Opinion of the Scientific Steering Committee of the Norwegian Scientific Committee for Food and Environment

# Ranking of substances for monitoring in foods, drinks and dietary supplements - based on risk and knowledge gaps

## Three objectives:

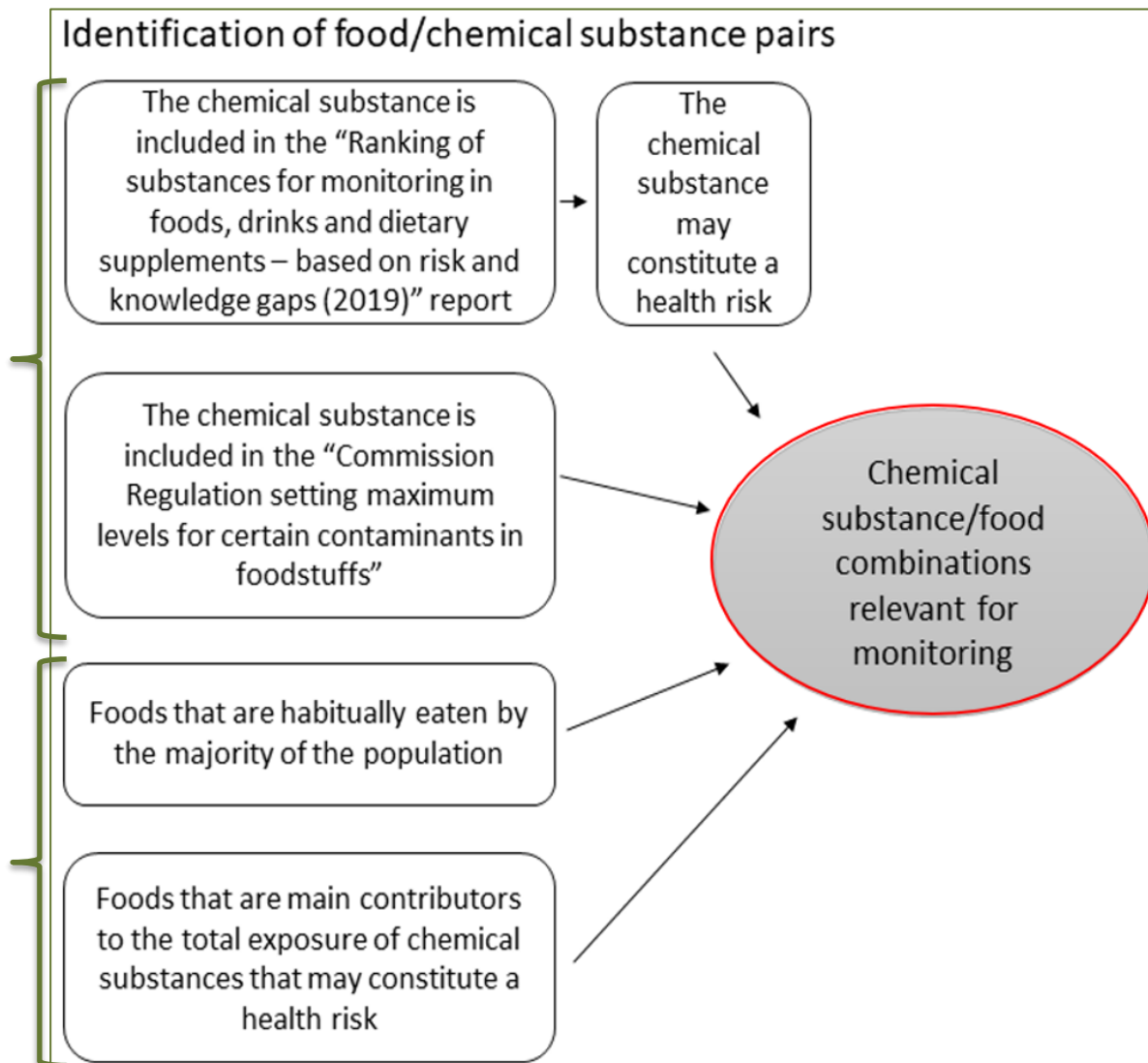
- ✓ 1) To provide an overview of undesirable substances in foods, drinks and dietary supplements that may potentially pose a health risk
- ✓ 2) To assess and rank the substances identified in Part 1, according to potential health risks
- ❖ 3) For each of the substances identified in Part 1, to describe
  - a) which foods, drinks and/or dietary supplements are most relevant for monitoring and
  - b) what is adequate sampling and number of samples to ensure monitoring that is representative for the occurrence in foods consumed by the Norwegian population

**The Regulation (EU) 2017/625 require the Norwegian Food Safety Authority to submit and follow national control plans for monitoring contaminants in foods from 2023. Therefore, a revision and expansion of Part 3 was needed**

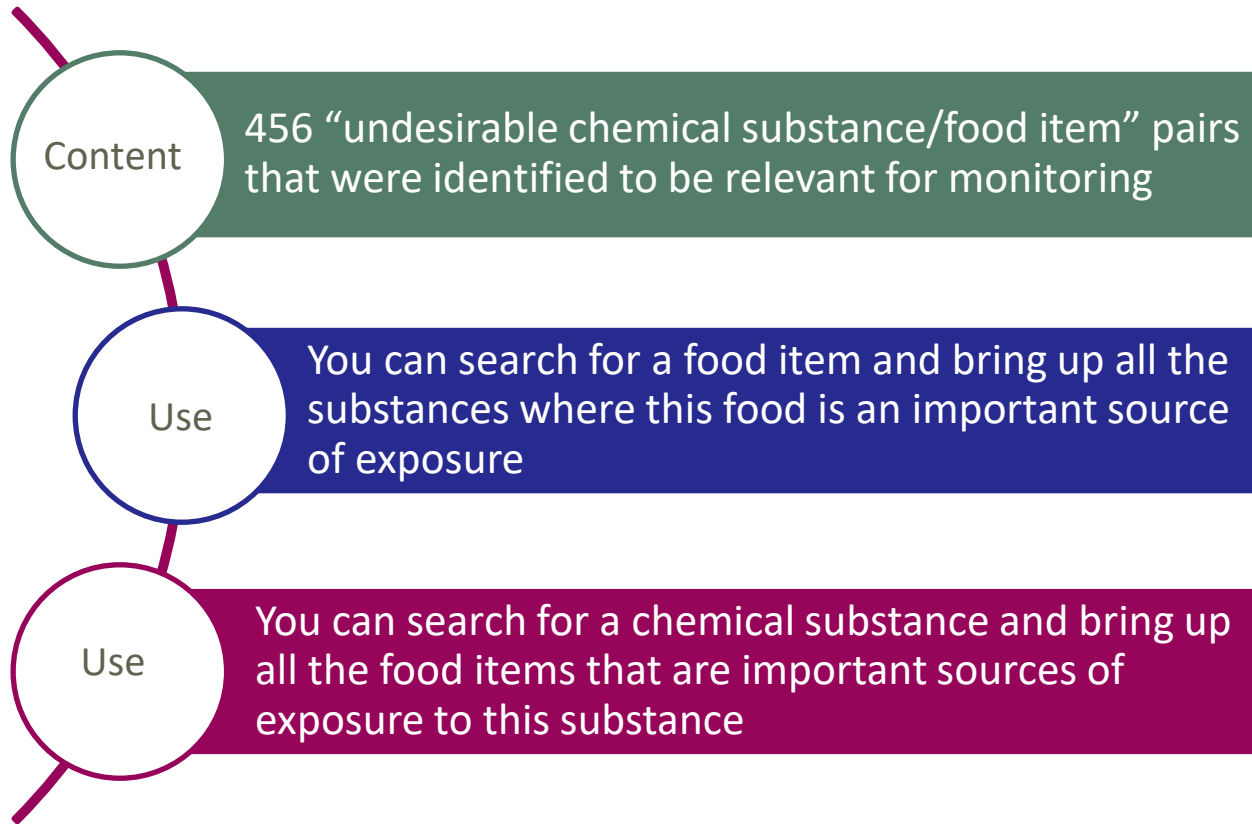
# New report: Food and chemical substances relevant for monitoring (VKM Report 2022: 18)

Criteria for inclusion of chemical substances

Criteria for inclusion of foods

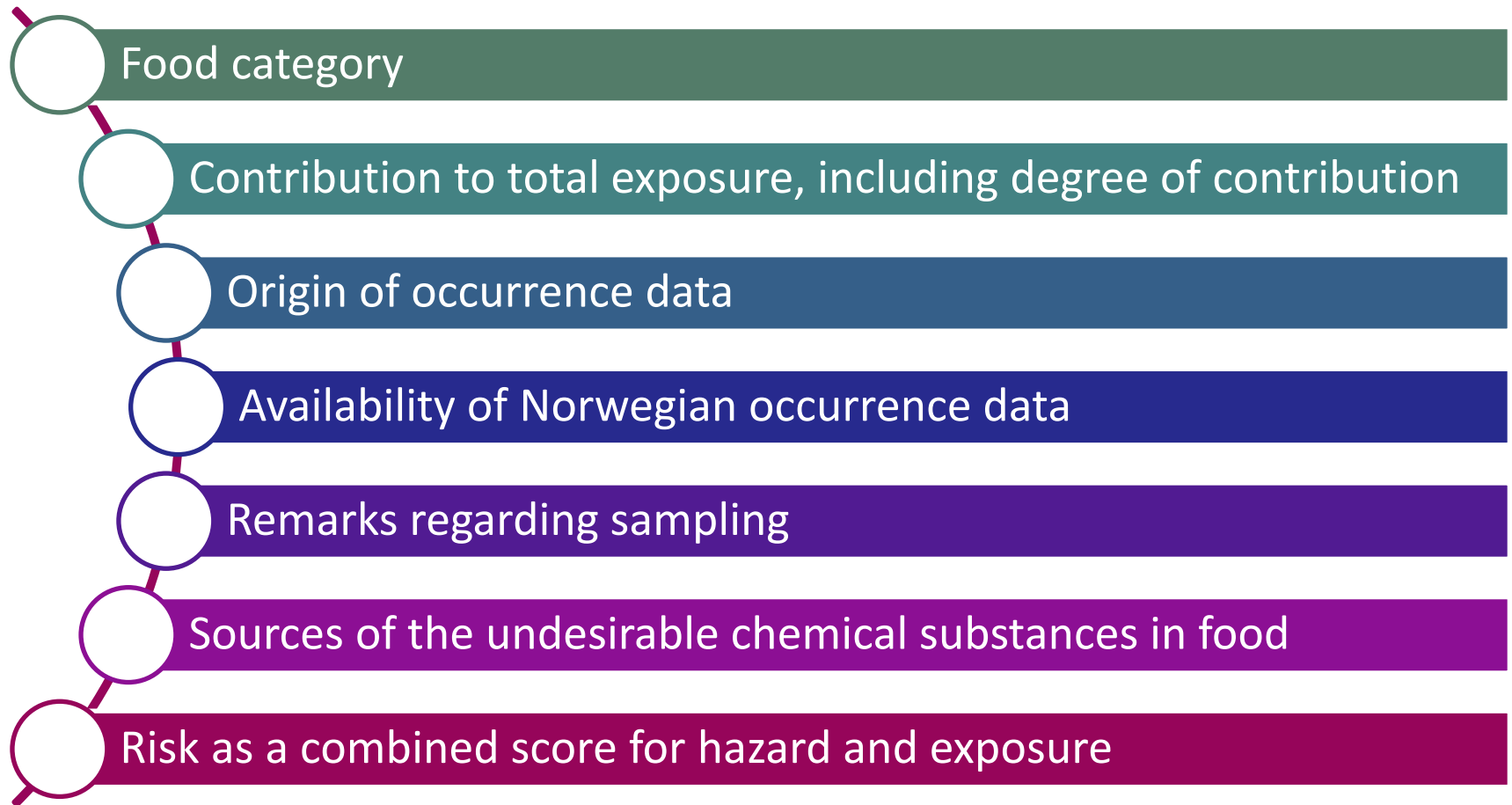


# The knowledge base\* (Excel file)



\*The preparation of the knowledge base is described in the report

# Information available in the knowledge base



# Chemical substances in the knowledge base



## Substance groups included

- Flavourings
- Food additives
- Metals and metalloids
- Natural toxins
- Persistent organic pollutants
- Process-induced contaminants
- **Substances in food contact materials**
- Substances in food supplements
- Trace elements

## Chemical substances included

Caffeine, Sodium and potassium salts of nitrite and nitrate, Phosphoric acid - phosphates, Butylated hydroxytoluene, Aluminium, Inorganic Arsenic, Cadmium, Lead, Methylmercury, Tin, Aflatoxins, Alternariol and Alternariol methyl ether, Citrinin, Deoxynivalenol, Enniatins, Ergot sclerotia and ergot alkaloids, Fumonisin, Ochratoxin A, Patulin, T-2 and HT-2 toxins, Zearalenone, Solanine, Chaconine, Cyanogenic glucosides, Erucic acid, Pyrrolizidine alkaloids, Tropane alkaloids, Azaspiracids, Tetrodotoxin, Microcystins, Dioxins and Dioxin-like polychlorinated biphenyls, Non-dioxin-like polychlorinated biphenyls, Perfluorooctane sulfonate, Perfluorooctanoic acid, Perfluorohexane sulfonic acid, Perfluorononanoic acid, Perfluorodecanoic acid, Perfluoroundecanoic acid and Perfluoroheptane sulfonate, Perchlorate, Acrylamide, 3-Monochloropropane-1,2-diol and its fatty acid esters, Glycidyl fatty acid esters, Furan, 2-Methylfuran, 3-Methylfuran, HAAs in general, PAHs in general, Bisphenol S, Bisphenol F and Bisphenol AF, Melamine, Iodine

# Foods in the knowledge base



Identification  
of unknown  
contributors  
to exposure

- Foods habitually eaten by the Norwegian population
- Four national dietary surveys

Identification  
of known  
contributors  
to exposure

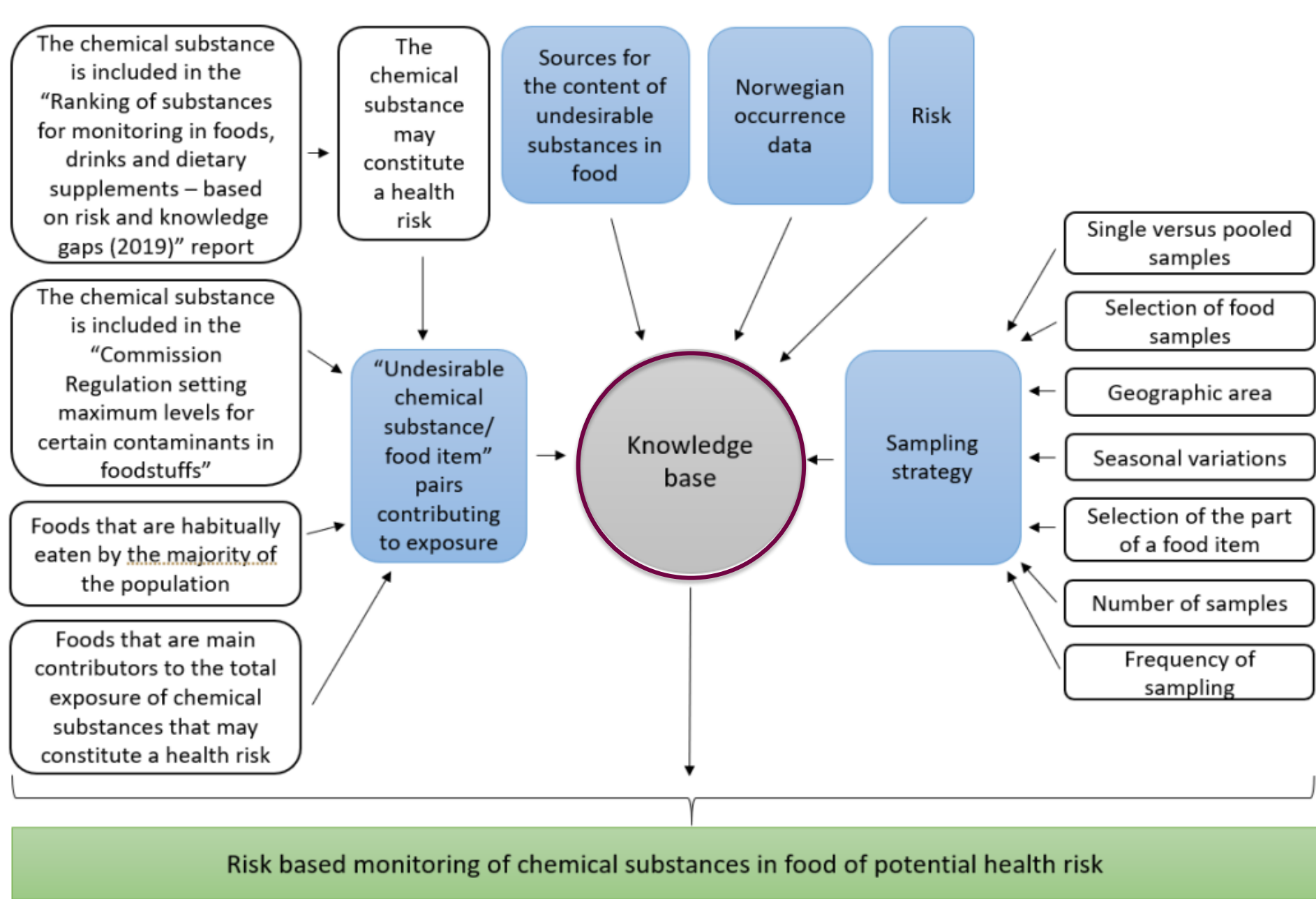
- Qualitative and quantitative data
- Mainly from EFSA opinions and VKM risk assessments



# The knowledge base (Excel file)

The screenshot shows an Excel spreadsheet with the following data:

Substance group	Sub-group	Substance	KBS food category	KBS food category (Norwegian)	Food category/ group/ item (as reported)	Contribution to total exposure (of food category/ group/item - as reported)	Degree of contribution (of food category/ group/item - as reported)	Reference	Occurrence origin
Process-induced contaminant		Acrylamide	Other grain products	Andre kornprodukter	Breakfast cereals	Contributor	Low	VKM, 2015; Unpublished data (Norwegian Institute of Public Health)	Norway
Process-induced contaminant		Acrylamide	Beverages	Drikkevarer	Coffee	Contributor	Moderate	Unpublished data (Norwegian Institute of Public Health)	Norway
Process-induced		Acrylamide	Other grain products	Andre kornprodukter	Breakfast cereals	Contributor	Moderate	VKM, 2015	Norway



# All information available at [vkm.no](https://vkm.no) ([link](#))

Scientific Steering Committee

## Risk ranking of undesirable substances in food - which foods are the most relevant to monitor?

Ordered:

Report no: 2022:18

Published: 09.06.2022

[Download the Terms of reference](#)

[Download the protocol](#) ↓

[Download the full report](#) ↓



### Key message:

The Norwegian Scientific Committee for Food and Environment (VKM) has prepared a knowledge base to be used as a tool for prioritising the monitoring of “undesirable chemical substance/food item” pairs.

The knowledge base has been prepared upon request from the Norwegian Food Safety Authority, which will use the tool for work with risk-based monitoring of chemical substances in foods which potentially pose a health risk. VKM has identified groups and items of food which are consumed by the Norwegian population and are relevant for monitoring, since they contain one or more undesirable chemical substances. Undesirable chemical substances are defined here as chemical substances in food that may constitute a potential health risk.

The following substance groups are included in the knowledge base: flavourings, food additives, metals and metalloids, natural toxins, persistent organic pollutants, process-induced contaminants, substances in food contact materials, and substances in food supplements.

The tool was prepared by an interdisciplinary project group and approved by VKM's Scientific Steering Committee.

### Contact



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[Send e-mail](#)

### Related link:

[▶ Knowledge base - undesirable substances in food](#)

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Scientific Steering Committee

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Thank you for  
your attention!