CONTAMINATS IN FOOD PRODUCTS

PYRROLIZIDINE ALKALOIDS: HOW TO BEST ENSURE THE LOWEST LEVEL DURING FOOD PRODUCTION



SEPTEMBER 17TH, 4:30PM @VIRTUAL WORKSHOP **HOSTED BY** WORKING GROUP HEALTH & NUTRITION



PROGRAMME

WELCOME & OPENING

DR. HORST HEITZ

Chair SME Connect Steering Committee; Executive Director SME Europe of the EPP

KEYNOTES

FRANZ VERSTRAETE

Deputy Head of Unit Food Processing Technologies and Novel Foods, DG SANTE, European Commission

PATRICK COPPENS

Director Scientific and Regulatory Affairs Food Supplements Europe

INTERVENTIONS

GUILLAUME FRÉMONDÍERE

Head of the Characterization and Valorization of the Genetic Resources Technical Institute Interprofessional Plant À Parfum, Médicinales, Aromatiques Et Industrielles (Iteipmai)

DR. MONIKA BEUTGEN (tbc)

Secretary General Tea Herbal Infusion (THIE)

DR. EINIG MARTIN (tbc)

Secretary General European Spice Association (ESA)

MODERATION

ALESSIA COGLIANDRO

European Affairs Manager Aboca; Expert of SME Connect WG Health & Nutrition

ABOUT THIS WORKSHOP

Pyrrolizidine alkaloids (PA) are contaminants found in various food products, including tea and herbal infusion, food supplements, honey and medical plants. The collection of the crop plant together with the unintentional collection of PA rich plants through weeds causes the contamination. Only 3-4 plants are enough to contaminate around 1000 kg of food products. Therefore, the European Commission have planned to set limits for the PA linked to the Regulation 1881/2006 which already implemented the maximum levels of some contaminants in food products. Although there is not yet enough evidence and data yet, the level of alarm is very high due to the possible carcinogenic, mutagenic and reprotoxic impact on our health. However, zero PA is almost impossible to achieve, hence, an agricultural system which guarantees the minimization of PA will have competitive advantages in the European market.

This online-workshop will bring together experts of the agri-food industry and policymakers to inform and discuss the impact of Pyrrolizidine Alkaloids on the food production to help all actors in the supply chain to be prepared for a maximum level while ensuring unintended contamination will be kept as low as technically possible. Furthermore, it will highlight the advantage of an alternative cropping system and best practices to ensure a low Pyrrolizidine Alkaloids contamination.

<u>SME Connect</u>, founded in 2017, is now a vast network and an umbrella organization for SMEs and their supporters seeking to maximise the impact of SMEs on national levels. SME Connect is non-political but advised by a non-profit board of politicians made up of all constructive political groups. The <u>Working Group on Health & Nutrition</u> was established to bring together SME actors of the food sector, stakeholders and policymakers to raise the awareness of the role of nutrition in tackling health challenges as well as the need for more significant investments in innovation to promote sustainable agri-food production systems, whilst also ensuring our food safety systems work for SMEs.