The European Food Sector - Past and Future Trends

Beate Kettlitz
Director Food Policy, Science and R&D
FoodDrinkEurope
Content

1. Introduction to FoodDrinkEurope
2. Concept of Food Safety
3. Food industry challenges
4. Global challenges – the drivers
5. Conclusion
25 National Federations
2 Out of 25 Observers
25 European Sector Associations
20 Large companies

286,000 companies
4.2 million employees
Eur 1,048 billion turnover
99% SMEs
1.8% of EU GVA

99% SMEs
1.8% of EU GVA
Obligations of Food and Feed Business Operators

- Safety
- Responsibility
- Traceability
- Transparency
- Emergency
- Prevention
- Co-operation
Food Safety

- Pre-requisite which does not, in itself, enhance consumer health or increase industry competitiveness
- History suggests that the supply of safe food will always represent a challenge to society, anticipation can be improved and responses can be quickened and strengthened but there will always be surprises
Challenges for the Food and Drink Industry (1)

- More complex supply and production
- More elaborated food products
- Longer supply chains
- New constraints imposed by just-in-time requirements
- Increased level of protection
- Financial crisis has criminals looking for new ways to make money and they are increasingly looking at food
Challenges for the Food and Drink Industry (2)

- New emerging science
- Changes in consumer behaviour
- Demographic trends
- Enhanced analytical skills capacity
- Climate change (mycotoxins)
- Evolution (microbiological challenges)
Potential emerging food safety issues – emerging science (1)

- New research data indicating toxic properties of substances possibly occurring in food or feed
- Unexpected detection in food or feed of a potentially toxic/radioactive chemical
- Emergence of new zoonotic and other foodborne pathogens
- Emergence of a new or exotic biological agent that is pathogenic to animals
- Emergence of increased resistance to antimicrobials and plant protection products
- Emergence of a new or exotic biological agent that is pathogenic to plants/food/feed crops
Potential emerging food safety issues – emerging science (2)

- Increased virulence of known pathogens (including plant pathogens)
- Unexpected evidence of increased exposure of specified human (sub)populations to particular hazardous chemical/biological/radioactive contaminants and other agents in the food/feed chain
- Unexpected evidence of increased exposure of specified animal (sub)populations to particular hazardous chemical/biological/radioactive contaminants and other agents through food
- Unexpected increased susceptibility of (sub)populations to known contaminants and other hazardous substances not regulated in the food/feed chain
- Dietary changes or imbalances caused by modification of food consumption habits
Cleaning and disinfection in the food industry

- Is a critical step within food production to maintain and guarantee food safety.
- Understanding various soil challenges, why we clean and how detergents and disinfectants work is key to ensuring a safe, hygienic manufacturing environment.
- Cleaning and disinfection should be considered as two discrete steps in the cleaning procedure.
- Cleaning is the complete removal of residues and soil from surfaces, leaving them visually clean so that subsequent disinfection will be effective.
- Without effective cleaning, disinfection will be compromised.
Why do we clean and disinfect

- Prevent Transfer of Products/Ingredients
- Avoid Microbial Contamination
- Ensure Disinfectant Efficiency
- Improve Plant Efficiency
- Increase Safety
- Impact Financial Implications
- Minimise Legal Ramifications

- Boost Stakeholder Confidence—the appearance of plant and premises is often overlooked but the psychological benefits and confidence gained from clean, hygienic equipment and tidy surroundings have a significant impact on both worker satisfaction and customer confidence.

23 June 2016
Examples of emerging challenges

- Acrylamide 2002
- ITX - 2005
- Melamine 2008
- EHEC 2011
- Hepatitis A in berries 2014
- Biocides residues in food 2014/2015/2016
- Allergens in food (cross contamination (2015/2016))
Knowing and Controlling the Global Food Chain

- Development of successful tracking and tracing methodology (IT & Biological);
- Collection and use of relevant data on food consumption and composition and consumer practices;
- Risk profiling of different food chains - Identifying CCP’s for e.g. adulteration and terrorism and quantifying risks for relevant hazards;
- Quantifying risks of relevant hazards and the development of management tools and practices;
- Development of new approaches for knowledge and information management to support effective and efficient approaches in controlling the global food chain.
Control of Hazards

- Cascade-like approach – control of raw materials used
- Specifications for finished products to match specifications for raw material
  - Chemical purity
  - Microbiological contamination
  - Foreign bodies
  - Allergens
  - Authenticity
  - Specific legal requirements
- Declarations, certifications, test results to be provided
- Control of operations: processing, warehousing, handling, storage and transport
Anticipating future food safety issues

- Selection of critical factors related to the occurrence of emerging hazards
  - Identify emerging hazards
  - Define follow up measures
- Vulnerability assessment
- Develop preparedness for emerging risks
FoodDrinkEurope has established a crisis team which is prepared to react within 48 hours, but which does not replace the responsibilities of individual companies.

This team will:

1) Analyse emerging issues by considering:
   - The nature of the issue:
     - Industry risk assessment;
     - Industry risk management proposals and/or steps taken;
     - Discussion and analysis of risk management decisions/options

2) Communicate:
   - With national incident groups and establish procedures for sharing information;
   - With media, stakeholders and other concerned parties
Application in practice

- Preserve food chain integrity
- Early and adequate use of all relevant information or signals about what could be an emerging risk both in relation to food safety, but also food fraud is all important;
- Early evaluation of the hazard and of the exposure, including remediation of gaps in knowledge, should be carried out. Ideally, an emotional climate should not be allowed to influence the evaluation;
- Informing media and public in a timely manner is essential;
  - Early evaluation of the case to be carried out in a way that facilitates a clear understanding of the problem
  - Communication and co-ordination between all parties concerned should be fair and complete
- Resources devoted to emerging risks to be based on an appropriate risk/benefit analysis.
Conclusions

- Synergy between all business operators in the food chain
- Responsibility of each business operator
- Control of the functioning of the systems
- Correct and meaningful information for the final consumer is key
- Business to business information, traceability systems and mandatory or voluntary origin labelling are not comparable since these are serving different purposes
To find more information about FoodDrinkEurope consult www.fooddrinkeurope.eu

Thank you for your attention