



# *Environment of food safety standards*

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Food  
Security

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Security

**Food security** refers to a household's physical and economic access to sufficient, safe, and nutritious food that fulfills the dietary needs and food preferences of that household for living an active and healthy life.

### Food Safety, Safe Food?

- Food Safety
  - Concept that food will not cause harm to the consumer when it is prepared and/or consumed according to its intended use.
- Safe Food
  - A product which is free of microbiological, chemical or physical hazards  
OR
  - A product that does not cause illness or injury when consumed as intended

# Global Initiatives

- **While**
  - **food technology was improving, safety concerns were being raised, and food laws being enacted**
- **International trade**
  - **in agricultural commodities and (processed) food products was on the rise since 1950s onwards.**
- **There was a need for**
  - **Harmonized standards for the traded food products**
- **Response resulted in establishment of**
  - **Codex 1962**
  - **WTO 1995**

# Codex Alimentarius Commission

In Latin, *Codex* = Law, *Alimentarius* = Food  
Hence, it is a “Food Law Commission”  
Set up by WHO & FAO in 1962:

## World Health Organization

## Food and Agricultural Organization

### **Aim:**

To protect health of consumers worldwide  
To guide food industry in defining standards  
Promote harmonization of standards and  
facilitate international trade  
Standards for labelling, nutritional labelling, and  
HACCP guidelines drawn in 1981, 1983, and 1993  
respectively

# STANDARDS

## 1. Standards

- ✓ Why - Standards ?
- ✓ What - Standards ?
- ✓ How - Standards ?
- ✓ Who sets the Standards ?


*Let us see what will happen to the world sans Standards.*

A world without standards would soon grind to a halt .....!!!!







# What are Standards ?

- A standard is a document established by consensus, approved by recognized body, who issues rules, guidelines etc for achieving optimum order
  - Standards are authoritative statements of criteria necessary to ensure that the material, product or procedure is fit for its intended purpose.
- 





# Standards are for :-


- ❖ PRODUCT
  - ❖ TEST METHODS
  - ❖ CODE OF PRACTICE
  - ❖ DIMENSIONS
  - ❖ TERMINOLOGY
- 





# WHO SETS THE STANDARDS

## CODEX ALIMENTARIUS COMMISSION

- Codex was created in 1963 by FAO and WHO to develop food standards, guidelines and related texts such as codes of practice under the Joint FAO/WHO Food Standards Program.
  - The main purposes of this program are protecting the health of consumers, ensuring fair trade practices in food trade and promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations.
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# WHO SETS THE STANDARDS?

## CODEX ALIMENTARIUS COMMISSION

- CODEX established standards for food additives, food hygiene, veterinary drugs, pesticide residues, contaminants, methods of analysis, sampling etc.
- CODEX standards are considered scientifically justified and are accepted as bench marks against which national measures are evaluated.
- Food standards contain provisions for protecting consumers health and ensuring fair practices in food trade.



# TO CONCLUDE...

- Standards are required for
  - Preventing dumping of low quality goods in our country
  - Increasing competence of our manufacturers to compete in the international market
  - Protecting our nation from introduced pests and diseases
  - Overall welfare of the nation's economy and citizen.
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# **The three pillars of Risk Analysis – the EU approach**

# Background/Introduction

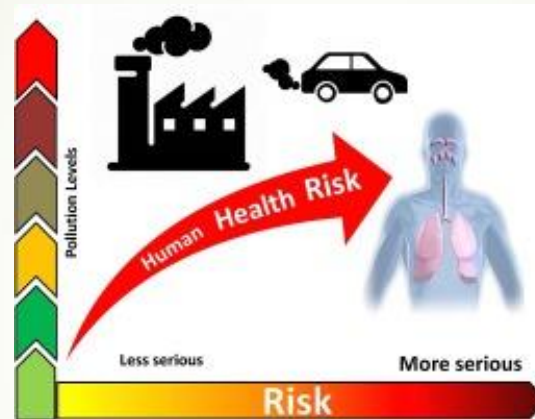
Founded on the international framework of the **three pillars** as defined by **WHO/FAO**

Legal basis: Regulation (EC) No. 178/2002 '**General Food Law**' (GFL)



# Principle of Risk Analysis

Overall **objective** for food safety: to ensure **human health** protection



- principles apply equally to issues of **national food control** and **food trade** situations
- should be applied **consistently** and in a **non-discriminatory** manner
- **precaution** is an inherent element
- **EU** at the **forefront** in Risk Analysis as a methodological approach underpinning food policy orientations and its international acceptance

# Principles of Risk Analysis – Three Pillars

GFL (*Art.3.(10)*) defines Risk Analysis as a process consisting of three interrelated components (Pillars):

## I. Risk assessment



## II. Risk management



## III. Risk communication



GFL (*Art.6*) refers to it as a basis for the adoption of any food safety measure at EU level.



# Principle of Risk Analysis – Definitions

## **Risk assessment (Art.3.(11) GFL):**

*'Means a scientifically based process consisting of four steps: hazard identification, hazard characterisation, exposure assessment and risk characterisation'*

## **Risk management (Art.3.(12) GFL):**

*'Means the process, distinct from risk assessment, of weighing policy alternatives in consultation with interested parties, considering risk assessment and other legitimate factors, and, if need be, selecting appropriate prevention and control options'*

## **Risk communication (Art.3.(13) GFL):**

*'Means the interactive exchange of information and opinions throughout the risk analysis process as regards hazards and risks, risk-related factors and risk perceptions, among risk assessors, risk managers, consumers, feed and food businesses, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions'*



# Principles of Risk Analysis – Definitions

## **Hazard (art.3. GFL)**

*'a biological, chemical or physical agent in, or condition of, food or feed with the potential to cause an adverse health effect'*

## **Risk (art.3. GFL)**

*'means a function of the probability of an adverse health effect and the severity of that effect, consequential to hazard'*



THANK YOU