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FIRST CONSENSUS WORKSHOP ON FOOD SAFETY

BRUSSELS, BELGIUM, 10-12 JULY 2002

Agenda

Venue: **INTERNATIONAL ASSOCIATION CENTRE (MAI)**
rue Washington 40,
B-1050 Brussels

Wednesday 10 July 2002

Time

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| 09.00 | Registration |
| 09.30 | Welcome and Introduction
Jim Murray, Director of BEUC
Beate Kettlitz and project team
Liam Breslin, DG RESEARCH
Eric Poudalet, DG SANCO |
| | 1st Plenary session:
Microbiological Aspects of Food Safety
Chair: Jim Murray |
| 09.50 | Food-borne diseases : Epidemiological situation and national trends throughout Europe
<i>Christina Tirado, WHO Regional Food Safety Adviser, Europe</i> |
| 10.10 | Microbiological contamination of food sold to consumers
Food testing results from consumer organisations – defining the problem
<i>Robert Remy, Test-Achats, Belgium</i> |
| 10.30 | Consumer perception of food-borne risks - focus on microbiological risks
<i>Joachim Scholderer, MAPP Centre at the Aarhus School of Business, Denmark</i> |
| 10.50 | European statistics on microbiological risks and comparative analysis of national experiences,
<i>Jean-Charles Cavitte, DG SANCO, Unit D2</i> |

- 11.15 Coffee
- 11.40 Are there new emerging pathogens? – What do scientists know, what should consumers know?
Danilo Lo Fo Wong, Danish Zoonosis Centre, Danish Veterinary Institute, Denmark
- Panel discussion and Discussion**
- 12.00 Prevention and reduction of microbiological contamination, considerations from throughout the food chain
- Food chain panel representatives:
Martyn Brown, Unilever
Alexandra Nicolakopoulo, EuroCommerce
Birgit Beck, VKI, Austria
Lars Plym Forshell, National food administration, Sweden
Pia Makela, DG SANCO
- 13.00 Lunch
- 14.00 **Plenary session:** Identification of main points for working group discussions
- 14.15 Working group discussions
- 16.15 Coffee
- 16.45 **Plenary session:** Reports from Working Groups
- 18.00 **Closing**

Thursday 11 July 2002

Time	
09.15	2nd Plenary session: Residues, contaminants and food safety issues Tolerance of residues and contaminants in respect to food safety and public health risk Chair: Ada Knaap
09.25	Residue and contaminants levels of food sold to consumers Food testing results from consumer organisations – defining the problem <i>Joachim Wettach, Stiftung Warentest, Germany</i>
09.45	Risk assessment strategies of chemicals in food and diet to support health and safety decisions <i>Marco Maroni, Scientific Committee on Plants</i>
10.15	Antibiotic use in food production and human medicine: risks for consumers - research results of the Spanish member organisation <i>Gemma Trigueros, OCU, Spain</i>
10.35	Coffee
11.00	Antibiotic use in food production; the impact on public health - learning lessons from Scandinavian experiences <i>Hilde Kruse, Norwegian Zoonosis Centre, National Veterinary Institute, Norway</i>
11.30	Environmental contaminants and food safety - the case of dioxin <i>John Christian Larsen, Scientific Committee on Food</i>
12.00	Comparative analysis of food-borne risks perceived by consumers and by experts <i>Diana Banati, Central Food Research Institute, Hungary.</i>
12.30	Identification of main points for working group discussions
13.00	Lunch
14.30	Working group discussions
16.30	Coffee
17.00	Plenary session: Reports of Working Groups
18.00	Summing up and close

Friday 12 July

Time	
09.00	3rd Plenary session: BSE and Food Safety Chair: Diana Banati
09.05	BSE in France :The role of the French Consumer organisation <i>Marie-José Nicoli, UFC-Que choisir , France</i>
09.25	BSE in Portugal: The role of the Portuguese Consumer organisation <i>Sofia Mendonça, DECO, Portugal</i>
09.45	BSE/TSE – Update of scientific facts <i>Herbert Budka, Institute of Neurology, University of Vienna,</i>
10.05	BSE in sheep: Scientific facts and uncertainties <i>Peter Smith, SEAC, UK</i>
10.25	Is there a conflict between risk assessment management and risk communication? - the Voice of the risk assessor <i>Albert Osterhaus, Rotterdam Institute of Virology, The Netherlands</i>
10.45	Identification of main points for working group discussions
11.00	Coffee
11.15	Working group discussions
13.00	Lunch
14.00	Plenary session: Reports from working groups
15.00	Overall conclusions on food safety matters
15.30	Summing up and Close of the Conference <i>Beate Kettlitz</i> <i>Diane McCrea</i>