



**The European Consumers' Organisation**  
**Bureau Européen des Unions de Consommateurs**

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**CONSENSUS WORKSHOP ON NOVEL FOOD**  
**BRUSSELS, 5/6/7 FEBRUARY 2003**

**AGENDA**

VENUE: **INTERNATIONAL ASSOCIATION CENTRE (MAI)**  
**Rue Washington, 40**  
**B-1050 Brussels**  
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**Wednesday 5 February 2003**

Time	
08.30	<b>Registration</b>
09.15	<b>Welcome and Introduction</b>
09.30	<b>1<sup>st</sup> Plenary Session: Novel Food</b>
	<b>Chair: Jim Murray, Director, BEUC</b>
09.35	A review of existing Novel Food Legislation, excluding GMOs, with a view to future developments.
	<i>Patrick Deboyser, European Commission, DG SANCO</i>
10.00	The industry point-of-view – a successful application. Perspectives on Functional Foods: The case “pro.activ”
	<i>Paulus Verschuren, Unilever Health Institute, Netherlands</i>
10.25	Coffee break

- 10.40 Food and health, consumer and scientist – living apart together.  
*Tiina Mattila-Sandholm, VTT, Finland*
- 11.05 How does the consumer perceive novel foods other than GMOs?  
*Annemiek van der Laan, Consumentenbond, Netherlands*
- 11.30 **Introduction to the workshops**
- 12.00 Lunch
- 13.00 **Workshop 1:** Focusing on claims  
**Workshop 2:** Focusing on new products  
**Workshop 3:** Focusing on critical products **e.g.** noni juice
- 15.45 Coffee break
- 16.00 **Closing plenary session**
- 18.00 **End of session**

## **Thursday 6 February 2003**

- 08.45            **Welcome and Refreshments**
- 09.15            **2<sup>nd</sup> Plenary Session: Genetically Modified Organisms**  
**Chair: Jim Murray, Director, BEUC**
- 09.20            Regulatory requirements for the assessment of GMOs.  
*Kim Madsen, European Commission, DG SANCO*
- 09.45            The risk assessment process – the voice of the scientist with an  
eye on products in the pipeline.  
*Anthony Hardy, Central Science Laboratory, United Kingdom*
- 10.10            Coffee Break
- 10.30            A novel food application: Genetically Enhanced Bt11 Sweet Maize  
from Syngenta  
*Hilde Willekens, Syngenta, Belgium*
- 11.00            The view of a consumer organisation – the British case.  
*Sue Davies, Consumers' Association, United Kingdom*
- 11.25            **Introduction to the workshops**
- 12.00            Lunch
- 13.00            **Workshop 1:** Focusing on scientific risk assessment  
**Workshop 2:** Focusing on products in the pipeline  
**Workshop 3:** GMO products in Europe: The pros and cons
- 15.45            Coffee break
- 16.00            **Closing plenary session**
- 18.00            **End of session**

## **Friday 7 February 2003**

- 08.45            **Welcome and refreshments**
- 09.00            **3<sup>rd</sup> Plenary Session: Novel Processes**
- Chair: Rasmus Kjeldahl, Director, Forbrugerrådet, Denmark**
- 09.05            Overview of applications and procedures for novel processes, including a review of approved novel foods and processes.
- Andreas Klepsch, European Commission, DG SANCO*
- 09.20            Innovation in food technology: an overview of recent trends and processes.
- Jean-Claude Cheftel, Montpellier University, France*
- 09.50            Sterilisation/pasteurisation by high pressure: the inventor – a scientific point-of-view.
- Volker Heinz, Berlin University of Technology, Germany*
- 10.10            A successful industry application: Groupe Danone – fruit preparations pasteurised using a high-pressure treatment process.
- John O Brien, Danone Vitapole, France*
- 10.30            Consumer responses to new technologies.
- Unni Kjeernes, SIFO – National Institute for Consumer Research, Norway*
- 10.50            **Introduction to the workshops**
- 11.00            Coffee
- 11.15            **Workshop 1:** Focusing on emerging new technologies
- Workshop 2:** Existing and new technologies not covered by the novel food legislation
- Workshop 3:** Approved new technologies and possible technologies in the pipeline
- 12.00            Lunch

- 12.45            **Continuation of the workshops**
- 14.20            Coffee
- 14.30            **Closing Plenary: Conclusions and recommendations**
- 16.00            **Conclusion of Second Consensus Workshop on Novel Food**