CSL Background
“Sustaining and Safeguarding Agriculture, Food and Environment”

• established in 1992, from laboratories across 17 sites, some with over 50 years previous experience

• between 1996 - 1999 all were re-located to Sand Hutton, York into a purpose built £135M laboratory

• Today - 700 staff, over 500 live projects
Science at CSL

- Plant health
- Wildlife Ecology and Management
- Environmental Biology
- Agricultural and Rural Strategy
- Pesticides and Veterinary Medicines
- Food Safety and Quality
- Proficiency Testing

Agri-Environment Directorate
Food Directorate
- FOOD -

• Developing methods for quantitative risk assessment
• Quantification of contaminants and residues in foods
• Developing methods for confirming food authenticity
• Developing tests for food allergens
• Inspection services for GM traceability and labelling regulations
• Assessing the contribution of food to health and disease
Risk Management the Food Chain

**World Trade**
- Freer international trade
- Global supply chains
- Enlargement of the European Union

**Consumer Pressure**
- Drive for safe and wholesome foods
- Acceptance of environmental objectives
- Cynical of scientific opinion

**EU/UK Government**
- Trends towards regulation at the EU level
- Strengthening of the precautionary approach
- Coordination of emergency responses
• Organise symposia, conferences and meetings on research issues
• Exchange information pertaining to developments in research, food safety, and applied nutrition
• Establish joint research programs
• Promote university exchanges by inviting scholars of the partner institution for short-term lectures and longer study periods
2005 CSL/JIFSAN Joint Symposium on Food Safety and Nutrition: Bioactive Food Components

June 28-30, 2005
Food Standards Agency – Science Priorities

- Food safety: foodborne illness
- Food safety: TSEs (Transmissible Spongiform Encephalopathies)
- Food safety: Chemical and radiological risks
- Eating for health
- Choice: Novel foods and food processes
  - Rigorous safety assessment
  - Authenticity
  - Food Labelling
FSA Programme – Assessing the Safety of Food Components

- Food additives
- Risk assessment
- Phytoestrogens in the diet
- Food intolerance
- Mechanisms of food chemical toxicology
- Mixtures – toxicology and exposure
- Safety of novel foods
- Safety assessment of novel foods
European Food Safety Authority

- Independent scientific advice on food safety issues to underpin policy development and legislation related to the food chain
- Science Committees:
  - Food additives, flavourings, processing and contact materials
  - Dietetic products, nutrition and allergies
- Science Programmes (7th Framework)
  - Nutrition and Diet
  - Innovative production technologies
  - Improved quality and safety