

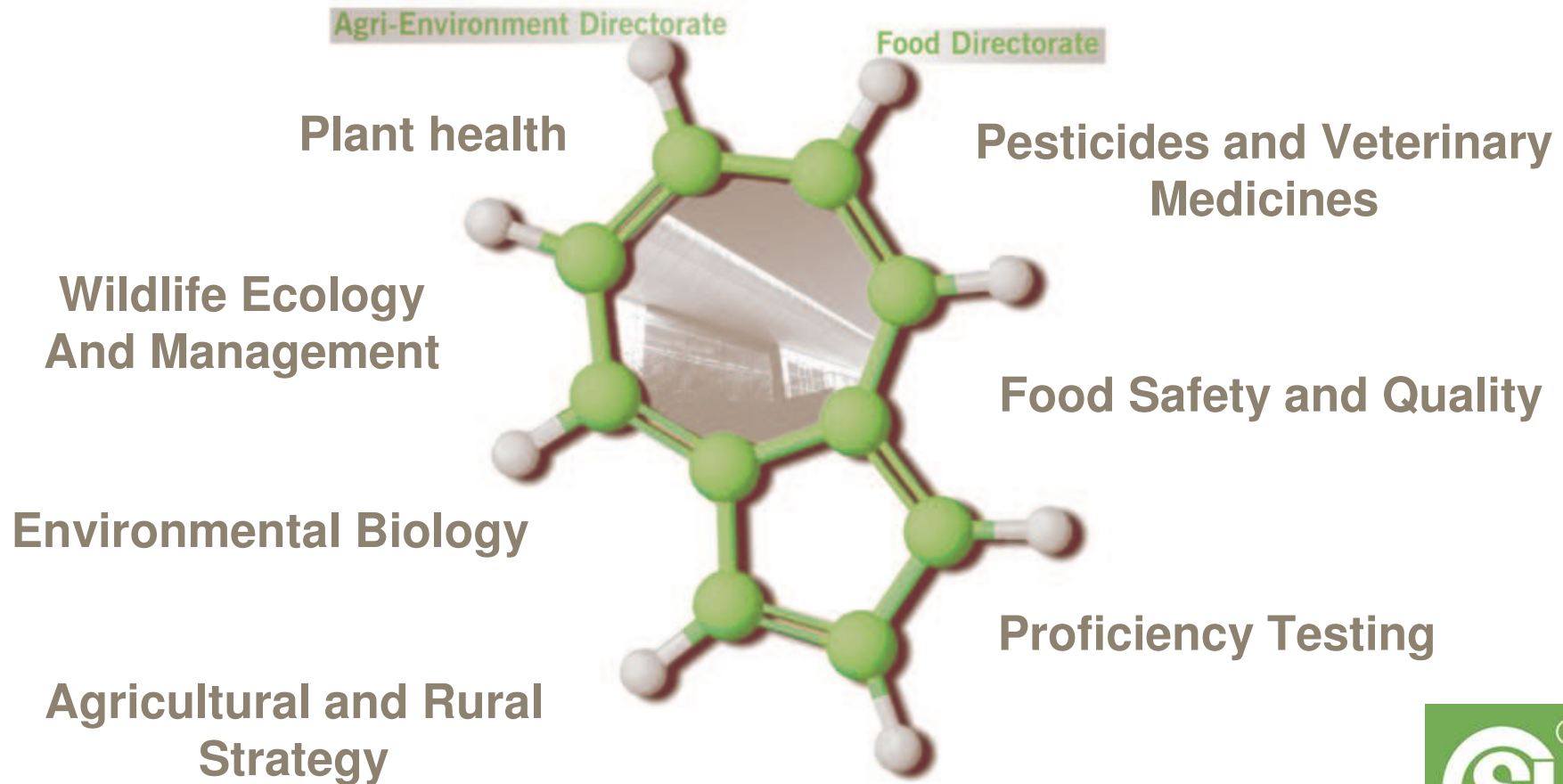
# CSL Background

*“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



## - 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



# CSL/JIFSAN ACTIVITIES

- **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 (7<sup>th</sup> Framework)
  - Nutrition and Diet
  - Innovative production technologies
  - Improved quality and safety



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