

Advice 13-2011 of the Scientific Committee of the FASFC on the risks of chemicals and biotechnology products that are in contact with the food chain

The Scientific Committee has opened a dossier to investigate the risks of chemicals and biotechnology products that are in contact with the food chain. With the exception of enzyme preparations, biocides and solvents for extraction, processing aids are not regulated in Belgium and at European level.

The Scientific Committee is of the opinion that for chemicals and biotechnology products which are in contact with the food chain, a hazard analysis type HACCP (Hazard Analysis and Critical Control Points) should be carried out by the supplier and a risk assessment by the client / user (food industry).

The problem was illustrated by a case study on the contamination of HCl by dioxins. This case study has shown that the explanation provided on the source of the contamination is not fully satisfactory and that additionally, it remains/needs to be clarified what the food industry means with the word 'food grade' for processing aids such as HCl.

The full text is available on this website in dutch and in french, respectively under the section "Wetenschappelijk Comité/Adviezen" and "Comité scientifique/Avis".