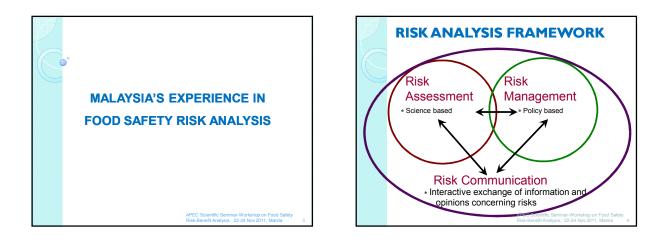
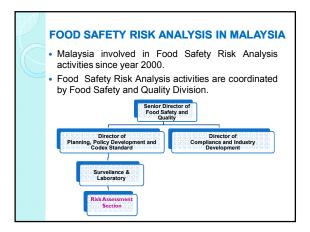
APPENDIX 11











FOOD SAFETY RISK ANALYSIS ACTIVITIES

- Conduct risk assessment on microbiological and chemical hazards
- Coordinate training / develop expertise / develop policies or directions related to risk analysis
- Maintain, update and publish guidelines or technical report related to risk analysis
- Develop data base on risk assessors microbiological and chemical hazards
- Publish Guideline on the Application of Risk Management for Food Safety

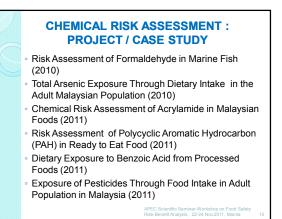
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Risk Assessment Training in Support of Food Safety Measures : Chemical Contaminants, Natural Toxicants, Additivés and Pesticides Level in Food Hanoi, Vietnam 8-19 July 2002 Australian Aid Organisation AUSAID Strengthening, ASEAN, Pick Assessment Canability, to Support

- Strengthening ASEAN Risk Assessment Capability to Support Food Safety Measures (2006) – 2 Case Studies
- Seminar on Risk Assessment of Chemical Hazards In Food, by WHO, 17 – 18 May 2006, Malaysia
- Training-workshop on Risk Assessment of Chemical Hazards in Food, by WHO, 22 – 26 May 2006, Malaysia
- Training on Risk Assessment of Chemicals With No Reference Health Standards, by WHO, 27 Nov – 7 Dec 2006, Malaysia
- Food Chemical Risk Assessment for Regulatory Purposes, by FSANZ, $\ 22-30$ May 2008, Malaysia

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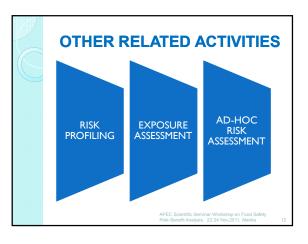






- Risk assessment of *Bacillus cereus* in cooked rice in five (5) ASEAN countries (2006)
- Risk assessment of *Vibrio parahaemolyticus* in shrimps in five (5) ASEAN countries (2006)
- Quantitative Microbiological Risk Assessment of *Bacillus* cereus in Fried Rice Prepared and Served in School Hostels (2009)

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 Risk profiling - describes the background of an identified food safety issue, the current state of knowledge and potential control options

Examples:

- 4-methylimidazole in caramel
- Cronobacter (enterobacter) sakazakii in infant formula
 Furadan in watermelon
- Pesticide residue in rice
- Butylated hydroxyanisole (antioxidant) in instant noodle (Mi cintan vegetarian)
- Perfluoroalkylated in fish and fish product

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- Element of Risk Analysis to estimate the risk of hazard
- Examples:
 - Colouring agent in foods
 - Thaumatin in foods
 - Nitrate and nitrite in processed meats
 - MRL thiamethoxam in cocoa beans

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- To ensure quality of information gathered for risk assessment:
 - level of contaminants /concentration data
 - food consumption data for specific food
- To maintain expertise in:
 - Chemical Risk Assessment
 - · Microbiological Risk Assessment

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