Food & Water Safety

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Annual Meeting
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ILSI
North America
ILSI GC - Food and Water Safety

- Development of Thematic Program Areas
- Focus - risk assessment, food additive, chemical, microbial, viral, allergen, and food ingredients safety of food products, potable water, and water used in food production.
ILSI Branches 3 yr Summary

• Current Areas of Branch Activity
  – Capacity Building and Education Outreach
    • 50% of activity w/ 10+ branches
  – Standards Setting and Harmonization
    • 18% of activity w/ 3+ branches
  – Water Safety
    • 18% of activity w/ 5+ branches
  – Technology Application
    • 14% of activity w/ 3+ branches
Topics within Activity Areas

• **Capacity & Education**
  – #1 is risk assessment, #2 is microbial safety, others include exposure assessment and allergens

• **Standard Setting & Harmonization**
  – Conform with international standards, harmonize regional food standards, analysis methods standards
Topics within Activity Areas (cont.)

• Water
  – Project SWAN, supply and sanitation, climate and resources

• Technology Application
  – Threshold of toxicological concern, nanotechnology, heavy metal screening, process validation
Potential “One ILSI” Opportunities

ILSI Southeast Asia: Development of training modules for risk assessment of chemicals in food

- Integrate with existing global networks
- Global best practices w/ local application
- Multiple levels of training
- E-learning platform
- Identifying implementing partners
Potential “One ILSI” Opportunities

ILSI Research Foundation: Expert network of exposure assessment expertise and methods

• Coordinating ILSI’s branch expertise with global initiatives
• Intake data needs - global and local data opportunities
Hazard X Exposure = Risk

Leading with exposure knowledge to shape risk assessment, rather than reacting to hazard fear