Einladung zum Vortrag von

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„Novel Foods – From Strange and Exotic Foods and Unknown Technologies”

Novel Food is defined as food that has not been consumed to a significant degree by humans in the EU prior to 1997, when the first Regulation on novel food came into force. Novel Food can be newly developed, innovative food or food produced using new technologies and production processes as well as food traditionally eaten outside of the EU. Examples of Novel Food include agriculture products from third countries (chia seeds), newly produced nutrients (tagatose) or extracts from existing food (rapeseed protein).

Traditional foods are safe - we know that from experience, even if it is not scientifically proven. For Novel Foods that's fundamentally different. Because they are new, at least in the European diet, there is no sufficient experience in terms of its safety and tolerability. Who wants to market novel foods, must prove scientifically that its consumption is not harmful to health and does not lead to nutritional deficiencies.

Currently there is now a proposal for a revision of the Novel Food Regulation (EC) No. 258/97 which provides a simplified authorization procedure for traditional foods and deals with issues such as nanotechnology and insects as food. In Austria AGES is responsible for the safety assessment and classification of novel foods and works closely with colleagues from the Novel Food Working Group (CA-FAB), a group comprised of Novel Food experts from the Member States together with officials from the European Commission.

Montag, 29. Juni 2015, 17:00
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