Advances in Dairy Research
ISSN: 2329-888X
OPEN ACCESS Freely available online

Extended Abstract

New food safety requirement from EU to North America: Challenges and opportunities

Claudio Gallottini

In September 2011, the US Food and Drug Administration published the new food safety modernization ACT, later applied by seven different rules (The seven pillars). Thisupdate represt the most important change in US, from last 70 years; In November 2012, the Canadian Food Inspection Agency, published the safe food for Canadian's act, applied by the safe food for Canadian's regulation in January 2019. Also, for Canada this becomes a huge change, by replacing 14 sets of regulations with one. In March 2017, the EU Parliament, published a new rule on official controls regulation (EU) 2017/625 for food and feed law, rules on animal health and welfare, plant health and plant protection products offered or manufactured in EU. Codex alimentarius is moving to update the HACCP system in the short next future and in the main time west countries are adopting a new food safety strategy to achieve a real food safety: The food safety culture approach. This approach is based on a new training strategy based on a behaviour evaluation and change and in the implementation of new prerequisite called preventive controls. In a globalized world, where all food industries are certified by different international standards, this is the answer suggested by the west countries to fight the growth of the Food Illnesses Outbreaks (FIO): USA 40.000 FIO/Year with 2500 deths, EU 25.000 FIO/Year with 5000 deths, ASIA 175.000 FIO/Year with 17000 deths. The scope of our research is to present the differences and similarity in these new food safety requirements.

followed by the Eastern Mediterranean Region.

One major concern in the last two decades, in many parts of the world, is the recognition of fresh produce as vehicles in during food borne disease outbreaks. Between 2011 and 2013, there were 170 alert notifications by the Rapid Alert System for Food and Feed (RASFF) in the European Union (EU) concerning pathogenic microorganisms in fruits and vegetables. According to the Centre for Science in the Public Interest (CSPI)'s database, fresh produce that are often eaten raw cause more food borne illness than any other single category of food in the United States (US). The review of food borne illnesses in the US from 2004–2013 showed that cucumbers, pepper, and cilantro continued to cause illnesses, and that many outbreaks would remain unsolved and their origins untraced. However, investigations on 11 farms in Mexico, which eventually linked cyclosporiasis outbreaks caused by cilantro from 2012 to 2015 to Mexican fields in Puebla, showed that strains in the fields originated from human feces. This root cause analysis led to the U.S. Food and Drug Administration (USFDA) banning imports from Mexico until better documentation on growing and harvesting practices in that country was available. Overall, the US and EU have reported a total of 377 and 198 produce-associated outbreaks, respectively, for the period 2004–2012. Nonetheless, even these high numbers are thought to be sporadic cases linked to the consumption of produce.

Despite decades of research, the enactment of food laws, stricter regulations, and enforcement in both developed and developing countries, foodborne illnesses still persist as a global public health issue. Although many foodborne disease outbreaks are of unknown origin, increasing numbers are traced to both well-established and newly emerged pathogens. The current report of the WHO (World Health Organization) estimates of the global burden of foodborne diseases recognized 31 hazards (bacteria, viruses, parasites, toxins, and chemicals) that have caused 22 diseases. The most frequent causes of foodborne illness were diarrheal disease agents, particularly pathogenic Escherichia coli (E. coli), norovirus, Campylobacter, and non-typhoidal Salmonella. These were responsible for 70% of the burden of foodborne disease. African and Southeast Asian regions have the highest foodborne disease incidence and the highest death rates.

This work is partly presented 3rd World Congress on Advances in Food Science, Processing and Technology May 13-14, 2019 Tokyo, Japan

Correspondence to: Claudio Gallottini, ITA Corporation, USA E-mail: claudio.gallottini@euroservizimpresa.it
Received: Feb 23, 2021; **Accepted:** March 12, 2021; **Published:** March 23, 2021
Citation: Gallottini C (2021) New food safety requirement from EU to North America: Challenges and opportunities, J Adv Dairy Res. 9: 258.