



SANA BOLOGNA 2018
Botanicals and contaminants:
emerging issues or new managing of
existing risks?

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Contaminants in Food Supplements

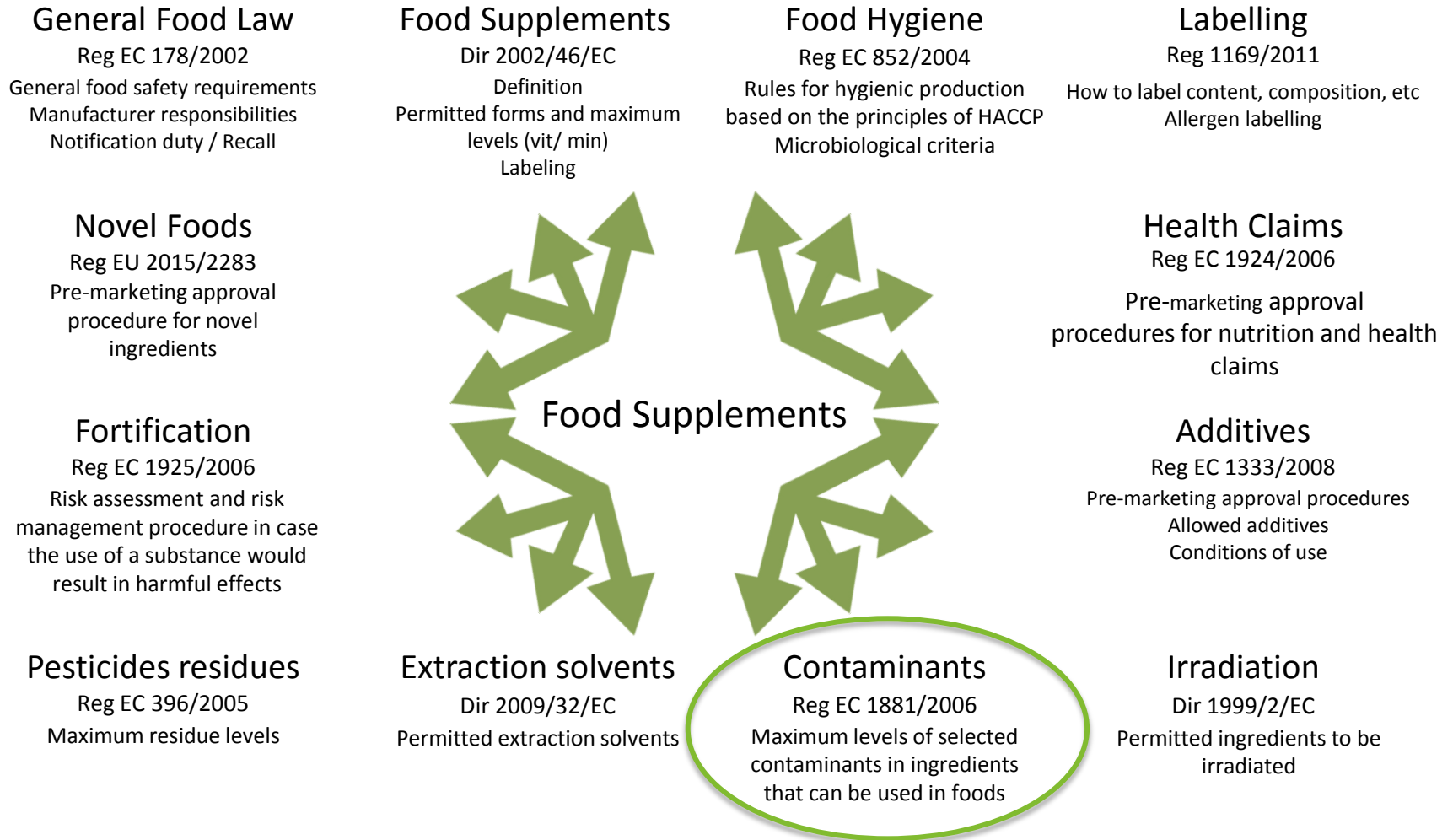
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Content

1. Legislation and principles
2. The process for setting maximum levels
3. Case studies
 - Pyrrolizidine alkaloids
 - 3-MCPD
4. Challenges
5. Conclusions

1. Legislation and principles

EU Regulations Applicable to Food Supplements



EU Contaminants Legislation

Regulation 315/93

Covers agricultural and environmental contaminants.

Does not apply to contaminants which are the subject of more specific legislation (e.g. pesticide residues, veterinary drug residues, ...).

Food containing a contaminant in an amount unacceptable from public health viewpoint shall not be placed on the market.

Contaminant levels shall be kept **as low as can reasonably be achieved (ALARA)**, following recommended good working practices.

Maximum levels must be set for certain contaminants to protect public health.

Sampling and methods of analysis (incl. detection limits) may be specified.

Consultation of EFSA before maximum levels are set.

Regulatory decisions by the Standing Committee on Plants, Animals, Food and Feed (PAFF).

EU Contaminants Legislation

Regulation 1881/2006

Establishes maximum levels for

- Nitrate
- Mycotoxins (Aflatoxins, Ochratoxin A, Patulin, Deoxynivalenol, Zearalenone, Fumonisin, T-2 and HT-2 toxin, **Citrinin**, Ergot sclerotia and ergot alkaloids)
- Heavy metals (**Lead**, **Cadmium**, **Mercury**, Tin, Arsenic)
- 3-monochloropropanediol (3-MCPD) and glycidyl fatty acid esters
- Dioxins and PCBs (Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene)
- **Polycyclic aromatic hydrocarbons**
- Melamine and its structural analogues
- Inherent plant toxins (Erucic acid, Tropane alkaloids)

Under discussion

- Pyrrolizidine and Ergot alkaloids
- 3-MCPD for fish oil
- Perchlorate

EU Contaminants Legislation

Regulation 1881/2006

Foodstuffs ⁽¹⁾		Maximum levels (mg/kg wet weight)
3.1	Lead	
3.1.22	Food supplements ⁽³⁹⁾	3,0
3.2	Cadmium	
3.2.21	Food supplements ⁽³⁹⁾ excl. food supplements listed in point 3.2.22	1,0
3.2.22	Food supplements ⁽³⁹⁾ consisting exclusively or mainly of dried seaweed, products derived from seaweed, or of dried bivalve molluscs	3,0
3.3	Mercury	
3.3.3	Food supplements ⁽³⁹⁾	0,10

⁽³⁹⁾ The maximum level applies to the food supplements as sold.

EU Contaminants Legislation

Regulation 1881/2006

Foodstuffs		Maximum levels (µg/kg)	
6.1	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Benzo(a)pyrene	Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene ⁽⁴⁵⁾
6.1.13	Food supplements containing botanicals and their preparations ⁽³⁹⁾ (*****) (*****) Food supplements containing propolis, royal jelly, spirulina or their preparations ⁽³⁹⁾	10,0	50,0

⁽³⁹⁾ The maximum level applies to the food supplements as sold.

(*****) Botanical preparations are preparations obtained from botanicals (e.g. whole, plant parts, fragmented or cut plants) by various processes (e.g. pressing, squeezing, extraction, fractionation, distillation, concentration, drying up and fermentation). This definition includes comminuted or powdered plants, plant parts, algae, fungi, lichen, tinctures, extracts, essential oils (other than the vegetable oils referred to in point 6.1.1), expressed juices and processed exudates.

(*****) The maximum level does not apply to food supplements containing vegetable oils. Vegetable oils used as an ingredient in food supplements should comply with the maximum level established in point 6.1.1. ◀

EU Contaminants Legislation

Regulation 1881/2006

	Foodstuffs (1)	Maximum levels (µg/kg)
2.8	Citrinin	
2.8.1	Food supplements based on rice fermented with red yeast <i>Monascus purpureus</i>	2 000 (*)

(*) The maximum level is to be reviewed before 1 January 2016 in the light of information on exposure to citrinin from other foodstuffs and updated information on the toxicity of citrinin in particular as regards carcinogenicity and genotoxicity. ◀

Dilution and concentration factors

Regulation 1881/2006

Provides for the possibility to apply **dilution or concentration factors** for foods that are dried, diluted, processed or composed of more than one ingredient (provided no specific limits are set for such commodities).

Must be taken into account:

- Changes of the concentration of the contaminant caused by drying or dilution processes;
- Changes of the concentration of the contaminant caused by processing;
- The relative proportions of the ingredients in the product;
- The analytical limit of quantification.

The specific factor shall be provided and justified by the operator

If not or the authority deems that factor inappropriate, the authority shall itself define that factor, based on the available information and to protect human health

Prohibition of mixing and detoxification

Regulation 1881/2006

Prohibits use, mixing and detoxification

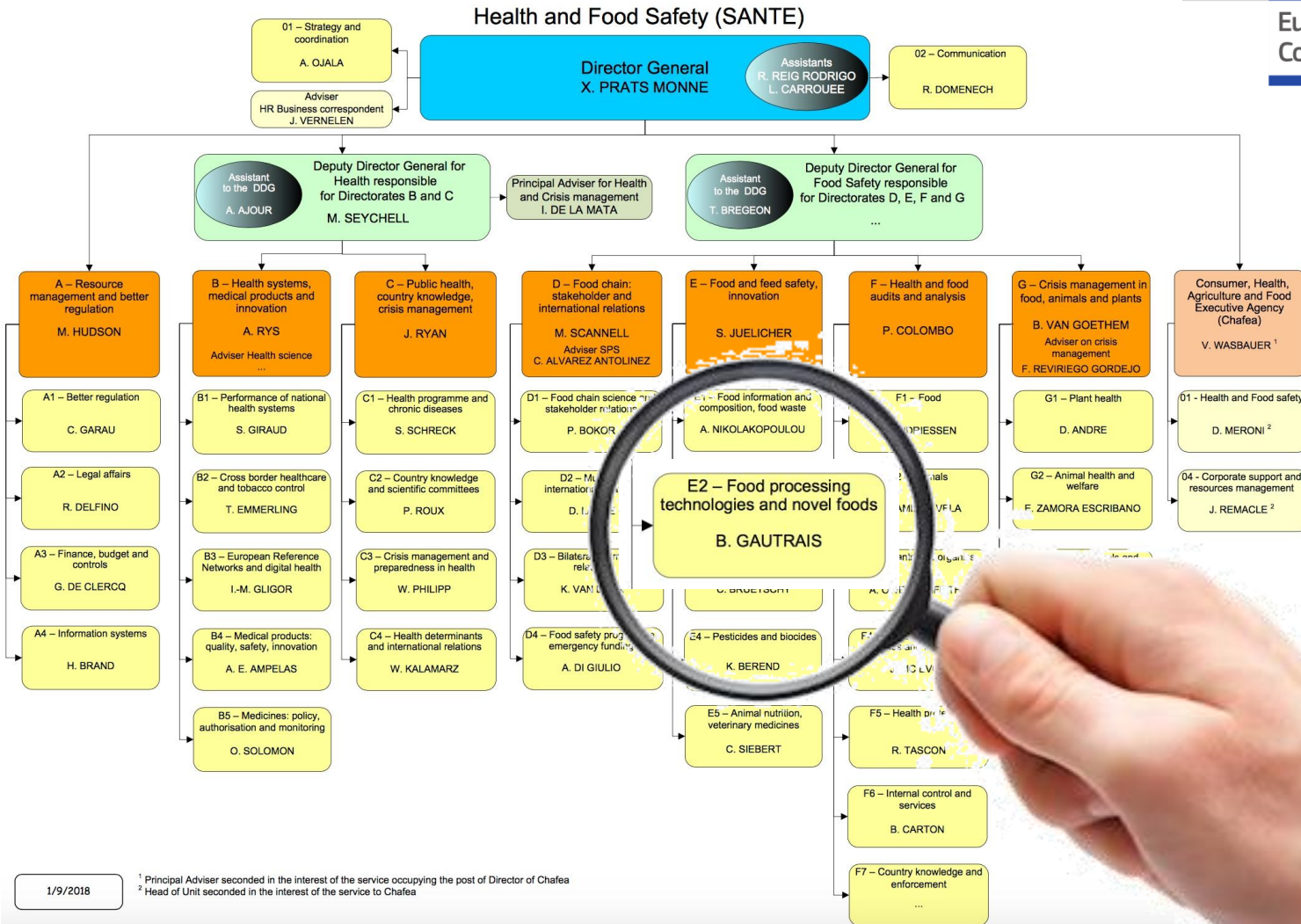
- Foodstuffs not complying with the maximum levels must not be used as food ingredients.
- Foodstuffs complying with the maximum levels shall not be mixed with foodstuffs which exceed these maximum levels.
- Foodstuffs to be subjected to sorting or other physical treatment to reduce contamination levels shall not be mixed with foodstuffs intended for direct human consumption or with foodstuffs intended for use as a food ingredient.
- Foodstuffs containing containing mycotoxins shall not be deliberately detoxified by chemical treatments.

2. The Process

The process



European Commission



1/9/2018

¹ Principal Adviser seconded in the interest of the service occupying the post of Director of Chafea

² Head of Unit seconded in the interest of the service to Chafea

The process

Monitoring data
Official controls
Scientific literature
Assessments by safety bodies
...



Discussion with Member States
In EC working group



Call for data

Monitoring
Guidance levels
Action levels
Legal limits

Proposal for discussion

Consultation/
discussion with
stakeholders



Inter-service
consultation

PAFF COMMITTEE
Adoption

Final proposal

Feedback
Mechanism



The role of EFSA



Risk assessment of contaminants

Based on available data (mostly from official controls)

Establishing a health-based guidance Value (HBBGV, based on:

- Benchmark Dose Lower Confidence Limit (BMDL)
- No Observed Adverse Effect Level (NOAEL)

Which is either

- Tolerable Daily Intake value (TDI)
- Acute Reference Dose (ARfD)
- Tolerable Weekly Intake value (TWI)



Exposure below such values does not pose an appreciable risk to human health

Substances with genotoxic/carcinogenic potential or insufficient data

- No threshold dose for an effect can be identified
- Margin of Exposure approach (MOE), based on $BMDL_{10}$
- Threshold of Toxicological Concern approach (TTC), based on generic human exposure threshold values

3. Case Studies

Pyrrolizidine alkaloids

Jan 2007: EFSA opinion related to PA as undesirable substance in feed

Nov 2011: EFSA opinion on PA in food and feed

- evaluation of the toxicity of PA for humans
- assessment of the relevance for the monitoring of PAs in food
- exposure of the EU population to PA, including specific groups of the population

1,2-unsaturated PAs are genotoxic and carcinogenic: no TDI but MOE

Possible health concern for toddlers and children who are high consumers of honey

Acute and chronic risk for supplements prepared from PA-containing plants

Collect analytical data on occurrence of PAs, including in milk, eggs and meat

Oct 2012: Draft EMA statement on the use of drugs containing PAs

PAs could be regarded as both hepatotoxic and carcinogenic

Herbal medicinal products containing herbal preparations with PAs (even in very low amounts) should not be used orally

Pregnant and nursing woman and children/adolescents should be excluded from the usage of products containing toxic, unsaturated PAs (even in very low amounts)

Example: Pyrrolizidine alkaloids

Jul 2013: BfR press release: Levels of PA in herbal teas/teas are too high

Efforts are required to lower PA in herbal teas/teas to the greatest possible extent

Need for adequate checks of PA levels in batches and research into the cause of high PA

Nov 2013: 2nd EMA statement

Max limit: 0.35 µg/d (0.014 µg/d children)

Oct 2014: DGCCRF survey to collect data on honey and food supplements

84 samples (53 honeys and 31 food supplements). One third of the samples of food supplements were at levels between 2.3 and 225 mg/kg

The levels of pyrrolizidine alkaloids would not lead, by sole consumption of the food commodity, to exceed the exposure level inducing a long-term toxic effect (15 µg/kg BW/d)

May 2015: RIVM: maximum level for PA in herbal tea and preparations

Maximum level for PA in herbal preparations (including food supplements) should be 1 µg/kg

The level is adequate and could be increased to 5 µg/kg for herbal tea and herbal food supplements

Example: Pyrrolizidine alkaloids

Aug 2015: EFSA: report on Occurrence of PAs in food

By RIKILT (NL), BfR (DE) and IRTA (ES) to obtain representative data on PA in Europe

Jul 2016: EFSA: Dietary exposure assessment to PAs in the EU population

Jun 2017: EFSA Risks for human health related to the presence of PAs

Possible health concern for toddlers and children who are high consumers of honey

Possible concern for frequent and high consumers of tea and herbal infusions

Consumption of food supplements based on PA-producing plants could result in exposure levels causing acute/short-term toxicity

17 PAs are of relevance for monitoring in food and feed

2017-2018: EC discussions on setting maximum levels

For Tea and Herbal Infusion

For Food Supplements

For Honey

Example: Pyrrolizidine alkaloids

Food Supplements Europe Activities

- Collection of analytical data
- Scientific and regulatory comments
 - Differentiating between PA producing plants and adventitious contamination
 - Highlighting the practical difficulties of PA management
 - Promoting of the Codex Code of Practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed' (CAC/RCP 74-2014)
 - Highlighting the problems with analytical methodology
 - Stressing the need for sufficient time to implement the measures
- Discussions with the European Commission
- Alignment with other sectors

Example: 3-MCPD in Fish Oil

Dec 2007: BfR assessment (Infant formula and follow-up formula may contain harmful 3-MCPD fatty acid esters)

Mar 2016: EFSA: Risks for human health related to 3- and 2-monochloropropanediol (MCPD), and their fatty acid esters, and glycidyl fatty acid esters in food

3-MCPD is formed when refined vegetable oils are heated to high temperatures

The highest levels are found in palm oils and palm fats, but also in other oils and fats

Tolerable daily intake (TDI) of 0.8 µg/kg BW/d for 3-MCPD

Exposures to 3-MCPD for age up to 18 years exceeds the TDI

Foods contributing include pastries, potato crisps, shortcut pastry and cookies

Apr 2016: RIVM: Preliminary assessment of exposure to 3-MCPD in NL
18% of children exceed safe level

Nov 2016: JECFA: COMMITTEE ON FOOD ADDITIVES

Tolerable Daily Intake for 3-MCPD of 4 µg/kg BW/d (five times higher than EFSA)

Example: 3-MCPD in Fish Oil

Jan 2017: EC: information on the presence of 3-MCPD in fish oil

Based on 2 publications

Call for data

FSE aligned with GOED (Global Organization for EPA and DHA Omega-3) to submit data

Feb 2017: EC

No intention to set max levels in fish oil. Recommendation to monitor.

Nov 2017: EFSA: Update of the risk assessment on 3-MCPD and its esters

Updated group TDI of 2 µg/kg BW/d

TDI is not exceeded in the adult population. Slight exceedance of the TDI in the high consumers of the younger age groups and in particular infants receiving formula

Apr 2018: EC: discussions ongoing

Based on Codex Alimentarius discussions

GOED data show and suggest that MLs for vegetable oil could be used for fish oil

FSE provided updated data to Commission

Challenges

1. Availability of data

Data are essential to be able to discuss

Both EC and EFSA launch calls for data

FSE calls for data (anonymised)

Content

Use levels

Analytical details (method, LoD, LoQ)

EC/EFSA use multiple sources of data

National monitoring data

Official controls data

Industry data

Providing data is essential for being in the discussion

Challenges

2. Methods of analysis

In many cases no official methods exist

Levels proposed are not measurable, except by specialised labs

Measurements are often unreliable

e.g. PAH (polycyclic aromatic hydrocarbons)

June 2012: Technical Workshop on PAH to discuss the technical challenges related to PAH testing in food supplements

Sep 2014: Discussions start because of findings of high levels

Call for data

FSE Stressed the methodological constraints

Challenges

2. Methods of analysis

Sample was sent to five European contract laboratories with a request for the results to be reported as the sum of the four substances (PAH4).

The results are as shown below:

Sum of PAH 4 reported by the 5 laboratories

	µg/g
Laboratory 1	105.83
Laboratory 2	325.00
Laboratory 3	17.00
Laboratory 4	209.30
Laboratory 5	107.60

Analyses for the individual substances from the laboratory ring trial gave the following ranges (µg/g).

Benzo(a)pyrene	<1.00 to 65.00
Chrysene	<4.00 to 130.00
Benzo(a)anthracene	10.00 to 70.00
Benzo(b)fluoranthene	<2.00 to 60.66

Challenges

3. Practicalibility

Unavoidable contaminants

e.g. Pyrrolizidine alkaloids



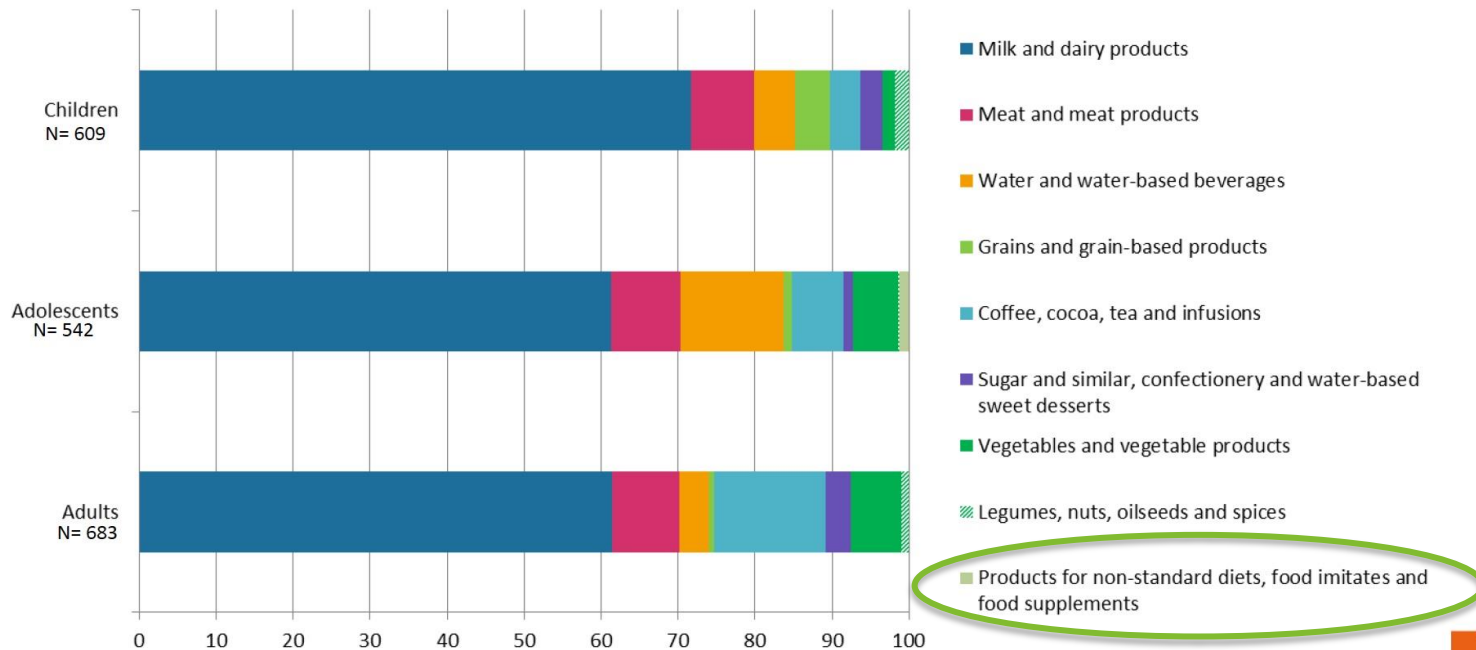
Adherence to guides

Sampling

Analytical issues

Challenges

Relative contribution of the different food groups to the total PAs intake (N=1834)





Lowest PAs concentration levels
Higher contributor to PAs intake



Highest PAs concentration levels
Lowest contributor to PAs intake

.be



Challenges

4. Costs

Any requirement requires systematic analysis that may not be necessary

e.g. PAH

FSE succeeded to limit the requirements to botanicals

e.g. Perchlorate

The general limit will probably not be included in legislation

Any requirement that is too strict results in higher rejection rate

Analysis requiring specialised labs increase costs substantially

Challenges

5. Approach also applies to other substances

Hydroxyanthracene derivatives (HAD) containing plants

EFSA: HAD have genotoxic and carcinogenic effects

HAD are responsible for the beneficial health effect on gut function

EC proposes prohibition of the use of Aloe spp.

EMA continues to accept such products

Monakolin K

EFSA: Serious adverse effects are of health concern

4. Conclusions

Conclusions

Contaminants are harmonised at EU level

Maximum levels are set based on the ALARA principle

Opinion of EFSA is essential (harmful effects / exposure)

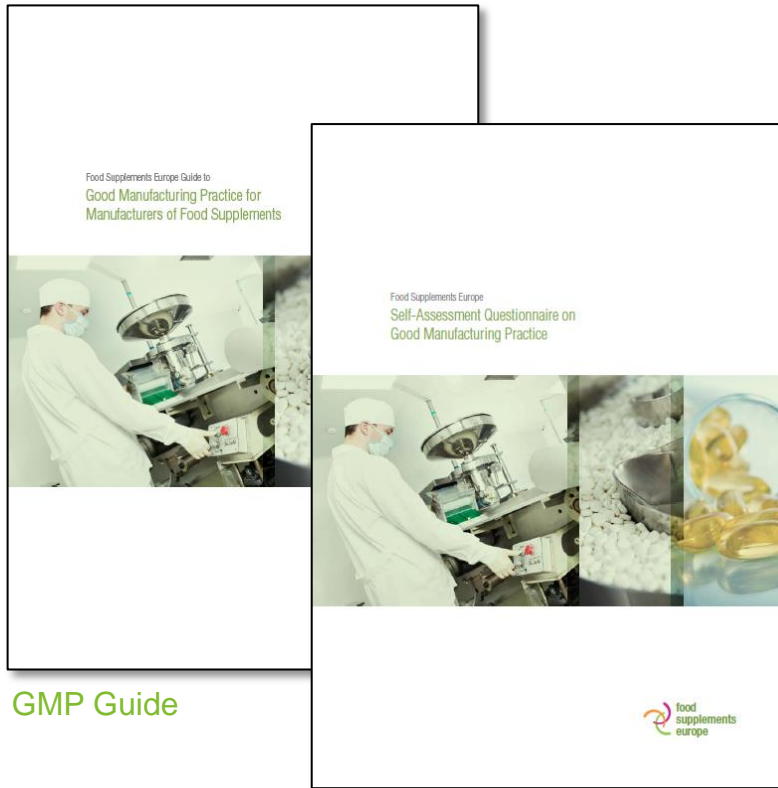
Critical developments today include pyrrolizidine alkaloids and 3-MCPD

Challenges include analytical methods and costs

Data are essential

Food Supplements Europe

Food Supplements Europe Food Supplements Quality Package



GMP Guide

GMP Self Assessment
Questionnaire



Botanical
Preparations
Guide

Botanical Preparations
Self Assessment Tool

www.foodsupplementseurope.org

Thank You

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