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International Nut & Dried Fruit Council

## Food Safety Issues in International Trade



Giuseppe Calcagni

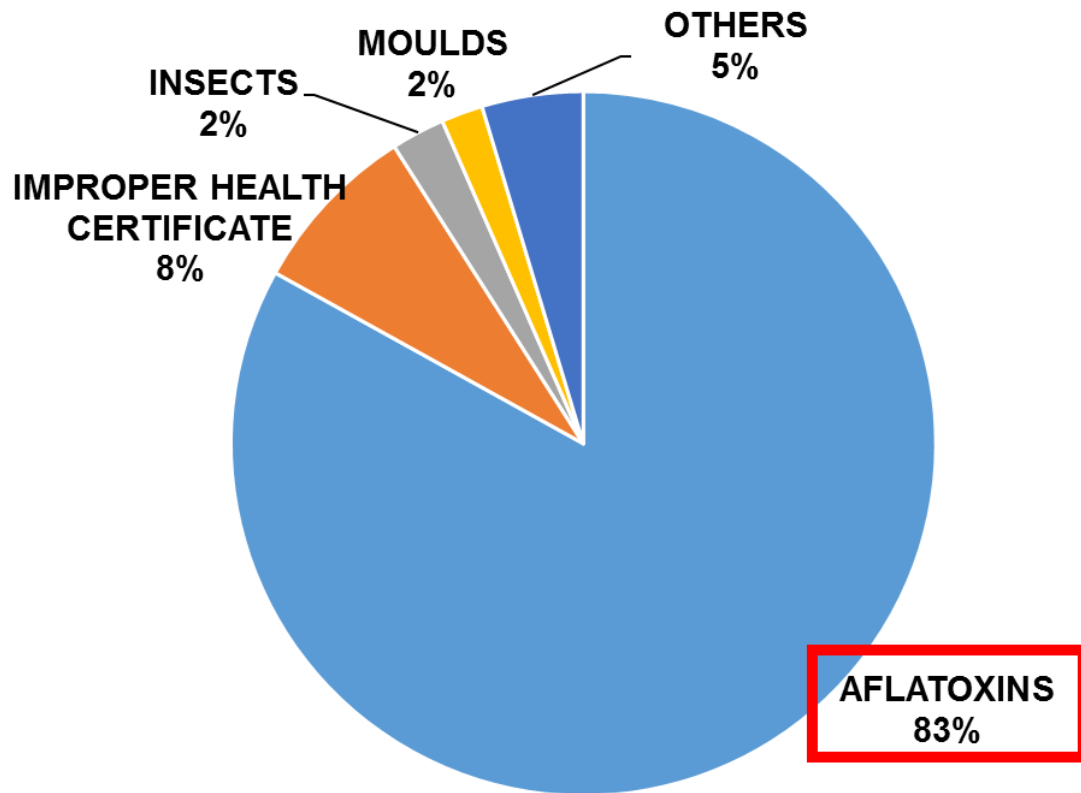
Vice Chairman

Chairman of the Scientific and Government Affairs Committee

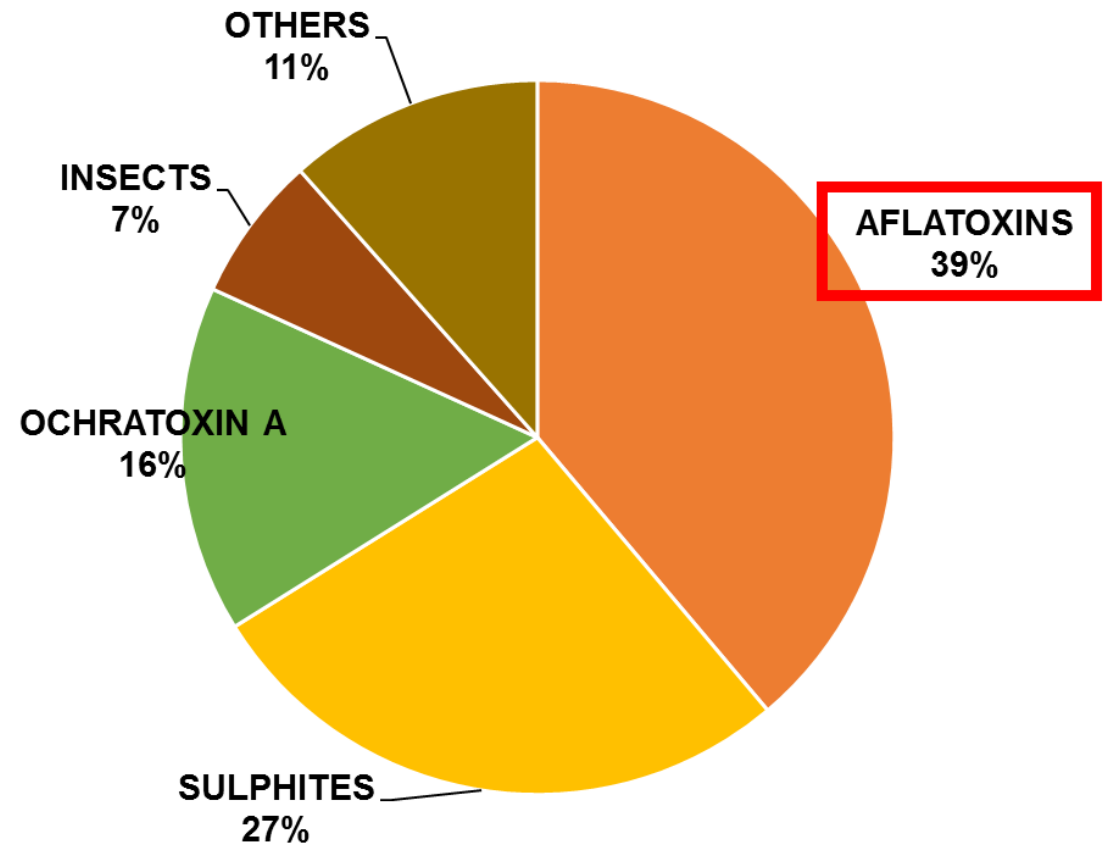
Chairman of the Statistics Committee

# Food Safety: Aflatoxins

REASONS FOR NOTIFYING **EDIBLE NUTS**  
IN RASFF 2015



REASONS FOR NOTIFYING **DRIED FRUITS**  
IN RASFF 2015



# Food Safety: Microbiological Risk



**Summary of outbreaks of food borne illness associated with consumption of nuts in North America.** Adapted from Harris, L. J., M. Palumbo, L. R. Beuchat, and M. D. Danyluk. 2015.

| NUT       | PRODUCT                          | YEAR      | PATHOGEN        |
|-----------|----------------------------------|-----------|-----------------|
| Cashew    | Peanut/cashew mix                | 2010      | S. Typhimurium  |
|           | Nut cheese                       | 2013      | S. Stanley      |
|           | Sprouted cashew & almond spreads | 2015      | S. Java         |
| Pine nuts | Turkish pine nuts                | 2011      | S. Enteritidis  |
| Hazelnuts | In-Shell                         | 2010-2011 | E. Coli O157:H7 |
|           | Sprouted hazelnut spreads        | 2015      | S. Java         |
| Pistachio | Roasted                          | 2013      | S. Senftenberg  |
|           | Roasted in shell and shelled     | 2015-2016 | S. Montevideo   |
| Walnuts   | Raw shelled                      | 2011      | E. Coli O157:H7 |
| Peanuts   | Peanut Cashew mix                | 2009      | S. Typhimurium  |
|           | Peanut butter                    | 2007      | S. Tennessee    |
|           | Peanut butter                    | 2006-2007 | S. Tennessee    |
|           | Peanut butter                    | 2008-2009 | S. Typhimurium  |
|           | Peanut butter                    | 2012      | S. Bredeney     |
|           | Almond and/or peanut butter      | 2014      | S. Baerenderup  |
| Almonds   | Raw                              | 2000-2001 | S. Enteritidis  |
|           | Raw                              | 2004      | S. Enteritidis  |
|           | Raw                              | 2005-2006 | S. Enteritidis  |
|           | Raw Australia                    | 2012      | S. Java         |
|           | Almond butter                    | 2014      | S. Braenderup   |

# Food Safety: Microbiological Risk

- Notifications due to **Salmonella** are very low:

| 2015                | RASFF        | USA        |
|---------------------|--------------|------------|
| <b>Edible Nuts</b>  | 0.8% (3/365) | 11% (8/73) |
| <b>Dried Fruits</b> | 0% (0/121)   | 0% (0/93)  |

- FDA is conducting a Risk Assessment on Salmonellosis Associated with Eating Tree Nuts.

## FDA to Assess Risk of Salmonellosis Associated with Eating Tree Nuts

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### CFSAN Constituent Update

July 17, 2013

The U.S. Food and Drug Administration (FDA) is requesting comments, scientific data and other information to use in an assessment of the risk of human salmonellosis associated with the consumption of tree nuts.

<http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm361206.htm>

## ***Chlorpyrifos***

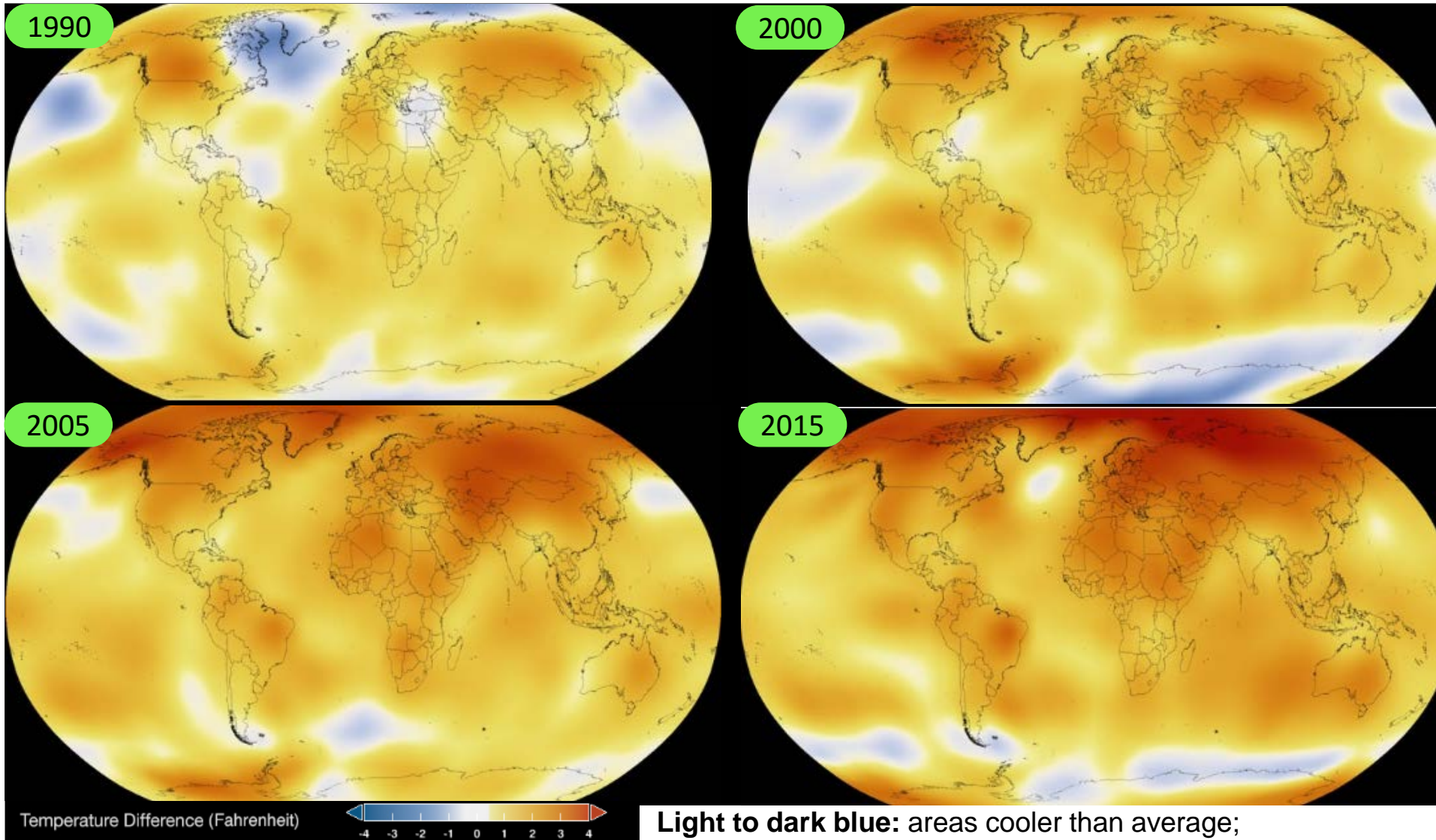
- On 19 January 2016: **Commission Regulation 2016/60** reducing the MRL for chlorpyrifos in grapes from 0.5 ppm to **0.01(\*) ppm**.

(\*) Lower limit of analytical determination.

- The new MRL will apply from **10 August 2016**.

- Standards have many **positive aspects**:
  - Ensure adequate safety and quality.
  - Increase economic efficiencies.
  - Ensure the smooth functioning of the market.
  - Deal with market failure.
  - Minimize the risk of litigation.
  - Convey information to consumers about products.

# Food Safety: Climate Change



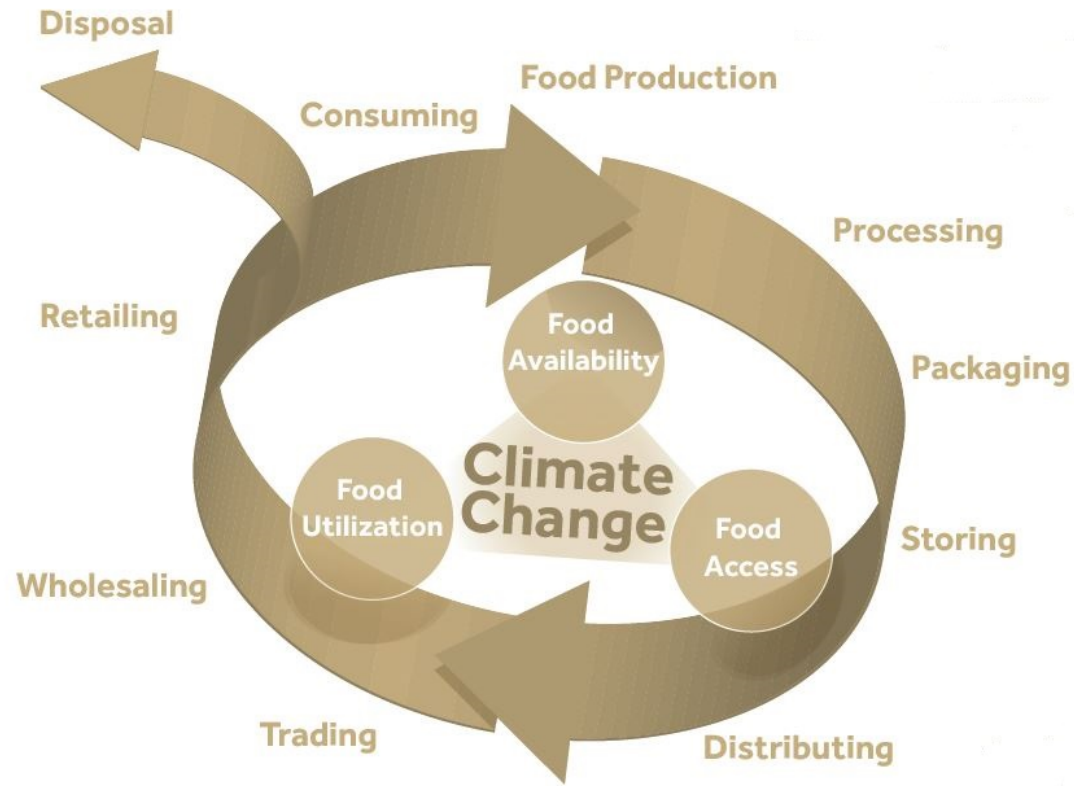
Global surface temperatures from 1884

**2015 - the warmest year**

Source: <http://climate.nasa.gov/>

**Light to dark blue:** areas cooler than average;  
**Light to dark red:** areas warmer than average.

# Food Safety: Climate Change



Source: Brown, M.E. Consequences of climate change for food security. The Nutfruit. March 2016.

- Changes in **temperature** and **precipitation** - will affect many aspect of the **global food systems**.
- Climate change has:
  - **Direct impact:** agricultural production
  - **Indirect impact:** processing, packaging, distributing, retailing, consuming and disposing of food.
- The impacts of climate change **can be lessened** with economic growth, adaptation in the agriculture sector, universal education and widespread social development.



# Thank you

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