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Compendium of Food Additive Specifications Food and Agriculture Organization 2011 This document contains food additive specifications monographs, analytical methods and other information, prepared at the seventy-fourth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA). The specifications monographs provide information on the identity and purity of food additives used directly in foods or in food production. The main three objectives of these specifications are to identify the food additive that has been subjected to testing for safety, to ensure that the additive is of the quality required for use in food or in processing. This publication contains information that is useful to all those who work with or are interested in food additives and their safe use in food.

Joint FAO/WHO Expert Committee on Nutrition 1955

Joint FAO/WHO Expert Meeting in collaboration with OIE on Foodborne Antimicrobial Resistance: Role of the Environment, Crops and Biocides Food and Agriculture Organization of the United Nations 2019-11-06 Responding to the request from the 39th Session Codex Alimentarius Commission (CAC) and the ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR) for information about antimicrobial resistance, this report provides scientific advice on the subject derived from a joint “FAO/WHO expert meeting on foodborne antimicrobial resistance: role of environment, crops and biocides” on 11-15 June 2018 in Rome, Italy. There is clear scientific evidence that foods of plant origin may serve as a vehicle of foodborne exposure to antimicrobial-resistant bacteria. Aquaculture products can also carry bacteria that are resistant to medically important antimicrobials. As such, concerted efforts should be made to mitigate their contamination at all stages of the food chain, from production to consumption. Notably, antimicrobials should only be used in crop production according to label guidelines in the context of integrated pest management strategies. To improve food safety, best management practices should be adhered to with respect to the use of human and animal wastes for soil amendment purposes and for the prevention of environmental contamination where aquatic animals are raised for food.

Foods of plant and aquatic animal origin food incorporated in to integrated surveillance plans for antimicrobial resistance (AMR) monitoring. Because of the theoretical potential for disinfecting chemical to co-select for AMR, biocides should be used according to manufacturers’ recommendations.

Joint FAO / Who Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products Food and Agriculture Organization of the United Nations 2014-01-31

Joint FAO/WHO Meeting Report Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products 2013

Joint FAO Meeting Report Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products Food and Agriculture Organization of the United Nations 2013 Codex Alimentarius through its standards and guidelines aims to provide countries with tools to manage food safety issues such as histamine in fish. Together with guidance on good practices, different histamine limits have been established by Codex as indicators of decomposition and as indicators of hygiene and handling. However, many of these limits were established in a pre-risk assessment era and their scientific basis is unclear. At the request of Codex, FAO and WHO convened an expert meeting at the FAO headquarters in Rome from 23 - 27 July 2012 to address the public health risks of histamine and other biogenic amines from fish and fishery products. This report summarizes the outcome of that meeting.

Residue evaluation of certain veterinary drugs Food and Agriculture Organization of the United Nations 2020-07-01 This volume of FAO JECFA Monographs contains residue evaluation of certain veterinary drugs prepared at the 88th Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA), held in Rome, 22–31 October 2019. The present meeting was the eighty-eighth in a series of similar meetings. and the twenty-third JECFA meeting specifically convened to consider residues of veterinary drugs in food. The tasks before the Committee were to further
elaborate principles for evaluating the safety of residues of veterinary drugs in food, establishing acceptable daily intakes (ADIs) and acute reference doses (ARIDs), and recommending maximum residue limits (MRLs) for such residues when the drugs under consideration are administered to food-producing animals in accordance with good practice in the use of veterinary drugs (GVP); to evaluate the safety of residues of certain veterinary drugs; and to respond to specific requests from the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF).

Joint FAO/WHO Expert Committee on Nutrition [meeting Held in Rome from 22 to 29 October 1957] Food and Agriculture Organization of the United Nations 1958


Joint FAO/WHO/OIE Expert Meeting on Critically Important Antimicrobials Food and Agriculture Organization of the United Nations 2008 The need for access to antimicrobials in both human and veterinary medicine is critical. The expert meeting considered various lists of critically important antimicrobials, established priorities, and identified key principles for a simple, practical approach, adaptable to real life. The report also includes recommendations to national governments.

Carryover in feed and transfer from feed to food of unavoidable and unintended residues of approved veterinary drugs Food and Agriculture Organization of the United Nations 2019-10-28 Carryover of veterinary drugs in feed can occur during feed processing, handling, transportation, delivery or in feeding animals on-farm. The risk of unavoidable and unintentional veterinary drug residues from feed carryover and/or transfer from feed to food of animal origin is unacceptable when it causes adverse health effects in target and/or non-target animals and/or humans consuming food originating from these animals. If carryover is not properly managed, contaminated feed can directly harm species that are sensitive to the unintended veterinary drug they consume, and /or can result in residues in food of animal origin such as meat, milk and eggs that render them unsafe for human consumption. Even if residues are not a safety hazard, they can pose regulatory and global trade issue as countries/markets may enforce a “zero” tolerance for residues when appropriate maximum residue limits have not been established. Upon request of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF), FAO and WHO convened an Expert Meeting to review the causes of veterinary drug carryover in animal feed and the transfer from feed to food, as well as the known risks to human health and international trade, and suggest appropriate risk management strategies. This report shows the results of the expert discussions, conclusions and recommendations.


Residues of Some Veterinary Drugs in Animals and Foods Joint FAO/WHO Expert Committee on Food Additives. Meeting 2004 On cover: Cefuroxime sodium, Cypermethrin, alpha-Cypermethrin, Doramectin, Lincomycin, Melengestrol acetate, Pirilmycin, Ractopamine


Compendium of Food Additive Specifications - Joint FAO/WHO Expert Committee on Food Additives (JECFA) Food and Agriculture Organization of the United Nations 2021-03-01 This document contains food additive specification monographs, analytical methods, and other information prepared at the eighty-ninth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA), which was held virtually on an online platform from 1 – 12 June 2020, due to travel restrictions and lockdowns caused by the COVID-19 pandemic. The Committee evaluated the safety of six food additives, conducted an exposure assessment for one group of food additives, and revised the specifications for three other food additives (including one group). The Committee also evaluated the safety of two groups of flavoring agents and revised the specifications for 12 flavoring agents. Tentative specifications were prepared for three, as the safety evaluations were not completed.

Evaluation of Certain Food Additives and Contaminants Joint FAO/WHO Expert Committee on Food Additives. Meeting 2004 This report represents the conclusions of a Joint FAO/WHO Expert Committee convened to evaluate the safety of various food additives, with a view to recommending acceptable daily intakes (ADIs) and to prepare specifications for the identity and purity of food additives. The first part of the report contains a general discussion of the principles governing the toxicological evaluation of food additives (including flavoring agents) and contaminants, assessments of intake, and the establishment and revision of specifications for food additives. A summary follows of the Committee’s evaluations of toxicological and intake data on various specific food additives ( A-amylase from Bacillus licheniformis containing a genetically engineered A-amylase gene from B. Licheniformis, annatto extracts, curcumin, diacetyl and fatty acid esters of glycerol, D-tagatose, laccase from Myceliophthora thermophila expressed in Aspergillus oryzae, mixed xylanase, B-glucanase enzyme preparation produced by a strain of Humicola insolens, neotame, polyvinyl alcohol, quillaia extracts and xylanase from Thermomyces lanuginosus expressed in Fusarium venenatum), flavouring agents, a nutritional source of iron (ferrous
Hazard of added chemical substances to food. A water-disinfecting agent, for example, can be used in the production of animal feed. The occurrence of harmful substances in feed and their transfer to feed are described, as well as their occurrence in feed are described, and transfer from feed to feed are described. In addition, specific consideration was given to feed and products of feed production technologies of increasing relevance, for instance insects, former food and food processing by-products, biofuels (bioethanol and biodiesel) by-products, aquatic plants and marine resources.


Meeting of the Joint FAO–WHO Expert Committee on Food Additives (JECFA). Joint FAO WHO Expert Committee on Food Additives 19??

Meeting of the Joint FAO WHO Expert Committee on Food Additives 2011

FAO/WHO Expert Meeting on the Application of Nanotechnologies in the Food and Agriculture Sectors Food and Agriculture Organization of the United Nations 2010 " ... FAO headquarters on 1-5 June 2009 ..."--P. xvii.

Evaluation of Certain Food Additives Joint FAO/WHO Expert Committee on Food Additives. Meeting 2015-04-17 This report represents the conclusions of a Joint FAO/WHO Expert Committee convened to evaluate the safety of various food additives including flavouring agents and to prepare specifications for identity and purity. The first part of the report contains a general discussion of the principles governing the toxicological evaluation of and assessment of dietary exposure to food additives including flavouring agents. A summary follows of the Committee's evaluations of technical toxicological and dietary exposure data for eight food additives (Benzene tonkinensis; carrageenan; citric and fatty acid esters of glycerol; gardenia yellow; lutein esters from Tagetes erecta; octenyl succinic acid-modified gum arabic; octenyl succinic acid-modified starch; paprika extract; and pectin) and eight groups of flavouring agents (aliphatic and alicyclic hydrocarbons; aliphatic and aromatic ethers; ionones and structurally related substances; miscellaneous nitrogen-containing substances; monocyclic and bicyclic secondary alcohols ketones and related esters; phenol and phenol derivatives; phenyl-substituted aliphatic alcohols and related aldehydes and esters; and sulfur-containing heterocyclic compounds). Specifications for the following food additives were revised: citric acid; gellan gum; polyoxyethylene (20) sorbitan monostearate; potassium aluminium silicate; and Quillaja extract (Type 2). Annexed to the report are tables summarizing the Committee's recommendations for dietary exposures to and toxicological evaluations of all of the food additives and flavouring agents considered at this meeting.

Safety Evaluation of Certain Contaminants in Food Joint FAO/WHO Expert Committee on Food Additives. Meeting 2011 The detailed monographs in this volume summarize the technical, analytical, dietary exposure and toxicological data on a number of contaminants in food: acrylamide, arsenic, deoxyxylulose, furan, mercury and perchlorate. This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food, government and food safety.
regulatory officers, industrial testing laboratories, toxicological laboratories and universities.

Joint FAO/WHO /OIE Expert Meeting on Critically Important Antimicrobials
FAO. 2008

Joint FAO/WHO Expert Consultation on Risk Assessment of
Microbiological Hazards in Foods, FAO Headquarters, Rome, 17–21 July
2000 Food and Agriculture Organization of the United Nations 2000 The
microbiological safety of food is becoming an increasingly important issue
in many countries. A number of factors have contributed to this, including
changes in methods of food production and processing, changing
consumption patterns, greater consumer awareness of food safety issues
and emerging and re-emerging pathogens. Also, the expansion of
international trade in food has increased the risk of infectious agents being
disseminated from the original point of production to locations thousands
of miles away. In addressing this issue at the international level FAO and
WHO convened a joint Expert Consultation on Risk Assessment of
Microbiological Hazards in Foods from 17 to 21 July 2000 in Rome. The
meeting specifically addressed risk assessment of Salmonella spp. in
broilers and eggs and Listeria monocytogenes in ready-to-eat foods. This
report summarizes its findings and includes advice and guidance on
hazard characterization and exposure assessment of these pathogen-
commodity combinations for consideration by FAO/WHO Member
Countries and the Codex Alimentarius Commission.

Joint FAO/WHO Expert Committee on Food Additives Joint FAO/WHO
Expert Committee on Food Additives 1987

Compendium of Food Additive Specifications – Joint FAO/WHO Expert
Committee on Food Additives (JECFA) Food and Agriculture Organization
of the United Nations 2021-06-11 This volume of FAO JECFA Monographs
contains specifications of identity and purity of steviol glycosides prepared
at the 91st meeting of the Joint FAO/WHO Expert Committee on Food
Additives (JECFA), held virtually, 1 – 12 February 2021. The specifications
monographs are one of the key outputs of JECFA’s risk assessment of
food additives, and should be read in conjunction with the safety
evaluation, reference to which is made in the section at the head of each
specifications monograph. Further information on the meeting discussions
can be found in the summary report of the meeting, and in the full report
which will be published in the WHO Technical Report series. Toxicological
monographs of the substances considered at the meeting will be published
in the WHO Food Additive Series.

Monographs Prepared by the ... Meeting of the Joint FAO WHO Expert
Committee on Food Additives

Residue Evaluation of Certain Veterinary Drugs Joint FAO/WHO Expert
Committee on Food Additives. Meeting 2006 Joint FAO/WHO Expert
Committee on Food Additives, 66th meeting, Rome, 22-28 February 2006
Toxicological and Health Aspects of Bisphenol A World Health
Organization 2011 Bisphenol A (BPA) is an industrial chemical that is
widely used in the production of polycarbonate (PC) plastics (used in food
contact materials, such as baby bottles and food containers) and epoxy
resins (used as protective linings for canned foods and beverages and as
a coating on metal lids for glass jars and bottles). These uses result in low
level consumer exposure to BPA via the diet. Although a large number of
studies on the toxicity and hormonal activity of BPA in laboratory animals
have been published, there have been considerable discrepancies in
outcome among these studies with respect to both the nature of the
effects observed as well as the levels at which they occur. This has led to
controversy within the scientific community about the safety of BPA, as
well as to considerable media attention. In light of uncertainties about the
possibility of adverse human health effects at low doses of BPA, especially
on reproduction, the nervous system and behavioral development, and
considering the relatively higher exposure of very young children
compared with adults, the Food and Agriculture Organization of the United
Nations (FAO) and the World Health Organization (WHO) jointly organized
an Expert Meeting to assess the safety of BPA.

Hazards Associated with Animal Feed 2019

FAO/WHO Framework for the Provision of Scientific Advice on Food Safety
and Nutrition Food and Agriculture Organization of the United Nations.
Food Quality and Standards Service 2007 This framework document
describes the principles, practices and procedures currently applied by
FAO and WHO for the provision of scientific advice.

Compendium of Food Additive Specifications Joint FAO/WHO Expert
Committee on Food Additives. Meeting 2010 "This volume of FAO JECFA
Monographs contains specifications of identity and purity, prepared at the
76th meeting of the Joint FAO/WHO Expert Committee on Food Additives
(JECFA), held in Geneva on 5-14 June 2012"—Page ix.

Compendium of Food Additive Specifications Joint FAO/WHO Expert
Committee on Food Additives. Meeting 2013 This document contains food
additive specification monographs, analytical methods, flavouring agent
specifications and other information prepared at the seventy-sixth meeting
of the Joint FAO/WHO Expert Committee on Food Additives (JECFA),
which was held on Geneva, Switzerland from 5 14 June 2012. The
specification monographs provide information on the identity and purity
of food additives used directly in foods or in food production.

Evaluation of Certain Food Additives and Contaminants Joint FAO/WHO
Expert Committee on Food Additives. Meeting 2013 "The Joint FAO/WHO
Expert Committee on Food Additives (JECFA) met in Rome, Italy from 4 to
13 June 2013."—Page 1.

Joint FAO/WHO Expert Meeting on Tropae Alkaloids Food and Agriculture
Organization of the United Nations 2020-11-26 Between March and April
2019, many cases of suspected food poisoning were reported by health
care workers in the Karamoja region of the Republic of Uganda.
Consumption of food products that had high levels of tropane alkaloids
was identified as the cause. This group of compounds occur in several
plant genera that belong to the Solanaceae family and can contaminate staples like cereals and grains. Given the absence of international guidance and regulations, a Joint FAO/WHO Expert Meeting on Tropane Alkaloids was convened remotely between 30 March – 3 April 2020. This publication captures the discussions of the expert meeting and provides risks assessments of tropane alkaloids (hyoscyamine and scopolamine) as well as recommendations outlining appropriate risk management options. Multicriteria-based Ranking for Risk Management of Food-borne Parasites Pascal Boireau 2014 Evaluation of Certain Food Additives World Health Organization 2010 This report represents the conclusions of a Joint FAO/WHO Expert Committee convened to evaluate the safety of various food additives, with a view to recommending acceptable daily intakes (ADIs) and to preparing specifications for identity and purity. The first part of the report contains a general discussion of the principles governing the toxicological evaluation and assessment of intake of food additives. A summary follows of the Committee’s evaluations of technical, toxicological and intake data for certain food additives: branching glycosyltransferase from Rhodothermus obamensis expressed in Bacillus subtilis, cassia gum, cyclamic acid and its salts (dietary exposure assessment), cyclotetraglucose and cyclotetraglucose syrup, ferrous ammonium phosphate, glycerol ester of gum rosin, glycerol ester of tall oil rosin, lycopene from all sources, lycopene extract from tomato, mineral oil (low and medium viscosity) class II and class III, octenyl succinic acid modified gum arabic, sodium hydrogen sulfate and sucrose oligoesters type I and type II. Specifications for the following food additives were revised: diacetyltartaric acid and fatty acid esters of glycerol, ethyl lauroyl orginate, glycerol ester of wood rosin, nisin preparation, nitrous oxide, pectins, starch sodium octenyl succinate, tannic acid, titanium dioxide and triethyl citrate. Annexed to the report are tables summarizing the Committee’s recommendations for intakes and toxicological evaluations of the food additives considered.