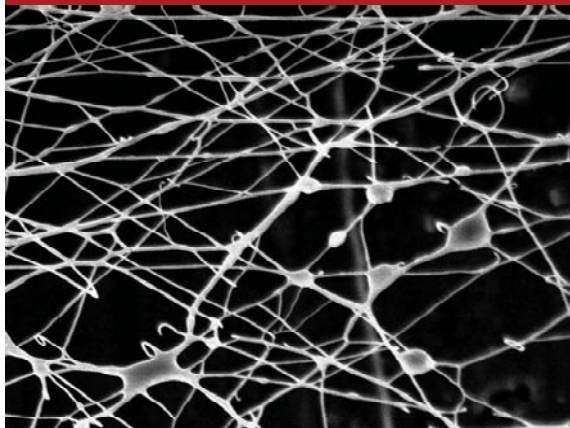


# Nanotechnology, Enzymes and the Reassessment of Food Additive Intakes

13-October-2009

10:00am-4:00pm

**Crowne Plaza Hotel  
BRUSSELS-EUROPA**



**CANTOX**<sup>®</sup>  
HEALTH SCIENCES INTERNATIONAL

## Workshop Highlights

- **Impact of Changes to Novel Foods and Food Additives Regulations**
- **Opportunities and Challenges of Nanotechnology**
- **Preparing a Food Enzymes Submission**
- **Performing Exposure Assessments**

## Are you Ready for 2010?

Over the past year a number of key changes to the regulation of food ingredients and additives in the EU have begun to emerge, such as:

- A commitment to revise the novel foods regulation to take into account, for example, the increasing development of food ingredients produced by new processes such as nanotechnology
- The adoption of new legislation on food improvement agents, including harmonised regulation and assessment of food enzymes

In this workshop, Cantox Health Sciences International will guide you through recent and pending changes in the assessment of food ingredients and additives in the EU, increasing your knowledge of the “what” and “how” of regulatory applications to meet the challenges of 2010.

## Presenters



**Nigel Baldwin, B.Sc, MIFST, Senior Scientific and Regulatory Consultant**

Once described by [www.nutraingredients.com](http://www.nutraingredients.com) as “one of Europe’s canniest consultants”, Nigel Baldwin has been working in the area of food regulatory affairs for more than 15 years, the last six as head of Cantox’s European Office in the UK. He has been responsible for many novel food and food additive applications and approvals and is in daily contact with EFSA and the Commission. He is therefore well placed to offer his strategic observations on how scientific risk assessment procedures will develop alongside new legislation as it is introduced for novel foods and food improvement agents.



**Elizabeth Lewis, Ph.D, Scientific & Regulatory Consultant**

Dr Elizabeth Lewis provides technical and dietary intakes expertise in the safety assessment of food ingredients, additives, supplements and nutrients. Specifically, she advises clients on the appropriate analytical strategies to show compliance with regulatory requirements and to resolve contaminant/compositional issues. In addition, she conducts exposure assessments using a range of methodologies and databases to assist in safety evaluations. She has played a key role in the preparation and stewardship of a number of successful applications for food ingredients and nutrients to regulatory bodies in Europe and the United States.



**Bernadene Magnuson, Ph.D, Senior Scientific and Regulatory Consultant**

Dr Berna Magnuson brings to Cantox an exceptional broad range of skills and knowledge in toxicology and food and nutritional sciences. Her research on diet and cancer, and her work in food toxicology, has been recognized internationally. She is a pioneer in the developing field of food nanoscience, and is leading efforts to address issues facing the food industry in the adoption of this promising new technology.

# Agenda - OCTOBER 13, 2009

09.30 Registration

12.15 – 13.30 Lunch

## AM Session

09.45 – 10.00 **Introduction**

(Presenter: Nigel Baldwin, Cantox)

10.00-10.30 **Novel Foods Legislation Update**

**Keynote  
Speaker**

(Speaker: Jean-François Roche, European Commission, DG Health and Consumers\*)  
The Novel Foods Regulation (EC) No 258/97 is being revised. Gain an update on the novel foods recast including the latest insight into its application to emerging technologies such as nanotechnology.

10.30 – 11.15 **Overview of Opportunities and Challenges in the Use of Nanotechnology in Food and Food-Related Applications**

(Presenter: Berna Magnuson, Cantox)  
This session will provide you with an overview of nanomaterials and their potential uses in the food and food-related industries. The challenges facing use of engineered nanomaterials from regulatory, environmental and consumer acceptance perspectives will be discussed.

11.15 – 11.30 Coffee Break

11.30 – 12.15 **Safety Assessment of Nanomaterials for Food Applications**

(Presenter: Berna Magnuson, Cantox)  
Relationships between the properties of nanomaterials and their toxicity are beginning to emerge from the scientific literature. Factors that need to be considered in design of safety assessments of engineered nanomaterials will be discussed.

## PM Session

13.30 – 14:00 **Introduction: Food Additives Legislation**

(Presenter: Nigel Baldwin, Cantox)  
The Package on Food Improvement Agents includes new regulations concerning food additives, enzymes, flavourings and food ingredients with flavouring properties, including provisions for a common authorisation procedure. Gain an overview of these new regulations, their implementation and likely impact on the additives industry.

14.00 – 14.45 **Guidance on Food Enzyme Submissions**

(Presenter: Elizabeth Lewis, Cantox)  
Regulation (EC) No 1331/2008 on food enzymes requires all new and existing food enzymes to undergo an authorisation procedure prior to inclusion on a Community list. Find out how the regulation affects you and the key elements required for a successful submission.

14.45 – 15.00 Coffee Break

15.00 – 15.45 **Role of Dietary Exposure Assessments in Food Ingredient and Additive Submissions**

(Presenter: Elizabeth Lewis, Cantox)  
A comparison of the estimated consumption of an ingredient or additive to the upper limit or acceptable daily intake derived from safety studies forms a critical part of the risk assessment process by European regulatory bodies. Learn how to design and perform a dietary exposure assessment that suits your needs.

\* Biographies for guest speakers are available at:  
[http://www.cantox.com/whats\\_new.html#BWKSH](http://www.cantox.com/whats_new.html#BWKSH)

15.45 – 16.15 **Question and Answer Session**

16.15 – 16.30 **Closing Remarks**

## How Much

**The cost of our workshop is \$495.00 US (approx. 385.00 EUR)**

The registration fee for this workshop includes applicable taxes and workshop materials. Advance reservations will be accepted by facsimile; full payment is required in advance.\*

\*Cancellations received in writing on or before October 2, 2009 will be eligible for a full refund minus a \$50.00 administration fee. No refunds will be made available after this time.

