

Raw Food, PFAS and BPA Key Country Issues in Germany

27.04.2023, Online

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Raw Food Risk perception



BfR Consumer Monitor SPECIAL Raw food



- Participants from an online access panel in Germany aged 16 years and over
- Random sample of panel participants with representative quota control according to gender, age, education, and region
- Online survey (CAWI)

German Federal Institute for Risk Assessment

BfR Consumer 2023

https://www.bfr.bund.de/cm/364/bfr-consumer-monitor-2023special-raw-food.pdf



How often do you typically eat the following raw or uncooked foods?

raw sausage or raw ham			35	38	27
raw milk soft cheese		15		42	43
raw milk	9	10			80 1
frozen berries	6		27		67
raw meat	5		33		62 1
raw eggs	3	19			77 1
cold smoked fish	3		30		67
raw sweet dough with eggs	2	19			78 1
raw sprouts	2 11				86 1
raw fish or raw seafood	1	16			82 1
raw sweet dough without eggs	1 11				87 1
daily / several times a week once a week / one t	o three times	a month	less than	once a month / not at all	not specified
Response scale: 1 "every day", 2 "several times a week", 3 "about 4 "about once to three times a month", 5 "less than once a month			Basis	: 1,004 respondents; Figure	s given in percentages



How do you rate the health benefits of eating the following foods?

frozen berries		41	28 28	3
raw sprouts	34	29	28 10	
cold smoked fish	33		34 30	3
raw milk	32	3	2 32 4	
raw fish or raw seafood	29	32	33	5
raw milk soft cheese	21	36	40	1
raw meat	19	28	49	3
raw eggs	15	31	51	
raw sweet dough with eggs	13 23		60	
raw sausage or raw ham	11	33	54	2
raw sweet dough without eggs	9 26		60	5
(very) high medium (very	y) low not specif	ïed		
Response scale: 1 "very low" to 5 "very high"		Basis: 1,004 respon	dents; Figures given in percentage	s



How do you rate the health risks of eating the following foods?

raw fish or raw seafood		45 28	25 2
raw meat		42 30	27 1
raw eggs		42 30	26 2
raw sweet dough with eggs	35	32	30 3
raw milk	19	27	50 3
raw sprouts	18	26	46 10
raw sausage or raw ham	14 22		63 1
raw sweet dough without eggs	14 26		57 4
cold smoked fish	12 21		65 2
raw milk soft cheese	8 19		71 2
frozen berries	6 14		79 1
(very) high medium (very	/) low not specified	I	
Response scale: 1 "very low" to 5 "very high"		Basis: 1,004 respondents; Fig	gures given in percentages

Norovirus Outbreak 2012



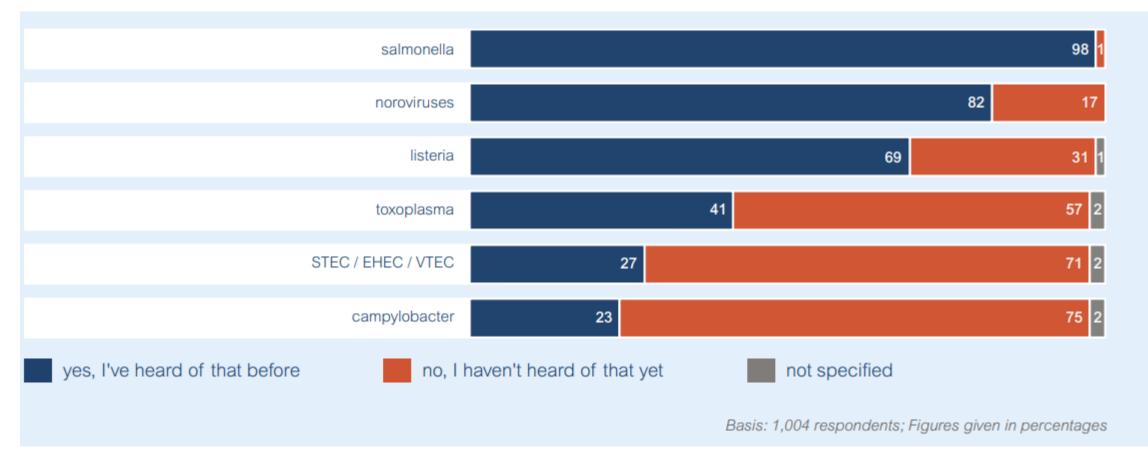
- A total of almost 11,000 cases of illness were reported
- Largest food-borne outbreak of gastroenteritis in Germany
- According to the finding of the investigations deep-frozen strawberries of a specific batch contaminated with norovirus caused the outbreak

General BfR advice:

If you want to protect yourself from diseases, you should only consume raw sprouts and frozen berries if they have been intensively and completely heated before consumption.



Have you ever heard of the following pathogens?





EHEC/E. coli Outbreak 2011



- Biggest bacterial outbreak of *Escherichia coli* in Germany since 1945
- More than 50 deaths and nearly 4000 illnesses
- May 2011: Increase in the number HUS (Hemolytic–uremic syndrome) cases
- Fenugreek seeds used for sprout production were with a high probability the cause

General BfR advice:

If you want to protect yourself from diseases, you should only consume raw sprouts and frozen berries if they have been intensively and completely heated before consumption.



Raw food: health risks are often underestimated BfR Press Release 03/2023

Every year around 100,000 cases of illness are reported in Germany that may have been caused by bacteria, viruses or parasites in food. The number of unreported cases is likely to be much higher.

Raw animal and vegetable products should be consumed with caution.

"The health risks of raw foods are often underestimated," says BfR President Professor Dr. Dr. Andreas Hensel.

"Heating protects the consumer. Diseases can be avoided with simple kitchen hygiene rules. At-risk-groups of people in particular should only eat raw animal food that has been heated sufficiently."

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Media attention - example

A call to the microbiologist...

Head of Unit Food Microbiology, Host-Pathogen-Interactions Dr. Matthias Fischer SPIEGEL (24.02.2023)

Why the danger of raw food is underestimated.

Many people are not aware of the risk of food infection.

A microbiologist from the Federal Institute for Risk Assessment explains what to look out for during preparation and consumption - and where germs are particularly common.

Translation: BfR



Article about raw food in our Science magazine BfR2GO - planned



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PFAS 'Forever'-Chemicals



PFAS - Selected BfR communication activities

Communication No 011/2020 from the BfR Perfluoroalkyl and polyfluoroalkyl substances (PFAS): European Food Safety Authority draft opinion opens for public consultation

Communication No 016/2020 from the BfR

New study shows: One-year-old children demonstrate lower concentration of vaccine antibodies with high PFOA concentration in the blood

Communication No 042/2020 from the BfR Per- and polyfluoroalkyl substances (PFAS): New opinion from the European Food Safety Authority



BfR2GO Science Magazine 01/2021



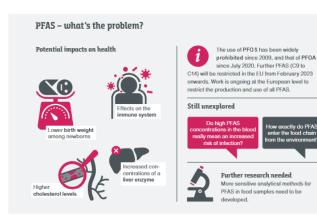
The chemicals known as PFAS are found in numerous everyday products, and are in the spotlight as a major problem for the environment and humans. New findings are available concerning the health risks, and a broad ban is coming closer.

They are exceptionally stable, and are widely used in down in the environment. PFAS spread around the numerous everyday products, including non-stick world via air and water, are found in groundwater and pans, waterproofing agents, fire extinguishing foam, soils, and accumulate in plants and animals. Humans cleaning products, outdoor clothing, fast food pack- mostly ingest them via drinking water and food. Reaging, drinks to-go containers, refrigerants and even search teams are detecting PFAS all over the world and cosmetics. They make them water, grease and dirt re- everywhere - even in human blood and breast milk. pellent. We are talking about so-called per- and poly-

fluoroalkyl substances - in short: PFAS. But their bless- The list of possible health effects as the result of ining is also their curse: The molecular structure of the creased PFAS levels in the body is long: these include chemicals is so stable that they are difficult to break higher cholesterol levels, lower birth weight among

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newborns, increased concentrations of a liver enzyme, population have been decreasing significantly. Neverand effects on the immune system. The latter was theless, the latest figures from the BfR show that even confirmed by the 'Risks of Subpopulations and Hu- the current levels are still too high. The institute is thus man Studies' unit at the German Federal Institute for supporting the EU's intention to severely restrict the Risk Assessment (BfR) with a study on PFAS in child- manufacture and use of all PFAS compounds. Five EU ren, which was published in 2020. It shows that the member states, including Germany, have published an post-vaccination concentration of antibodies in child- announcement to this effect. In July 2022, the proposal ren is lower if they have a high level of PFAS in the for the restriction will then be submitted to the Euroblood. To determine this, private lecturer Dr. Klaus pean Chemicals Agency. In concrete terms that means: Abraham's team examined retained blood samples tak-any use of PFAS that is not considered socially indisen from infants at the Charité hospital in Berlin at the pensable, or for which equivalent alternatives are availend of the 1990s. able, is to be banned in future.

Guidance value is partially exceeded

The European Food Safety Authority (EFSA) used this Important questions are still unanswered. For examwork as a key study for a new assessment of the health ple, it is not clear whether high PFAS concentrations in risk from PFAS, and derived a new lower tolerable the blood are actually associated with an increased risk weekly intake of 4.4 nanograms per kilogram per week. of infection. In addition, analytical techniques are in The BfR based its own health assessment on this guid- many cases not sensitive enough to measure the levels ance value, and published it in summer 2021. The re- in many food samples, so improved methods need to sult: The long-term intake via food exceeds the health- be developed. Knowledge gaps also exist on the transfer based guidance value for certain PFAS in around 50 per of PFAS from the environment into the food chain. In cent of adults and adolescents in Germany. If mothers this regard, the BfR is participating in research projects are affected, their infants may have a reduced concen- such as 'PROSPECT'. The aim is to find out how PFAS tration of vaccine antibodies in their blood during their get from the soil into plants in order to derive guidance first years of life in case they have been breastfed for a values for soils in the future and ensure food safety in

Soon a widespread ban?

long time.

02/2021

More information

contaminated areas.

Better analutical methods, more research

The good news: for the past 30 years or so, the levels www.bfr.bund.de/en > FAQ: per- and polyfluoroalky Ine good news: for the past 30 years or so, the levels of some PFAS frequently found in the blood of the BfR Opinion No. 020/2021 of 28 June 2021

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BUZZ TALK

Here to stay

PFAS make some products functional. However, they accumulate in the environment and in the body.

They actually aim to make our lives easier. They protect outdoor clothing from water, oil and dirt. They make frying in coated pans easier. And they prevent fast-food packaging from becoming weak and falling apart. They are per- and polyfluoroalkyl substances (PFAS), in-dustrially-produced substances that are not found in nature. Professor Dr. Tanja Schwerdtle, Vice President of the BfR, on the challenges posed by PFAS risk assessments.



Professor Dr. Tanja Schwerdtle,, Vice President of the BfR, knows all about the challenges posed by PFAS risk assessments: she was chair of the PFAS working group at the European Food Safety Authority (EFSA) for several years.



Promoted via newsletter and scoial media





PFAS - Selected BfR communication activities

BfR Opinion no. 020/2021 **PFAS in food: BfR confirms critical exposure to industrial chemicals**

BfR Opinion no. 037/2021 **PFAS maximum levels in feedstuffs: BfR recommends improved analytical methods**

Communication No 023/2021 from the BfR **PFAS industrial chemicals: BfR is participating in the EU-wide restriction proposal**

Communication No. 008/2023 Per- and polyfluoroalkyl substances (PFASs): Proposal for restriction under the REACH Regulation submitted to the European Chemicals Agency



BPA

New health-based guidance values



Bisphenol A

Bisphenol A: BfR proposes health based guidance value, current exposure data are needed for a full risk assessment BfR Opinion No 018/2023 issued 19 April 2023

Bisphenol A in everyday products: Answers to frequently asked questions Updated FAQ of the BfR from 21 April 2023

> Foodwatch (NGO): Hormone toxin: Put an end to BPA in canned food! (5 May 2023)



Thank you

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Consumer health protection to go
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