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Rice Food

Safety & Other Facts

Newsletter
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FOOD SAFETY

Rapid Alert System Notifications for Food:

date	notification type	notified by	subject
11/08/2016	alert	GERMANY	too high content of gluten (85 mg/kg - ppm) in glutenfree rice biscuits from Germany
11/08/2016	alert	GERMANY	too high content of gluten (240 mg/kg - ppm) and undeclared wheat (230 mg/kg - ppm) in glutenfree rice biscuits from Germany
17/08/2016	border rejection	UNITED KINGDOM	unauthorised genetically modified (postive for CrylAb-gene SYBR green) organic red yeast rice from China
17/08/2016	border rejection	UNITED KINGDOM	unauthorised genetically modified (postive for CrylAb-gene SYBR green) organic red yeast rice from China
26/08/2016	alert	GERMANY	too high content of gluten (137 mg/kg - ppm) in organic gluten-free rice rings with choco glazing from Germany
14/09/2016	border rejection	UNITED KINGDOM	absence of health certificate(s) for red rice from China
29/09/2016	border rejection	NETHERLANDS	ochratoxin A (22 µg/kg - ppb) in brown basmati rice from India

Source: //ec.europa.eu/food/food/rapidalert/rasff_portal_database_en.htm

- Vietnam, one of the largest producers and exporters of rice in the world, and one that comes under frequent suspicion of violating World Trade Organization obligations, is under new scrutiny for violating U.S. food safety regulations. Between January and August of this year, the U.S. Food and Drug Administration rejected 95 shipping containers of jasmine rice and rice products from Vietnam citing illegal pesticide residue in all but one of the cases.

Source: www.riceonline.com

GMO & BIOTECH

- On 16 September 2016, the United States Federal Government took an important step in ensuring public confidence in their regulatory system for products of biotechnology, and to improve the transparency, predictability, coordination, and efficiency of the system. The U.S. Environmental Protection Agency, U.S. Food and Drug Administration, and U.S. Department of Agriculture released two documents to modernize the **Federal regulatory system for biotechnology products**. The first document, a proposed *Update to the Coordinated Framework,* which was last updated in 1992, represents the first time in 30 years that the Federal government has produced a comprehensive summary of the roles and responsibilities of the three principal regulatory agencies with respect to the regulation of biotechnology products. The update also offers to the public a complete picture of the robust and flexible regulatory structure providing appropriate oversight for all products of modern biotechnology. The second document, the *National Strategy for Modernizing the Regulatory System for Biotechnology Products*, sets forth a vision to ensure that the Federal regulatory system can assess efficiently the risks, if any, associated with future products of biotechnology while supporting innovation, protecting health and the environment, maintaining public confidence in the

regulatory process, increasing transparency and predictability, and reducing unnecessary costs and burdens. To view the documents, visit the White House Blog.

- A group of Chinese researchers got to an efficient gene replacement and insertion, which generate mutations, using CRISPR/Cas9. Rice plants harbouring the OsEPSPS gene with the intended substitutions were glyphosate resistant. Furthermore, the site-specific gene replacements and insertions were inherited by the next generation. These new approach can be used to replace targeted gene fragments and insert DNA sequences into specific genomic sites in rice and other plants.

Source: Crop Biotech Update

ORGANIC FOOD, DOP, IGP

According to figures realised by ISMEA (Institute for Studies, Research and Information on the Agricultural Market) and by SINAB (the National Information System on Organic Agriculture), both land area farmed organically and certified operators are increasing in Italy. In 2015, the former reached 1,492,579 million hectares, 5.7% above compared to last year, the latter have increased by 8%. Mainly the sector's income grows. Large retail sales increased by 20% in the first half of 2016 year over year. The ten organic foods most purchased by Italian families are the following: fresh fruit and vegetables (74% of the families bought it at least once), extra virgin olive oil (62%), eggs (53%), honey (45%), jams and marmalades (45%), fresh cheese (44%), yogurt/butter (41%), rice and pasta (41%).

Source: www.teatronaturale.it

OTHER NEWS

Rice is the staple food for more than 3 billion people and malnutrition often occurs in regions that rely on one food staple for the majority of their calorific intake. **Rice fortification** is increasingly seen as a key method to combat nutritional deficiencies in populations because, in comparison with alternative methods, has the greatest potential to significantly improve the nutritional health of rice consumers. Technology has advanced to the stage of offering rice producers options in terms of methods of fortification as well as making it more affordable. The average cost of fortified rice depends on the technology used. There are different methods of rice fortification: dusting, coating and extrusion. In dusting method, which is not widely used, milled rice kernels are dusted with micronutrient powder that adheres to grains electrostatically. In the coating method, ingredients such as waxes and gums are combined with the fortificant premix to create a liquid that is sprayed onto the surface of rice kernels in several layers. In the extrusion method, which can be carried out under hot, warm, or cold temperatures, a dough of rice flour, mineral mix and water is passed through an extruder and then shaped into partially pre-cooked grain-like structures resembling rice. These grains are then blended with rice at a ratio of around 1:100. Hot extrusion is often favoured over cold for fortification as the texture of cold extrusion grains are more akin to pasta and noodles than rice. The cooking time and water uptake for rice fortified via hot extrusion is also similar to natural rice. Additionally, cold extrusion kernels appear opaque, whereas hot extrusion kernels are translucent. Hot extrusion allows up to 10% of rice to be fortified without a perceivable change in product properties, the most of all fortification techniques

Source: www.livericeindex.com