

Rice Food Safety & Other Facts

Newsletter Nr. 50 August 2016

FOOD SAFETY

Rapid Alert System Notifications for Food:

date	notification type	notified by	subject
05/07/2016	alert	GERMANy	too high content of gluten (191 mg/kg - ppm) in gluten-free, egg-free chocolate glazed rice rings from Germany
28/07/2016	border rejection	UNITED KINGDOM	unauthorised genetically modified (Bt63) organic red yeast rice from China

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

U.S. President Barack Obama signed the GM food labeling bill into law. The biotech bill mandates disclosure of genetically engineered ingredients but will allow companies to do it through scannable smartphone codes as an alternative to on-package text or symbol. The legislation is intended to nullify Vermont's first-in-the-nation GMO labeling law, which went into effect July 1 and has forced major companies to start disclosing GMO ingredients on product packages. For lawmakers from both parties, the bill was a flawed compromise, either because it will require disclosure of GMOs or because it didn't mandate the on-package labeling that typically gets strong support in consumer polls. But food and agriculture interests nationwide were united in their support for the bill, which had the support of the Organic Trade Association as well as the conventional industry that relies on biotechnology.

Source: www.agriculture.com/news/crops/obama-signs-historic-gmo-labeling-bill

ORGANIC FOOD, PDO, PGI

The Dutch Presidency, which earlier this year had indicated the **reform of the EU organic regulation** among the priorities of its agenda of work on agri-food front, failed to submit to the Council of EU agricultural ministers a compromise bill on the proposal that the Commission has now presented two years ago. Moreover the Slovak Presidency did not indicate this reform a priority in its program for the second half of the year. At the end of June the progress made and the compromises reached on the dossier 'organic farming' concern three points: the maintenance of specific controls on organic products within the basic regulation; non-allowed substances and automatic de-certification of products in presence of contaminants; the inclusion of detailed production rules in the annexes of the basic regulation.

Source: agrisole

SCIENCE & RESEARCH

International research led by the Australian National University (ANU) has found how plants, such as rice and wheat, sense and respond to **extreme drought stress**, in a breakthrough that could lead to the development of next-generation drought-proof crops. The researches team discovered an enzyme in the plant that is constantly sensing the state of its leaves in terms of water and light levels. The sensor is able to sense when conditions become unfavourable, such as during extreme



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drought stress, by changing itself into a form with altered shape and activity. This sets off a 'fire alarm' in the plant, telling it to respond to drought by making beneficial chemical compounds, for instance. But in the field, this can occur too late and the plant would have suffered damage already. By activating the sensor alarm faster during a dry season, the plant can activate counter-measures in its leaves to prevent unnecessary water loss and ensure that the plant survives until the next rainfall. The potential applications of this research range from genetic modifications and plant breeding to the development of a chemical spray that directly targets this sensor to set off the alarm in plants at the first signs of water deficit. More drought-tolerant crops are crucial to helping ensure global food security in the future.

Source: Crop Biotech Update

EVENTS & MEETINGS

SIAL – Inspire Food Business, 16-20 Oct 2016 – Paris. This year's SIAL Paris coincides with the United Nations' World Food Day. Representatives of the entire global food industry will be in Paris on October 16, ready to find and share the solutions required to feed the world for the next 30 years. Representatives from over 90 countries have confirmed their presence, and over 160,000 professionals from around the world are expected to attend the five-day show. Arranged into food sectors and geographical regions, SIAL's one-of-a-kind layout lets visitors customize their experience, and explore the exhibition according to their own particular needs. This year, for the first time, there will be a Gluten Free Zone – a section epitomizing the way in which food markets are adapting to new needs, as consumers (ever-more educated and demanding) change their habits and expectations. Also under the spotlight will be the organic and fresh produce sectors, and the beverage market.

Source: www.sialparis.com