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## Rice Food Safety & Other Facts



Newsletter  
Nr. 21

April  
2010

### FOOD SAFETY

#### Rapid Alert System

- Rejection at the Italian border of noodles from China containing unauthorised genetically modified (Bt 63) rice.
- Rejection at the Great Britain border of rice vermicelli and macaroni from China containing unauthorised genetically modified (Bt 63) rice.
- Rejection at the Italian border of rice from Pakistan containing aflatoxins.
- A notification was sent by Great Britain concerning aflatoxins in basmati rice from Pakistan.
- Rejection at the Italian border of rice spaghetti from China containing unauthorised genetically modified (Bt 63) rice.

Source: [http://ec.europa.eu/food/food/rapidalert/rasff\\_portal\\_database\\_en.htm](http://ec.europa.eu/food/food/rapidalert/rasff_portal_database_en.htm)

- The EFSA Journal web area has been recently updated. The two series of newsletters – the EFSA Journal and the EFSA Reports – have been merged in the new **EFSA Journal** which aims at reaching and serving the international scientific community in the best possible way. Besides a full text search, an advanced search tool enables readers to find publications on their specific areas of interest. The EFSA Journal is an electronic, open access journal free of charge to the public at large. Anyone wishing to be regularly updated on EFSA's scientific work can subscribe without charge to obtain from EFSA a monthly notification of the table of content of articles published during the previous month.

Source: [www.efsa.europa.eu/EFSA](http://www.efsa.europa.eu/EFSA)

### LAWS, STANDARDS & AGREEMENTS

A decision by the member states of the European Union to **lift the emergency measures on U.S. long-grain rice** was recently released. In late 2006, the testing of long-grain rice for the presence of the LL601 trait was initiated to conform to the European Union's regulation on zero tolerance for unapproved GE traits. The U.S. rice industry established a standard seed testing protocol to eliminate the presence of LL601 from the U.S long-grain supply. The USA Rice Federation did not detect rice lots containing the LL Rice 601 event in the 2009 crop of harvested rice.

Source: <http://eur-lex.europa.eu>

### SCIENCE & RESEARCH

**Brown rice** is a whole grain which gives a lot of health benefits like reducing the risk of heart illness and some cancers, since it contains fiber, vitamins, minerals and beneficial phytonutrients, including antioxidants, anthocyanins, phytosterols, tocopherols, oryzanol, and many other potentially protective substances. To encourage the consumption of brown rice, Arkansas food technologists developed a licensed brown rice with reduced cooking time. Traditional brown rice takes up to 50 minutes to cook. That's because the bran layers of brown rice are waxy and resist the water that is necessary for complete cooking and softening. This new treated rice only takes 20 minutes, just like the cooking duration of white rice.

Source: *Crop Biotech Update*



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### OTHER NEWS

- The International Food Information Council (IFIC) Foundation announces the latest version of its website **FoodInsight.org** that can be accessed at <http://www.foodinsight.org/>. It contains many food safety and nutrition articles, backgrounders, Q & A's, communications resources and insight from consumer attitudinal research.

- The French Initiative for International Agricultural Research on behalf of the Institut National de la Recherche Agronomique (INRA) and the Centre de Coopération Internationale en Recherche Agronomique pour le Développement (CIRAD) developed the **Agrimonde platform**. It is used to analyze the global food and agricultural concerns under the scenario of feeding nine billion people by 2010, without compromising the sustainability of agro-ecosystems. Based on the Agrimonde analyses, the main challenges in feeding the growing world population are global economic growth and ecosystems preservation. The International Assessment of Agricultural Science and Technology for Development (IAASTD) also conducted a research on alternative futures for agricultural supply and demand and food security on 2050. Major crops like maize, **rice** and wheat are projected to increase in price by 60 to 90 percent. This may lead to lower food demand, increased child malnutrition rates, and decelerated advancement of nutrition and food security in low-income countries.

*Source: Crop Biotech Update*

### EVENTS & MEETINGS

**CIBUS, the international food show.** From Monday the 10th until Thursday the 13th of May 2010, Parma really will become "Foodland" – capital of the Italian food industry – since not only will all the main Italian agrifood companies be converging on it, but also trade delegations from more than a hundred countries, buyers from Italian and foreign large-scale retailers, the world "out of home", in other words, impulse buying and catering (independent, collective and chain), commercial brokers, importers, Universities and Study Centres, and the national and international press. In the programme many conferences are scheduled, among them the following two: **Safety and sustainability in the agrofood chain** (10<sup>th</sup> May) and **Food safety and development sustainability to equilibrate food production sector** (13<sup>th</sup> May).

*Source: www.cibus.it*

**Cultivating biodiversity. Agriculture, Forests and Territory: preservation, innovation and planning** – Milan, 10-11 June 2010. The Conference represents a stage in the path of cultural comparison between various components of society: the University world, that of policymakers, producers and consumers, the environmentalist world and that of scientific communication in order to discuss current knowledge, possible choices, on possible prospects and how to reap the benefits of investments made on biodiversity, as a driving force that can contribute to job creation, generating economic and environmental benefits in the medium to long term.

*Source: www.irealp.it*