Risk management with regard to dioxin residues in pork meat

Kühne, M.*

Lower Saxony Federal State Office for Food Safety and Consumer Protection, Oldenburg, Germany

*POB 3949, 26029 Oldenburg
Email: Michael.kuehne@laves.niedersachsen.de

Abstract
Maximum levels for dioxins have been established in 2001 in feed (feed materials and compound feed) and food of animal origin (fish, meat, eggs, milk and derived products). They are in force since 1 January 2002. These maximum levels were complemented in 2006 with maximum levels for the sum of dioxins and dioxin-like PCBs in feed and food.

By the Regulation (EC) No 183/2005 of the European Parliament and of the Council of 12 January 2005 feed business operators have to put in place, implement and maintain procedures based on the Hazard Analysis Critical Control Points (HACCP) principles. This means the identification of critical control points and the identification of, inter alia, possible chemical contamination.

In December 2010, German feed and food safety authorities were informed that several batches of fatty acids, which were meant to be used for technical purposes, contained higher levels of dioxins than allowed by EU feed law. These batches were mixed with other fats and subsequently used for the production of compound feed.

After the contamination occurred, contaminated feed was distributed to some 5000 farms in several areas of Germany, including more than 700 pig holders in Lower Saxony.

In light of the precautionary principle, the immediate blockage of these affected farms was an essential measure, whereby it was assumed that animals that had received contaminated feed would automatically yield contaminated food. Extensive sampling and analysis of feed and food followed, resulting in a number of non-compliant results. Unblocking of farms was done in a step-by-step, scientific based approach and took several weeks.

The presentation will give a short overview over the course of events and a description of the principles for the risk management by authorities and producers.