

Cooperación
y ciencia para
una vida mejor

2nd LARAS
LATIN AMERICAN AND CARIBBEAN
RISK ASSESSMENT
SYMPOSIUM CHILE 2021

Segundo Simposio de Evaluación de
Riesgo para Latinoamérica y el Caribe

ORGANIZADO POR:



COPATROCINADORES:



PANAFTOSA
Pan American Center for Food and Mouth
Disease and Veterinary Public Health

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Introduction

After the first edition of the Latin American Risk Assessment Symposium (LARAS2019) held in 2019 in Montevideo, Uruguay, the German Federal Institute for Risk Assessment (BfR) partnered with the Chilean Agency for Food Safety and Quality (ACHIPIA), to jointly organize the second edition of LARAS (LARAS2021). ACHIPIA and BfR partnered with FAO, IAEA, IICA and PAHO, as co-sponsors of the initiative.

LARAS2021 was held virtually on October 14th, 18th 19th and 25th and attended by several participants ranging from 203-370 depending on the specific session.

LARAS 2021, was designed to build on the results obtained from LARAS2019 and further contributed to strengthen risk analysis as an official approach to food safety. On this version, the emphasis was set on building mutual trust between farm to fork chain stakeholders, foster cooperation, work across disciplines, and make available to participants state of the art science and methodologies in risk assessment to ensure food safety and food integrity.

Three specific objectives were also defined.

- describe the institutional framework for risk assessment in the countries of the region
- harmonize methodologies regarding risk assessment
- share experiences in risk communication

The symposium was planned and organized by representatives from ACHIPIA and BfR, the main sponsoring organizations, in collaboration with representatives from PAHO, IICA, FAO, and IAEA, the co-sponsoring organizations of the event.

Information about LARAS2021, is available at the LARAS2021 webpage: <https://www.achipia.gob.cl/laras2021/>

The scope of this report is to summarize the technical content of the presentations given at the second Latin America and Caribbean Risk Assessment Symposium (LARAS2021), held virtually on October 14th, 18th 19th and 25th. This report is jointly written by the Chilean Food safety and quality agency (ACHIPIA) German federal Institute for risk assessment (BfR), and the FAO, IAEA, PANAFTOSA-VPH/PAHO and IICA. The report reflects the contributions made by the speakers during the symposium and does not necessarily reflect the views and opinions of the organizing institutions.

2nd Latin American Risk Assessment Symposium

The Symposium was organized around four different sessions, each covering a different topic as shown here below in the agenda:

October 14	October 18	October 19	October25
General topic: Risk assessment in food integrity	General topic: Novel risks and food	General topic: Collaborative experiences in risk assessment	General topic: Communication of risks related to food safety: experiences and approaches and risk benefit assessment
Moderator: ACHIPIA	Moderator: IAEA	Moderator: IICA	Moderator: BfR

Opening session

Opening remarks were given by Nicole Gollnick, on behalf of Dr. Andreas Hensel, President of the BfR; the Executive Secretary of ACHIPIA, Nuri Gras; Dr. Eve Crowley, FAO Representative in Chile and Deputy Regional Representative for Latin America and the Caribbean; Dr. Ottorino Cosivi, Director of PANAFTOSA at PAHO; Professor Andrew Cannavan, Head of the Food and Environmental Protection Section, Joint FAO/IAEA Center for Nuclear Techniques in Food and Agriculture, International Atomic Energy Agency and Ana Marisa Cordero, Agricultural Health Program and Food Safety from the Inter-American Institute Cooperation on Agriculture, IICA.

Day 1, October 14: Risk assessment in food integrity

Dr. Carsten Fauhl-Hassek (BfR), Food Integrity, Food Authentication, and Data Sharing - Overview and Challenges: food integrity is a concept that integrates food safety, quality and authenticity, there are plenty organizations working to define food authenticity. Examples of foods that are subject to food authentication testing were showcased. There is still much to be done on this area, such as improving collection and joint use of data, validation and harmonization of concepts, more flexible and user- friendly data routines, address food authenticity not only food fraud and development of guidelines on this topic. A brief look at what food control would look like in 2030 was shared with the audience.

Simon Kelly (Joint FAO/IAEA), General and methodological framework, use of nuclear technologies: food fraud is a crime that is related to intentionality, deception and financial gain, it is integral part of the concept of food integrity. Isotope analysis is related to nutrients in food and achieves results that are not possible with conventional analyzes. Examples were shared on how this technique is applicable in honey, wine and apple juice and beef. Developing this technique requires investment in trained staff and equipment. It also requires extensive databases composed of authentic products in order to carry out meaningful comparisons with suspect samples of unknown origin.

Brenda Itzel Checa Orrego (Ministry of Agricultural Development, Panama): Panama's experience using rapid technology for the detection of pesticides in fruits and vegetables: An overview of the roles of the competent authorities of Panama's national food control system was shared. Rapid technology for the detection of pesticides in fruits and vegetables is possible in Panama thanks to international cooperation with Taiwan, the International Atomic Energy Agency and the University of Oviedo.

Pablo Pérez (University of Antofagasta, Chile): Addressing the authenticity of food: the case of Chilean honey: Stable isotope technique is used to check the authenticity of honey in Chile, this technique is not excessively complex to implement. The laboratory from the Antofagasta University has collaborated since 2018 in isotopic analysis projects. Honey is a product that is a major target for adulteration. 90% of the honey produced in Chile is exported, and there is has a national strategy to combat honey fraud.

Day 2, October 18: Novel risks and food

Wolfgang Gelbmann (EFSA): an overview of what "New Foods" is in the European Union (EU) and what are the different categories of New Foods was presented. The presentation also included a description of the key foods of the new EU Food Regulation 2283/2015, the new regulation covers requests to the European Commission, legal deadlines, notification of traditional foods from third countries, generic authorizations, clarifications on insects. The speaker presented the process (life cycle) of the application of novel foods, the EFSA guide for novel foods (2016), how EFSA is conducting the risk assessment of novel foods, traditional foods from third countries and the EFSA Guide to Traditional Foods (2016).

Ermolaos Ververis (EFSA), Edible insects: insects are part of the diet of various populations in the world. Sustainability, nutrient profiles, and prospects for food innovation are the main reasons that have sparked the interest of the western world in edible insects. In the EU regulation on novel foods, insects and their products must undergo a safety assessment before they can enter the EU market. Key aspects and challenges of such assessments, conducted by the European Food Safety Authority (EFSA) were presented.

Lígia Lindner Schreiner (ANVISA, Brasil), Risk assessment of vomitoxin in wheat: the evaluation of the risk of human exposure to the contaminant deoxynivalenol (DON) by the diet in Brazil was explained by the speaker, whom also provided a brief description of the management and regulatory process carried out by The Brazilian Health Regulatory Agency (Anvisa). The presentation included a description of some processes that can reduce but not eliminate deoxynivalenol (DON) concentrations, toxicological aspects of DON, consumption estimates and food occurrence data. The speaker later explored some aspects related to calculations for intake with the deterministic method. An explanation of the difference between using a deterministic method and a probabilistic modeling was shared. This work was aimed at supporting the management of the food safety system in Brazil.

Francesco Cubadda (National Institute of Health, Rome, Italy), Human exposure to microplastics through diet: problems, uncertainties and the way forward: A significant proportion of the plastic produced is not properly disposed of and persists in the environment, the degradation of that plastic garbage leads to the formation of microplastics and eventually nanoplastics. Microplastics can be ingested by marine organisms which, along with other food, water and beverages, can represent sources of human dietary exposure to microplastic. The release of plastic particles from materials in contact with food can represent an additional source of exposure. Particle and fiber toxicology indicates that any potential adverse effects of micro- and nanoplastics on human health will depend on their physicochemical properties. Therefore, the exposure assessment of micro and nanoplastics requires the identification of particulate plastic agents of relevance to human health and the development of advanced analytical methods capable of measuring these particles and their properties at the low levels expected in the food.

Carlos Guerrero Bosagna (Uppsala University, Sweden), Epigenetic analysis and endocrine disruption: applicability in risk assessment: the presentation covered an explanation of what are endocrine disruptors, what are their various effects on human health and what transgenerational epigenetic inheritance is. Several examples of epigenetic markers of exposure in humans were presented. Epigenetic biomarkers can serve as tools for chemical hazard assessment; epigenetic tools can fill in the gaps in risk assessment. Chemical risk assessment currently involves hazard identification, dose response assessment, exposure assessment, and risk characterization. Although current guidelines include multigenerational effects of environmental pollutants, these are not integrated into hazard and risk assessment frameworks. Exposure biomarkers for risk assessment

analysis can indicate both lifelong and transgenerational effects, as well as ancestral or developmental exposures.

Annamaria Rossi (EFSA), Cannabidiol-based foods: Cannabidiol (CBD), which is a chemical component of *Cannabis sativa*, one that is attracting the attention of food business operators due to the alleged benefits it has, not associated to the psychotropic effects from *Cannabis sativa*. In Europe, CBD is considered a novel food as there is no proven history of consumption of it as a food. Cultivation of *Cannabis sativa L.* is allowed as long as it is registered in the EU Common Catalog of Varieties, and the THC content and agricultural plant species does not exceed 0.2% (w/w). An overview of the regulatory status in Europe and EFSA risk assessment for this product was given.

Day 3, October 19: Collaborative experiences in risk assessment

Constanza Miranda (ACHIPIA), Scientific cooperation BfR-EFSA-ACHIPIA: Evaluation of chronic dietary exposure to sweeteners by Chronic dietary exposure assessment on sweeteners.: The presentation narrated the experience related to the evaluation of dietary exposure to sweeteners in foods consumed by the Chilean population, explaining how the National Food Safety System works in Chile and which are its competent authorities. ACHIPIA is currently doing food safety risk assessments, it has elaborated a standardized risk analysis process to prioritize risk assessments at the national level. ACHIPIA carries out the process and issues its scientific opinion to the food safety managers. The Evaluation of chronic dietary exposure to sweeteners in foods consumed by the Chilean population is a joint initiative carried out by the Ministry of Health, ACHIPIA, EFSA and BfR, aimed at estimating chronic dietary exposure of the Chilean population to four sweeteners and comparing it with their respective Acceptable Daily Intake.

Darío Maggioni (Universidad Nacional del Litoral, Santa Fe - Argentina), Probabilistic dietary risk assessment with @Risk for pesticide residues in Argentina: The presentation gave an explanation of the results obtained from the study of Probabilistic Dietary Risk Assessment with the software called @Risk for pesticide residues in Argentina, which aimed to evaluate the chronic and acute dietary risk for authorized pesticides, apply deterministic and probabilistic methodologies not sufficiently developed in the country and carry forward studies of priority of compounds and foods. There are advantages of using probabilistic techniques for dietary risk assessment since it provides more realistic exposures and it is possible to estimate the uncertainty of the information, it allows to know the probability of occurrence for each value of estimated exposure.

Mirian Bueno (SENASA, Honduras) Decision tree for the safe use and reuse of water in food production: The presentation presented the experience of the work carried out in for the elaboration of the Decision Tree for the safe use and reuse of water in food production. This work was done to provide information to governments and OAS (Organization of American States) for the safe use and reuse of water according to its purpose, to provide guidelines to the OAS member states for the application of a risk-based approach, develop practical guides and tools (decision trees) and to develop guidelines for establishing risk-based microbiological criteria. The decision trees were drafted for fresh fruits and vegetables (2 trees: qualitative analysis and risk mitigation measures), fishery products (qualitative analysis based on pathogens), reuse of water (non-food applications and use on contact surfaces or with food). Next steps highlighted were to continue working on guidelines, to develop more specific guidance for fisheries and dairy, and validate decision trees by OAS countries.

Daniel Kerekes (MGAP - Uruguay), Exchange of data from the RALACA network for risk assessment: The Red Analítica de Laboratorios de Latino América y El Caribe (RALACA) initiative on data exchange

for risk assessment was presented. The initiative is part of an IAEA technical cooperation project RLA/5/080 on “Strengthening of regional collaboration between official laboratories to face new challenges related to food safety (ARCAL CLXV)”. The initiative is aimed at improving exchange of information between RALACA members as a fundamental element to carry out risk assessment in the countries of origin. In order to ensure food safety, there is need to work on making available specific consolidated information, pave the way to a regional early warning system for Latin America and the Caribbean, enhance regional cooperation on technical aspects of food safety to maximize the usefulness of available data, facilitate decision-making, improve food safety research at the regional level, and maintain data security. Next steps of the initiative are the launch of the official data exchange network, designate national focal points, and improve access to data and information with the participation of international cooperation from OIRSA, CAHFSA, ACHIPIA, EFSA, BfR, IAEA, IICA.

Marisa Caipo (FAO), FAO tools to identify and address risk factors for antimicrobial resistance: The presentation described current tools developed by FAO to identify and address risk factors for antimicrobial resistance within the pillars of awareness, governance, evidence and practices. Four tools, complementary to national action plans, were presented: Methodology to analyse AMR-relevant legislation in the food and agriculture sector, FAO Progressive Management Pathway for AMR (FAO PMP AMR), FAO Assessment Tool for Laboratories and AMR Surveillance Systems (FAO ATLASS), and FAO Situation Analysis tool for the food and agriculture sectors, which delivers a qualitative and systematic evaluation of AMR risks from the animal production system for animal and human health.

Clare Narrod (Joint Institute for Food Safety and Nutrition (JIFSAN), University of Maryland, USA) Public-private partnerships to foster risk analysis capabilities: Overview of the importance of public-private partnerships to promote risk analysis capacities based on measuring the impact of efforts to strengthen capacities in food safety, documentation and analysis of previous efforts to justify future initiatives with the objective of collect reliable, controlled and quality data. Sharing data is a great challenge since the private sector is not always willing to share, JIFSAN is working on implementing voluntary initiatives to share information.

Margarita Corrales (PANAFTOSA-PAHO), Regional networks to strengthen capacity in risk analysis related to food safety: Regional networks to strengthen capacity in risk analysis related to food safety assist to the exchange of information and create collaborative and trustworthy environments. There must be trust for a network to function properly, this is key to identify relevant topics for risk assessment. Food safety risk analysis network (FSRisk) is a joint network created and managed by IICA, PANAFTOSA-VPH/PAHO, JIFSAN and FAO to share resources between agencies and promote risk analysis tools. There is also the Interamerican Network of Food Analysis Laboratories (INFAL), created by agreement of PAHO, FAO, IDB, OIRSA and AOAC back in 1995. To date, the network consists of 120 laboratories in 24 countries and build technical capacity of the laboratories. The global database to submit data on contaminants levels in food: the Global Environment Monitoring System (GEMS)/Food Contamination Monitoring Assessment Programme was presented.

Day 4, October 25: Communication of risks related to food safety: experiences and approaches and risk benefit assessment

Claudio Canales (ACHIPIA), Heuristics of risk perception – inputs for communication in times of crisis:

All of us are making too many decisions every day to always make informed ones. Instead, we have evolved mental shortcuts relying on the information we have about experience and emotions to evaluate situations and risks confronted with. Hence, the perception of risks is based on knowledge, emotions, and values. In risk communication, next to providing information and scientific evidence, the process of knowing, feeling and valuing should be stimulated to nurture the intuition of the target audiences. Claudio Canales pointed to creativity, as one way to reach the audience.

Djien Liem (EFSA), Development of a suitable approach of risk benefit assessment (RBA) of nutrients and various contaminants in fish:

The presence of nutrients and contaminants in foodstuffs triggers requests by politics for scientific advice. Djien Liem presented how to translate risk management questions into a workplan for EFSA using the example of fish. Cooperation of different experts and stakeholders play a crucial role in this process.

Josef Rasinger (Institute of Marine Research, Bergen, Norway), A new perspective on the assessment of risks and benefits of seafood and fish:

Josef Rasinger again highlighted the risk-benefit-assessment paradigm regarding fish and seafood. Risk-benefit-assessment implies a shift from separate assessments of individual risks or benefits to an interdisciplinary decision support tool to provide dietary advice.

Domagoj Vrbos (EFSA), Factors influencing consumer choices:

Based on population surveys, European consumers are interested in food but less in food safety. Domagoj Vrbos showcased different factors influencing consumer choices and highlighted the factor trust. A way to strengthen the population's trust in the safety of food is to raise the currently low level of awareness of the EU food safety system. To do so, it is necessary to understand your audiences, to involve them in the process of designing your communication measures and to tailor these measures to their information needs.

Sebastián Fonzo (iNudgeyou), Behavioral change for food safety and risk assessment:

Biases and heuristics influence us in our decision making. Sebastián Fonzo highlighted that assertive communication is not enough to induce or promote behavioral changes. He showed examples of applications that use insights from behavioral sciences to mitigate the impact of biases and heuristics on our behavior. Successful communication must contextualize information so that decision making is not based solely on information processing but is stimulated by context.

LARAS Follow-ups and Outlook

During the last day of LARAS 2021, through a government representative, Peru expressed its intention to host the next version of LARAS. Date and place are to be defined based on conversations between BfR and the Peruvian authorities.

Chile will support transition of the event to the new host country.

LARAS 2021 Organizing team:

- ACHIPIA: Nuri Gras, Diego Varela, Cassandra Pacheco, Constanza Vergara, Karla Carmona, Claudio Canales, Tomás Vio, Eduardo Espinosa, Gustavo Sotomayor, Constanza Miranda, Daniela Varas
- BfR: Frederic Müller, Teresa Mylord, Nicole Gollnick
- FAO: Marisa Caipo, María de los Angeles Gatica and the IT Team at RLC: Sol Ruiz, Pablo Morales, Max Valencia, and Joshua Cuellar.
- IAEA: Britt Maestroni, and the FEPL team: S. Kelly and A. Mihailova
- IICA: Ana Marisa Cordero, Noemí Zuñiga
- PANAFTOSA-VPH/PAHO: Dr. Ottorino Cosivi, Dr. Margarita Corrales

Annex A - Participants

Participants joined the meeting using Zoom and via the FAO YouTube channel. There was no direct way to measure the exact number of people that participated and stayed connected each day, only approximate numbers are available:

Total number of participants based on Zoom registrations and YouTube connections

October 14th: 370

October 18th: 286

October 19th: 269

October 25th: 203

Annex B – Recorded sessions

October 18: <https://www.youtube.com/watch?v=UVbpQMsMI0w>

October 19: <https://www.youtube.com/watch?v=l4pTM1KoVrQ>

October 20: <https://www.youtube.com/watch?v=y5rQU-4FXPQ&t=5s>

October 25: <https://www.youtube.com/watch?v=4XD50bWqV0g>

Annex C – Agenda

<p style="text-align: center;">14 October Inaugural Session Moderator: Diego Varela, International Affairs Coordinator, ACHIPIA</p>		
SCHEDULE	THEME	SPEAKER
11:00 - 11:50 h	Opening words	<p>Professor Dr. Andreas Hensel, President of the BfR.</p> <p>Nuri Gras, Executive Secretary of ACHIPIA.</p> <p>Dr. Eve Crowley, FAO Representative in Chile and Deputy Regional Representative for Latin America and the Caribbean.</p> <p>Dr. Ottorino Cosivi, Director of Food Safety, Pan American Center for Foot-and-Mouth Disease and Veterinary Public Health, Pan American Health Organization (PANAFTOSA-VPH / PAHO)..</p> <p>Prof. Andrew Cannavan, Section Chief for Food and Environmental Protection, Joint FAO / IAEA Center for Nuclear Techniques in Food and Agriculture, Department of Nuclear Sciences and Applications, International Atomic Energy Agency.</p> <p>Ana Marisa Cordero, Agricultural Health and Food Safety Program - IICA.</p>
11:50 - 12:00 h	Initiative for the generation of contact networks	Claudio Canales, ACHIPIA
Risk assessment in food integrity		
12:00 - 12:20 h	Food integrity, food authentication and data sharing: overview and challenges	Dr Carsten Fauhl-Hassek BfR
12:20 - 12:40 h	General and methodological framework, use of nuclear technologies	Simon Kelly Food Safety Specialist (Traceability) - Center for Nuclear Techniques in Food and Agriculture, Department of Nuclear Sciences and Applications, International Atomic Energy Agency.
12.40 - 12.50 h	Questions	Moderator
12.40 - 12.50 h	Pause	

13:00 - 13:20 h	Panama's experience using rapid technology for the detection of pesticides in fruits and vegetables.	Brenda Itzel Checa Orrego Head of the Department of Coordination of Technical Services of Chemical Analysis National Directorate of Plant Health Ministry of Agricultural Development, Panama
13:20 - 13:40 h	Addressing the authenticity of food: the case of Chilean honey	Pablo Pérez University of Antofagasta, Chile
13.40 - 13.55 h	Questions	Moderator
13.55 - 14.00 h	Discussion of the day	Moderator
8 October New risks and food Moderator: Britt Maestroni, IAEA Scientific Officer		
11:00 - 11:10 h	Welcome + Reminder initiative for the generation of contact networks	Moderator
11:10 - 11:30 h	Risk Assessment Approach, Overview and Novel Foods at EFSA	Wolfgang Gelbmann Senior Scientific Officer, Nutrition Unit, Department of Scientific Evaluation of Regulated Products, EFSA
11:30 - 11:50 h	Edible insects	Ermolaos Ververis Scientific Officer, Nutrition Unit, Department of Scientific Evaluation of Regulated Products, EFSA
11:50 - 12:10 h	Risk assessment of vomitoxin in wheat	Lígia Lindner Schreiner Risk Assessment and Efficacy Manager, ANVISA, Brazil
12.10 - 12.20 h	Questions	Moderator
12.20 - 12.30 p.m.	Pause	
12:30 - 12:50 h	Human exposure to microplastics through diet: problems, uncertainties and the way forward	Francesco Cubadda Scientific Researcher, Team Leader, Department of Food Safety, Nutrition and Veterinary Public Health - Istituto Superiore di Sanità - National Institute of Health, Rome, Italy
12:50 - 13:10 h	Epigenetic analysis and endocrine disruption: applicability in risk assessment	Dr. Carlos Guerrero Bosagna Environmental Toxicology Program, Integrative Biology Department, Uppsala University, Sweden
13:10 - 13:30 h	Cannabidiol-based foods	Annamaria Rossi Nutrition Unit, Department of Scientific Evaluation of Regulated Products, EFSA
1.30 - 1.45 p.m.	Questions	Moderator

1:45 pm - 2:00 pm	Discussion of the day	Moderator
19 October Collaborative experiences in risk assessment Moderator: Ana Marisa Cordero, Technical Specialist, Agricultural Health and Food Safety Program - IICA		
11:10 - 11:30 h	Scientific cooperation BfR-EFSA-ACHIPIA: Evaluation of chronic dietary exposure to sweeteners in foods consumed by the Chilean population	Constanza Miranda Risk Analysis Area, Chilean Agency for Food Safety and Quality (ACHIPIA), Chile
11:30 - 11:50 h	Probabilistic dietary risk assessment with @Risk for pesticide residues in Argentina	Dario Maggioni PRINARC (Program for Research and Analysis of Chemical Residues and Contaminants) FIQ (Faculty of Chemical Engineering) UNL (Universidad Nacional del Litoral), Santa Fe - Argentina
11:50 - 12:10 h	Decision tree for the safe use and reuse of water in food production	Mirian Bueno Technical Director, Technical Directorate for Food Safety, National Service for Food Safety and Health, SENASA, Honduras
12:10 - 12:30 h	Exchange of data from the RALACA network for risk assessment	Daniel Kerekes Quality Manager, DILAVE-MGAP - Uruguay
12.30 - 12.40 a.m.	Questions	Moderator
12.40 - 12.50 h	Pause	
12:50 - 13:10 h	FAO tools to address deficiencies in antimicrobial resistance	Marisa Caipo Food Safety and Quality Officer, FAO Regional Office for Latin America and the Caribbean
13:10 - 13:30 h	Public-private partnerships to foster risk analysis capabilities	Clare Narrod Director, Risk Analysis / Impact Assessment Programs, Joint Institute for Food Safety and Nutrition (JIFSAN), University of Maryland, USA.
13:30 - 13:50 h	Regional networks to strengthen capacity in risk analysis related to food safety	Margarita Corrales Coordinator of Food Safety, Pan American Center for Foot-and-Mouth Disease and Veterinary Public Health, Pan American Health Organization (PANAFTOSA-VPH / PAHO)
1:50 pm - 2:05 pm	Questions	Moderator
2:05 p.m. - 2:10 p.m	Discussion of the day	Moderator

25 October		
Risk communication related to food safety: experiences and approaches		
Moderators: Teresa Mylord, Frederic Muller, BfR		
11:00 - 11:10 h	Welcome + Reminder initiative for the generation of contact networks	Moderator
11:10 - 11:30 h	Risk perception heuristics: inputs for communication in times of crisis	Claudio Canales Communications Area, Chilean Agency for Food Safety and Quality (ACHIPIA), Chile
Putting Things in Perspective: Risk Benefit Assessment (RBA)		
11:30 - 11:50 h	Development of an appropriate risk benefit assessment (RBA) approach for nutrients and various contaminants in fish	Dr. Djien Liem Team Leader New Approaches in RA - SCER Unit, EFSA
11:50 - 12:10 h	A new perspective on assessing the benefits and risks of seafood and fish	Dr. Josef Rasinger Senior Scientist, ERT, PIEMA Marine Toxicology Research Group, Institute of Marine Research, Bergen, Norway
12.10 - 12.20 h	Questions	Moderator
12.20 - 12.30 p.m.	Pause	
Understanding Consumers and Behavior Change		
12:30 - 12:50 h	Factors influencing consumer choices	Domagoj Vrbos COMCO Department, Communications Unit, Strategic Communications Team - EFSA
12:50 - 13:10 h	Behavior change for food safety and RA	Sebastián Fonzo Senior Behavior Strategist, Managing Director and Certified Member of GAABS (Global Association of Applied Behavior Scientists) - iNudgeyou
1:10 - 1:25 p.m.	Questions	Moderator
1:25 PM - 2:00 PM	Closing words	Moderator