Climate change as potential driver of emerging risks for food safety

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EFSA

- Provides EU risk managers with independent, up-to-date scientific advice on questions linked to the food chain
- **Communicates** to the public on its outputs and the information on which they are based
- **Cooperates** with Member States, institutional partners and other interested parties to provide consistent advide to increase trust in the EU food Safety system







OVERVIEW

- Background on EFSA Emerging Risks identification activities
- Climate change as a driver of emerging risks for food safety
- EFSA's activities related to climate changes Examples for:



Food for thought





IDENTIFICATION OF EMERGING RISKS

Collecting and collating

Analyse and filter

Sharing







DEFINITION







AIM OF THE EMERGING RISKS ACTIVITIES

Early identification of emerging issues to better anticipate risk assessment needs

- Stimulate research
- Data generation/collection
- Risk assessment methodologies





Potential impact on	EFSA's area
Occurrence, dominance, persistence, geographic/temporal distribution, behaviour, toxicity, virulence of: phytoplankton (dynoflagellates, diatoms and cyanobacteria HAB), bacteria, viruses, parasites, fungi, vectors and invasive alien species	Contaminants- Biologica hazard - Animal health - Plant health - Pesticides
Susceptibility to disease/infestation	Animal health - Plant health – GMO – Pesticide - Contaminants
Biophysical reactions to thermal stress, nutrients and water availability	Plant health - Animal health - Feed additives - Contaminants
Transport pathways, fate and exposure	Contaminants









AFLATOXINS IN CEREAL: EFSA GRANT

Modelling, predicting and mapping the emergence of aflatoxins from *Aspergilus flavus* and *A. parasiticus* in maize, wheat and rice due to climate change







RISKS OF AF IN MAIZE, WHEAT AND RICE IN THE EU

The risk of aflatoxin contamination due to *A. flavus* is expected to increase in maize, both in the $+2^{\circ}$ C and $+5^{\circ}$ C scenarios, to be negligible in wheat and absent in rice.







CIGUATERA



Mainly in inter-tropical latitudes. Increasing incidence in nonendemic areas is tropicalization scenario of the Mediterranean Sea?





CIGUATERA - BACKGROUND

- 20.000 500.000 people suffering annually
- outbreaks reported in Canary Islands and Madeira
- Gambierdiscus spp. present in Canary Islands, Madeira and in the Mediterranean











CIGUATERA – FRAMEWORK PARTNERSHIP AGREEMENT

 GP/EFSA/AFSCO/2015/03 FPA "Risk characterization of ciguatera food poisoning in Europe" (ongoing)





















CYANOTOXINS – THE LINK WITH CLIMATE CHANGES



temperature

- stratification
- flooding
- nutrients.





spatial and temporal distribution of cyanobacteria blooms







CYANOTOXINS – EFSA'S PROCUREMENT

- EFSA/SCER/2014/04 "Review and analysis of occurrence, exposure and toxicity of cyanobacteria toxins in food"
- Environmental factors
- Spatial and temporal distribution of blooms
- Effects on the toxicity of the blooms??





TOXIC ALGAE IN AREA HUMANS AND ANIMALS MUST KEEP OUT OF THE RIVERS AND STREAMS DONT LET YOUR DOG EAT ANYTHING FROM THE RIVERBANK OR GO IN THE WATER





Risks to plant health posed by *Bemisia tabaci* species complex and viruses it transmits for the EU territory



Climate changes



Figure E.4: Distribution of the probability of virus establishment obtained considering the current Figure E.5: Distribution of the probability of virus establishment in the climate change scenario temperature and climatic situation + 2 °C.





ANIMAL HEALTH

Monitoring distribution of arthropod vectors

Vectornet: European network for sharing data on the geographic distribution of arthropod vectors, transmitting human and animal disease agents (<u>https://vectornet.ecdc.europa.eu/</u>).









BIOLOGICAL HAZARDS: NOROVIRUS IN OYSTERS

Technical specifications for a European baseline survey of norovirus in oysters









FOOD FOR THOUGHT (1) - COLLABORATION

- Preparedness to anticipate
- Identifying and prioritasing emerging risks of most concern
- Impact of climate change: difficult prediction Several interacting factors
- International cooperation: data, models, methodologies, expertise







FOOD FOR THOUGHT (2) - DATA

 Relations between environmental factors associated to climate changes and food safety
Monitor geographic distribution





FOOD FOR THOUGHT (2) - MODELS

- Explore climatic scenarios; predict future trends and maps; propose potential control options Impact on toxicity
- Impact on occurrence/incidence (algae, bacteria ...)
- Uncertainties and limitations
- Integrated/holistic approach



Predictions could be used by risk managers to adopt control and mitigation measures.









FOOD FOR THOUGHT (2) - METHODS

Risk assessment methods may need to be reviewed: how to ensure that the impact of climate change is adequately considered?

Future risks could be very different from those of today ...









Many thanks!

Questions?





BACK-UP SLIDES

Climate changes





IDENTIFICATION ER: PROCESS IN PLACE

Identification of priority emerging issues Information sources and data collection Evaluation to identify emerging risks





SEAFOOD

- Production

- consumption





RISKS

2014 notifications by product category and by classification

product category	alert	border rejection	information for attention	information for follow-up	
alcoholic beverages	3	1		1	5
animal by-products				5	
bivalve molluscs and products thereof	35	43	41	6	125
cephalopods and products thereof	2	13	6		41
cereals and bakery products	45	43	13	15	116
cocoa and cocoa preparations, coffee and tea	6	41	6	9	62
compound feeds	3	1		12	16
confectionery	12	5	1	11	29
crustaceans and products thereof	5	40	20	7	72
dietetic foods, food supplements, fortified foods	57	50	34	63	204
eggs and egg products	5				5
fats and oils	3	12	3	1	19
feed additives		1	12	16	29
feed materials	25	55	31	98	209
feed premixtures			2	1	
fish and fish products	118	82	92	31	323
food additives and flavourings	3	1	11	10	25
food contact materials	23	104	36	22	185
fruits and vegetables	91	369	149	11	620
gastropods	3		2		5







Data limitations

- Limited or no information for the modelling of A. parasiticus in the three crops and for aflatoxins other than AFB₁
- Sufficient information for the modelling of A. flavus and AFB₁ in detail.
- A. flavus-AFB₁ model linked to phenology data in maize, wheat and rice





Approach

Risk of AF contamination predicted using the *A. flavus* AFB₁ model, predicted crop flowering and harvest dates and meteorological data.

Climate scenarios:

Daily meteorological data obtained from LARS-WG 5.0 weather generator.

For each of three scenarios (actual, $+2.0^{\circ}$ C, $+5.0^{\circ}$ C), weather was simulated over the period of a year, and repeated 100 times, on a grid scale of 50x50km.

Results on climate, crop phenology and aflatoxin risk used for statistical analysis and mapping.

Main title





Results

- Predictions showed a reduction in season length and an advance in flowering and harvest dates for all crops. This could allow an enlargement of the crop growing areas towards the north, particularly for rice and maize.
- +2° C: higher levels of contamination expected in areas where maize is currently grown.
- +5° C: levels intermediary between actual and +2° C, but the area affected is much wider, extending northwards.







Consortium

- P. Battilani et al., Università Cattolica del Sacro Cuore Piacenza, Italy
- H. van der Fels-Klerx, Institute of Food Safety Wageningen, Netherlands
- C. Booij, Plant Research International Wageningen, Netherlands
- A. Moretti, A. Logrieco, Istituto di Scienze delle Produzioni Alimentari Bari, Italy
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The report is published on EFSA's website: http://www.efsa.europa.eu/en/supporting/pu b/223e.htm





Objectives

- To determine the incidence of ciguatera in Europe and the epidemiological characteristics of cases.
- To assess the presence of ciguatoxin in food and the environment in Europe.
- To develop and validate methods for the detection, quantification and confirmation of the presence of ciguatoxin contaminated specimens.





OKADAIC ACID IN MANILA CLAMS

Ecological modification of a confined habitat

- Gracilaria vermiculophilla appeared and populated a lagoon used for clam production
- Rapidly displaced the resident macro-algae Ulca lactuca.
- Unlike Ulva lactuca it shows anchoring behaviour
- Hypothesis: Gracilaria vermiculophilla favours the toxigenic microalga Prorocentrum lima which is epiphitic and bentonic





OKADAIC ACID IN MANILA CLAMS

Gracilaria vermiculophilla native to east Asia

- First appeared in the Adriatic sea in 2008 (area of Venice)
- Introduced by cruise ships to Venice?
- Gracilaria anchors to the sediment where the clams are
- Competitive advantage over Ulva lactuca (floating alga) (more difficult to manually remove)
- It appears to tolerate low salinity better than Ulva
- Intensive clam farming removes phytoplancton through filtration leaving abundant nutrients available to Gracilaria
- Removal of Gracilaria poses the problem of its disposal
- Biogas-producing plant being considered





EMERGING MARINE BIOTOXINS

EFSA's evaluation of marine biotoxins

EFSA has been requested by the European Commission to assess:

- the current limits of marine biotoxins as established in the EU legislation with regard to human health
- the methods of analysis for various marine biotoxins
- new emerging toxins





MARINE BIOTOXINS EVALUATED BY THE CONTAM PANEL

Regulated marine biotoxins in the EU

okadaic acid azaspiracids yessotoxins saxitoxins pectenotoxins domoic acid

Emerging marine biotoxins – not regulated in the EU

- palytoxins
- cyclic imines
- Brevetoxins
- ciguatoxins

checks are to take place to ensure that fishery product containing biotoxin such as ciguatoxin are not placed on the market

Scientific opinions adopted by the CONTAM Panel





MARINE BIOTOXINS: GENERAL OUTCOME

For all risk assessments on emerging marine biotoxins the CONTAM Panel concluded that the overall uncertainty is large and a detailed consideration of the various potential sources of uncertainty is not meaningful.

Recommendations:

- Certified reference standards and reference materials are needed
- Methods other than the Mouse Bioassay should be further developed, optimised and validated
- More information on occurrence in fish and other seafood is needed
- Due to their high acute toxicity and emerging occurrence, appropriate strategies to protect human health need to be developed
- Further information to better characterise the oral toxicity and relative potencies is needed





MARINE BIOTOXINS

toxin	Producing organism
Palytoxin-group	marine zoanthids (soft corals) of the genus Palythoa and benthic dinoflagellus of the genus Ostreopsis
ciguatoxins	dinoflagellate Gambierdiscus toxicus
spirolides	dinoflagellate Alexandrium ostenfeldii
gymnodimines	dinoflagellate Karenia selliformis
pinnatoxins	Not identified
pteriatoxins	bio-transformed from PnTXs in shellfish
brevetoxins	dinoflagellate Karenia brevis
Okadaic acid	dinoflagellate dinophysis





WHAT CAN MARINE BIOTOXINS DO TO YOU?

Symptoms of shellfish poisoning

- Diarrhea
- Nausea and vomiting
- Abdominal cramps
- Neurological symptoms
- Muscle pain
- Seizures and coma
- Renal failure
- Fatal respiratory paralysis







TETRODOTOXINS – EC MANDATE TO CONTAM PANEL

- In fish of the Tetraodontidae family, blue-ringed octopus and gastropods
- Predominantly in tropical regions



- Linked to marine dynoflagellate Prorocentrum Minimum.
- Threat deemed negligible within the European Union, but ...
- detection of TTXs in European bivalve molluscs firstly reported by the UK in 2014 for shellfish in England harvested in 2013 and 2014
- 11 of 29 shellfish samples (Mytilus edulis and Crassostrea giggs) found to contain V. paraheamolyticus



Scientific opinion on the evaluation of the toxicity of TTX and TTX analogues in bivalve molluscs and marine gastropodes (under development)



TETRODOTOXINS: POSSIBLE LINK WITH CLIMATE CHANGES

- Detection of TTX in all but one of the V. paraheamolyticus cultures provides additional evidence for the production of TTX by Vibrio spp.
- Increasingly favourable conditions for Vibrio proliferation in European waters as sea surface temperatures will possibly rise in the coming decades potential for growth of autochthonous marine bacteria such as Vibrio??







BIOLOGICAL HAZARDS: AGENTS OF FOOD-BORNE OUTBREAKS

EU summary report on zoonoses, zoonotic agents and foodborne outbreaks 2014 (https://www.efsa.europa.eu/it/efsajournal/pub/4329)









