



Bundesinstitut für Risikobewertung

International food safety perceived versus real risks

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Communication of health aspects

Promise ...

... and reality











Food as a risk – perception and reality



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Food Safety nowadays?

chwelne-

Virus

can not

be stopped

Norovirus in frozen

strawberrys 2012







Nuclear reactor accident, Japan 2011



Horse meat 2013 false declaration



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"There is nothing to eat!"



24,3 % of the German population think that food is their highest personal health risk

18,3 % mention pollution, radiation and climate change

Unhealthy lifestyle, smoking, alcohol, drugs and pharmaceuticals are mentioned much later by only 10 – 12 9

n = 1.005, survey, BfR 2014





'Objective risk'

The 'objective risk' is based on criteria of risks measurable by natural science.

Classical Criteria:

- **Probability** of an adverse effect
- Extent of damage

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"Objective risk" = hazard x exposure
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Further Criteria:

- Ubiquity: local distribution of the potential adverse effect
- **Persistence**: temporal extension of the possible adverse effect
- **Reversibility**: possibility of reconstitution
- **Delay**: latency between occurrence and adverse effect
- Uncertainty: indicator for ambiguous components





Analytical accuracy - curse or blessing?

1 sugar cube containing 5 g sugar is detectable in Lake Constance



Total amount of water: about 50 trillion liters in annual average

10 Picogramm per Kilogramm 0,000 000 000 01 g/kg (10⁻¹²)



Perception of risks

"Should Dihydrogen Monoxid be banned or regulated in the EU?"



Apfelbaum Marian, 1998: Risques et peurs alimentaires. Paris: Èdition Odile Jacob

Subjective Risk Perception – the daily risk bilance

- Sozio-cultural factors
- Voluntariness: involuntary versus voluntary choice of risk
- Controllability: own possibility to avoid a risk
- Risk-**Benefit**-balance
- Personal Involvement
- Dreadfulness of the damage
- Trust: Credibility of the responsible institution
- **Responsibility**: natural versus anthropogenic risks
- Latency of Effects: acute versus temporally diffuse

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Risk perception: over- and underestimation of risks

- Differences in risk perception depend on **media reports**, **usualness** or **dreadfulness** of risks
- risk compensation: traveling by car instead of using flights
 - → 1.500 more people died from car accidents in the following 12 month in the USA
- **3.338 persons** died by **road accidents** in Germany in 2013 (= 9 **dead** persons **per day**) *'that happens to others, but not to me* '
- optimistic bias: under-estimation of individual risks,
- often regarding unhealthy behaviour (smoking, unhealthy diet, lack of physical activity)
- defensive optimism: to deny hazards, believe in mother nature (safe and gracious)
- *functional* optimism: over-estimation of own (re)action possibilities (illusoric control)

11. Sept. 2001

car accident, daily

Comparative Risk Estimation: EHEC vs. Dioxin 2011

How would you estimate your own personal risk of damaging your health when comparing the two incidents, dioxin in foodstuffs and EHEC in 2011?

Information in percent

Mikrobial Risks – often underestimated

68% of the population are afraid of **unhygienic** conditions outside of their home

'My home is my castle'

only **27%** of the population are afrias of **unhygienic** conditions in their own kitchen

Source: Special Eurobarometer (EU) Risk Issues

Underestimated versus overestimated risks

Eurobarometer 2010 – risks associated with human nutrition

Pesticide residues in food (19%)

Food pathogens (12%)

Gene technology (8%)

New technologies (1%)

'Intuitive Toxicology'

Underestimation of natural risks like mildew toxins

Mildews produce aflatoxins,

which cause liver cancer

Legend of the gracious mother nature

For each characteristic, please tell whether it applies to food produced with or without pesticides

All respondents; n = 1.003; frequencies (%)

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To your knowledge, are pesticide residues generally allowed in food?

All respondents; n = 1.003; figures (%)

Toxic plant ingredients

Nature offers a lot of poisons, e.g. as stomac insecticide these should only be eaten in small amounts

- coumarin cinnamon, woodruff
- estragole, methyleugenol tarragon, basil, fennel
- amygdalin almonds, marzipan
- safrole nutmeg, cinnamon, anise, black pepper

Early risk detection – new cooking methods

'beer can chicken'

Preparation

'Wash the **chicken**, flush it thoroughly with water inside und dry it with paper towels. Open up a **beer can** and throw away 3 tablespoons of the beer.

Heat up the **oven** up to 150 degree. Put the chicken onto the beer can. Place it into the oven (on a backing sheet) and **bake** it for 1 hour. That fits very well with **potatoes** or a **nice salad**.

Possible health risks from

printing inks rsp. from aluminium

BfR-information 01.07.2014: 'BfR advises against beer can chicken'

Adequate Risk Communication

- check target group affiliation beyond demography
- clarify **maturity regarding risks** and **willingness to decide**
- analyse motivation and interest of the involved parties
- evaluate your own **communication:** what do people understand?
- assess risks mathematically
- choose acceptable visual parallels
- give concrete **recommendations** for every day life
- neither appease nor monger panic
- create transparency, name uncertainty
- name the population group which is affected by the risk
- concretise the severity and (ir-)reversibility of the potential health impairment
- offer practical possibilities for compensation of risks
- translate science comprehensibly for everyday life

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Risks at a glance: the BfR Risk Profile

		BfR risk profile on								
A	Affected group									
в	Probability of health impairment	Practically Impossible	robable F	Possible Proba	able Certain					
С	Severity of health impairment	No impairment	Slight impairment [reversibl	Moderate impairment le / irreversible]	Serious impairment					
D	Validity of available data	High: the most important data available and there are n contradictions	is some im o missing c	Medium: portant data is or contradictory	Low: much important data is missing or contradictor					
E	Controllability by the consumer	Control not necessary	Controllable throug precautionary measures	gh Controllable through avoida	Not controllabl					

BfR Risk Profile: Cleaning products with nitric acid

BfR	BfR Risk Profile: Cleaning Products with a Concentration of 20-30% Nitric Acid (Opinion No. 041/2010)							
Affected	General public Children							
Probability of health impairment through contact with cleaning products with a concentration of 20-30% nitric acid	Practically excluded	Unlikely	y Poss	sible	Probable (thro skin contact inhalation o vapours)	ugh Certain or (through oral f intake)		
Severity of health impairment through contact with cleaning products with a concentration of 20-30% nitric acid	No impairment	Slig	ht impairment	Modera	te impairment	Severe impairment, reversible or irreversible		
Validity of available data	High: The most important data are available and consistent		Moderate: Some important data are m or inconsistent		Low: issing Numerous data are missing or inconsistent			
Controllability by consumers [1]	Control not necessary	Contr precaut	ollable through ionary measures	Cont av	rollable by oidance	Not controllable		

Crises in the field of food safety will rather increase

Problems

- transfer of pathogens from animals to humans (zoonoses)
- especially **microorganisms** as **bacteria** and **virus** in focus
- increasing development of resistent pathogens
- global trade with different standards of quality
- global forwards and backwards tracking of food so far insufficient

Possibilities for solution

- export of know-how to establish analogous risk assessment institutions worldwide
- further enlargement of rapid alert systems (RASFF, RAPEX)
- international harmonisation of quality standards
- prevention of further antibiotic resistence
- sensibilisation of consumers regarding kitchen hygiene

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Thank you for your attention!

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Risks are always relative

