Training Workshop

Risk Management of Contaminants in Foods

27th -29th November 2019, Tokyo, Japan

At Meeting Room "Takao 1", Washington Hotel Shinjuku (Annex 3F) (2-9 Nishishinjuku, 3 chome, Shinjuku-ku, Tokyo)

Organized by the Ministry of Agriculture, Forestry and Fisheries, Japan

Agenda

Lecturers:

- Dr. Yukiko Yamada, Senior Advisor, MAFF
- Dr. Hidetaka Kobayashi, Food Safety and Consumer Affairs Bureau, MAFF
- Mr. Tetsuo Urushiyama, Food Safety and Consumer Affairs Bureau, MAFF
- Mr. Kazuhiro Sakamoto, Food Safety and Consumer Affairs Bureau, MAFF
- Mr. Yoshiyuki Takagishi, Food Safety and Consumer Affairs Bureau, MAFF

Mr. Yoshiyuki Takagishi, Food Safety and Consumer Affairs Bureau, MAFF		
DAY 1 (27 th November)		
Objectives		
To understand the overview of risk analysis and principles for establishing maximum		
levels		
9:15 – 9:30	Registration	
9:30 - 10:00	> Opening remarks: Mr. Makoto Osawa, Vice-Minister for International	
	Affairs, MAFF	
	> Introduction and meeting objectives: Dr. Yukiko Yamada	
10:00 - 11:00	Lecture : Food safety legal system in Japan (Concerning contaminants) (Dr.	
	Yamada)	
11:00 – 11:30	Tea/Coffee break	
11:30 – 13:00	Lecture: Overview of risk analysis (Dr. Yamada)	
	Agreement on the application of Sanitary and Phytosanitary measures	
	➤ Risk analysis principles in Codex (Risk management, Risk	
	assessment, Risk communication)	
	Prioritization of hazards for risk management	
	General Principles of contaminants in foods and feeds	
13:00 – 14:00	Lunch	
14:00 – 15:30	Lecture: Criteria for the establishment of maximum levels (Dr. Yamada)	
	Toxicological information	
	Analytical data	
	➤ Intake data	
	Technological considerations	
	➤ Identification of foods/food groups that contribute significantly to	
	total dietary exposure	
15:30 – 16:00	Tea/Coffee break	
16:00 – 17:30	Exercise 1: Establishment of maximum levels (Dr. Yamada and other	
	lecturers)	
	Exercise 1.1: Identification of foods/food groups that contribute	
	significantly to total dietary exposure	
	Exercise 1.2: Establishment of maximum levels	
18:30 – 20:30	Conference dinner	

DAY 2 (28th No	DAY 2 (28th November)		
Objectives			
To understand how to obtain occurrence data and food consumption data			
To understand how to estimate dietary exposure (1) point estimation			
9:30 – 11:00	Lecture: Obtaining occurrence data of contaminants in foods (Method of		
	sampling, calculation of minimum sample size, validation of		
	analytical methods, requirements for laboratories)		
	(Dr. Kobayashi)		
	Exercise 2: Obtaining occurrence data of contaminants (Dr. Kobayashi and		
	other lecturers)		
	Exercise 2.1: Calculation of minimum number of samples		
	Exercise 2.2: Select sample size and acceptance number for ensuring		
	the compatibility of lots		
11:00 – 11:30	Tea/Coffee break		
11:30 – 13:00	Exercise 3 : Analysis of occurrence data (Dr. Kobayashi and other lecturers)		
	Exercise 3.1: Data aggregation (calculation of maximum, minimum,		
	mean, median)		
	Exercise 3.2: Creating a frequency table, histogram		
	Exercise 3.3: Calculation of high percentile		
13:00 – 14:00	Lunch		
14:00 – 15:30	Lecture: Obtaining food consumption data (Mr. Sakamoto)		
	Population-based methods		
	Household-based methods		
	Individual-based methods		
	(Food record, 24h dietary recall, Food frequency method, diet		
	history survey)		
15:30 – 16:00	Tea/Coffee break		
16:00 – 17:30	Lecture : Overview of estimation of intake (Point estimates, probabilistic		
	approach) (Mr. Takagishi)		
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	Exercise 4: Calculation of dietary exposure by point estimates (Mr.		
	Takagishi and other lecturers) Francisco 4.1. Exposure estimate based on eccurrence data and food		
	Exercise 4.1: Exposure estimate based on occurrence data and food		
	consumption data Francisco 4.2: Expressive estimate based on total diet studies		
	Exercise 4.2: Exposure estimate based on total diet studies		
	Exercise 4.3: Acute exposure estimate Exercise 4.4: Consideration of uncertainty in point estimates		
	Exercise 4.4: Consideration of uncertainty in point estimates		

DAY 3 (29th November)		
Objectives		
 To understand how to estimate dietary exposure (probabilistic estimation) 		
To understand the importance of elaborating codes of practice		
9:30 - 11:00	Lecture : Overview of probabilistic estimation of exposure (Mr. Urushiyama)	
	Probabilistic models	
	Principles of the Monte Carlo simulation	
	Fitting occurrence data to an appropriate distribution model	
	Fitting occurrence data for estimation of maximum level	
	Estimation of dietary exposure	
11:00 – 11:30	Tea/Coffee break	
11:30 – 13:00	Exercise 5: Calculation of probabilistic estimates of dietary exposure	
	(using the @RISK® free trial version) (Mr. Urushiyama and	
	other lecturers)	
	Exercise 5.1: Fitting occurrence data to an appropriate distribution model	
	Exercise 5.2: Probabilistic estimates of dietary exposure (mean exposure	
	and high percentile exposure)	
	Exercise 5.3: Consideration of risks at estimated level of exposure	
13:00 – 14:00	Lunch	
14:00 – 15:30	Lecture : Importance of elaborating codes of practice rather than establishing	
	maximum levels (Mr. Sakamoto)	
	Exercise 6: Verification of the effectiveness of mitigation measures (Mr.	
	Sakamoto and other lecturers)	
	Exercise 6.1: Comparison of newer occurrence data with older data	
	Exercise 6.2: Necessity of further mitigation measures	
15:30 – 16:00	Closing session	
	> Presentation of certificates	
	> Conclusions	
	> Closing remarks: Dr. Yukiko Yamada	