



DHI SOLUTION

FOOD AND FEED SAFETY

Ensuring safe products aligned to HACCP principles

SAFETY – FROM FARM TO FORK

It only takes a single incident to destroy consumer confidence that has taken years to develop. Product recalls can be costly and time consuming. As such, it makes good sense to focus on safety assessments in the early stages of product development. We assist you in matters concerning health and safety, and we take into consideration the whole chain of production – from farm to fork.

SAFETY ASSESSMENTS AND EFFICIENT DATA SEARCH

We have comprehensive experience in safety and risk assessments of novel foods, feeds, ingredients, technical processing aids, food additives, contaminants, naturally occurring toxins, as well as food contact materials.

A safety assessment includes a thorough examination of published scientific literature and other data. We possess the specialist knowledge required to perform a targeted and efficient data search. In case of lack of documentation, we can identify the data gaps and propose measures to provide sufficient data.



Corrugated board may contain unwanted substances, although they are not specifically regulated. DHI may help get rid of such substances or establish limits for their migration ©Photo: iStock © david franklin

DOCUMENTATION AND REGULATORY COMPLIANCE

We are experts in food safety legislation in the EU and the USA. A safety assessment from DHI is your guarantee that health and safety effects of a product or a food contact material have been assessed according to regulatory requirements and scientific principles. We can also assist you with notification of

SUMMARY

CLIENT

- All operators in the food and feed industry and their supply chains
- Farmers
- Research institutions and laboratories
- Trade associations
- Consumer groups
- Competent authorities

CHALLENGE

- Ensure and prove safety of food and feed production
- Unknown origin of contaminant
- Undefined nature and magnitude of risk associated with the contamination

SOLUTION

- With our in-depth knowledge of toxicology, microbiology and targeted data search we help you select the right ingredients, technical aids and materials
- We provide you with all requisite safety and regulatory compliance documentation

VALUE

- Compliance with regulatory requirements
- No costly recalls
- Building of consumer trust
- Expert retrieval and compilation of data and documentation
- Best choices during product development
- Targeted strategies for chemical, toxicological or microbiological testing
- Professional monitoring and validation of test trials

dietary supplements and submission of novel food and ingredients dossiers to the competent authorities. Another of our key competences is setting limits to substances identified under the HACCP or the ISO 22000 food management systems.

FOOD CONTACT MATERIALS

Production equipment, packaging and kitchen utensils intended for direct or indirect contact with food may leach undesirable substances to the food. Migration of substances from the material to the food depends on temperature and time, food acidity and fat content, as well as the chemical and physical properties of the packaging material. In relation to these, we offer the following services:

- Retrieval of confidential composition data in order to design appropriate migration testing programs
- Estimation of specific migration via mathematical migration models
- Advice on choices to be made during product development
- Compliance declarations
- Courses in food contact materials regulation in the EU and the USA

NOVEL FOODS

In the EU, a novel food or novel ingredient is something that has not been consumed in any significant quantity in any of the 27 member states before 15 May 1997. Novel foods or ingredients should be safety-assessed, and an application for permission to market them must be submitted. We can assist with the entire process. DHI can also help to determine if a particular food or ingredient should be considered novel in the regulatory sense.

ALLERGENS

Presence of certain well-known allergens must be declared on food labels. However, allergen management is a major challenge in many food industries. DHI may help in this task. We have access to

the latest knowledge of quantification of acceptable limits for allergens in food. We can also help to find and understand novel food allergens.



It has been determined that Goji berries (the red berries in the picture) are not novel foods. © Helle Buchardt Boyd

DIETARY SUPPLEMENTS

Some dietary supplements contain botanicals and substances other than vitamins and minerals. Such substances should be safety-assessed. At DHI, we possess the requisite expertise to carry out these assessments.

FEED ADDITIVES

We have profound experience with all types of feed additives including enzymes, microorganisms, nutritional additives and technological additives. We are experts in documentation of feed additives – in particular – the documentation of their safety and efficacy, and evaluation of toxicological study packages.

Other services include strategic counselling on registration planning and study design as well as monitoring of all types of studies. For eco-toxicological studies, we also offer laboratory testing according to Good Laboratory Practice (GLP) at our own test facilities.

We can help you with the gruelling tasks of compiling expert reports and dossiers that comply with the EU or US feed legislation, including compilation of iGMO dossiers for production microorganisms.



Food safety starts at the farm. At DHI, we know how to perform risk assessments of feed additives and contact materials to avoid contamination of meat and milk.

iGMO: Genetically Modified Organisms

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