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GHI FOOD SAFETY & ANTIBIOTIC RESIDUES WORKSHOP SLATED FOR GOAL 2009 MEETING

*Workshop to focus on challenges and solutions for harmonizing global regulations
associated with chemical residues in foods*

(Vienna, Austria) Oct. 1, 2009 – The Global Harmonization Initiative (GHI), a network of scientific organizations and individual scientists working together to promote harmonization of global food safety regulations and legislation, announced today its first workshop on antibiotic residues and food safety to be held Oct. 27, 2009 at the Sheraton Hotel in Seattle, Washington, USA.

The meeting is being held in conjunction with the Global Outlook for Aquaculture Leadership (GOAL 2009) Annual Conference, Oct. 27-30, where more than 300 top players in the seafood and aquaculture industry meet to discuss issues and challenges in this important food chain sector. GOAL 2009 is organized by the Global Aquaculture Alliance (www.gaalliance.org).

“As part of GHI’s mission to develop a global consensus-building framework, we are pleased to issue an open invitation to scientists interested in veterinary antibiotic residues in foods or who are attending GOAL 2009 to attend our first workshop on this important subject,” said **Dr. Jan Kwakman**, GHI member and workshop organizer. “At this meeting, we will discuss the critical issues and define the challenges of harmonizing global legislation with available toxicological risk profiles, food safety risk management principles and other scientific data.”

GHI’s Working Group on Antibiotic Residues in Foods has identified the pressing need for expert review of the gap between international legislation and existing science—a gap which has resulted in massive and perhaps unnecessary destruction of foods since 2001 when the European Community (EC) adopted the precautionary principle as a valid means of protecting public health but for which no valid scientific evidence is available. The advent of advanced detection technologies that allow scientists to detect chemical residues in foods at extremely low levels creates misperceptions about their actual toxicities and impact on human health. Because international law dictates that these residues must be absent in foods, products that are not

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necessarily unsafe from a toxicological standpoint are often destroyed. Meeting participants will explore whether there is a sounder, scientific-based legal framework that could be developed to ensure that the proportionality of risk is applied at residue levels of chemicals in food and to identify means of promoting research so that more sufficient scientific data are available.

The no-fee GHI Workshop on Antibiotic Residues and Food Safety will take place at the Sheraton Hotel, 1400 6th Avenue, from 9 am – 4 pm in the hotel's Diamond Room. Space is limited, so please register today by contacting Dr. J. Kwakman at jkwakman@mooijer.nl.

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The Global Harmonization Initiative is a nonprofit association of scientific organizations and individual scientists working together to promote harmonization of global food safety regulations and legislation. GHI's mission is to achieve consensus on the science of food regulations and legislation and to provide decision-makers with objective information to ensure the global availability of safe and wholesome food products for all consumers. **For more information, visit www.globalharmonization.net.**

Attachment: GHI Backgrounder