

INTERNATIONAL DAIRY FEDERATION



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VOTE ON NEW WORK ITEM PROPOSAL

18/06 – A

Food Fermentation and Biopreservation

<i>Date of circulation :</i>	12 February 2018
<i>Closing date for voting :</i>	19 March 2018

IDF National Committees of full IDF member countries are requested to vote.

Notes from IDF Head Office

The full background and explanation on the proposed New Work Item and the results of evaluation of the proposal by the IDF Science Programme Coordination Committee are included.

IDF National Committees of full member countries are requested to reply to this survey within the deadline specified above.

IDF National Committees that have no interest in the subject matter but at the same time do not want to block adoption of this new work item that is important for other National Committees should indicate their wish to abstain from voting.

IDF National Committees of Associate IDF member countries that may wish to express an interest in active participation are requested to send this form to the IDF Head Office within the deadline specified above.

IDF New Work Item Proposal

NWI title: Food Fermentation and Biopreservation
Proposer: Bourdichon François (FR), supported by SCMH
Date: November 30, 2017

Description of the work and why is it important to the dairy sector?
<p>Carefully selected and identified cultures result in a controlled fermentation process, yet spontaneous fermentation is still used in some traditional food production.</p> <p>The science of food cultures has focused on improving the organoleptic qualities (taste, smell, texture, color, and appearance) of food products, while protection and preservation of food has been taken over by the use of food additives, omitting that by design, microbial food cultures were initially used for extending shelf life and preserving food.</p> <p>Bioprotective effect refers to enhanced safety and extended shelf life of foods using selected natural microflora (for example lactic acid bacteria). The bioprotective effect is a result of microbiological competition and produced antibacterial metabolites, which inhibit the growth of pathogens and spoilage microorganisms.</p> <p>Food cultures for bioprotection are metabolically active ingredients with fermenting properties taking place mainly on food surfaces. The use of food cultures with the right bioprotective properties for a given application can inhibit the spoilage microflora and improve the food safety.</p> <p>The aim of the review is to clarify the link between fermentation and bioprotection through the action of Microbial Food Cultures to address eventual concern regarding the safe use of microorganisms in fermented foods.</p>
Why should IDF work on this item? This should include the benefit that IDF can deliver, and the consequences if IDF would not undertake this work.
<p>Regulation status of the use of Microbial Food Cultures worldwide is often balanced between being categorised as ingredients or additives due to the preservation effect, with variable weight on the history of use of cultures and demonstration of safety.</p> <p>To avoid barrier trade on fermented products due to regulatory uncertainties, this work endorsed by IDF will see to facilitate trade of fermented products through an updated scientific demonstration of the original preserving effect of food cultures ingredient.</p>
How does this work align with IDF's Strategy (which pillar, which objective, etc)?
<p>This work aligns with pillars of dairy safety and quality, and nutrition. In particular, it fits under the following objectives:</p> <ul style="list-style-type: none">• Promoting food safety and integrity across the dairy supply chain through identifying and supporting the adoption of science-based best practices implemented transparently• Contributing to the development of science-based guidance and providing leadership on dairy safety, quality and risk management issues to key international organizations and influencers
Who outside of IDF is working on this item? (IGOs, key influencers, other dairy organizations like GDP, other public and private sector organizations...)
European Food and Feed Cultures Association (EFFCA)

What, Who, When, How ?	
Proposed Deliverable(s)	Peer Review Publication (International Journal of Food Microbiology – IJFM)
Specify intended use of the end product	Reference for safe use of Microbial Food Cultures
Target audience	Government Agencies, Regulatory Agencies, Scientific Community
Proposed body to be responsible	SCMH
Proposed leader	AT Leader: Bourdichon Francois (SCMH), Proposed members: A Babuchowski (PL), A Kaliszewska-Suchdola (PL), A Zgoda FR), P Papademas (CY), M Miks (PL), H Schönfeldt (ZA), P Upreti (CH), Y Su (CN), J Harnett (NZ), A Patrick (NZ), J Crichton (CA)
Other IDF Bodies to be involved	SCDST, SCNH
Have interdependencies with other projects been identified?	Follow up of 2012 Publication IJFM and IDF Bulletin on Safety Demonstration of Microbial Food Cultures
Proposed Completion Date	June 2019
Requirements regarding IDF Head Office staff support	Prepare proposal, consult relevant SCs, SPCC, sending out NWI proposal and collate responses, adding to SC agenda and send relevant working documents, send out questionnaire and collates responses, coordinate with action team leader, and IJFM. Preparing communication, publish on the website. Estimated staff time needed: 7 working days.
Funding requirements, if any, and how these will be covered – define internal vs. external sources	Open Access Publication – Funds to discuss with EFFCA (Same process as the 2012 Safety Demonstration of MFCs)
Further requirements or details	-
Communication	
What is the objective of the communication?	Promoting the use of Microbial Food Cultures and their benefit in the food chain beyond the fermentation process
Specify the main messages to get across with the end product	Biopreservation is an inherent property of Microbial Food Cultures and does not require a specific safety demonstration for use of MFCs in the food chain
Who are the organizations and/or individuals targeted in communication efforts?	General Public, Risk Management Agencies (US-FDA, European Commission, CFDA)
Specific deadline to be met (events, meetings, other publications)	Submission of publication late 2018- early 2019

IDF Science and Programme Coordination Committee's evaluation of the proposal

	Evaluation	Yes/No or recommendation
1	Does the proposed work item meet the IDF mission and strategy ?	Yes
2	In which IDF Strategy focus area does this item fit?	Dairy Safety and Quality
3	Are there sufficient resources available in IDF?	Budget is needed for open access of peer reviewed publication – amount to be confirmed and approved by IDF Board.
4	Has the communications planning been sufficiently outlined?	Yes
5	At this time, is this a priority item?	No
6	What approval category should apply for the final end product? a) IDF National Committees b) Science and Programme Coordination Committee or c) Standing Committee / Task Force	a) IDF National Committees
7	Science and Programme Coordination Committee's recommendation for adoption of the new work item by IDF	Endorse