Evira 10th anniversary
Risk assessment for safety in Food Chain

11.10.2016
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Welcome to the North
Focus in the Primary Production
There should be a functional separation of risk assessment and risk management to the degree practicable, in order to ensure the scientific integrity of the risk assessment, to avoid confusion over the functions to be performed by risk assessors and risk managers and to reduce any conflict of interest. However, it is recognized that risk analysis is an iterative process, and interaction between risk managers and risk assessors is essential for practical application.
Risk Assessment is Science
Definitions of Risk Analysis Terms related to Food Safety.

Risk Communication

The interactive exchange of information and opinions throughout the risk analysis process concerning risk, risk-related factors and risk perceptions, among risk assessors, risk managers, consumers, industry, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions.
Acknowledge Citizens View
MODERATION IN CONSUMPTION OF COLD CUTS AND SAUSAGES BY CHILDREN

13.12.2013

The Finnish Food Safety Authority Evira, the National Institute for Health and Welfare and the National Nutrition Council recommend that children under the age of 1 should not eat cold cuts or sausages at all because of their nitrite content. Small children
one meal with cooking sausages per week and occasional cold cuts. Moderation should also be
and for some children

DIETARY INTAKE OF HEAVY METALS BY FINNISH CHILDREN ON THE DECREASE

6.11.2015

The intake of heavy metals from food sources is lower for children than for their parents at the same age. A study conducted by
children aged 1, 3 and 6 years the intake levels of heavy metals
levels considered safe for cadmium, lead and arsenic have been lowered since 2008. The best way to lessen
the current opinion, because the intake levels considered safe for cadmium, lead and arsenic have been lowered since 2008. The best way to lessen

Until recently, the National Institute for Health and Welfare and the National Nutrition Council have revised their

Nevertheless, a considerable part of Finnish children still have a cadmium intake level, although the exposure becomes smaller with age. And for some children

According to a risk assessment study carried out by Evira over several years, previously estimated by the European Food Safety Authority EFSA. The study focused

OCCASIONAL EXCESS OF NITRITE FROM FOODS

13.12.2013

In a study conducted by the Finnish Food Safety Authority Evira, it was found that in Finland the nitrate intake from foods and
household water exceeded the acceptable daily intake for about 14% of children aged 3 and 11% of children aged 6. Cooking sausages
were the most significant source of nitrates. The possibility of negative health impacts for some small children could not be ruled out.

However, the long-term average daily intake is more important than isolated excesses.

Finns get most of their nitrate intake from vegetables, fruit and water. Some of it is converted into nitrates in the body. Nitrates and
nitrates are also used as food additives to prevent the growth of bacteria that cause food poisoning. On the other hand, an excessive
intake is considered to cause negative health impacts.

In a scientific risk analysis project lasting several years, the Finnish Food Safety Authority Evira investigated the exposure to nitrates and
nitrates of Finnish children aged 1, 3 and 6 and Finnish adults aged 25 to 74 through various foods and household water. The results of
the study have been published in a report.

Nitrates mostly from fruit, vegetables and household water