



Food & Allergy Consulting
& Testing Services

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HOW COVID-19 PRESENTS VULNERABILITIES FOR THE FOOD SUPPLY CHAIN

WEBINAR 22 April 2020

Find information relating to Covid-19 and the South African Food Industry [here](#)

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Dr Harris Steinman

Dr Harris Steinman, Medical doctor and CEO of FACTS (Food & Allergy Consulting & Testing Services), a company that provides expertise in food testing, regulatory advice, nutrition and food fraud, keeps us up to date with the South African Food Industry.

His medical background and many years of practical experience in the food industry has allowed him to contextualise an approach to managing the vulnerabilities biohazards cause in the food industry.

Harris was an invited member of the United Nations Joint Food Agricultural Organisation/World Health Organisation Expert Consultation on hidden allergens in 1996. In January 2001 he was elected vice-chairperson of the United Nations Joint FAO/WHO Expert Consultation on the allergenicity of foods derived from biotechnology (GMOs).

He has received a variety of research awards and has published articles in leading journals on sulphur dioxide preservatives and pollution, hidden allergens, and the spread of allergic sensitisation in Africa, among other topics.

His involvement in numerous food fraud research projects, presentations and talks has led him to become a resource in the Food Fraud arena. The analysis within his laboratory, also includes Food Fraud testing methods whereby adulteration can be detected, such as animal species testing, microscopic analysis and honey adulteration, among others. His influential research also includes the 2013 horsemeat scandal that shocked South Africa.





Food & Allergy Consulting
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the go-to-company for peace of mind

- ✓ Food Fraud
- ✓ Honey, Herb & Spice Authentication
- ✓ Expert Analytical Testing & Interpretation
- ✓ Multidisciplinary Solutions
- ✓ Consumer Assurance Services
- ✓ Regulations & Standards Support
- ✓ Leaders in Allergen & Species Testing & Management
- ✓ Training & Facilitation



FOOD REGULATIONS & STANDARDS

+



TESTING & INTERPRETATION

+



TRAINING & FACILITATION

=



CONSUMER
ASSURANCE
PROGRAMS



Chetan Parmar

Senior Vice President Europe & Asia, FoodChain ID Managing Director, Europe, Decernis



Chetan joined FoodChain ID in June 2019 through the acquisition of Decernis by FoodChain ID Group. Prior to joining Decernis in 2018, he was the interim-CEO of Crop Health & Protection (CHAP), a UK Agritech startup business supporting the development of disruptive technologies. Prior to CHAP he was at the global testing, inspection and certification company, Intertek, for 10 years where he held several senior leadership positions. His last role at Intertek was Global Business Line Leader for the Life Sciences business, but prior to that he spent over 4 years as the Global Business Line Leader for the Food Services business. Chetan's initial career at Intertek was spent in the Group's Corporate Development team where he led over 14 successful acquisitions. Prior to Intertek, Chetan spent 5 years at Deloitte, of which 2 years were in an M&A advisory group. Chetan is a qualified Chartered Accountant (ICAEW) and received his PhD in Chemistry from Imperial College London.

HORIZON SCANNING and ASSESSING YOUR VULNERABILITY IN A GLOBAL PANDEMIC

Dr. Chetan Parmar
22nd April 2020

Horizon Scanning: What is it?

OECD Definition:

- Horizon scanning is a technique for **detecting early signs of potentially important developments** through a systematic examination of potential threats and opportunities, with emphasis on new technology and its effects on the issue at hand. The method calls for determining what is constant, what changes, and what constantly changes. **It explores novel and unexpected issues as well as persistent problems and trends**, including matters at the margins of current thinking that challenge past assumptions.

Horizon Scanning: Why do it?

OECD Definition:

- A solid 'scan of the horizon' can provide the background to develop strategies for **anticipating future developments and thereby gain lead time**. It can also be a way to assess trends to feed into a scenario development process.

Horizon Scanning: Why do it?

Examples of Anticipating Future Developments:

- Scientific studies that could impact recipes and formulations
 - e.g. ban or restriction on use of substances/ingredients in food
 - Impact: potential changes to recipes
- Potential changes to food labelling laws
 - e.g. allergens or declaration of ingredients
 - e.g. changes in allowable claims
 - Impact: changes to packaging artwork
- Supply chain monitoring
 - e.g. commodity factors (e.g. harvest issues / pandemic issues / pricing)
 - Impact: supply chain sourcing

HACCP / TACCP / VACCP

HACCP	VACCP	TACCP
Assessment for Significant Hazard	Assessment for Vendor and Supply Chain Control	Assessment for Attack
Food Safety: Unintentional / Accidental Hazards	Food Fraud: Intention for economic gain by adulteration (fraud)	Food Defence: Intention to cause harm
Equipment / Environment / Processes / Material / Human Activities	Substitution of ingredients; incorrect labelling; false or misleading statements etc.	Security, infiltration of supply chain etc.
Knowledge of Processes / Internal Environment	Intelligence of Supply Chain	Intelligence of Supply Chain; External Environment



HACCP / TACCP / VACCP

- The GFSI benchmarked food certification schemes do require you to consider vulnerabilities to your business and develop mitigation plans and/or procedures to address these.
- If you are not certified yet to a GFSI benchmarked schemes, you should still consider the principles of VACCP / TACCP and develop your own procedures around them and also look at ways to “horizon scan” for potential impacts to your business.



Horizon Scanning:

What most people tend to do:

- Internet Searches
- Regulatory Agency Databases
- Industry News: Industry Associations / Technical Committees
- Scientific Literature
- Supplier Documentation
- Other Sources

Horizon Scanning:

What most people find:

- Too much noise
- Limited scope
- Conflicting information
- Slow Process

LACK OF VISIBILITY AND TIMELINESS

Decernis Compliance Management Platforms



All tied together by our Risk Management Dashboard for easy access and seamless monitoring

Praedixi™

Horizon Scanning and Predictive Analytics **Daily Risk Monitoring**

Automatically tracks relevant, global regulatory notifications, scientific opinions, product recalls and warning announcements. Track substances, flag events and push info to others.

gComply

REGULATORY REFERENCE **Global Library**

Web-based regulatory reference database and library containing over 100,000 regulations across 218 countries.

gComply Plus

ENTERPRISE COMPLIANCE **Product Analysis**

Rule-based, intelligent, automated compliance analysis and reporting system; integrates with a company's PLM and ERP systems.

Food Fraud Database

Global Food Fraud Repository

Continuously updated collection of thousands of ingredients. Weekly email alerts on new records. GFSI and FSMA compliance.

Supply Chain Management

Supplier Risk Monitoring

Manages all compliance documents including questionnaires, certificates, SDSs, lab results etc., to identify missing or out-of-date documents.

Food Fraud Vulnerability Assessment Resources

- Decernis Food Fraud Database: <https://foodfraud.org/>
- USP Food Fraud Mitigation Guidance: <https://www.usp.org/ffmg-form>
- SSAFE/PwC Food Fraud Tool: <https://www.pwc.nl/en/industries/agrifood/ssafe-food-fraud-tool.html>
- Food Fraud Advisors: <https://www.foodfraudadvisors.com/>
- Michigan State Food Fraud Initiative Online Courses: <http://foodfraud.msu.edu>
- NSF White Paper: <http://www.nsf.org/newsroom/whitepaper-the-new-phenomenon-of-criminal-fraud-in-the-food-supply-chain>
- ASTA “Identification and Prevention of Adulteration” Guidance Document
<https://www.astaspice.org/food-safety/identification-prevention-adulteration-guidance-document/>

Vulnerabilities in the Food Industry During a Biohazard Pandemic (COVID-19)

Example: Questions from a Government Organisation

- What is the impact of COVID-19 on food? Is food a potential vector?
 - Collecting scientific articles & official responses
- How to monitor trends of food frauds, incidents, regulatory issues related to supply chain disruptions?

COVID-19: Is Food a Potential Vector of Transmission?

European Union

1.3 EUROPEAN UNION

1.3.1 2020-03-9: COVID 19 - Monitoring: COVID 19 - Official

European Food Safety Agency: Notice

[CORONAVIRUS: NO EVIDENCE THAT FOOD IS SOURCE OR TRANSMISSION ROUTE](#)

United States

1.10 UNITED STATES

1.10.1 2020-03-18: COVID 19 - Monitoring: COVID 19 - Unofficial [\(link\)](#)

Press/News: Notice

[FDA TO ANSWER QUESTIONS ABOUT CORONAVIRUS AND FOOD SAFETY - FOOD SAFETY MAGAZINE](#)

ET to discuss food safety and food supply questions related to Coronavirus Disease 2019 (COVID-19).

Germany

1.4 GERMANY

1.4.1 2020-03-9: COVID 19 - Monitoring: COVID 19 - Official

German Federal Institute for Risk Assessment [\(BfR\)](#): Notice

[CAN THE NEW TYPE OF CORONAVIRUS BE TRANSMITTED VIA FOOD AND OBJECTS?](#)

Due to the transmission methods recorded thus far, and the relatively low environmental stability of coronaviruses, it is unlikely that imported goods such as imported foods or consumer goods and toys, tools, computers, clothes or shoes may be sources of an infection with the new type of coronavirus, according to the current state of knowledge. This assessment is still valid after the most recent publication on the persistence of the known coronaviruses by scientists from the Universities of Greifswald and Bochum.

International

1.5 INTERNATIONAL

1.5.1 2020-03-07: COVID 19 - Monitoring: COVID 19 - Unofficial

Science Direct : Scientific Article

[Persistence of coronaviruses on inanimate surfaces and their inactivation with biocidal agents](#)

G.Kampf, D.Todt, S.Pfaender, E.Steinmann

Source:
 **DECERNIS**
A FOODCHAIN ID COMPANY

Decernis
Emerging Issues
Digest

2020/03/01 – 2020/03/27

COVID-19 Statements - Food/Packaging Supply Chain

1. US FDA

Food Safety and the Coronavirus Disease 2019 (COVID-19) (23 Mar 2020)

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

2. EFSA

Coronavirus: No evidence that food is a source or transmission route (9 Mar 2020)

<https://www.efsa.europa.eu/en/news/coronavirus-no-evidence-food-source-or-transmission-route>

3. Germany bFr (Federal Institute for Risk Assessment)

Q&A - Can the new type of coronavirus be transmitted via food and objects? (23 Mar 2020)

https://www.bfr.bund.de/en/can_the_new_type_of_coronavirus_be_transmitted_via_food_and_objects_-244090.html

4. NIH Study

New coronavirus stable for hours on surfaces (17 Mar 2020)

<https://www.nih.gov/news-events/news-releases/new-coronavirus-stable-hours-surfaces>

Decernis COVID-19 Digest

- Freely available weekly digest
- Downloadable at: <https://www.foodchainid.com/about/covid-19-resources/covid-19-reports-webinars/>
- Archived digests also available to download



Emerging Issues Digest

2020/04/03 - 2020/04/09

COVID-19

RESPONSES, GUIDELINES AND RECOMMENDATIONS FOR THE FOOD INDUSTRY FROM GLOBAL OFFICIAL AND UNOFFICIAL SOURCES

1.1	Argentina	2
1.2	Bahamas.....	2
1.3	Brazil	2
1.4	Canada	3
1.5	European Union	3
1.6	India	4
1.7	International	4
1.8	International - LATAM	5
1.9	Malta.....	6
1.10	Panama	6
1.11	Trinidad and Tobago	7
1.12	SPAIN.....	7
1.13	Thailand	7
1.14	United States	8
1.15	USA California	10
1.16	USA Oregon.....	10

Types of Supply Chain Disruption

- **SUPPLY GAPS – Manufacturing**
 - Food Additives, Especially Sweeteners
 - Dietary Supplement Ingredients
 - Scarcity & Pricing Spikes
- **INCREASED COMPLEXITY**
 - Shifting Supply Chains = Vetting New Suppliers on Emergency Basis
 - Countries Adopting New Import Restrictions on Daily Basis
 - Logistical & Transport Interruption
 - **Opportunities for Fraud**
- **SECONDARY GAPS**
 - Basic Commodities

What Can You Do?

- Rapidly changing situation so stay current with latest developments
- Check and refresh your policies and procedures, as situation demands
 - Don't forget the basics (food safety)
- Plan for disruption
 - Vulnerabilities in your supply chain (e.g. food fraud)
 - Workforce
 - Customers
- Plan for the worst, hope for the best

Thank You

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