

Chemical Hazards in Food or Feed of High Priority

1. Hazards requiring risk management actions including surveillance and development of risk reduction measures

Metals and Other Environmental contaminants

- Arsenic
- Cadmium

Mycotoxins

- Aflatoxins

Plant toxins

- Pyrrolizidine alkaloids

Contaminants Occurring during Processing of Food

- Furan

2. Hazards requiring collection of data on the toxicity, analytical methods and information on potential off occurrence in food for deciding on the need for further risk management

Metals and Other Environmental contaminants

- Lead
- Dioxins and Coplanar PCBs

Mycotoxins

- Ochratoxin A
- Fumonisin
- Zearalenone
- Type A trichothecenes (T-2 toxin, HT-2 toxin, Diacetoxyscirpenol)
- Sterigmatocystin

Marine biotoxins

- Ciguatoxins

Contaminants Occurring during Processing of Food

- 3-monochloropropane-1,2-diol fatty acid esters (MCPDEs)
- Glycidol fatty acid esters (GEs)
- Trans fatty acids (TFAs)

3. Hazards for which risk management measures were already implemented and have proved to be appropriate.

Metals and Other Environmental contaminants

- Methylmercury
- Persistent organic compounds used as pesticides
- Radioactive cesium

Mycotoxins

- Aflatoxin M1
- Type B trichothecenes (Deoxynivalenol, Nivalenol and their acetylated

- derivatives)
- Ochratoxin A
- Patulin

Marine biotoxins

- Diarrheic shellfish poisoning toxins
- Paralytic shellfish poisoning toxins

Contaminants Occurring during Processing of Food

- 3-monochloropropane-1,2-diol (3-MCPD)
- Acrylamide
- Polycyclic aromatic hydrocarbons (PAHs)
- Histamine

Risk profiles were prepared for the above chemical hazards and the other chemical hazards, e.g. those used to be of high priority, were prepared.