

**FEDIOL Statement  
on EFSA report on 3-MCPD occurrence in food and preliminary  
exposure assessment**

FEDIOL acknowledges the publication of the European Food Safety Authority (EFSA) report on the occurrence of 3-MCPD and 3-MCPD esters<sup>1</sup> in food. This report contributes to a better understanding of the exposure to 3-MCPD and 3-MCPD esters through foods.

Whereas the occurrence of 3-MCPD in certain foods is well known, 3-MCPD esters have been identified more recently in vegetable oils and fats and they are currently subject to extensive research (analytical methods, exposure, formation pathways, mitigation). FEDIOL and its members have been and continue to be very active in the development of enhanced analytical methodologies for the detection of 3-MCPD esters in vegetable oils and fats and on mitigation measures. Although good progress has been made in developing reliable analytical methods for the detection of 3-MCPD esters in vegetable oils and fats, much work is still needed to accurately analyse 3-MCPD and 3-MCPD esters in processed food products, where no reliable methods are available to date for different food matrixes.

The data in the EFSA report<sup>2</sup> shows that for all average consumer groups and for the vast majority of the high consumers<sup>3</sup>, the intake of 3-MCPD is below the upper safe levels (TDI)<sup>4</sup> set by competent authorities (JECFA, EFSA). The EFSA report also identifies a possible exceedance of this TDI in certain population subgroups in some countries.

As acknowledged by EFSA, its report is preliminary. Further work is needed to reduce the uncertainty factors detailed by the report and to build a risk assessment upon it. It should also be noted that the data in the EFSA report have been collected between 2009 and 2011, at a time where analytical methods available for vegetable oil and fats were not validated yet.

The availability of validated methods from 2012 has enabled our sector to explore technologies to reduce the occurrence levels of 3-MCPD esters and their viability.

FEDIOL and its members are committed to food safety and working closely with other stakeholders and competent authorities on this complex issue.

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<sup>1</sup> 3-MCPD esters are compounds formed during the processing and refining of vegetable oils and fats. They can occur in refined vegetable oils and fats and manufactured products containing such oils and fats.

<sup>2</sup> European Food Safety Authority, 2013 Analysis of occurrence of 3-monochloropropane-1,2-diol (3- MCPD) in food in Europe in the years 2009-2011 and preliminary exposure assessment. EFSA Journal 2013;11(9):3381, 45 pp. doi:10.2903/j.efsa.2013.3381

<sup>3</sup> 95th percentile

<sup>4</sup> A TDI is an estimate of the amount of a substance that can be taken daily over a lifetime without appreciable health risk.