

Food Safety Assessment of GM Crops

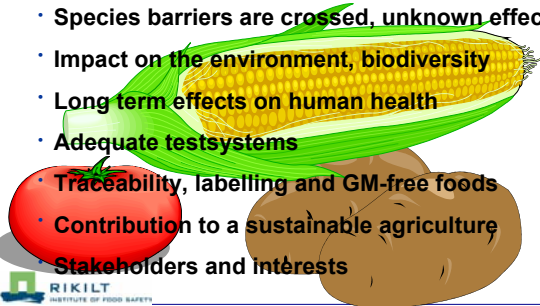


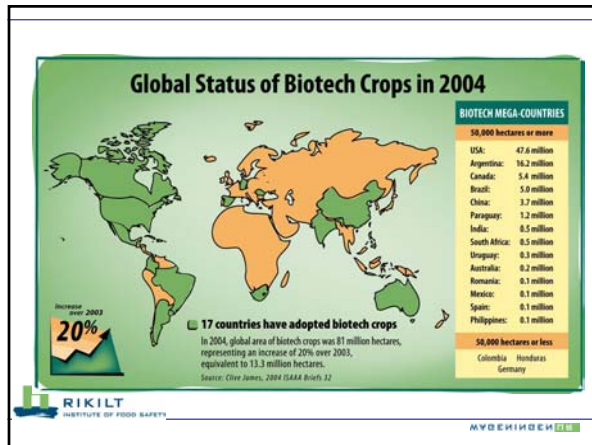
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Wageningen, The Netherlands

Seminar on GM Coffee, International Coffee
Organization, ICO, London, May 17, 2005







Debate on Genetically Modified Food Crops

- Species barriers are crossed, unknown effects
- Impact on the environment, biodiversity
- Long term effects on human health
- Adequate test systems
- Traceability, labelling and GM-free foods
- Contribution to a sustainable agriculture
- Stakeholders and interests



First Generation of Modified Food Plants with Agronomical Traits

- Improved disease resistance (viruses, fungi)
- Improved pest resistance (lepidoptera, beetles)
- Tolerance for herbicide (glyphosate, glufosinate)
- Slow ripening



Future Transgenic Crops

• Golden rice	provitamin A
• Iron-fortified rice	transgenic for ferritin
• Tomato	β-carotene / lycopene enriched
• Lupin	higher methionine levels
• Maize	detoxification of mycotoxins
• Insect resistant maize	transgenic for avidin
• Cassava	detoxification of cyanogens
• Fructan-beet	non caloric sweetener
• Alfalfa	transgenic phytase, P-availability
• Canola	vitamin E enriched
• Coffee-beans	caffeine-free

Future Transgenic Crops

Crop	trait	transgene
Rice	+ provit.A	phytoene synthase (daffodil) phytoene desaturase (Erwinia) lycopene cyclase (daffodil)
Rice	iron↑	ferritin (Phaseolus) metallothionein (rice) phytase (mutant, Aspergillus)
Cassava	cyanogen↓	hydroxynitril lyase

Future Transgenic Crops		
Crop	trait	transgene
Tomato	provit.A↑ & lycopene↑	lycopene cyclase (Arabidopsis)
Tomato	provit.A↑	phytoene desaturase (Erwinia)
Tomato	flavonoids↑	chalcone isomerase (Petunia)
Lupin	methionine↑	seed albumin (sunflower)
Maize	fumonisin↓	de-esterase+de-aminase (µbial)
Maize	insect res.	avidin (chicken)

Future Transgenic Crops		
Crop	trait	transgene
Beet	+fructans	1-sucrose:sucrose fructosyl transferase
Alfalfa	+phytase	phytase (Aspergillus)
Canola	vit.E↑	γ-tocopherol methyl transferase (Arabidopsis)
Coffee	caffein↓	antisense xanthosine-N-7-methyl transferase (coffee)



Nutritional and Safety Assessments of Foods and Feeds Nutritionally Improved through Biotechnology

Prepared by a Task Force of the ILSI International Food Biotechnology Committee

IFT's Comprehensive Reviews in Food Science and Food Safety, Volume 3, 2004

- New Healthy Diets and Major Uncertainties**
- Which compounds/fruits/vegetables
 - Bioavailability of compounds
 - Interaction between components
 - Matrix effects on availability of nutrients
 - Current (non)-nutrient levels and variability
 - Losses of compounds through food processing
 - Scientific evidence of risk/benefits ???

- International Food Safety Strategies for Foods Derived from Modern Biotechnology**
- International Food Biotechnology Council (1990)
 - OECD Group of National Experts on Safety in Biotechnology, 1993, 1994, 1996
 - OECD Task Force on the Safety of Novel Foods and Feed, 1998-present
 - FAO/WHO Expert Consultations, 1991, 1996, 2000, 2001, 2003
 - CODEX Task Force on Foods Derived from Biotechnology, 1999-2004
 - EU, 1996-present
 - ILSI, Task Forces, 1996 - present



 Food and Agriculture Organization of the United Nations
 World Health Organization

Safety aspects of genetically modified foods of plant origin

Report of a Joint FAO/WHO Expert Consultation on Foods Derived from Biotechnology

World Health Organization, Headquarters
Geneva, Switzerland
29 May - 2 June 2000

Codex Principles for Risk Analysis and Guidelines for Safety Assessment of Foods Derived from Modern Biotechnology 2003

- Principles for the Risk Analysis of Foods Derived from Modern Biotechnology (CAC/GL 44 -2003)
- Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants (CAC/GL 45 -2003)
- Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant-DNA Microorganisms (CAC/GL 46 -2003)



[Http://www.codexalimentarius.net](http://www.codexalimentarius.net)

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Safety Evaluation of Foods

- Foods are *complex* mixtures of nutrients, vitamins, minerals and other health-beneficial substances.
- Foods contain also anti-nutrients, and natural toxins
- Safety evaluation of whole foods as performed with single chemicals or food additives is not possible.



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Concept of Substantial Equivalence OECD, 1993

- Traditional foods are considered to be safe, through their history of use (empirical evidence)
- Traditional foods serve as comparator for GM foods
- Concept of *Substantial Equivalence (SE)* or *Comparative Safety Assessment (CSA)*



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Substantial Equivalence or Comparative Safety Assessment

- Is not a safety assessment in itself
- It identifies but does not characterise the hazard
- Is the starting point of the assessment, rather than the endpoint
- Structures the safety assessment of a GM food relative to its conventional counterpart



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Substantial Equivalence or Comparative Safety Assessment

A Systematic Comparison of :

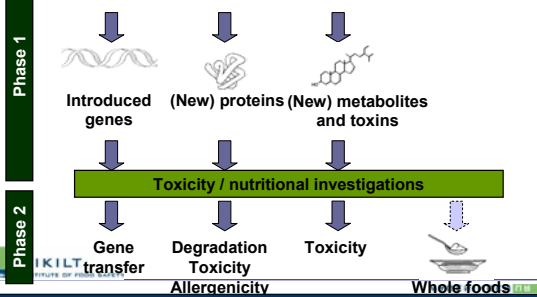
- Agronomic properties
- Morphological characteristics
- Compositional parameters of the GM organism and its closest traditional counterpart

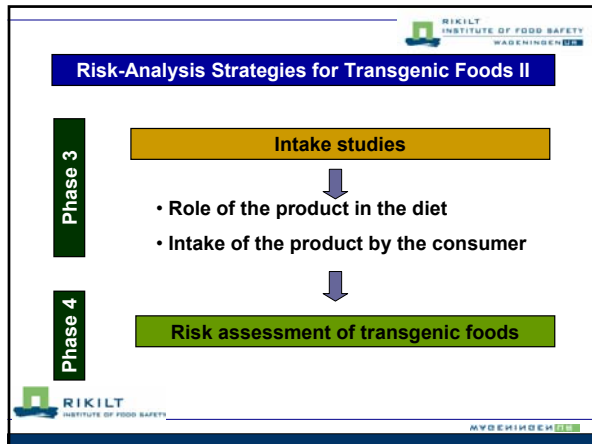


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Risk-Analysis Strategies for Transgenic Foods I

Tracing of differences between the GM food and the conventional product (Concept of Substantial Equivalence)





Long-Term Effects

- Very little known about long-term effects of any foods
- Wide genetic variability, dietary changes over time
- Pre-market safety assessment should provide already assurance that the GM food is as safe as its conventional counterpart
- Epidemiological studies are unlikely to identify adverse effects
- Randomised Controlled Trials could be used to investigate long-term effects, but are difficult to conduct

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Long-Term Effects

- A 90-days study is the minimum requirement to test the safety of repeated consumption of a food
- Additional studies may be considered on a case-by-case basis (proliferative changes observed in a 90-days study)
- Highest dose levels should not cause nutritional imbalance and lowest levels should be comparable to anticipated human intake

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OECD Task Force on the Safety of Novel Foods and Feed

OECD Consensus documents:

- Crop components to be compared: key food and feed nutrients, antinutrients, and toxicants
- *Completed:* soybean and low-erucic acid rapeseed, potato, sugar beet, maize, rice
- *In progress:* wheat, sunflower, and cotton

www.oecd.org/document/9/0,2340,en_2649_34391_1812041_1_1_1_37437.00.html

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АГРОБИОТЕХ

ILSI Crop Composition Database: Establishing Natural Variability in Crop Composition

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www.cropcomposition.org

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Importance of High Quality Crop Composition Data

- Composition studies are a key factor in the substantial equivalence evaluation process
- Assesses important nutritional and anti-nutritional endpoints
- Provides for an assessment of "unexpected" or "pleiotropic" effects
- Composition analyses form the baseline for studies of nutritionally enhanced crops

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Scope of Maize, Soybean and Cottonseed Data

- Years: 1995, 1997 - 2002
- Geographic Regions
 - U.S. and Canada (IL, IN, IA, NE, CO, OH, MO, KS, NC, WI, HI, PA, AR, MN, other)
 - South America (Brazil, Argentina)
 - Europe (France, Germany, Hungary, Italy, Spain)
- Number of Analytes: 114
- Number of Datasets: 1,820
- Number of Datapoints: 70,658

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Food and Agriculture Organization of the United Nations World Health Organization

Evaluation of Allergenicity of Genetically Modified Foods

Report of a Joint FAO/WHO Expert Consultation on Allergenicity of Foods Derived from Biotechnology

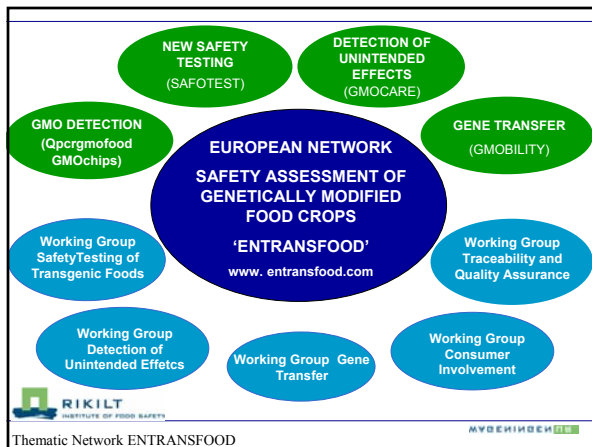
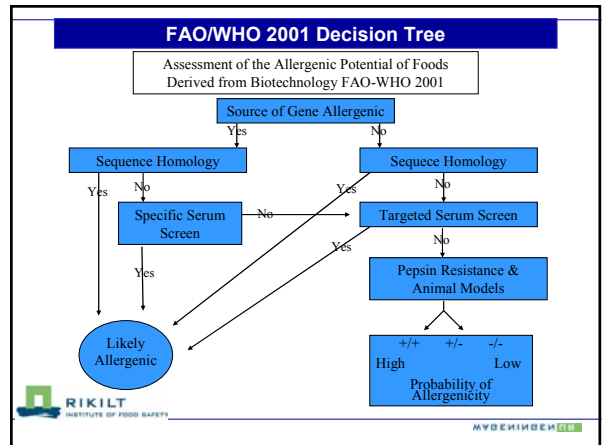
22 - 25 January 2001, Rome, Italy

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Most Common Food Allergens

- More than 170 foods cause food allergies
- Most common foods “The Big Eight”:
 - cow's milk
 - peanuts
 - eggs
 - soybeans
 - fish
 - tree nuts
 - crustaceans
 - wheat

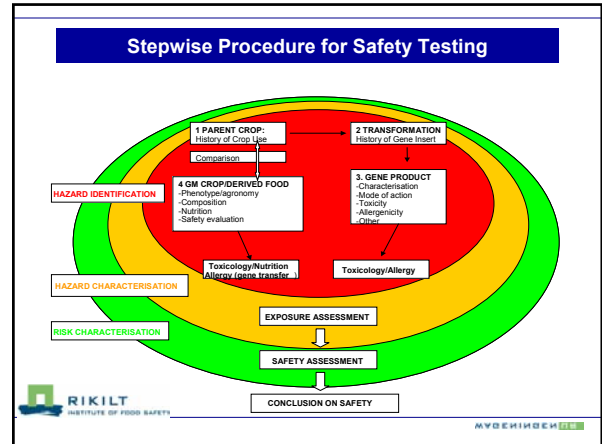
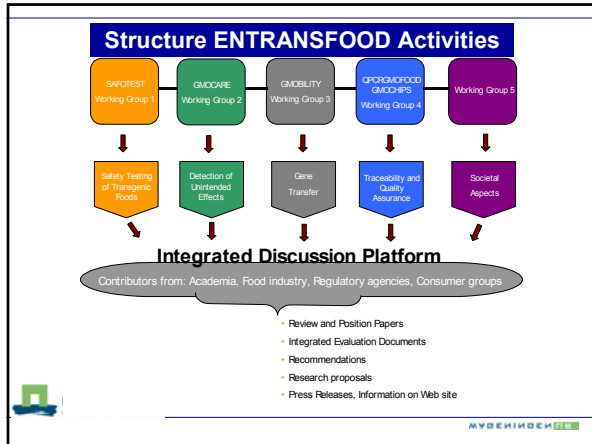
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ENTRANSFOOD CONSORTIUM

- Consortium of Experts from Food industries, Plant breeding companies, Universities, Public/Private Research Institutes, Regulatory Agencies, and Consumers organisations
- 45 participants in RTD projects
- 62 participants in Working Groups
- Scientific disciplines: molecular biology, toxicology, biochemistry, plant breeding, analytical chemistry, and social science
- Total costs: € 12.302.449
- EU contribution: € 8.390.776

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Unintended Effects in GMO's,

Random integration of transgenes

- ⇒ insertional mutagenesis
- ⇒ disruption of endogenous gene functions
 - gene activation / inactivation
 - production of new proteins
- ⇒ changes in
 - phenotype
 - enzymes
 - metabolites
 - toxins?

Unintended Effects in Conventional Breeding

Potato glycoalkaloids

- Pest resistance: glycoalkaloids up
- Cases of human poisoning

Celery

- Furanocoumarins
- Insect / Fusarium resistance
- Contact dermatitis in field workers

ANALYSIS OF (UN)INTENDED EFFECTS

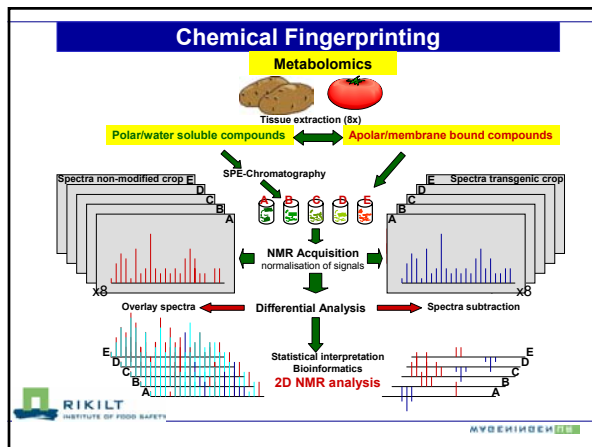
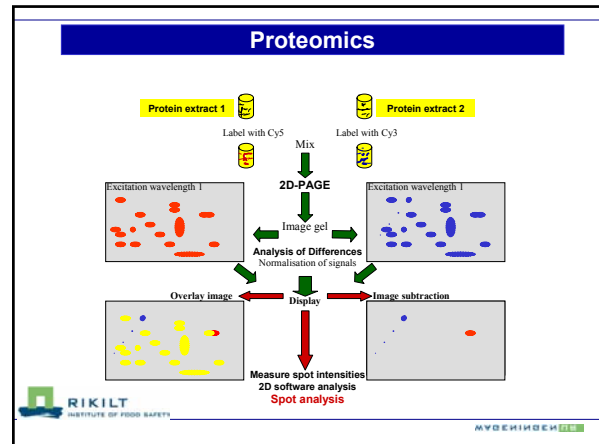
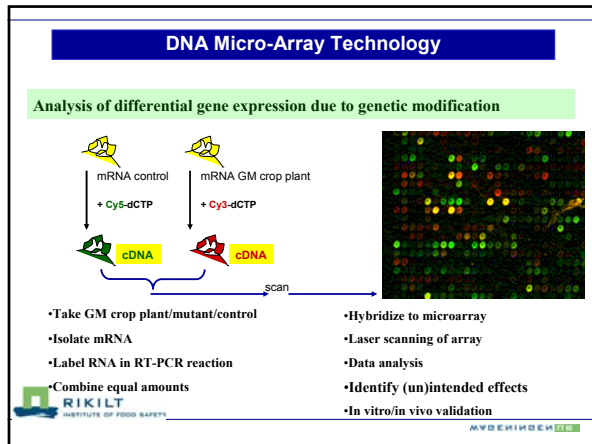
• Plant	↓	• Phenotypic alterations
• Tissue	↓	• Phenotypic alterations
• DNA	↓	• DNA analysis
• mRNA	↓	• Genomics
• Proteins	↓	• Proteomics
• Metabolites	↓	• Metabolomics

Safety Assessment of GM Food

Unintended effects

Specific analysis ⇒ targeted approach
 Profiling techniques ⇒ non-targeted approach

www.entransfood.com



- ### Conclusions
1. The Comparative Safety Assessment strategy (Substantial Equivalence) is robust and adequate to identify hazards of GM foods, which are subsequently further investigated
 2. Unexpected alterations in the composition of GM foods are thoroughly screened for by single compound analysis and profiling methods. The latter methods should be further developed and validated
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Conclusions

3. GM foods with health-benefit properties are still under development and need thorough investigations of safety and health claims
4. Transparency in the risk analysis process and interactive dialogue between all stakeholders about the risks and benefits of the GM technology is necessary in order to restore public trust in GM foods

Acknowledgements

- Gijs Kleter
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