

Έχουμε μοσχαρίσιο κρέας από
τρελή αγελάδα,
κοτόπουλο με ορμόνες &
ψάρι μολυσμένο με υδράργυρο

Τότε θα ήθελα τίποτα
λαχανικά ...

Με εντομοκτόνα
η μυκητοκτόνα...

Νυχάς Γ-Ι.,Ε.



***Ποιότητα, Διατροφή ή Ασφάλεια θα
προτιμούσατε στο τραπέζι σας?
Η επιλογή είναι ΔΙΚΗ σου ευθύνη***

... Η Πολιτική για τα τρόφιμα της ΕΕ πρέπει να οικοδομηθεί γύρω από υψηλά κριτήρια ΑΣΦΑΛΕΙΑΣ των τροφίμων, που θα υπηρετούν και θα προωθούν την υγεία του καταναλωτή

CHAPTER 1: INTRODUCTION

1. The European Union's food policy **must be built around high food safety standards,** which serve to protect, and promote, the health of the consumer. The production and consumption of food is central to any society, and has economic, social and, in many cases, environmental consequences. Although health protection must always take priority, these issues must also be taken into account in the development of food policy. In addition, the state and quality of the environment, in particular the ecosystems, may affect different stages of the food chain. Environment policy therefore plays an important role in ensuring safe food for the consumer.

... στους καταναλωτές πρέπει να προσφέρονται ένα μεγάλο εύρος ΑΣΦΑΛΩΝ ΤΡΟΦΙΜΩΝ υψηλής ποιότητας

....

3. Consumers should be offered a wide range of safe and high quality products coming from all Member States. This is the essential role of the Internal Market. The food production chain is becoming increasingly complex. Every link in this chain must be as strong as the others if the health of consumers is to be adequately protected. This principle must apply whether the food is produced within the European Community or imported from third countries. An effective food safety policy must recognise the inter-linked nature of food production. It requires assessment and monitoring of the risks to consumer health associated with raw materials, farming practices and food processing activities; it requires effective regulatory action to manage this risk; and it requires the establishment and operation of control systems to monitor and enforce the operation of these regulations. Each element forms part of a cycle: thus, developments in food processing can require changes to existing regulations, whilst feedback from the control systems can help to identify and manage both existing and emerging risks. Each part of the cycle must work if the highest possible food safety standards are to be enforced.

Οι Επιχειρήσεις Τροφίμων, είναι οι πρωταρχικώς ΥΠΕΥΘΥΝΟΙ

9. The roles of all stakeholders in the food chain (feed manufacturers, farmers and food manufacturers/operators; the competent authorities in Member States and third countries; the Commission; consumers) must be clearly defined: **feed manufacturers, farmers and food operators have the primary responsibility for food safety;** competent authorities monitor and enforce this responsibility through the operation of national surveillance and control systems; and the Commission concentrates on evaluating the ability of competent authorities to deliver these systems through audits and inspections at the national level. **Consumers must also recognise that they are responsible for the proper storage, handling and cooking of food.** In this way, the **farm to table policy** covering all sectors of the food chain, including feed production, primary production, food processing, storage, transport and retail sale, will be implemented systematically and in a consistent manner.

**... οι καταναλωτές πρέπει να αναγνωρίσουν την
ΕΥΘΥΝΗ τους**

Ready-To-Eat --- Ready-To-Cook



Γεύματα στο αυτοκίνητο



Γεύματα στις μετακινήσεις

Εργαζόμενα ζευγάρια

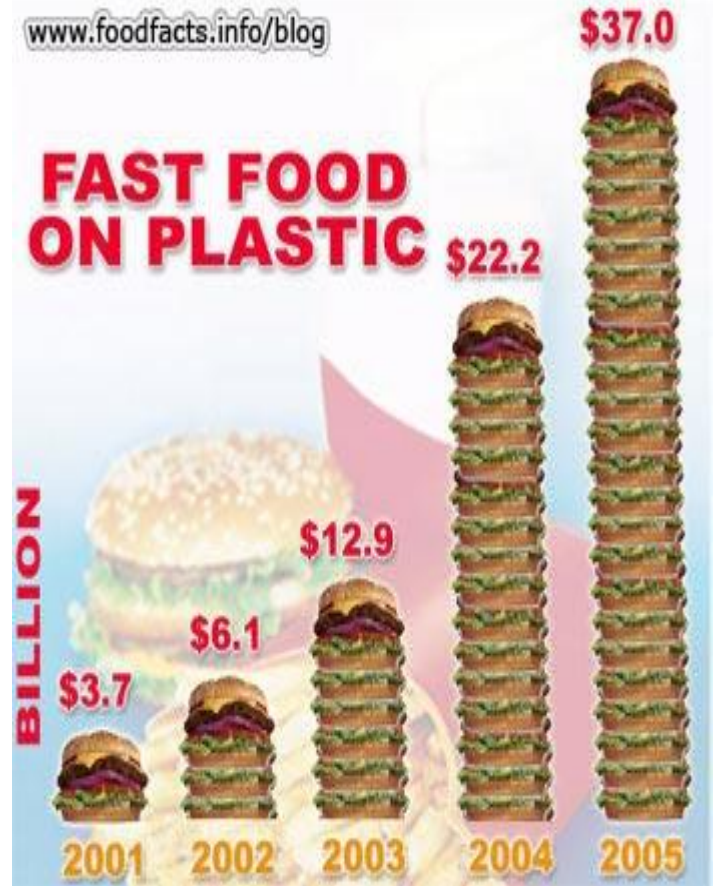
Fast



Food

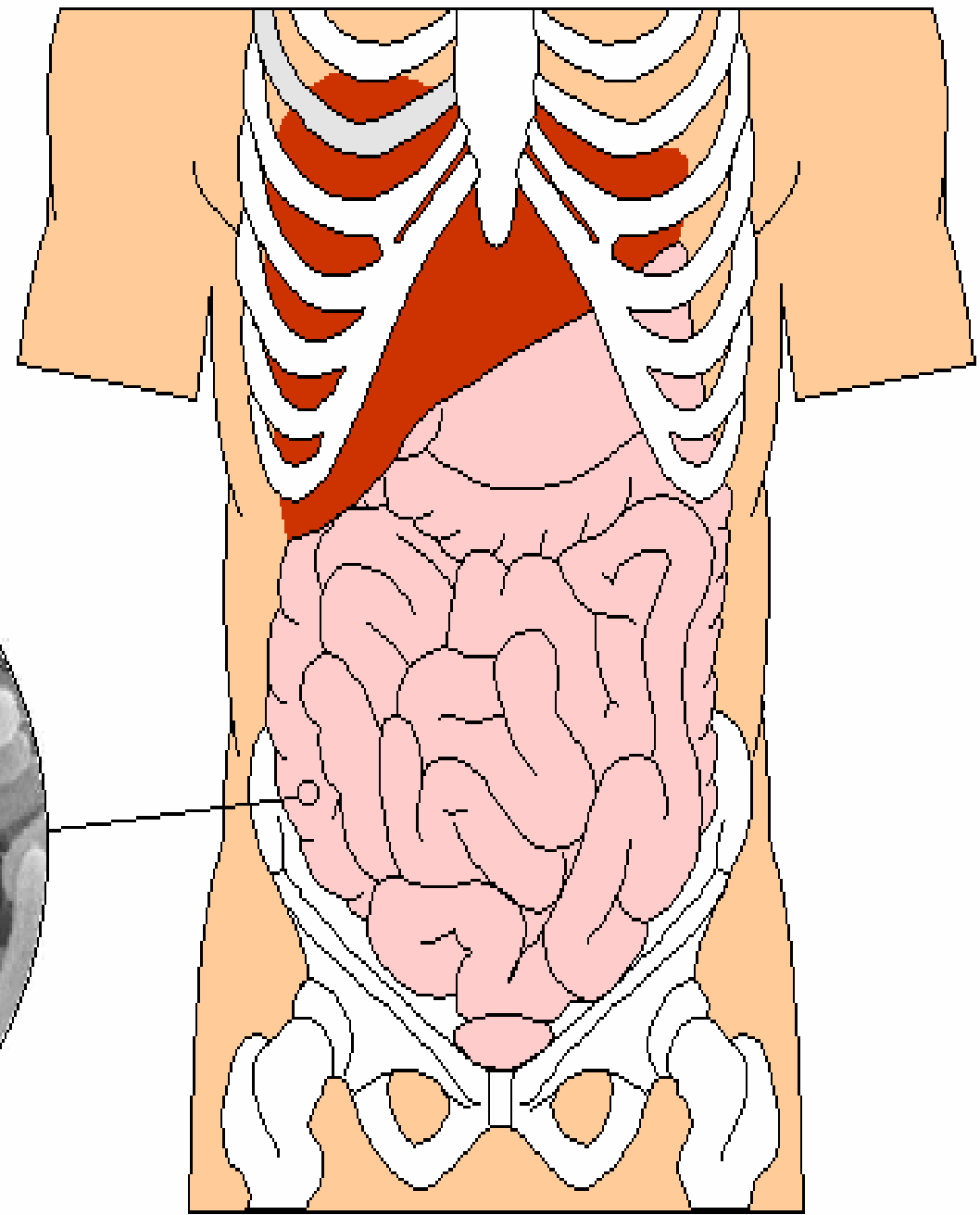
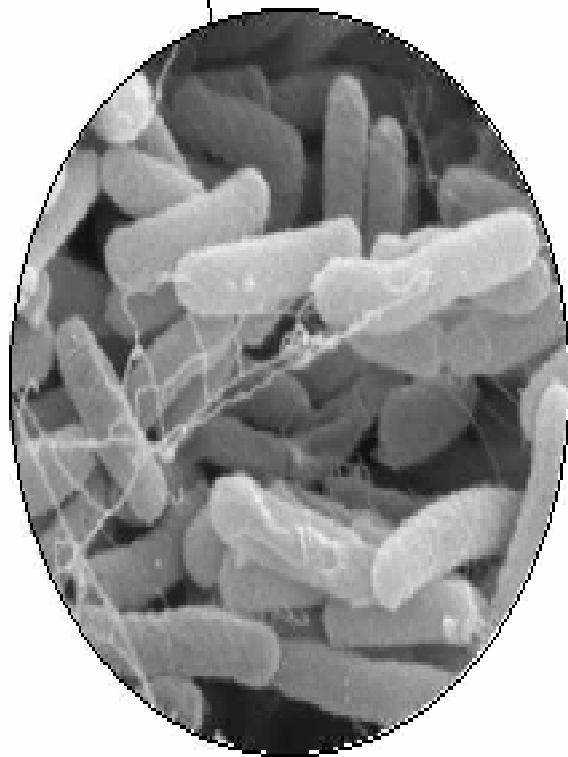
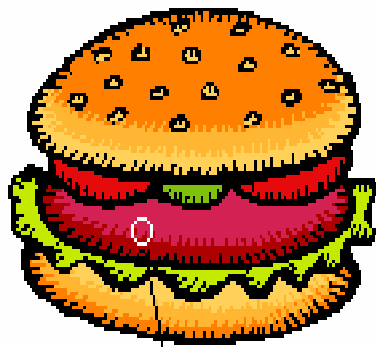
www.foodfacts.info/blog

FAST FOOD ON PLASTIC



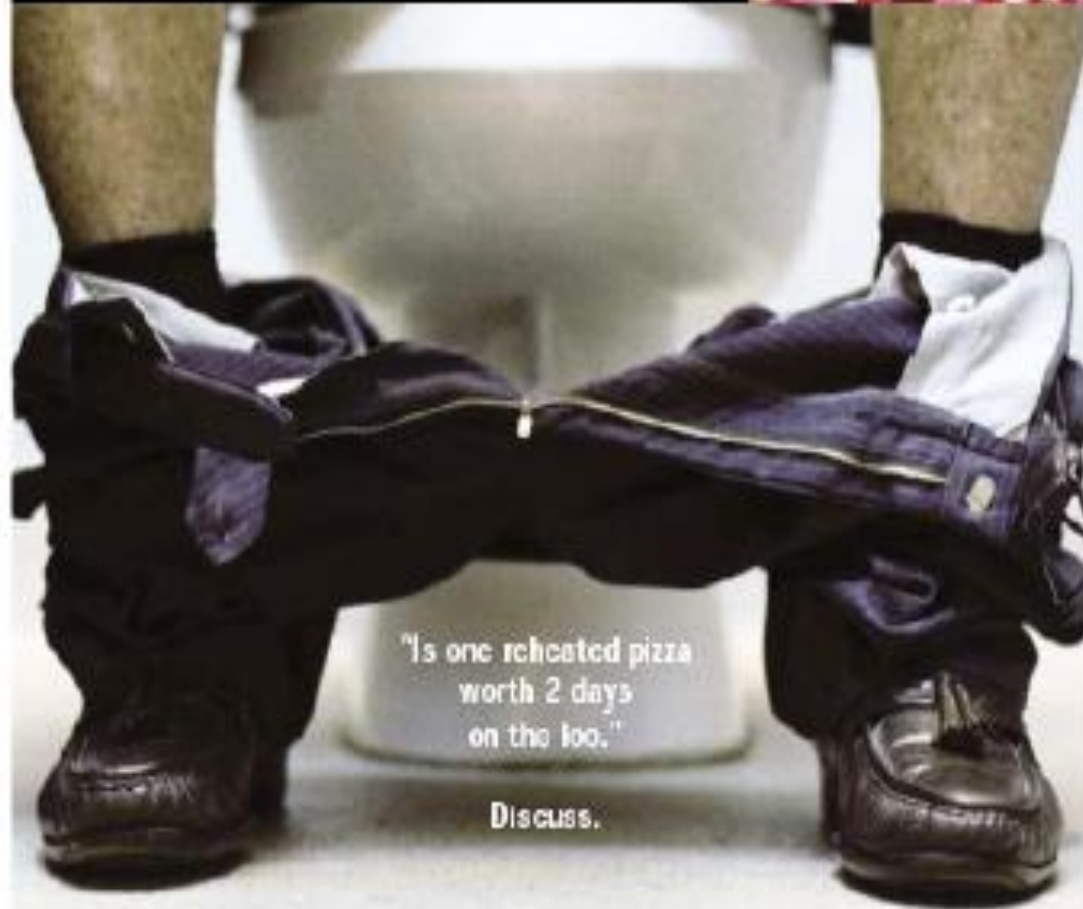
Γρήγορα
φαγητά

Γρήγορες
μολύνσεις



ΓΡΗΓΟΡΑ ΑΠΟΤΕ- ΛΕΣΜΑΤΑ

The Debating Society



"Is one reheated pizza
worth 2 days
on the loo."

Discuss.

When it comes to the food
pricing debate, there's no
'For', there's only 'Against'. So
if you are reheating, only do it
once and make it piping hot
throughout. Make sure you're
fit for any society.

Που οφείλονται ...

Ποιος έχει σφάλει ...

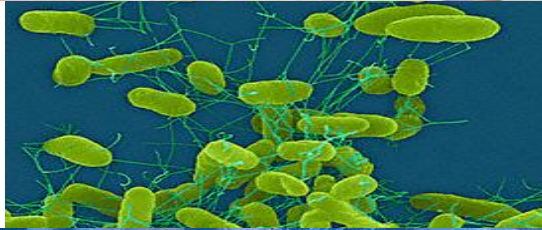
Τι κάναμε λάθος ...

1Y27 T D R055
040 rcd D C V=30
135



BIRMINGHAM TO NOTTINGHAM EVERY HOUR
Washed by rain
BY BUS
BLISS AIRPORT





Copyright © International Association for Food Protection

Quantitative and qualitative microbial contamination in Irish domestic refrigerators



Bacterial count /presence/absence	Log ₁₀ cfu/cm ²
Total Viable Count (TVC)	7.1
Total Coliform Count (TCC)	4.0
	<u>% Incidence</u>
<i>Campylobacter</i>	0
<i>E. coli</i> O157	0
<i>Y. enterocolitica</i>	2
<i>L. monocytogenes</i>	6
<i>E. coli</i>	6
<i>Salmonella</i>	7
<i>S. aureus</i>	41

Ποιοι είναι οι Πιθανοί στόχοι



. ... οι ηλικιωμένοι ...



.... άρρωστοι....



.... τα παιδιά ...



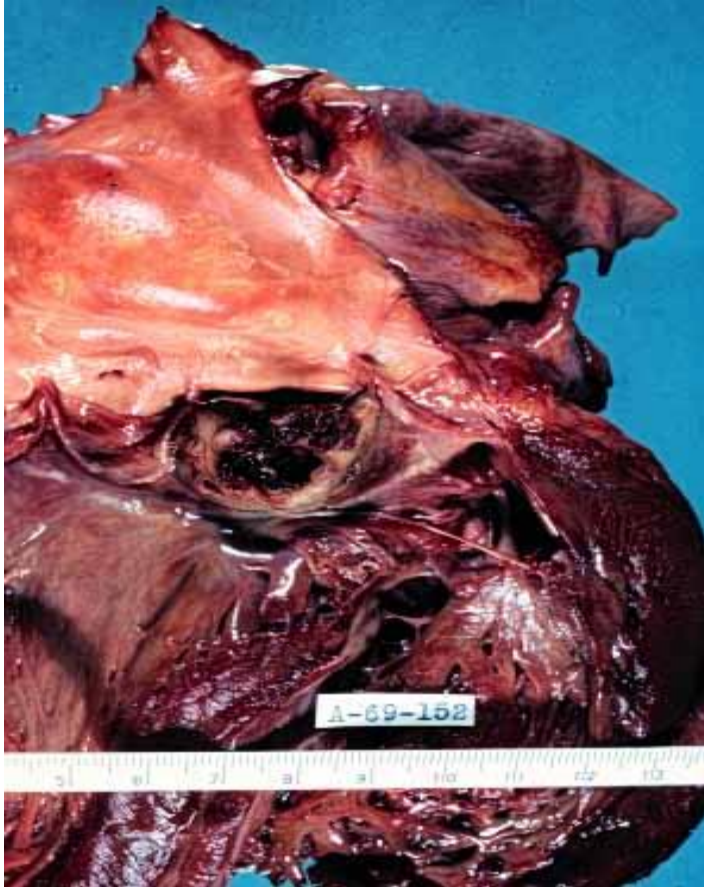


Infección por
Listeria
monocytogenes:
septicemia

Hospital Materno
Infantil La Paz.
(Madrid).
Dr. Félix Omeñaca
Terés.

**.... ακόμη και οι υγιείς θα μπορούσε να είναι
πιθανοί στόχοι ...**

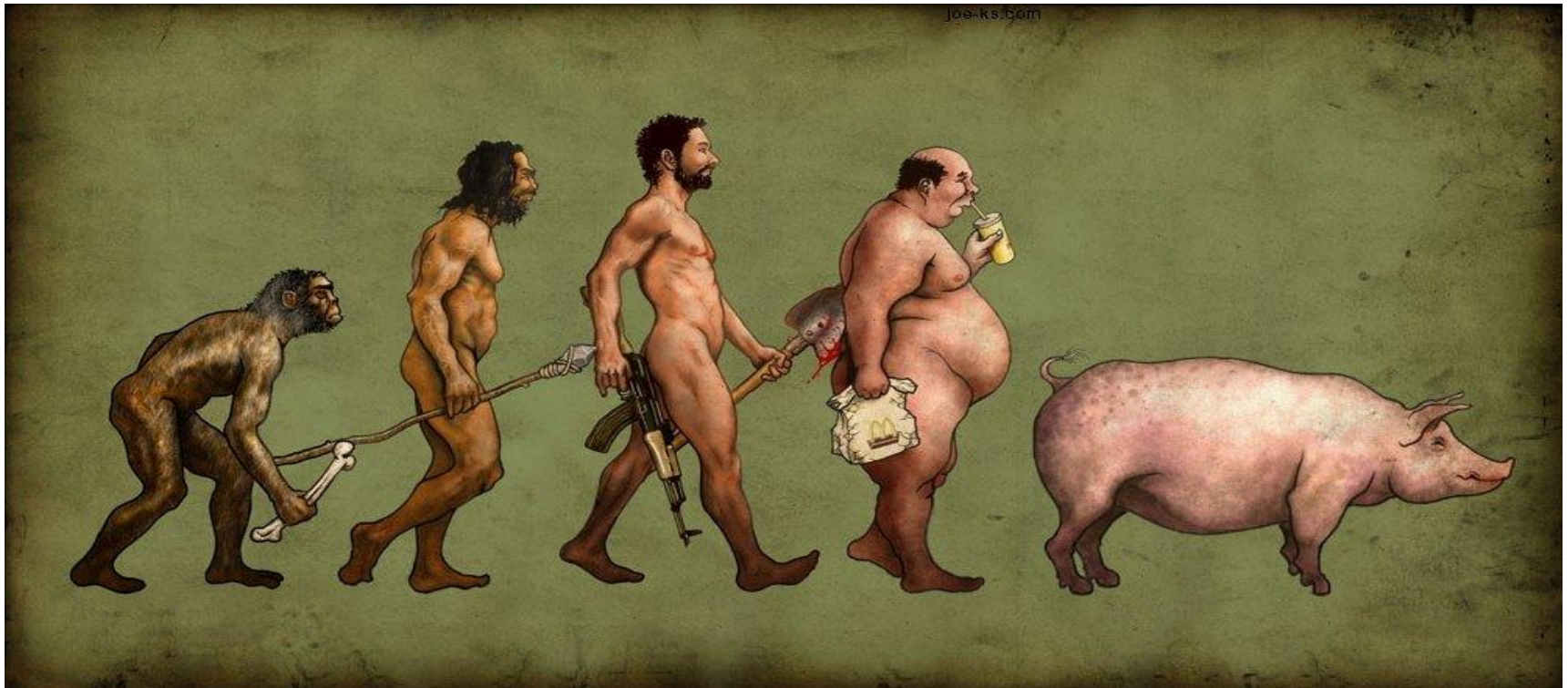




**Μόλυνση με *Salmonella* τύπου B.
Οξεία βακτηριακή ενδοκαρδίτιδα**

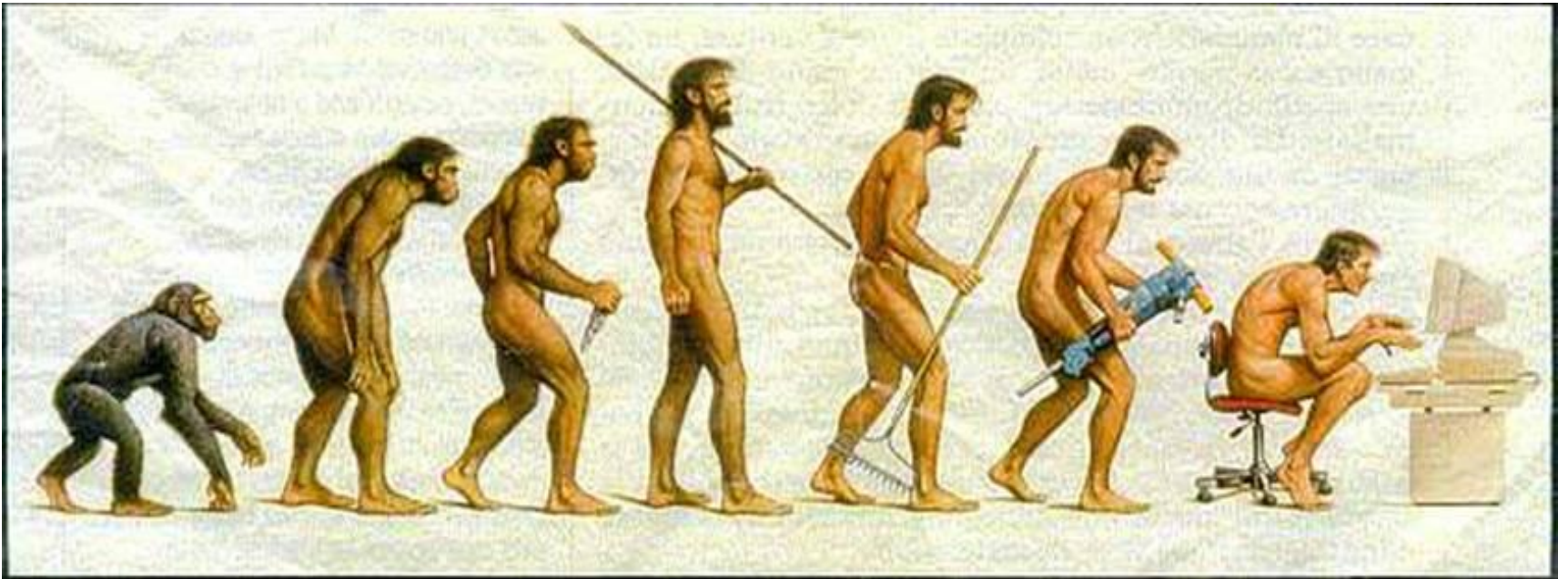
This 28 year old man died of acute congestive failure on the day of admission to Charity Hospital. He had high temperature, severe respiratory distress, wide pulse pressure, cardiomegaly and murmur of aortic insufficiency. Cultures grew out salmonella type B. The posterior aortic cusp is completely destroyed by acute bacterial endocarditis.

**... παρόλα αυτά ο άνθρωπος συνεχίζει να γεύεται
διαφορετικές τροφές αμφιβόλου θρεπτικής αξίας,
ποιότητας ΚΥΡΙΩΣ ΟΜΩΣ ασφάλειας ...**

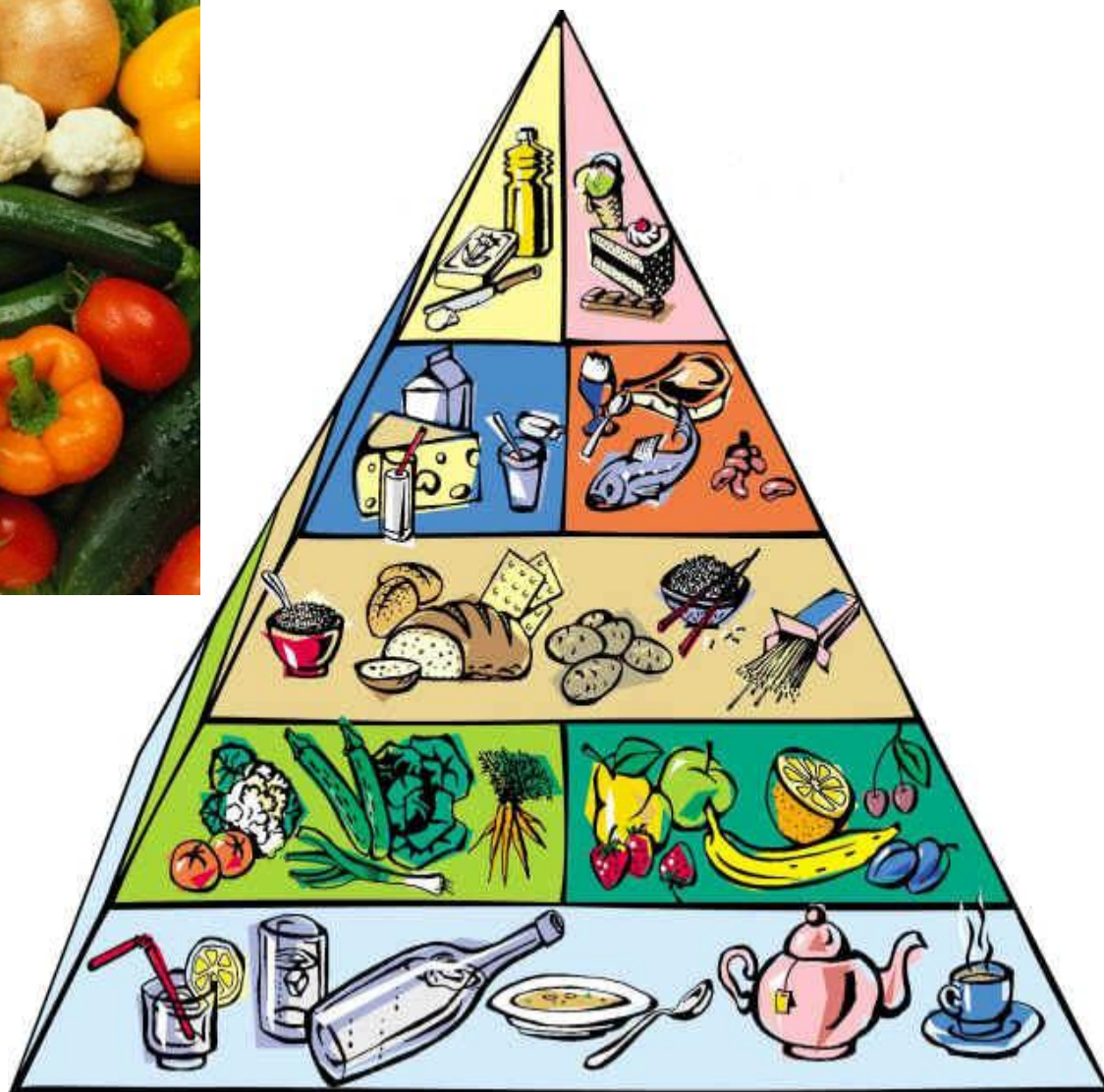


και σιγά – σιγά εξελίσσεται

**Στην μεταβολή αυτή ο τρόπος ζωής είναι
καθοριστικός**







**ΔΕΝ ΑΚΟΛΟΥΘΟΥΜΕ
ΤΟ 'ΤΡΙΓΩΝΟ' ΤΗΣ
ΖΩΗΣ'**

**ΦΟΒΟΜΑΣΤΕ ΤΗΝ
ΕΞΕΛΙΞΗ**

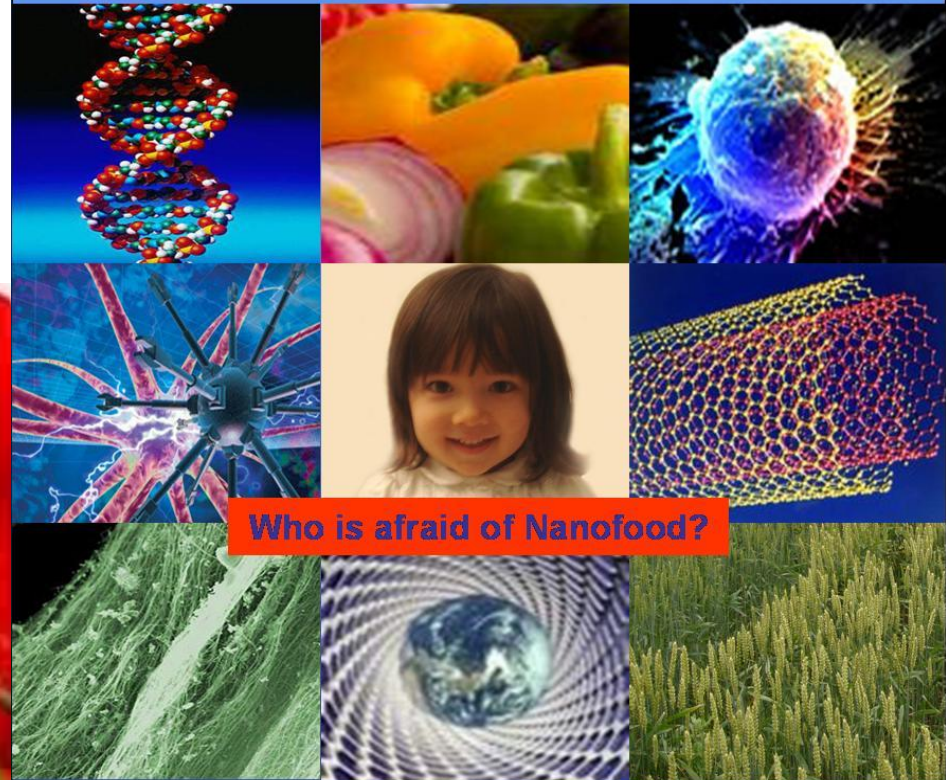
Η ΕΞΕΛΙΞΗ ΔΕΝ ΕΙΝΑΙ ΕΝΑΝΤΙΟΝ ΤΟΥ ΚΑΤΑΝΑΛΩΤΗ



Nano food 2040

Nanotechnology in Food, Food Processing, Agriculture, Packaging and Consumption

State of Science, Technologies, Markets, Applications and Developments to 2015 and 2040



Who is afraid of Nanofood?

Nanotechnology in
Functional
Foods

Helmut Kaiser

HKC22

**Η ΕΞΕΛΙΞΗ ΔΕΝ ΕΙΝΑΙ ΕΝΑΝΤΙΟΝ ΤΟΥ ΚΑΤΑΝΑΛΩΤΗ
ΑΡΚΕΙ ΝΑ ΑΝΑΓΝΩΡΙΖΟΥΜΕ ΚΑΙ ΝΑ ΕΠΕΜΒΑΙΝΟΥΜΕ ΣΤΟΥΣ ΠΙΘΑΝΟΥΣ
ΚΙΝΔΥΝΟΥΣ
(ΑΣΦΑΛΕΙΑ ΤΩΝ ΤΡΟΦΙΜΩΝ)**



*Ποιότητα, Διατροφή ή Ασφάλεια θα
προτιμούσατε στο τραπέζι σας?
Η επιλογή Είναι ΔΙΚΗ σου ευθύνη*

**Προτεραιότητα στην έρευνα ΓΙΑ ΤΗΝ ΑΣΦΑΛΕΙΑ
ΤΩΝ ΤΡΟΦΙΜΩΝ ΕΙΝΑΙ ΚΡΑΤΙΚΗ ΥΠΟΧΡΕΩΣΗ**

Risks — Perception vs reality

What is the likelihood that you will die of foodborne illness?

Deaths per year from selected causes in the United States (NCHS, 1986)

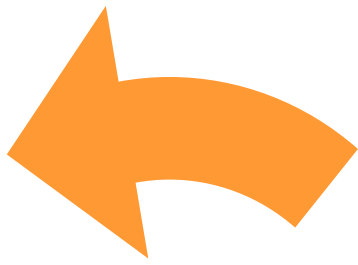
All causes	2,105,361
Ischemic heart disease	520,729
All cancers	476,106
Heart attack (acute myocardial infarction)	261,002
Motor vehicle accidents	47,885
Diabetes mellitus	37,184
Chronic liver disease and cirrhosis (alcohol not mentioned)	13,867
Firearm assaults, including handguns	13,029
Falling (accidental)	11,444
Chronic liver disease and cirrhosis (alcoholic)	11,060
Choking on a piece of food	3,692
Firearm accidents, including handguns	1,452
Intestinal infectious diseases	466

A one-in-a-million risk of death in the U.S. in 1986 **242**

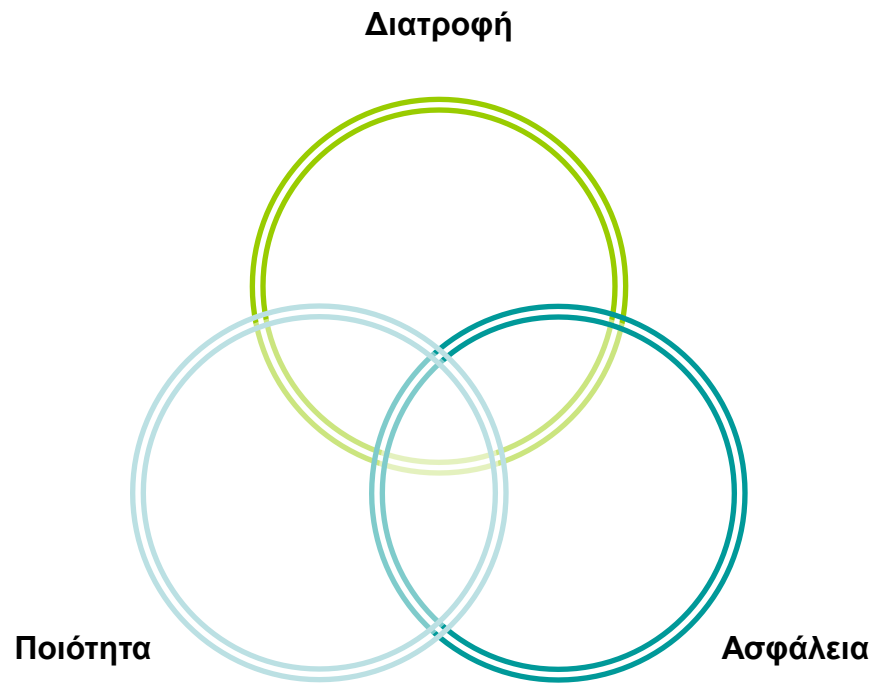
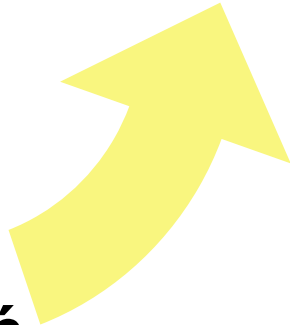
<i>Salmonella</i> infections	102
Lightning	78
Botulism	3

Ασφάλεια

Ποιότητα

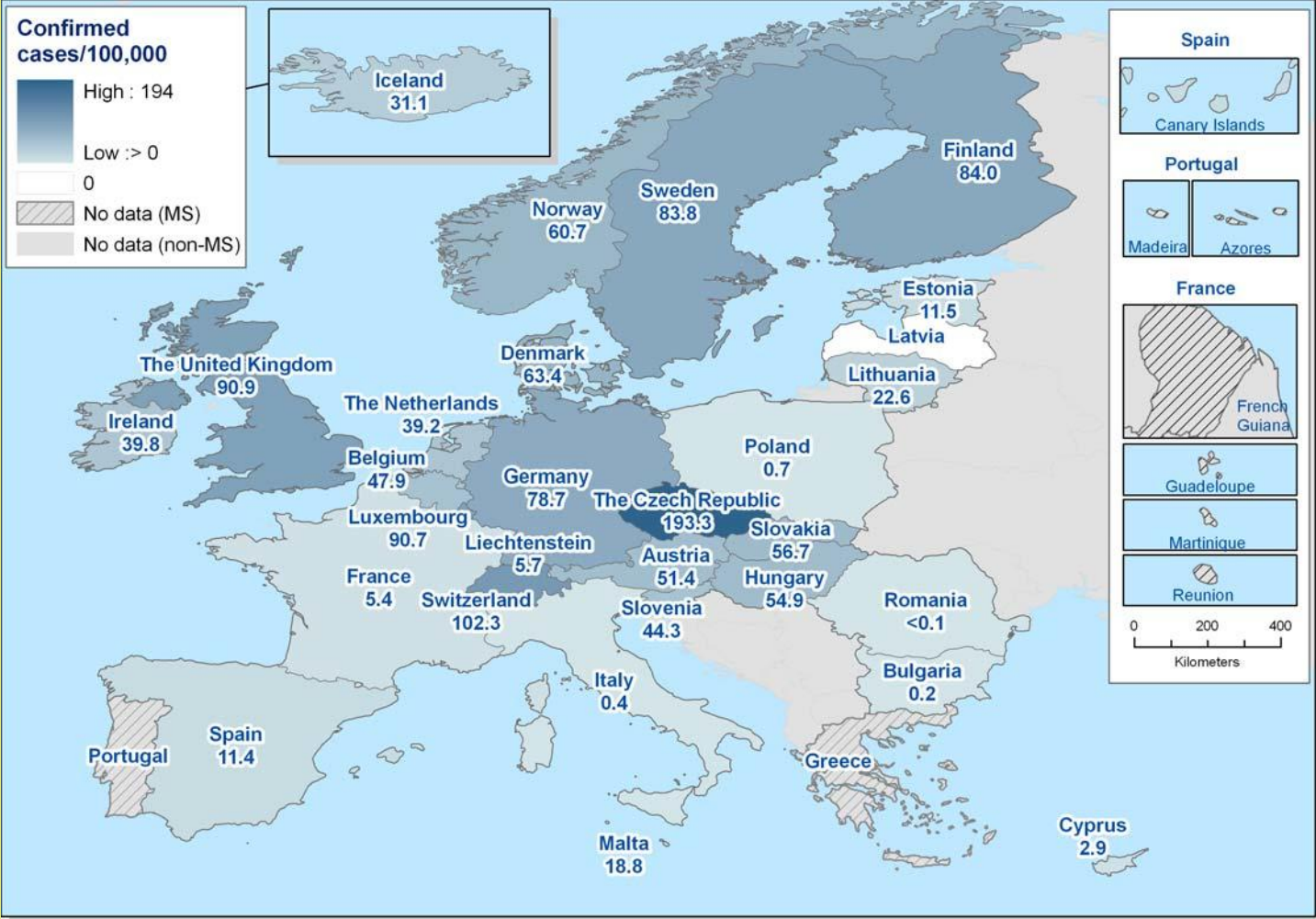


Διατροφή

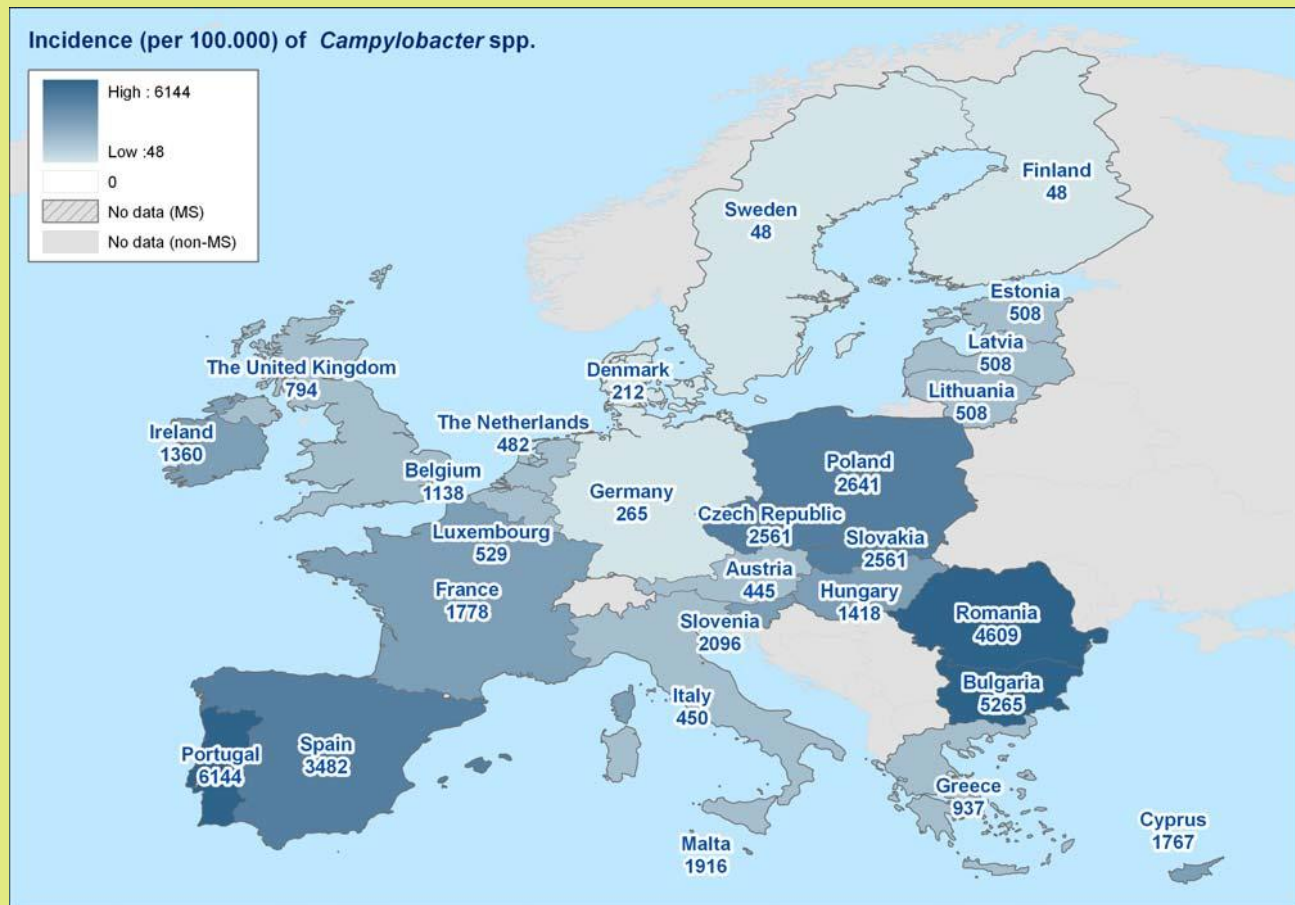


**Ευχαριστώ
πολύ για την
προσοχή σας**

Reported incidence of campylobacteriosis in the EU



Estimated incidence of human campylobacteriosis, based on data on returning Swedish travellers



Σύγχρονες Προσεγγίσεις στην Ασφάλεια των Τροφίμων

Σύστημα HACCP



**Από τον έλεγχο του τελικού προϊόντος
στην Πρόληψη**



Ασφάλεια των τροφίμων



Λευκή Βίβλος (2000)

Κανονισμός 178/2002

Καταγραφή κρουσμάτων τροφογενών λοιμώξεων και Τοξινώσεων στην Ελλάδα

➤ Έλλειψη μηχανισμών καταγραφής και διερεύνησης

➤ Η κακή κατάσταση του συστήματος υγείας
λειτουργεί ανασταλτικά

➤ Μηδενική εκπαίδευση των καταναλωτών σε
θέματα ασφάλειας των τροφίμων

Outbreak report

Emerging *Salmonella* Enteritidis anaerogenic phage type 14b: Outbreak in Norwegian, Swedish and Finnish travellers returning from Greece



TABLE I

Annual distribution of numbers of travellers to Greece and of *Salmonella* Enteritidis infections associated with travel to Greece reported in Norway, Sweden and Finland, 1997-2003

Years	1997	1998	1999	2000	2001	2002	2003
Total number of travellers to Greece ^a	740 870	731 597	844 901	875 010	909 966	955 996	1 138 155
All	33	36	45	44	73	42	56
Salmonella	9	2	4	5	5	2	3
Proportion of <i>S. Enteritidis</i> /all <i>Salmonella</i>	59%	61%	63%	60%	77%	79%	86%
<i>S. Enteritidis</i> non-PT 14b or aerogenic	200	222	283	252	257	169	287
<i>S. Enteritidis</i> PT 14b or anaerogenic	0	0	7	14	303	164	199
Total <i>S. Enteritidis</i>	200	222	290	266	560	333	486

^a Source: National civil aviation statistics bureaux of Norway, Sweden and Finland

**καταγεγραμμένα κρούσματα τροφογενών λοιμώξεων και
τοξινώσεων ανά 100000 κατοίκους**

	1999	2000
Ελλάδα	22,5	21,3
Βέλγιο	245,0	234,7
Νορβηγία	122,1	106,5
Ιρλανδία	144,9	114,7
Σλοβενία	545,5	600,0
