

21st Century Approaches to Assessing Food Ingredient Safety

Co Chairs:

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21st Century Approaches to Assessing Food Ingredient Safety

- Introduction – 9:00-9:10
 - Michael Holsapple, CRIS, MSU
- Incorporating Computational Approaches into Safety Assessment – 9:10-9:45
 - Kristi Muldoon Jacobs, CFSAN, US FDA
- Moving GRAS into the 21st Century – 9:45-10:20
 - Joseph Scimeca, Cargill, Inc.
- Break – 10:20-10:45



21st Century Approaches to Assessing Food Ingredient Safety

- How Exposure Science Can Be Integrated into the Assessment of Ingredient Safety – 10:45-11:20
 - John Wambaugh, NCCT, USEPA
- Increasing the Impact of Your Research Through Public Engagement – 11:20-11:55
 - Keri Szejda, Arizona State University
- Closing Comments – 11:55-12:00
 - Michael Holsapple, CRIS, MSU





What is CRIS?



Center for Research on Ingredient Safety:

A new partnership between academia, industry, government, and NGOs focused on chemical-based ingredient safety

“MSU established CRIS to serve as a hub for objective science that adds rigor and data to the highly visible discourse on consumer product and ingredient safety”



What is CRIS?



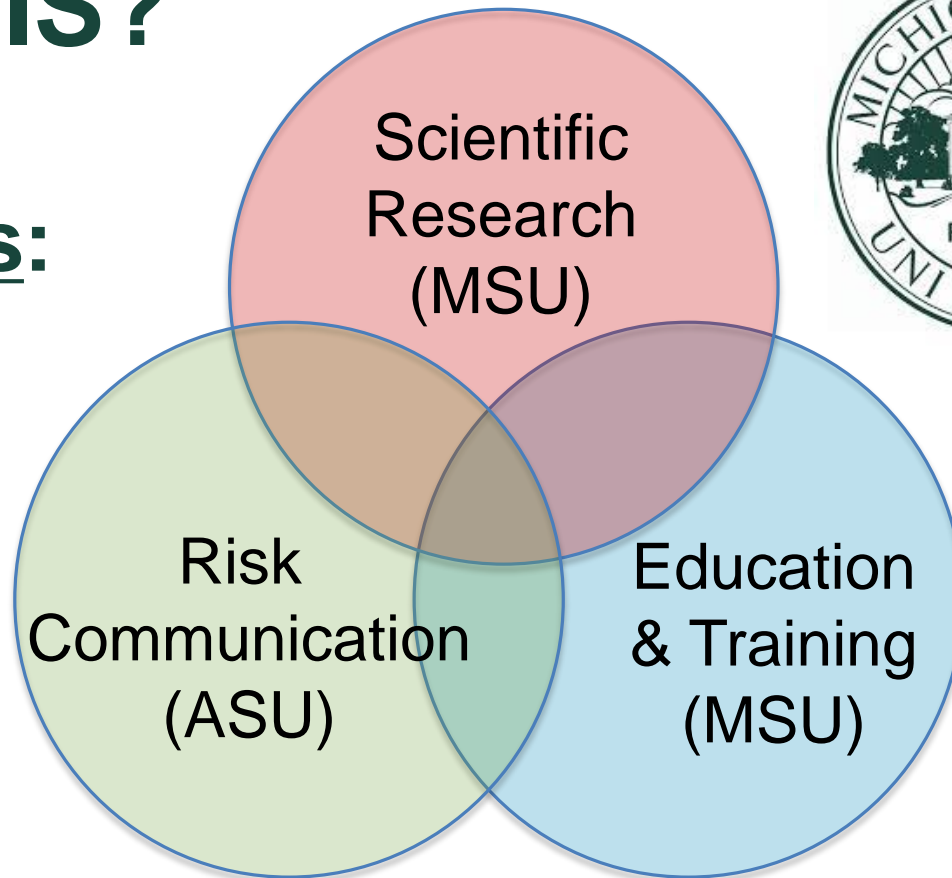
A program that will broadly build capability in chemical ingredient safety with specific and targeted focus in three areas:

- Scientific research
- Risk communication
- Education and training



What is CRIS?

Components:





CRIS Strategic Map

Mission (*Why CRIS exists*):

Conduct research and provide insight on the safety of ingredients in food and consumer products to support evidence-informed decisions by consumers, industry and policy makers



CRIS Strategic Map

Vision (long-term outcome for CRIS):

Credible, relevant information on ingredient safety is accessible to a wide range of decision makers



CRIS Areas of engagement

- Basic and applied research on the safety and toxicology of ingredients used in food, packaging, cosmetics and household care products
- Development and validation of methods and strategies for evaluating ingredient safety
- Establish a graduate training program that will prepare professionals for careers involving
 - Assessment and management of ingredient safety
 - Regulatory compliance, US and international
 - Effective risk communication
- Inform the public, health professionals, regulators, and the scientific community on research matters reflecting the state-of-the-science pertaining to the safety and toxicology of ingredients in food, packaging, cosmetics and household care products
- **Actively participate in dialog on important ingredient safety to support evidence-based decision making**