# Glycidyl Esters in Food

#### Trade Consultation Forum 11 October 2018





### Background

- There has been concern on the present of glycidyl esters (GE) in foods in the recent years.
- After ingestion, GE is broken down in the human body to release glycidol, which is considered to be harmful to health.
- > Overseas counterparts are starting to take action to control the level of GE in food.



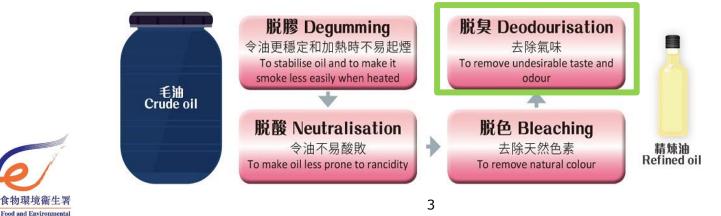


# What are Glycidyl Esters (GE)?

- GE is processing contaminants primarily found in refined fats and oils and foods containing fats and oils
- It is formed-

Hygiene Department

- > during the deodorization step of oil refining
- > from diacylglycerols (DAG)
- > associated with elevated temp. (>240°C) and time

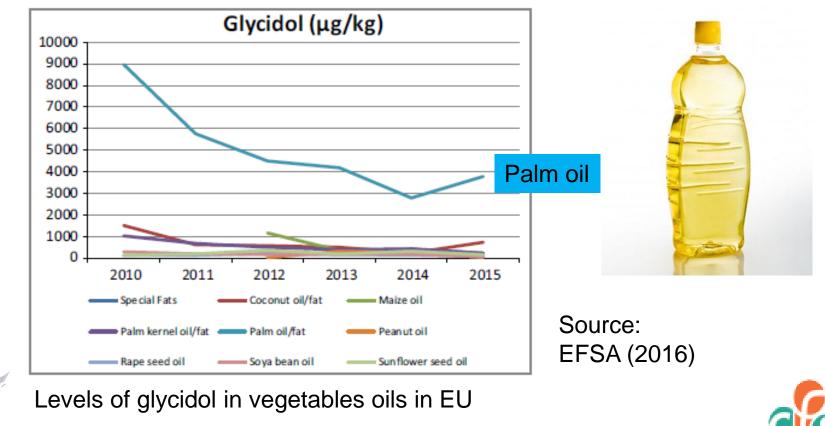


# Source of GE in Food – Refined Vegetable Oils

#### Refined vegetable oils

Food and Environmental Hygiene Department

> Palm oil generally contains higher level of GE



### Source of GE in Food – Infant Formula

- Foods containing refined vegetable oils
  - > e.g. Infant formula









# Why GE is Found in Infant Formula?

- Refined vegetable oils is used as one of the main ingredients for infant formula
  - > to meet the compositional requirement of infant formula and provide adequate nutrition to infants
- Some infant formulae use palm oil as ingredient
  - Some studies suggested that products using palm oil as ingredient generally contains higher level of GE than non-palm oil based products





# Why There is a Concern on GE?

- Glycidol was reported to have the following effects in animal studies:
  - > Neurotoxicity
  - Renal toxicity
  - > Anti-fertility effects
  - Genotoxicity
  - Carcinogenicity



 Glycidol is currently classified as Group 2A agent (Probably carcinogenic to humans) by IARC

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### **Overseas Studies**

Overseas organisations have conducted studies on GE levels in food, and to assess the health effect on GE associated with food intake

#### GE in fats and oils

- Refined vegetable oils are major contributors to the levels of GE found in food; Level varies in different oils
- > EFSA (2016):
  - Mean middle bound (MB) in fats and oils: 1176 mcg/kg
  - > Highest in "palm oils and fats": 3955 mcg/kg
  - > Other non-palm oils and fats: 15-650 mcg/kg
  - Margarines and related fats: 361 mcg/kg



### **Overseas Studies**

#### GE in other foods

- > Apart from fats and oils, GE are also found in other foods containing refined fats and oils
- > EFSA (2016):
  - > GE level varies in different food groups
  - Levels ranging from 0.4 to 149 mcg/kg





### **Overseas Studies**

- ➢ GE in infant formula:
  - > GE detected in infant formula in US, Canada, Brazil, etc.
  - > EFSA study (published in 2016):
    - > 87 mcg/kg (mean MB)
- Several studies such as those conducted by JECFA and EFSA indicated a possible health concern for infants, in particular formula-fed infants





### **Local Studies**

- Consumer Council has published studies in 2017 and 2018, which have aroused local concern on presence of GE
- Study on cooking oil in July 2017
  - > 60 samples of edible oil being tested
  - > GE detected in 46 samples (77%)
  - > GE level detected: 67-2000 mcg/kg
- Study on butter and margarines in April 2018
  - > 30 samples of margarine and butter
  - GE/glycidol detected in most margarines and spreads being tested
  - Level detected: 13-640 mcg/kg

ood and Environments

No local study on GE in other foods, such as infant formula, has been identified so far



## **Overseas Recommendations and Standards - JECFA**

- JECFA considered not appropriate to establish a health-based guidance value glycidol as it is a substance that is both genotoxic and carcinogenic
- Recommended to implement appropriate efforts to reduce concentrations of GE and glycidol in fats and oils, in particular when used in infant formula





# Overseas Recommendations and Standards -- Codex

- Codex has not established standards on GE or glycidol in food
- Codex is drafting a code of practice for reduction of 3-MCPDE and GE in refined oils and food products made with refined oils
  - Included recommendations on:
    - Good manufacturing practice (GMP) in oil milling and refining
    - Selection and use of refined oils in food products made from these oils, including infant formula



> E.g. select refined oils with lower levels of GE



### Overseas Recommendations and Standards -- EU

EU has established regulatory maximum levels for 4 types of foods in Feb 2018

| Foodstuffs ( <sup>1</sup> ) |  | Maximum level<br>(µg/kg)                     |
|-----------------------------|--|--|
| 4.2                         | Glycidyl fatty acid esters expressed as glycidol   |  |
| 4.2.1.                      | Vegetable oils and fats placed on the market for the final consumer or for use as an ingredient in food with the exception of the foods referred to in 4.2.2 | 1 000  |
| 4.2.2.                      | Vegetable oils and fats destined for the production of baby food and processed cereal-based food for infants and young children $(3)$                        | 500  |
| 4.2.3                       | Infant formula, follow-on formula and foods for special medical purposes intended for infants and young children (powder) ${}^{(2)}$ ${}^{(29)}$             | 75 until 30.6.2019<br>50 as from 1.7.2019    |
| 4.2.4                       | Infant formula, follow-on formula and foods for special medical purposes intended for infants and young children (liquid) ${}^{(2)}$                         | 10,0 until 30.6.2019<br>6,0 as from 1.7.2019 |
| 新生署                         | (Source: Commission Regulation (EU) 2018/290)  |  |

# **CFS's Follow-up Action**

- Keep in view of the latest situation
  - > Overseas development
    - Market situation
    - Standards and recommendations
  - Local situation
    - > To conduct a study on GE starting in January 2019 to understand the local situation





# ~End~



