

FOOD SAFETY IN THE CONTEXT OF LIMITED FOOD AVAILABILITY: RISK ASSESSMENT OF 3-MCPD AND FATTY ACID ESTERS IN NUTRIENT SUPPLEMENTS AND THERAPEUTIC FOOD

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Overview

This document discusses food safety in the context of limited food availability for process induced harmful contaminants in lipid-based nutrient supplements (LNS) and ready-to-use therapeutic food (RUTF). This risk assessment is focussed on 3-monochloropropane-1,2-diol (3-MCPD) fatty acid esters and glycidyl fatty acid esters (GEs) from refined vegetable fats and oils that can pose serious health risks.

There are 13 chapters providing comprehensive information on previous assessments, current regulations, past datasets of these contaminants in LNS/RUTF, and tools to measure exposure. For example- pages 7-14 outline the previous assessments that have been done on both 3-MCPD and Glycidol Fatty-acid esters by FAO and WHO expert committees and others. There is a detailed description of the update of the hazardous characterization on 3-MCPDs and its toxic effects. There are five appendices which provide information and tools to help establish exposure risk. Overall- this document will help manufacturers and others ascertain the level of risk of exposure to 3-MCPD and GEs from refined vegetable fats and oils and their use in LNS/RUTF.

Link to Document

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