

International Scientific Conference on “Global commodity chains from a risk assessment perspective”, 27-29 May, Berlin 2024

New developments in Risk-benefit assessment

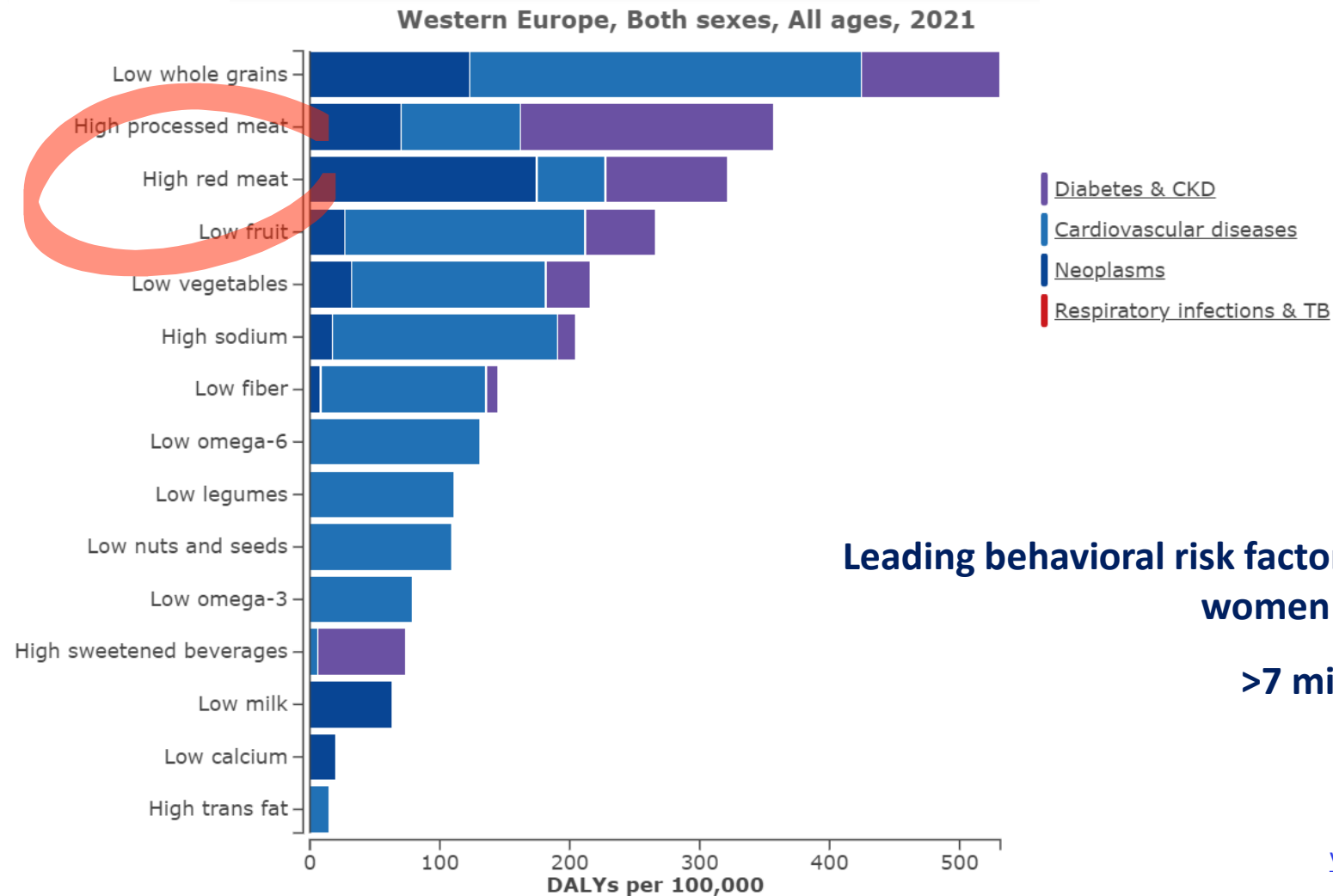
Sara M. Pires, smpi@food.dtu.dk

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Outline

- Why Risk-benefit assessment (RBA)?
- What is RBA?
- Which questions can RBA answer?
- Current developments
- Opportunities

Global burden of disease due to dietary risk factors



Dietary risk factors

Leading behavioral risk factor for global mortality among women and second leading for men

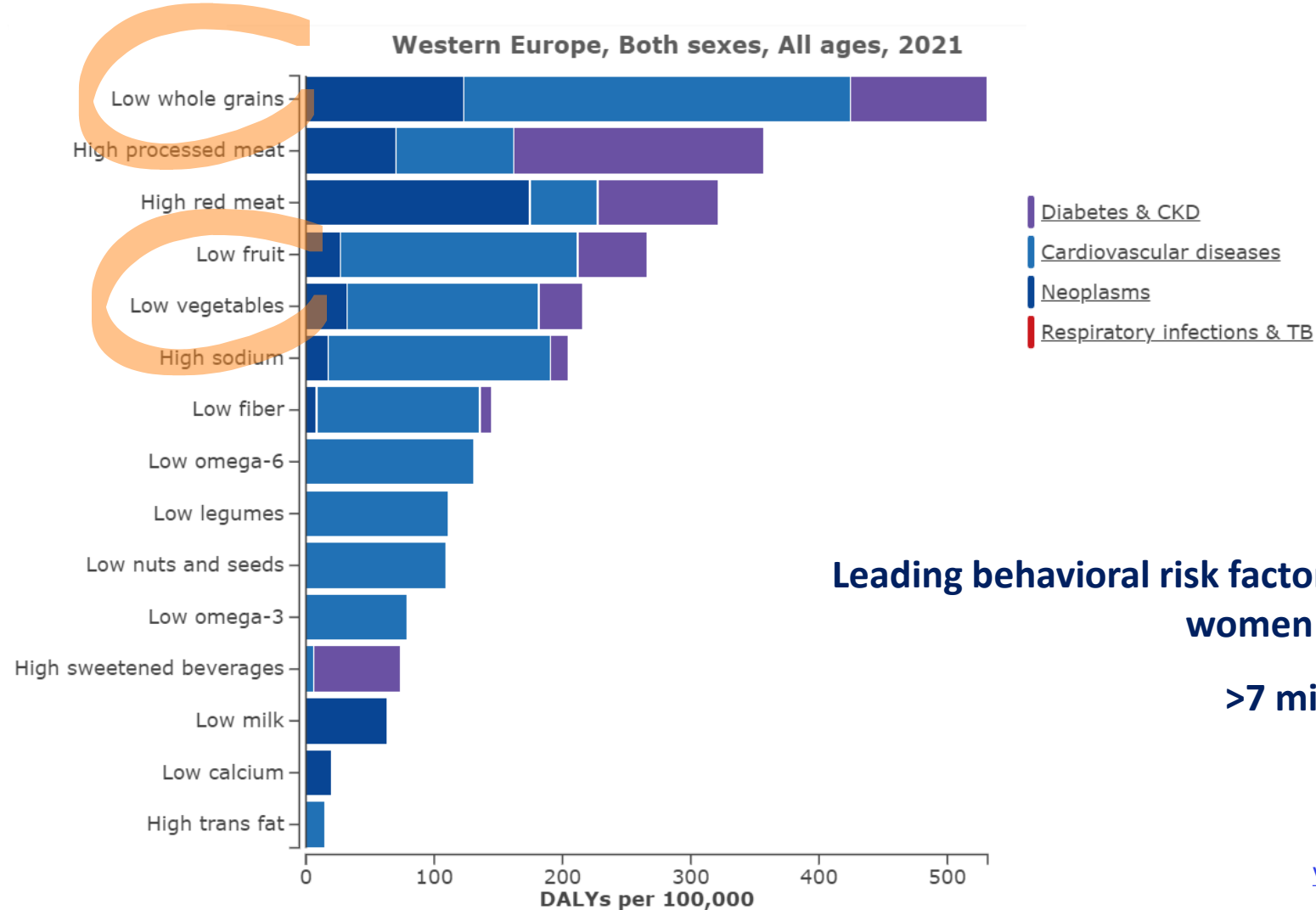
>7 million deaths globally in 2021

Source: GBD Study, IHME

[VizHub - GBD Results \(healthdata.org\)](https://vizhub.healthdata.org/gbd-results)

[VizHub - GBD Compare \(healthdata.org\)](https://vizhub.healthdata.org/gbd-compare)

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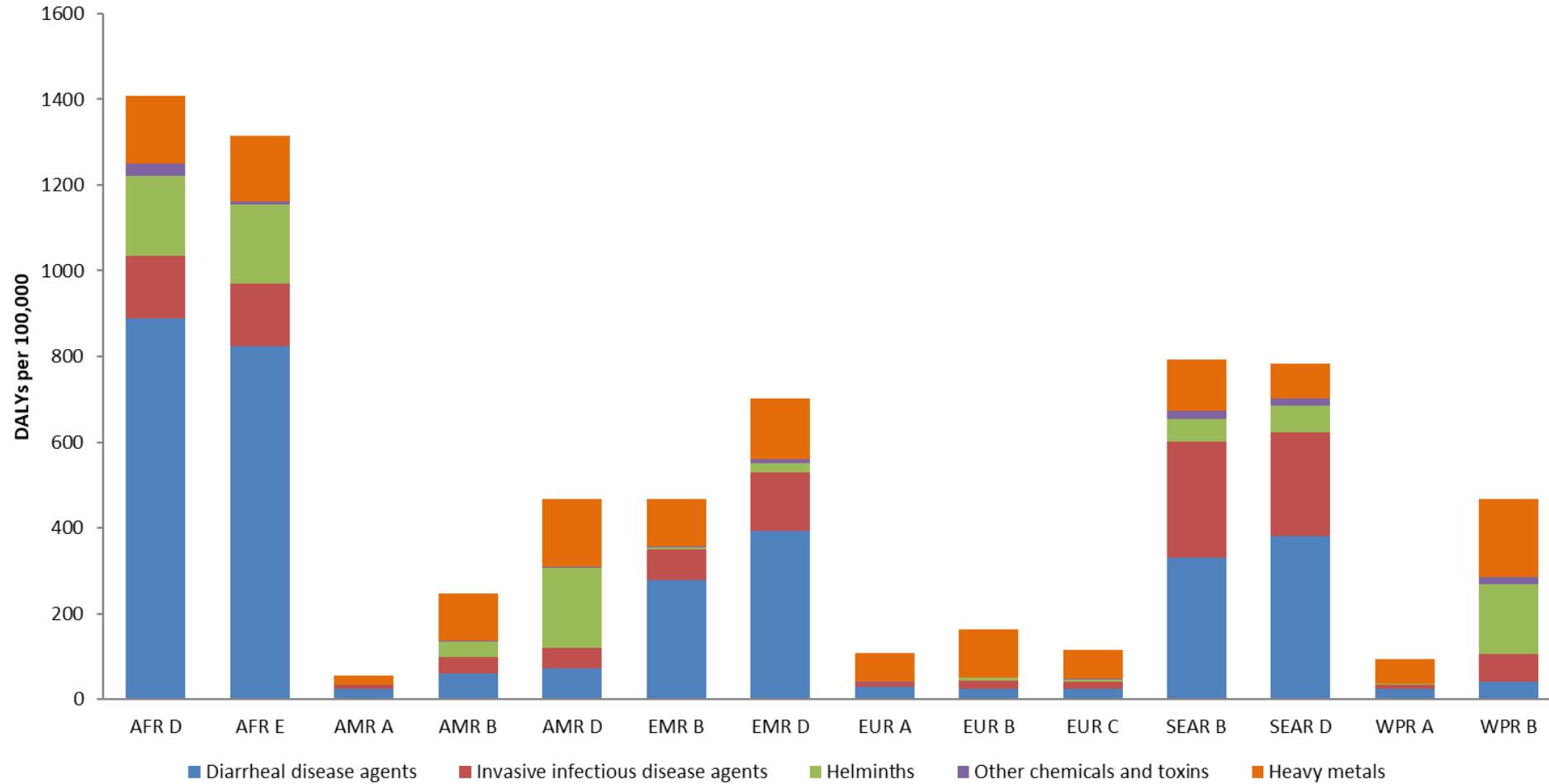
[VizHub - GBD Results \(healthdata.org\)](https://vizhub.healthdata.org/gbd-results)

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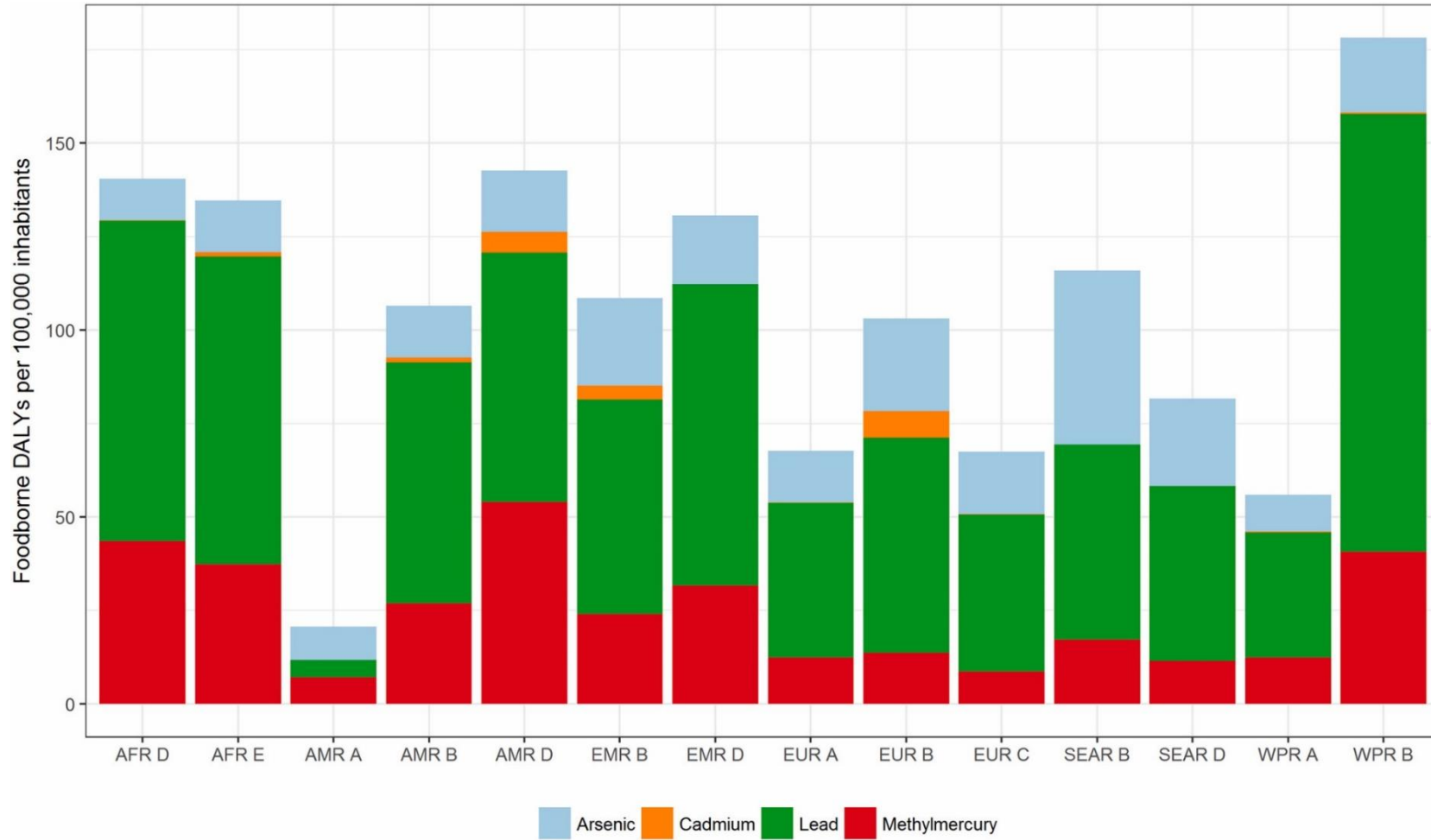
[The Danish Official Dietary Guidelines - Ministry of Food, Agriculture and Fisheries of Denmark \(fvm.dk\)](http://fvm.dk)

Global burden of foodborne diseases

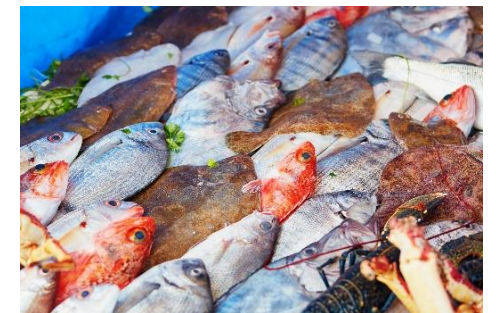


[WHO, 2015](#)
[Gibb et al., 2019](#)

Global burden of foodborne diseases



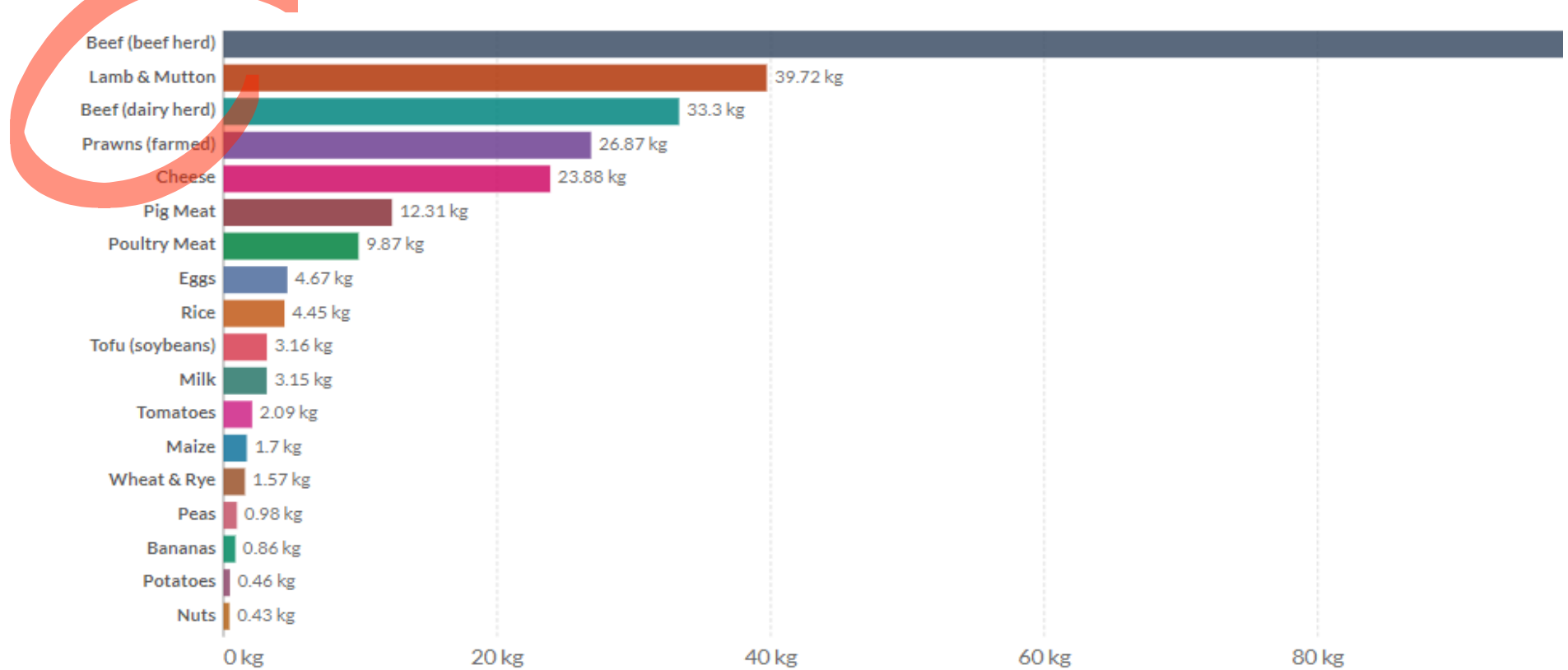
[Gibb et al., 2019](#)



Food systems, health and the environment

Greenhouse gas emissions per kilogram of food product

Greenhouse gas emissions are measured in kilograms of carbon dioxide equivalents (kgCO₂eq) per kilogram of food product. This means non-CO₂ greenhouse gases are included and weighted by their relative warming impact.

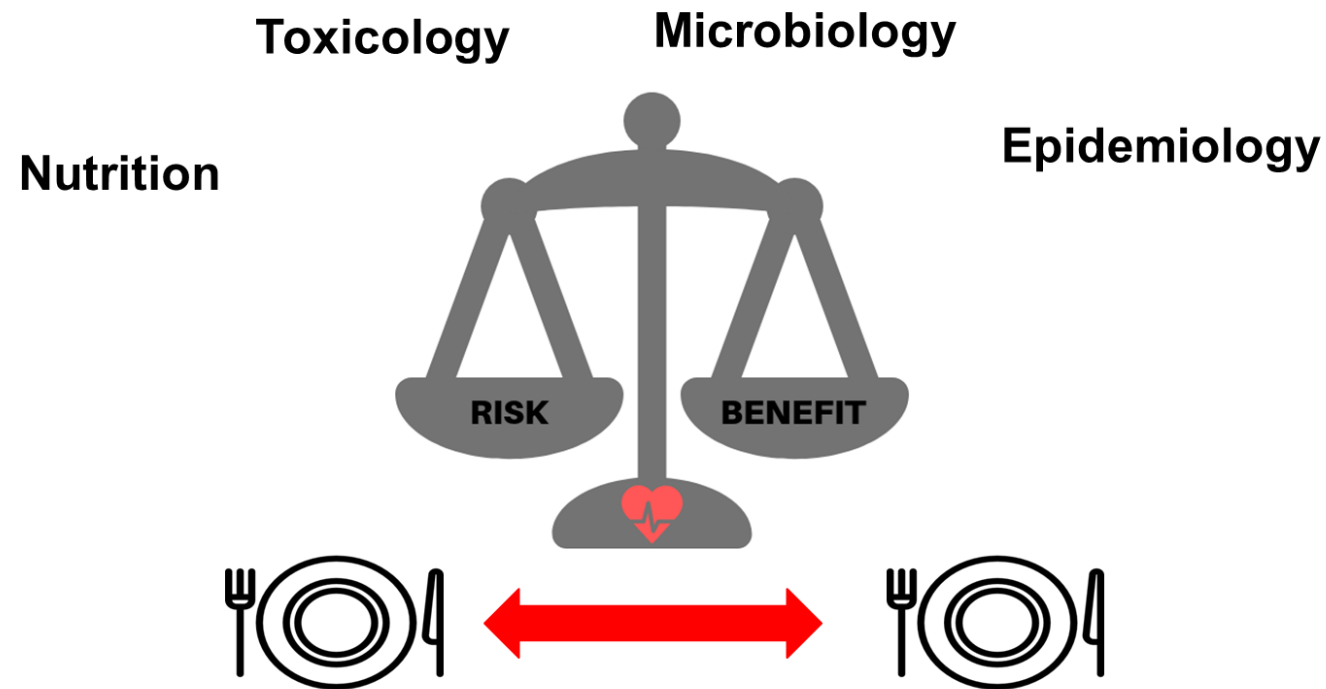


Source: Poore, J., & Nemecek, T. (2018). Reducing food's environmental impacts through producers and consumers.

OurWorldInData.org/environmental-impacts-of

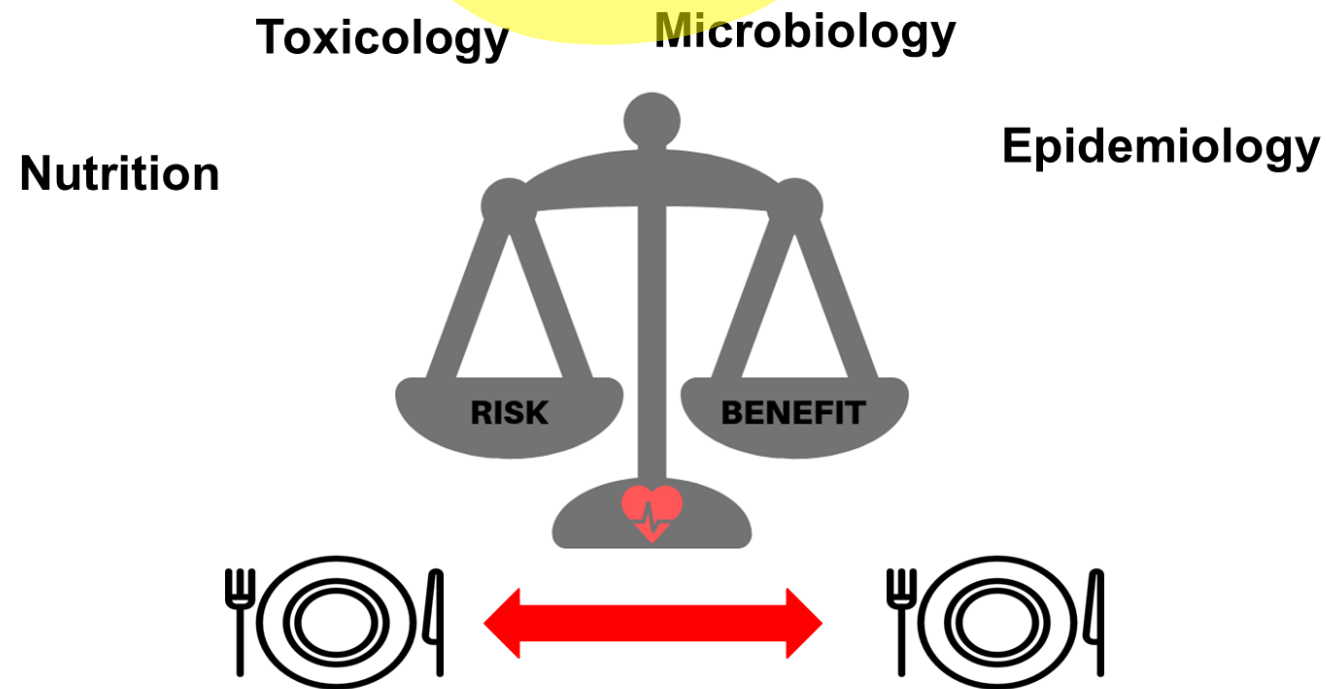
Risk-benefit Assessment of foods

Quantitative comparison of **human health risks** and **benefits** of foods and food compounds based on a **common scale of measurement**



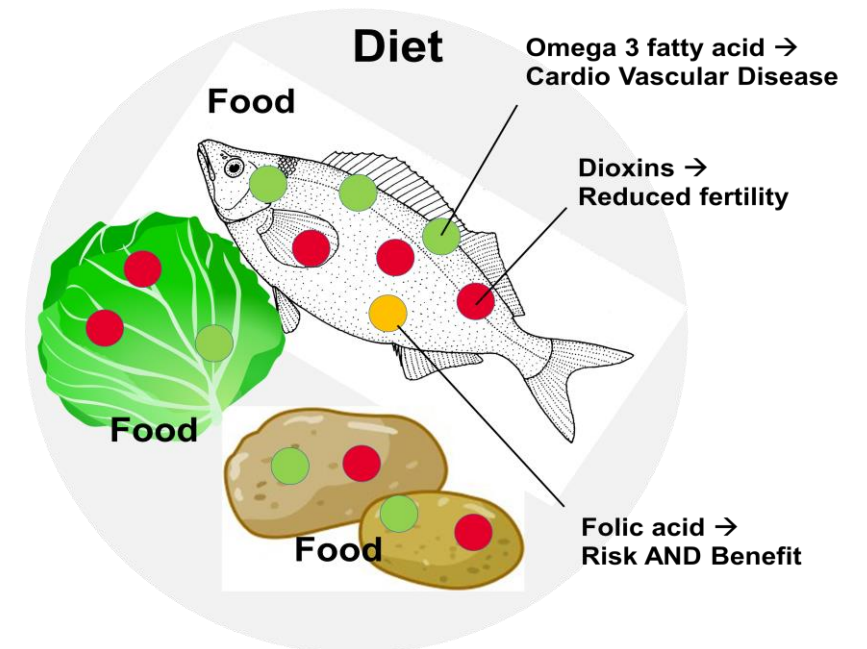
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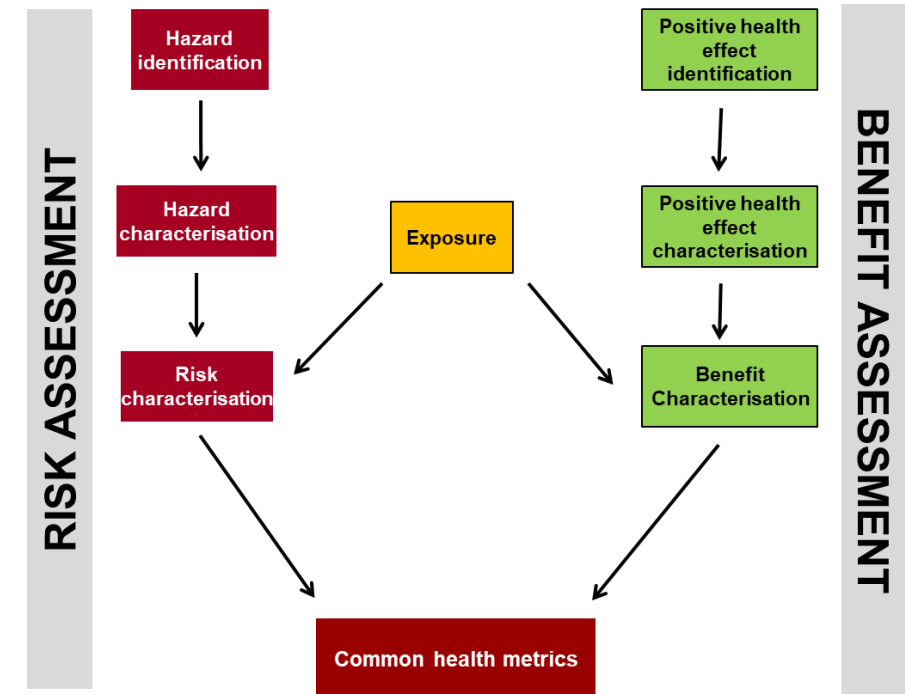
Risk-benefit Assessment of Foods

- **Tool that builds on risk assessment methodologies and can consider**
 - Several contaminants and nutrients
 - Several foods (if needed)
 - Several **health effects**
- Requires integrated and multi-disciplinary approach



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Which questions can RBA help answering?

- What's the health impact of eating up to **30 grams of nuts/day**?
- What's the health impact of decreasing **dairy consumption from 500g/day to 250g/day**?
- What is the health impact of increasing iodine fortification of salt?
- What's the health impact of **substituting** some of our **meat** consumption **by insects**? Or by **pulses**?
- What is the health impact of **increasing fish** and **decreasing meat** consumption?

Photo credits: Colourbox



Which questions can RBA help answering?

- What is the optimal fish consumption pattern that fulfils nutritional requirements and safe hazard exposure limits?
- (...) and food price constrains?
- **What are the integrated health and sustainability impacts of (specific) dietary transitions?**

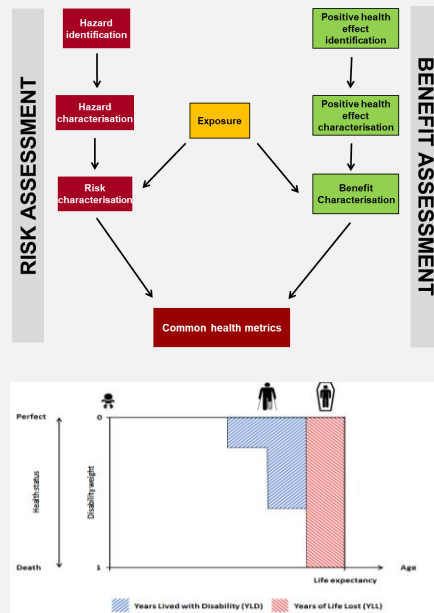


Photo credits: Colourbox

Which methods have been used?

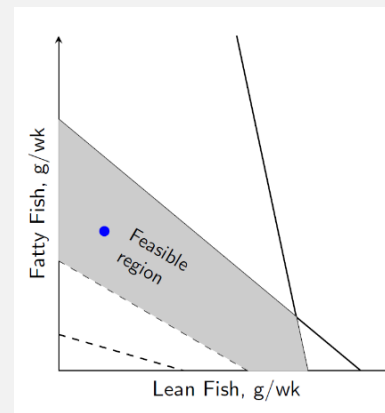
Health impact of current and future consumptions

- RBA Framework, DALY



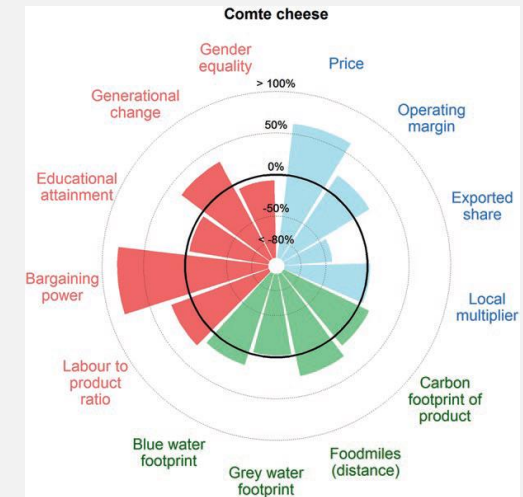
Optimized consumption patterns

- Linear or quadratic programming, optimization



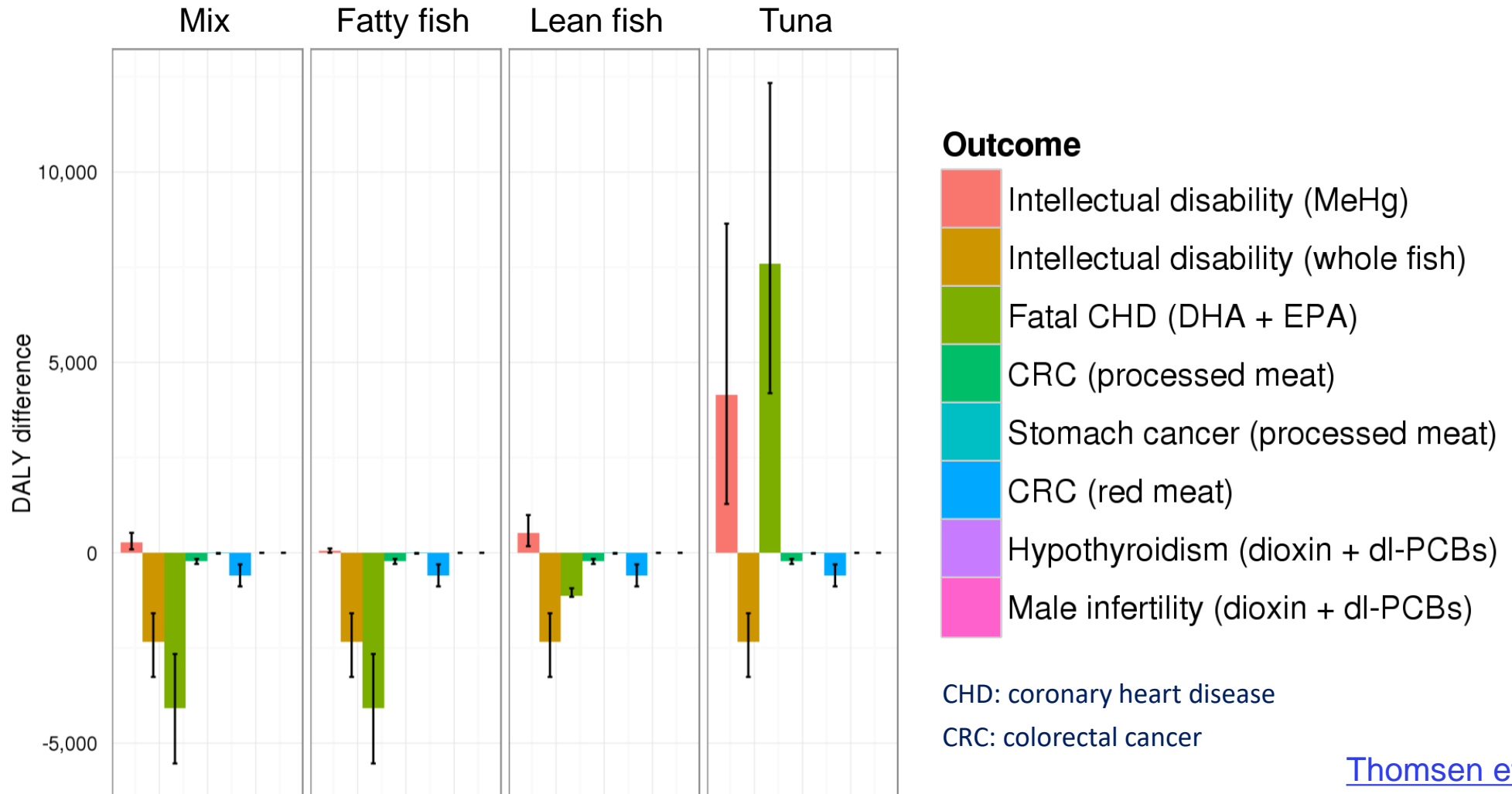
Integrated health and sustainability impacts

- MCDA
- Visualization



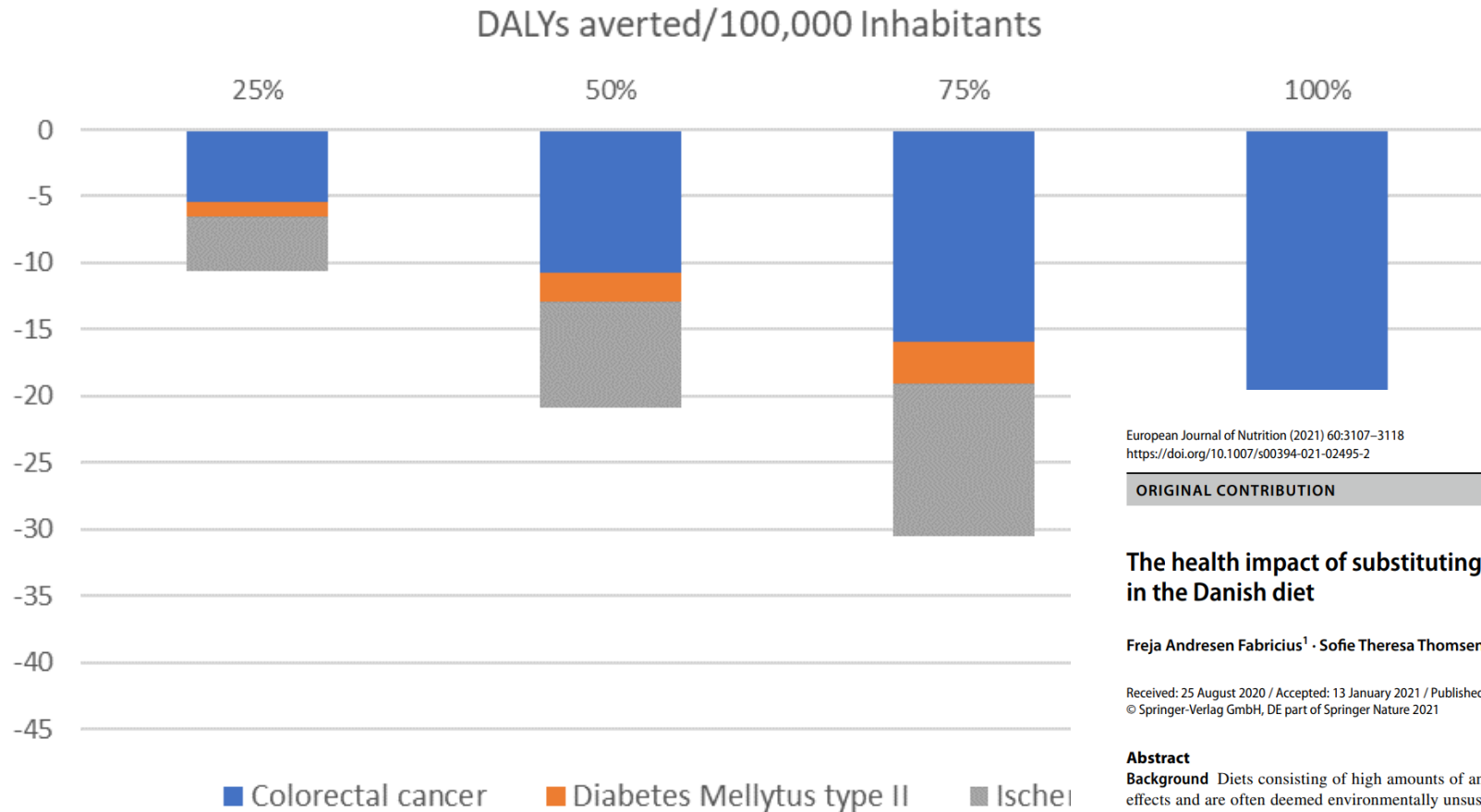
Arfini and Bellassen (2019).

Health impacts of replacing meat by fish, DK



[Thomsen et al., 2018](#)

Health impact of replacing beef with pulses, DK



European Journal of Nutrition (2021) 60:3107–3118
<https://doi.org/10.1007/s00394-021-02495-2>

ORIGINAL CONTRIBUTION



The health impact of substituting unprocessed red meat by pulses in the Danish diet

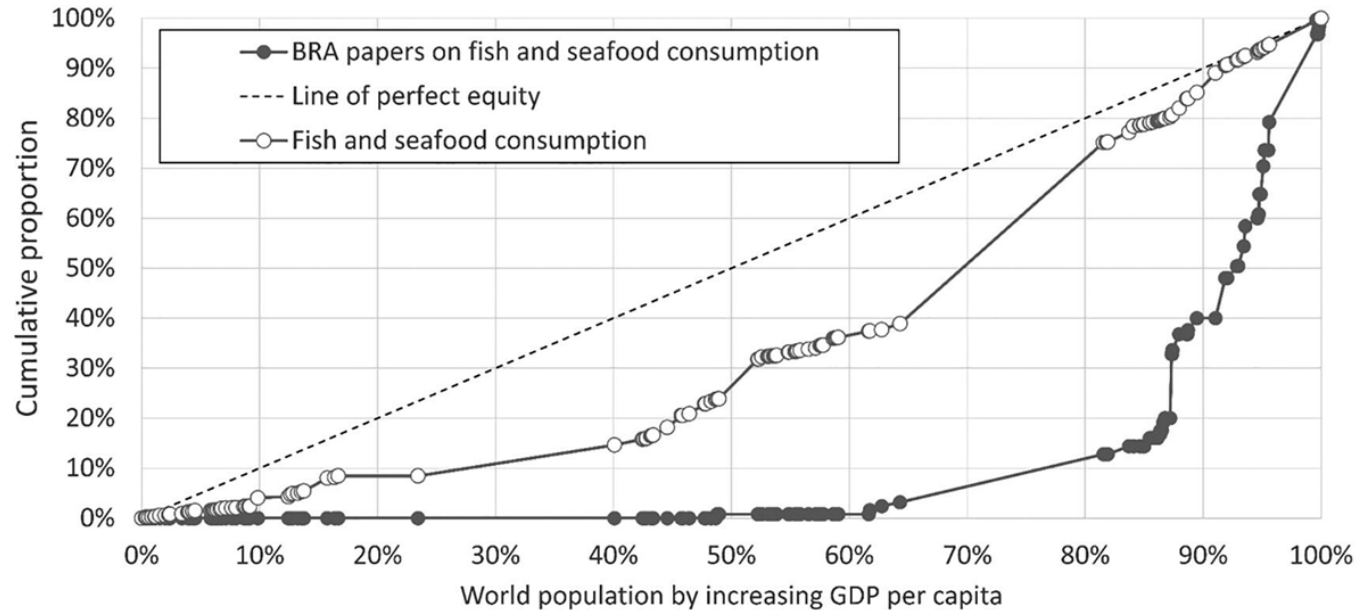
Freja Andresen Fabricius¹ · Sofie Theresa Thomsen¹ · Sisse Fagt² · Maarten Nauta¹

Received: 25 August 2020 / Accepted: 13 January 2021 / Published online: 30 January 2021
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Abstract

Background Diets consisting of high amounts of animal-based protein have been associated with adverse public health effects and are often deemed environmentally unsustainable. Therefore, replacing red meat by pulses has been proposed to reduce the adverse impact on human health and environment. However, unprocessed red meat is an important source of nutrients, such as vitamin B₁₂, iron, zinc and selenium, and the substitution may have negative impact on nutrient adequacy. **Method** Using a risk–benefit assessment (RBA) approach, we, therefore, estimated the health impact of substituting unprocessed red meat by pulses on the burden of non-communicable diseases in Denmark, using Disability-Adjusted Life Years (DALY). Furthermore, we assessed the impact of the substitution on nutrient adequacy.

Risk-benefit studies globally – fish and seafood



Poorest 60%:

- 36% of global fish consumption
- <1% of benefit-risk analyses

Wealthiest 10%:

- 15% of global fish consumption
- 60% of benefit-risk analyses

Recent and ongoing developments

Capacity building

EXTERNAL SCIENTIFIC REPORT



APPROVED: 11/12/2019

doi:10.2903/sp.efsa.2019.EN-1768

RiskBenefit4EU – Partnering to strengthen Risk-Benefit Assessment within the EU using a holistic approach

- Novel case study
- International collaboration
- Training

Novel Foods

EXTERNAL SCIENTIFIC REPORT



APPROVED: 08 April 2022

doi:10.2903/sp.efsa.2022.EN-7316

Novel foods as red meat replacers – an insight using Risk Benefit Assessment methods (the NovRBA project)

- Framework development
- Novel foods

Holistic assessment

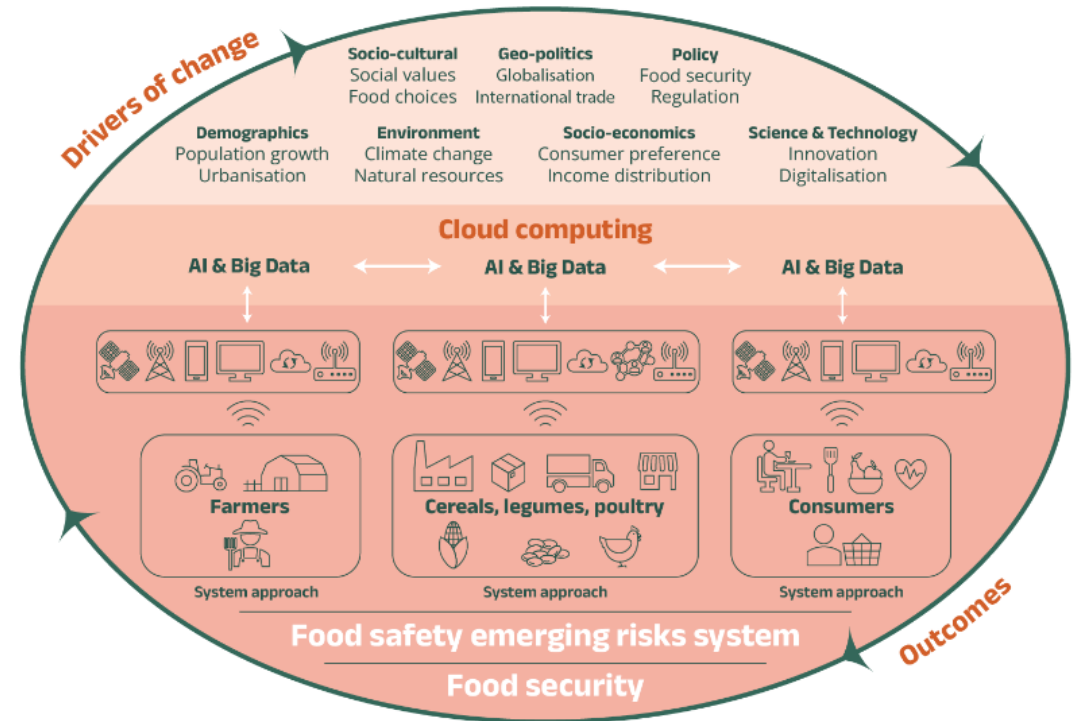
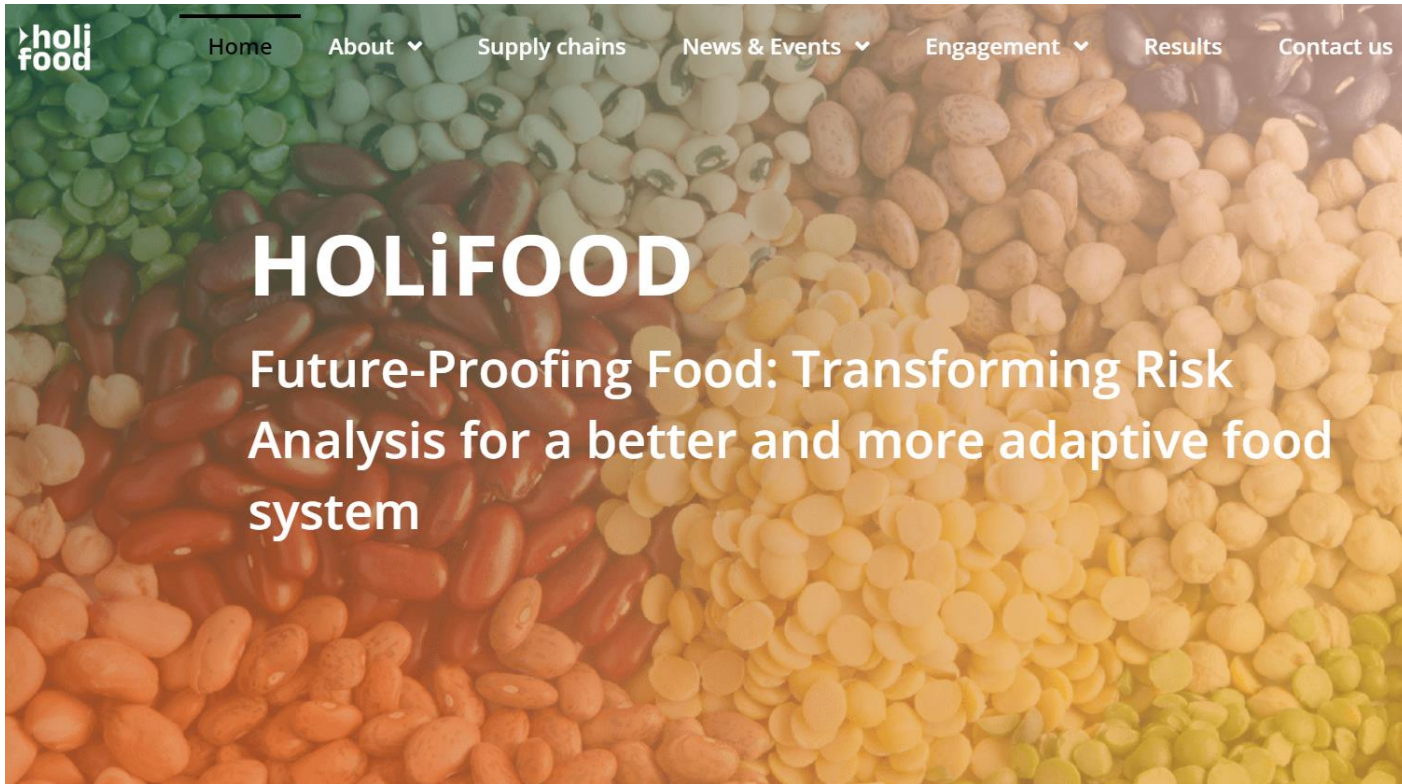
ALTERNATIVA Alternative protein sources in the European diets – integrating health risk-benefit and sustainability [EFSA Project]




Project coordinated by Ricardo Jorge, INSA Portugal

- Integration of sustainability dimensions
- Method development

Recent and ongoing developments



Recent and ongoing developments



Nordic Risk-benefit Assessment:
health impacts of replacing meat by
pulses in three Nordic countries

Nordic Council of Ministers

Assessing the impact of dietary transitions

- Measuring the **health and sustainability impacts** of **transitioning** from current diets to more sustainable and healthy diets, including health and environmental impacts

Contact [Anna Elisabeth Jacob](#), DTU and [Claire Dénos](#), Ghent University

- Assessing the **health and environmental impact of the isocaloric substitution of animal-based foods** with the irrespective **plant-based analogues**

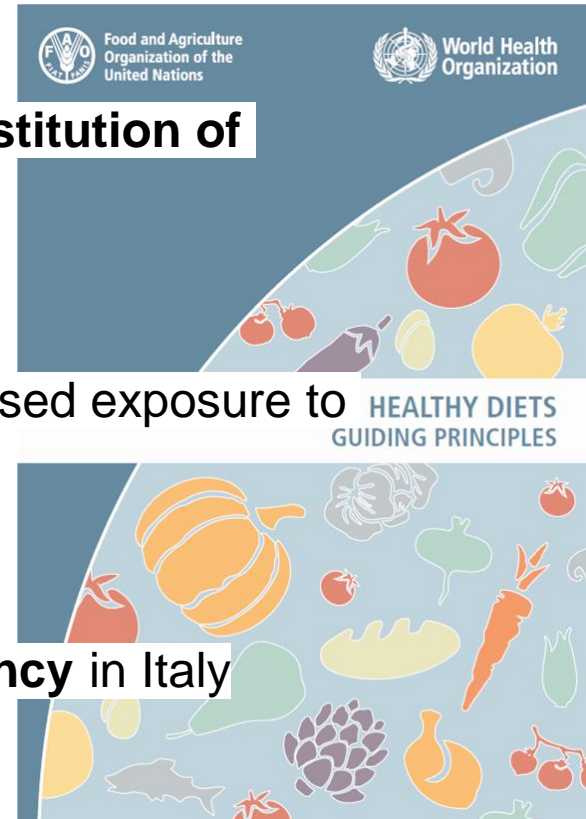
Contact [Catarina Carvalho](#), University of Porto

- **RBA of shifts to alternative plant-based diets** with focus on an increased exposure to **mycotoxins**

Contact [Octavian Mihalache](#), University of Parma

- Estimating the **effect of specific dietary switches on the life expectancy in Italy**

Contact [Matteo Perillo](#), University of Bologna



Remaining challenges

Methodological

- Weight of evidence for a causal effect
 - imbalance between toxicology and nutrition
 - exclusion of many chemicals
 - weight of evidence for dose-response

Application and communication

- Knowledge translation
- Adoption for policy-making

Integration of other dimensions

- Environment, socio-economic, culture

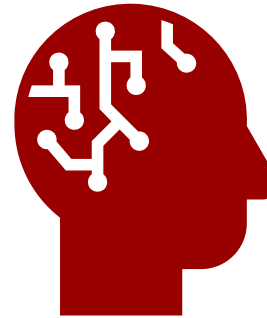
Opportunities



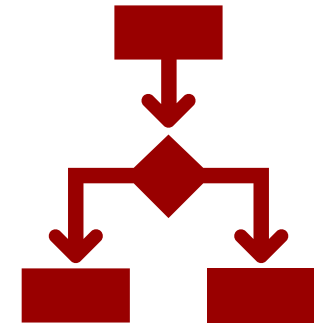
Collaboration



**Capacity
building**



**New
technologies**



**Harmonized
methods**

Harmonization and sharing of models

FoodRisk-Labs

 **FoodChain-Lab** ▼

Predictive Microbial Modeling Lab (PMM-Lab) ▼

FoodProcess-Lab ▼

RAKIP Initiative ▼

BfR-NewsRadar

Open Food Safety Model Repository

Food Security Resource Repository

RAKIP Initiative



The food safety community is generating a variety of scientific knowledge (e.g. scientific publications, experimental data and mathematical models) and resources (databases and software tools for model generation and application). However, the access to this knowledge and the exchange of information between databases and software tools are currently difficult and time con

International activities



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Home / Newsroom / Article / Call for experts to develop WHO food-based dietary guidelines

Call for experts for Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption

Related Highlight

Report of the Joint FAO/WHO Expert Consultation on the Risks of Benefits of Fish Consumption (2010)

Call for experts to develop WHO food-based dietary guidelines

Related Highlight

WHO's work on healthy diet

International activities

EVENT REPORT



APPROVED: 08 December 2022

doi:10.2903/sp.efsa.2022.EN-7772

EFSA Scientific Colloquium 26

Risk-benefit assessment of combined exposure to nutrients and contaminants through food

European Food Safety Authority

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