



Statens tilsyn for planter, fisk, dyr og næringsmidler

OUR WORK ON SEAWEED at The Norwegian Food Safety Authority (NFSA)

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Seaweed - under the responsibility of NFSA

- **Food**, including food supplements
- **Feed**
 - Fertilisers
 - Products for use as plant protection
 - Cosmetic products
 - Primary production of products (cultivation and wild harvesting) is under our responsibility, but we do not have any role in management of applications for aquaculture permits
 - Organic production: Legislative work at NFSA, but control and certification are delegated to an external institution (Debio)
 - Import, Export

(All business operators shall be registered by NFSA)

Important with a good dialogue

The NFSA shall contribute to facilitation of harvesting and cultivation of new species with seaweed as priority

For this to be successful:

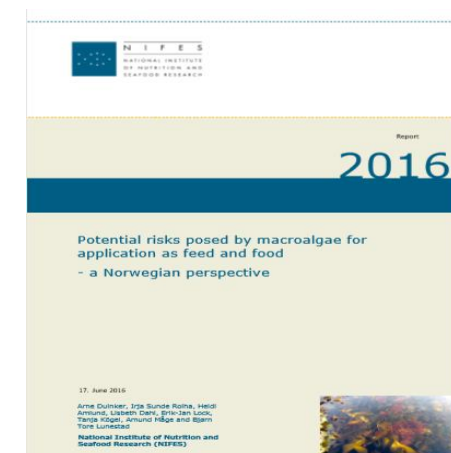
- The NFSA must have knowledge about production of macroalgae
- The business must have knowledge of the food regulations and take responsibility for the food safety

The NFSA needs a good dialogue to ensure both safe products for the consumers and to facilitate business development

The NFSA participates in international forums and can influence the development of legislations
These processes takes time and our arguments must be knowledge-based

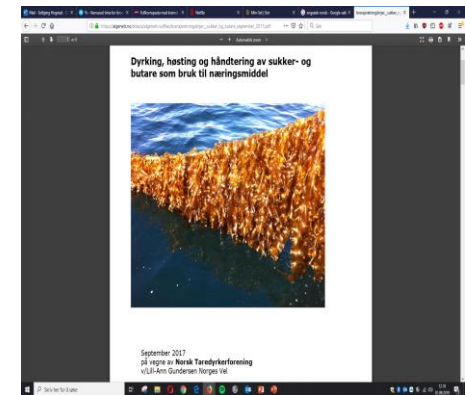
Food safety and seaweed in NFSA, 2015 -2016

- 2015 NFSA started to focus more on seaweed because of increased interest from the consumers and business operators
- 2015 NFSA asked The Institute of Marine Research Institute of marine research (IMR, previous name NIFES) for an assessment on potential negative effects on the health of humans and animals posed by consumption of macroalgae harvested in Norwegian waters
- 2016 IMR publishes the report. The most important risk substances in Norwegian seaweed seem to be cadmium, inorganic arsenic and iodine
<https://www.hi.no/hi/nettrapporter/rapporter-nifes/2016/rapport-makroalger>
- 2016 Based on the IMR report, NFSA publish recommendations to consumers and some information to business operators



Food safety and seaweed in NFSA, 2016-2017

- 2016 NFSA starts performing a more active risk management of European alerts (RASFF) on iodine in seaweed food products
- 2017 Norwegian business network develops private guidelines on *Saccharina latissima* and *Alaria esculenta* with input from NFSA
- 2017 NFSA develop the control system further – partly based on the knowledge gained by the dialogue with the business



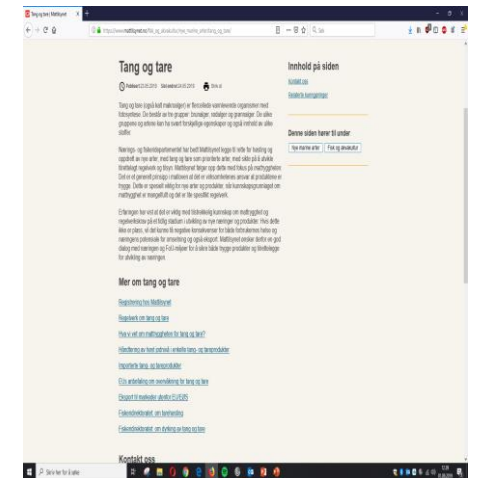
Food safety and seaweed in NFSA, 2017 -2018

- 2017 The Norwegian ocean strategy was published, and the government wants to facilitate harvesting and farming of new species. NFSA shall contribute to this with seaweed as priority species
- 2017 EFSA (EREN) focus on seaweed as an emerging risk in food and feed - NFSA input
- 2017 Many seaweed species included in the EU Novel food catalogue as not novel (one of these: *Alaria esculenta*) - NFSA input after dialogue with French scientist and authorities
- 2018 Commission recommendation (EU) 2018/464 on monitoring metals and iodine in seaweed for use as food and feed - NFSA input, mainly based on a hearing and the IMR-report



Food safety and seaweed in NFSA, 2019

- It has been announced that some Norwegian producers will start marketing their products in regular grocery stores. The products will then be available to a much larger part of the population than before
- Norwegian producers of seaweed food products starts with voluntary labelling of products with high iodine content after request from NFSA
- New NFSA website on seaweed is published - with more information for the producers
- The NFSA recommendations to the consumers are updated to include more information on iodine



Food safety and seaweed in NFSA 2020 -

- Participated in ALGET2 meeting in Bergen January 2020 (and in Scotland autumn 2019)
- Observer in the project initiated by the Ministry - about new species in aquaculture i <https://www.akvaplan.niva.no/en/projects-networks/nye-arter/>
- Observer in several research projects on seaweed as food
- Participates in the project on seaweed under The Nordic Council of Ministers

Food safety and seaweed in NFSA (and IMR) 2020 -

- We have a seaweed-team with inspectors from all regions, chaired by the head office. Ongoing work on new guidelines for inspectors on seaweed as food
- Ongoing dialogue with Norges Vel on version 2 of the industry guidelines on sugar kelp and winged kelp for use in food
- The Institute of Marine Research (IMR) sent data to EFSA on metals and iodine in seaweed in accordance with <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32018H0464&from=DE>
- November 2020: New upcoming report from IMR on seaweed and food and feed safety
- We will update our information on the internet for industry and consumers, based on the new IMR report

NFSA focus in 2021

- **A better and more active control and dialogue with the business** in all regions of Norway - supported by our upcoming new national guidelines and the ongoing nordic project
- **Some focus point towards the business may be**
 - knowledge and control of the content of metals and iodine in their products
 - good risk management of products with high iodine content as by labelling
 - appropriate level of hygiene standards in production of seaweed
 - the use of novel food species
- **Develop a strategy for the work in the EU** on development of new limits on metals in food and feed and risk management of high iodine content, possibly based on the common approach in the project under The Nordic Council of Ministers
- **Continue the dialogue with business and R&D**

Our websites (only in Norwegian)

For producers:

[https://www.mattilsynet.no/fisk og akvakultur/nye marine arter/tang og tare/](https://www.mattilsynet.no/fisk_og_akvakultur/nye_marine_arter/tang_og_tare/)

For consumers:

[https://www.matportalen.no/uonskedestoffer i mat/tema/miljogifter/er det trygt aa spise tang og tare](https://www.matportalen.no/uonskedestoffer_i_mat/tema/miljogifter/er_det_trygt_aa_spise_tang_og_tare)

Contributions and questions are welcome!

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