

4. Methodology of the FEDIOL food and feed safety chain risk assessments

4.1 OVERVIEW ON CROPS SUBJECT TO FEED SAFETY CHAIN RISK ASSESSMENT

- rape seed
- soybean
- sunflower seed
- palm fruit and palm kernel
- coconut

4.2 HOW FEDIOL CONDUCTED THE CHAIN RISK ASSESSMENTS

FEDIOL followed the methodology as described in the Guide- chapter 6- HACCP.

- 1.1. Per oil containing crop, FEDIOL constructed a flow chart covering the following chain elements: the cultivation of the crop, the storage and transport of the harvested oilseed or oil fruit, the processing of these into various oil and protein rich products, and the storage and the final transport of these to the food/feed industry. The feed materials palm kernel meal and copra fall outside the scope of these assessments as they are produced by companies that are not a member of FEDIOL.
- 1.2. Per chain element, FEDIOL described the food/feed safety hazards that can reasonably be expected to occur at that point in the chain, provided no safety measures are in place. For the processing steps (crushing and/or refining and further processing) utilities-related hazards were commonly described. A safety hazard is a biological (B), chemical (C) or physical agents (P) in, or condition of, a product that makes it injurious to human or animal health.
- 1.3. In the elements of the chain that cover agricultural activities such as the cultivation of crops, the transport and storage of the harvested oil seeds or oil fruits and the drying of the oil seeds and the crushing of the oil fruits, the control of hazards is the responsibility of the operators active in that part of the chain. This is why the hazards occurring there were only identified, but their risks were not further assessed (no chance and seriousness assessment). The hazards appearing in the FEDIOL risk assessments, however, will allow the local operator to take the necessary measures. FEDIOL members are to verify this when they are active in these chains. Control measures for these hazards can eventually be taken at the level of crushing or refining as well.
- 1.4. Those risk assessments may differ amongst vegetable oil and protein meal producers for example based on the origin of the raw materials and the individual and specific processing conditions of the operator.

Moreover, in these tables, no operational prerequisite programme (OPRP) or critical control point (CCP) is listed due to the fact that the decision leading to the establishment of such OPRP or CCP should be consistent with the reality of each plant or processing line.
- 1.5. FEDIOL justified the risk assessment.
- 1.6. FEDIOL checked whether EU legislation or trade standards such as those of FEDIOL and FOSFA or NOFOTA set limits for the respective hazard, and if so, listed them.

1.7. The packing of goods is outside the scope of this methodology for assessing chain risk analyses. Transport of ex-works deliveries is outside the scope of this methodology as well.

The safety risk assessment of the food and feed chains of soybeans, rapeseeds, sunflower seeds, palm/palm kernel oil and coconut oil are attached below and they are also available on the FEDIOL website: <http://www.fediol.eu>.

As described above, each risk assessment is made up of the following sections:

- a flow chart depicting the full supply chain
- sheets discussing risks per step in the supply chain, ie cultivation, drying, crushing, refining, storage and transport.

For the storage and transport sheets of the sunflower, rapeseed, palm (/kernel) and coconut chains, please refer to those of soybeans.

FEDIOL will evaluate the food and feed safety assessments of the chains of oilseed and oil fruit products every two years.

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