MOCRINIS Workshop Bologna, Italy 10-11 September, 2013

Day 1: Tuesday 10 September 2013

08:00 Registration

1. Opening Session

Moderator: Dirk Danneels, European Wax Federation

09:00 Welcome and opening comments

Juan-Carlos Carrillo, Shell (confirmed)

09:15 Goals and outline of the Workshop

Juan-Carlos Carrillo, Shell

2. Setting the Scene on "Mineral Oil"

Moderator: Dirk Danneels, European Wax Federation

Mineral oils are petroleum substances obtained from crude oil. Mineral oils are complex substances of hydrocarbon components with carbon number ranging from C15 to C50 and consist of saturated (normal, branched, naphthenic) and aromatic hydrocarbons. The chemical composition is set by manufacturing processes to satisfy a range of performance, physical and toxicological properties.

09:30	Mineral Oil – Origin, Production and Composition
	Anna Hedelin, Nynas (confirmed)

09:45 Analytical Characterisation of Mineral Oils

Stuart Forbes, Shell (confirmed)

09:55 Mineral Oils in Printing Inks

Erich Frank, Flint Group (confirmed)

10:05 Mineral Oils in Cartons

Jan Cardon, European Carton Makers Association (confirmed)

10:15 Mineral Oils: The Point of View of the Paper Industry

Eugenio Cavallini, Confederation of European Paper Industries (confirmed)

10:25 Mineral Oils and Food. A Partnership for the Future?

Andre Adam, FRAGOL (confirmed)

10:40 Discussion

10:50 Coffee Break

3. Toxicology of Mineral Oils

Moderator: Dirk Danneels, European Wax Federation

The known hazard information will be summarized both for mineral oils with non-food technical applications and for highly refined mineral oils with food contact applications. The hazard of concern for mineral oils with non-food applications is dermal carcinogenic potential, which is related to aromatic hydrocarbon content and evaluated with short-term predictive assays. Mineral oils used in food contact applications consist primarily of saturated hydrocarbons, and the hazard of concern is liver granuloma development that has been observed in a single rat strain. Differences in bioavailability and metabolic profiles across species will be reviewed in order to assess the human relevance of these liver granulomas.

11:15 Mammalian Toxicology and Toxicokinetics of Mineral Oil

Peter Boogaard, Shell (confirmed)

11:35 Overview of Metabolic Differences

Jean-Pierre Cravedi, French National Institute for Agricultural Research (confirmed)

11:55 Mineral Oil Hydrocarbons (MOH)and Human Pathology

Kenneth Fleming, Royal College of Pathologists (confirmed)

12:15 Discussion/Questions & Answers

12:30 Lunch at Il Patio Restaurant, Sheraton Hotel

4. Risk Assessment

Moderator: Dirk Danneels, European Wax Federation

Risk assessments on mineral oils have been conducted by several regulatory bodies. In particular, the Scientific Opinion on Mineral Oil Hydrocarbons in food will be reviewed, followed by a discussion of the opportunities to strengthen the data used to support this risk assessment.

13:30 Mineral Oil Hydrocarbons in Food, Scientific Opinion of the Scientific Panel on

Contaminants in the Food Chain (CONTAM)

Marco Binaglia, European Food Safety Authority (confirmed)

13:50 Interpretation of Exposure Data and Path Forward

David Tennant, Food Chemical Risk Analysis

14:10 Panel Discussion

Peter Boogaard, Shell (confirmed)

Jean-Pierre Cravedi, French National Institute for Agricultural Research (confirmed)

David Tennant, Food Chemical Risk Analysis (confirmed)

Diane Benford, UK Food Standards (confirmed)

5. Regulatory Framework

Moderator: Dirk Danneels, European Wax Federation

Mineral oils used in food and non-food applications are subject to regulation by several pieces of legislation. Consideration will be given to the potential overlaps and gaps among these different regulatory frameworks.

14:40 Comparison of Various European Food Regulations

Rachida Semail, Keller and Heckman (confirmed)

15:00 Understanding the Requirements of EU Food Contact Regulations (Non-plastic

material)

Annette Schaefer, DG SANCO (confirmed)

15:20 Question and Answers

15:30 Ice Cream Social / Coffee Break

6. Analytical Methods for Mineral Oils

Moderator: Dirk Danneels, European Wax Federation

Various test methods exist for the analysis of mineral oils. Considering the limitations and uncertainties of the various methods, the applicability of the most appropriate method(s) will be discussed.

15:45 The Composition and Analyses of Oil Fractions Present in Food

Jan Beens, Consultant, University of Amsterdam and Free University of Amsterdam (confirmed)

16:05 Latest Developments on MOSH/MOAH Methods

Philipp Stolper, FOGRA (confirmed)

16:25 Safety of Recycled Paperboard: Mineral Oil Content Determination, Migration to

Food, and Clean-Up Strategies

Ilaria Braschi, University of Bologna (confirmed)

16:45 Panel Discussion

Consider EFSA recommendation on need for certified reference standards and reference materials for Mineral Oils

Jan Beens (confirmed) Stuart Forbes (confirmed) Philipp Stolper (confirmed)

17:15 Wrap Up Day 1

Juan-Carlos Carrillo, Shell (confirmed)

17:30 End of Day 1

19:00 Cocktails on the Terrace and Dinner (Sheraton Hotel)

Day 2: Wednesday 11 September 2013

Day 2: Objectives and Goals

09:00 Welcome and Goals of Day 2

Juan-Carlos, Carrillo, Shell (confirmed)

Breakout Sessions

Moderator: Dirk Danneels, European Wax Federation

09:15 Discussion Group 1: Toxicology and Risk Assessment

Peter Boogaard / Jean-Pierre Cravedi

Discussion Group 2: Analytical Methods

Stuart Forbes / Jan Beens / Philipp Stolper

Discussion Group 3: Downstream Users

Erich Frank / Jan Cardon / Andre Adam / Jonathan Briggs

Report back from Discussion Groups

10:45 Toxicology and Risk Assessment

Analytical Methods

Downstream Users

11:45 Lunch at Il Patio Restaurant, Sheraton Hotel

Discuss recommendations from MOCRINIS Workshop

13:00 Barry Simpson, (confirmed)

Wrap up / agreement on Final Recommendations

14:00 Juan-Carlos Carrillo, Shell (confirmed)

14:45 End of Day 2 MOCRINIS Workshop

Safe Travels