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Session of the Codex Committee on
FOOD HYGIENE



52.^a

reunión del Comité del Codex sobre
HIGIENE DE LOS ALIMENTOS

Tema 3 del programa: Cuestiones planteadas por la labor de la FAO y la OMS



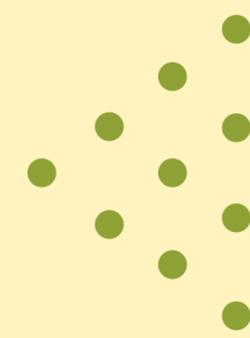
Food and Agriculture
Organization of the
United Nations



World Health
Organization

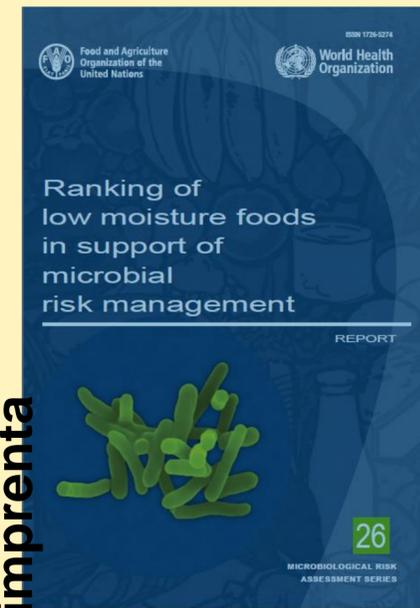
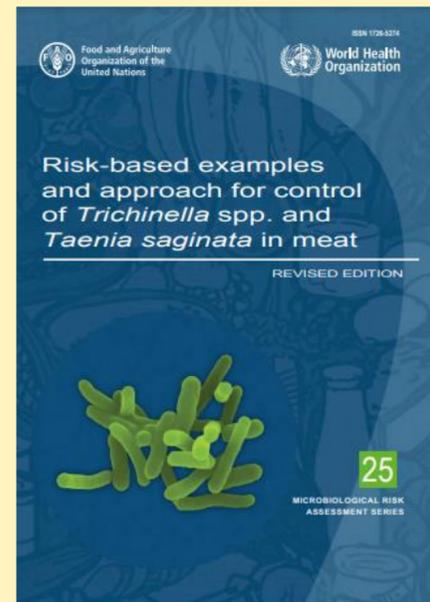
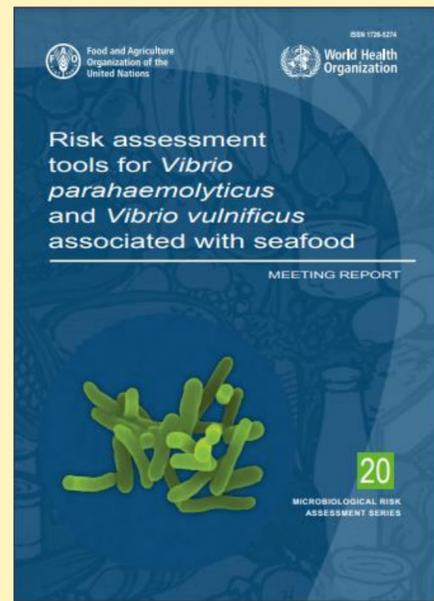


Actualización de las JEMRA 2020-2021

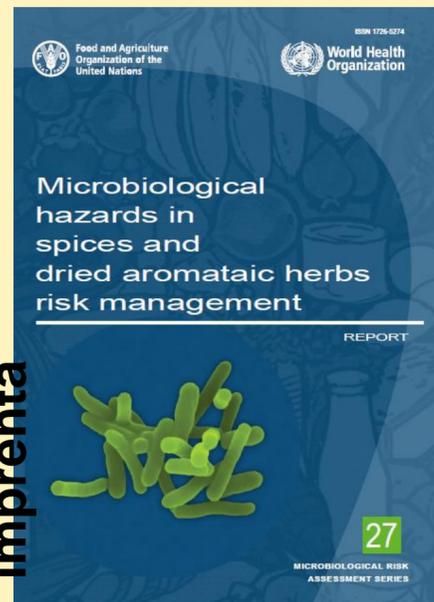
- Publicaciones
 - Reuniones de expertos
 - Trabajo futuro
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Serie de evaluación de riesgos microbiológicos (ERM)

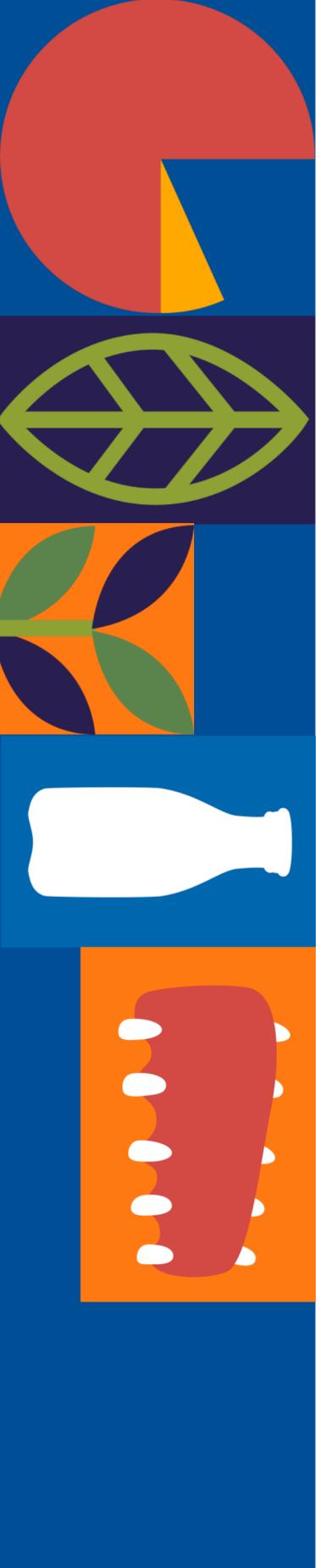
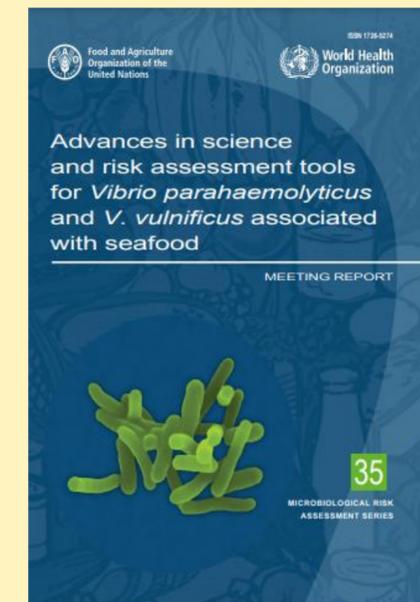
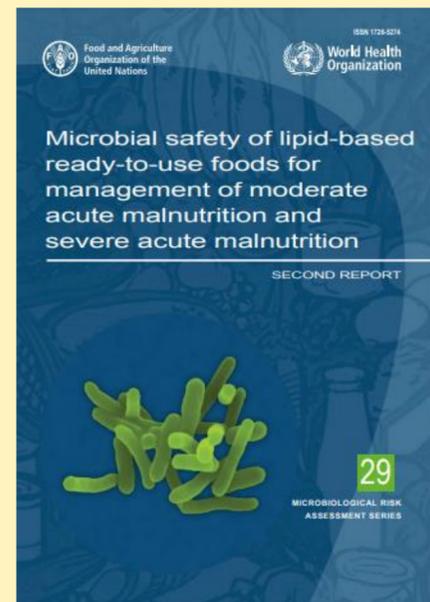
Publicaciones retrospectivas



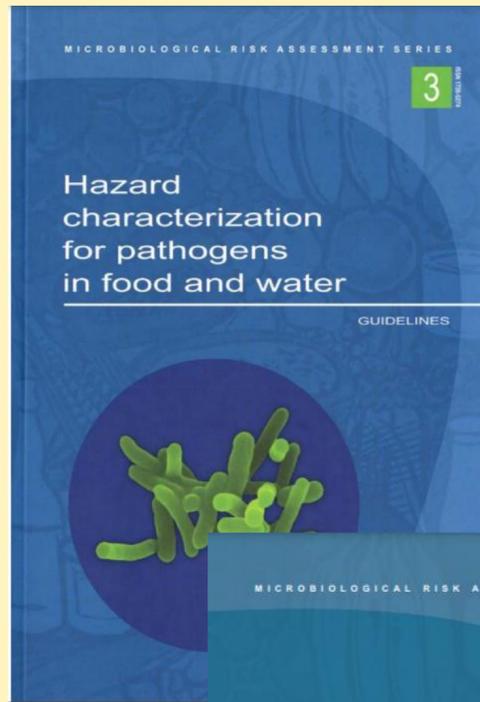
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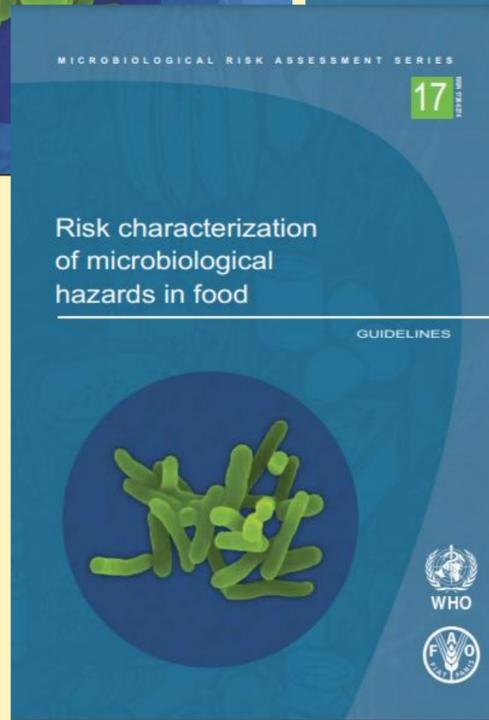
Serie de evaluación de riesgos microbiológicos (ERM)



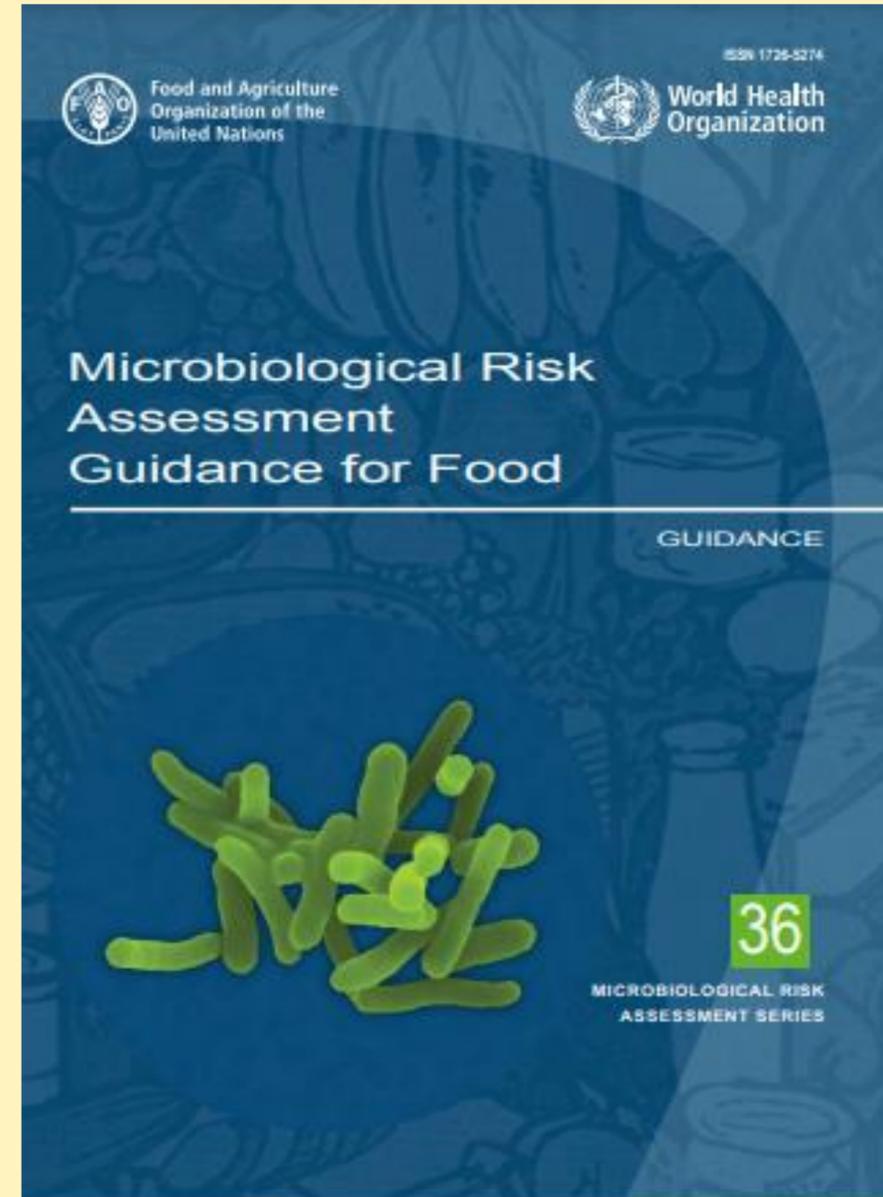
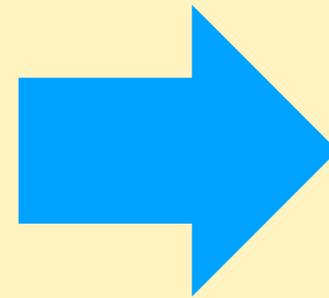
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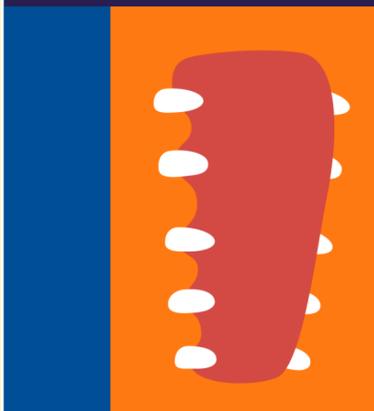
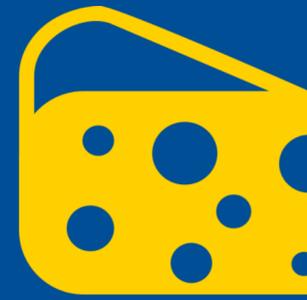
2008



2009



2021



Folleto e infografía

联合国 粮食及 农业组织 | 世界卫生组织

简述： 评估食品中微生物 危害风险



《食品微生物风险评估指南》(FAO/WHO) 为评估食品中微生物危害风险提供了结构化框架。《指南》的编写对象是在风险评估方面有经验和无经验的全球广大科学家和风险评估人员，以及风险管理者和负责风险评估和/或与遇的其他人，以便其能够：

- 识别微生物风险的关键问题和特征；
- 认识风险评估最佳实践的特性；
- 避免风险评估的某些常见陷阱；
- 根据风险管理者的需要，开展风险评估。

《食品微生物风险评估指南》更新了此前联合国粮农组织(粮农组织)和世界卫生组织(世卫组织)的三份指导文件，将其合并成一份，为微生物风险评估提供总体框架。在此过程中，《指南》提供了该领域近期发展的动向和经验，及其根据科学和风险管理要求的不断发展。



Food and Agriculture Organization of the United Nations | World Health Organization

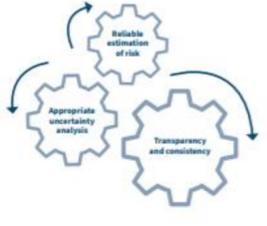
In brief: Assessing the risk of microbiological hazards in foods



The Microbiological Risk Assessment Guidance for Food (MRA 3.0) provides a structured framework for assessing the risk of microbiological hazards in food. It was developed for the global community of scientists and risk assessors, both experienced and inexperienced in risk assessment, and the risk managers or others responsible for risk decision-making and/or communication so that they can:

- Identify the key issues and features of a microbiological risk;
- recognize the properties of a best-practice risk assessment;
- avoid some common pitfalls of risk assessment; and
- perform risk assessments that are responsive to the needs of risk managers.

The Microbiological Risk Assessment Guidance for Food updates three previous guidance documents by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) and brings them into a single volume, providing an overall umbrella for microbiological risk assessment. In doing so it captures recent growth and experience in this field, which continues to evolve in line with science and risk management demands.



Organisation des Nations Unies pour l'alimentation et l'agriculture | Organisation mondiale de la Santé

Évaluation des risques microbiologiques (ERM) dans les aliments



L'ERM est une approche structurée qui peut être adaptée afin de répondre à des questions spécifiques concernant les risques ou la réduction des risques.

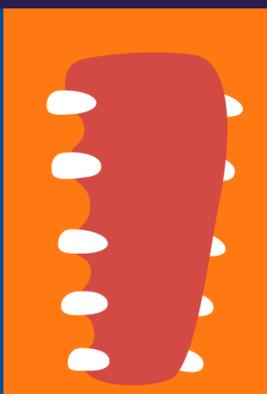
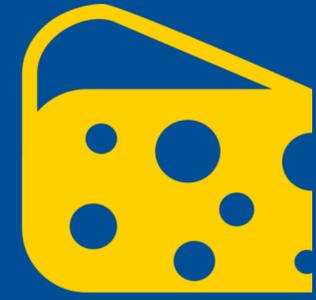
L'ERM est un processus à base scientifique constitué de quatre composantes :

1. Identification des dangers: les dangers microbiologiques présents dans les aliments peuvent être liés à des agents infectieux ou aux toxines produites par des microorganismes.
2. Caractérisation des dangers: évaluation des effets néfastes que peut occasionner l'ingestion d'un microorganisme.
3. Évaluation de l'exposition: évaluation quantitative des agents pathogènes qu'une population peut ingérer au fil du temps.
4. Caractérisation des risques: intégration des trois étapes précédentes pour mener à une estimation de la probabilité et de la gravité des effets néfastes sur la santé dans une population donnée.

L'ERM est un outil polyvalent. Il peut permettre aux gestionnaires des risques d'obtenir les meilleures estimations ou des estimations comparatives des risques ou d'explorer les effets d'une intervention sur les risques.

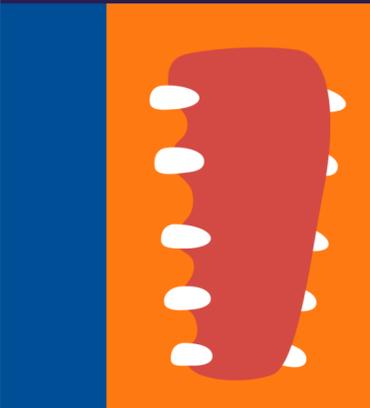
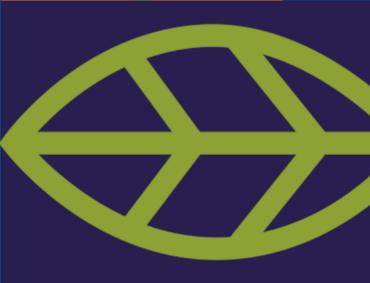
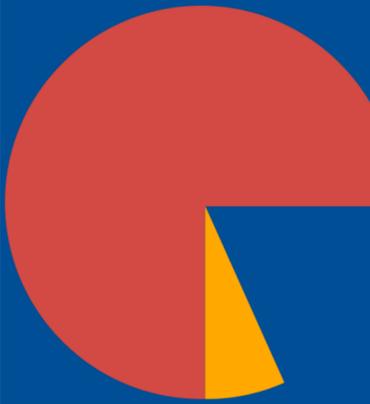
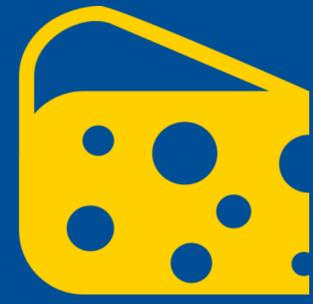
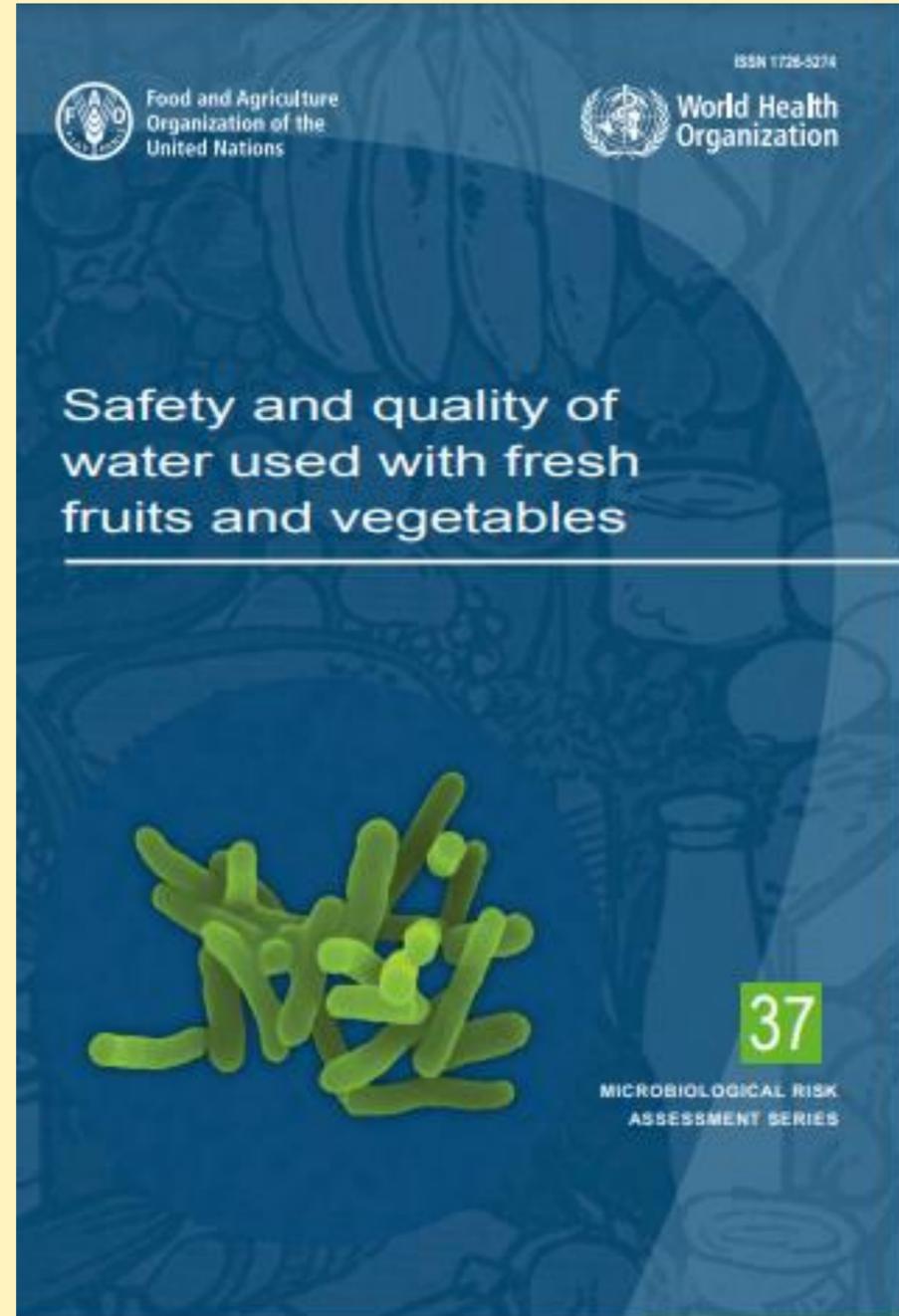
Analyse des risques: L'analyse des risques permet d'obtenir de meilleurs résultats au plan de la sécurité sanitaire des aliments, et d'améliorer la santé publique et l'accès aux marchés.

Disponibile en los 6 idiomas de la ONU



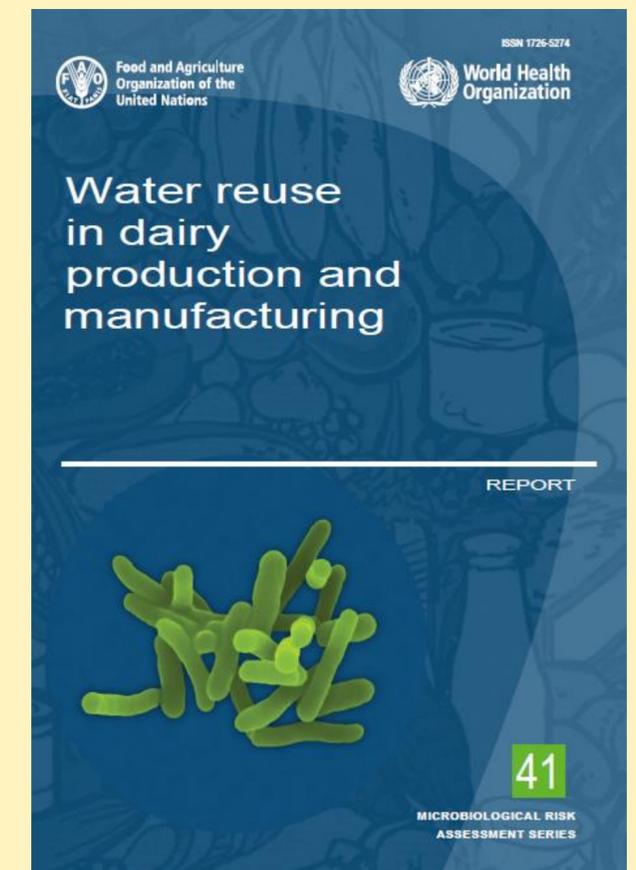
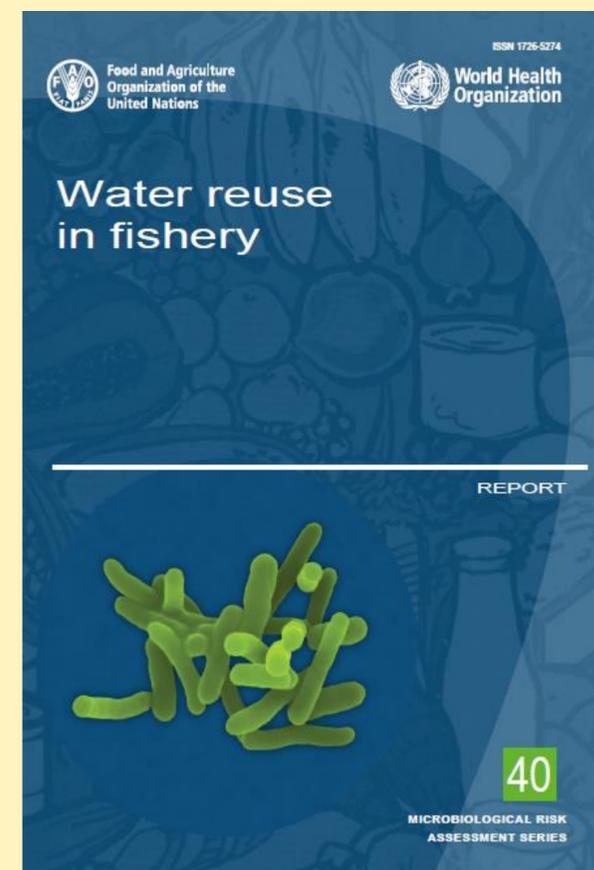
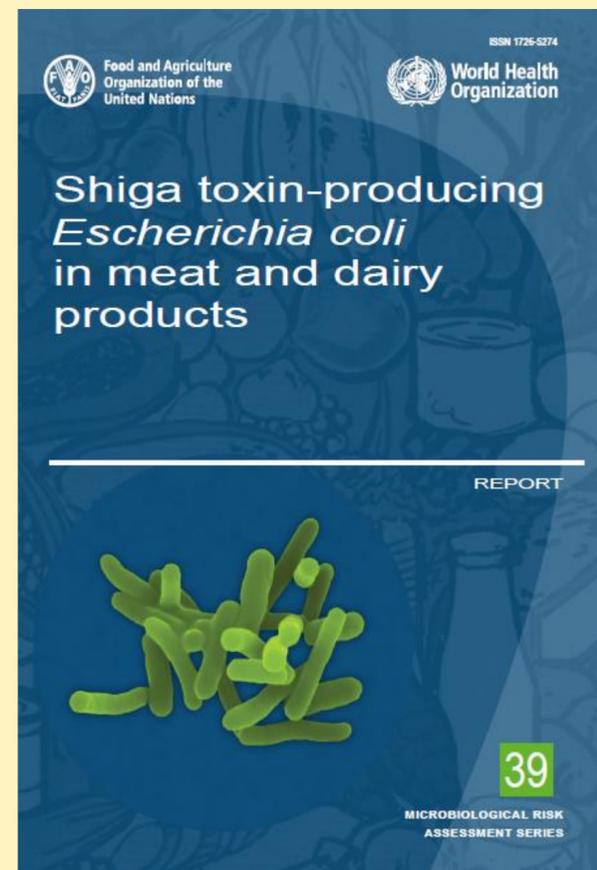
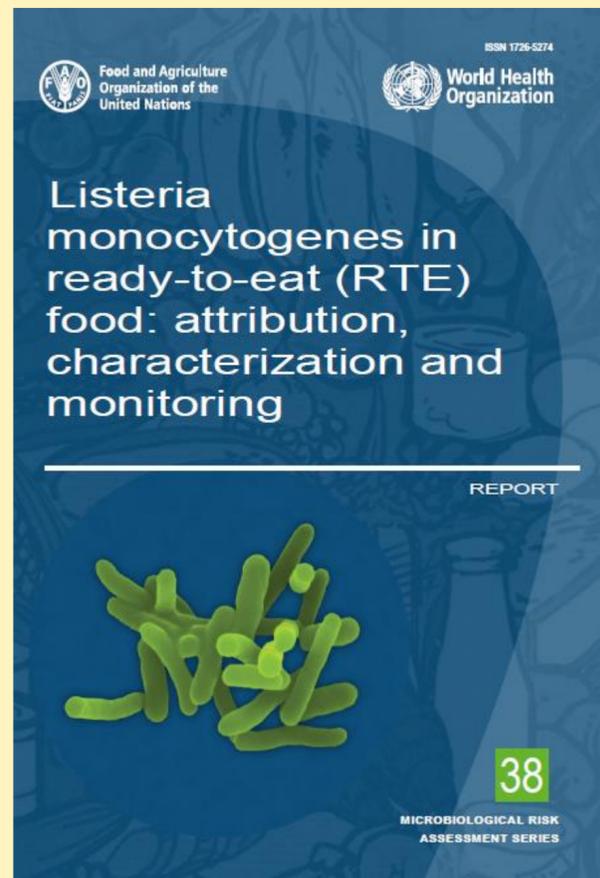
Serie de evaluación de riesgos microbiológicos (ERM)

Tema 7 y 8 del programa

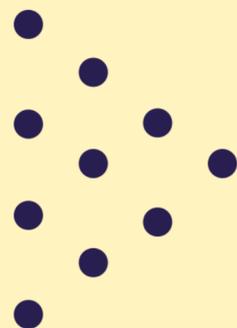


Serie de evaluación de riesgos microbiológicos (ERM)

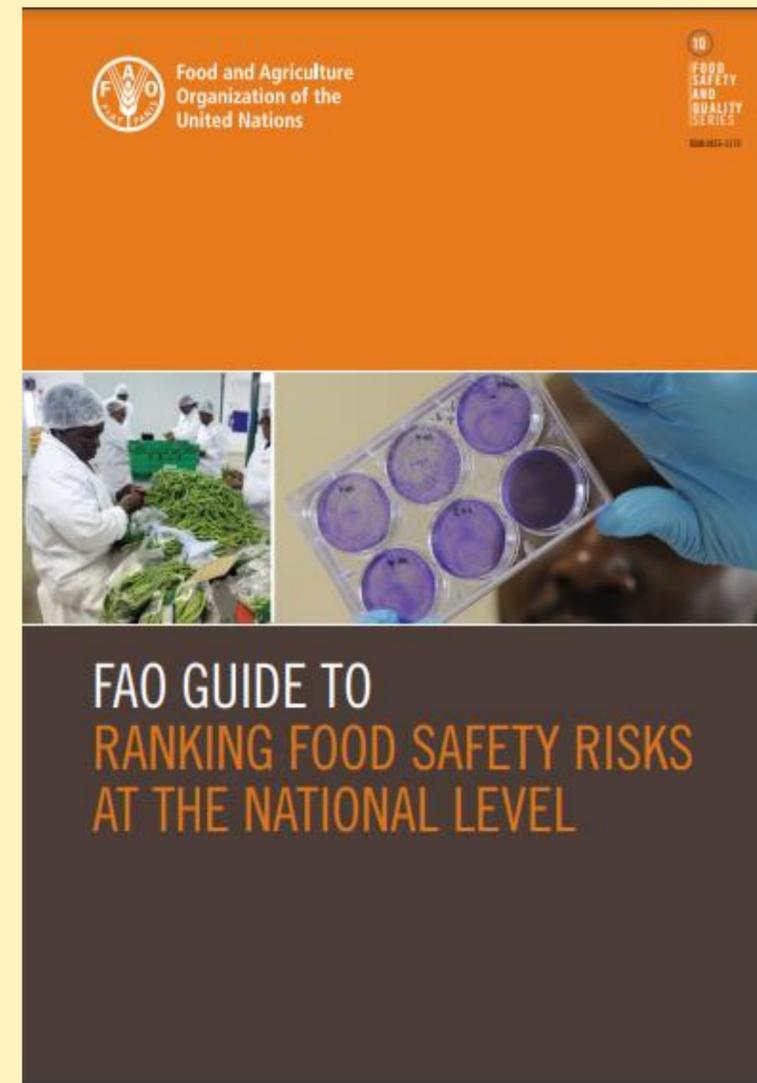
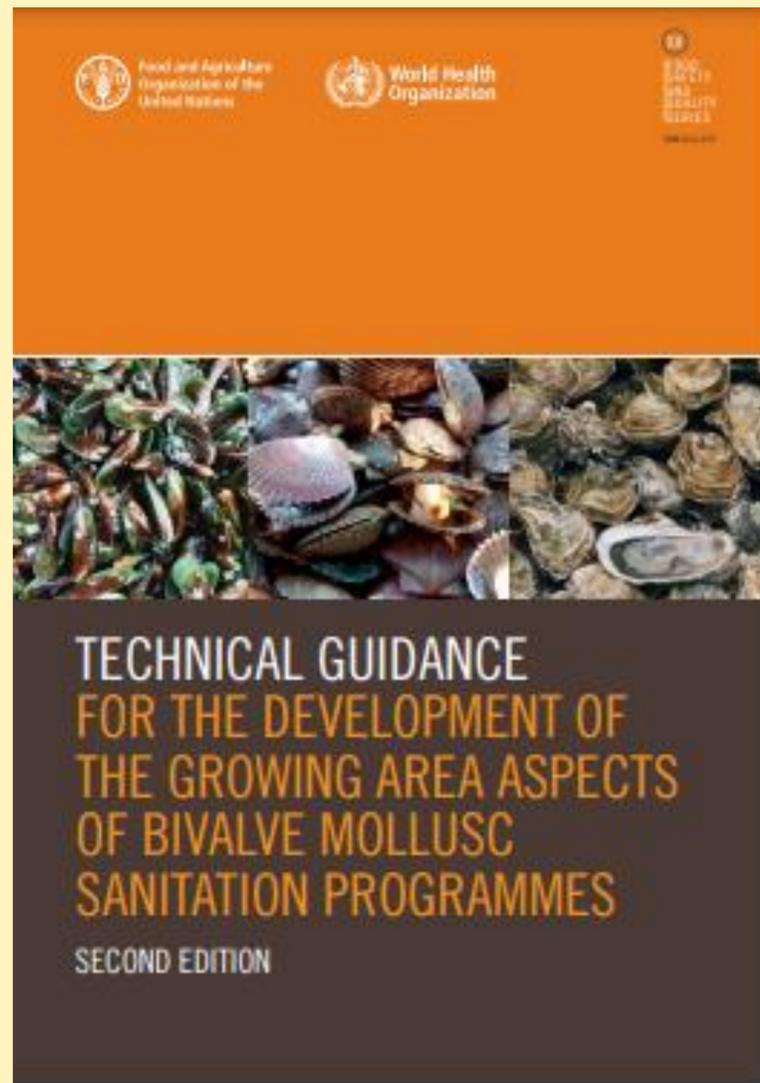
Próximas publicaciones (2022)



Tema 7 del programa



Serie sobre inocuidad y calidad de los alimentos



• • • • • * En inglés y español *

Reuniones recientes de expertos de las JEMRA

Prevención y control de los peligros microbiológicos en las frutas y hortalizas frescas



Principios generales (septiembre de 2021)

Frescas, listas para el consumo y mínimamente elaboradas
De la producción primaria hasta la transformación mínima, el transporte, la distribución y el punto de venta

[Resumen del informe](#)



Semillas germinadas (noviembre de 2021)

De la producción primaria y la manipulación de las semillas para la germinación hasta la producción de semillas germinadas y las prácticas higiénicas aplicables a la venta al por menor y a los servicios de restauración

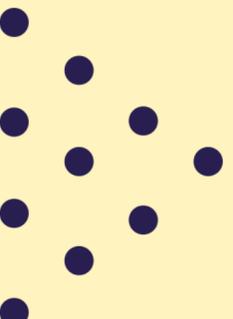
[Resumen del informe](#)



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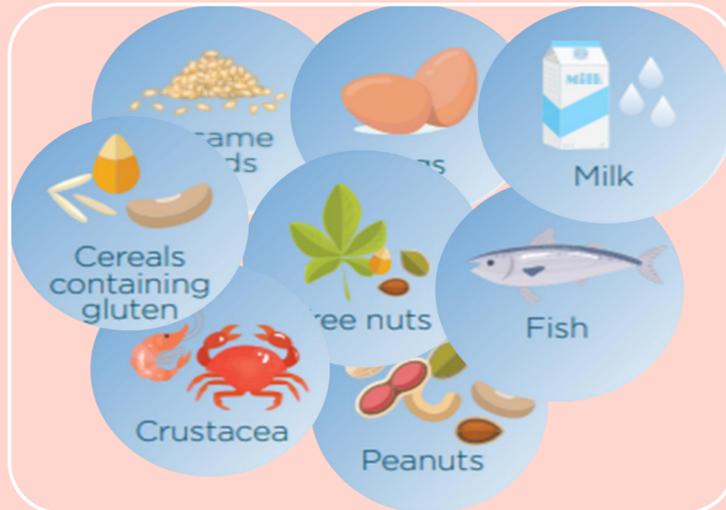
Intervenciones específicas por producto básico (marzo de 2022)

Evaluación de la eficacia de las estrategias e intervenciones para prevenir o reducir los peligros microbianos en las frutas y hortalizas frescas, listas para el consumo y mínimamente elaboradas.



Reuniones especiales recientes de las JEMRA

Alérgenos alimentarios



Lista de alérgenos prioritarios (diciembre de 2020)

Cereales que contienen gluten, crustáceos, huevos, pescado, leche, maní (cacahuete), sésamo, frutos secos específicos (almendra, anacardo, avellana, pecana, pistacho y nuez)

[Resumen del informe](#)

Niveles de umbrales en los alimentos

(marzo de 2021)

Los alérgenos alimentarios que se encuentran por debajo de los valores de referencia basados en la salud (HBGV) no son susceptibles de provocar reacciones adversas en la mayoría de los casos.

[Resumen del informe](#)

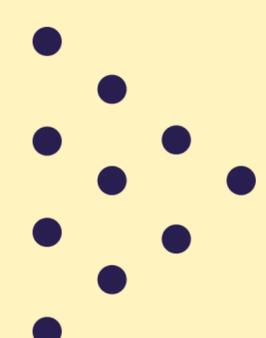
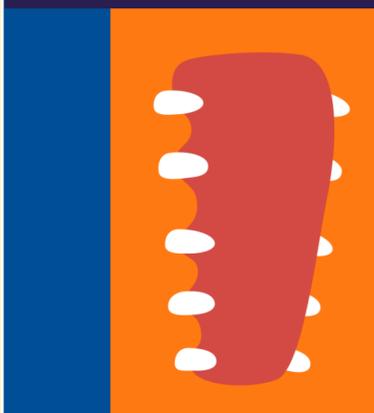
Etiquetado preventivo de alérgenos (octubre de 2021)

Control de la presencia involuntaria de alérgenos > umbral

Respaldado por la evaluación de riesgos

Declaración clara y concisa

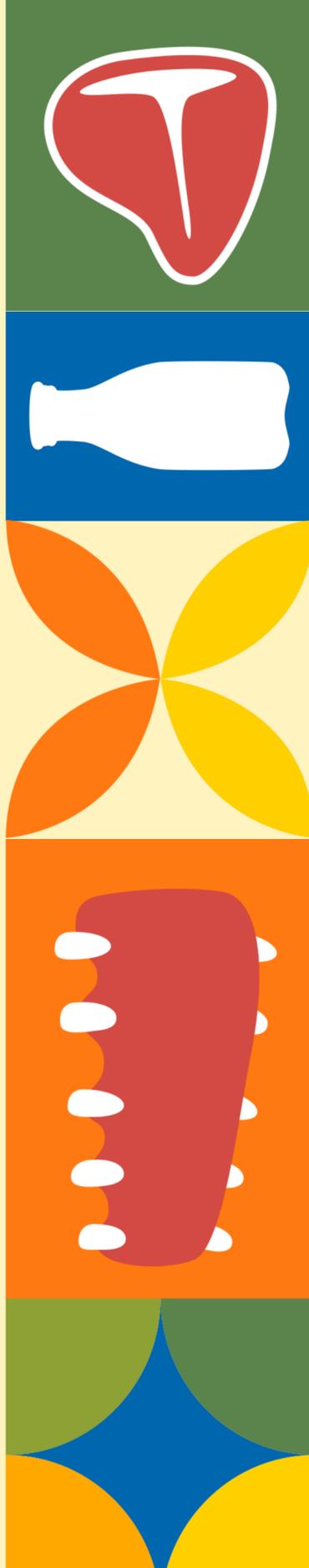
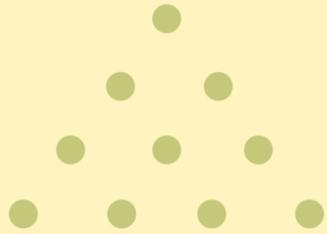
[Resumen del informe](#)



Probable trabajo futuro de las JEMRA

2022

- Frutas y hortalizas frescas – cuarta parte
- *Salmonella* en las aves de corral
- Evaluación de riesgos de *Listeria monocytogenes*
- Solicitud del CCFH



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Communication

FAO/WHO Joint Expert Meeting on Microbiological Risk Assessment (JEMRA): Twenty Years of International Microbiological Risk Assessment

by  Jeffrey T. LeJeune ^{1,*†} ,  Kang Zhou ¹ ,  Christine Kopko ¹  and  Haruka Igarashi ² 

¹ Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO), Viale delle Terme di Caracalla, 00153 Rome, Italy

² Department of Nutrition and Food Safety, World Health Organization, 20 Avenue Appia, 1211 Geneva 27, Switzerland

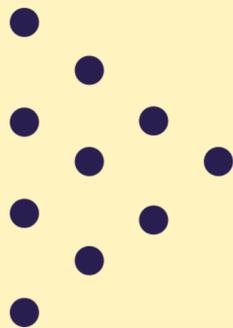
* Author to whom correspondence should be addressed.

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by  Jeffrey

¹ Food Syst

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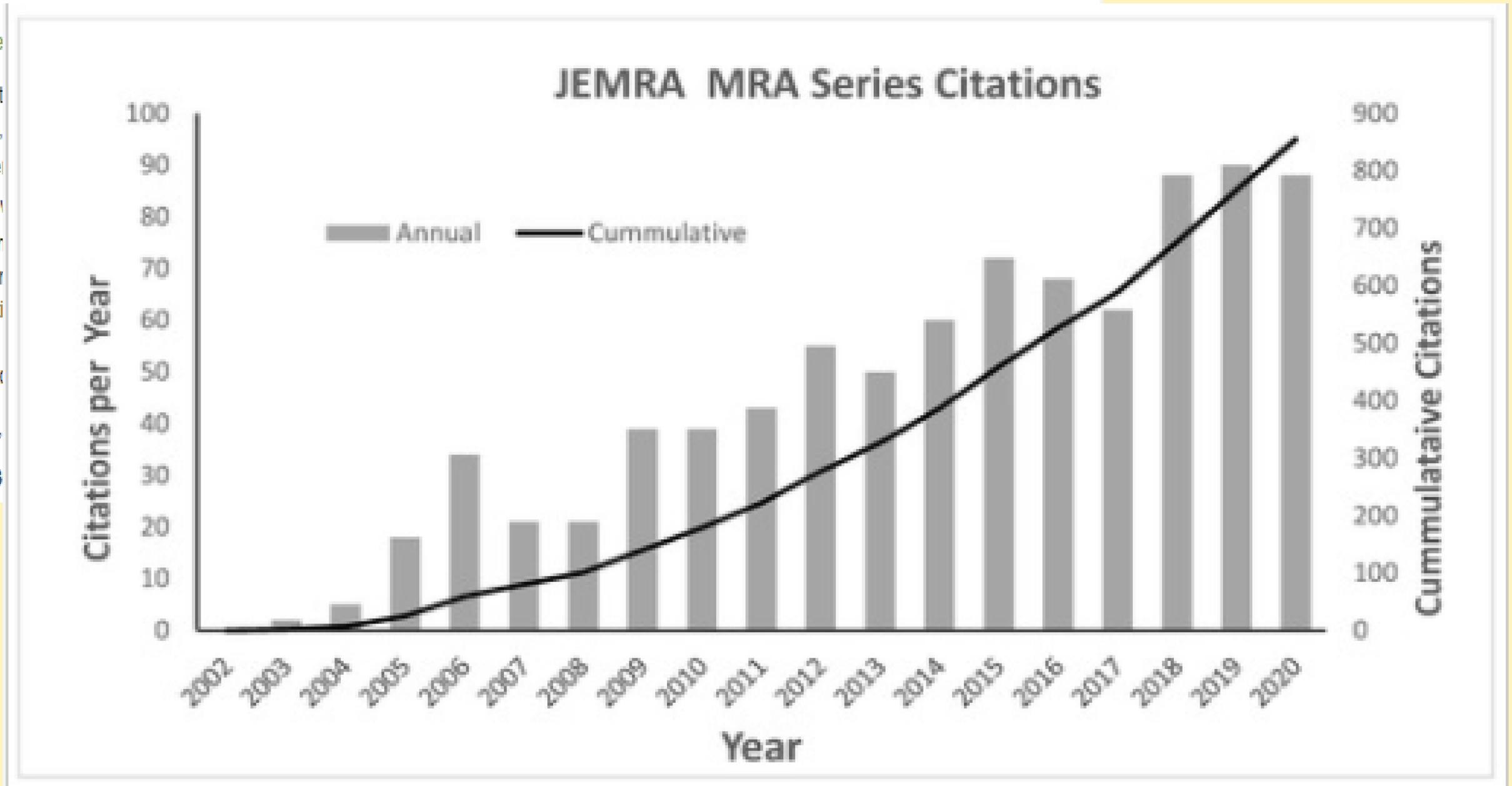
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¡Gracias!

