

The Norwegian Scientific Committee for Food and Environment,
PO box 222 Skøyen,
0213 Oslo, Norway

Oslo, 12.06.2023

Call for data from the Norwegian Scientific Committee for Food and Environment (VKM)

Background

In recent years several products perceived as healthy and/or sustainable, e.g. vegetarian and vegan analogues to food products of animal origin such as meat and milk, and various types of "free-from" products, including gluten-free products, have been placed on the market.

As the plant-based analogue products and gluten-free baked goods are based on other raw materials than the similar traditional and gluten-containing products, the content of nutrients, additives, natural and environmental toxins, and process-induced substances will differ between them. The Norwegian Food Safety Authority (NFSA) has therefore requested VKM to prepare an overview of the content of nutrients, food additives, natural toxins, environmental and process-induced contaminants in plant-based analogues to traditional and gluten-containing products. In addition, NFSA requested VKM to prepare an overview of the processing methods used in the food production.

The assignment letter from NFSA as well as a brief description of the project and the protocol can be found [here](#).

Overall objective

VKM will systematically map the research literature on:

- Concentration data for nutrient content, food additives, natural toxins, environmental and process-induced contaminants in the selected food products
- Food processing methods used in the production of the selected food products

Requested information

VKM invites businesses and other interested public and private parties (including authorities, organisations, universities, research and other institutions, and companies) to submit information on:

- Processing methods used in the production of the food products included in Table 1.
- Concentration data for the contaminants included in Table 2 in the food products (Table 1). For concentration data, details should be included about type of product, the methods of analysis used, including the methods used for validation of data, the limit of detection (LOD) and the limit of quantification (LOQ).
- Concentration data for food additives in the food products included in Table 1.

The provider/origin of the information will be anonymised if the data are not published.

Submission of data

The deadline for the submission of data is **July 15, 2023**.

The information requested above should be submitted to VKM in electronic form with contact details of the person responsible for the submission of data (name of contact person, name of company/organisation, e-mail address and telephone number).

Please send all electronic correspondence, including enquiries, to:
gro.haarklou.mathisen@vkm.no

Table 1. Food products

Plant-based analogues to food products of animal origin
Meat analogues (minced, burger, schnitzel, sausage, balls)
Milk analogues
Dairy analogues (butter)
Dairy analogues (ice cream)
Dairy analogues (cheese)
Dairy analogues (yoghurt)
Plant-based bread toppings
Food products of animal origin
Bread toppings
Butter (dairy)
Cheese (dairy)

Ice cream (dairy)
Meat (minced, burger, schnitzel, sausage, balls)
Milk (dairy)
Yoghurt (dairy)
Gluten-free food products
Gluten-free pasta
Gluten-free flour
Gluten-free baking mixtures
Gluten-free crisp bread
Gluten-free bread
Gluten-free cereals
Gluten-containing food
Baking mixtures
Bread
Cereals
Crispbread
Flour
Pasta
Snacks
Plant-based snacks analogue to potato chips
Snacks, potato chips

Table 2. Contaminants

Environmental contaminants
Lead
Non-dioxin-like polychlorinated biphenyls
Perchlorate
Perfluorinated and polyfluorinated alkyl substances
Natural toxins
Aflatoxin
Alternariol methyl ether
Citrinin
Deoxynivalenone

Enniatin
Ergot alkaloids
Erucic acid
Fumonisin
Ochratoxin A
T-2 and HT-2 toxin
Zearalenone
Process-induced contaminants
Acrylamide
Glycidol from esters
Furan
Heterocyclic aromatic amines
2-Monochloropropane-1,2-diol
3-Monochloropropane-1,2-diol
Polycyclic aromatic hydrocarbons
