2017 Joint International Symposium of NIFDS, ANSES, DTU & BfR

Introduction of the data management & risk assessment program in NIFDS

December 1st 2017

Myungsil Hwang, Ph.D
National Institute of Food and Drug Safety Evaluation

Contents

1 • Overview of the Risk Assessment of NIFDS

2 • Introduction of Integrated Information Management System: MIMS/MAP

3 • Conclusion and Future Plan

I. What NIFDS Does

MFDS: Policy

- Policy Development
- Establishment of Standards
- Market Approval
- Post-approval Monitoring
- Quality Management system

NIFDS: Scientific Research & Assessment

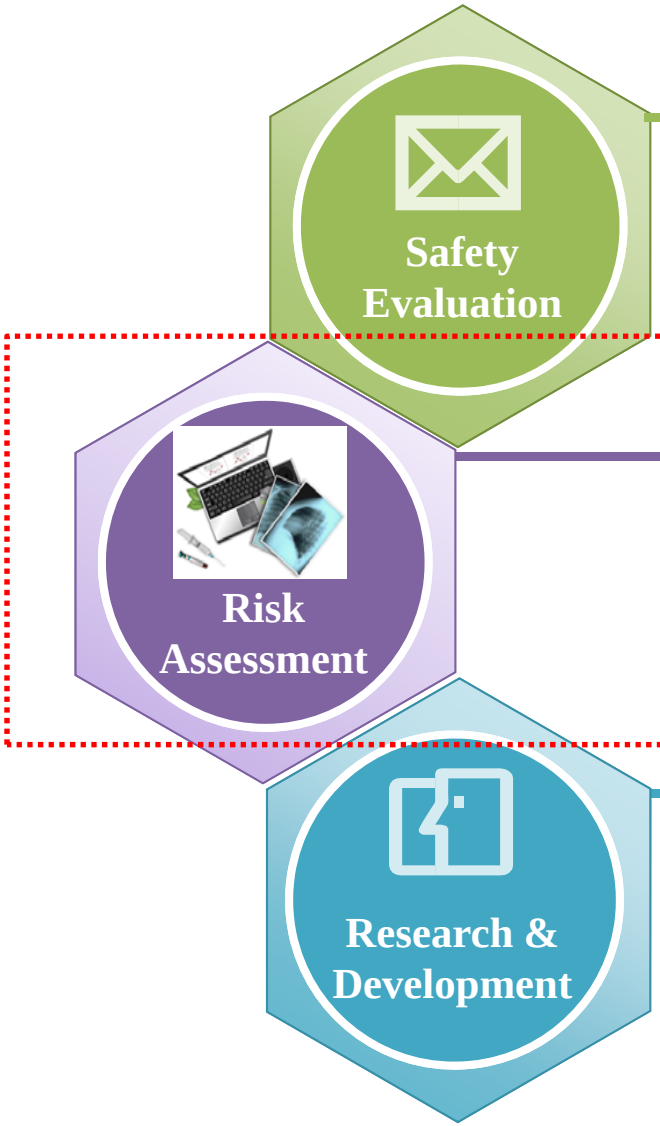
- Risk Assessment, Evaluation
- Testing
- Development of detection methods
- Development of techniques for reviewing approval
- Survey & Research (e.g., monitoring)

R&D

Regional MFDS: Enforcement

- Risk Survey
- Operation of Quality Management system
- Safety Management of Imported Foods
- Monitoring Hazardous Materials

I. What NIFDS Does



Regulated Products

- Safety Evaluation for Food, Drug, Cosmetics and Medical devices

Hazardous substances

- Provide independent scientific advice & support for risk managers and policy makers on food and drug safety

Scientific Evidence

- Prepare for future risk assessment challenges

I. Target for Risk Assessment of NIFDS

Food

- Food Additives, Pesticides, Food contact Materials
- Contaminants

Herbal Medicine

- Active ingredients, Additives
- Residual Materials, Contaminants

Cosmetics

- Additives, ingredients, etc.
- Contaminants

Human

Medical Devices

- Active ingredients, Additives
- Residual Materials, Contaminants

Consumer Products

- Substances in detergents, wet tissues, or other household chemical products
- Personal hygienic products
- Other Manufactured products

Ministry of Environment

Ministry of Trade, Industry and Energy

Sanitary products

- Substances in detergents, wet tissues, or other household chemical products
- Other Manufactured products

I. Four steps of Risk Assessment for food chemicals

Risk Assessment

1.Hazard Identification

Characterization of innate adverse toxic effects of agents

- Physiochemical properties
- ADME
- Statistically controlled clinical studies
- Epidemiological studies
- Human, animal studies

2.Hazard Characterization

Characterization of the relation between doses and incidences of adverse effects in exposed population

Toxic effect

Health based Guidance Values (ADI, PTWI…)

1.Acute toxicity
2.Genotoxicity
3.Carcinogenicity
4.Reproductive and Developmental toxicity
5.Neurotoxicity, Immunotoxicity, etc.

3.Exposure Assessment

Measurement or estimation of the intensity, frequency, and duration of human exposures to agents

4.Risk Characterization

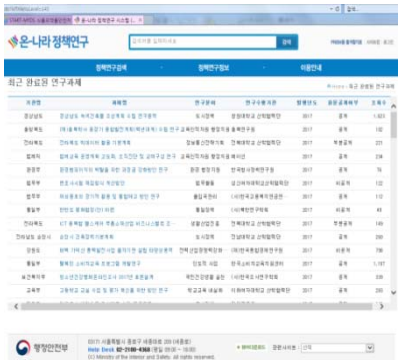
Estimation of the incidence of health effects under the various conditions of human exposures

II. Integrated Information Management System

Reliability → Fitness → Locality → Relevance

I. Information collection system of MFDS

II. Information generation system of NIFDS

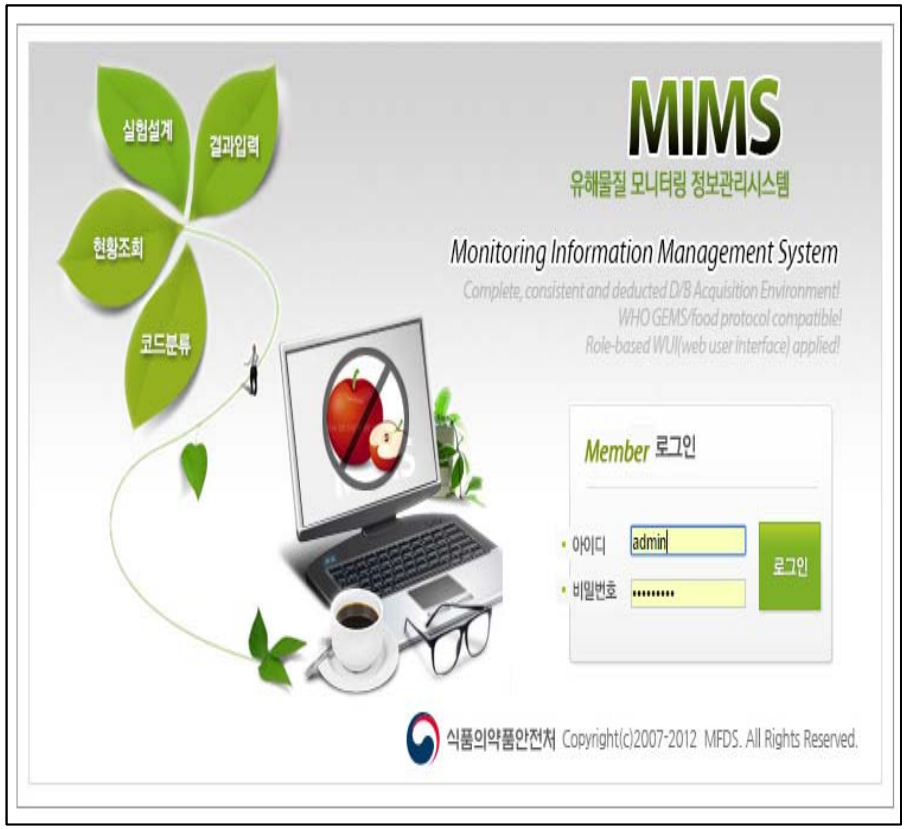


III. Information management system of NIFDS

III. Introduction of MIMS/MAP

MIMS and MAP are interconnected each other

Monitoring Information Management System



Monitoring database and Assessment Program

III. Structure of the MIMS/MAP

Common service layer

FANTASY
(Monitoring Data)

FINDS
(Food consumption Data)

DREAMS
(Dietary exposure assessment)

Risk Assessment based on Big-data
(Visualization)

Data-warehouse layer

Monitoring DB

Target

Surveillance

Agriculture/processed, domestic/imported

Food Intake DB

Health based guidance values DB

Body weight DB

Risk profile DB

Food/Substance Code System

Infra layer (J2EE framework)

JSP/JAVA

WAS

RDBMS(Oracle)

UNIX OS

III. Structure of the MIMS/MAP
- DATA Warehouse -

III. Monitoring DB of the MIMS

1 The hazardous substances contaminant levels in Foods

- pesticides, food additives, contaminants such as heavy metals, mycotoxins, etc.

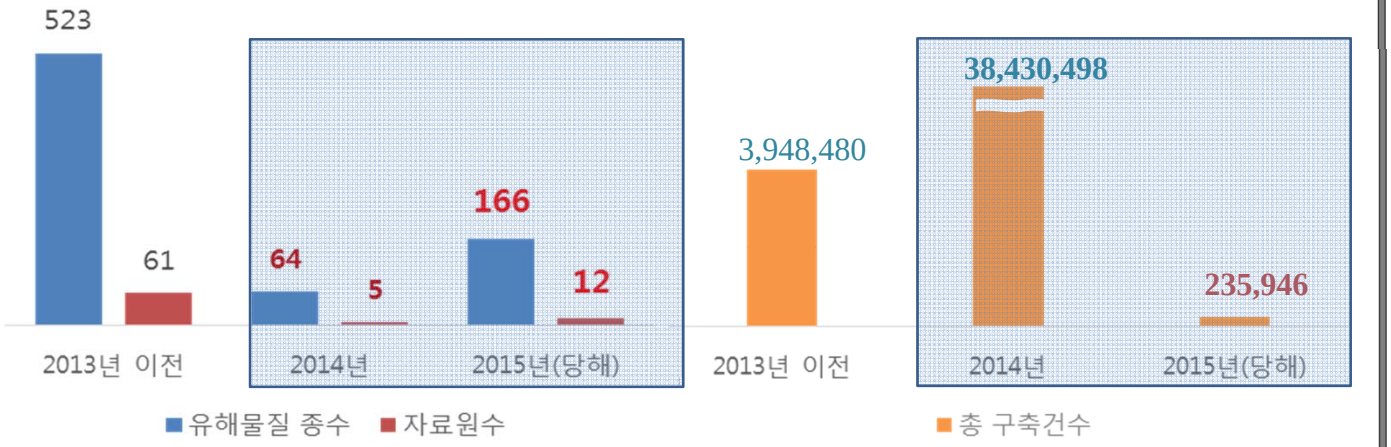
1 Monitoring DB

Survey

Monitoring

Volume

<Number of hazardous materials>



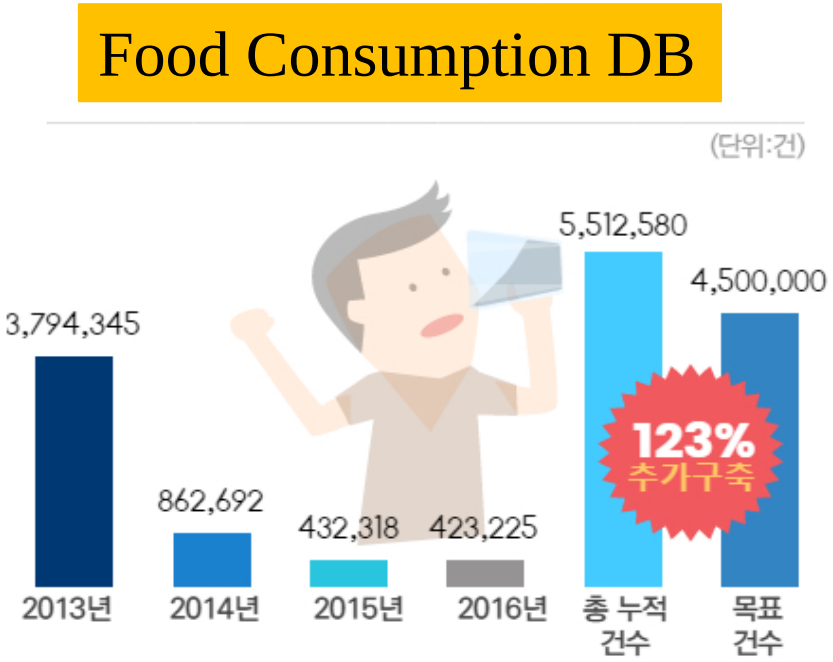
	2013 and before	2014	2015	Total accumulated items
Total number of risky materials	523	64	166	753
No. of data sources	61	5	12	78
Total entries	3,948,480	38,430,498	235,946	42,614,924

III. Food Consumption DB of the MIMS

2 Food intake level from National Health & Nutrition Survey of Korea since 1998

Food Intake DB

Volume



Year	Generations and batches
2013	**1998 ~ 2010** (1st Gen./1st Batch)
2014	**2011 ~ 2012** (5th Gen./2nd Batch)
2015	**2013** (6th Gen./1st Batch)
2016	**2014** (6th Gen./2nd Batch)

5.5 million food intake data

III. Analysis of Food Consumption DB

분석결과

※ 전체(T) 섭취량 Coverage : 100.00%

Korean: 1539.763 g/day

순위	식품명		평균 섭취량 (g/day)	전체(T) 대비		선택그룹 대비	
				비율 (%)	누적 (%)	비율 (%)	누적 (%)
1	백미	Rice	165.7027	10.76	10.76	10.76	10.76
2	우유	Milk	75.1686	4.88	15.64	4.88	15.64
3	김치,배추	Kimchi	65.8479	4.28	19.92	4.28	19.92
4	맥주	Beer	62.3953	4.05	23.97	4.05	23.97
5	돼지고기	Pork	40.1484	2.61	26.58	2.61	26.58
6	사과	Apple	39.8451	2.59	29.17	2.59	29.17
7	소주	SoJu	38.4333	2.50	31.66	2.50	31.66
8	달걀	Chicken egg	7.5224	1.79	33.45	1.79	33.45
9	귤		26.9984	1.75	35.20	1.75	35.20

1 1-575 of 575

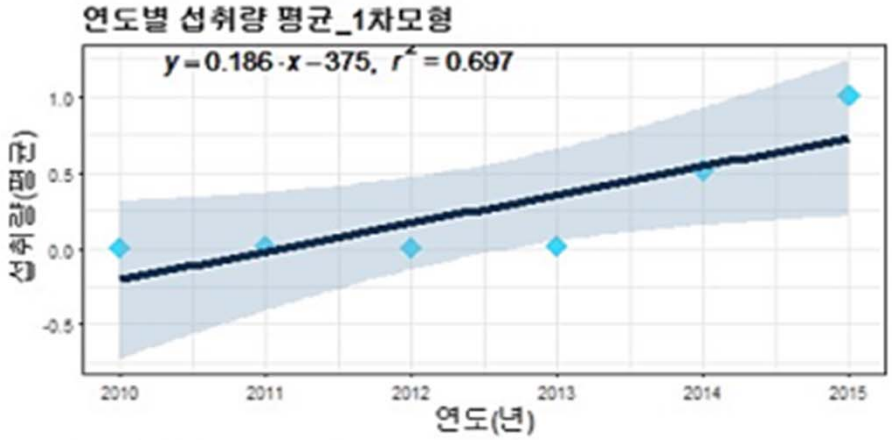
총 575 건이 검색되었습니다.

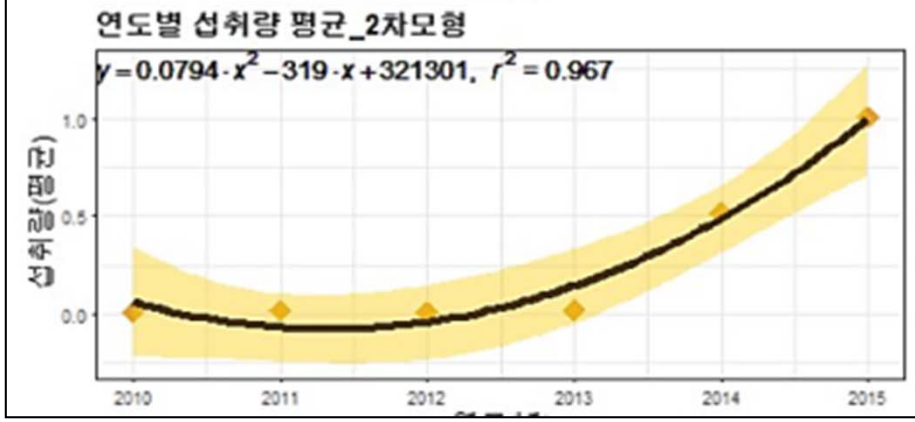
누적 그래프 보기 엑셀 다운로드

차트 항목갯수(기본:상위10개)

III. Analysis of Food Consumption DB

차수	3 차	식품명(한글)	귀리
식품코드	01001	식품명(영문)	Oat
식품군코드	01	식품군명	곡류 및 그 제품





년도	수분보정 섭취량(g)				N
	평균	p95th	p97.5th	p99th	
2010	0.0061	0	0	0	8,019
2011	0.0181	0	0	0	7,704
2012	0.0037	0	0	0	7,208
2013	0.0205	0	0	0	7,242
2014	0.5154	0	3.3083	16.8298	6,801
2015	1.0095	4.6369	13.5976	25.4869	6,628
전체	0.2653	0	0	7.282	43,602

III. Body Weight DB of the MIMS

3 Body weight data from National Health & Nutrition Survey of Korea since 1998

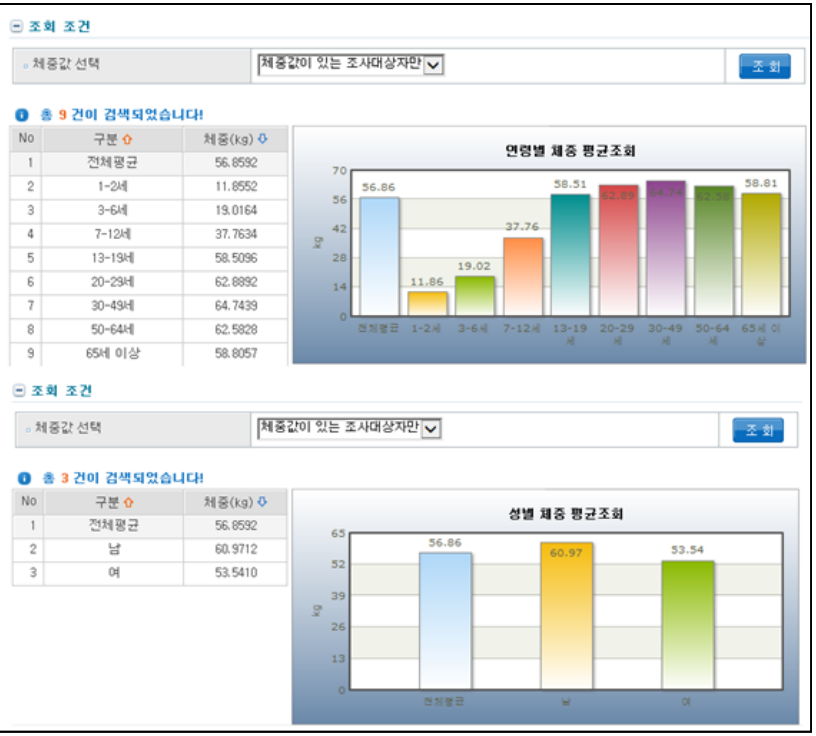
3 Body weight DB

Volume & Contents

$$\text{Dietary exposure} = \frac{\Sigma\,(\text{Concentration of chemical in food} \times \text{Food consumption})}{\text{Body weight (kg)}}$$

성별	연령	체중	N
남	1세미만	8.23	202
	1-2세	13.12	347
	3-6세	19.29	959
	7-12세	36.84	1,565
	13-19세	63.22	1,774
	20-29세	69.80	655
	30-49세	71.42	1,108
	50-64세	68.20	598
	65세이상	62.34	510
	성인(18세이상)	68.68	3,326
	전체(1세이상)	51.93	7,516
여	1세미만	7.44	202
	1-2세	12.65	346
	3-6세	18.56	966
	7-12세	34.61	1,551
	13-19세	53.08	1,879
	20-29세	54.20	647
	30-49세	56.61	1,137
	50-64세	59.92	596
	65세이상	55.91	521
	성인(18세이상)	56.28	3,346
	전체(1세이상)	44.48	7,643
전체	1세미만	7.83	404
	1-2세	12.89	693
	3-6세	18.92	1,925
	7-12세	35.73	3,116
	13-19세	58.00	3,653
	20-29세	62.05	1,302
	30-49세	63.92	2,245
	50-64세	64.07	1,194
	65세이상	59.09	1,031
	성인(18세이상)	62.46	6,672
	전체(1세이상)	48.17	15,159

(출처: 산업통상자원부 국가기술표준원 2014, sizekorea.kats.go.kr)



III. Risk Profile DB of Hazadous Substances in Food

3 Risk profile (Toxicity Information)

contents	Total file number
Food additives	160
Pesticides	450
Contaminants	140

4 Residual standard

Item		No. of entries
Natural toxin (including mycotoxin)	Total aflatoxin (Sum of B1,B2,G1, and G2)	167
	Fumonisin (Sum of B1 and B2)	9
	Ochratoxin A	135
	Others	557
Heavy metal	Lead	5,538
	Arsenic (including total arsenic)	716
	Cadmium	4,843
	Mercury	6,613
Total		

IV. Example of MAPs analysis : Mycotoxin in food

노출현황 상세보기

Total aflatoxin

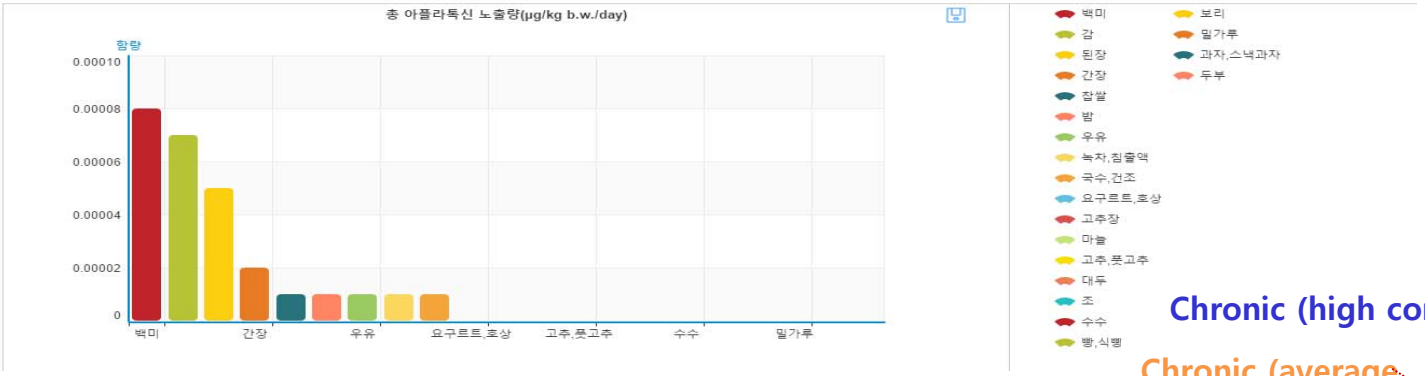
평가 대상

모니터링자료 출처	[식품의약품안전처] [2012~2012] 2012년 식품 중 곰팡이독소류 실태조사 [식품의약품안전처] [2013~2013] 2013년 식품 중 곰팡이독소류 실태조사 [식품의약품안전처] [2014~2014] 2014년 식품 중 곰팡이 독소류 실태조사		
섭취량 자료 출처	국민건강영양조사 자료6기 2차[2014]	유해물질	총 아플라톡신

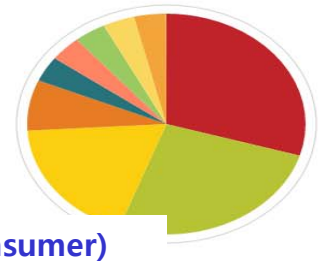
표시구분 선택

조회 조건	=== 전체 ===	최소 모니터링 자료 N 수	20 개 이상
노출량 단위	μg/kg b.w./day	식품선택	(노출량>0)식품

결과 차트



Contribution rate %



Chronic (high consumer)

Chronic (average exposure level)

Risk

결과 목록 : 총 21 건이 검색되었습니다!

목록 다운로드(영문) 목록 다운로드(국문)

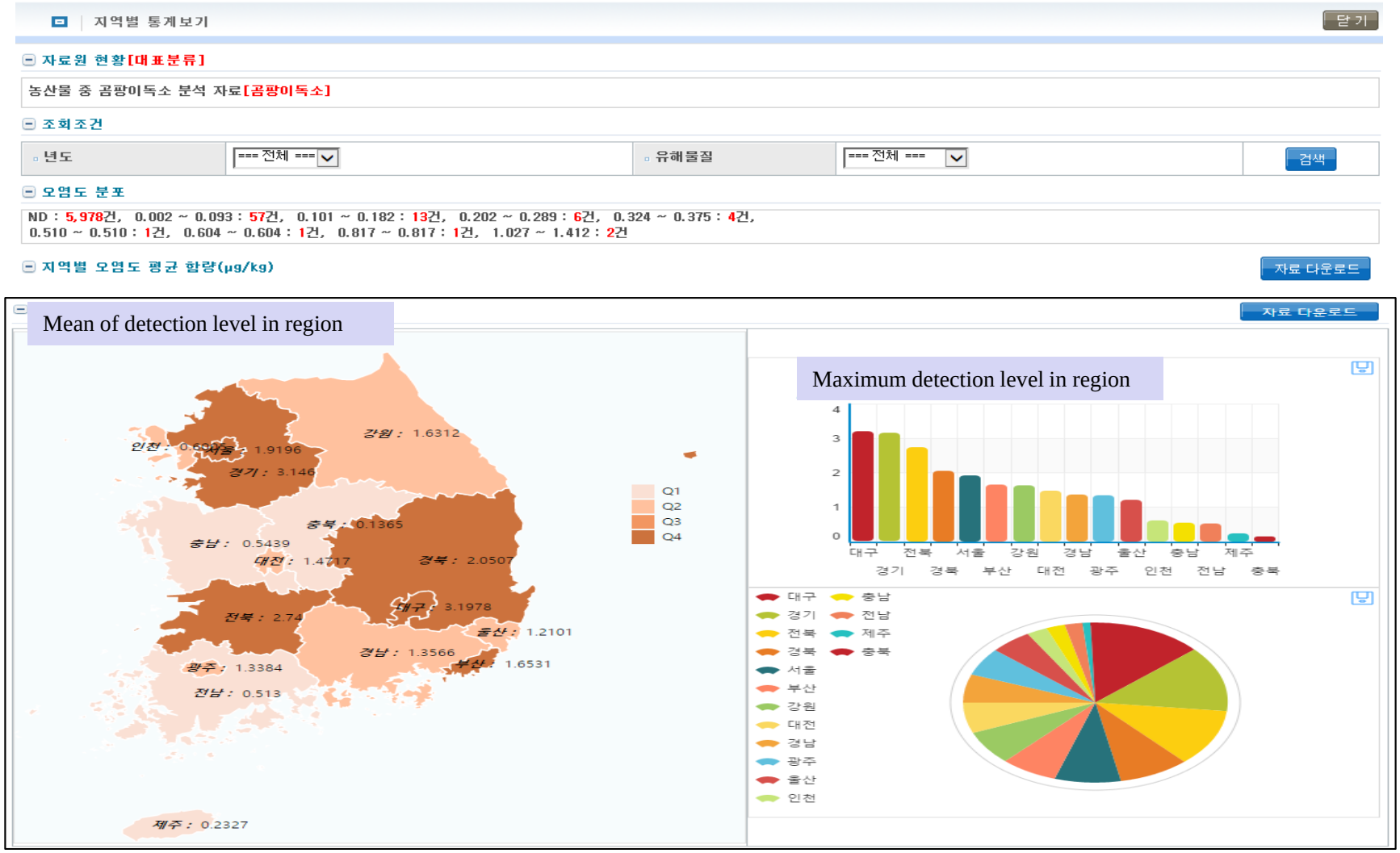
Contamination level in analysis

Intake analysis

No.	분류	식품명	유해물질 함량(μg/kg)				Total			Positive			LOD, LOQ 구간값			조사 대상자 (명)	g/day 평균 (가중치 미적용)	g/day 평균 (가중치 적용)	섭취자 (명)	섭취 비율 (%)	섭취량 (평균) (g/kg b.w./day)	섭취량 (p95th) (g/kg b.w/day)	만성 노출량 추정 [평균 오염도× 평균 섭취량]		고섭취자 노출량 추정 [평균 오염도× (p95th)식품섭취량]		TDI 비율(%) [PMTDI, 15,μg/kg b.w./day]	
			최소값	평균값	p97.5th	최대값	N	ND수	ND비율 (%)	N	평균값	비율 (%)	x< LOD	LOD<= x <=LOQ	LOQ< x								노출량 (μg/kg b.w./day)	기여율 (%)	노출량 (μg/kg b.w./day)	기여율 (%)	만성	고섭취자
합 계																							0.00027		0.00129		0.00	0.01
1	곡류 및 그 제품	백미	0	0.0323	0.311	3.3	459	430	93.68	29	0.5106	6.32	434	2	20	7,153	133.3	148.17	6,036	84.38	2.3776	6.7368	0.00008	29.63	0.00022	17.05	0.00	0.00
2	과실류	감	0	0.2072	2.1	3.2	69	57	82.61	12	1.1913	17.39	59	0	12	7,153	18.34	18.6	578	8.08	0.3271	1.8728	0.00007	25.93	0.00039	30.23	0.00	0.00
3	조미료류	된장	0	0.2767	7.47	7.47	27	26	96.3	1	7.47	3.7	26	0	0	7,153	9.53	9.97	2,740	38.31	0.1699	0.8765	0.00005	18.52	0.00024	18.6	0.00	0.00
4	조미료류	간장	0	0.2104	2.53	10.6085	154	133	86.36	21	1.5428	13.64	133	0	12	7,153	5.48	6.51	5,084	71.08	0.0977	0.3911	0.00002	7.41	0.00008	6.2	0.00	0.00
5	곡류 및 그 제품	찹쌀	0	0.0531	0.157	4.9	230	210	91.3	20	0.6109	8.7	210	2	17	7,153	10.68	11.33	2,922	40.85	0.1905	1.054	0.00001	3.7	0.00006	4.65	0.00	0.00
6	견과류	밤	0	0.4038	3.5	9.3	80	64	80	16	2.0188	20	65	1	14	7,153	1.6	1.76	476	6.65	0.0286	0.0541	0.00001	3.7	0.00002	1.55	0.00	0.00
7	우유 및 유제품	우유	0	0.0062	0.03	0.404	86	79	91.86	7	0.0764	8.14	83	0	7	7,153	60.87	67.28	1,785	24.95	1.0857	9.5259	0.00001	3.7	0.00006	4.65	0.00	0.00
8	음료 및 주류	녹차,침출액	0	0.0424	0.685	1.364	68	62	91.18	6	0.48	8.82	62	0	6	7,153	10.19	12.66	192	2.68	0.1817	0	0.00001	3.7	0	0	0.00	0.00
9	곡류 및 그 제품	국수,건조	0	0.0174	0	1.08	62	61	98.39	1	1.08	1.61	61	0	1	7,153	18.05	21.15	477	6.67	0.322	1.5638	0.00001	3.7	0.00003	2.33	0.00	0.00
10	우유 및 유제품	요구르트,호상	0	0.0053	0	0.709	149	147	98.66	2	0.394	1.34	147	0	2	7,153	36.64	41.8	552	7.72	0.6536	5.6174	0	0	0.00003	2.33	0.00	0.00

IV. Example of MAPs analysis : Mycotoxin in food

❖MIMS/MAP Rapid Contamination Status Analysis Result according to regions

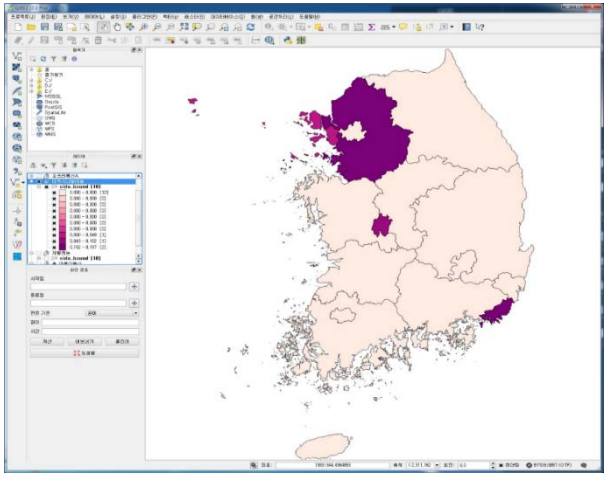


IV. Example of MAPs analysis :

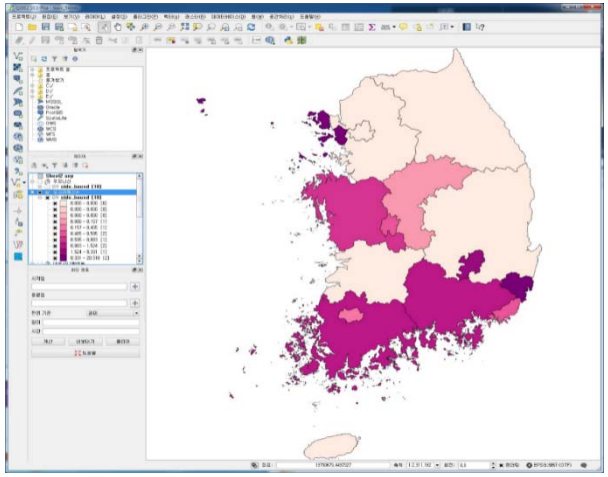
Big-data based on visualization to show the results of Risk assessment

> Mycotoxin distribution status by areas using OpenSource GIS(QGIS) (As of 2012)

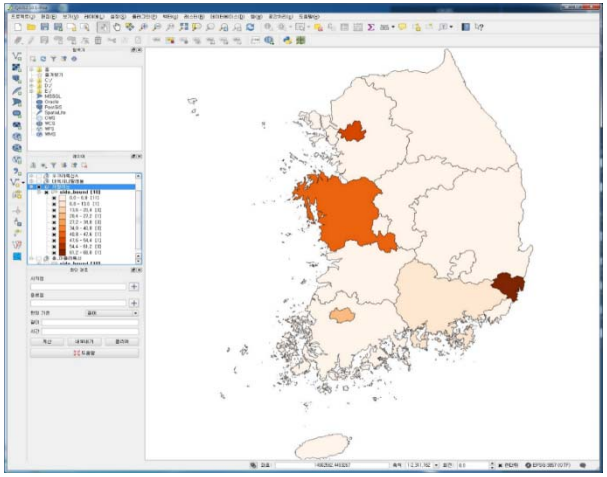
Deoxynivalenol



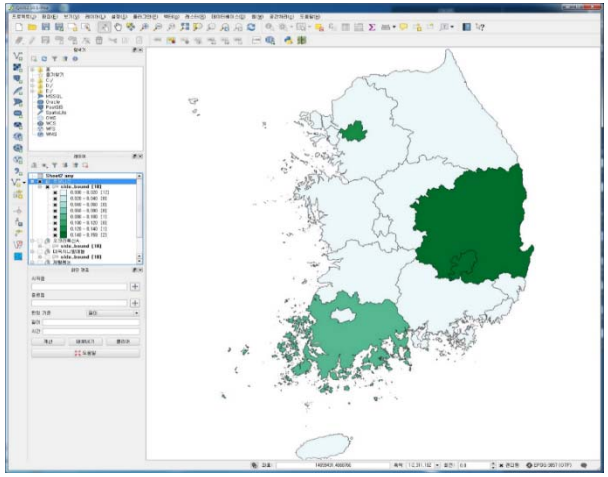
Ochratoxin A



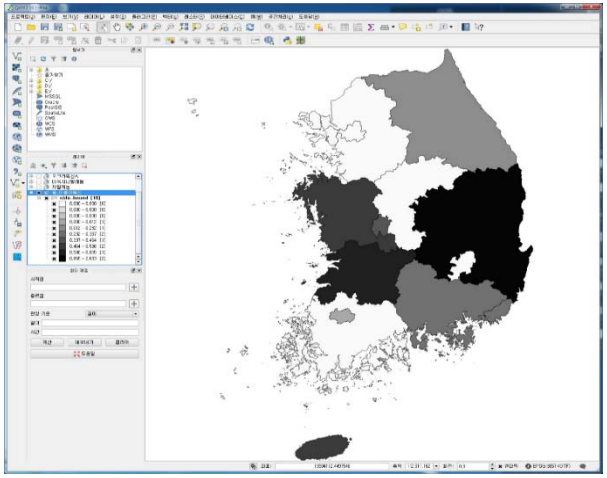
Zearelanone



Fumonisin



Total aflatoxin

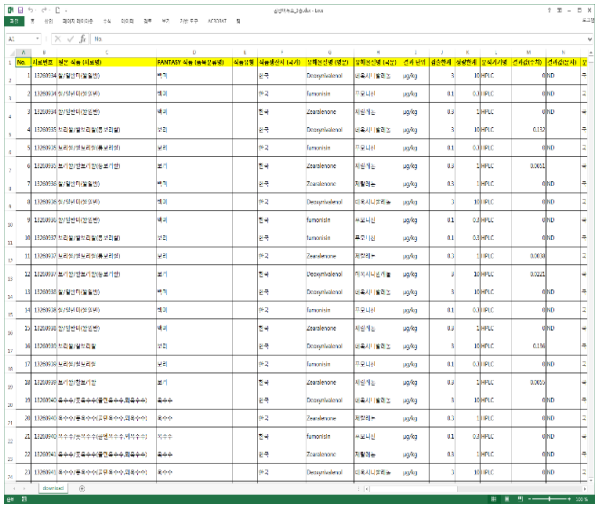


IV. Example of MAPs analysis :

Big-data based on visualization to show the results of Risk assessment

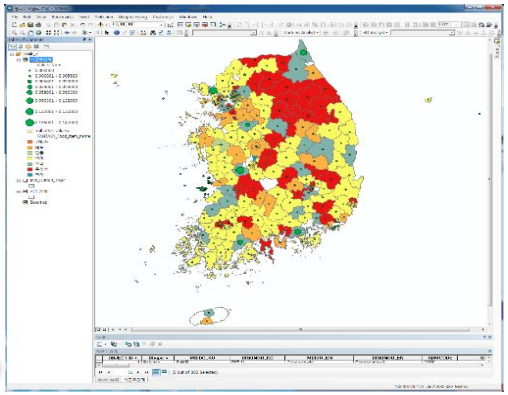
❖ Development of hazardous substance visualization tools using GIS

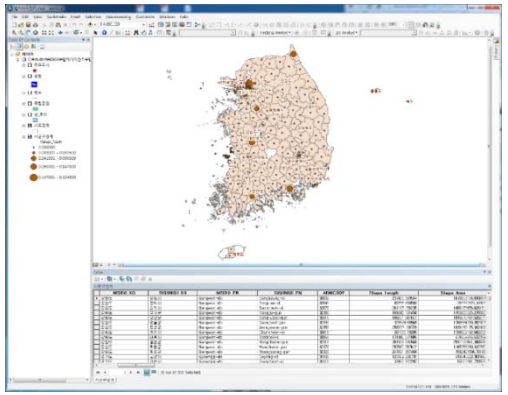
- ✓ Use commercial GIS to develop visualization methods for agricultural products-hazardous substances distribution status.
- ✓ Analyze the distribution of toxin based on the raw data on three mycotoxins (in conjunction with 1 details)
- ✓ Analyze and design an open source GIS to be applied to the risk assessment system

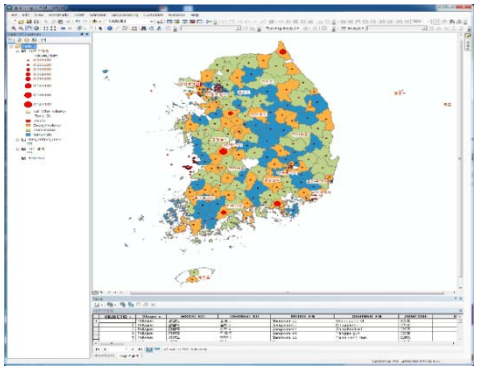


Raw data on three mycotoxins

Data
+
GIS information



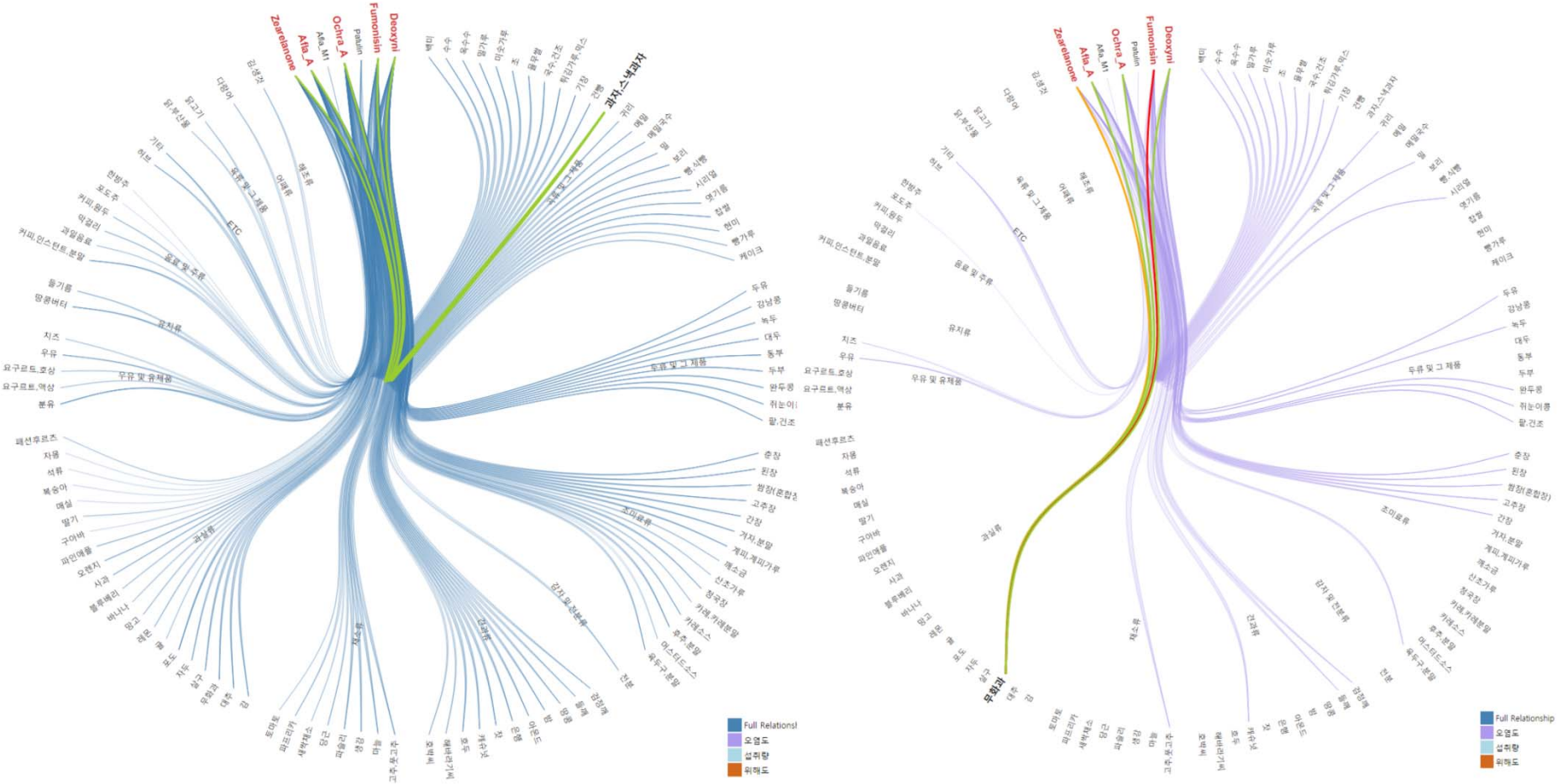




IV. Example of MAPs analysis :

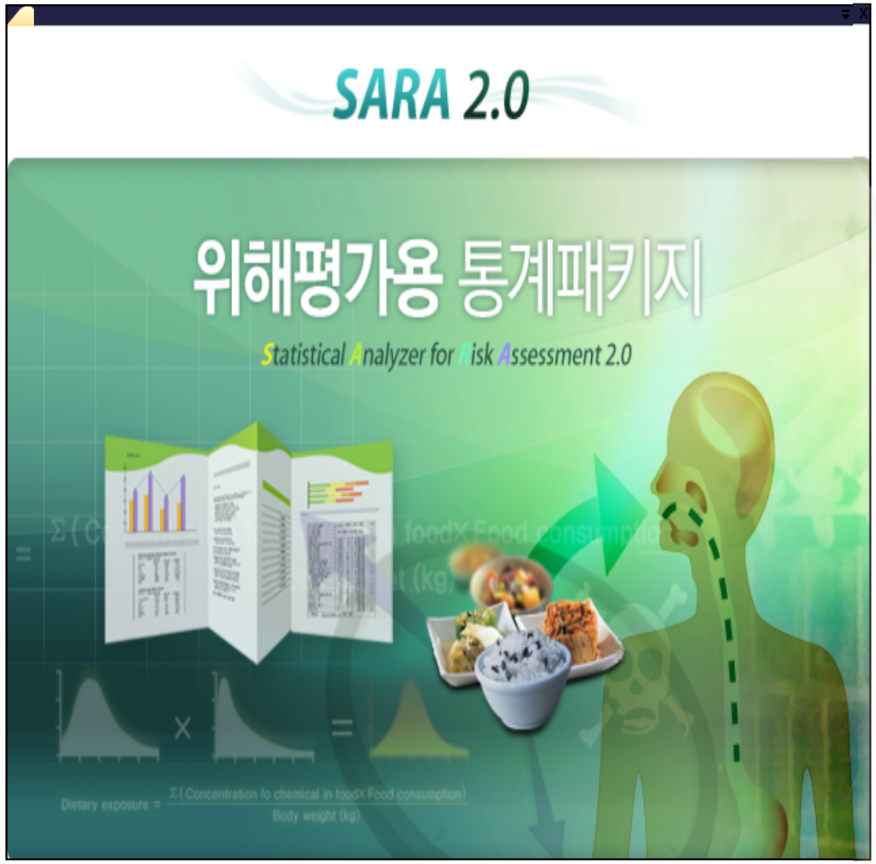
Big-data based on visualization to show the results of Risk assessment

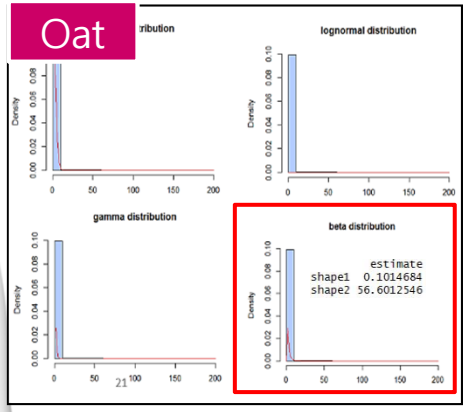
Infographic Tool for Food-hazardous substances risk assessment

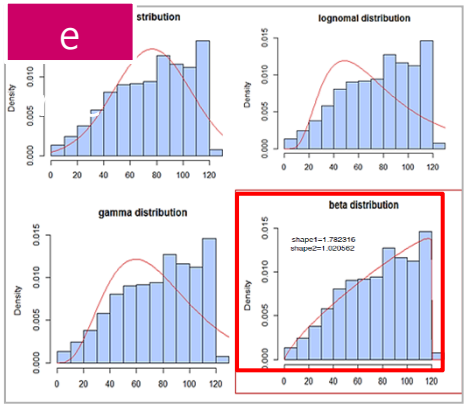


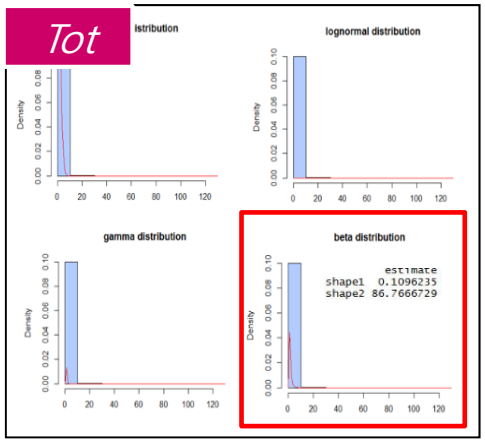
V. Research outcomes of the MIMS/MAP

- Use SARA 2.0(Statistical Analyzer for Risk Assessment) to complete the estimation of the appropriate distribution for food products and by the National Health Code (1st, 2nd, 3rd)





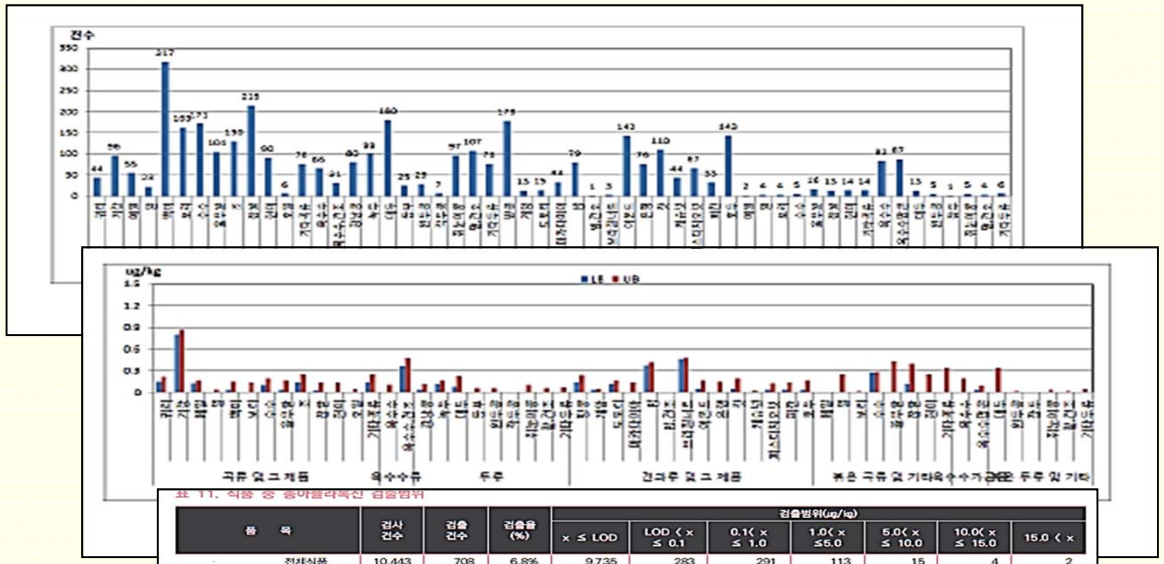




V. Research outcomes of the MIMS/MAP

❍ Analysis of the report process based the risk assessment cases

- Open the risk assessment report of 8 mycotoxins in 2016



품 목		검사 건수	검출 건수	검출율 (%)	검출범위(μg/kg)					
					x ≤ LOD	LOD (x ≤ 0.1	0.1(x ≤ 1.0	1.0(x ≤5.0	5.0(x ≤ 10.0	10.0(x ≤ 15.0	15.0 (x
전체식품		10,443	708	6.8%	9,735	283	291	113	15	4	2
곡류	귀리	44	2	4.5%	42	0	0	2	0	0	0
	기장	96	17	17.7%	79	13	3	0	0	0	1
	기타곡류	76	5	6.6%	71	0	0	0	0	0	0
	메밀	55	8								
	밀	23	0								
	백미	317	26								
	보리	163	19								
	수수	171	16								
	율무	104	10								
	조	130	6								
	찹쌀	215	18								
	현미	90	0								
	호밀	6	0								
옥수수류	옥수수	66	7								
	옥수수(건조)	31	8								
두류	강낭콩	80	6								
	기타두류	76	0								
	녹두	99	6								
	대두	180	5								
	동부	25	0								
	완두콩	29	2								
	작두콩	7	0								
	하는이콩	97	3								
	팥(건조)	107	8								

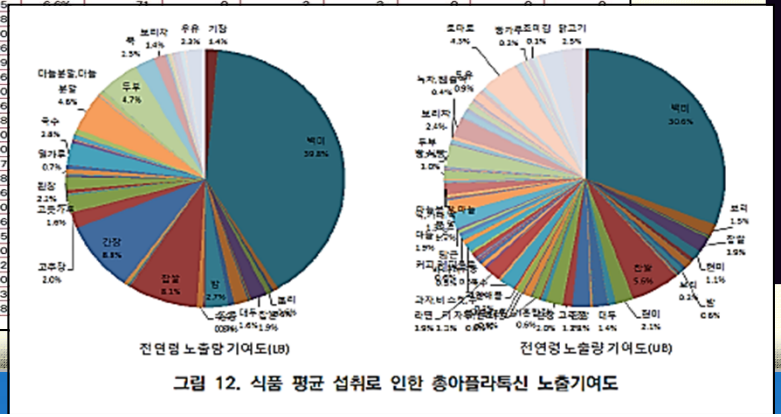
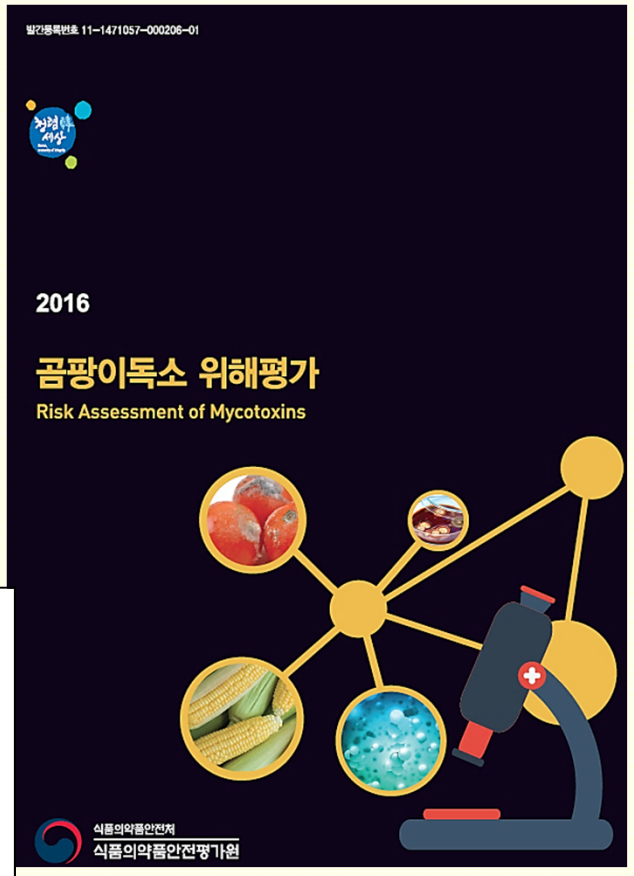


그림 12. 식품 평균 섭취로 인한 총아플라톡신 노출기여도



VI. Conclusion

- Risk Assessment is useful tool for Public health goals for food safety
- Integrated information management is necessary for the accuracy of risk assessment.
- MIMS/MAP is useful information management system for risk assessment
- Need for technical development to improve MIMS/MAP

Thank you!

- hwang1963@korea.kr