The Federal Institute for Risk Assessment, the French Agency for Food, Environmental and Occupational Health Safety and the National Food Institute, Technical University of Denmark signed a cooperation agreement on 7 December 2010.

The goal of this Franco-German-Danish cooperation is to make the common work in the field of food safety within a European framework even better and more effective than it has been up to now. This is a groundbreaking approach, because all three institutions perform similar tasks and have comparable structures due to the separation of risk assessment and risk management. The main areas of cooperation are the exchange of scientists and expert opinions, as well as closer cooperation where risk communication is concerned.

The long-term objective is the preparation of joint risk assessments, thus avoiding duplication of effort and guaranteeing coordinated statements on the highest scientific level. By continuing to work along these lines, the cooperation can contribute towards further intensification of collaboration with other European institutions and the European Food Safety Authority.

**Contact**

**Federal Institute for Risk Assessment**
Max-Dohrn-Str. 8–10
10589 Berlin, Germany

Phone + 49 30 18412 0
www.bfr.bund.de | bfr@bfr.bund.de

**French Agency for Food, Environmental and Occupational Health Safety**
27–31 avenue du Général Leclerc
94701 Maisons-Alfort Cedex, France

Phone + 33 1 49 77 13 50
www.anses.fr | questions@anses.fr

**National Food Institute**
Technical University of Denmark
Mørkhøj Bygade 19
2860 Søborg, Denmark

Phone + 45 3588 7000
www.food.dtu.dk | food@food.dtu.dk

**For more food safety in Europe**

Cooperation between the Federal Institute for Risk Assessment, the French Agency for Food, Environmental and Occupational Health Safety and the National Food Institute, Technical University of Denmark
We want to build up a strong network of risk assessment specialists to ensure the rapid exchange of scientific knowledge in Europe. Not only in the event of a food crisis our institutions aid one another with high competence and excellence.

Identify Risks – Protect Health

The Federal Institute for Risk Assessment (BfR) performs essential tasks in the field of consumer health protection. It identifies possible risks, assesses them in line with scientific criteria and recommends measures to minimise them. The assessments and recommendations of the BfR are made independently of any economic, political or social interests.

The BfR has the mandate to conduct any research that is closely related to its activities. The main focus of the work of the BfR lies in the areas of food and feed safety, biological safety, chemicals safety, consumer product safety and risk communication. The BfR has the legal mandate to inform consumers about potential, identified and assessed risks.

The BfR is advised by 15 committees in questions of food and product safety and in its scientific work for the federal government and European bodies. In this way, the scientific exchange of information, experience and knowledge with external experts is strengthened and expertise is consolidated on the highest possible scientific level, where it is used by the BfR for risk assessments.

Excellence, transparency and independence

The French Agency for Food, Environmental and Occupational Health Safety (ANSES) is a public body under the supervision of the Ministries of Health, Agriculture, the Environment, Labour and Consumer Affairs. It is active in the fields of food safety, animal health and well-being, plant health, and occupational and environmental health and safety. ANSES is also responsible for veterinary medicinal products and it evaluates applications for the marketing of pesticides and biocides, as well as chemicals within the framework of the REACH regulations.

Based on the principle of separation of risk assessment and risk management, it evaluates health risks in order to enable the public authorities to make informed decisions supported by independent and pluralistic scientific expertise conducted by expert committees. This mission is fuelled by knowledge gleaned from the monitoring, research and reference activities which the Agency also conducts with the support of twelve internationally recognised reference and research laboratories.

ANSES has a staff of 1,350 and mobilises approximately 800 outside experts via its expert committees. It executes its missions in close cooperation with its European counterparts.

Research for healthier and safer food

Research is the core focus of the National Food Institute, Technical University of Denmark, spanning the entire production chain from farm to fork. Research excellence provides the foundation for the Institute’s ability to develop risk assessments and to inform and educate through advisory services, educational and training activities.

The Institute takes a holistic approach and operates within six technical focus areas: biotechnology, environment and health, food quality, food safety, food technology, and nutrition – all key elements in public health as it relates to food and food production. Effective dissemination of the latest research findings is an extensive and very important part of the Institute’s work. Another important part is public sector consultancy. The Institute undertakes projects for a wide range of Danish and international authorities and organisations.

An essential element of the National Food Institute’s work is to convert its expertise and latest research findings into practical solutions that deliver value for industry, public authorities and consumers.

“We want to build up a strong network of risk assessment specialists to ensure the rapid exchange of scientific knowledge in Europe. Not only in the event of a food crisis our institutions aid one another with high competence and excellence.”

“We provide a global perspective of the various forms of exposure to which people are subjected at all ages and in all areas of life – at home, in the workplace, while travelling and during leisure time.”

“We provide the science necessary to produce and promote safer, healthier and higher quality food, thereby preventing diseases related to diet in general as well as to chemical and microbiological contamination of the food we eat.”