My Hope for ILSI

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<Summary>

ILSI has been making steady progress by its science based approach in the fields of nutrition and health, food safety and environment. In recent years, the number of joint projects with government and international bodies or projects with their funding has increased. ILSI Japan has also had funding from the Ministry of Agriculture, Forestry and Fisheries for its survey of food and food additive standards in the Asian region. I had an opportunity recently in Beijing to introduce ILSI activities at a meeting of the APEC Policy Partnership on Food Security, and suggested more collaboration between APEC members and ILSI. These collaborations increase the trust towards ILSI and its standing in the international community and I believe are very important for the future of ILSI.

Since the publication “Silent Spring” in 1962 the notion that chemical substances are dangerous has spread widely and even now the unscientific notion that manmade chemicals are evil has a strong following. In Europe and the US, the trustworthiness of research funded by the food industry has also been under attack and it seems that science based risk assessment is becoming more difficult. In my personal opinion, there are three main forces at work, those that are using safety to advance a particular political agenda, those that are using safety to try gain economic advantage, and those who are gaining from the fear generated by safety issues, and these forces has are making risk management more complex than in the past and science plus alpha is required to respond to these forces. ILSI HQ is aware of this issue as reflected in such projects as Risk of Risk Perception, and the need for broad collaborations and communicating scientific information is recognized.

The activities of the Branches are on the front line and it is hoped that they contribute to increasing the standing and trust towards ILSI by local governments and organizations as a provider of scientific information by networking with academia to identify emerging topics, and activities based on local needs in the areas of Health and Nutrition, Food Safety and Environment. ILSI will continue to have sound science at its base, but will increase its trustworthiness in the world by having a activities covering the broad needs of the people around the world.

Joint FAO/WHO Expert Committee on Food Additives (JECFA)

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<Summary>

The Joint FAO/WHO Expert Committee on Food Additives (JECFA) is an international expert scientific committee that is administered jointly by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO). The committee evaluates the safety of food additives and veterinary drug residues in animal products, and the risk of food contaminants. In addition, it establishes specifications and analytical methods for food additives, MRL proposals for veterinary drugs, as well as other activities. JECFA is not part of the Codex Alimentarius Commission (CAC) and the specialists invited are independent scientists who serve in their individual capacities. JECFA has evaluated more than 2,500 food additives, approximately 40 contaminants and naturally occurring toxicants, and approximately 90 veterinary drug residues. The Committee has also developed principles for safety assessment of chemicals in foods that are consistent with current thinking on risk assessment and take account of developments in toxicology and other relevant sciences. Outlines of the safety evaluation of general food additives, flavouring agents and additives for infant formulas, the specifications for food additives, and the risk assessment for food contaminants are described. All information from JECFA is made available on the home pages of FAO or WHO. It is not difficult to propose an evaluation for a new food additive or a revision of a current specification. JECFA is open to government agencies, other interested organizations, and manufacturers of substances.

The Third-Term Action Plans for the ILSI Japan-Endowed Chair of Functional Food Science and Nutrigenomics at the University of Tokyo

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<Summary>

The ILSI Japan-Endowed Chair of Functional Food Science and Nutrigenomics was established at the University of Tokyo in December 2003 at a time when there were high social expectations for “functional foods” being able to resolve various health problems. This chair aims to contribute to both academic and industrial research on various food functions by publishing their scientific results using nutrigenomics methodology. A great deal of collaborate research between this chair and many companies has been conducted during the first and second terms. The results have been published in papers and in conference presentations and have been highly regarded internationally. Moreover this research has led to the commercialization of several products. The third-term of this chair started in December 2014. I would like to introduce the present activities and a vision for future activities of this chair to promote collaborate research with participating companies.

Passage of the GR Method, an in vitro Prediction System for Postprandial Glycemic Response – together with a Review on Changes in Perceptions about Postprandial Glycemic Response

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<Summary>

Dietary control of postprandial glycemia should be considered to be a primary means to prevent lifestyle-related problems and diseases such as insulin resistance, obesity, hypertension, atherosclerosis etc. The glycemic index is representatively used to express a glycemic response after food intake. This method measures blood glucose levels of healthy volunteers at specified time points after intake of a test food. It should be noted that blood collection in this method becomes a drawback that causes stress to volunteers, and that their mental and physical conditions affect measurements resulting in widely varied results. The sugar research group of the ILSI Japan started a feasibility study on an in vitro prediction system for postprandial glycemic response in 2003. The group then proposed a system named as the GR method, which derives from a term, glucose-releasing rate, in 2005. This system includes reactions that simulate digestions by oral mastication and enzymatic reactions in the stomach and intestine, and measures levels of glucose released by these reactions. The group started basic research and system development of the GR method in 2006, and completed the first version of the system in 2009. Trials to modify details of the GR method for practical use are under way. Passage of the GR method is described together with a review on changes in the perception about postprandial glycemic response.

Global Harmonization of Food & Food Additives

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<Summary>

The globalization of food trade has rapidly been spread. Japanese economy in food trade is rapidly and internationally growing by the current politics of the strategy of Japanese government. Therefore, the Japanese companies should take consideration of international harmonized specifications and standards and pay attention to the insurance of food safety at this time. This symposium entitled Global Harmonization of Food & Food Additives was held on May 21, 2014 at Tokyo Big Site in Koto-ku, Tokyo organized jointly by the Japanese Society for Food Hygiene and Safety, Japanese Society of Food Microbiology and Japanese Society of Food Chemistry, and jointly sponsored by ILSI Japan, Japan Food Additive Association, Japan Flavor & Fragrance Materials Association, Delegation of the European Union to Japan, Japan Food Hygiene Association and Food Chemical Newspaper Inc. Approximately 160 participants were attended and discussed in the symposium.

Report on the ILSI-India's Annual Meetings and the "Conference on Processed Foods for Nutrition Security"

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<Summary>

The ILSI-India's annual meetings of the Assembly of Members and the Board of Trustees were held along with the "Conference on Processed Foods for Nutrition Security". The ILSI-India organizes the scientific conference every year with the member assembly meetings reflecting the emerging issues in food safety and nutrition fields. This year, the nutrition security and processed food was picked up to focus on how food processing can contribute to improve and ensure food and nutrition security, establish the advanced food chain and to promote agriculture productivity by using new technology in consideration of public concern about the effect of processed food on NCDs.

Some of the participants at ILSI-India Assembly of Members, April 25, 2014, New Delhi From Left to Right: Ashima Jawa,ILSI-India; Ms. Devishree Murthy, Hindustan Unilever Research Centre Unilever R&D; Dr. Arun Kelkar, Hexagon Nutrition Pvt. Ltd.; Dr. Ramamohan G, Monsanto Holdings Pvt. Ltd.; Mr. Yamnish Kaul, Mars International India Pvt. Ltd; Dr. Sanjay Ganguly, Nestle Nutrition; Ms. Rekha Sinha, Executive Director, ILSI-India; Dr. Roger Bektash, Mars International Pvt. Ltd.; Mr. N. M. Kejriwal, President, ILSI-India; Mr. Sunil Adsule, Treasurer, ILSI-India, Coca-Cola India Pvt. Ltd.; Mr. D.H. Pai Panandiker, Chairman, ILSI-India; Mr. Manjunatha, Dabur India Ltd.; Dr. A Savitri, Britannia Industries Ltd.; Dr. Jasvir Singh, KRAFT Foods International / Cadbury India Limited; Mr. Naoto Minemura, Ajinomoto India Pvt. Ltd.; Dr. Vilas P. Sinkar, Hindustan Unilever Ltd.; Dr. Renu Kohli, Pepsico India Holdings（P） Ltd.; Ms. Ana, Dabur India ltd.; Ms. Yoko Ogiwara, Ajinomoto Co.