

**FSSAI – IITR – CHIFSS
Technical Workshop
on
“Food Safety Assessment – Novel Ingredients and Additives”
Date: 22nd June’ 2018
Venue: FSSAI, FDA Bhawan, Kotla Road, New Delhi-110002**

OBJECTIVE: To enhance the capability build on food safety assessments (exposure and risk assessment focus) of Novel Ingredients and Additives, with focus on the scientific principles that can help appreciate the regulatory context as well as Scientific Capability Development.

Tentative Programme

Mins	Topic/title	Speakers
1000 – 1010	Welcome Remarks	CEO, FSSAI
1010 – 1020	Introduction and Expectations from the Workshop	Dr Nimish Shah , Co-Chairman, CHIFSS Scientific Advisory Panel & Director, Strategic Science Group Safety & Environmental Assurance Centre, Hindustan Unilever Limited
1020 - 1040	Overview of Food Safety Assessment – Novel Ingredient and Additives	FSSAI
1040 - 1135	Overview of Food Safety Assessment – Novel Ingredients and Additives + Case Study	Dr Paul Hepburn , Programme Director Food & Refreshment, Safety & Environmental Assurance Centre (SEAC), Unilever, UK
1135 - 1200	Case Study- Impact of novel ingredients and additives on human health: Role of fortification	Dr Yogeshwar Shukla , Chief Scientist Food, Drug & Chemical Toxicology CSIR-Indian Institute of Toxicology Research.
1200 – 1225	Case Study - Risk Assessment of Artificial sweeteners and food colours.	Dr Sudarshan Rao , Dy Director (retd.), Ex NIN
1225 - 1250	Team Discussion - How to apply these principles while setting standards	Dr Nimish Shah , HUL
1250 - 1300	Closing Remarks	CEO, FSSAI
1300 - 1330	Lunch	