



## KEEP YOUR HANDS OFF THE PAINT?

Aniline may be present in children's finger paint as an impurity, residue or degradation product. One possible source may be the dyes for which aniline is used in the production. Since aniline can damage the nervous system and the red blood cells, and can possibly lead to allergies (contact dermatitis), their presence in finger paint is restricted. According to research carried out by the BfR, the limit of 10 mg of free aniline per kilogramme of finger paint is complied with; to date, state chemical investigations offices have not had to object to aniline levels in finger paint above the legal limit. Furthermore, the BfR's health risk assessment also shows that negative health consequences for children are unlikely, even if the limit is fully exploited.

### More information



BfR opinion  
"Aniline in finger paints"  
(pdf)

## Please no **MOAH**

Mineral oil components can be contained in packaging, such as jute bags or cardboard boxes made from recycled waste paper, and can be transferred from these to food. Does this pose any health risks? According to the European Food Safety Authority (EFSA), based on current knowledge, no adverse health effects are to be expected from the current intake levels of saturated hydrocarbons – MOSH for short – via food. However, some aromatic hydrocarbons (MOAH) may cause cancer and, therefore, pose a health concern according to EFSA. The BfR recommends reducing mineral oil contamination as much as possible, for example, by using virgin fibre cardboard boxes, mineral oil-free printing inks or functional barriers between food and packaging.

### More information



BfR communication  
"New EFSA risk  
assessment: mineral  
oil residues in food"  
(pdf)



# AI detects food trends

The “BfR Weak Signal Miner” aims to detect new nutritional trends with potentially undesirable health consequences for consumers. The computer program analyses large volumes of text and publication data, including from social media, for trends in the food and feed sector. It is being developed at the BfR as part of the HOLiFOOD project funded by the European Union with participants from several EU countries. HOLiFOOD will run until October 2026 with the aim of improving risk analysis in food safety in Europe. Artificial intelligence and big data technologies will support early warning and forecasting systems for emerging health risks.



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## Micronutrients and Co.

Which foods are good sources of iron or vitamin C? Why does my body need minerals? Do I need food supplements to stay healthy? The BfR answers these and other questions on its new internet portal “Mikronährstoffe und Co.” (Micronutrients and Co.). Consumers will find useful information here on vitamins, minerals and other substances that are often added to food supplements or conventional foods. Risk assessment opinions elaborated by the BfR and the BfR’s proposals for maximum levels for vitamins and minerals in food supplements and fortified foods are also part of the new portal.

More information



BfR portal  
“Micronutrients and Co.”

More information



Project website  
“Holifood”

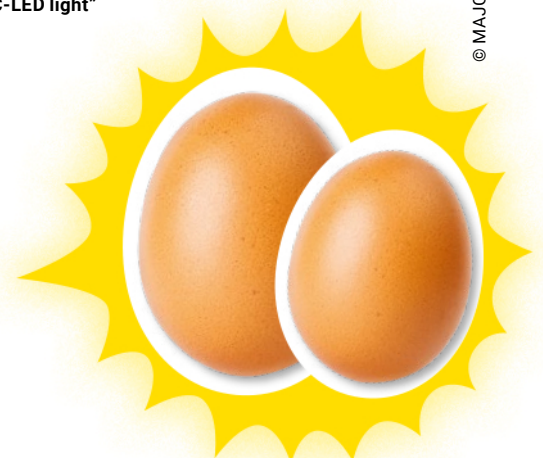
## “Light therapy” for eggs

Pathogens, such as *Salmonella* and *Campylobacter*, can lurk on raw eggs. These bacteria can cause food-borne infections along with stomach cramps, diarrhoea and vomiting. In extreme cases, these kinds of infections can be life-threatening for people with a weakened or not yet fully developed immune system. A BfR research project funded by the BMEL shows that UV-C LED light reduces the number of bacteria on eggs if they are not or only slightly stained. The ultraviolet radiation, which is invisible to the human eye, damages the microorganisms, killing them.

More information



BfR opinion  
“Treating eggs with  
UV-C-LED light”  
(pdf)



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