

Pukul 09.00 - 16.00 WIB

PROGRAM

Plenary & Discussion
sessions

FASILITAS

Sertifikat, lunch & snack

KONTRIBUSI PESERTA

Anggota PATPI : Rp 150.000
Non-PATPI : Rp 250.000

TUJUAN

1. Mendiskusikan/ mencari titik temu persepsi konsep ketahanan pangan dan keamanan pangan yang ada selama ini
2. Mengungkap realita suplai pangan yang ada dan dampaknya terhadap kesehatan dan sosial
3. Mencari solusi masalah ketahanan pangan dan keamanan pangan Indonesia
4. Mencari konsep baru ketahanan dan keamanan pangan yang lebih relevan



Auditorium, Lt.8 Gedung Universitas sahid
Jln Prof Supomo 84, Tebet, Jakarta

SIMPOSIUM NASIONAL BETWEEN FOOD SECURITY & SAFETY: MENCARI KONSEP BARU



Kerjasama PATPI PUSAT Dengan PATPI CABANG JAKARTA



Dr.dr. Tan Shot Yen, M.Hum
Ahli Gizi Dan Kesehatan, Kolumnis,
Penulis Buku Gizi Kesehatan Terkenal

Dr. Agung Hendriadi
Kepala BKP Pusat



Prof. Dr. Aman Wirakartakusumah
Ahli Teknologi Pangan
IPB/IAFoST

Prof. Dr. Sri Raharjo
Food Scientist UGM



Prof. Dr. Purwiyatno Hariyadi
Vice Chairperson
Codex Alimentarius Commission (CAC)

Dr. Roy Saparringa
Ahli Food Safety BPOM Pusat



REGISTRASI

Nama lengkap, Institusi
PATPI Cabang, No HP/WA
Kirim ke Shinta Leonita
WA/ No. Hp: 081297210557

Pembayaran *registration fee*

Ke : **Bank BTPN Jenius** (kode bank: 213)
No Rek. 90013101828 a.n **Julfi Restu Amelia**

Bukti Transfer dikirim ke:
Julfi Restu Amelia WA/No. Hp: 082181269292
Shinta Leonita WA/ No. Hp: 08129721055

Keamanan Pangan menurut Codex Alimentarius, implementasi dan pengembangannya

Purwiyatno Hariyadi
phariyadi.staff.ipb.ac.id

- **Guru Besar**, Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, IPB
- **Peneliti**, SEAFast center, LPPM, IPB
- **Anggota**, Komisi Ilmu Rekayasa, AIPI
- **Vice Chairperson**, Codex Alimentarius Commission, FAO/WHO



1. FOOD is . . .



FAO • @FAO - Apr 18



Food is life.



Food is love.



Food is culture.



Food is nutrition.



Food is a human right.



@FAO

<https://twitter.com/FAO>

#ZeroHunger

Food is **life**.

Food is **love**.

Food is **energy**.

Food is **culture**.

Food is **nutrition**.

Food is a **human right**.

1. FOOD is . . .



FAO @FAO - Apr 18



Food is life.



Food is love.



Food is culture.



Food is nutrition.



Food is a human right.

#ZeroHunger

Food is **life**.

Food is **love**.

Food is **energy**.

Food is **culture**.

Food is **nutrition**.

Food is a **human right**.

Also

Food is **art**.

Food is **pride**.

Food is **dignity**.

Food is **identity**.

Food is **security**.

Food is **sovereignty**.

Food is

1. FOOD is . . .

<http://www.fao.org/fao-stories/article/en/c/1157986/>



Food and Agriculture Organization
of the United Nations

العربية 中文 ENGLISH FRANÇAIS РУССКИЙ ESPAÑOL

A close-up photograph of a person's hands holding a large bunch of dark purple grapes. The background is blurred, showing the person's torso and arms. The text is overlaid on the image.

Food is much more than
what is on our plates

What it really means to love and respect our food



IPB University
Inspiring Innovation with Integrity

1. FOOD is . . .

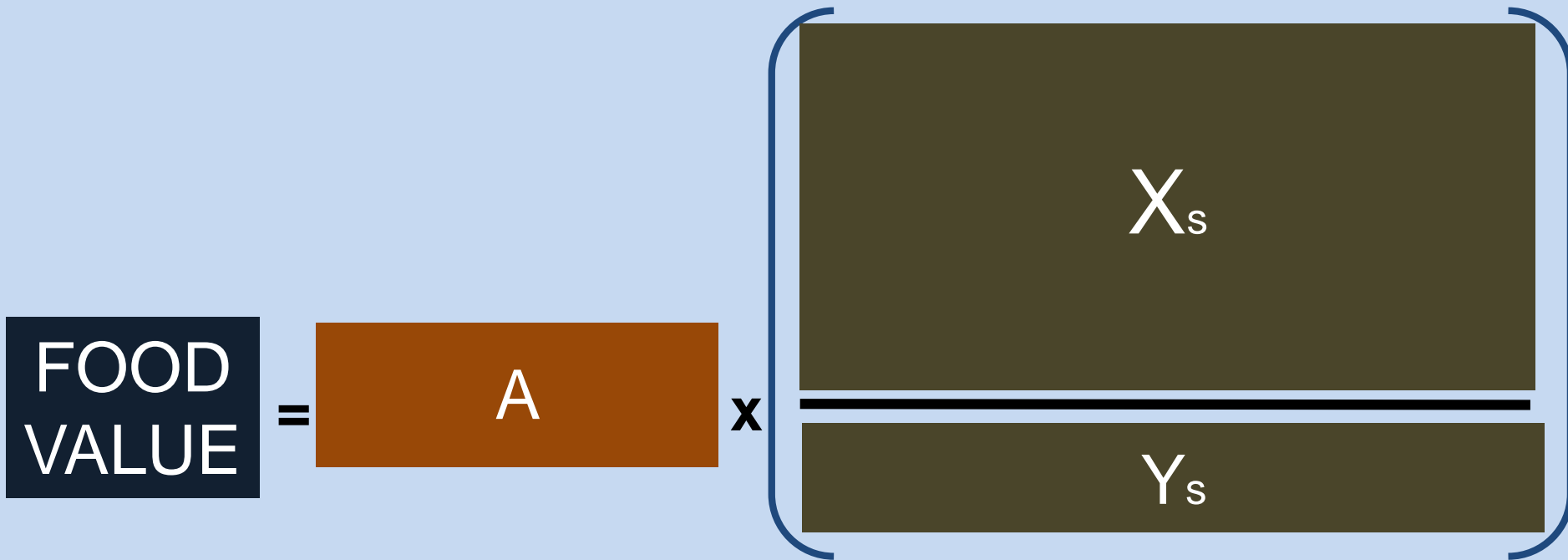
<http://www.fao.org/fao-stories/article/en/c/1157986/>

Value of food is beyond (what is on) our plates



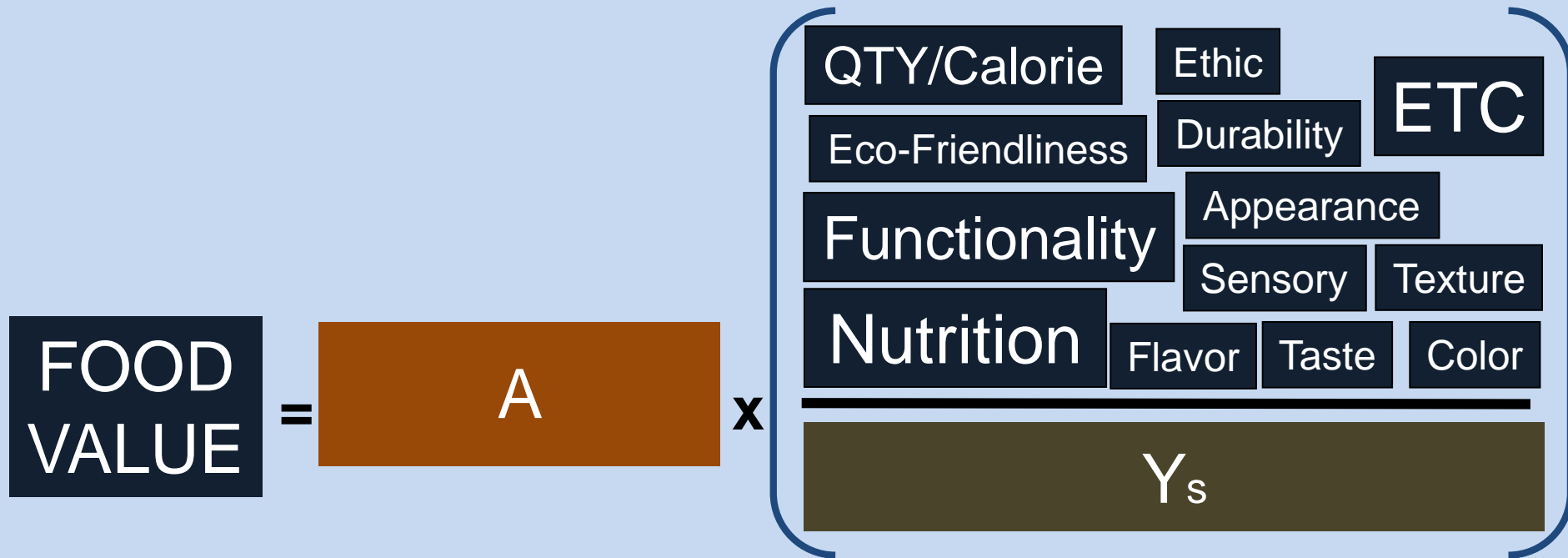
2. FOOD VALUE ?

FOOD VALUE ? is beyond (what is on) our plates



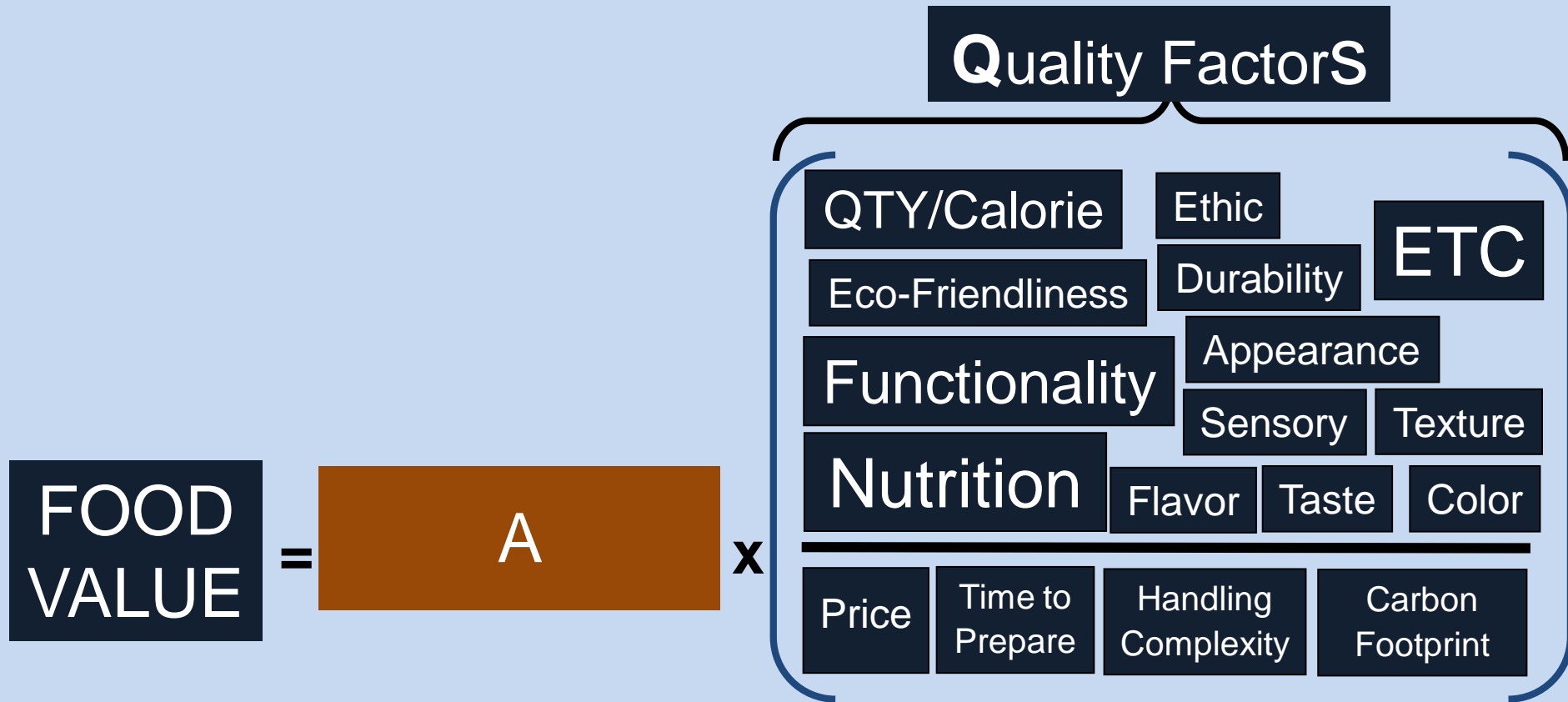
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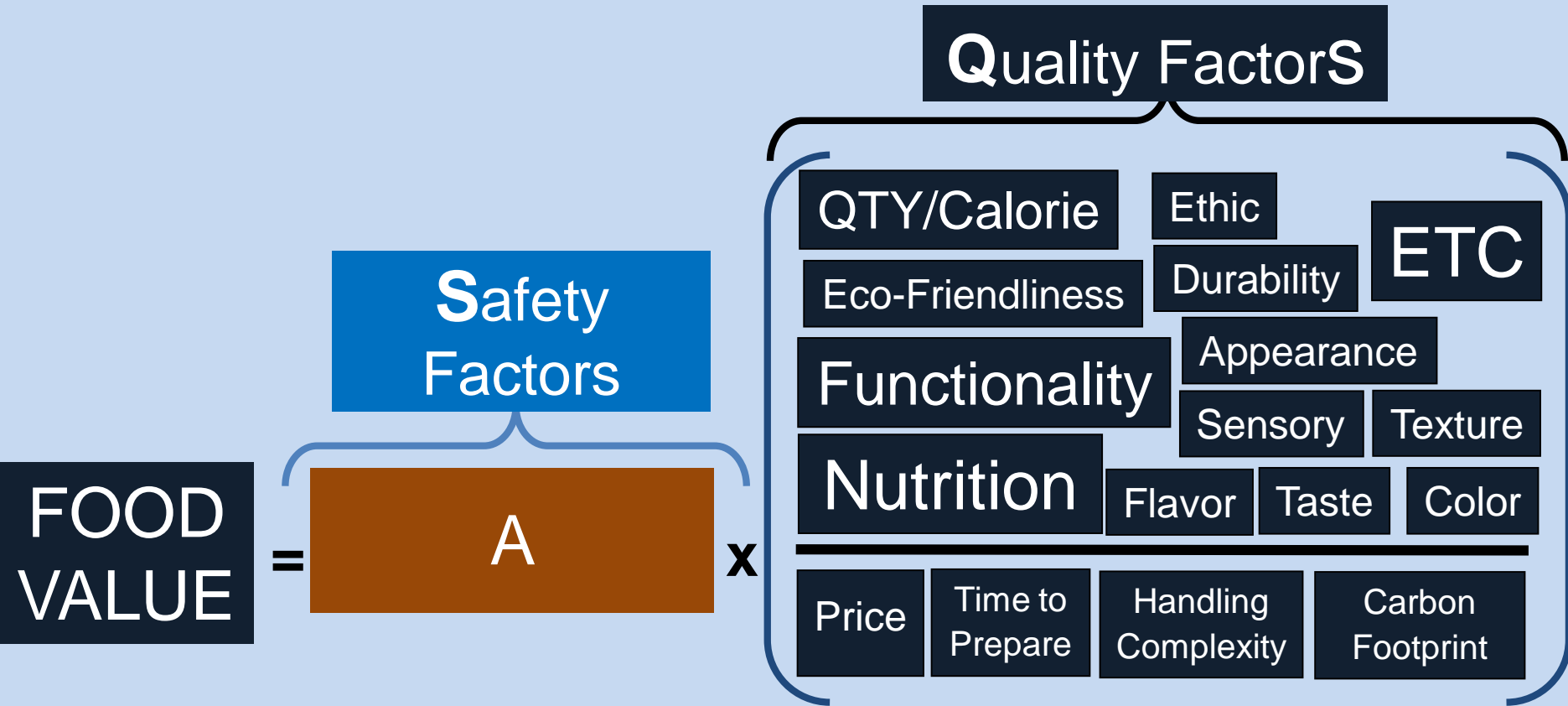


2. FOOD VALUE ?

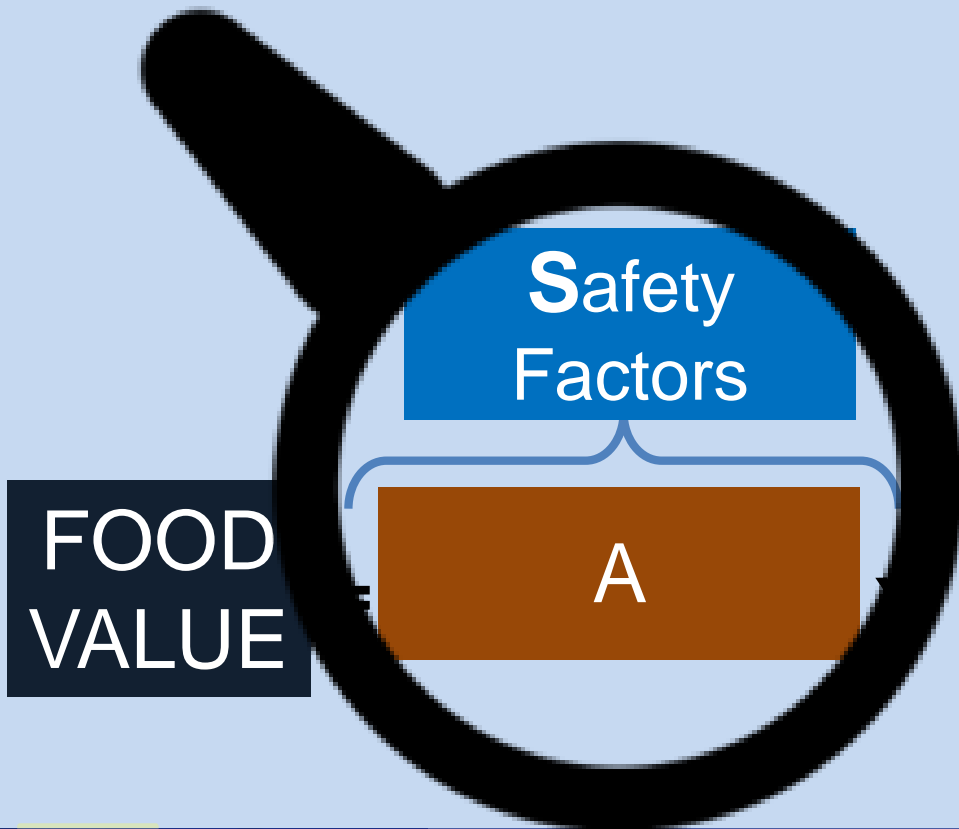
FOOD VALUE ? is beyond (what is on) our plates



2. FOOD VALUE ?



2. FOOD VALUE ?



2. FOOD VALUE ?

If it isn't safe,
it isn't food

Prerequisite

Safety
Factors

Work together to prevent
the diseases

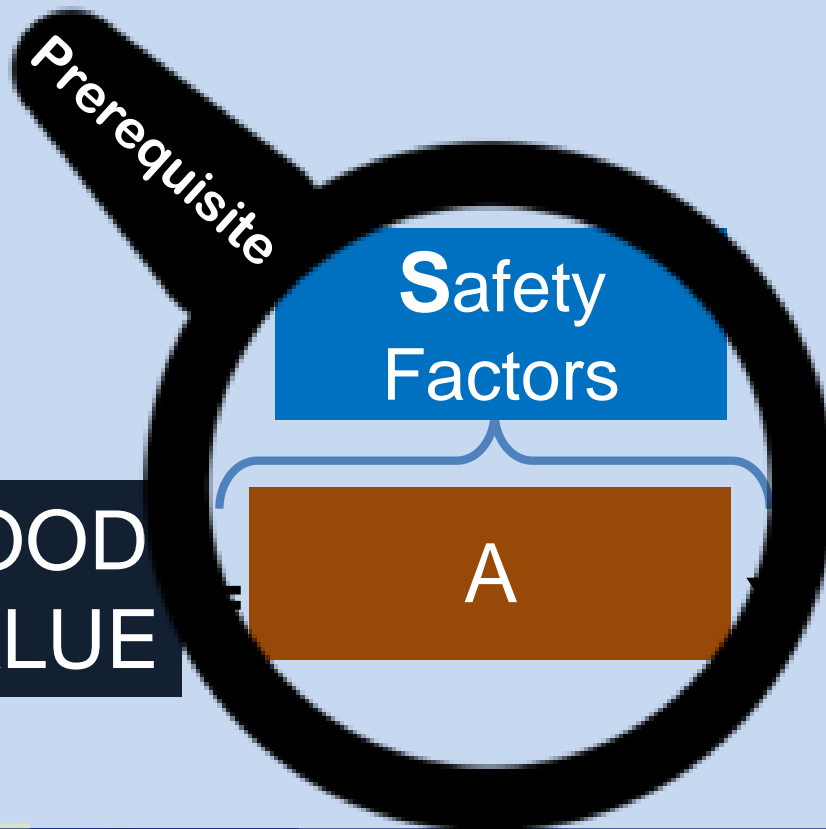
FOOD
VALUE

A

<http://www.fao.org/fao-stories/article/en/c/1179647/>

3. FOOD SAFETY IS A PREREQUISITE OF FOOD VALUE

- PEMENUHAN PERSYARATAN KEAMANAN PANGAN ITU HARUS!!!

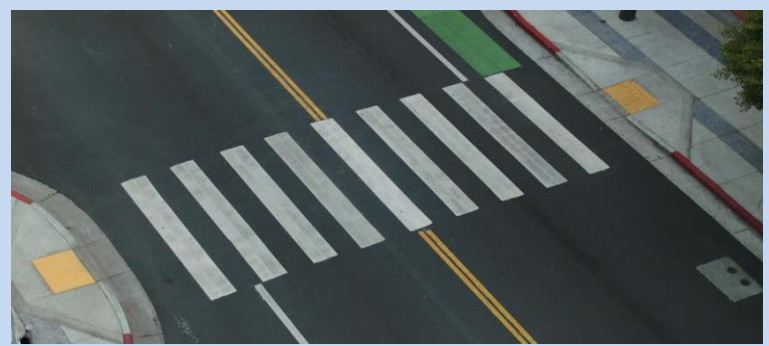
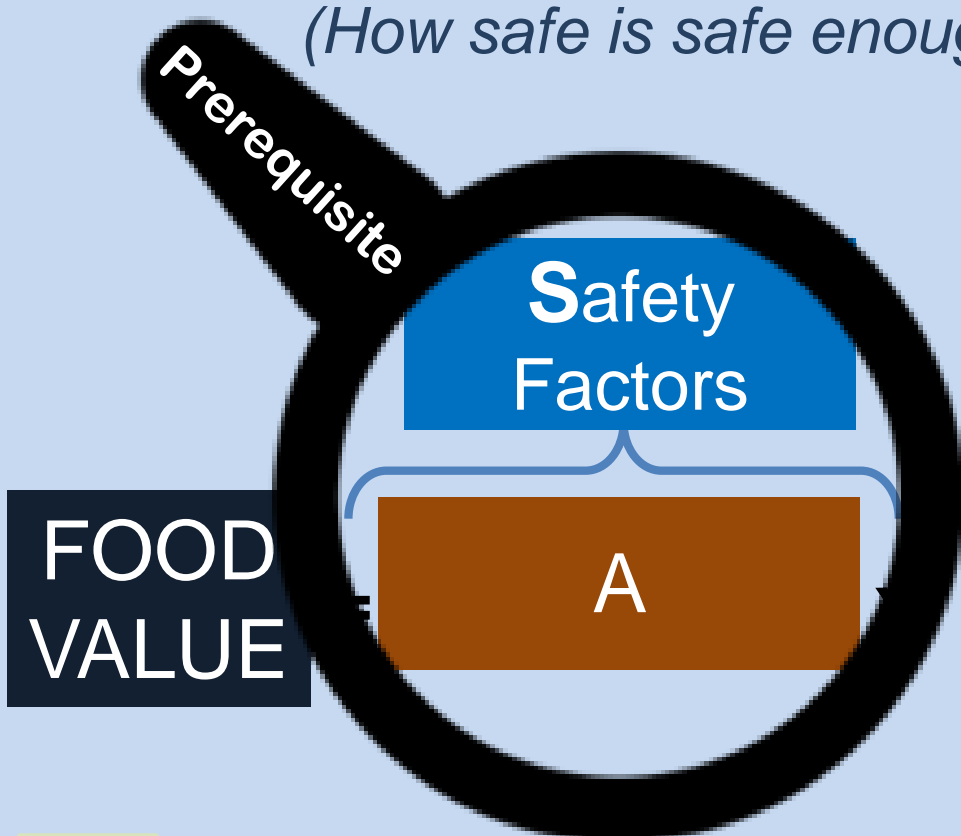


CODEX?

- PEMENUHAN PERSYARATAN KEAMANAN PANGAN (YANG DISEPAKATI) ITU HARUS!!!

4. CODEX = PERSYARATAN KEAMANAN PANGAN ADALAH HASIL KONSENSUS -- berdasarkan Iptek & Analisis Risiko

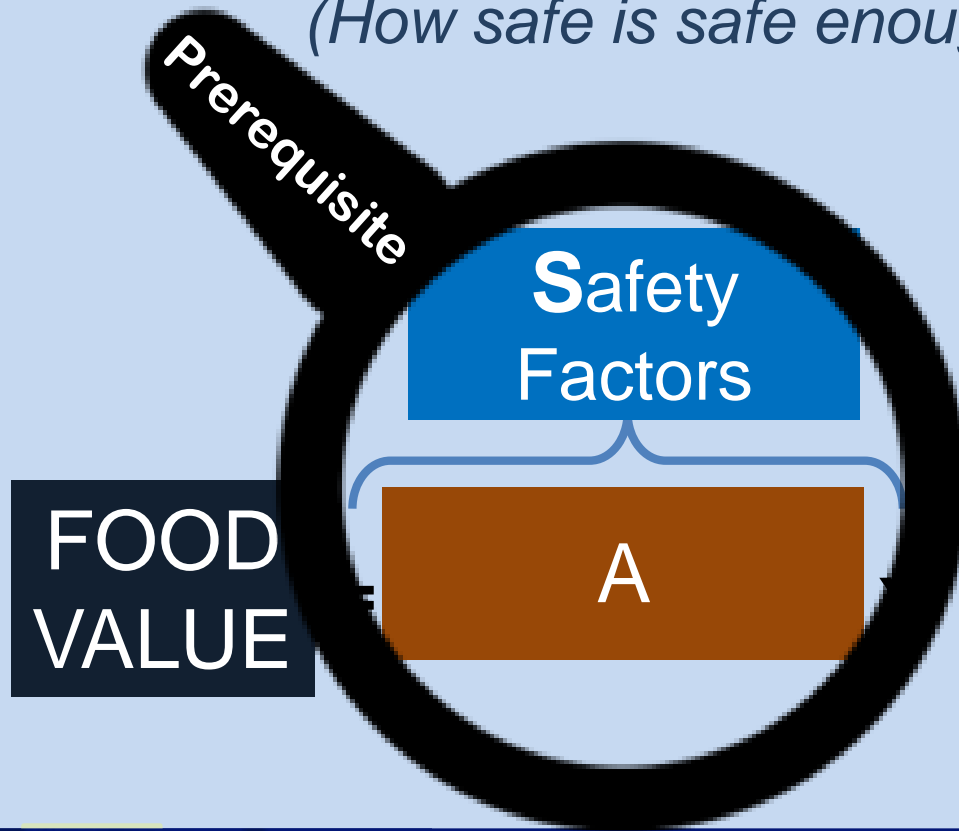
AMAN?
(How safe is safe enough)



4. CODEX = PERSYARATAN KEAMANAN PANGAN ADALAH HASIL KONSENSUS -- berdasarkan Iptek & Analisis Risiko

AMAN?

(How safe is safe enough)



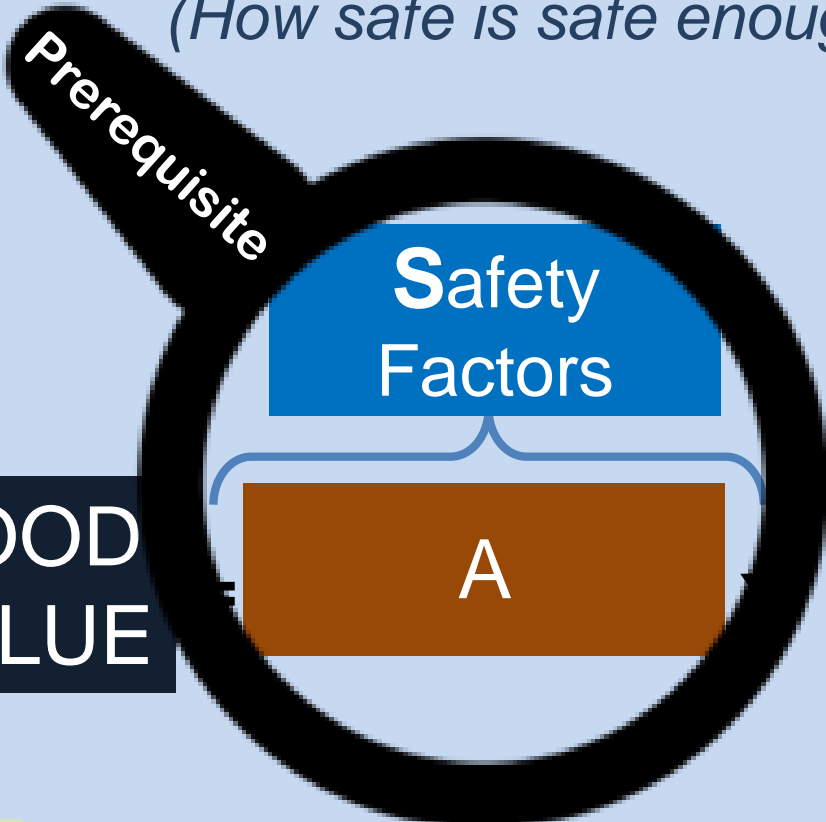
4. CODEX = PERSYARATAN KEAMANAN PANGAN ADALAH HASIL KONSENSUS

-- berdasarkan Iptek & Analisis Risiko

AMAN?

(How safe is safe enough)

BATASAN KEAMANAN PANGAN ?

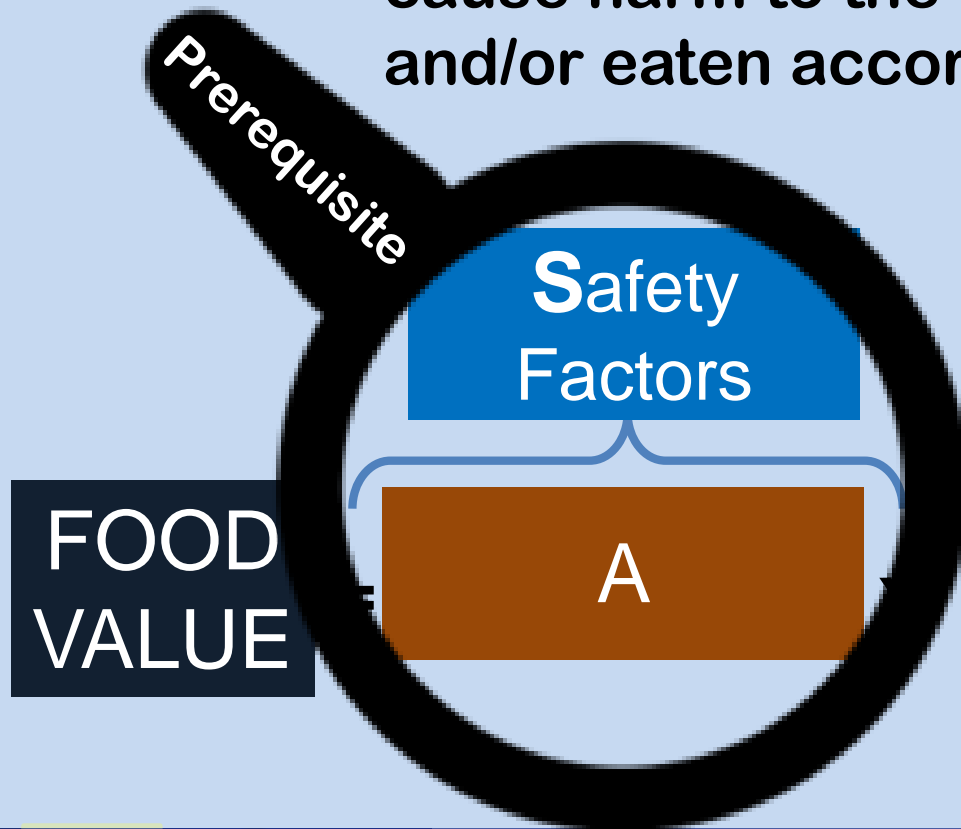


4. CODEX = PERSYARATAN KEAMANAN PANGAN ADALAH HASIL KONSENSUS -- berdasarkan Iptek & Analisis Risiko

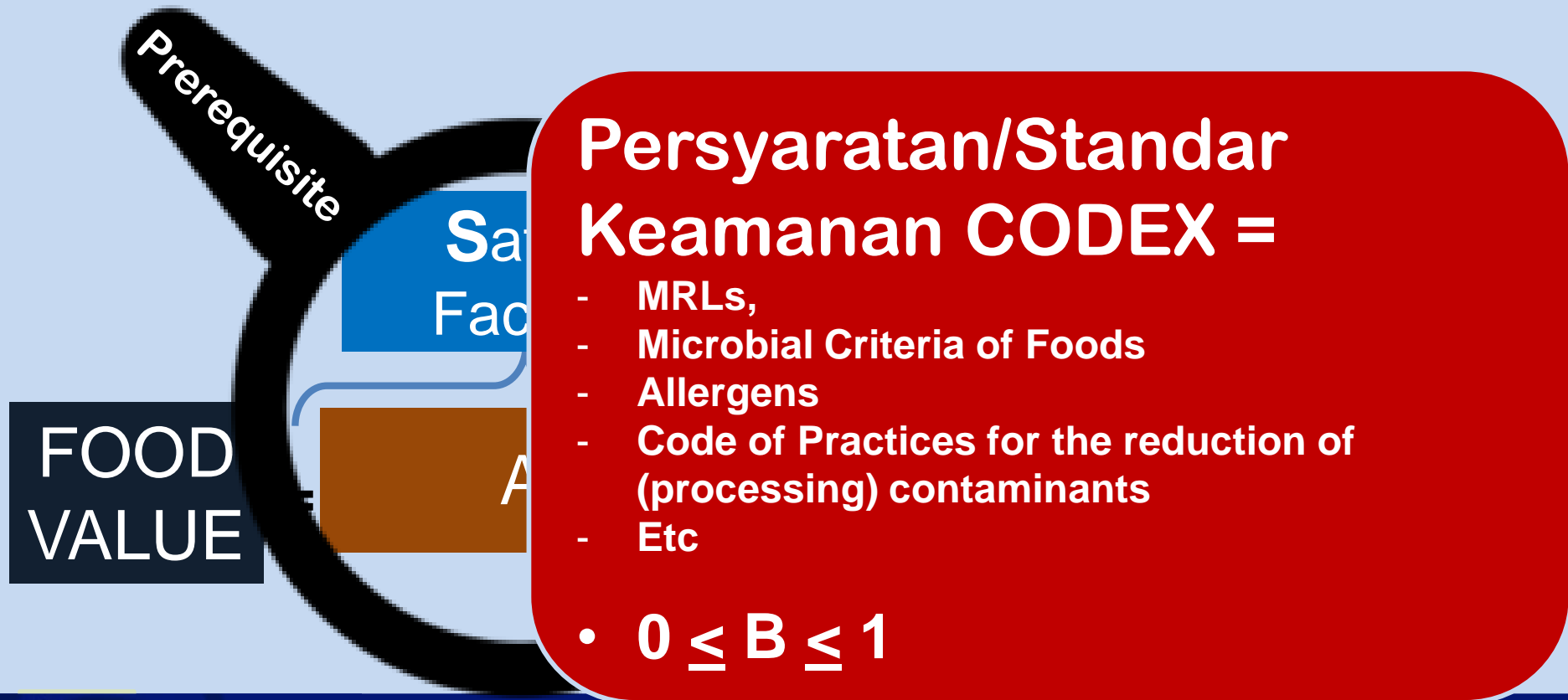
FOOD SAFETY = Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

(GENERAL PRINCIPLES OF FOOD HYGIENE CAC/RCP 1-1969)

SAFE = Reasonable certainty of no Harm
(FD&C ACT)



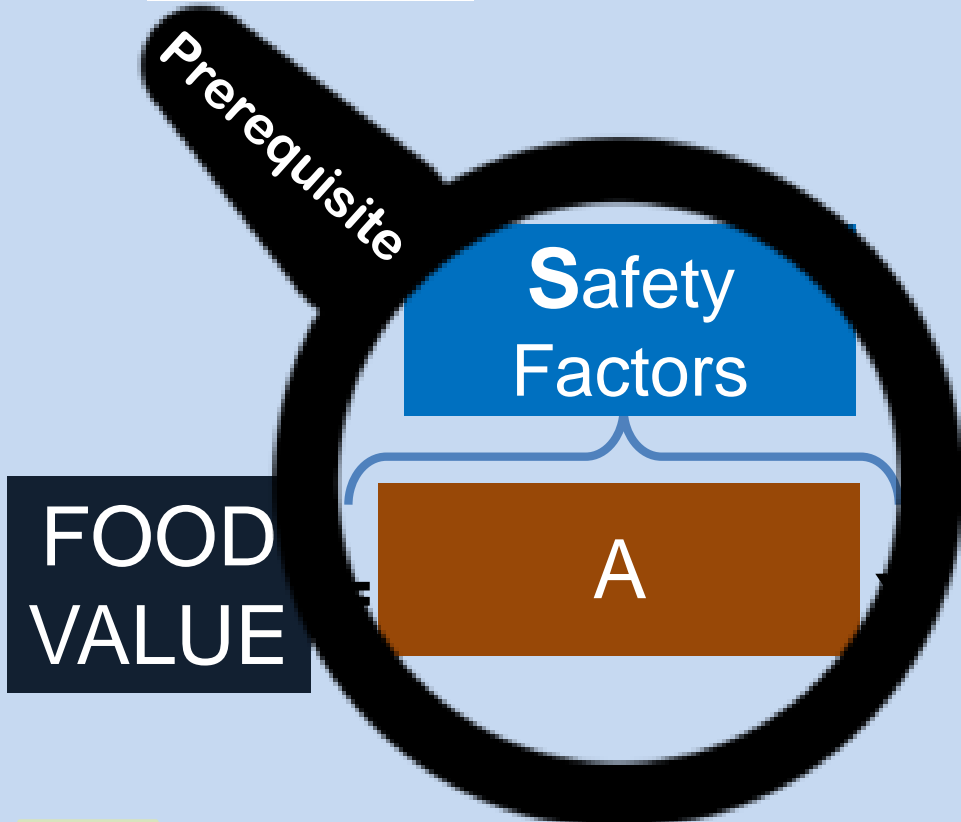
4. CODEX = PERSYARATAN KEAMANAN PANGAN ADALAH HASIL KONSENSUS -- berdasarkan Iptek & Analisis Risiko



5. BATASAN KEAMANAN PANGAN - INDONESIA



KEAMANAN PANGAN =



(UU No 18/2012)

5. BATASAN KEAMANAN PANGAN - INDONESIA



KEAMANAN PANGAN =

kondisi dan upaya yang diperlukan untuk

- (1) mencegah pangan dari kemungkinan cemaran biologis, kimia, dan benda lain yang dapat mengganggu, merugikan, dan membahayakan kesehatan manusia,

Prerequisite

Safety Factors

FOOD VALUE

A₂

(UU No 18/2012)

5. BATASAN KEAMANAN PANGAN - INDONESIA

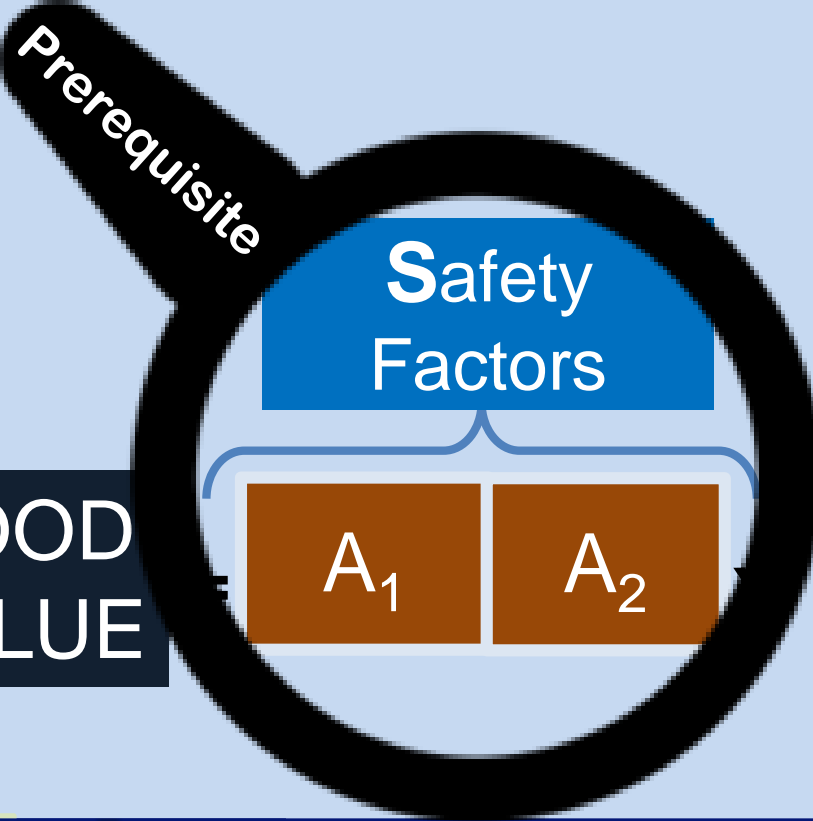


KEAMANAN PANGAN =

kondisi dan upaya yang diperlukan untuk

- (1) mencegah pangan dari kemungkinan cemaran biologis, kimia, dan benda lain yang dapat mengganggu, merugikan, dan membahayakan kesehatan manusia, serta
- (2) tidak bertentangan dengan agama, keyakinan, dan budaya masyarakat sehingga aman untuk dikonsumsi.

(UU No 18/2012)



5. BATASAN KEAMANAN PANGAN - INDONESIA



KEAMANAN PANGAN =
kondisi dan upaya yang diperlukan untuk
(1) mencegah pangan dari kemungkinan cemaran

Prerequisite

Sa
Fa

A₁

FOOD
VALUE

**A₂. Persyaratan/Standar
Keamanan CODEX/
Keamanan Jasmani**

- MRLs,
- Microbial Criteria of Foods
- Allergens
- Code of Practices for the reduction of (processing) contaminants
- Etc

• $0 \leq A_2 \leq 1$

5. BATASAN KEAMANAN PANGAN - INDONESIA



KEAMANAN PANGAN =
kondisi dan upaya yang diperlukan untuk
(1) mencegah pangan dari

Prerequisite

A₁. Keamanan Rohani:
(Pada Codex – other legitimate factors;
Cons Preference -- Govern by
certification scheme, labeling, etc

FOOD
VALUE



5. BATASAN KEAMANAN PANGAN - INDONESIA



KEAMANAN PANGAN =
kondisi dan upaya yang diperlukan untuk
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Prerequisite

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FOOD
VALUE



5. BATASAN KEAMANAN PANGAN - INDONESIA



KEAMANAN PANGAN =
kondisi dan upaya yang diperlukan untuk
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Prerequisite

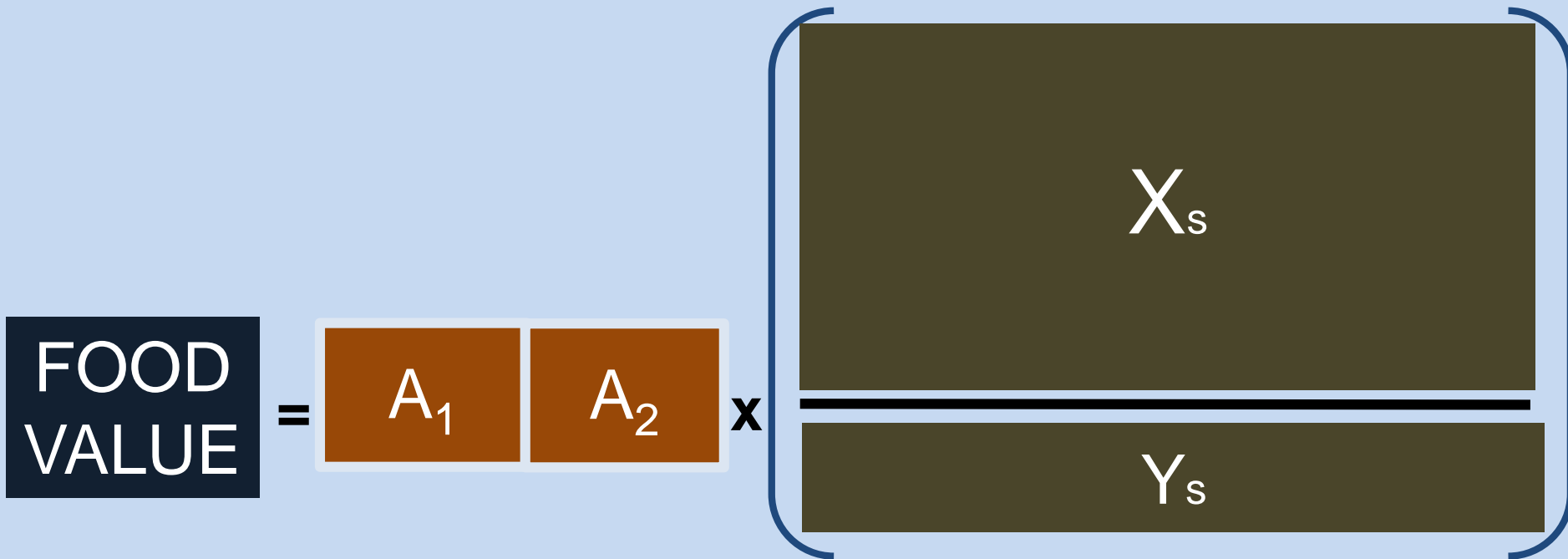
A₁. Keamanan Rohani:
(Pada Codex – other legitimate factors;
Cons Preference -- Govern by
certification scheme, labeling, etc

FOOD
VALUE

A₂ = 1 or 0

6. SO ... IF IT ISN'T SAFE, IT ISN'T FOOD

- If $A_1 = 0$, \rightarrow Food Value = 0
- If $A_1 \rightarrow 0$, \rightarrow Food Value $\rightarrow 0$



7. Keamanan Pangan & Ketahanan Pangan

- If $A1 = 0$, \rightarrow Food Value = 0
- If $A1 \rightarrow 0$, \rightarrow Food Value $\rightarrow 0$

There is no food security without food safety

Many developing countries import a significant share of the food supply for their population, with some relying almost entirely on food imports to ensure food security.

 José Graziano da Silva
By José Graziano da Silva
Published : February 15, 2019 | Updated : February 15, 2019



FAO Director-General
José Graziano da Silva

7. Keamanan Pangan & Ketahanan Pangan

Kasus : Aflatoksin

In 1997 the European Commission proposed a uniform/harmonized standard for total aflatoxins, setting the acceptable level of the contaminant in food products (European Commission, 1997).

- **4 ppb** in cereals, edible nuts, dried and preserved fruits, and groundnuts intended for direct human consumption, and
- **10 ppb** in groundnuts subject to further processing.
- **0.05 ppb** for Aflatoxin M1 in milk.

The harmonized standard for the European Union is tighter than those which have been applied in most member countries



7. Keamanan Pangan & Ketahanan Pangan

Kasus : Aflatoksin

<i>Nation</i>	<i>Total aflatoxin standard in human food ($\mu\text{g}/\text{kg}$)</i>	
Australia	5	
China	20	
European Union (EU)	4*	*) Applies to cereals & cereal products, nuts not subject to further processing, & dried fruit
Guatemala	20	
India	30	
Kenya	20	
USA	20	



USA?

**Vs. Australia, Vs. EU,
Vs. India ?**



7. Keamanan Pangan & Ketahanan Pangan

Kasus : Aflatoksin



KEMENTERIAN KESEHATAN DAN KEBIDAHKURAN
REPUBLIK INDONESIA

UM KANDUNGAN MIKOTOKSIN DALAM

<i>Nation</i>	<i>Total aflatoxin standard in human food (µg/kg)</i>
Australia	5
China	20
European Union (EU)	4*
Guatemala	20
India	30
Kenya	20
USA	20



USA?
Vs. Australia, Vs. EU,
Vs. India ?
Vs. Indonesia ?

Makanan	Batas maksimum (ppb atau mcg/kg)	
	M ₁	B ₁
Susu	M ₁	0,5
Kesusu hasil hidrolisa	M ₁	0,5
	M ₁	0,5
	M ₁	0,5
Pasta bubuk analog (<i>plain</i>)	M ₁	5
	M ₁	0,5
Makanan pencuci mulut berbahan dasar susu (misalnya puding, yogurt berperisa atau yogurt dengan buah)	M ₁	0,5
8 Whey dan produk whey, kecuali keju whey	M ₁	0,5
9 Produk olahan kacang-kacangan	B ₁	15
	Total	20
10 Produk olahan Jagung	B ₁	15
	Total	20
11 Rempah-rempah bubuk	B ₁	15
	Total	20



7. Keamanan Pangan & Ketahanan Pangan

- ALARA : As Low as Reasonably Achievable
- Case of “Irreducible level”
 - *that concentration of a substance (hazard) which cannot be eliminated from a food without involving the discarding of that food altogether, severely compromising the ultimate availability of food supplies*



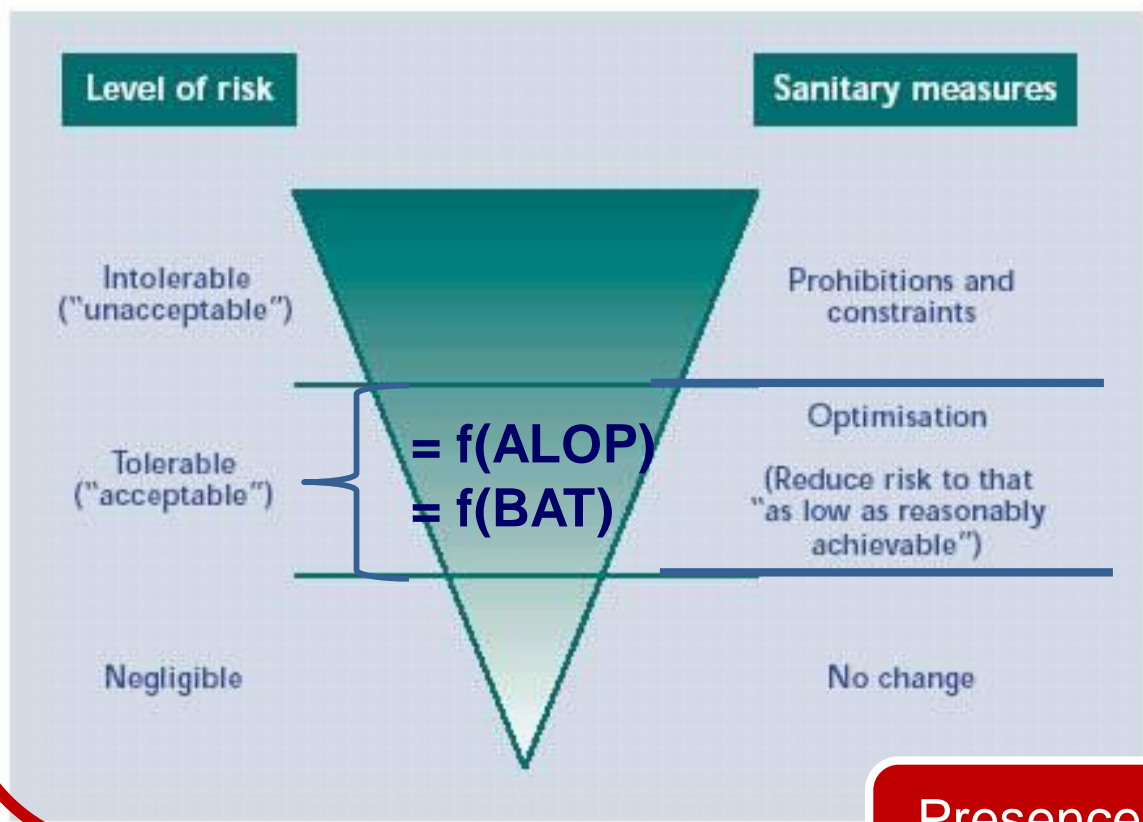
7. Keamanan Pangan & Ketahanan Pangan

- ALARA : As Low as Reasonably Achievable
- The phrase refers to a principle of keeping **hazards** in food **as low as can be achieved**, based on technologic and economic considerations.



7. Keamanan Pangan & Ketahanan Pangan

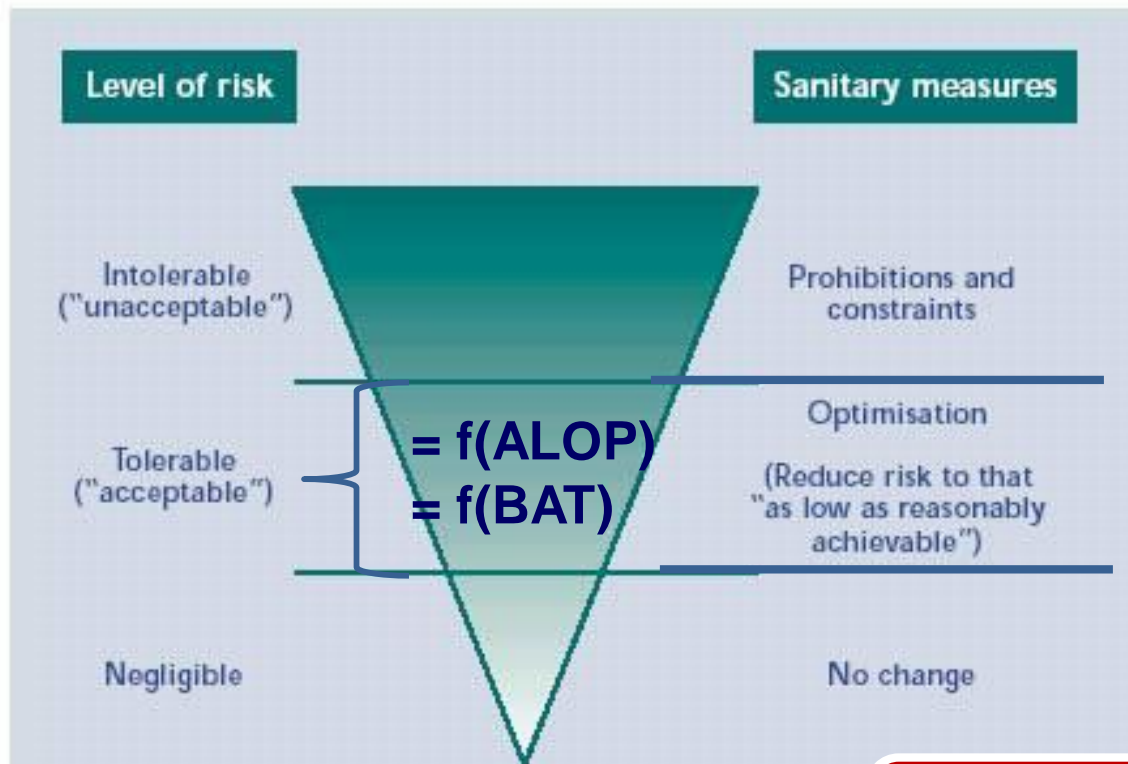
- **ALARA ?**



Presence of contaminants in food → unavoidable.

7. Keamanan Pangan & Ketahanan Pangan

• ALARA ?



CoP:
describe and disseminate best practice for the manufacture, for the reduction of hazard level.

Presence of contaminants in food → unavoidable.



TERIMAKASIH
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