

Dioxins in our food: Where are we 14 years after the Belgian chicken-gate?

Focant J.-F.

CART, Organic and Biological Analytical Chemistry, Department of Chemistry, University of Liège, Allée du 6 août B6c, 4000 Liège, Belgium. (JF.Focant@ulg.ac.be)

Each of us has to consume food to access the essential nutrients our body needs to properly function. Last couple of decades, several food contamination scandals have however made Europeans concerned about how much dioxins are in their plate. Despite efforts to ensure sound food safety strategies, consumers keep seeing contamination events as devils ready to pop out of their boxes and threaten their health. How does current EU regulation enforce food safety? What are the current analytical developments implemented to ensure efficient monitoring? Where do we go from here?