

## 消費者に求める食の安全に関する知識 —日本における食品リスク評価者を対象とした質的調査—

(2012年2月27日受付)

(2012年3月2日受理)

益山光一<sup>a)</sup>、堀口逸子<sup>a)</sup>、赤松利恵<sup>b)</sup>、丸井英二<sup>a)</sup>

a) 順天堂大学医学部公衆衛生学教室

b) お茶の水女子大学大学院人間文化創成科学研究科

### Qualitative study on food safety commission experts' views of food-safety knowledge needed by consumers

(Received February 27, 2012)

(Accepted March 2, 2012)

Koichi Masuyama<sup>a)</sup>, Itsuko Horiguchi<sup>a)</sup>, Rie Akamatsu<sup>b)</sup>, Eiji Marui<sup>a)</sup>

a) Department of Public Health, School of Medicine, Juntendo University

b) Graduate School of Humanities and Sciences, Ochanomizu University

#### Abstract

As the food related issues receive nationwide attention, acquiring knowledge of food safety is critical for customers to carry healthy dietary life. However, it is not necessarily clear what area of the dietary knowledge needed for customers. This paper was made to examine the expert points of view in Food Safety Commission (FSC), an independent public organization which undertakes risk assessment in Japan, with regard to a scope of dietary knowledge which consumers should know. We asked thirty FSC experts to participate in this examination. Twenty-eight of them agreed and ranked food safety topics in order of importance for customers. We analyzed by three-round Delphi technique, a qualitative approach for experts to revise their earlier answers in light of the replies of other members. The response rates at each round were 89.2%, 82.1%, 67.8% in order. After three rounds, 34 topics had been identified. Topics related to 'a way of risk thinking' was ranked the first, and the fourth and tenth are also pertinent topics for risk assessment concerned. FSC members are highly interested in promoting consumers' understanding for food safety risk assessment. As other "Pesticides", "Genetically modified food", "Food additives", "Natural toxins" and "Health food" are ranked in top 10, and by analyzing experts' response, we found that FSC experts required customers to acquire extensive knowledge about these topics.

As other studied for dietitians and food sanitation inspectors by three- round Delphi technique, we compared the differences of experts' viewpoints. As a result, we found that each expert had different aspects in terms of consumer food-safety knowledge, and these differences of the aspect derived mainly from that of their expertness and type of the job.

**Keywords:** 食の安全、デルファイ法、食品安全委員会

food safety knowledge, Delphi technique, food safety commission

#### I 緒言

食の安全に関しては、残留農薬、食品添加物、遺伝子組換え農作物、重金属、食中毒や放射性物質等について、さまざまなテーマについてその時々国民の関心が集まる。食品の提供者が食品の安全性の確保に万全を期すだけでな

く、食品を消費する立場にある者においても、食品の安全性、栄養成分等の食品の特徴を始めとする知識と理解を深めるよう努め、自らの食を自らの判断で正しく選択していくことが必要である<sup>1)</sup>。

平成15年には食品安全基本法が制定され、食に関するリスクコミュニケーションの推進が図られてきた。消費者が食

連絡先: 〒113-8421 東京都文京区本郷2-1-1 順天堂大学医学部公衆衛生学教室 益山光一

Corresponding author: Koichi Masuyama, Department of Public Health, School of Medicine, Juntendo University, Hongo 2-1-1, Bunkyo-ku, Tokyo 113-8421, Japan