



This Project is co-funded by the European Union  
and the Republic of Turkey



# TEBD workshop in Bandirma, Turkey

26 February 2019



# February 26th 2019

## TEBD workshop in Bandirma, Turkey

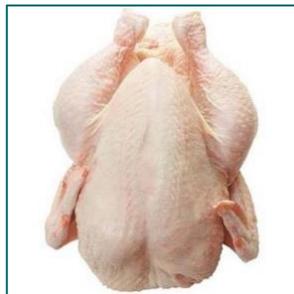
### EU requirements for agri-food products

PART 1: Overview of EU agri-food laws

PART 2: Practical cases



Vegetable oil



Poultry



Honey

# Checklist EU legislation for foodstuffs

## Part I. Common organisation of agricultural markets in the EU

### I.1. Common market organisation for 21 sectors

#### *I.1.1. Production / distribution of agricultural products (Reg. 1308/2013)*



#### *Products covered:*

cereals, rice, sugar, dried fodder, seeds, hops, olive oil and table olives, flax and hemp, fruit and vegetables, processed fruit and vegetables, bananas, wine, live plants and products of floriculture, raw tobacco, beef and veal, milk and milk products, pig meat, sheep meat and goatmeat, eggs, poultry meat and other products.

#### *Specific measures for:*

*ethyl alcohol of agricultural origin; apiculture products (natural honey, royal jelly and propolis, pollen beeswax); silkworms.*

*Import licenses, import duties (e.g. entry price system), import tariff quotas, standards for marketing (for certain products)*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.1. Production methods

#### II.1.1. Quick-frozen foodstuffs (Dir. 89/108/EEC)

In principle: - 18° or lower

(Deviations allowed: transport / local distribution / retail cabinets)

Only air, nitrogen and carbon dioxide as cryogenic media (purity criteria)

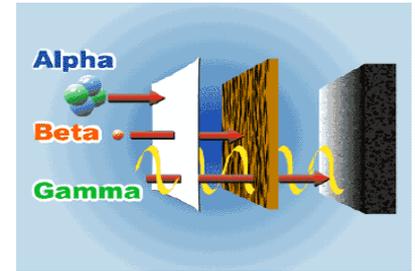
Labelling indications: 'quick-frozen' + clear message of the type 'do not refreeze after defrosting' + batch identification + period during which quick-frozen products may be stored by the purchaser and the storage temperature and/or type of storage equipment required must be indicated

+ packaged in pre-packaging which protects against microbial or other forms of external contamination and drying



# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.1. Production methods

#### II.1.2. Ionising radiation treatment (Dir. 1999/2/EC and 1999/3/EC)

**Conditions** for authorizing food irradiation (technological need, benefit to the consumer, etc.) !Not replace hygiene measures

**Sources of ionising radiation** (gamma rays, x rays and electrons of certain characteristics)

**Dosimetry** (determination of the overall average absorbed dose + procedures for measuring it)

**Labelling indications:** “irradiated” or “treated with ionising radiation”

**Import:** documents with name + address of an approved irradiation facility

#### ANNEX

##### FOODSTUFFS AUTHORISED FOR IRRADIATION TREATMENT AND MAXIMUM RADIATION DOSES

Category of foodstuff	Maximum overall average absorbed radiation dose (kGy)
Dried aromatic herbs, spices and vegetable seasonings	10

[https://ec.europa.eu/food/safety/biosafety/irradiation\\_en](https://ec.europa.eu/food/safety/biosafety/irradiation_en)

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.1. Production methods

#### II.1.3. Novel foods or novel food ingredients, Genetically Modified Organisms (GMOs)

(Reg. (EU) 2283/2015, Reg. (EC)1829/2003, Reg. (EC)1830/2003, Dir. 2001/18/EC, Reg. (EC) 65/2004)

*Novel foods can be newly developed, innovative food or food produced using new technologies and production processes as well as food traditionally eaten outside of the EU.*

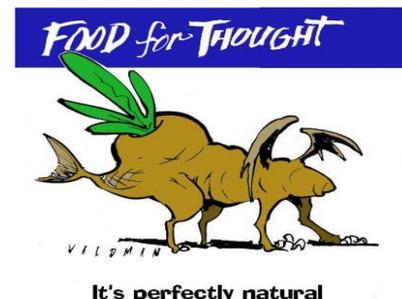
**Authorization:** 1) companies can apply to a Member State competent authority for authorization, presenting the scientific information and safety assessment report; Or

2) use simplified notification procedure (= reference to substantially equivalent already authorized product)

**Labelling:** authorization of a novel food covers specification and labelling requirements (and conditions of use, designation of novel food or novel food ingredient)

# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.1. Production methods

#### II.1.3. Novel foods or novel food ingredients, Genetically Modified Organisms (GMOs)

(Reg. 258/97, Reg. 1829/2003, Reg. 1830/2003, Dir. 2001/18/EC, Reg. 65/2004)

#### GMOs

**Authorization:** by European Food Safety Authority (EFSA)

**Labelling:** = compulsory for all GMO products

Aims: - inform consumers  
- ensure that a product is traceable throughout the food chain

“genetically modified” or “produced from genetically modified (name of organism)”  
+ industrial operators must inform receivers about unique alphanumerical identifiers (9 characters) assigned to the GMOs contained in the products

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.2. Foodstuffs for particular purposes or target groups

*II.2.1. Foodstuffs for particular nutritional uses (Reg.(EU)609/2013)*

*II.2.2. Foodstuffs for use in energy-restricted diets for weight reduction*

*II.2.3. Dietary foods for special medical purposes*

*II.2.4. Processed cereal-based foods and baby foods for infants and young children*

*II.2.5. Infant formulae and follow-on formulae*

*II.2.6. Gluten-free foodstuffs (Reg.(EC) 41/2009) – new Reg. (EU)609/2013)*

*II.2.7. Food supplements (Dir. 2002/46/EC)*

*II.2.8. Adding vitamins or minerals to foods (Reg.(EC)1925/2006)*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.3. Food improvement agents

*II.3.1. Additives*

*II.3.2. Flavourings*

*II.3.3. Food enzymes*

*II.3.3. Extraction solvents*

# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.3. Food improvement agents

#### II.3.1. Additives (Reg.(EC)1333/2008, Reg.(EC)1331/2008)

##### Reg. (EC) 1333/2008

*Annex I: Functional classes (sweeteners, colours, preservatives, antioxidants, carriers, acids, acidity regulators, anti-caking agents, anti-foaming agents, bulking agents, etc.) 27 classes*

*Annex II: Authorised additives for use in foods + conditions of use*

*Annex III: List of food additives for use in other additives, flavours and in food enzymes, as well as their conditions of use*

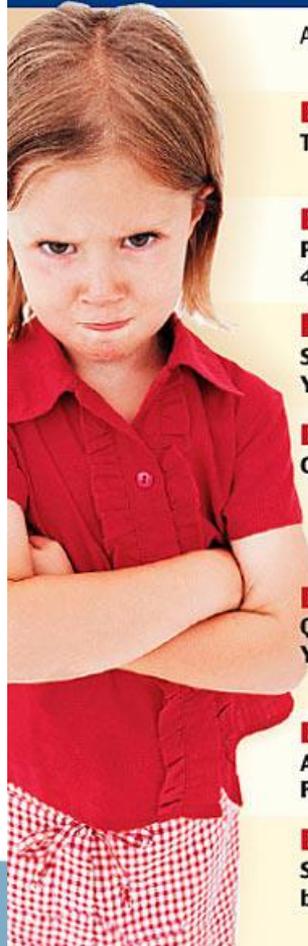
*+ labelling rules*

##### Reg. (EC) 1331/2008

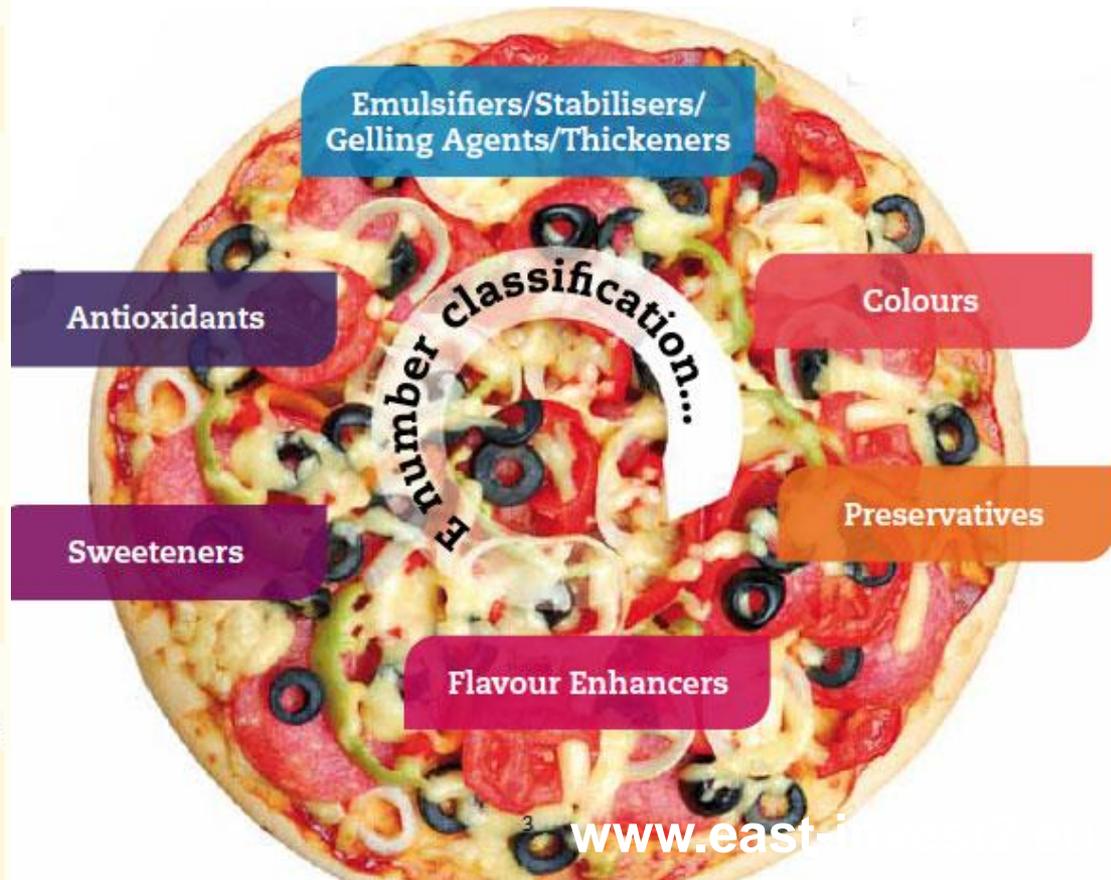
*Risk assessment + common authorisation procedure for food additives, enzymes and flavourings*



## CHEMICALS UNDER THE MICROSCOPE



Additive	Where used	Potential problems
<b>E102</b> Tartrazine	Sweets, biscuits, mushy peas	Hyperactivity, asthma, rashes
<b>E124</b> Ponceau 4R	Sweets, biscuits, drinks	Allergy, intolerance
<b>E110</b> Sunset Yellow	Sweets, drinks, ice cream	Gastric upset, allergy
<b>E122</b> Carmoisine	Biscuits, jelly, sweets, ready meals	Allergy, intolerance
<b>E104</b> Quinoline Yellow	Sweets, smoked haddock, pickles	Hyperactivity, asthma, rashes
<b>E129</b> Allura Red	Soft drinks, cocktail sausages	Some evidence of hypersensitivity
<b>E211</b> Sodium benzoate	Soft drinks, baked goods, lollies	Hyperactivity, asthma



# Food Additives

Welcome

Categories > Subcategory: Fresh pre-cooked pasta

Subcategory: Fresh pre-cooked pasta (06.4.3)

## General data

Description

Categories



Cereals and cereal products (6)

6

## Additives linked to this subcategory

E No.	Additive name	
» E 270	<a href="#">Lactic acid</a>	quantum satis
» E 300	<a href="#">Ascorbic acid</a>	quantum satis
» E 301	<a href="#">Sodium ascorbate</a>	quantum satis
» E 322	<a href="#">Lecithins</a>	quantum satis
» E 330	<a href="#">Citric acid</a>	quantum satis
» E 334	<a href="#">Tartaric acid (L(+)-)</a>	quantum satis
» E 471	<a href="#">Mono-and diglycerides of fatty acids</a>	quantum satis
» E 575	<a href="#">Glucono-delta-lactone</a>	quantum satis

The specification of *quantum satis* for an ingredient essentially means "Add as much of this ingredient as is needed to achieve the desired result, but not more."

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.3. Food improvement agents

#### II.3.2. Flavourings

(Reg.(EC)1334/2008, Reg.(EC)1331/2008 + Reg.(EC) 872/2012)



*Aim = to impart odour and/or taste to food*

*Community list of flavourings and source materials approved for use in and on foods  
(see next slide)*

*Labelling:*

*'flavouring' or a more specific name or description of the flavouring*

*'for food' or 'restricted use in food' or a more specific reference to its intended food use*

*'natural flavouring' or any equivalent term if the flavouring is obtained directly from a substance or preparation found in animal or plant material*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.3. Food improvement agents

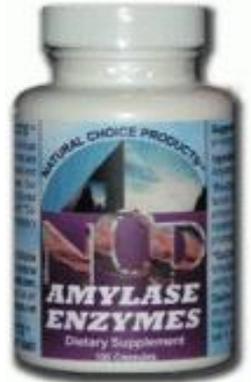
#### II.3.3. Food enzymes (Reg.(EC)1332/2008, Reg.(EC)1331/2008)

= the rules on food enzymes used in foods, including such enzymes used as processing aids

Community list of authorised food enzymes (not yet approved, MS' legislation applies)

Labelling:

- the **name of the food enzyme** or the accepted name laid down in the nomenclature of the International Union of Biochemistry and Molecular Biology (IUBMB);
  - the statement '**for food**' or the statement '**restricted use in food**' or a more specific reference to its intended food use
- + additional labelling elements for products in B2B (not for final consumer)



# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.3. Food improvement agents

#### II.3.4. Extraction solvents (Dir. 2009/32/EC)

*Extraction solvent =*

*a solvent which is used in an extraction procedure during the processing of raw materials, of foodstuffs, or of components or ingredients of these products and which is removed but which may result in the unintentional, but technically unavoidable, presence of residues in the foodstuff or food ingredient.*

**Annex I:** *Extraction solvents to be used in compliance with GMP for all uses (e.g. propane, butane, carbon dioxide, acetone, etc.)*

*Extraction solvents for which conditions of use are specified, incl. maximum levels of residue limits*

*Rules for determining purity criteria*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

II.4.1. *Fats, meats*

II.4.2. *Milk derivatives*

II.4.3. *Sugars, honey*

II.4.4. *Beverages*

II.4.5. *Coffee and chicory extracts*

# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.4. Production of specific foodstuffs

#### II.4.1. Fats, meats

##### II.4.1.1. Edible oils or fats (Reg.(EU) 696/2014, Reg.(EU) 2015/705)

Scope =

- oils, fats and blends intended for human consumption
- foodstuffs with a fat content of 5% or more

*Level of erucic acid in edible oils and fats  $\leq 5\%$  of total level of fatty acids in the fat component*

*= protection from possible toxic effects of ingesting the acid*

Erucic acid = a fatty acid that has been associated with heart disease. It is present in rapeseed oil that is used in some countries as a vegetable oil for salad dressings, margarines, and mayonnaise. Canola oil is a rapeseed oil from which virtually all erucic acid has been removed through breeding.

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.1. Fats, meats

##### II.4.1.2. Beef or beef products (Reg.(EC)1760/2000 + Reg. (EC) 1825/2000)

Regulation (EC) 1760/2000 establishes:

- a **cattle identification and registration system** (Title I);
- a **compulsory labelling system** (Title II, Section I) and a **voluntary labelling system** (Title II, Section II) for beef and veal.



Article 15

#### Compulsory labelling of beef from third countries

By way of derogation from Article 13, beef imported into the territory of the Union for which not all the information provided for in Article 13 is available, shall be labelled with the indication:

'Origin: non-EU' and 'Slaughtered in (name of the third country)'.

# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.4. Production of specific foodstuffs

#### II.4.2. Milk derivatives

##### II.4.2.1. Edible caseins and caseinates (lactoproteins)

(Dir. (EU) 2015/2203, Dir. 85/503/EEC, Dir. 86/424/EEC)

*Harmonisation of composition and manufacturing characteristics of certain edible lactoproteins (standards: see Annexes I and II)*

*Specific labelling rules, incl.:*

- *name of the milk product (or mixture);*
- *Net quantity in kg or g;*
- *Name of producer or importer in EU;*
- *name of the country of origin (for products imported from a third country);*
- *lot identification or date of production;*



# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.2. Milk derivatives

##### II.4.2.2. Partly or wholly dehydrated preserved milk

*(Dir. 2001/114/EC, Dir. 79/1067/EEC, Dir. 87/524/EEC)*



*Annexes: products concerned (different types of preserved milk)  
e.g. types of condensed milk and milk powder*

*Labelling: trade name +  
% of fat (by weight in relation to the finished products) +  
% of fat-free dried milk extract*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.3. Sugars, honey

##### II.4.3.1. Cocoa and chocolate (Dir. 2000/36/EC)

Composition of:

- cocoa butter
- cocoa and powdered chocolate, including reduced-fat or non-fat
- chocolate, milk chocolate – including family chocolate, white chocolate, filled chocolate, ‘chocolate a la taza’ and chocolates or pralines, etc.

(min. % of cocoa butter, cocoa powder, etc.)

Authorization of  $\leq 5\%$  of vegetable fat other than cocoa butter (e.g. palm oil, ilepe, copra oil, shea, mango kernels, etc;)

Labelling: sales names (e.g. ‘cocoa powder’, ‘chocolate’, etc.) can only be used if products meet compositional rules



# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.3. Sugars, honey

##### II.4.3.2. Honey (Dir. 2001/110/EC)

*General definition of honey (Annex I) and  
Composition criteria (Annex II)*



**Labelling:**

- country of origin of the honey as well as the blend
- names and definitions of filtered honey and bakers' honey

**Composition:** "Honey" should not contain any added food ingredients or additives.

**! Health certificate**

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.3. Sugars, honey

##### II.4.3.3. Fruit jams, jellies, marmalades and sweetened chestnut purée (Dir. 2001/113/EC)

- Composition:*
- lists and definitions of raw materials which may be used
  - fruit and sugar content
  - authorised additives
  - maximum sulphur dioxide content
- + labelling rules



# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.3. Sugars, honey

##### II.4.3.4. Sugars (Dir. 2001/111/EC)

**Definition of 11 varieties of sugar** : semi-white sugar, sugar (white sugar), extra white sugar, sugar solution, invert sugar solution, invert sugar syrup, glucose syrup, dried glucose syrup, dextrose monohydrate, dextrose or dextrose anhydrous and fructose.

+ **rules on manufacturing characteristics**

+ **packaging and labelling rules**



# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.4. Beverages

##### II.4.4.1. Natural mineral waters (Dir. 2009/54/EC, 2003/40/EC)

#### Scope:

This Directive concerns **waters extracted from the ground of a Member State** and recognised by the responsible authority of that Member State as natural mineral waters satisfying the provisions of Annex I, Section I.

This Directive also concerns **waters extracted from the ground of a third country**, imported into the Community and recognised as natural mineral waters by the responsible authority of a Member State.

Member States communicate a **list of recognized mineral waters** to the European Commission. (= published at the Official Journal).



# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.4. Production of specific foodstuffs

#### II.4.4. Beverages

##### II.4.4.2. Drinking water (Dir. 1998/83/EC)



*Healthiness and purity requirements for water intended for human consumption apart from natural mineral waters and waters which are medicinal products.*

- not contain any concentration of micro-organisms, parasites or any other substance which constitutes a potential human health risk;
- meets the minimum requirements (microbiological and chemical parameters and those relating to radioactivity) laid down by the Directive.

*Methods of analysis to be applied by Member States at regular monitoring of the quality of drinking water.*

'water intended for human consumption' shall mean:

- all water either in its original state or after treatment, intended for drinking, cooking, food preparation or other domestic purposes, regardless of its origin and whether it is supplied from a distribution network, from a tanker, or in bottles or containers;
- all water used in any food-production undertaking for the manufacture, processing, preservation or marketing of products or substances intended for human consumption unless the competent national authorities are satisfied that the quality of the water cannot affect the wholesomeness of the foodstuff in its finished form;

[http://ec.europa.eu/environment/water/water-drink/legislation\\_en.html](http://ec.europa.eu/environment/water/water-drink/legislation_en.html)

# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.4. Production of specific foodstuffs

#### II.4.4. Beverages

##### II.4.4.2. Fruit juices and similar products (Dir. 2001/112/EC)

- Products covered are:
- fruit juice;
  - fruit juice from concentrate;
  - dehydrated / powdered fruit juice;
  - water extracted fruit juice;
  - fruit nectar.

Labelling should indicate when a product is **a mixture of fruit juice and fruit juice from concentrate**, and for fruit nectar, when it has been **obtained entirely or partly from a concentrated product**.

(the product name shall be composed of a list of the fruits used, in descending order of the volume of the fruit juices or purées included, as indicated in the list of ingredients)

The **addition of sugars** is **no longer authorised** in fruit juices.

Member States may authorise the **addition of vitamins and minerals** to fruit juice, fruit juice from concentrate, concentrated fruit juice, dehydrated/powdered fruit juice, fruit nectar.

# Checklist EU legislation for foodstuffs

## II. Technical requirements



### II.4. Production of specific foodstuffs

#### II.4.5. Coffee and chicory extracts (Dir. 99/4/EC)

**Composition:** *minimum requirements, in particular as regards the coffee-based or chicory-based dry matter component (as a % by weight of the finished product)*

**Labelling:** *only descriptions coffee extract, chicory extract, soluble coffee extract, soluble chicory, instant chicory and soluble or instant coffee may be used.*

- + 'paste' or 'in paste form', 'liquid' or 'in liquid form', 'concentrated' etc. and any added substances*
- + the caffeine content*
- + minimum coffee-based (chicory-based) dry matter content (% of weight)*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.5. Hygiene of foodstuffs & other health aspects

#### *II.5.1. Hygiene of foodstuffs - general rules*

*II.5.1.1. General principles of food law – EFSA – Procedures for food safety*

*II.5.1.2. Hygiene of foodstuffs*

*II.5.1.3. Official food and feed controls*

#### *II.5.2. Foodstuffs with ingredients of animal origin*

*II.5.2.1. Specific hygiene rules for food of animal origin*

*II.5.2.2. Official controls on products of animal origin*

*II.5.2.3. Animal health rules for production, processing, distribution and introduction of products of animal origin*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.5. Hygiene of foodstuffs & other health aspects

#### II.5.1. Hygiene package (HACCP!)

Reg. 178/2002:  
(II.5.1.1.)      *General hygiene principles and requirements, incl. **traceability** and **withdrawal** of products (= procedures in matters of food safety)*

Reg. 852/2004:  
(II.5.1.2.)      *Annex I – general hygiene provisions for food business operators  
Annex II – hygiene requirements for food premises, transport conditions, equipment, food waste, water supply, personal hygiene of persons in contact with food, food, wrapping and packaging, heat treatment, training of food workers (= activities other than primary production)*

*+ **HACCP system**  
(Guides to good practice and to the application of HACCP)*

Reg. 882/2004:  
(II.5.1.3.)      ***Official food and feed controls***



## ***Rules to be respected by food business operators in third countries (Articles 3 to 6 of Reg. (EC) No. 852/2004)***

- *A general obligation on the operator to **monitor the food safety of products and processes** under his responsibility (Art. 3 of Reg. (EC) No. 852/2004)*
- ***General hygiene provisions for primary production** (Art. 4.1. of, and Part A of Annex I to Reg. (EC) No. 852/2004)*
- ***Detailed requirements after primary production** (Art. 4.2. of and Annex II to Reg. (EC) No. 852/2004)*
- *For certain products, **microbiological requirements** (Art. 4.3. of Reg. (EC) No. 852/2004) and Commission Reg. (EC) No. 2073/2005 on microbiological criteria for foodstuffs)*
- ***Procedures based on the HACCP principles** (Art. 5 of Reg. (EC) No. 852/2004)*
- ***Registration or approval of establishments** (Art. 6 of Reg. (EC) No. 852/2004)*

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.5. Hygiene of foodstuffs & other health aspects

#### II.5.2. Foodstuffs with ingredients of animal origin

##### II.5.2.1. Specific hygiene rules for food of animal origin

Reg. 853/2004: *specific hygiene rules for food of animal origin*

(II.5.2.1.)

- *Approval of establishments*

- *Health marking and identification (oval mark with name of producing country and the establishment's approval number)*

- *Specific rules for different categories of products:*

*meat of domestic ungulates; meat of poultry and lagomorphs; meat of farmed game; wild game meat; minced meat, meat preparations and mechanically separated/recovered meat; meat products; fishery products; milk and milk products; eggs and egg products; frog's legs and snails, rendered animal fats and greaves; treated stomachs, bladders and intestines; gelatine, collagen.*

Reg. 854/2004: *official controls on products of animal origin*

(II.5.2.2.)

Dir. 2002/99/EC: - *veterinary certificates and checks*

(II.5.2.3.)

- *conditions for non-EU countries to get on list of authorised countries / regions*



## ***Food of animal origin***

### ***Obligations of importers (Art. 6 of Reg. (EC) No. 853/2004)***

- *Products come from a **third country** or a part of a third country that appears on an **EU list**;*
- *Where applicable, come from an **establishment** that appears on an **EU list**;*
- *Where applicable, carry a **health or identification mark**;*
- *Where applicable, are accompanied by a **certificate** issued by the representative of the competent authority of the third country;*
- *Are made available for control in an EU approved **border inspection post**;*
- *Comply with the animal **health requirements** of Dir. 2002/99/EC;*
- ***Operations carried out** under their control that take place **after importation** = in accordance with appropriate requirements of Reg. (EC) No. 853/2004.*



## INTERNATIONAL AFFAIRS

World Trade Organisation (WTO)

International standard setting bodies

Agreements with non-EU countries

EU-Russia SPS issues

Enlargement

Import Conditions

← ALL TOPICS

## International Affairs - Import Conditions

The European Commission works to ensure that Europe's food supply is the safest in the world and that the same standards of food safety apply to all products regardless of origin. As the world's biggest importer and exporter of foodstuffs, the European Union works closely with international organisations and offers advice as well as assistance to third country trading partners.

- [Expert group](#)
- [Special EU import conditions for certain products of animal origin](#)
- [Export helpdesk for developing countries](#)
- [Importing Live Animals & Animal Products into the European Union](#)
- [Approved establishments in Third Countries](#)
- [Protection of Animals during transport](#)
- [List for Rabies Testing Authorised Laboratories](#)
- [Establishments in the veterinary field](#)
- [Useful links](#)
- [Guidance Document on certain key questions related to import requirements and the EU rules on food hygiene and on official food controls](#)  (234 kB)
- [EU import conditions for fresh meat and meat products](#)  (103 kB) 
- [EU import conditions for seafood and other fishery products](#)  (98 kB) 
- [Information on the EU regionalisation policy](#)
- [Residues of Veterinary Medicinal Products - Third Countries](#)
- [EU import conditions for poultry and poultry products](#)
- [EU import conditions for poultry and poultry products - factsheet](#)  (107 kB)
- [Veterinary border controls](#)
- [General guidance on EU import and transit rules for live animals and animal products from third countries](#)  (896 kB) 

## QUICK LINKS

-  [Rapid Alert for Food and Feed \(RASFF\)](#)
-  [Food and Veterinary Office \(FVO\)](#)
-  [European Food Safety Authority \(EFSA\)](#)
-  [Better Training for Safer Food \(BTSF\)](#)
-  [Standing Committee - PAFF](#)
-  [E-News](#)
-  [Events](#)
-  [Videos](#)



# FOOD

Consult here a list of e.g. companies producing foodstuffs with animal ingredients which are allowed to export to the EU

European Commission > Food Safety > Food > International affairs - sanitary and phytosanitary measures > Import Conditions > Non-EU Countries Authorised Establishments

- HEALTH
- FOOD**
- ANIMALS
- PLANTS
- AMR

## INTERNATIONAL AFFAIRS

World Trade Organisation (WTO)

International standard setting bodies

Agreements with non-EU countries

EU-Russia SPS issues

Enlargement

Import Conditions

Live Imports

Poultry and poultry products

**non-EU countries**

Protection of animals during transport

Sanitary and Phytosanitary Agreements

## Non-EU Countries Authorised Establishments

### Non-EU country establishments database

- [Non-EU countries - Establishments list per sector](#)
- [Non-EU countries - Establishments list per country](#)
- [Bovine Holding Lists \(Brazil\)](#)

These consolidated lists are published in accordance with the requirements of Article 12, Regulation 854/2004. Whilst every effort is made to ensure the accuracy of the information, we would be obliged if any apparent discrepancy is reported to DG SANTE, Directorate F - Health and food audits and analysis.

Tel: 00 353 46 9061 700 - Fax: 00 353 46 9061 701

### The requested guarantees

- The third country must be approved to export a specific category of food of animal origin and must be in the list of approved third countries for that specific category of food
- Before a country is approved and can start to export a category of food of animal origin, an evaluation of the country and its competent authority will be carried out by the Health and food audits and analysis office, located in Grange, Ireland (European Commission, Directorate General for Health and Food Safety)

Share

### QUICK LINKS

- Rapid Alert for Food and Feed (RASFF)
- Health and food audits and analysis
- European Food Safety Authority (EFSA)
- Better Training for Safer Food (BTSF)
- E-News
- Events
- Videos

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# Turkey

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- [Section VI : Meat products \(17/10/2017\)](#)
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### Animal by-products

- [Section II : Dairy plants \(29/01/2016\)](#)
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**COUNTRY**  
**SECTION**

**Turkey**  
**Fishery products**

Validity date from  
21/11/2018  
Date of publication  
08/11/2018

**00113**

**List in force**

Approval number	Name	City	Regions	Activities	Remark	Date of request
TR 01-0042	Özcan Catalbas-Catalbas Balıkçılık Kristal Buz İmalatı Balık Ve Tavuk Tic.	Karatas	Adana	PP	Aq	28/11/2014
TR 01-0046	Pakyürek Tarım San. Ve Tic. A.S.	Yüreğir	Adana	PP	Aq	28/11/2014
TR 01-0053	Kemal Balıkçılık İhr. Ltd. Sti.	Yüreğir	Adana	PP	Aq	02/05/2016
TR 01-0058	Sasu Su Ve Tarım Ürünleri Gıda Tekstil Sanayi Ticaret A.S.	Yüreğir	Adana	PP	Aq	23/07/2014
TR 01-0085	Royal Balık Su Ürünleri Gıda İnsaat San. Ve Tic. A.S.	İmamoglu	Adana	PP	Aq	23/07/2014
TR 01-0208	Global Crab Company Deniz Ve Su Ürünleri Ve Hayvancılık Tarım Tic. İhr. Ve İth. Ltd. Sti.	Yumurtalık	Adana	PP		02/05/2016
TR 03-0029	Uluturhan Balıkçılık Turizm Ticaret Ltd. Sti.	Dinar	Afyon	PP	Aq	23/07/2014
TR 03-0030	RDM İc ve Dis Ticaret Mümessillik Ltd. Sti.	Dinar	Afyon	PP	Aq	28/11/2014
TR 03-0031	Yavuzlar Otomotiv Balıkçılık San Ve Tic. Ltd. Sti. Su Ürünleri İşleme Tesisi	Dazkiri	Afyon	PP	Aq	28/11/2014
TR 03-0032	Orvesa Gıda San. Ve Tic. A.S. -Dinar Subesi	Dinar	Afyon	PP		28/11/2014
TR 06-0030	Ahmet Aydeniz İns. Gıda Turz. Tic. A.S.	Gölbasi	Ankara	PP		28/11/2014
TR 07-0029	TSM Deniz Ürünleri Sanayi Ve Ticaret Anonim Şirketi	Antayla	Antalya	PP	Aq	28/11/2014
TR 07-0036	Dersu Alabalık Üretim Turizm Tic. San. Ltd. Sti.	Manavgat	Antalya	PP	Aq	28/11/2014
TR 07-0040	Antalya Balık Turizm Gıda Tasımacılık İnsaat San. Ve Tic. A.S.	Antalya	Antalya	PP	Aq	28/11/2014

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.6. Food contaminants

#### II.6.1. Maximum levels for certain contaminants

(Reg.(EC) 315/93, Reg.(EC) 1881/2006)

Contaminants are substances that **have not been intentionally added to food**. These substances may be present in food as a result of the various stages of its **production, packaging, transport or holding**. They also might result from **environmental contamination**.

#### Maximum quantities for:

- nitrate
- mycotoxins (aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins and citrinine)
- metals (lead, cadmium, mercury, inorganic tin, inorganic arsenic)
- 3-monochloropropanediol (3-MCPD) and glycidyl fatty acid esters
- dioxins and dioxin-like PCBs
- polycyclic aromatic hydrocarbons (PAHs),
- melamine and its structural analogues,
- inherent plant toxins (erucic acid)

# Checklist EU legislation for foodstuffs

## II. Technical requirements

### II.6. Food contaminants

#### II.6.2. Maximum residue levels (MRLs)

- 1) **Maximum residue levels of pesticides** in or on food and feed of plant and animal origin (Reg.(EC) 396/2005)

*All foodstuffs but in particular fruit and vegetables, cereals, tea, coffee, herbal infusions and cacao, hops, spices, sugar plants, foodstuffs of animal origin and honey.*

*MRL = 0.01 mg/kg by default*

*(in all cases where an MRL has not been specifically set for a product or product type)*

- 2) **Maximum residue levels of veterinary medicinal products**

*(Reg. (EU) 37/2010, Reg.(EC) 470/2009)*

*The European Medicines Agency issues an opinion.*

# **Checklist EU legislation for foodstuffs**

## **III. Labelling requirements**

*III.1. General labelling requirements*

*III.2. Specific labelling rules for certain foodstuffs*

*III.3. Labelling rules related to specific indications*

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### *III.1. General labelling requirements*

*III.1.1. General EU rules about labelling, presentation and advertising of foodstuffs*

*III.1.2. Identification of foodstuffs by lot*

*III.1.3. Nutrition values*

*III.1.4. Nutrition or health claims*

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.1. General labelling requirements

III.1.1. General EU rules about labelling, presentation and advertising of foodstuffs - Reg.(EC) 1169/2011 replaced Dir. 2000/13/EC and Dir. 2008/5/EC

#### Compulsory labelling particulars:

- *name* under which the product is sold;
- *list of ingredients* and quantity of certain ingredients or categories of ingredients expressed as a percentage;
- *substances causing allergies or intolerances* (nuts, milk, mustard, fish, grains containing gluten, etc.);
- *net quantity*;
- *date of minimum durability* or “use by” date;
- *any special storage conditions and/or conditions of use*;
- *the name or business name and address of the food business operator or importer*;
- *the country of origin or place of provenance* for certain types of meat, milk or where failure to indicate this might mislead the consumer;
- *instructions for use* where it would be difficult to make appropriate use of the food in the absence of such instructions;
- for beverages containing more than 1.2 % by volume of alcohol, the actual *alcoholic strength by volume*;
- *a nutritional declaration*.

# Food Allergen Labeling

IN THIS SAMPLE THE ALLERGEN FORMATTING IS AUTOMATICALLY APPLIED TO THE INGREDIENT DATA

SEARCH PRODUCT DESCRIPTION

Description	Ingred
Aloo pie	wheat flour, rye flour, water, salt, veg fat, improver, y
> Apple strudel	wheat flour, rye flour, water, salt, veg fat, improver, y
Banitsa	wheat flour, rye flour, water, salt, veg fat, improver, y
Belekoy	wheat flour, rye flour, water, salt, veg fat, improver, y
Blachindla	wheat flour, rye flour, water, salt, veg fat, improver, y
Briouat	wheat flour, rye flour, water, salt, veg fat, improver, y
Bruttiboni	spelt flour, water, salt, veg fat, improver, yeast, hone
Calzone	flour, water, salt, veg fat, improver, yeast, mixed pep
ChaSan	flour, water, salt, veg fat, improver, yeast, pumpkin s
Chatti Pathiri	flour, water, salt, veg fat, improver, yeast, sun-dried
Choux pastry	wheat flour, salt, milk powder, yeast, veg fat, sugar,
Croline	white flour, sugar, veg marg, milk powder, baking po
Danish pastry	white flour, sugar, veg marg, sugar, milk powder, eg
Eccles cake	white flour, sugar, veg marg, sugar, milk powder, eg
Fazuelos	white flour, sugar, veg marg, sugar, milk powder, eg
Fig roll	white flour, sugar, veg marg, sugar, milk powder, eg
Gulab jamun	white flour, sugar, veg marg, sugar, milk powder, eg
Gundain	white flour, sugar, veg marg, sugar, milk powder, eg

## Apple strudel

INGREDIENTS

**wheat** flour, **rye** flour, water, salt, veg fat, improver, yeast, mixed seeds.

Allergy Advice  
For allergens, see **highlighted** ingredients

BEST BEFORE 19.02.14

PRICE 1,79€



powered by  
**NiceLabel**

Also see SAMPLE 2

SELECT PRINTER   
\\twilight\HP LJ P20

ENTER QUANTITY  
1

Print

Allergens

NOTE: This is a sample application and should not be immediately used in the production.  
Before usage the list of allergens must be checked against the Regulation (EU) No 1169/2011.

Press F1 for quick help

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.1. General labelling requirements

#### III.1.2. Identification of prepacked foodstuffs by lot (Dir. 2011/91/EC)

*Subject = indications or marks identifying the lot to which a foodstuff belongs*

*Lot = a batch of sales units of a foodstuff produced, manufactured or packaged under identical conditions*

*The lot indicated on the packaging or container is determined by the producer, manufacturer or packager of the foodstuff in question, or the first seller within the Community.*

*Labelling of lot: “L” + indication*

It is not necessary to indicate the lot if the date of minimum durability or "use by" date (indicating the day, month and year) appears on the label.

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.1. General labelling requirements

#### III.1.3. Nutrition labelling (Reg. (EU)1169/2011)

Mandatory nutrition declaration needs to include:

- energy value     *in kilojoules (kJ) or kilocalories (kcal)*
- amounts of fat, saturates, carbohydrate, sugars, protein & salt     *in grams (g) or milligrams (mg)*

This can be supplemented with an indication of the amounts of:

- mono-unsaturates
- polyunsaturates
- polyols
- starch
- fibre
- vitamins (listed in point 1 of Part A of Annex XIII)

Expression per 100 g or 100 ml

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### Nutrition labelling: example

#### Average nutritional value

Per 100 g

Energy 2374 kJ  
570 kcal

Fat 38.1 g  
- of which saturated fatty acids 23.2 g

Carbohydrate 50.0 g  
- of which sugars 49.1 g

Protein 6.7 g

Salt 0.2 g

**MELKCHOCOLADE.** Ingrediënten: suiker\*, cocoaoter\*, volle melkpoeder\*, cocoaomassa\*, vanillepoeder\*. Ten minste 37% cacaobestanddelen. **Kan sporen van soja, noten, gluten en ei bevatten.** Cacao, suiker en vanille: Verhandeld in overeenstemming met de Fairtrade voorwaarden. Totaal 78%. [www.info.fairtrade.net](http://www.info.fairtrade.net)

\* Biologische landbouw

**CHOCOLAT AU LAIT.** Ingrédients: sucre\*, beurre de cacao\*, lait entier en poudre\*, pâte de cacao\*, poudre de vanille\*. Cacao: 37% minimum. **Traces éventuelles de soja, noix, gluten et œuf.** Cacao, sucre et vanille: Ingrédients conformes aux standards du commerce équitable Fairtrade. Total 78%. [www.info.fairtrade.net](http://www.info.fairtrade.net)

\* Agriculture biologique

**MILCHSCHOKOLADE.** Zutaten: Zucker\*, Kakaobutter\*, Vollmilchpulver\*, Kakaomassa\*, Vanillepulver\*. Kakaobestandteile 37% mindestens. **Kann Spuren von Soja, Gluten, Nüssen und Ei enthalten.** Kakao, Zucker und Vanille: Nach Fairtrade-Standards gehandelt. Gesamtanteil 78%. [www.info.fairtrade.net](http://www.info.fairtrade.net)

\* Biologischer Anbau

Gemiddelde voedingswaarde / Valeur nutritionnelle moyenne / Durchschnittliche Nährwerte	
Per / Pour / Je 100 g	
Energie / Énergie	2374 kJ
Energie	570 kcal
Vetten / Matières grasses / Fett	38,1 g
- waarvan verzadigde vetzuren / dont acides gras saturés / davon gesättigte Fettsäuren	23,2 g
Koolhydraten / Glucides / Kohlenhydrate	50,0 g
- waarvan suikers / dont sucres / davon Zucker	49,1 g
Eiwitten / Protéines / Eiweiß	6,7 g
Zout / Sel / Salz	0,2 g

\*Referentie-inname van een gemiddelde volwassene (8400 kJ / 2000 kcal).  
\*\*1 Portie = 20 g Chocolade.  
Deze verpakking bevat 5 porties.

\*Apport de référence pour un adulte-type (8400 kJ/2000 kcal).  
\*\*1 Portion = 20 g de Chocolat.  
Cet emballage contient 5 portions.

\*Referenzmenge für einer durchschnittlichen Erwachsenen (8400 kJ/ 2000 kcal).  
\*\*1 Portion = 20 g Schokolade.  
Diese Packung enthält 5 Portionen.

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.1. General labelling requirements

#### III.1.4. Nutrition and health claims (Reg. (EC)1924/2006)



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.1. General labelling requirements

#### III.1.4. Nutrition and health claims (Reg. (EC)1924/2006)

Annex lists various authorised **nutritional claims** and conditions applying to them, e.g.:

<i>low energy</i>	<i>low sugars</i>	<i>source of ... (vitamin x) and/or ... (mineral x)</i>
<i>energy-free</i>	<i>sugars-free</i>	<i>high... (vitamin x) and/or ... (mineral x)</i>
<i>energy-reduced</i>	<i>with no added sugars</i>	<i>contains (name of the nutrient or other substance)</i>
		<i>increased (name of the nutrient)</i>
<i>low-fat</i>	<i>low sodium / salt</i>	<i>reduced (name of the nutrient)</i>
<i>fat-free</i>	<i>very low sodium / salt</i>	<i>light / lite</i>
<i>low saturated fat</i>	<i>sodium-free or salt-free</i>	<i>naturally / natural</i>
<i>saturated fat-free</i>		<i>source of omega -3 fatty acids</i>
	<i>source of fibre</i>	<i>high omega-3 fatty acids</i>
<i>source of protein</i>	<i>high fibre</i>	<i>high monounsaturated fat</i>
<i>high protein</i>		<i>high polyunsaturated fat</i>
		<i>high unsaturated fat</i>

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.1. General labelling requirements

#### III.1.4. Nutrition and health claims (Reg. (EC)1924/2006)

Each nutritional claim is defined using precise and quantifiable values.

*Examples:*

#### **SUGARS-FREE**

A claim that a food is sugars-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0,5 g of sugars per 100 g or 100 ml.

#### **LOW FAT**

A claim that a food is low in fat, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 3 g of fat per 100 g for solids or 1,5 g of fat per 100 ml for liquids (1,8 g of fat per 100 ml for semi-skimmed milk).

Health claims are subject to specific labelling requirements.

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

*III.2.1. Alcoholic drinks*

*III.2.2. Milk or milk products*

*III.2.3. Foodstuffs or food ingredients containing GMOs*

*III.2.4. Foodstuffs containing quinine or caffeine*

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.1. Alcoholic drinks

##### 1) Labelling of alcoholic beverages (Reg. (EU)1169/2011)

- Definition of alcoholic strength by volume
- Tolerances allowed in respect of the indication of the alcoholic strength by volume  
(e.g. 0.5 % vol. for beers < 5.5 % vol. )

##### 2) Definition, description, presentation and protection of geographical indications of spirit drinks (Reg.(EC) 110/2008)

- Definition, classification and technical requirements of each type of spirit drink ("rum", "whisky", "vodka", etc.) – drinks >15% alc. by volume  
Example: minimum alcoholic strength (e.g. 40 % for whisky)
- List of protected geographical indications

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.1. Alcoholic drinks

2) Definition, description, presentation and protection of geographical indications of spirit drinks (Reg.(EC) 110/2008)

*List of protected geographical indications - Examples*

#### Whisky / Whiskey

Scotch Whisky

United Kingdom (Scotland)

Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky

Ireland

Whisky español

Spain

...

#### Wine spirit

Cognac

France

# Checklist EU legislation for foodstuffs

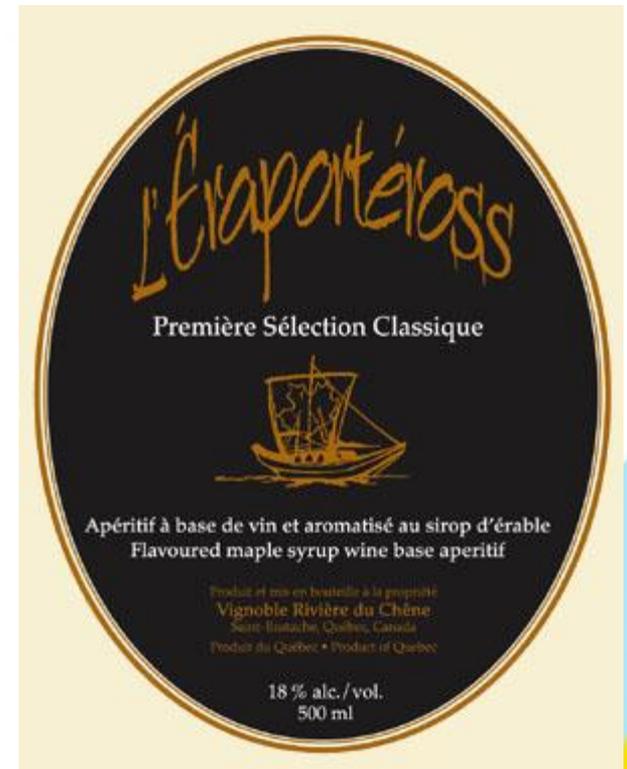
## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.1. Alcoholic drinks

3) Definition, description and presentation of aromatized wines, aromatized wine-based drinks and aromatized wine-product cocktails (Reg.(EU) 251/2014)

- Rules regarding **use of water in the preparation** (quality requirements)
- Rules regarding **use of ethyl alcohol to dilute or dissolve additives** (ethyl alcohol must be of agricultural origin and its use limited to a strict minimum)



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.1. Alcoholic drinks

##### 4) Labelling of wine and certain other wine sector products (Reg. (EU) 2019/33)

*Protected designations of origin (PDO) and protected geographical indications (PGI), traditional terms, labelling and presentation of certain wine sector products*



*Labelling must indicate:*

- the sales designation of the products
- the nominal volume
- the alcoholic strength by volume (... % vol)
- the lot number
- the presence of sulphites, if any
- other ingredients

*Special labelling rules for:*

- table wines and quality wines
- new wines still in fermentation and grape musts
- traditional terms (protected!)
- imported products
- liqueur wines and sparkling wines,



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.2. Milk or milk products (Reg. (EU)1308/2013)

Definitions and designations in respect of milk and milk products:

- whey
- butter
- butteroil
- anhydrous milkfat (AMF)
- yogurt
- koumiss
- smetana
- cream
- buttermilk
- caseins
- cheese
- kephir
- viili/fil
- fil



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.3. Labelling of GM food and feed

(Reg.(EC)1829/2003, Reg.(EC)1830/2003)

*A single authorisation procedure for all food and feed containing GMOs.*

- Scope:**
- *genetically modified organisms for food and feed use,*
  - *food and feed containing GMOs;*
  - *food and feed produced from or containing ingredients produced from GMOs.*

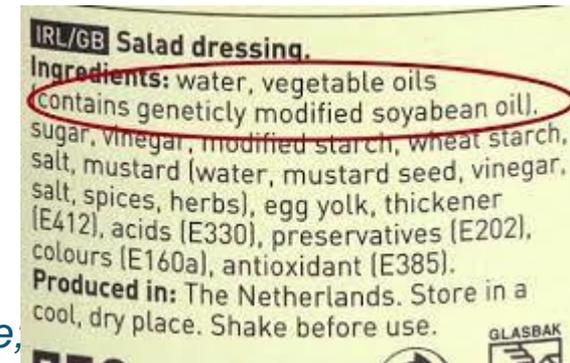
**Labelling:**

*food should be labelled as a GMO if the product or its components contains GMOs*

*"This product contains genetically modified organisms" or "Product produced from GM (name of organism)" must appear on a label affixed to the product + alphanumeric identifier (9 characters)*

*Exceptions for GMOs  $\leq 0.9$  % per ingredient and if the presence of GMOs is adventitious or technically unavoidable*

*Traceability standards (Reg. 1830/2003)*



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.2. Specific labelling requirements for certain foodstuffs

#### III.2.4. Labelling of caffeine and quinine (Reg. (EC)1169/2011)

Compulsory = labelling of presence of quinine and caffeine

If **caffeine > 150 mg/l**: “**high caffeine content**” on label + quantity specified



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.3. Labelling rules related to specific indications

#### *III.3.1. Traditional specialties and geographical indications of origin*



#### *III.3.2. Organically grown agricultural products and foodstuffs*



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.3. Labelling rules related to specific indications

#### *III.3.1. Traditional specialties and geographical indications of origin*

- 1) *Agricultural products and foodstuffs as Traditional Specialities Guaranteed (TSGs) (Reg. (EC) 1151/2012)*

#### **Example: Pizza Napoletana**

The EU's member states, on 9 December 2009, backed a proposal to register 'Pizza Napoletana' as a 'traditional speciality guaranteed', under the Union's quality labelling scheme.



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.3. Labelling rules related to specific indications

#### III.3.1. Traditional specialties and geographical indications of origin

##### 2) Protection of Geographical Indications (PGI) and Designations of Origin (PDO) (Reg. (EC) 1151/2012)



The two types of geographical description are different. A **PDO (Protected Designation of Origin)** covers the term used to describe foodstuffs which are **produced, processed and prepared in a given geographical area using recognised know-how** (such as *Mozzarella di Bufala Campana*). A **PGI (Protected Geographical Indication)** indicates **a link with the area in at least one of the stages of production, processing or preparation**.  
The link with the area is therefore stronger for PDOs.

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.3. Labelling rules related to specific indications

#### III.3.1. Traditional specialties and geographical indications of origin

#### 2) Protection of Geographical Indications (PGI) and Designations of Origin (PDO) (Reg. (EC) 1151/2012)

**Example: Champagne (PDO, France)**



**Champagne** is a sparkling wine produced by inducing the in-bottle secondary fermentation of wine to effect carbonation. It is produced exclusively within the Champagne region of France, from which it takes its name. While the term "champagne" is used by some makers of sparkling wine in other parts of the world, numerous countries limit the use of the term to only those wines that come from the Champagne appellation. In Europe, this principle is enshrined in the European Union by Protected Designation of Origin (PDO) status. Other countries, such as the United States, have recognized the exclusive nature of this name, yet maintain a legal structure that allows longtime domestic producers of sparkling wine to continue to use the term "Champagne" under specific circumstances.

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.3. Labelling rules related to specific indications

#### III.3.1. Traditional specialties and geographical indications of origin

##### 2) Protection of Geographical Indications (PGI) and Designations of Origin (PDO) (Reg. (EU) 1151/2012)

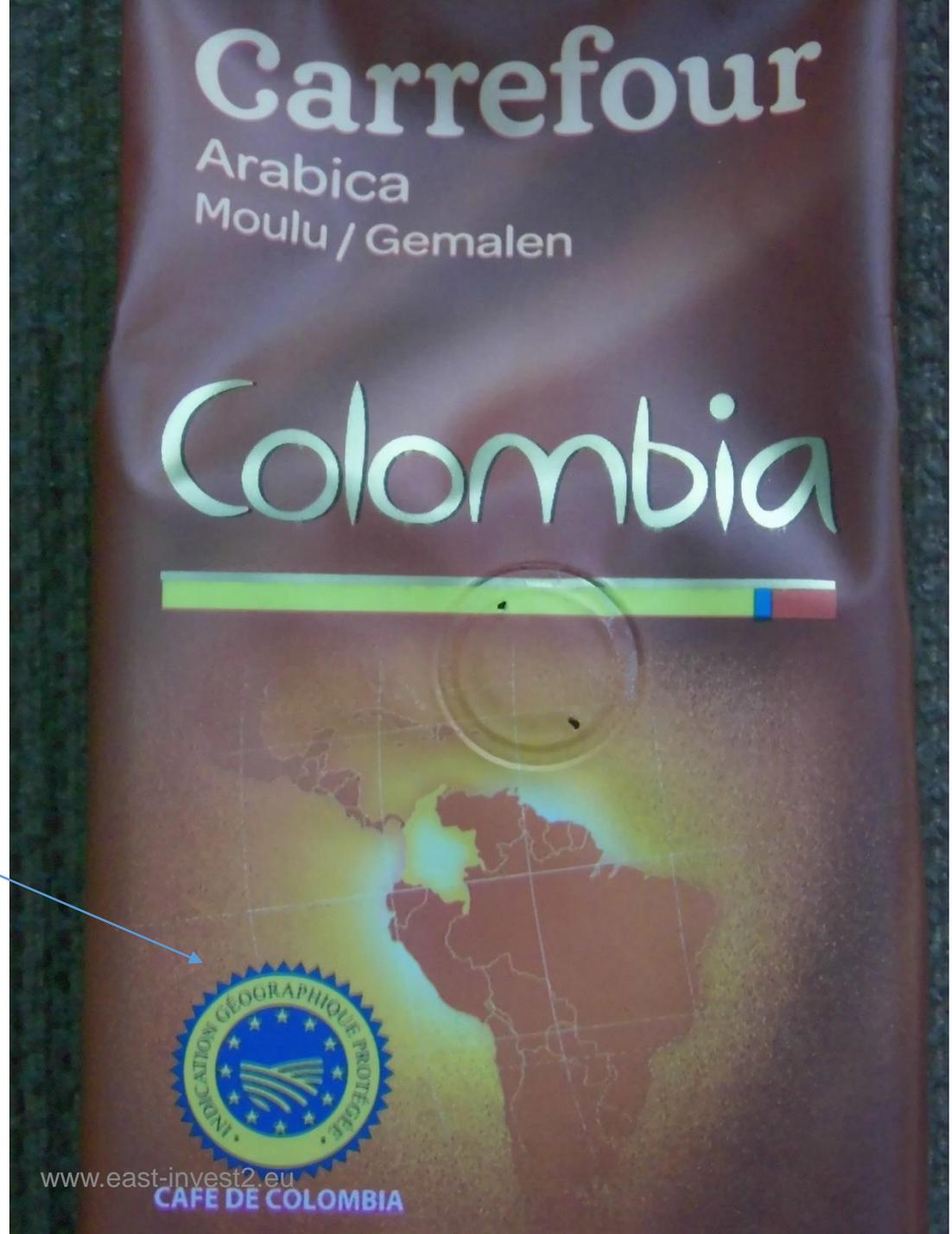
##### **Example: Tarta de Santiago (PGI, Spain)**

Tarta de Santiago is a traditional cake from northern Spain. The tarta is dense and rich in flavor and is well-known in Santiago, Spain as a delectable treat used to lure passers-by into restaurants or cafés.



Example of a PGI – Protected Geographical Indication

Protected name:  
“Café de Colombia”



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### III.3. Labelling rules related to specific indications

#### III.3.2. Organically grown agricultural products and foodstuffs (Reg. (EC) 834/2007, Reg. (EC) 889/2008, Reg. (EC) 1235/2008)

*Rules of production and distribution*

*Labelling rules*

*Controls*





# CERTIFICATE

CERTIFICATE No: C813283EU-01.2015

REGISTRATION No: CU 813283

Field of attention:

Organic production methods  
Organic EU

Issued to:

**CV. Pusat Pengembangan Produk Rakyat (P3R)**  
**Banyumas, INDONESIA**  
**Project in:INDONESIA**

Standard:

**Control Union Certifications Production Standards and Regulation (EC) No 834/2007 and Regulation (EC) No 889/2008 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs, including the amending regulations, and Control Union Certifications (CU) Inspection Regulations.**

**Valid until: 07 April 2016**

Control Union Certifications declares to have inspected the unit(s), and/or product(s) of the above mentioned client, and have found them in accordance with the standards mentioned above.

This certificate covers the unit(s), and/or product(s) as mentioned in the authenticated annex of this certificate. This document has been issued on the basis of Article 29(1) of Regulation (EC) No 834/2007 and of Regulation (EC) No 889/2008. The declared operator has submitted his activities under control, and meets the requirements laid down in the named Regulations.

Labelling of the product must state CUC CB code number.

This certificate is in force until further notice, provided that the above-mentioned client continues meeting the conditions as laid down in the client contract with Control Union Certifications. Based on the annual inspections that Control Union Certifications performs, this certificate is updated and kept into force.

ID-BIO-149

Date of certification:

05 June 2015

Last date of inspection: 10 May 2015

Place and date of issue:

Jakarta, 11 June 2015



Declared by:



On behalf of the Managing Director

Mr. Dera Ardia

Certifier

Control Union Certifications

Meeuwenlaan 4-6

8011 BZ ZWOLLE

The Netherlands

<http://www.controlunion.com>

tel.: +31(0)38-4260100

# **Checklist EU legislation for foodstuffs**

## **IV. Packaging requirements**

*IV.1. Prepacked products*

*IV.2. Packaging and packaging waste*

*IV.3. Food contact materials*

# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### *IV.1. Prepacked products*

#### *IV.1.1. Deregulation of pack sizes (Dir. 2007/45/EC)*

*Regulations prescribing mandatory nominal quantities for prepackaged products are banned.*

*Some exceptions were allowed till 2012/2013 for milk, butter, dried pasta, coffee and sugar).*

*Wines and spirits: Annex contains list of nominal quantities of prepackages*



## ANNEX

### RANGE OF NOMINAL QUANTITIES OF CONTENTS OF PREPACKAGES

#### 1. Products sold by volume (*quantity in ml*)

Still wine	On the interval from 100 ml to 1 500 ml only the following 8 nominal quantities: ml: 100 — 187 — 250 — 375 — 500 — 750 — 1 000 — 1 500
Yellow wine	On the interval from 100 ml to 1 500 ml only the following nominal quantity: ml: 620
Sparkling wine	On the interval from 125 ml to 1 500 ml only the following 5 nominal quantities: ml: 125 — 200 — 375 — 750 — 1 500
Liqueur wine	On the interval from 100 ml to 1 500 ml only the following 7 nominal quantities: ml: 100 — 200 — 375 — 500 — 750 — 1 000 — 1 500
Aromatised wine	On the interval from 100 ml to 1 500 ml only the following 7 nominal quantities: ml: 100 — 200 — 375 — 500 — 750 — 1 000 — 1 500
Spirit drinks	On the interval from 100 ml to 2 000 ml only the following 9 nominal quantities: ml: 100 — 200 — 350 — 500 — 700 — 1 000 — 1 500 — 1 750 — 2 000

# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### IV.1. Prepacked products

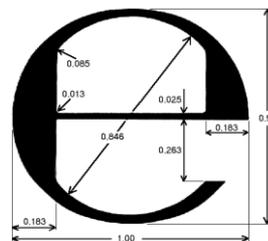
#### IV.1.2. Making-up by weight or by volume (Dir. 76/211/EEC)

Prepackages, i.e. packages prepared in advance (from 5g or 5 ml till 10 kg or 10 l), must indicate on the labelling the weight or volume they contain, taking into account the maximum permitted measurement errors.

#### Use of the EEC mark

Prepacked products may bear the EEC mark if they comply with the requirements set out in the Directive with regard to quality and metrological control (Annex I, section 5 and Annex II).

Label: weight or volume + EEC mark



# Checklist EU legislation for foodstuffs

## III. Labelling requirements

### IV.2. Packaging and packaging waste (Dir. 94/62/EC)

*This Directive covers all packaging and packaging waste.*

*Member States have to take measures to prevent the formation of packaging waste and to develop packaging reuse systems.*

*MS must introduce systems for the return and/or collection of used packaging to attain certain targets.*

*Enterprises have to **register at national schemes** and **pay a contribution** for the **type and quantity of packaging** they bring on the market as a producer, importer, etc.*

*(Example: Green dot system)*

Packaging Recovery Organisation Europe  
**PRO EUROPE**



# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### *IV.3. Materials and articles intended to come into a direct contact with foodstuffs*

*IV.3.1. “Active” and “intelligent” packaging (framework legislation)*

*IV.3.2. Plastic materials*

*IV.3.3. Ceramic articles*

*IV.3.4. Materials and articles made of cellulose film*

*IV.3.5. Active and intelligent materials and articles*

*IV.3.6. Epoxy derivatives*

*IV.3.7. N-nitrosamines and N-nitrosatable substances*

*(elastomer or rubber teats and soothers)*

# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### IV.3. Materials and articles intended to come into a direct contact with foodstuffs

#### IV.3.1. Food contact materials – framework legislation + GMP (Reg. (EC) 1935/2004, Reg. (EC) 2023/2006)

*17 groups of materials and articles where specific measures may be adopted (cork, glass, plastic, textiles, ...), incl. purity standards, list of substances used*

*“Empty” packaging, to be used by consumers for storing food, must be marked with the words “for food use” or bear an associated symbol (glass and fork symbol)*

Labelling rules for “active” food contact materials

Authorisation for “intelligent” packaging (e.g. provides info on the quality / freshness of the product) and “active” packaging (e.g. preserves it for longer by introducing favourable chemical modifications).

Traceability requirements from production to sale (comparable with similar rules for the foodstuffs themselves).



# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### IV.3. Materials and articles intended to come into a direct contact with foodstuffs

#### IV.3.2. Plastic materials and articles + coatings

(Reg. (EU) 10/2011, Reg. (EC) 282/2008, Dir. 82/711/EEC, Reg. (EC) 1895/2005, Dir. 78/142/EEC, Dir. 93/11/EEC)



Positive list with approved substances (e.g. monomers, additives) with specific conditions of use and maximum limits of migration to foodstuffs (in mg/kg or mg/dm<sup>2</sup>)

Overall Migration Limits and Specific Migration Limits (SMLs)

Declaration of compliance (by manufacturer)

Additional rules for recycled plastic materials and articles + vinyl chloride monomer + epoxy derivatives + elastomer or rubber (teats and soothers)

# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### IV.3. Materials and articles intended to come into a direct contact with foodstuffs

#### IV.3.3. Ceramic objects (Dir. 84/500/EC)



Ceramics can transfer toxins (lead and cadmium) to foodstuffs.

If products are intended to come into contact with foodstuffs:

written declaration from the manufacturer or seller stating that they do not exceed the maximum limits for the transfer of lead and cadmium.

# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### IV.3. Materials and articles intended to come into a direct contact with foodstuffs

#### IV.3.4. Regenerated cellulose film (Dir. 2007/42/EC)

= a film obtained from refined cellulose derived from wood or cotton that have not been recycled. Appropriate substances can be added to the body or surface of the material for technological reasons.

**Types:**

- uncoated
- with coating derived from cellulose
- with coating consisting of plastics



**Annex II:**

*list of substances that can be used + conditions of use*

**Printed side:**

*must not be allowed to come into contact with foodstuffs*

# Checklist EU legislation for foodstuffs

## IV. Packaging requirements

### *IV.3. Materials and articles intended to come into a direct contact with foodstuffs*

#### *IV.3.5. Active and intelligent materials and articles (Reg. (EC) 450/2009)*

*Active food contact materials* absorb or release substances in order to improve the quality of packaged food or to extend its shelf life.

*Intelligent food contact materials* monitor the condition of packaged food or the surrounding environment, for instance by providing information on the freshness of the food.

*Requirements*

*Composition (Community list of authorised substances)*

*Labelling*

# Useful information sources (summary)

## *I. European import rules and product legislation*

Import taxes and specific import / product requirements: <http://trade.ec.europa.eu/tradehelp/>

Summaries and full texts of EU foodstuffs laws: <http://eur-lex.europa.eu/en/index.htm>

## *II. EU policy in the field of food and feed safety*

Food safety: [http://ec.europa.eu/food/food/index\\_en.htm](http://ec.europa.eu/food/food/index_en.htm)

EU rules on pesticide MRLs: [http://ec.europa.eu/food/plant/pesticides/max\\_residue\\_levels/eu\\_rules\\_en.htm](http://ec.europa.eu/food/plant/pesticides/max_residue_levels/eu_rules_en.htm)

## *III. HACCP – food hygiene codes of practice, guidelines and standards:*

Codex Alimentarius (WHO / FAO): <http://www.codexalimentarius.org/>

## *IV. Specific labels for foodstuffs:*

PGI, PDO, TSG: <https://ec.europa.eu/info/food-farming-fisheries/food-safety-and-quality/certification/quality-labels>

Organic production: [http://ec.europa.eu/agriculture/organic/index\\_en.htm](http://ec.europa.eu/agriculture/organic/index_en.htm)

## *V. Nutrition and health claims: <http://ec.europa.eu/nuhclaims/>*

## *VI. Packaging and packaging waste*

PRO – Europe: <http://www.pro-e.org/>

## Part II. Practical cases:

- Vegetable oils (e.g. rapeseed oil)
- Poultry meat (e.g. chicken)
- Honey

## Case 1: Vegetable oil



## Each tablespoon contains

Energy	Fat	Saturates	Sugars	Salt
509kJ 124kcal	13.8g	1.1g	0g	0g
6%	20%	6%	0%	0%

of the reference intake\*

Typical values per 100g: Energy 3393kJ / 825kcal

Product: 1 liter of  
rapeseed oil

## Product Description

Rapeseed oil

## Information

### Ingredients

Rapeseed Oil

## Storage

Store in a cool, dry place. Do not refrigerate. Keep away from direct sunlight., N.B. Best before End: see neck of bottle (this is included in the Storage information section)

## Preparation Guidelines

FOR BEST RESULTS: Only use for deep frying 2-3 times then discard. Take care not to overheat.

## Produce of

more than one country

## Packed in

the U.K.

## Number of uses

66

## Warnings

Caution: Do not pour hot oil back into the bottle. Allow to cool first.



# Exporting vegetable oil to the EU

product = 1 L rapeseed oil in plastic bottle

## Requirements (EU product rules)

Which relevant topics can we find by looking at the HS-code at the Trade Helpdesk and the checklist presented with this training?

Consult: <http://trade.ec.europa.eu/tradehelp/>



<input type="checkbox"/> Rape, colza or mustard oil and fractions thereof, whether or not refined, but not chemically modified	15	14	000000
<input type="checkbox"/> Low-erucic-acid rape or colza oil and its fractions	15	14	110000 - 190000
<input checked="" type="checkbox"/> Crude oil	15	14	110000
<input type="checkbox"/> Other	15	14	190000
<input type="checkbox"/> For technical or industrial uses other than the manufacture of foodstuffs for human consumption	15	14	191000
<input type="checkbox"/> Other	15	14	199000

## From Turkey to Belgium

[Modify search](#)

Animal or vegetable fats and oils and their cleavage products; prepared edible fats; animal or vegetable waxes	15	00	000000
Rape, colza or mustard oil and fractions thereof, whether or not refined, but not chemically modified	15	14	000000
Low-erucic-acid rape or colza oil and its fractions			
Crude oil	15	14	110000
Other	15	14	190000
For technical or industrial uses other than the manufacture of foodstuffs for human consumption	15	14	191000
<b>Other</b>	15	14	199000
Other			

Import Procedures	Product requirements	<b>EU Import duties</b>	Internal taxes	Rules of Origin PEM Convention	Statistics	Show all
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### EU Import duties

Origin	Measure Type	Tariff	Conditions	Footnote	EU Law
Any Country	Third country duty	9.60%			R2031/01
Any Country	Suspension - goods for certain categories of ships, boats and other vessels and for drilling or production platforms	0%	<a href="#">Show</a>	TM510 TM511 EU003	R2658/87
Turkey	Tariff preference	0%			D0223/98



Import Procedures	<b>Product requirements</b>	EU Import duties	Internal taxes	Rules of Origin PEM Convention	Statistics
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## Product-specific requirements for EU market access 1514199000

- > Control of contaminants in foodstuffs
- > Health control of Genetically Modified (GM) food and novel food
- > Health control of feedingstuffs of non-animal origin
- > Health control of foodstuffs of non-animal origin
- > Traceability, compliance and responsibility in food and feed
- > Labelling of foodstuffs
- > Voluntary - Products from organic production

Contaminants

GMOs

Hygiene

Labelling

Organic production

+ Packaging rules (see further)

# Contaminants

## Maximum levels of erucic acid



II.4.1.1. Is your company producing, distributing or processing edible oils or fats? Yes  No   
 (Reg.(EU) 696/2014, Reg.(EU) 2015/705)

Commission Regulation (EU) No 696/2014 of 24 June 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of erucic acid in vegetable oils and fats and foods containing vegetable oils and fats Text with EEA relevance

### *Article 1*

In the Annex to Regulation (EC) No 1881/2006, the following Section 8 ‘Inherent plant toxins’ is added.

#### ‘Section 8: Inherent plant toxins

Foodstuffs <sup>(1)</sup>		Maximum levels (g/kg)
8.1	<b>Erucic acid</b>	
8.1.1	Vegetable oils and fats	50 <sup>(6)</sup>
8.1.2	Foods containing added vegetable oils and fats with the exception of the foods referred to in 8.1.3	50 <sup>(6)</sup>
8.1.3	Infant formulae and follow-on formulae <sup>(8)</sup>	10 <sup>(6)</sup>

# Contaminants - PAHs



- II.6.1. Is your company aware of the EU's rules regarding maximum levels for certain contaminants in foodstuffs, e.g. : nitrate, mycotoxins, metals (lead, cadmium, mercury, inorganic tin, inorganic arsenic, 3-monochloropropanediol (3-MCPD), glycidyl fatty acid esters, dioxins and PCBs, polycyclic aromatic hydrocarbons (PAHs), melamine and its structural analogues, inherent plant toxins? (Reg. (EC) 315/93, Reg. (EC) 1881/2006) Yes

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L-364 20/12/2006) [\[CELEX 32006R1881\]](#) sets maximum levels for certain contaminants in food to be placed on the EU market.

The foodstuffs indicated in the various sections of the **Annex** must not, when placed on the market, contain higher contaminant levels than those specified in such sections:

- Section 6 - sets limits for PAHs in oils and fats, smoked meats, smoked fish, fish, crustaceans and bivalve molluscs, infant foods.

## Section 6: Polycyclic aromatic hydrocarbons

Foodstuffs		Maximum levels (µg/kg)	
6.1	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Benzo(a)pyrene	Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene <sup>(40)</sup>
6.1.1	Oils and fats (excluding cocoa butter and coconut oil) intended for direct human consumption or use as an ingredient in food	2,0	10,0

# Contaminants - pesticides



II.6.2.1. If yes, is your company aware of the EU's rules regarding maximum residue levels (MRL's) of pesticides in or on food and feed of plant and animal origin (Reg. (EC) 396/2005)

Yes    0    No    0

## Pesticide residues in human food and animal feed

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC with EEA relevance.

Maximum residue levels (MRLs) include:

1. MRLs which are specific to particular foodstuffs intended for human or animal consumption; and
2. a general limit which applies where no specific MRL has been set (a 'default limit' of 0.01 mg/kg).

EU Regulation No. 396/2005 sets maximum residue levels (MRLs) for raw agricultural products, like oilseeds/oil fruits. MRLs for pesticides in processed products like crude oils (and refined oils) are not specifically set in EU legislation.

According to Article 20 of Regulation No. 396/2005, MRLs for pesticides in processed products have to be derived from the MRLs for raw agricultural products, taking into account the concentration or dilution caused by processing (processing factor).

More info: FEDIOL – The EU Oil & Proteinmeal Industry (<https://www.fediol.eu/>)



# Pesticide residues in human food and animal feed



PLANTS

EU Pesticides database

European Commission > Food Safety > Plants > Pesticides > Pesticides Database

HEALTH FOOD ANIMALS **PLANTS**

**PESTICIDES**

- EU Pesticides database
- Search active substances
- Search products
- MRLs for product**
- Search pesticide residues
- Download MRLs data
- Sustainable use of pesticides
- Approval of active substances

0401060 : Rapeseeds/canola seeds +

Export to Excel

Showing 1 to 50 of 487 entries  records per page

Pesticide Residue	Maximum residue level (mg/kg)
1	
1,1-dichloro-2,2-bis(4-ethylphenyl)ethane (F)	0.01*
1,2-dibromoethane (ethylene dibromide) (F)	0.02*
1,2-dichloroethane (ethylene dichloride) (F)	0.02*
1,3-Dichloropropene	0.01*



# Hygiene – general rules



## II.5.1. Hygiene of foodstuffs - general rules

II.5.1. Is your company aware of the EU rules governing the hygiene of foodstuffs during the preparation, processing, manufacture, packaging, storage, transport, distribution, handling, sale and supply of foodstuffs? Yes  No   
Elements: Guides to good practice and to the application of HACCP, traceability and withdrawal of foodstuffs, official controls.

- II.5.1.1. **Reg. (EC) 178/2002** - General principles of food law – European Food Safety Authority - Procedures for food safety
- II.5.1.2. **Reg. (EC) 852/2004** – Hygiene of foodstuffs
- II.5.1.3. **Reg. (EC) 882/2004** – Official food and feed controls

The relevant hygiene rules of food which need to be respected by food business operators in third countries are contained in **Regulation (EC) No. 852/2004**:

- General obligation on the operator to monitor the food safety of products and processes under his responsibility;
- General hygiene provisions for primary production and detailed requirements for all stages of production, processing and distribution of food;
- Microbiological criteria for certain products which are established in Commission Regulation (EC) No 2073/2005 (OJ L-338 22/12/2005) ([CELEX 32005R2073](#));
- Procedures based on Hazard Analysis and Critical Control Point (HACCP) principles;
- Approval and registration of establishments;

# Labelling – general rules



## III.1. General labelling requirements

III.1.1. Is your company aware of the general EU rules about labelling, presentation and advertising of foodstuffs? Yes  No   
(Reg. (EU) 1169/2011)

### Compulsory labelling particulars:

- *name* under which the product is sold;
- *list of ingredients* and quantity of certain ingredients or categories of ingredients expressed as a percentage;
- *substances causing allergies or intolerances* (nuts, milk, mustard, fish, grains containing gluten, etc.);
- *net quantity*;
- *date of minimum durability* or “use by” date;
- any special *storage conditions and/or conditions of use*;
- the *name or business name and address of the food business operator or importer*;
- the *country of origin* or *place of provenance* for certain types of meat, milk or where failure to indicate this might mislead the consumer;
- *instructions for use* where it would be difficult to make appropriate use of the food in the absence of such instructions;
- for beverages containing more than 1.2 % by volume of alcohol, the actual *alcoholic strength by volume*;
- a *nutritional declaration*

# Labelling - traceability



III.1.2. Is your company aware of EU rules concerning the indications or marks identifying the lot to which a foodstuff belongs? (Dir. 2011/91/EU)

Yes

No

## Traceability of pre-packaged foods

### Labelling of lots

- Each lot must be labelled by the producer, manufacturer or packager, or the first seller based within the EU if it is imported.
- The lot identification must be preceded by the letter 'L' except if is clearly distinguishable from the other information on the label.
- The information on the label must be easily **visible**, **clearly legible** and **indelible**.
- There is no need to indicate the lot if the 'use by' date appears on the label.

# Labelling - GMOs



III.2.3. Is your company producing or distributing foodstuffs or food ingredients containing genetically modified organisms (GMOs)? Yes  No

E.g.: maize, soya.

Reg. (EC) 1829/2003 - Genetically modified food and feed

Reg. (EC) 1830/2003 - Traceability and labelling of genetically modified organisms (GMOs),

Dir. 2001/18/EC – Deliberate release into the environment of GMOs

Reg. (EC) 65/2004) – A system for the development and assignment of unique identifiers for GMOs

Specific authorisation procedures  
for the placing on the market of  
food containing, consisting or derived from  
Genetically Modified Organisms (GMOs)

# Labelling – organic products



III.3.2. Is your company involved in organic production of foodstuffs or agricultural products? Yes  No   
(Reg. (EC) 834/2007, Reg. (EC) 889/2008, Reg. (EC) 1235/2008)

Only products meeting the voluntary criteria for organic production of foodstuffs can be labelled with the green leaf logo



# Packaging – making-up by weight or by volume



IV.1.2. Is the company aware of the EU rules in the field of the making-up by weight or by volume of certain prepacked products? (Dir. 76/211/EEC)

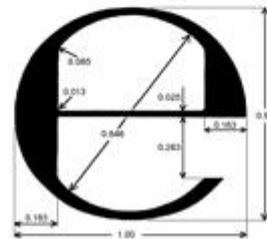
Yes Q No O

*Prepackages, i.e. packages prepared in advance (from 5g or 5 ml till 10 kg or 10 l), must indicate on the labelling the weight or volume they contain, taking into account the maximum permitted measurement errors.*

## Use of the EEC mark

*Prepacked products may bear the EEC mark if they comply with the requirements set out in the Directive with regard to quality and metrological control (Annex I, section 5 and Annex II).*

*Label: weight or volume + EEC mark*



# Packaging – packaging waste



IV.2.1. Is your company aware of the EU's environmental rules in the field of packaging and packaging waste? (Dir. 94/62/EC) Yes  No

Check with the importer the obligatory registration at a scheme for (collection of) packaging waste in the EU Member State of destination

*Enterprises have to **register at national schemes** and **pay a contribution for the type and quantity of packaging** they bring on the market as a producer, importer, etc.*

*(Example: Green dot system)*

Packaging Recovery Organisation Europe  
**PRO EUROPE**



# Packaging – food contact materials



## IV.3. Materials and articles intended to come into a direct contact with foodstuffs

IV.3.1. Is your company producing or using packaging materials and articles which are intended to come into a direct contact with foodstuffs? Yes  No

Reg. (EC) 1935/2004 - Framework legislation  
Reg. (EC) 2023/2006 – GMP (Good Manufacturing Practices)

If no, please go to the end of this checklist.

IV.3.2. The packaging of your company's products contains plastic materials (which are intended to come into contact with foodstuffs)? Yes  No

Reg. (EU) 10/2011 - Plastic materials and articles (List with substances with SMLs (Specific Migration Limits + OML (Overall Migration Limit))  
Reg. (EC) 282/2008 - Recycled plastic materials and articles  
Dir. 82/711/EEC – Testing migration of constituents of plastic materials and articles  
Dir. 78/142/EEC - Materials and articles containing vinyl chloride monomer

If the manufacturer of vegetable oils (e.g. rapeseed oil) uses plastic bottles, e.g. of 1 L, then he needs to ask from his supplier a

Declaration of Conformity

# Exporting vegetable oil to the EU

## product = 1 L rapeseed oil in plastic bottle

### Requirements (EU product rules) – Summary list

Which relevant topics can we find by looking at this course / checklist (and verify also product requirements for a relevant HS-code at <http://trade.ec.europa.eu/tradehelp/>)

II.4.1.1. Edible oils - **level of erucic acid**

II.5.1. Hygiene (**registered company, HACCP, ...**)

II.6.1. Food Contaminants (**maximum levels for PAHs**)

II.6.2.1. MRLs for pesticides (**to be verified – see in previous slide**)

III.1.1. Labelling - general **mandatory labelling requirements**

III.1.2. Labelling - traceability (**identification of prepacked foodstuffs by lot**)

III.1.3. Labelling - table with **nutrition values**

III.2.3. Labelling - only **authorized GMOs**

III.3.2. Labelling - voluntary (**Organic production of foodstuffs or agricultural products**)

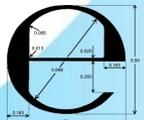
IV.1.2. Packaging - prepacked products (**making-up by weight or by volume – EEC Mark !**)

IV.2.1. Packaging waste (**registration by importer at packaging waste organization**)

IV.3.1. Packaging - food contact materials (**framework legislation**)

IV.3.2. Packaging - food contact materials

(**plastic materials: !! Declaration of Conformity from supplier**)



## Case 2: Poultry meat



# Exporting poultry meat to the EU



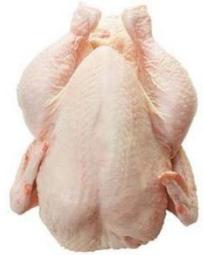
## Requirements (EU product rules)

Which relevant topics can we find by looking at the HS-code at the Trade Helpdesk and the checklist presented with this training?

Consult: <http://trade.ec.europa.eu/tradehelp/>

<input type="checkbox"/> Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen	02	07	000000
<input type="checkbox"/> Of fowls of the species <i>Gallus domesticus</i>	02	07	110000 - 140000
<input type="checkbox"/> Not cut in pieces, fresh or chilled	02	07	110000
<input type="checkbox"/> Plucked and gutted, with heads and feet, known as '83 % chickens'	02	07	111000
<input type="checkbox"/> Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '70 % chickens'	02	07	113000
<input type="checkbox"/> Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '65 % chickens', or otherwise presented	02	07	119000

# Exporting poultry meat to the EU



## Requirements (EU product rules)

### Product-specific requirements for EU market access 0207119000

- > Control of contaminants in foodstuffs
- > Control of pesticide residues in plant and animal products intended for human consumption
- > Control of residues of veterinary medicines in animals and animal products for human consumption
- > Health control of Genetically Modified (GM) food and novel food
- > Health control of products of animal origin for human consumption
- > Traceability, compliance and responsibility in food and feed
- > Labelling of foodstuffs
- > Labelling of meat products
- > Marketing standards for poultry meat
- > Voluntary - Products from organic production

Contaminants

Hygiene

Labelling

Marketing standards

Organic production

+ Packaging rules  
(see further)

# CMO – Common Market Organization for agricultural products

## Marketing standards for poultry

I.1.1. Is your company producing or distributing agricultural products Yes  No   
(Reg. 1308/2013 – Single CMO Regulation)

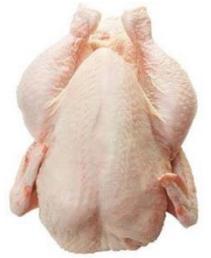
More specific, is your company producing / exporting one or more of following products?

*Cereals, rice, sugar, dried fodder, seeds, hops, olive oil and table olives, flax and hemp, fruit and vegetables, processed fruit and vegetable products, bananas, wine, live plants and products of floriculture, tobacco, beef and veal, milk and milk products, pig meat, sheep meat and goatmeat, eggs, poultry meat, ethyl alcohol of agricultural origin, apiculture products, silkworms and other products.*



Commission Regulation (EC) No 543/2008 of  
16 June 2008 laying down detailed rules for the  
application of Council Regulation (EC)  
No 1234/2007 as regards the marketing  
standards for poultrymeat

# Marketing standards for poultry



## 1. Conditions

Poultry meat may be marketed in one of the following conditions: fresh, frozen, or quick-frozen.

- Fresh poultry meat cannot be stiffened by the cooling process and kept at a temperature not below  $-2^{\circ}\text{C}$  and not higher than  $+4^{\circ}\text{C}$ .
- Frozen poultry meat must be frozen as soon as possible, and kept at a temperature not higher than  $-12^{\circ}\text{C}$ .
- Quick-frozen poultry meat is to be kept at a temperature not higher than  $-18^{\circ}\text{C}$  within certain tolerances provided for in the Quick-Frozen Foodstuffs Directive.

## 2. Grading criteria

Poultry meat may be classified as either Class A or Class B according to the conformation and appearance of the carcasses or cuts. Class A shall be subdivided into A1 and A2 in accordance with criteria to be determined by the Commission:

- intact, taking into account the presentation;
- clean, free from any visible foreign matter, dirt or blood;
- free of any foreign smell;
- free of visible bloodstains unless small and unobtrusive;
- free of protruding broken bones;
- free of severe contusions;
- in the case of fresh poultry, there shall also be no traces of prior freezing.

In addition to the above conditions, in order to be graded as Class A, poultry meat shall also satisfy further general quality conditions laid down in Article 7(2) of Commission Regulation (EC) No 543/2008 (OJ L-157 17/06/2008) [\[CELEX 32008R0543\]](#) (i.e. they shall be of good conformation, the flesh shall be plump, the breast well developed, broad, long and fleshy and the legs shall be fleshy). Other particular criteria may vary from one poultry meat type to another.

Random grading checks on imports of poultry meat from third countries are carried out where class A or class B appears on labelling. These checks run in conjunction with veterinary checks.

### 3. Labelling

Imported poultry meat may be only labelled if it is accompanied by a certificate issued by a competent authority of the country of origin attesting the compliance of the product in question with the requirements laid down in Commission Regulation (EC) No 543/2008.

#### A) Pre-packaged poultry meat

Pre-packaged poultry meat may convey the following indications on the package or on an attached label:

- i. the class;
- ii. the condition (i.e. fresh, frozen or quick frozen), and the recommended storage temperature;
- iii. the registration number of the slaughterhouse or cutting plant, except cutting and boning at the place of sale;
- iv. an indication of the country of origin when imported from outside the EC;
- v. for frozen or quick-frozen poultry meat:
  - a. use by date-mark indicating the date of minimum durability;
  - b. an indication of the nominal weight;
- vi. for fresh poultry meat:
  - a. a use by date-mark;
  - b. the total price and the price per weight unit at the retail stage;
- vii. for carcasses:
  - a. the specified descriptive term, including the form of presentation;
  - b. if not customarily included with the carcass for sale, mention that one of the organs comprising the giblets is absent
- viii. for cuts: the specified descriptive term, including which species;
- ix. the presence or otherwise of skin in relation to certain parts;

Labelling requirements: see also further under general labelling rules for consumer products

#### B) Unpackaged poultry meat

The names for carcasses and cuts may be supplemented by other terms. Member States authorities shall verify that these descriptions do not mislead consumers or cause them to confuse the product.

Where poultry meat is offered for sale without prepackaging, except where cutting and boning take place at the place of sale, provided that such cutting and boning are carried out at the request and in the presence of the consumer, Member States shall adopt detailed rules concerning the manner in which further indications are to be shown.

They may decide not to require the provision of all or some of these particulars, on condition that the purchaser still receives sufficient information..

# Contaminants - heavy metals, dioxins,...

II.6.1. Is your company aware of the EU's rules regarding maximum levels for certain contaminants in foodstuffs, e.g. :  
 nitrate, mycotoxins, metals (lead, cadmium, mercury, inorganic tin, inorganic arsenic, 3-monochloropropanediol (3-MCPD), glycidyl fatty acid esters, dioxins and PCBs, polycyclic aromatic hydrocarbons (PAHs), melamine and its structural analogues, inherent plant toxins?  
 (Reg. (EC) 315/93, Reg. (EC) 1881/2006)

Yes

No



Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L-364 20/12/2006) [\(CELEX 32006R1881\)](#) sets maximum levels for certain contaminants in food to be placed on the EU market.

The foodstuffs indicated in the various sections of the **Annex** must not, when placed on the market, contain higher contaminant levels than those specified in such sections:

Check maximum levels of:  
 lead, cadmium, dioxins and PCBs !

## Section 3: Metals

### Lead

Foodstuffs <sup>(1)</sup>

Maximum levels  
 (mg/kg wet weight)

3.1.6	Meat (excluding offal) of bovine animals, sheep, pig and poultry <sup>(6)</sup>	0,10
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# Contaminants - pesticides



II.6.2.1. If yes, is your company aware of the EU's rules regarding maximum residue levels (MRL's) of pesticides in or on food and feed of plant and animal origin (Reg. (EC) 396/2005)      Yes          No   

## **Pesticide residues in human food and animal feed**

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC with EEA relevance.

Maximum residue levels (MRLs) include:

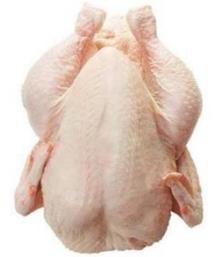
1. MRLs which are specific to particular foodstuffs intended for human or animal consumption; and
2. a general limit which applies where no specific MRL has been set (a 'default limit' of 0.01 mg/kg).

Check MRLs in EU pesticides database:

<http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/>



# PLANTS



European Commission

## EU Pesticides database

European Commission > Food Safety > Plants > Pesticides > Pesticides Database



HEALTH

FOOD

ANIMALS

PLANTS

1016000 : (f) poultry +

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< 1 2 3 4 5 ... 8

Pesticide Residue	Maximum residue level (mg/kg)
1	
1,1-dichloro-2,2-bis(4-ethylphenyl)ethane (F)	0.01*
1,2-dichloroethane (ethylene dichloride) (F)	0.1*
1,3-Dichloropropene	0.02*
1-methylcyclopropene	0.01*
1-Naphthylacetamide and 1-naphthylacetic acid (sum of 1-naphthylacetamide and 1-naphthylacetic acid and its salts, expressed as 1-naphthylacetic acid)	0.06*
2	
2,4,5-T (sum of 2,4,5-T, its salts and esters, expressed as 2,4,5-T) (F)	0.01*
2,4-DB (sum of 2,4-DB, its salts, its esters and its conjugates, expressed as 2,4-DB) (R)	0.05*
2,4-D (sum of 2,4-D, its salts, its esters and its conjugates, expressed as 2,4-D)	0.05*
2-amino-4-methoxy-6-(trifluoromethyl)-1,3,5-triazine (AMTT), resulting from the use of tritosulfuron (F)	0.01*
2-phenylphenol (sum of 2-phenylphenol and its conjugates, expressed as 2-phenylphenol) (R)	0.01*
3	
3-decen-2-one	0.1*

## Contaminants – veterinary medicinal products



II.6.2.2. Is your company aware of the EU's rules regarding maximum residue levels (MRL's) of veterinary medicinal products in food products of animal origin? ( Reg. (EC) 470/2009, Reg. (EU) 37/2010 )

Yes        No   

Commission Regulation (EU) No 37/2010 of 22 December 2009 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin (Text with EEA relevance)

# Contaminants – veterinary medicinal products



Commission Regulation (EU) No 37/2010 of 22 December 2009 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin (Text with EEA relevance)

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▼B

ANNEX

MRLs can be found in Annex of Reg. 37/2010

Pharmacologically active substances and their classification regarding maximum residue limits (MRL)

Table 1

## Allowed substances

Pharmacologically active Substance	Marker residue	Animal Species	MRL	Target Tissues	Other Provisions (according to Article 14(7) of Regulation (EC) No 470/2009)	Therapeutic Classification
Danofloxacin	Danofloxacin	Bovine, ovine, caprine, poultry	200 µg/kg 100 µg/kg 400 µg/kg 400 µg/kg	Muscle Fat Liver Kidney	For fin fish the muscle MRL relates to 'muscle and skin in natural proportions'.	Anti-infectious agents/Antibiotics

# Hygiene – general rules



## II.5.1. Hygiene of foodstuffs - general rules

II.5.1. Is your company aware of the EU rules governing the hygiene of foodstuffs during the preparation, processing, manufacture, packaging, storage, transport, distribution, handling, sale and supply of foodstuffs? Yes  No   
Elements: Guides to good practice and to the application of HACCP, traceability and withdrawal of foodstuffs, official controls.

II.5.1.1. **Reg. (EC) 178/2002** - General principles of food law – European Food Safety Authority - Procedures for food safety

II.5.1.2. **Reg. (EC) 852/2004** – Hygiene of foodstuffs

II.5.1.3. **Reg. (EC) 882/2004** – Official food and feed controls

The relevant hygiene rules of food which need to be respected by food business operators in third countries are contained in **Regulation (EC) No. 852/2004**:

- General obligation on the operator to monitor the food safety of products and processes under his responsibility;
- General hygiene provisions for primary production and detailed requirements for all stages of production, processing and distribution of food;
- Microbiological criteria for certain products which are established in Commission Regulation (EC) No 2073/2005 (OJ L-338 22/12/2005) ([CELEX 32005R2073](#));
- Procedures based on Hazard Analysis and Critical Control Point (HACCP) principles;
- Approval and registration of establishments;

# Hygiene – food of animal origin



## II.5.2. Foodstuffs with ingredients of animal origin

II.5.2. Is the company aware of the EU's rules on hygiene for foodstuffs of animal origin?      Yes            No     

II.5.2.1. **Reg. (EC) 853/2004** - Specific hygiene rules for food of animal origin

II.5.2.2. **Reg. (EC) 854/2004** - Official controls on products of animal origin intended for human consumption

II.5.2.3. **Dir. 2002/99/EC** - Animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption

Only approved establishments can  
export poultry meat to the EU!  
(No list with approved Turkish companies available yet)

# Labelling – general rules



## III.1. General labelling requirements

III.1.1. Is your company aware of the general EU rules about labelling, presentation and advertising of foodstuffs? Yes  No   
(Reg. (EU) 1169/2011)

### Compulsory labelling particulars:

- *name* under which the product is sold;
- *list of ingredients* and quantity of certain ingredients or categories of ingredients expressed as a percentage;
- *substances causing allergies or intolerances* (nuts, milk, mustard, fish, grains containing gluten, etc.);
- *net quantity*;
- *date of minimum durability* or “use by” date;
- *any special storage conditions and/or conditions of use*;
- *the name or business name and address of the food business operator or importer*;
- *the country of origin* or *place of provenance* for certain types of meat, milk or where failure to indicate this might mislead the consumer;
- *instructions for use* where it would be difficult to make appropriate use of the food in the absence of such instructions;
- for beverages containing more than 1.2 % by volume of alcohol, the actual *alcoholic strength by volume*;
- a *nutritional declaration*

# Labelling – specific rules



Specific labelling rules for fresh, chilled and frozen meat of swine, sheep, goats and poultry

Regulation (EU) No 1337/2013 sets out the obligation to indicate the country of origin or place of provenance on the label of meat of swine, sheep, goats and poultry imported from third countries.

# Labelling - traceability



III.1.2. Is your company aware of EU rules concerning the indications or marks identifying the lot to which a foodstuff belongs? (Dir. 2011/91/EU)

Yes

No

## Traceability of pre-packaged foods

### Labelling of lots

- Each lot must be labelled by the producer, manufacturer or packager, or the first seller based within the EU if it is imported.
- The lot identification must be preceded by the letter 'L' except if is clearly distinguishable from the other information on the label.
- The information on the label must be easily **visible, clearly legible** and **indelible**.
- There is no need to indicate the lot if the 'use by' date appears on the label.

# Labelling - GMOs



III.2.3. Is your company producing or distributing foodstuffs or food ingredients containing genetically modified organisms (GMOs)? Yes  No

E.g.: maize, soya.

Reg. (EC) 1829/2003 - Genetically modified food and feed

Reg. (EC) 1830/2003 - Traceability and labelling of genetically modified organisms (GMOs),

Dir. 2001/18/EC – Deliberate release into the environment of GMOs

Reg. (EC) 65/2004) – A system for the development and assignment of unique identifiers for GMOs

Prior approval needed for genetically modified animals !

No GM animals have been approved for food use in Europe (or the US)

# Labelling – organic products



III.3.2. Is your company involved in organic production of foodstuffs or agricultural products? Yes  No   
(Reg. (EC) 834/2007, Reg. (EC) 889/2008, Reg. (EC) 1235/2008)

Only products meeting the voluntary criteria for organic production of foodstuffs can be labelled with the green leaf logo



# Packaging: packaging waste



IV.2.1. Is your company aware of the EU's environmental rules in the field of packaging and packaging waste? (Dir. 94/62/EC) Yes  No

Check with the importer the obligatory registration at a scheme for (collection of) packaging waste in the EU Member State of destination

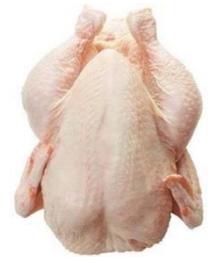
*Enterprises have to **register at national schemes** and **pay a contribution** for the **type and quantity of packaging** they bring on the market as a **producer, importer, etc.***

*(Example: Green dot system)*

Packaging Recovery Organisation Europe  
**PRO EUROPE**



# Packaging: food contact materials



IV.3.1. Is your company producing or using packaging materials and articles which are intended to come into a direct contact with foodstuffs?      Yes            No     

Reg. (EC) 1935/2004 - Framework legislation

Reg. (EC) 2023/2006 – GMP (Good Manufacturing Practices)

If no, please go to the end of this checklist.

IV.3.2. The packaging of your company's products contains plastic materials (which are intended to come into contact with foodstuffs)?      Yes            No     

Reg. (EU) 10/2011 - Plastic materials and articles (List with substances with SMLs (Specific Migration Limits + OML (Overall Migration Limit)

Reg. (EC) 282/2008 - Recycled plastic materials and articles

Dir. 82/711/EEC – Testing migration of constituents of plastic materials and articles

Dir. 78/142/EEC - Materials and articles containing vinyl chloride monomer

If the manufacturer of poultry meat uses plastic packaging materials, then he needs to ask from his supplier a

Declaration of Conformity

# Exporting poultry meat to the EU



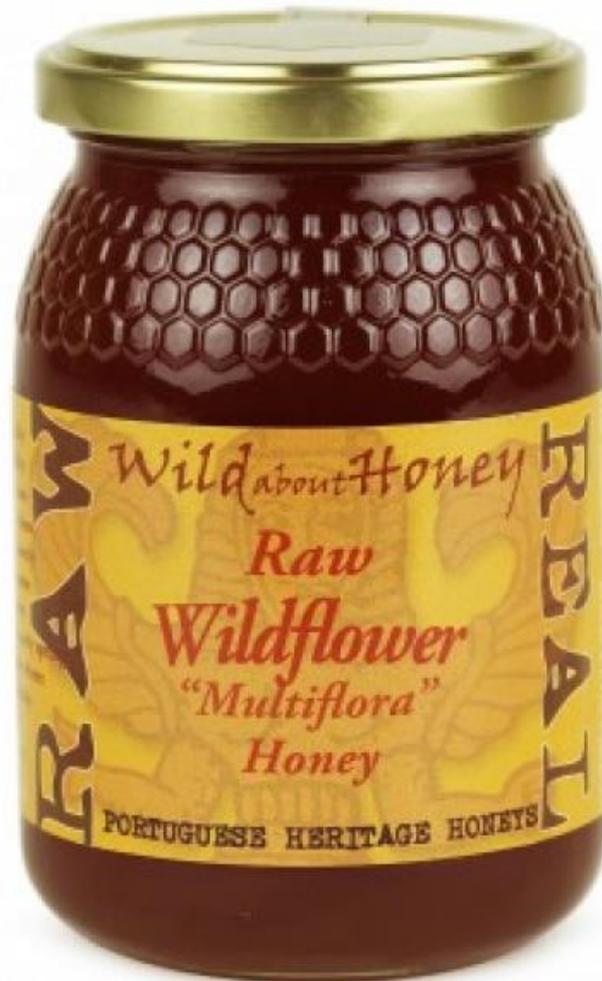
## Requirements (EU product rules) – Summary list

Which relevant topics can we find by looking at this course / checklist (and verify also product requirements for a relevant HS-code at <http://trade.ec.europa.eu/tradehelp/>?)

- I.1.1. CMO Agricultural products – Marketing standards for poultry
- II.5.1. Hygiene - general (registered company, HACCP, ...)
- II.5.2. Hygiene – animal food (approved establishment !)
- II.6.1. Food Contaminants (heavy metals, dioxins, PCBs)
- II.6.2.1. MRLs for pesticides (ref. 1016000 – poultry in EU pesticides database)
- II.6.2.2. MRLs for veterinary medicinal products (check Reg. 37/2010 Annex – Table 1)
- III.1.1. Labelling - general mandatory labelling requirements for consumer products + specific labelling rules for poultry (country of origin)
- III.1.2. Labelling - traceability (identification of prepacked foodstuffs by lot)
- III.1.3. Labelling - table with nutrition values
- III.2.3. Labelling - GMOs (only authorized GMOs)
- III.3.2. Labelling (Organic production of foodstuffs or agricultural products = voluntary)
- IV.2.1. Packaging - Packaging waste (registration by importer at packaging waste organization)
- IV.3.1. Packaging - Food contact materials (framework legislation)
- IV.3.2. Packaging - Food contact materials (plastic materials - !! Declaration of Conformity from supplier)



## Case 3: Honey



# Exporting honey to the EU

## Requirements (EU product rules)



Which relevant topics can we find by looking at the HS-code at the Trade Helpdesk and the checklist presented with this training?

Consult: <http://trade.ec.europa.eu/tradehelp/>

		SECTION I (01 - 05)		
<input type="checkbox"/>	<b>Live animals; animal products</b>			
<input type="checkbox"/>	+ Live animals	01	00	000000
<input type="checkbox"/>	+ Meat and edible meat offal	02	00	000000
<input type="checkbox"/>	+ Fish and crustaceans, molluscs and other aquatic invertebrates	03	00	000000
<input type="checkbox"/>	- Dairy produce; birds' eggs; natural honey; edible products of animal origin, not elsewhere specified or included	04	00	000000
	<b>Natural honey</b>	04	09	000000

# Exporting honey to the EU

## Requirements (EU product rules)



### Product-specific requirements for EU market access 0409000000

- > Control of contaminants in foodstuffs
- > Control of pesticide residues in plant and animal products intended for human consumption
- > Control of residues of veterinary medicines in animals and animal products for human consumption
- > Health control of Genetically Modified (GM) food and novel food
- > Health control of products of animal origin for human consumption
- > Health control of products of animal origin not intended for human consumption
- > Traceability, compliance and responsibility in food and feed
- > Labelling of foodstuffs
- > Voluntary - Products from organic production

Contaminants

Hygiene

Labelling

Organic production

+ Packaging rules  
(see further)

# CMO – Common Market Organization for agricultural products

I.1.1. Is your company producing or distributing agricultural products Yes  No   
(Reg. 1308/2013 – Single CMO Regulation)

More specific, is your company producing / exporting one or more of following products?

*Cereals, rice, sugar, dried fodder, seeds, hops, olive oil and table olives, flax and hemp, fruit and vegetables, processed fruit and vegetable products, bananas, wine, live plants and products of floriculture, tobacco, beef and veal, milk and milk products, pig meat, sheep meat and goatmeat, eggs, poultry meat, ethyl alcohol of agricultural origin, apiculture products, silkworms and other products.*

## Apiculture products

The apiculture sector shall cover the products listed in the following table:

CN code	Description
0409 00 00	Natural honey
ex 0410 00 00	Royal jelly and propolis, edible
ex 0511 99 85	Royal jelly and propolis, non-edible
ex 1212 99 95	Pollen
ex 1521 90	Beeswax

See further: slide about  
Labelling - Honey  
Directive



## Contaminants - heavy metals, dioxins,...

- II.6.1. Is your company aware of the EU's rules regarding maximum levels for certain contaminants in foodstuffs, e.g. :  
 nitrate, mycotoxins, metals (lead, cadmium, mercury, inorganic tin, inorganic arsenic, 3-monochloropropanediol (3-MCPD), glycidyl fatty acid esters, dioxins and PCBs, polycyclic aromatic hydrocarbons (PAHs), melamine and its structural analogues, inherent plant toxins?  
 (Reg. (EC) 315/93, Reg. (EC) 1881/2006)
- Yes  No



Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L-364 20/12/2006) [\[CELEX 32006R1881\]](#) sets maximum levels for certain contaminants in food to be placed on the EU market.

The foodstuffs indicated in the various sections of the **Annex** must not, when placed on the market, contain higher contaminant levels than those specified in such sections:

Check maximum level of:  
lead !

### Lead

Foodstuffs <sup>(1)</sup>

Maximum levels  
(mg/kg wet weight)

3.1.23	Honey	0,10
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## Contaminants - pesticides



II.6.2.1. If yes, is your company aware of the EU's rules regarding maximum residue levels (MRL's) of pesticides in or on food and feed of plant and animal origin  
(Reg. (EC) 396/2005)

Yes

No

### **Pesticide residues in human food and animal feed**

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC with EEA relevance.

Maximum residue levels (MRLs) include:

1. MRLs which are specific to particular foodstuffs intended for human or animal consumption; and
2. a general limit which applies where no specific MRL has been set (a 'default limit' of 0.01 mg/kg).

Check MRLs in EU pesticides database:

<http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/>



# PLANTS

## EU Pesticides database



European Commission > Food Safety > Plants > Pesticides > Pesticides Database

HEALTH FOOD ANIMALS **PLANTS**

### 1040000 : Honey

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1 2 3 4 5 ...

Pesticide Residue	Maximum residue level (mg/kg)
1	
1,3-Dichloropropene	0.05*
1-methylcyclopropene	0.05*
1-Naphthylacetamide and 1-naphthylacetic acid (sum of 1-naphthylacetamide and 1-naphthylacetic acid)	0.06*
2	
2,4,5-T (sum of 2,4,5-T, its salts and esters, expressed as 2,4,5-T) (F)	0.05*
2,4-DB (sum of 2,4-DB, its salts, its esters and its conjugates, expressed as 2,4-DB) (R)	0.05*
2,4-D (sum of 2,4-D, its salts, its esters and its conjugates, expressed as 2,4-D)	0.05*
2-amino-4-methoxy-6-(trifluoromethyl)-1,3,5-triazine (AMTT), resulting from the use of tritosulfuron (F)	0.01*

## Contaminants – veterinary medicinal products

II.6.2.2. Is your company aware of the EU's rules regarding maximum residue levels (MRL's) of veterinary medicinal products in food products of animal origin? ( **Reg. (EC) 470/2009**, **Reg. (EU) 37/2010** )      Yes            No     

Commission Regulation (EU) No 37/2010 of 22 December 2009 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin (Text with EEA relevance)



# Contaminants – veterinary medicinal products



Commission Regulation (EU) No 37/2010 of 22 December 2009 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin (Text with EEA relevance)

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▼B

ANNEX

MRLs can be found in Annex of Reg. 37/2010

Pharmacologically active substances and their classification regarding maximum residue limits (MRL)

Table 1

## Allowed substances

Pharmacologically active Substance	Marker residue	Animal Species	MRL	Target Tissues	Other Provisions (according to Article 14(7) of Regulation (EC) No 470/2009)	Therapeutic Classification
Coumafos	Coumafos	Bees	100 µg/kg	Honey	NO ENTRY	Antiparasitic agents/ Agents against ectoparasites

# Hygiene: general rules



## II.5.1. Hygiene of foodstuffs - general rules

II.5.1. Is your company aware of the EU rules governing the hygiene of foodstuffs during the preparation, processing, manufacture, packaging, storage, transport, distribution, handling, sale and supply of foodstuffs? Yes  No   
Elements: Guides to good practice and to the application of HACCP, traceability and withdrawal of foodstuffs, official controls.

- II.5.1.1. [Reg. \(EC\) 178/2002](#) - General principles of food law – European Food Safety Authority - Procedures for food safety
- II.5.1.2. [Reg. \(EC\) 852/2004](#) – Hygiene of foodstuffs
- II.5.1.3. [Reg. \(EC\) 882/2004](#) – Official food and feed controls

The relevant hygiene rules of food which need to be respected by food business operators in third countries are contained in [Regulation \(EC\) No. 852/2004](#):

- General obligation on the operator to monitor the food safety of products and processes under his responsibility;
- General hygiene provisions for primary production and detailed requirements for all stages of production, processing and distribution of food;
- Microbiological criteria for certain products which are established in Commission Regulation (EC) No 2073/2005 (OJ L-338 22/12/2005) ([CELEX 32005R2073](#));
- Procedures based on Hazard Analysis and Critical Control Point (HACCP) principles;
- Approval and registration of establishments;

# Hygiene: food of animal origin



## II.5.2. Foodstuffs with ingredients of animal origin

II.5.2. Is the company aware of the EU's rules on hygiene for foodstuffs of animal origin?      Yes      0      No      0

- II.5.2.1. **Reg. (EC) 853/2004** - Specific hygiene rules for food of animal origin
- II.5.2.2. **Reg. (EC) 854/2004** - Official controls on products of animal origin intended for human consumption
- II.5.2.3. **Dir. 2002/99/EC** - Animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption

Turkey can export honey to the EU  
(EU approval of third countries –  
Decision 2011/163/EU)

Country	Bovine	Ovine/ caprine	Porcine	Equine	Poultry	Aquaculture	Milk	Eggs	Rabbit	Wild game	Farmed game	Honey
Turkey					X	X	X	X				X

**MODEL CERTIFICATE FOR IMPORTS OF HONEY, ROYAL JELLY AND OTHER APICULTURE PRODUCTS  
INTENDED FOR HUMAN CONSUMPTION**

**COUNTRY:**

**Veterinary certificate to EU**

<b>Part I: Details of dispatched consignment</b>	I.1. Consignor Name Address  Tel.		I.2. Certificate reference No		I.2.a	
			I.3. Central competent authority			
			I.4. Local competent authority			
	I.5. Consignee Name Address  Postcode Tel.		/			
	I.6.					
	I.7. Country of origin	ISO code	I.8.	I.9. Country of destination	ISO code	I.10.
	I.11. Place of origin  Name Address		I.12.			
			Approval number			
	I.13. Place of loading		I.14. Date of departure			
	I.15. Means of transport  Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentation references		I.16. Entry BIP in EU			
		I.17.				
I.18. Description of commodity			I.19. Commodity code (HS code)			
			I.20. Quantity			
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>			I.22. Number of packages			
I.23. Seal/Container No			I.24. Type of packaging			

I.25. Commodities certified for:  Human consumption <input type="checkbox"/>				
I.26.			I.27. For import or admission into EU <input type="checkbox"/>	
I.28. Identification of the commodities				
Species (scientific name)	Treatment type	Approval number of establishments Manufacturing plant	Number of packages	Net weight

<http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex:32016R0759>

**Veterinary Certificate**



# Labelling - general



## III.1. General labelling requirements

III.1.1. Is your company aware of the general EU rules about labelling, presentation and advertising of foodstuffs? Yes  No   
(Reg. (EU) 1169/2011)

### Compulsory labelling particulars:

- *name* under which the product is sold;
- *list of ingredients* and quantity of certain ingredients or categories of ingredients expressed as a percentage;
- *substances causing allergies or intolerances* (nuts, milk, mustard, fish, grains containing gluten, etc.);
- *net quantity*;
- *date of minimum durability* or “use by” date;
- any special *storage conditions and/or conditions of use*;
- the *name or business name and address of the food business operator or importer*;
- the *country of origin* or *place of provenance* for certain types of meat, milk or where failure to indicate this might mislead the consumer;
- *instructions for use* where it would be difficult to make appropriate use of the food in the absence of such instructions;
- for beverages containing more than 1.2 % by volume of alcohol, the actual *alcoholic strength by volume*;
- a *nutritional declaration*

# Labelling - traceability



III.1.2. Is your company aware of EU rules concerning the indications or marks identifying the lot to which a foodstuff belongs? (Dir. 2011/91/EU)

Yes

No

## Traceability of pre-packaged foods

### Labelling of lots

- Each lot must be labelled by the producer, manufacturer or packager, or the first seller based within the EU if it is imported.
- The lot identification must be preceded by the letter 'L' except if is clearly distinguishable from the other information on the label.
- The information on the label must be easily **visible**, **clearly legible** and **indelible**.
- There is no need to indicate the lot if the 'use by' date appears on the label.

# Labelling – Honey Directive



II.4.3.2. Is your company producing or distributing honey?  
(Dir. 2001/110/EC)

Yes

No

## KEY POINTS

The directive supplements the general EU rules on food labelling set down in [Regulation \(EU\) No 1169/2011](#). Essential consumer information must be included on labels and, in particular, labels must include the **country of origin of the honey** and the **product names**, as set out in Annex I.

Product names: comb honey, chunk honey, drained honey, extracted honey, pressed honey, filtered honey

# Labelling: GMOs



III.2.3. Is your company producing or distributing foodstuffs or food ingredients containing genetically modified organisms (GMOs)? Yes  No

E.g.: maize, soya.

Reg. (EC) 1829/2003 - Genetically modified food and feed

Reg. (EC) 1830/2003 - Traceability and labelling of genetically modified organisms (GMOs),

Dir. 2001/18/EC - Deliberate release into the environment of GMOs

Reg. (EC) 65/2004 - A system for the development and assignment of unique identifiers for GMOs

Prior approval needed for genetically modified animals !

No GM animals have been approved for food use in Europe (or the US)

# Labelling – organic products



III.3.2. Is your company involved in organic production of foodstuffs or agricultural products? Yes  No   
(Reg. (EC) 834/2007, Reg. (EC) 889/2008, Reg. (EC) 1235/2008)

Only products meeting the voluntary criteria for organic production of foodstuffs can be labelled with the green leaf logo



# Packaging – making-up by weight or by volume

IV.1.2. Is the company aware of the EU rules in the field of the making-up by weight or by volume of certain prepacked products? (Dir. 76/211/EEC)

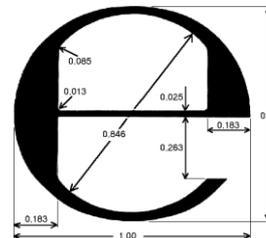
Yes  No

Prepackages, i.e. packages prepared in advance (from 5g or 5 ml till 10 kg or 10 l), must indicate on the labelling the weight or volume they contain, taking into account the maximum permitted measurement errors.

## Use of the EEC mark

Prepacked products may bear the EEC mark if they comply with the requirements set out in the Directive with regard to quality and metrological control (Annex I, section 5 and Annex II).

Label: weight or volume + EEC mark



# Packaging – packaging waste



IV.2.1. Is your company aware of the EU's environmental rules in the field of packaging and packaging waste? (Dir. 94/62/EC) Yes  No

Check with the importer the obligatory registration at a scheme for (collection of) packaging waste in the EU Member State of destination

Enterprises have to register at national schemes and pay a contribution for the type and quantity of packaging they bring on the market as a producer, importer, etc.

(Example: Green dot system)

Packaging Recovery Organisation Europe  
**PRO EUROPE**



# Packaging: food contact materials



IV.3.1. Is your company producing or using packaging materials and articles which are intended to come into a direct contact with foodstuffs?      Yes          No   

Reg. (EC) 1935/2004 - Framework legislation

Reg. (EC) 2023/2006 – GMP (Good Manufacturing Practices)

If no, please go to the end of this checklist.

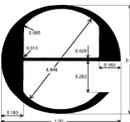
# Exporting honey to the EU



## Requirements (EU product rules) – Summary list

Which relevant topics can we find by looking at the checklist and verify product requirements for a relevant HS-code at <http://trade.ec.europa.eu/tradehelp/>?

- I.1. Common organisation of agricultural markets - **apiculture products**
- II.4.3.2. Honey - labelling and composition rules
- II.5. Hygiene (**HACCP, Health certificate!,...**)
- II.6.1. Food Contaminants (**Maximum levels for lead!**)
- II.6.2.1. MRLs for pesticides (**See EU Pesticides database**)
- II.6.2.2. MRLs for veterinary medicinal products (**See Annex of Reg. (EU) 37/2010**)
- III.1.1. Labelling - general **mandatory labelling requirements**
- III.1.2. Labelling - traceability (**identification of prepacked foodstuffs by lot**)
- III.1.3. Labelling - table with **nutrition values**
- III.3.2. Labelling – voluntary (**organic production of foodstuffs or agricultural products**)
- IV.1.2. Packaging - prepacked products (**making-up by weight or by volume - EEC mark !**)
- IV.2.1. Packaging waste (**Registration at packaging waste system!**)
- IV.3.1. Packaging Food contact materials - framework legislation  
(**check type of material used: glass? Plastic?**)





**Chamber of  
Commerce and Industry**  
Antwerpen-Waasland

**Thank you for your attention!  
Questions?**

Luc Van Looveren  
Senior Advisor EU – relations  
Voka – Chamber of Commerce and Industry  
Antwerp-Waasland  
[Luc.vanlooveren@voka.be](mailto:Luc.vanlooveren@voka.be)



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