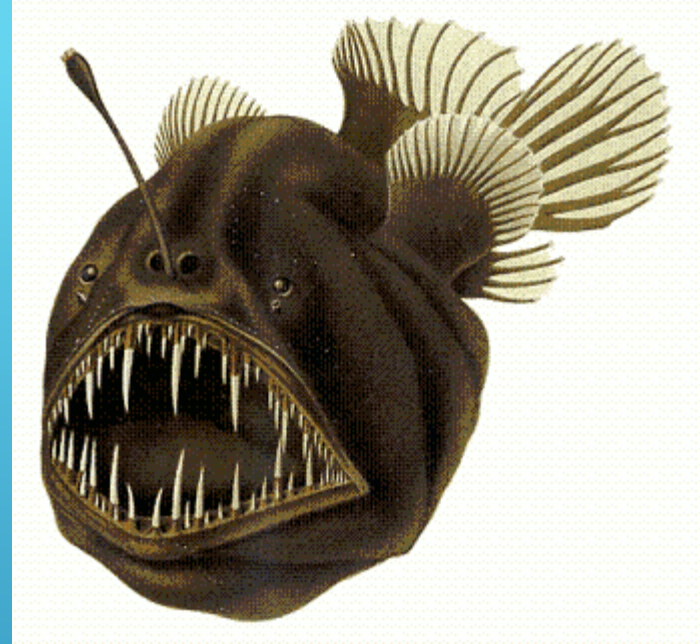


COMPLYING EU FOOD SAFETY REQUIREMENTS FOR CONSUMER PROTECTION IN THE FOOD PRODUCTION SYSTEM



Consumers in the EU; What do they expect ?
And the consumers in the country of production?

Gerard Roessink

Senior Advisor International Cooperation

Food and Consumer Products Safety Authority The Netherlands

TRENDS IN THE EUROPEAN UNION

Consumers demand:

- ▶ Safe
- ▶ Healthy
- ▶ Nutricious
- ▶ No colorants or additives
- ▶ Labeling adequate
- ▶ Sustainable produced
- ▶ Animal Welfare



THE CONSUMER EXPECTS **SAFE** FOODS

- ▶ The (EU) consumer relies on the Government:
 - ▶ To make sure that all foods on the market are safe to eat (and to be of good Quality)
 - ▶ And produced sustainable
 - ▶ In case of a problem that the Government takes action
 - ▶ Food Safety Authority (=CA) solves the problem



THE (EU) CONSUMER EXPECTS **SAFE** FOOD



- ▶ Legislation on Food Products
- ▶ National Food Safety Authority =
- ▶ Competent Authority
- ▶ Consumers Organisations
- ▶ Free press: paper TV radio, magazines

Philosophy of EU legislation



- Food safety ensured throughout the food chain, starting with farming, harvesting and fishing;
- GMP (Hygiene) and avoid Cross Contamination
- Control of food producing process (not products)
- General implementation of procedures based on the HACCP principles; **Traceability**
- The FBO is responsible, CA is checking

EU LEGISLATION ON FOOD PRODUCTS

- ▶ General Food Law
- ▶ Hygiene legislation
- ▶ Specific legislation shrimp/tuna



voedsel en waren autoriteit

Regulation 178/2002: Key Elements for food business operators

Cooperation

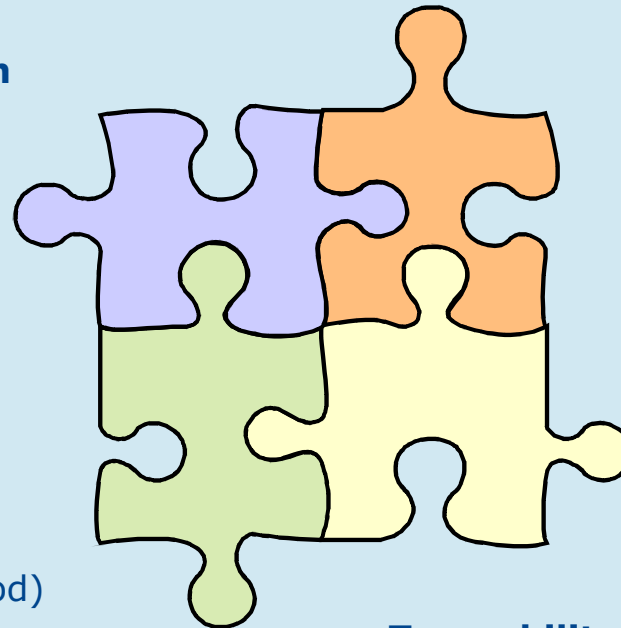
Honesty
(misleading consumers)

Safety
(unsafe food)

Withdrawal & Recall

Transparency

Responsibility



Traceability

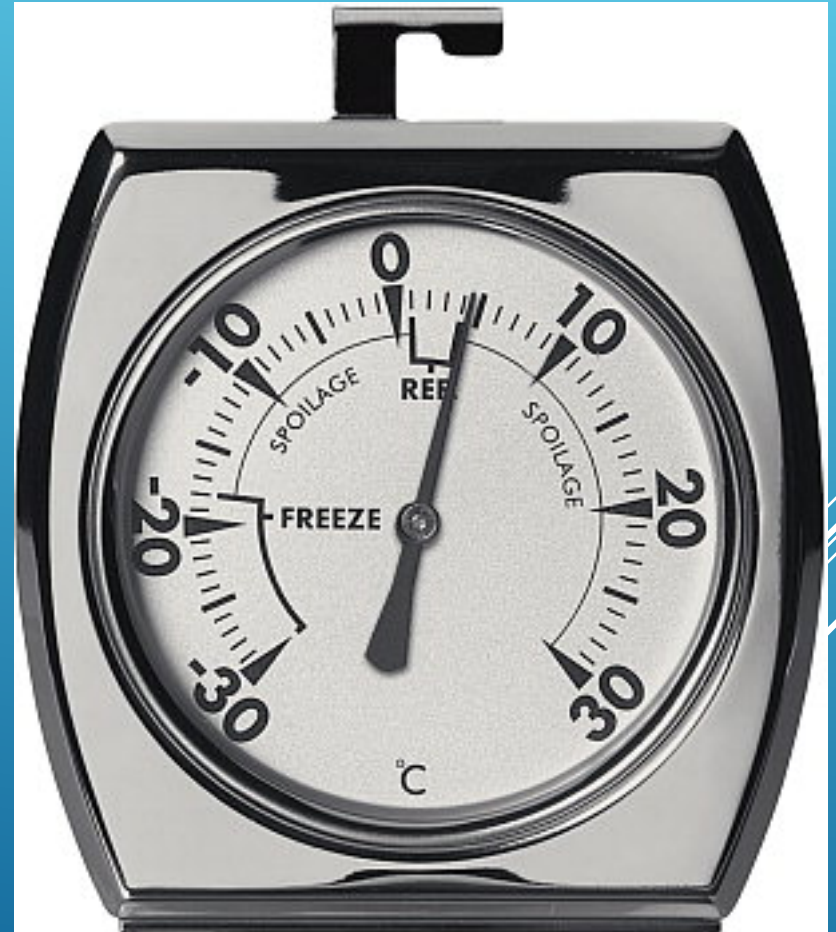
WHERE DID IT COME FROM?

- ▶ From approved establishments
 - ▶ QA: personnel, utilities, hygiene, raw material
 - ▶ Tracking and tracing
 - ▶ Fit for human consumption
- ▶ Food chain information?
 - ▶ Registered holding?
 - ▶ No residues, no illegal treatments, welfare
 - ▶ Records of feed, treatment, lab-results
 - ▶ Veterinary care?



THE COMPETENT AUTHORITY

- ▶ Legislation in place in the country
- ▶ Is CA independent
- ▶ Has CA means to work right
- ▶ Staff trained sufficiently
- ▶ Laboratory facilities
- ▶ Sample and test equipment
- CA is in charge !!



The inspectors of the CA need to be:



- ✓ Independent : no conflict of interest
- ✓ Trained: regular update of knowledge
- ✓ Equipped: transport, tools, protective gear
- ✓ Payed: not tempted to look for “other” sources of income
- ✓ Transparent: adhere to clear centralized procedures for target, goal and reporting and be able to communicate about these

SUPERVISION ON FOOD BUSINESS OPERATORS

- ▶ Basics (Hygiene of premises and staff, training, pest control, cleaning plans, potable water)
- ▶ HACCP based procedures
- ▶ Microbiological and chemical safety (veterinary drugs, pesticides heavy metals)
- ▶ Traceability
- ▶ Packaging and labeling,
- ▶ Temperatures and maintaining cold chain



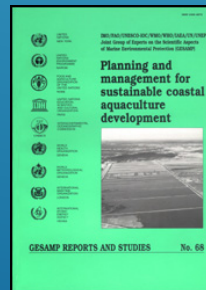
EXPORT TO THE EUROPEAN UNION




- ▶ Tropical shrimp on the black list because
- ▶ Aquaculture destroying mangrove forest
- ▶ Veterinary drugs
- ▶ Child labour

EXPORT TO THE EU

- ▶ Companies want to continue buying and selling tropical shrimp
- ▶ EUREPGAP
- ▶ Good aquaculture
- ▶ Sustainable
- ▶ Human rights
- ▶ Together with government



EXPORT TO THE EU + HOME PRODUCTION

- ▶ Government (=CA) control food safety;
 - ▶ Government can delegate CA tasks to private sector but must then supervise this organisation
 - ▶ Driven politically to take responsibility
 - ▶ Producers are responsible and take responsibility
 - ▶ Systems (GMP, HACCP) to show and prove
 - ▶ Market edge by producers fulfilling extra wishes (biologically produced), attractive packaging)
- 
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Thank you for your attention!