

Basic legislative requirements

Plant origin products



General overview

- General food law
- Labelling and nutrition
- Biological safety
- Chemical safety
- Food improvements agents
- Novel food



General food law

- Regulation (EC) 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Regulation (EC) 853/2004 on the hygiene of foodstuffs
- Official controls regulation (Regulation (EC) 2017/625 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products) – effectivity from December 2019



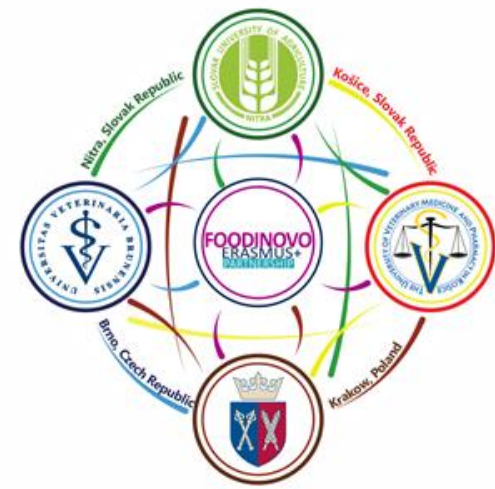
Regulation (EC) 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety



- This Regulation shall apply to all stages of production, processing and distribution of food and feed.
- **It shall not apply to primary production for private domestic use or to the domestic preparation, handling or storage of food for private domestic consumption**
- **food** (or 'foodstuff') means any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans
- 'Food' includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment.
- 'Food' shall not include feed, live animals unless they are prepared for placing on the market for human consumption, plants prior to harvesting, medicinal products, cosmetics, tobacco and tobacco products, narcotic or psychotropic substances, residues and contaminants.



General principles of food law

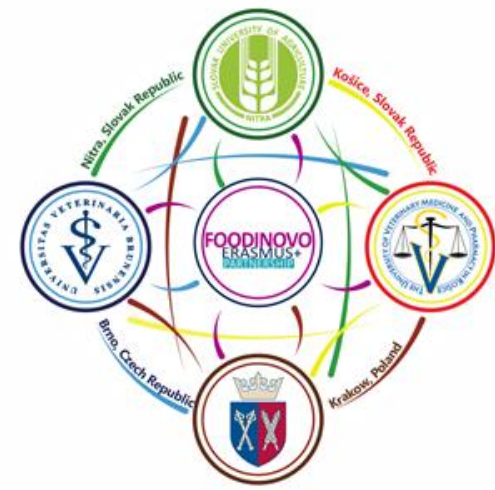


- **Risk analysis**
 - risk assessment, risk management and risk communication
- **Precautionary principle**
 - the possibility of harmful effects on health is identified but scientific uncertainty persists
- **Protection of customers' interest** - the prevention of:
 - fraudulent or deceptive practices
 - the adulteration of food
 - any other practices which may mislead the consumer

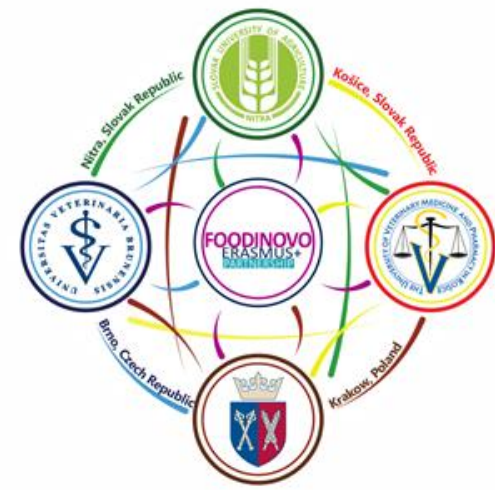


Food safety requirements

- Food shall not be placed on the market if it is **unsafe**.
- Food shall be deemed to be unsafe if it is considered to be:
 - **injurious to health**
 - not only the probable immediate and/or short-term and/or longterm effects of that food on the health of a person consuming it, but also on subsequent generations;
 - the probable cumulative toxic effects;
 - the particular health sensitivities of a specific category of consumers where the food is intended for that category of consumers
 - **unfit for human consumption**
 - Contamination by extraneous matter or otherwise, or through putrefaction, deterioration or decay.



Food safety requirements

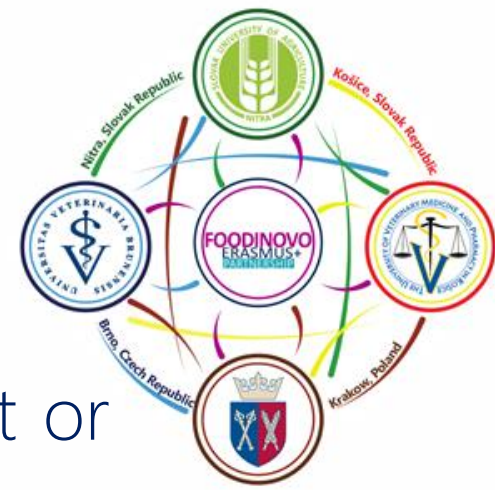


- **Traceability** - food and feed business operators shall:
 - be able to identify any person from whom they have been supplied
 - have in place systems and procedures to identify the other businesses to which their products have been supplied
- food or feed which is placed on the market shall be adequately labelled or identified to facilitate its traceability
- Responsibilities for food: food business operator
- Responsibilities for feed: feed business operator



Rapid alert system

- Is established as a network for the notification of a direct or indirect risk to human health deriving from food or feed
- It shall involve the Member States, the Commission and the EFSA
- The purpose of the RASFF is to provide the control authorities with an effective tool for exchange of information on measures taken to ensure food safety



Hygiene package



- **Primary responsibility** for food safety borne by the food business operator
- Food safety ensured throughout the food chain, starting with primary production
- General implementation of procedures based on the **Hazard Analysis and Critical Control Points principles** (HACCP)
- Application of **basic common hygiene requirements**, possibly further specified for certain categories of food
- **Registration or approval** for certain food establishments
- Development of **guides to good practice for hygiene** or for the application of HACCP principles as a valuable instrument to aid food business operators at all levels of the food chain to comply with the new rules



Regulation (EC) 852/2004 on the hygiene of foodstuffs



- This Regulation lays down general rules for food business operators on the hygiene of foodstuffs
- This Regulation shall:
 - apply to all stages of production, processing and distribution of food and to exports, and without prejudice to more specific requirements relating to food hygiene
 - not apply to:
 - primary production for private domestic use;
 - the domestic preparation, handling or storage of food for private domestic consumption;
 - the direct supply, by the producer, of small quantities of primary products to the final consumer or to local retail establishments directly supplying the final consumer



General and specific provision



- All food business operators shall ensure that all stages for which they are responsible, from primary production up to and including the offering for sale or supply of foodstuffs to the final consumer, are carried out in a hygienic way in accordance with this Regulation.
- Food business operators carrying out primary production and certain associated activities shall comply with the general hygiene provisions of part A of Annex I (derogations granted for small businesses)
- These associated activities are:
 - the transport, handling and storage of primary products at the place of production, where their nature has not been substantially altered;
 - the transport of live animals, where this is necessary;
 - transport, from the place of production to an establishment, of products of plant origin, fishery products and wild game, where their nature has not been substantially altered.



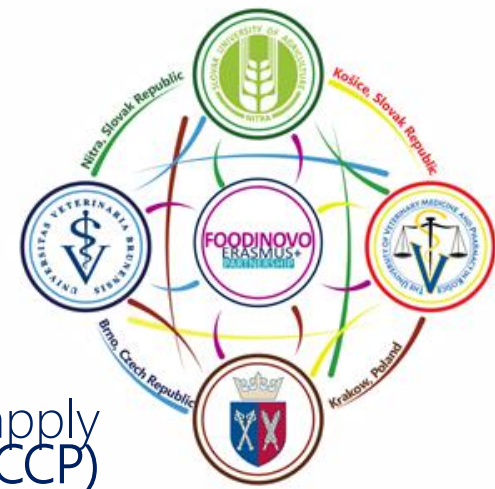
General and specific provision



- In addition, food business operators carrying out activities other than primary production shall comply with the general hygiene provisions of Annex II. This Annex sets out the hygiene requirements for:
 - food premises, including outside areas and sites;
 - transport conditions;
 - equipment;
 - food waste;
 - water supply;
 - personal hygiene of persons in contact with food;
 - food;
 - wrapping and packaging;
 - heat treatment, which may be used to process certain foodstuffs;
 - training of food workers



The HACCP system



- Food business operators (other than at the level of primary production) shall apply the principles of **the system of hazard analysis and critical control points (HACCP)** introduced by the Codex Alimentarius (code of international food standards drawn up by the United Nations Food and Agriculture Organisation).
- These principles prescribe a certain number of requirements to be met throughout the cycle of production, processing and distribution in order to permit, via hazard analysis, identification of the critical points which need to be kept under control in order to guarantee food safety:
 - identify any hazards that must be prevented, eliminated or reduced to acceptable levels;
 - identify the critical control points at the step or steps at which control is essential;
 - establish critical limits beyond which intervention is necessary;
 - establish and implement effective monitoring procedures at critical control points;
 - establish corrective actions when monitoring indicates that a critical control point is not under control;
 - implement own-check procedures to verify whether the measures adopted are working effectively;
 - keep records to demonstrate the effective application of these measures and to facilitate official controls by the competent authority.



Registration or approval of food businesses



- Food businesses operators shall cooperate with the competent authorities and in particular ensure that all establishments under their control **are registered** with the appropriate authority and keep this authority informed of any changes (e.g. closure of the establishment).
- Where required by **national or Community legislation** (Regulation (EC) No 853/2004), businesses in the food sector **must be approved** by the competent authority and shall not operate without such approval.



Annex I - general hygiene provisions for primary production and associated operations



- Hygiene provisions - fbo are to take adequate measures
 - to keep clean and, where necessary after cleaning, to disinfect, in an appropriate manner, facilities, equipment, containers, crates, vehicles and vessels;
 - to ensure, where necessary, hygienic production, transport and storage conditions for, and the cleanliness of, plant products;
 - to use potable water, or clean water, whenever necessary to prevent contamination;
 - to ensure that staff handling foodstuffs are in good health and undergo training on health risks;
 - as far as possible to prevent animals and pests from causing contamination;
 - to store and handle wastes and hazardous substances so as to prevent contamination;
 - to take account of the results of any relevant analyses carried out on samples taken from plants or other samples that have importance to human health;
 - to use plant protection products and biocides correctly, as required by the relevant legislation.



Annex I - general hygiene provisions for primary production and associated operations



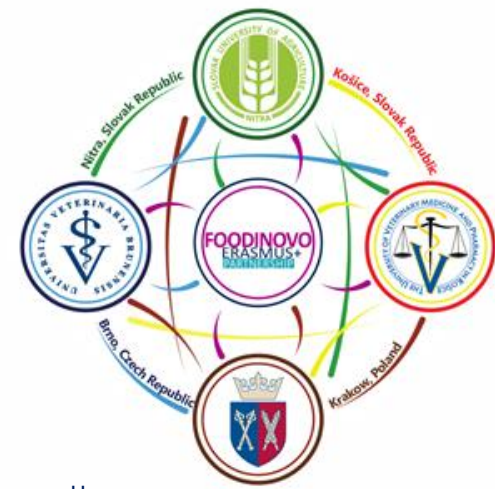
- Record keeping

- any use of plant protection products and biocides;
- any occurrence of pests or diseases that may affect the safety of products of plant origin;
- the results of any relevant analyses carried out on samples taken from plants or other samples that have importance to human health.



General hygiene requirements for all food business operators

1. General requirements for food premises
2. Specific requirements in rooms where foodstuffs are prepared, treated or processed
3. Requirements for movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles), premises used primarily as a private dwelling-house but where foods are regularly prepared for placing on the market and vending machines
4. Transport
5. Equipment requirements
6. Food waste
7. Water supply
8. Personal hygiene
9. Provisions applicable to foodstuffs
10. Provisions applicable to the wrapping and packaging of foodstuffs
11. Heat treatment
12. Training



General requirements for food premises



- Food premises are to be kept clean and maintained in good repair and condition.
- The layout, design, construction, siting and size of food premises are to:
 - permit adequate maintenance, cleaning and/or disinfection, avoid or minimise air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations;
 - be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;
 - permit good food hygiene practices, including protection against contamination and, in particular, pest control;
 - where necessary, provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures and designed to allow those temperatures to be monitored and, where necessary, recorded.
- An adequate number of flush lavatories are to be available and are not to open directly into rooms in which food is handled.
- An adequate number of washbasins is to be available and are to be provided with hot and cold running water, materials for cleaning hands and for hygienic drying.
- There is to be suitable and sufficient means of natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area is to be avoided. Ventilation systems are to be so constructed as to enable filters and other parts requiring cleaning or replacement to be readily accessible.
- Sanitary conveniences are to have adequate natural or mechanical ventilation.
- Food premises are to have adequate natural and/or artificial lighting.
- Drainage facilities are to be adequate for the purpose intended. They are to be designed and constructed to avoid the risk of contamination. Where drainage channels are fully or partially open, they are to be so designed as to ensure that waste does not flow from a contaminated area towards or into a clean area, in particular an area where foods likely to present a high risk to the final consumer are handled.
- Where necessary, adequate changing facilities for personnel are to be provided.
- Cleaning agents and disinfectants are not to be stored in areas where food is handled.



Specific requirements in rooms where foodstuffs are prepared, treated or processed



- **floor and wall surfaces, doors and surfaces** (including surfaces of equipment) in areas where foods are handled and in particular those in contact with food are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. Where appropriate, floors are to allow adequate surface drainage;
 - this will require the use of smooth, washable corrosion-resistant and non-toxic materials, unless food business operators can satisfy the competent authority that other materials used are appropriate.
- **ceilings** and overhead fixtures are to be constructed and finished so as to prevent the accumulation of dirt and to reduce condensation, the growth of undesirable mould and the shedding of particles;
- **windows and other openings** are to be constructed to prevent the accumulation of dirt. Those which can be opened to the outside environment are, where necessary, to be fitted with insect-proof screens which can be easily removed for cleaning. Where open windows would result in contamination, windows are to remain closed and fixed during production;
- Adequate facilities are to be provided, where necessary, for the cleaning, disinfecting and storage of working utensils and equipment. These facilities are to be constructed of corrosion-resistant materials, be easy to clean and have an adequate supply of hot and cold water.
- Adequate provision is to be made, where necessary, for washing food. Every sink or other such facility provided for the washing of food is to have an adequate supply of hot and/or cold potable water consistent with the requirements of Chapter VII and be kept clean and, where necessary, disinfected.



Requirements for movable and/or temporary premises



- Premises and vending machines are, so far as is reasonably practicable, to be so sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests.
- In particular, where necessary:
 - appropriate facilities are to be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities);
 - surfaces in contact with food are to be in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of smooth, washable, corrosion-resistant and non-toxic materials, unless food business operators can satisfy the competent authority that other materials used are appropriate;
 - adequate provision is to be made for the cleaning and, where necessary, disinfecting of working utensils and equipment;
 - where foodstuffs are cleaned as part of the food business' operations, adequate provision is to be made for this to be undertaken hygienically;
 - an adequate supply of hot and/or cold potable water is to be available;
 - adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) are to be available;
 - adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions are to be available;
 - foodstuffs are to be so placed as to avoid the risk of contamination so far as is reasonably practicable.



Transport



- Conveyances and/or containers used for transporting foodstuffs are to be kept clean and maintained in good repair and condition to protect foodstuffs from contamination and are, where necessary, to be designed and constructed to permit adequate cleaning and/or disinfection.
- Receptacles in vehicles and/or containers are not to be used for transporting anything other than foodstuffs where this may result in contamination.
- Where conveyances and/or containers are used for transporting anything in addition to foodstuffs or for transporting different foodstuffs at the same time, there is, where necessary, to be effective separation of products.
- Bulk foodstuffs in liquid, granulate or powder form are to be transported in receptacles and/or containers/tankers reserved for the transport of foodstuffs. Such containers are to be marked in a clearly visible and indelible fashion, in one or more Community languages, to show that they are used for the transport of foodstuffs, or are to be marked 'for foodstuffs only'.
- Where conveyances and/or containers have been used for transporting anything other than foodstuffs or for transporting different foodstuffs, there is to be effective cleaning between loads to avoid the risk of contamination.
- Foodstuffs in conveyances and/or containers are to be so placed and protected as to minimise the risk of contamination.
- Where necessary, conveyances and/or containers used for transporting foodstuffs are to be capable of maintaining foodstuffs at appropriate temperatures and allow those temperatures to be monitored.



Equipment requirements



- All articles, fittings and equipment with which food comes into contact are to:
- be effectively cleaned and, where necessary, disinfected. Cleaning and disinfection are to take place at a frequency sufficient to avoid any risk of contamination;
- be so constructed, be of such materials and be kept in such good order, repair and condition as to minimise any risk of contamination;
- with the exception of non-returnable containers and packaging, be so constructed, be of such materials and be kept in such good order, repair and condition as to enable them to be kept clean and, where necessary, to be disinfected;
- be installed in such a manner as to allow adequate cleaning of the equipment and the surrounding area.
- Where necessary, equipment is to be fitted with any appropriate control device to guarantee fulfilment of this Regulation's objectives.
- Where chemical additives have to be used to prevent corrosion of equipment and containers, they are to be used in accordance with good practice.



Food waste

- Food waste, non-edible by-products and other refuse are to be removed from rooms where food is present as quickly as possible, so as to avoid their accumulation.
- Food waste, non-edible by-products and other refuse are to be deposited in closable containers, unless food business operators can demonstrate to the competent authority that other types of containers or evacuation systems used are appropriate. These containers are to be of an appropriate construction, kept in sound condition, be easy to clean and, where necessary, to disinfect.
- Adequate provision is to be made for the storage and disposal of food waste, non-edible by-products and other refuse. Refuse stores are to be designed and managed in such a way as to enable them to be kept clean and, where necessary, free of animals and pests.
- All waste is to be eliminated in a hygienic and environmentally friendly way in accordance with Community legislation applicable to that effect, and is not to constitute a direct or indirect source of contamination.



Water supply



- There is to be an adequate supply of potable water, which is to be used whenever necessary to ensure that foodstuffs are not contaminated;
- When clean water is used, adequate facilities and procedures are to be available for its supply to ensure that such use is not a source of contamination for the foodstuff.
- Where non-potable water is used, for example for fire control, steam production, refrigeration and other similar purposes, it is to circulate in a separate duly identified system. Non-potable water is not to connect with, or allow reflux into, potable water systems.
- Recycled water used in processing or as an ingredient is not to present a risk of contamination. It is to be of the same standard as potable water, unless the competent authority is satisfied that the quality of the water cannot affect the wholesomeness of the foodstuff in its finished form.
- Ice which comes into contact with food or which may contaminate food is to be made from potable water or, when used to chill whole fishery products, clean water. It is to be made, handled and stored under conditions that protect it from contamination.
- Steam used directly in contact with food is not to contain any substance that presents a hazard to health or is likely to contaminate the food.
- Where heat treatment is applied to foodstuffs in hermetically sealed containers it is to be ensured that water used to cool the containers after heat treatment is not a source of contamination for the foodstuff.



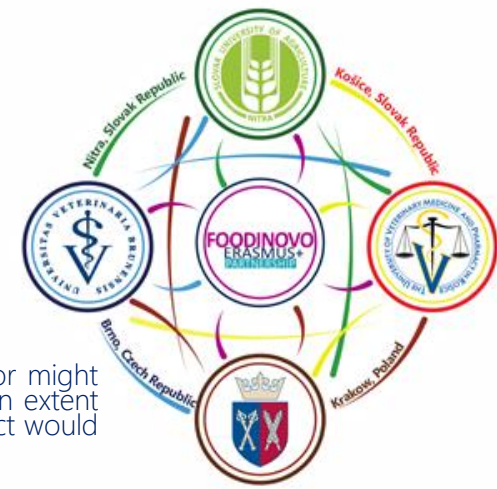
Personal hygiene and training



- Every person working in a food-handling area is to maintain a high degree of personal cleanliness and is to wear suitable, clean and, where necessary, protective clothing.
- No person suffering from, or being a carrier of a disease likely to be transmitted through food or afflicted, for example, with infected wounds, skin infections, sores or diarrhoea is to be permitted to handle food or enter any food-handling area in any capacity if there is any likelihood of direct or indirect contamination. Any person so affected and employed in a food business and who is likely to come into contact with food is to report immediately the illness or symptoms, and if possible their causes, to the food business operator.
- Food business operators are to ensure:
 - that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity;
 - that those responsible for the development and maintenance of the procedure referred to in Article 5(1) of this Regulation or for the operation of relevant guides have received adequate training in the application of the HACCP principles;
 - compliance with any requirements of national law concerning training programmes for persons working in certain food sectors.



Foodstuffs



- not accept raw materials or ingredients, other than live animals, or any other material used in processing products, if they are known to be, or might reasonably be expected to be, contaminated with parasites, pathogenic microorganisms or toxic, decomposed or foreign substances to such an extent that, even after the food business operator had hygienically applied normal sorting and/or preparatory or processing procedures, the final product would be unfit for human consumption.
- Raw materials and all ingredients stored in a food business are to be kept in appropriate conditions designed to prevent harmful deterioration and protect them from contamination.
- At all stages of production, processing and distribution, food is to be protected against any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.
- Adequate procedures are to be in place to control pests. Adequate procedures are also to be in place to prevent domestic animals from having access to places where food is prepared, handled or stored (or, where the competent authority so permits in special cases, to prevent such access from resulting in contamination).
- Raw materials, ingredients, intermediate products and finished products likely to support the reproduction of pathogenic micro-organisms or the formation of toxins are not to be kept at temperatures that might result in a risk to health. The cold chain is not to be interrupted. However, limited periods outside temperature control are permitted, to accommodate the practicalities of handling during preparation, transport, storage, display and service of food, provided that it does not result in a risk to health. Food businesses manufacturing, handling and wrapping processed foodstuffs are to have suitable rooms, large enough for the separate storage of raw materials from processed material and sufficient separate refrigerated storage.
- Where foodstuffs are to be held or served at chilled temperatures they are to be cooled as quickly as possible following the heat-processing stage, or final preparation stage if no heat process is applied, to a temperature which does not result in a risk to health.
- The thawing of foodstuffs is to be undertaken in such a way as to minimise the risk of growth of pathogenic microorganisms or the formation of toxins in the foods. During thawing, foods are to be subjected to temperatures that would not result in a risk to health. Where run-off liquid from the thawing process may present a risk to health it is to be adequately drained. Following thawing, food is to be handled in such a manner as to minimise the risk of growth of pathogenic microorganisms or the formation of toxins.
- Hazardous and/or inedible substances, including animal feed, are to be adequately labelled and stored in separate and secure containers.
- Equipment, conveyances and/or containers used for the processing, handling, transport or storage of one of the substances or products causing allergies or intolerances, referred to in Annex II to Regulation (EU) No 1169/2011, shall not be used for the processing, handling, transport or storage of any food, not containing that substance or product, unless the equipment, conveyances and/or containers have been cleaned and checked at least for the absence of any visible debris of that substance or product.



Wrapping and packaging of foodstuffs



- Material used for wrapping and packaging are not to be a source of contamination.
- Wrapping materials are to be stored in such a manner that they are not exposed to a risk of contamination.
- Wrapping and packaging operations are to be carried out so as to avoid contamination of the products. Where appropriate and in particular in the case of cans and glass jars, the integrity of the container's construction and its cleanliness is to be assured.
- Wrapping and packaging material re-used for foodstuffs is to be easy to clean and, where necessary, to disinfect.



Heat treatment

- The following requirements apply only to food placed on the market in **hermetically sealed containers**:
 - any heat treatment process used to process an unprocessed product or to process further a processed product is:
 - to raise every party of the product treated to a given temperature for a given period of time;
 - to prevent the product from becoming contaminated during the process;
 - to ensure that the process employed achieves the desired objectives, food business operators are to check regularly the main relevant parameters (particularly temperature, pressure, sealing and microbiology), including by the use of automatic devices;
 - the process used should conform to an internationally recognised standard (for example, pasteurisation, ultra high temperature or sterilisation).



Labelling and nutrition

- Regulation (EU) No 1169/2011 on the provision of food information to consumers
- FOOD LABELLING INFORMATION SYSTEM:
 - https://ec.europa.eu/food/safety/labelling_nutrition/labelling_legislation_en/food_labelling_information_system/start/select-language



Key task

- Improved legibility of information (minimum font size for mandatory information)
- Clearer and harmonized presentation of allergens (e.g. soy, nuts, gluten, lactose) for prepacked foods (emphasis by font, style or background color) in the list of ingredients
- Mandatory allergen information for non-prepacked food, including in restaurants and cafes
- Requirement of certain nutrition information for majority of prepacked processed foods
- Same labelling requirements for online, distance-selling or buying in a shop
- List of engineered nanomaterials in the ingredients
- Specific information on the vegetable origin of refined oils and fats
- Strengthened rules to prevent misleading practices
- Indication of substitute ingredient for 'imitation' foods
- Clear indication of defrosted products.



Regulation shall apply to:

- food business operators at all stages of the food chain, where their activities concern the provision of food information to consumers
- all foods intended for the final consumer, including foods delivered by mass caterers, and foods intended for supply to mass caterers



General requirements

- Fair information practices
- It shall not be misleading, particularly:
 - as to the characteristics of the food and, in particular, as to its nature, identity, properties, composition, quantity, durability, country of origin or place of provenance, method of manufacture
 - by attributing to the food effects or properties which it does not possess
 - by suggesting that the food possesses special characteristics when in fact all similar foods possess such characteristics, in particular by specifically emphasising the presence or absence of certain ingredients and/or nutrients
 - by suggesting, by means of the appearance, the description or pictorial representations, the presence of a particular food or an ingredient, while in reality a component naturally present or an ingredient normally used in that food has been substituted with a different component or a different ingredient
- Food information shall be accurate, clear and easy to understand for the consumer.
- Food information shall not attribute to any food the property of preventing, treating or curing a human disease, nor refer to such properties



Mandatory food information

- list of mandatory particulars:
 - the name of the food
 - the list of ingredients
 - any ingredient listed in Annex II causing **allergies or intolerances** used in the manufacture or preparation of a food and still present in the finished product, even if in an altered form
 - the **quantity of certain ingredients** or categories of ingredients
 - the **net quantity of the food**
 - the **date of minimum durability** or the 'use by' date
 - any **special storage conditions** and/or **conditions of use**
 - the **name or business name and address** of the food business operator
 - the **country of origin** or **place of provenance** where provided for in Article 26
 - **instructions for use** where it would be difficult to make appropriate use of the food in the absence of such instructions
 - **nutrition declaration**
 - actual **alcoholic strength** (only for beverages containing more than 1,2 % by volume of alcohol)
 - Foods whose durability has been extended by means of packaging gases – packed in protective atmosphere
- For **non-prepacked foods** it is mandatory to provide information about the substances and products causing allergies or intolerances



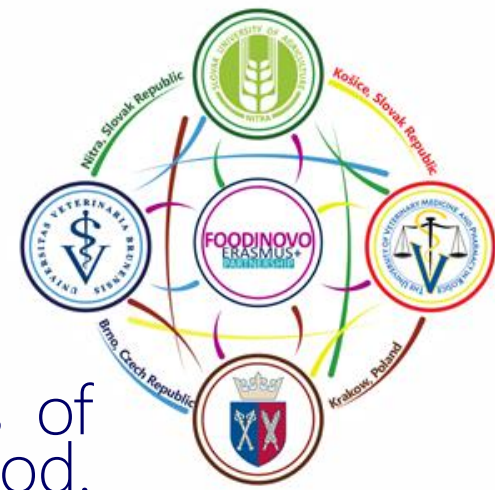
Language and presentation of food information



- mandatory food information shall
 - appear in a language **easily understood** by the consumers of the Member States where a food is marketed
 - shall be marked in a conspicuous place in such a way as to be **easily visible, clearly legible** and, where appropriate, **indelible**. It shall not in any way be hidden, obscured, detracted from or interrupted by any other written or pictorial matter or any other intervening material
- In the case of prepacked food, mandatory food information shall appear directly on the package or on a label attached thereto.
- In order to ensure clear legibility of food information, **minimum font size** applies to the mandatory particulars. The mandatory particulars shall be printed on the package or on the label in characters using a font size where the x-height, as defined in Annex IV, is **equal to or greater than 1.2 mm**. In case of packaging or containers whose largest surface area is less than 80 cm², the x-height of the font size shall be equal to or greater than 0.9 mm.
- The particulars shall be indicated with words and numbers, they may be **additionally** expressed by means of pictograms and symbols.
- The name of the food, the net quantity and with respect to beverages containing more than 1.2% by volume of alcohol, the actual alcoholic strength by volume, shall appear **in the same field of vision**.
- The name of the substance or product causing **allergies or intolerances** as listed in Annex II shall be emphasised through a typeset that clearly distinguishes it from the rest of the list of ingredients, for example by means of the font, style or background colour.
- **Nutrition declaration** shall be presented in **clear format** and, if space permits, in **tabular format**, where space does not permit, the declaration shall appear in linear format.
- **Voluntary food information** shall not be displayed to the detriment of the space available for mandatory information.



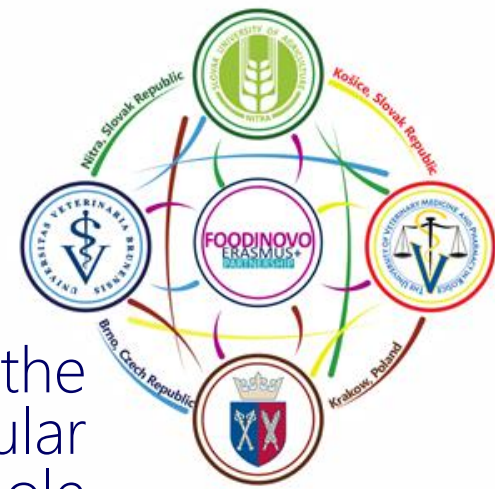
Nutrition labelling



- Mandatory information: the energy value and the amounts of fat, saturates, carbohydrate, sugars, protein and salt of the food. The declaration must be presented in a legible tabular format on the packaging. Where space does not permit it, the information may be presented in linear format.
- Voluntary information: mono-unsaturates, polyunsaturates, polyols, starch, fibre, vitamins and minerals. This voluntary information must not be displayed to the detriment of space allocated to mandatory information.
- All the information must be expressed per 100g or per 100ml. It may also, in addition, be expressed per portion or per consumption unit of the product.



Origin labelling - mandatory



- where failure to indicate this might mislead the consumer as to the true country of origin or place of provenance of the food, in particular if the information accompanying the food or the label as a whole would otherwise imply that the food has a different country of origin or place of provenance.
- honey, fruit and vegetables, fish, beef and beef products and olive oil
- where the origin of a food is given and is different from the one of its primary ingredient, the origin of the primary ingredient shall be given or at least indicated as being different to the origin of the food.
 - Commission Implementing Regulation (EU) 2018/775 of 28 May 2018 laying down rules for the application of Article 26(3) of Regulation (EU) No 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers, as regards the rules for indicating the country of origin or place of provenance of the primary ingredient of a food

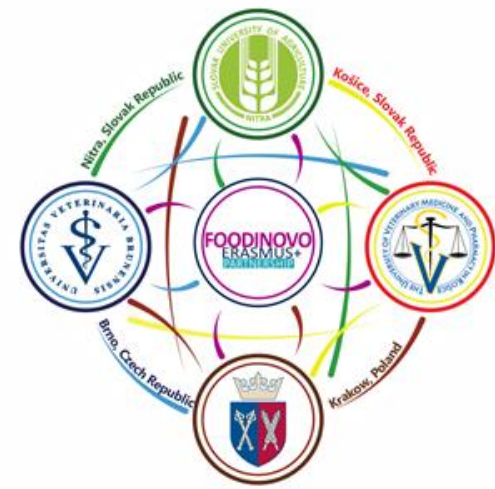


- Alcohol labelling
 - Alcoholic beverages containing more than 1.2% by volume of alcohol are exempted from the mandatory listing of ingredients and nutrition declaration
- Distance selling
 - mandatory food information shall be available **before the purchase is concluded**
- Nutrition and health claims
 - Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods
 - Commission Regulation (EU) No 432/2012 of 16 May 2012 establishing a list of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health
- Food supplements
 - Directive 2002/46/EC of the European Parliament and of the Council of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements
 - a list of vitamins and minerals that may be added for nutritional purposes in food supplements
 - a list of permitted sources (vitamin and mineral substances) from which those vitamins and minerals may be manufactured
- Addition of vitamins and minerals
 - Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods
 - a list of vitamins and minerals which may be added to foods
 - a list of the sources of vitamins and minerals which may be added to foods



Food for specific groups

- Food for infants and young children
- Food for weight reduction
- Food for special medical purposes
 - Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009
- Gluten-free food
 - Commission Implementing Regulation (EU) No 828/2014 of 30 July 2014 on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food
- Food for diabetics



Food irradiation



- Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation
- Directive 1999/3/EC of the European Parliament and of the Council of 22 February 1999 on the establishment of a Community list of foods and food ingredients treated with ionising radiation
- Irradiation is physical treatment of food with high-energy ionising radiation to:
 - Destroy micro-organisms, viruses, bacteria or insects
 - Prevent germination and sprouting of potatoes, onions and garlic
 - Slow down ripening and ageing of fruit and vegetables
 - Prolong the shelf life and prevent food-borne diseases in meat, poultry and seafood
- Irradiated food or one containing irradiated ingredients **must be labelled**.
- Foods & food ingredients authorised for irradiation in the EU: Fruit and vegetables including root vegetables, Cereals, cereal flakes, rice flour, Spices, condiments, Fish, shellfish, Fresh meats, poultry, frog legs, Raw milk camembert, Gum arabic, casein/caseinates, egg white, Blood products



Chemical safety

- Contaminants
- Pesticide residues
- Food contact material
- Food improvements agents



Contaminants



- Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food
- Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs
- **Nitrate, mycotoxins** (aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins and citrinine), **metals** (lead, cadmium, mercury, inorganic tin, arsenic), **3-MCPD, dioxins, dioxin-like PCBs, non dioxin-like PCBs, Polycyclic Aromatic Hydrocarbons (PAH)** (benzo(a)pyrene) and sum of 4 PAHs), **melamine, erucic acid.**



Pesticide residues



- Regulation (EC) No 1107/2009 of the European Parliament and of the Council of 21 October 2009 concerning the placing of plant protection products on the market
- 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
- MRLs apply to 315 fresh products and to the same products after processing, adjusted to take account of dilution or concentration during the process.
- Legislation covers pesticides currently or formerly used in agriculture in or outside the EU (around 1100).
- A general default **MRL of 0.01 mg/kg** applies where a pesticide is not specifically mentioned.



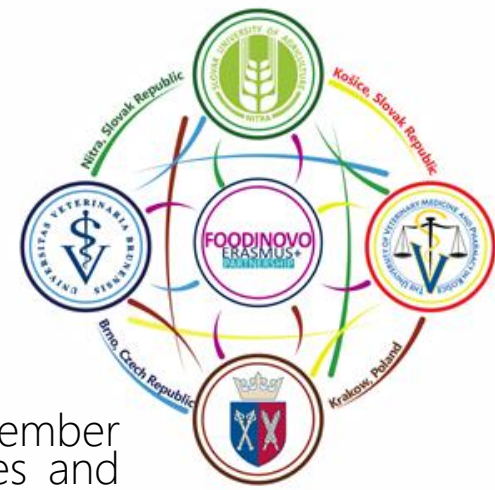
Food contact material



- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- EU legislation on specific material (ceramic materials, regenerated cellulose film, plastics (including recycled plastic), as well as active and intelligent materials)



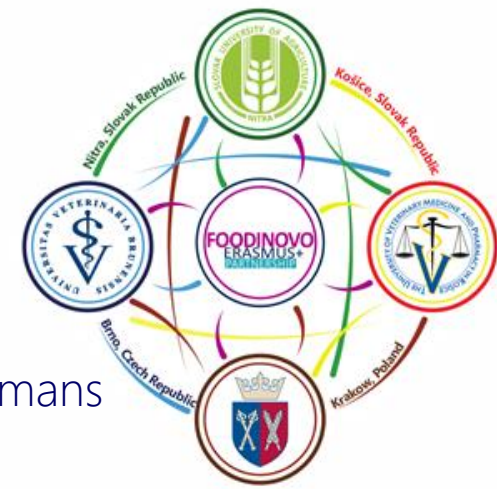
Food improvements agents



- Additives, enzymes and flavourings
 - Regulation (EC) No 1331/2008 of the European Parliament and of the Council of 16 December 2008 establishing a common authorisation procedure for food additives, food enzymes and food flavourings
 - Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes
 - Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives
 - Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC
- Database of Food Additives
 - https://webgate.ec.europa.eu/foods_system/main/?event=display
- Database on Food Flavourings
 - https://webgate.ec.europa.eu/foods_system/main/?sector=FFL&auth=SANCAS



Novel food



- Novel Food is defined as food that had not been consumed to a significant degree by humans in the EU before 15 May 1997, when the first Regulation on novel food came into force.
- 'Novel Food' can be newly developed, innovative food, food produced using new technologies and production processes, as well as food which is or has been traditionally eaten outside of the EU.
- Examples of Novel Food include new sources of vitamin K (menaquinone) or extracts from existing food (Antarctic Krill oil rich in phospholipids from *Euphausia superba*), agricultural products from third countries (chia seeds, noni fruit juice), or food derived from new production processes (UV-treated food (milk, bread, mushrooms and yeast).
 - Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001
 - Commission Implementing Regulation (EU) 2017/2470 of 20 December 2017 establishing the Union list of novel foods in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods
- Database on Novel Food
 - https://ec.europa.eu/food/safety/novel_food/catalogue/search/public/index.cfm



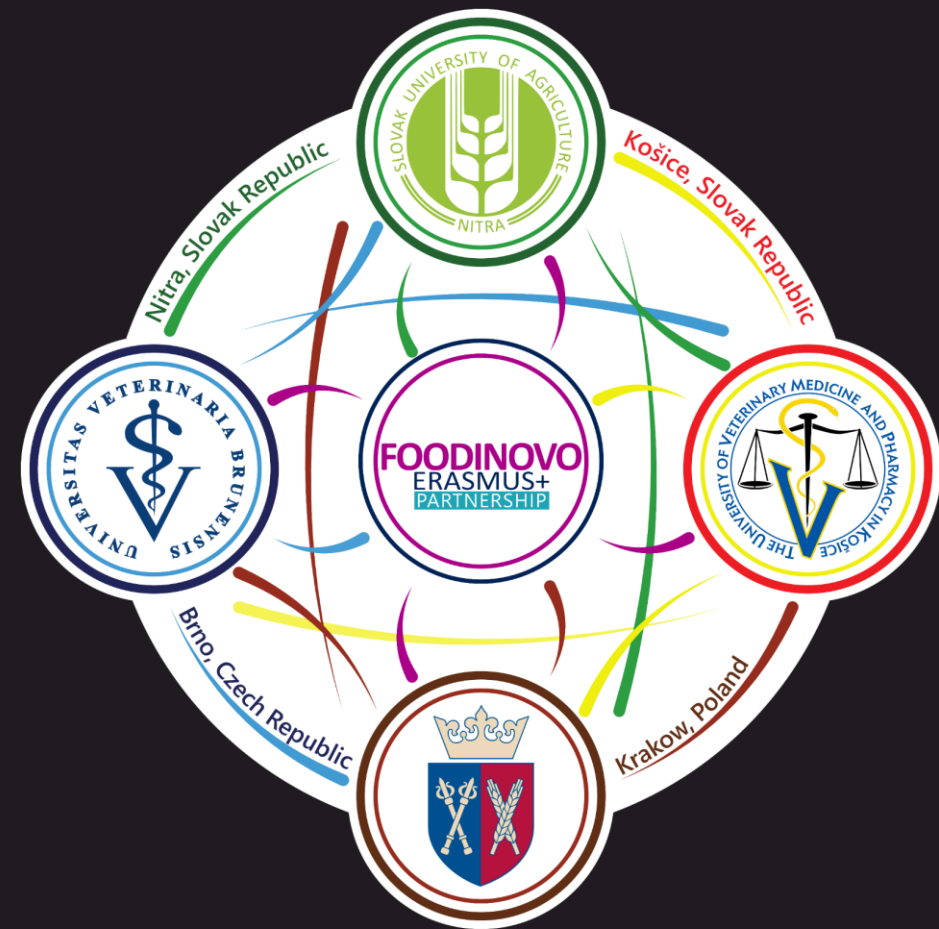
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Innovation of the structure and content of study
programs profiling food study fields with a view to
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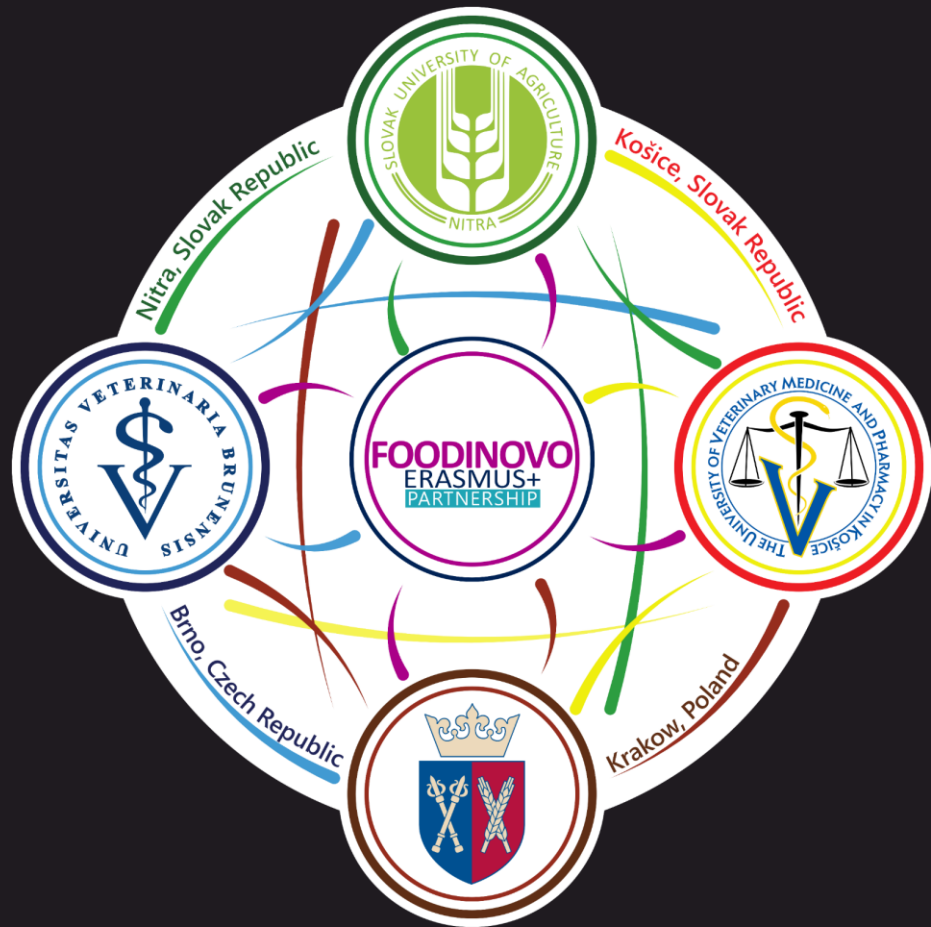
Inovácia štruktúry a obsahového zamerania študijných
programov profilujúcich potravinárske
študijné odbory s ohľadom na digitalizáciu výučby

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