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Hygiene and Safety legislation in the EU

Fruit juice Chain

By

Martin Greeve
Chairman of the AIJN Code of Practice
Introduction

Consumers expect safe food products

Food safety is the result of several factors:

- legislation
- official controls
- food business operators

Primary responsibility rests with the food business operator.
Introduction

Food Safety can not be ensured at the end

Food safety is a result of the whole chain

Due diligence requires that a food company under takes all possible measures to avoid a safety problem.

Industry associations can support the industry
Fruit juice chain

Requirements

National legislation  International agreements  Regional (EU) legislation  Industry tools  Retail standards  Consumers tests

Fruit and farmer  Fruit processor  Logistic services  Trader / broker  Semi-finished producer  Packer consumer products  Trade  Consumer

Ensuring compliance with requirements

Manufacturer

Industrial self control

Local authorities
Fruit juice chain

Requirements

National legislation

Fruit and farmer  Fruit processor  Logistic services  Trader / broker  Semi-finished producer  Packer consumer products  Trade  Consumer

Manufacturer

Industrial self control

Local authorities

Ensuring compliance with requirements
National legislation

National legislation in fruit growing and processing countries:

• pesticides
• permitted treatments
• hygiene requirements
• HACCP obligation

Custom of the trade

• addition of ascorbic acid / citric acid during processing
• addition of sugar in mango puree
Fruit juice chain

Requirements

International agreements

Fruit and farmer  Fruit processor  Logistic services  Trader / broker  Semi-finished producer  Packer consumer products  Trade  Consumer

Manufacturer

Industrial self control

Local authorities

Ensuring compliance with requirements
International agreements

CODEX:
Many Standards and guidelines relevant for our industry

- General Standard for Fruit Juices and Nectars
- Max Pesticide Residue Levels (MRL’s)
- Permitted Food additives
- Max. levels for contaminants
- Labelling requirements
- Food Hygiene (HACCP)
- Health claims

Important benchmark for national / regional legislation
Fruit juice chain

Requirements

Regional (EU) legislation

Manufacturer

Industrial self control

Local authorities

Ensuring compliance with requirements
Regional legislation (EU)

Most important:

- Food Law, Regulation 178/2002
- Hygiene of Foodstuffs, Regulation 852 / 2004
- Fruit Juice Directive 2001/112/EC
- Labelling Directive 2000/13/EC
- Potable Water Directive 98/83/EC
- Directive for food additives 94/35/EC and 95/2/EC
- Regulation on Pesticide residues 91/414(EC and amendments)
- and others

European fruit juice industry interests are represented by AIJN
New Legislation

Food Law and Hygiene of Foodstuffs

Food Law, Regulation 178/2002
• principles, European Food Safety Authority, procedures

Hygiene of Foodstuffs, Regulation 852 / 2004
• Apply as of 1 January 2006

Overall objective:
• Aims to ensure a high level of consumer protection with regard to food safety
• Integrated approach (primary production to placing on the market)
Food hazards should be identified by the application of hazard analysis and critical control point (HACCP) principles.

Successful implementation of procedures based on HACCP principles will require full co-operation and commitment of own employees.

The company internal HACCP system will not replace official controls.

The need to implement procedures based on HACCP principles requires common sense.
Regulation (EC) 852 / 2004

Overview chapters:
chapter 1: general provisions
chapter 2: food business operator’s obligations
chapter 3: guides to good practice
chapter 4: imports and exports
chapter 5: final provisions

Overview Annexes:
Annex 1: primary production and associated operations
Annex 2: general hygiene requirements for all food business operators
Regulation (EC) 852 / 2004

Overview Annexes:

Annex 1: primary production and associated operations

Part A:

general hygiene provisions for primary production and associated operations

chapter 1: scope

chapter 2: hygiene provisions

- protect primary products for contamination arising from the air, soil, water, feed fertilisers, etc.

chapter 3: record keeping

Part B: recommendations for Guides to Good Hygiene Practice
Regulation (EC) 852 / 2004

Overview Annexes:

Annex 2: general hygiene requirements for all food business operators

chapter 1: general requirements (lay-out, design, construction, etc)
chapter 2: specific requirements for rooms where foodstuffs are prepared
chapter 3: requirements for movable and/or temporary premises
chapter 4: transport
chapter 5: equipment requirements
chapter 6: food waste
chapter 7: water supply
chapter 8: personal hygiene
chapter 9: provisions applicable to foodstuffs
chapter 10: provisions applicable to the wrapping and packaging of foodstuffs
chapter 11: heat treatment
chapter 12: training
Fruit juice chain

Requirements

Industry tools

Ensuring compliance with requirements

Manufacturer

Industrial self control

Local authorities

Fruit and farmer
Fruit processor
Logistic services
Trader / broker
Semi-finished producer
Packer consumer products
Trade
Consumer
Industry tools

Besides the representation and promotion of the industry the AIJN also prepared tools for the benefit of the industry (see www.aijn.org):

- AIJN Code of Practice for the evaluation of fruit juices

- Code of Good Hygiene Practice

- Guideline for traceability

- Guideline for aromas

- and others
Fruit juice chain

Requirements

Retail standards

Fruit and farmer  Fruit processor  Logistic services  Trader / broker  Semi-finished producer  Packer consumer products  Trade  Consumer

Manufacturer

Industrial self control

Local authorities

Ensuring compliance with requirements
Retail standards

At the moment endorsed by GFSI:

BRC
IFS
Dutch HACCP Code
SQF

Compliance to one of these standards is “promoted”

Standards includes elements of quality assurance, GMP and HACCP

further more increasing retailer pressure on social and environmental sustainability
**Fruit juice chain**

**Requirements**

- **Fruit and farmer**
- **Fruit processor**
- **Logistic services**
- **Trader / broker**
- **Semi-finished producer**
- **Packer consumer products**
- **Trade**
- **Consumer**

**Ensuring compliance with requirements**

**Manufacturer**

- **Industrial self control**
- **Local authorities**

**Consumers tests**
Consumer tests

In many countries consumer organisations or interest groups carry out and publish test results of consumer products.

Basis for the evaluation of the results:

- current safety and other legislation
- own interpretations !!

Especially own interpretations are very difficult to handle for the manufacturers and have sometimes severe consequences due to reactions of consumers and more and more of retailers.
Fruit juice chain

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Ensuring compliance with requirements

Manufacturer

Industrial self control  Local authorities
The manufacturer is and remains responsible.

The consumer is expecting products in compliance with justified expectations (safe, legal, not misleading, etc.).

In the chain the demand to fulfil expectations is pushed down-stream (consumer, trade, packer, etc. to the fruit processor).

Due to ever increasing complexity co-operation within the chain is needed in order to comply with the demands in a economic way.
Fruit juice chain

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Industrial self control

Ensuring compliance with requirements
Fruit juice chain

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SGF / IRMA  EQCS

Industrial self control

Ensuring compliance with requirements
Industrial self control

Raw materials: SGF / IRMA
(Sure, Global and Fair) / (International Raw Material Control)

Control includes:
check on compliance with
safety, authenticity,
hygiene, traceability, labelling,
conduct requirements
Industrial self control

Consumer products: EQCS
European Quality Control System
Umbrella organisation for 5 national (a/o DSK) and 1 regional organisations.
Aim: to support the industry in ensuring safe and fair fruit juice products in the market and in compliance with consumer expectations

Control includes:
check on compliance with relevant safety, authenticity, hygiene, traceability, labelling requirements
Fruit juice chain

Requirements

National legislation  International agreements  Regional (EU) legislation  Industry tools  Consumers tests

Local authorities

Ensuring compliance with requirements
Local authorities

Task Food Inspection

• To protect the consumer against un-safe products, misleading information and unfair practices.

• Only in own country

General experience in the EU

• Food Inspection in most countries mainly check compliance to safety requirements and hardly to misleading labelling or fair competition elements

• Lack of resources, knowledge, equipment, etc.

• Low penalties, if any
Summary

Manufacturing products in compliance with all requirements and expectations needs a chain approach.

Fruit processors are at the beginning of the supply chain and need to take the necessary precautions.

Combined industry efforts (where possible) are more effective and efficient.

We advise to study new hygiene regulations and to use services and tools developed by AIJN - EQCS - SGF/IRMA.
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