

LEGISLATION.....FOR FOOD SAFETY

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That is part of the formative activity entitled:

LEGISLATION, HYGIENE AND APPLIED MICROBIOLOGY FOR FOOD SAFETY

In collaboration with prof. Luca Fasolato and prof. Stefania Balzan

The par of FOOD LEGISLATION it extends on 2 European Credit Transfer and Accumulation System (ECTS) equivalent of:

50 hours of which

16 hours of activity directly or indirectly guided by the teacher

the remaining 34 hours are considered as individual activity of the student (study and in-depth analysis of the topics covered by the teacher)

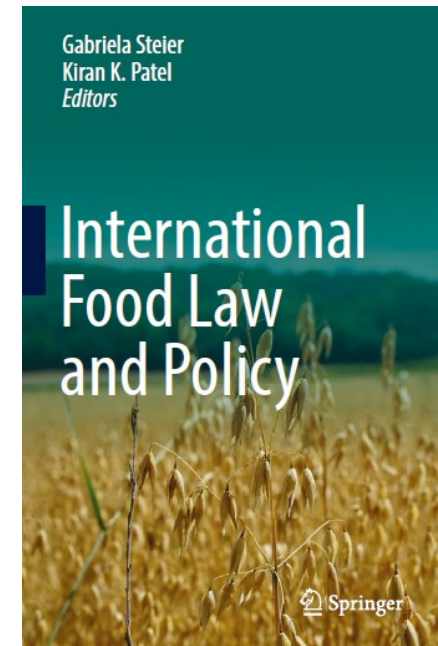
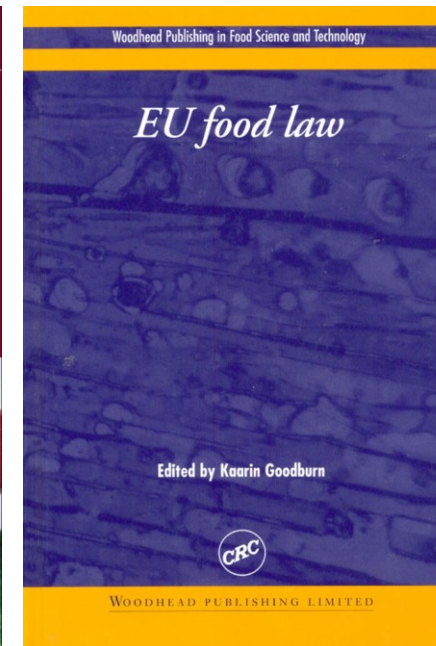
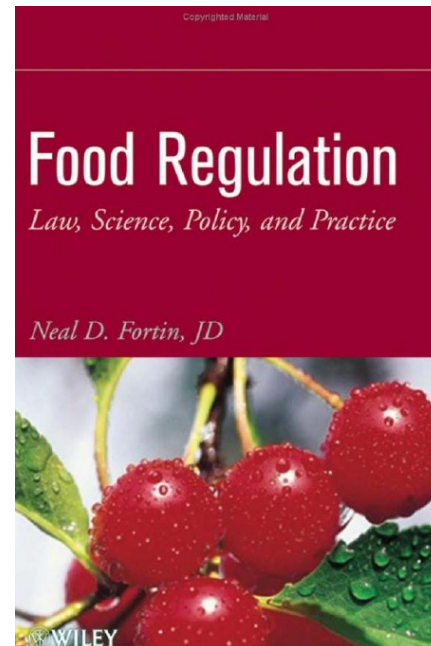
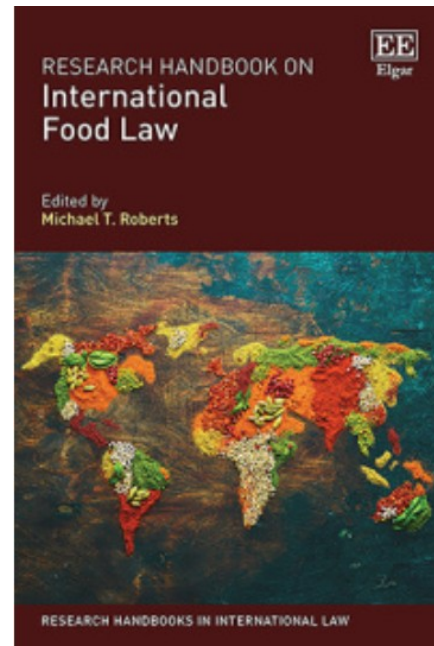
September	Lecturer	October	Lecturer
		2	Novelli (2 ore)
		6	Balzan (3)
29	Fasolato (3)	7	Novelli (3) online
30	Fasolato (1) + Novelli (2)	9	Novelli (2 ore)
		13	Fasolato (3)
		14	Novelli (3) online
		16	Novelli (2 ore)
		20	Fasolato (3)
		21	Novelli (1) + Balzan (2) online
		23	Balzan (2)
		27	Fasolato (3)
		28	Balzan (3) online
		30	Fasolato (2)

The calendar

For study and exam preparation

Material (pdf files) illustrated in class and online (in addition some other material for deepening) available on the Moodle page of the course

<https://stem.elearning.unipd.it/course/view.php?id=9600>



School of Agricultural Sciences and Veterinary Medicine

It is located in Legnaro, about 10 km from the center of the city of Padova, in an open space deep in the countryside, called ***Agripolis campus***



<http://www.agrariamedicinaveterinaria.unipd.it/en/>

Panoramic view of the Agripolis campus



**Department of Land, Environment,
Agriculture and Forestry**

**Department of Comparative Biomedicine and
Food Science**

**Department of Animal Medicine,
Production and Health**

**Department of Agronomy, Food, Natural
Resources, Animals and the Environment**

Main areas of research carried out at the Agripolis campus

Land and agriculture productions (cereal, fruit, horticulture, grape, etc)

Pets care

Sustainable use of renewable agricultural and forest resources

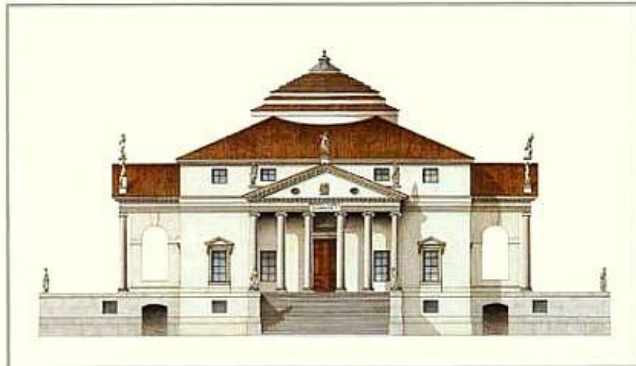
Animal production (milk, meat, eggs, aquaculture)

Prophylaxis and treatment of the diseases of livestock, chicken, rabbit, ecc.

Food technology and food production (cheese, wine, meat products, bakery products, etc..)

Food safety and Public health

Vicenza (110,000 citizens)



ANDREA PALLADIO: VILLA ALMERICO CAPRA «LA ROTONDA»



It is the town where the famous architect **Andrea Palladio** (1508-1580) spent most of his life and where you can see some of his most beautiful palaces and villas in addition to the well-known **Olympic Theatre**.

Location of the bachelor's course Food Safety and Security in Vicenza





2024/1143

23.4.2024

REGULATION (EU) 2024/1143 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

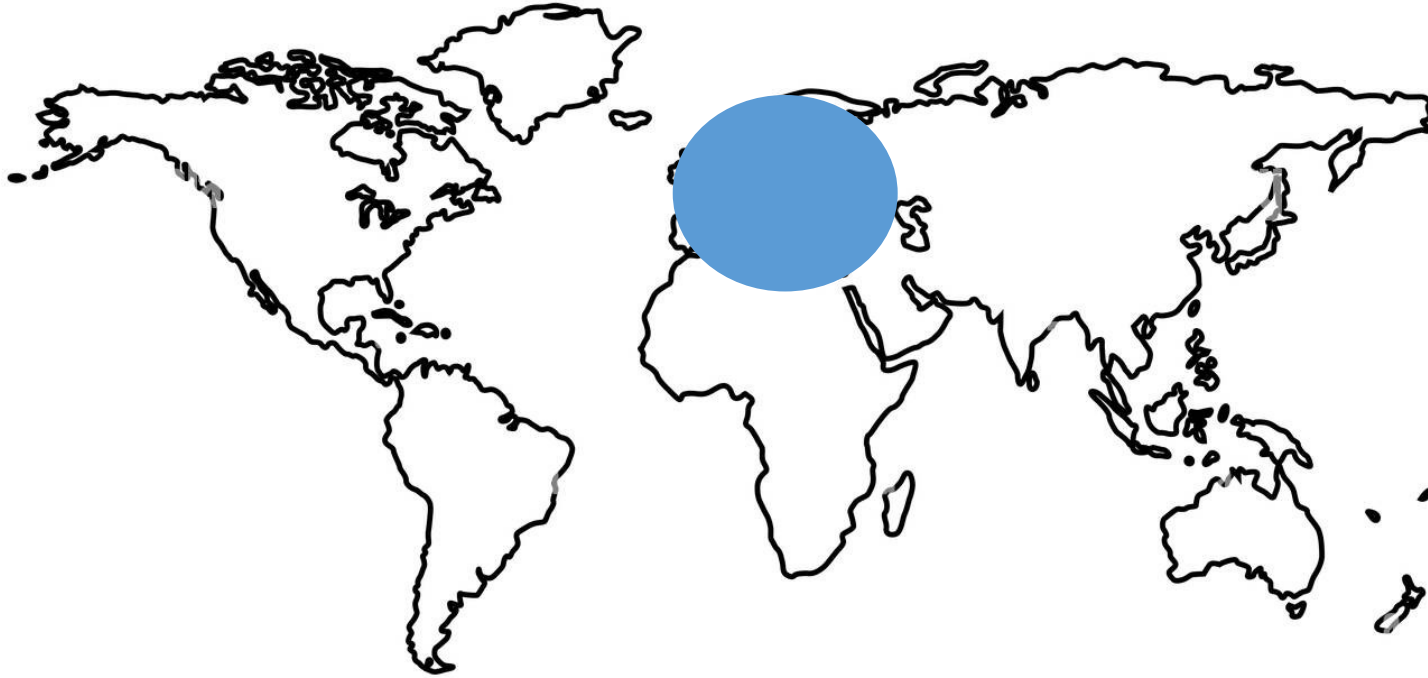
of 11 April 2024

on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012



In Italy there are more than 300 different foods and beverages covered by the **designation of origin and geographical indication recognized** by the European Union. The system of geographical indications of the EU aims to **protect** and **favor** the productive system and the economy of the territory.

Food legislation



Educational goals of the teaching

Key words

- Fundamentals of international food law and policy;
- understand the main legal issues with regards connected to the European and international food trade;
- key principles of food hygiene laws, standards, certifications, and international provisions established by different organizations;
- improve the language of law

At the end of the course, the student will be able to:

- recognize food related legal issues, including those concerning food safety;
- use the most common tools to get access to the applicable source of law;
- pinpoint the adequate act or document (including standards, regulations and other documents).

Treaty on the Functioning of the European Union

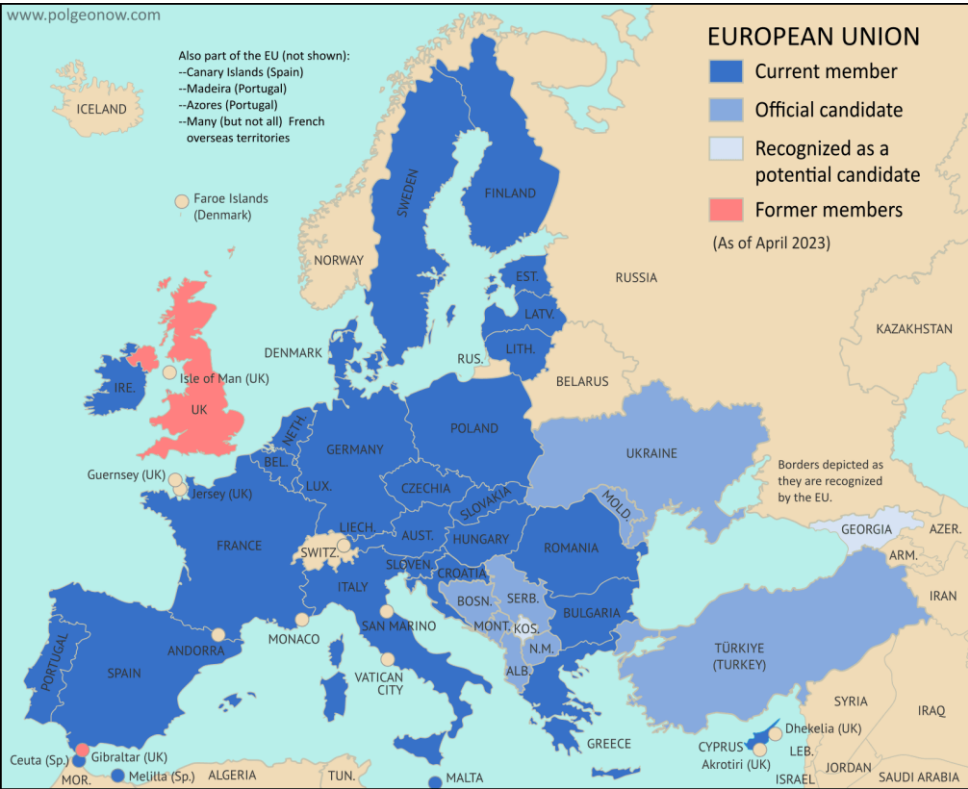
Is one of two treaties forming the constitutional basis of the European Union (EU), the other being the Treaty on European Union (TEU), and it is constituted of 7 Parts

Part 1 — Principles

Part 2 — Non-discrimination and citizenship of the EU

In the **Part 3** — the largest (Articles 26 to 197), it brings the legal basis for the **EU policies and internal actions** in the following areas (XXIV Titles):

- the internal market (Title I);
- the free movement of **goods** (Title II), including the customs union;
- the common **agricultural policy** and the common **fisheries policy** (Title III);
- the free movement of workers (and people in general), services and capital (Title IV);
- the
-

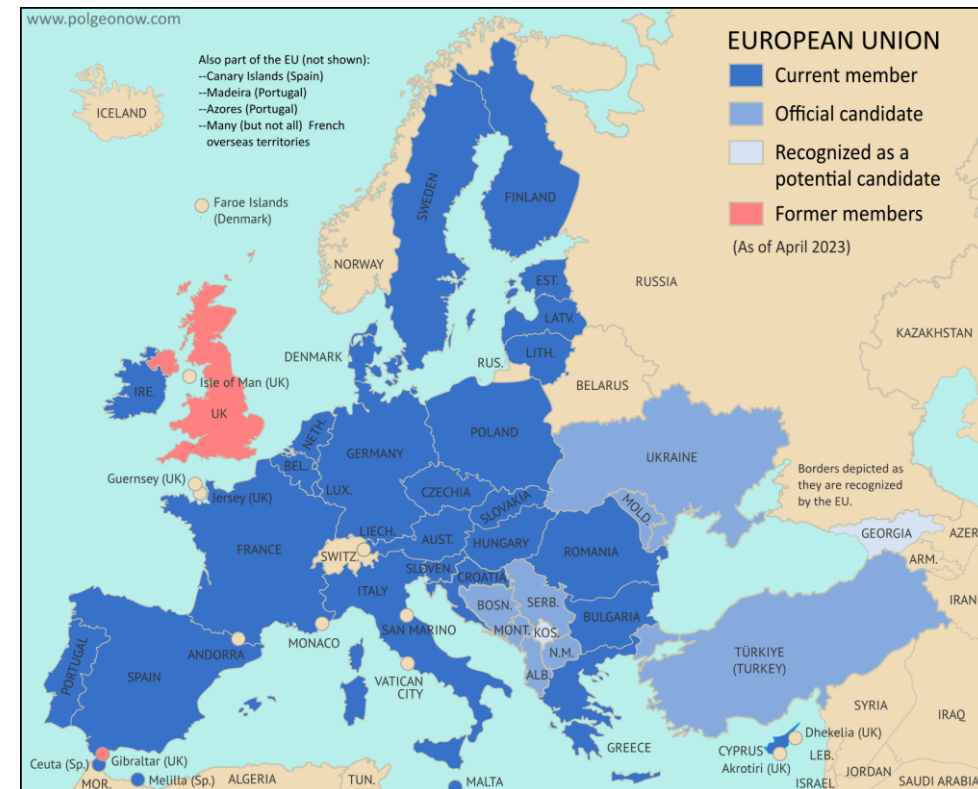


Treaty on the Functioning of the European Union

The food safety policy in the European Union is mainly governed by Articles **168** (public health) and **169** (consumer protection).

The EU's food safety policy aims to protect consumers, while guaranteeing the smooth operation of the **single market**.

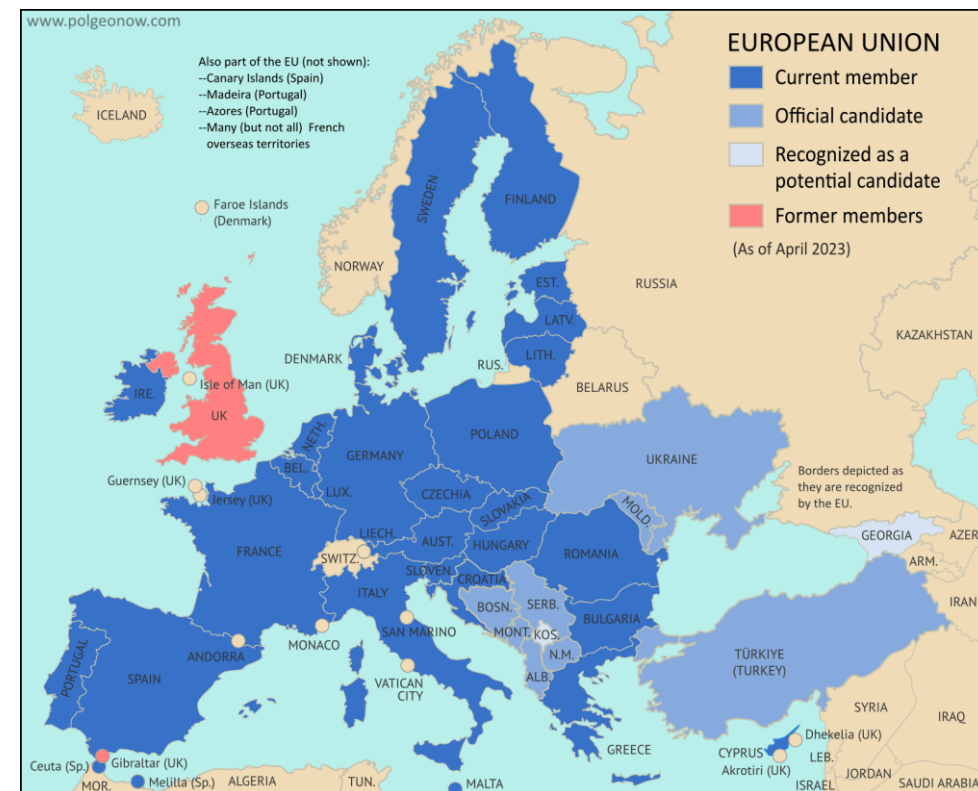
The aim is to have an area without internal **frontiers** or regulatory **obstacles** in which the free movement of goods, persons, services and capital is ensured in accordance with the articles of the Treaties.



Treaty on the Functioning of the European Union

EU legislation covers the entire **food chain** from **Farm to Fork** in an integrated way and applying a One Health' approach.

It deals with safety aspects covering **primary production**, hygiene conditions in **food processing**, **packaging**, **labelling** and **official controls** on food safety compliance.

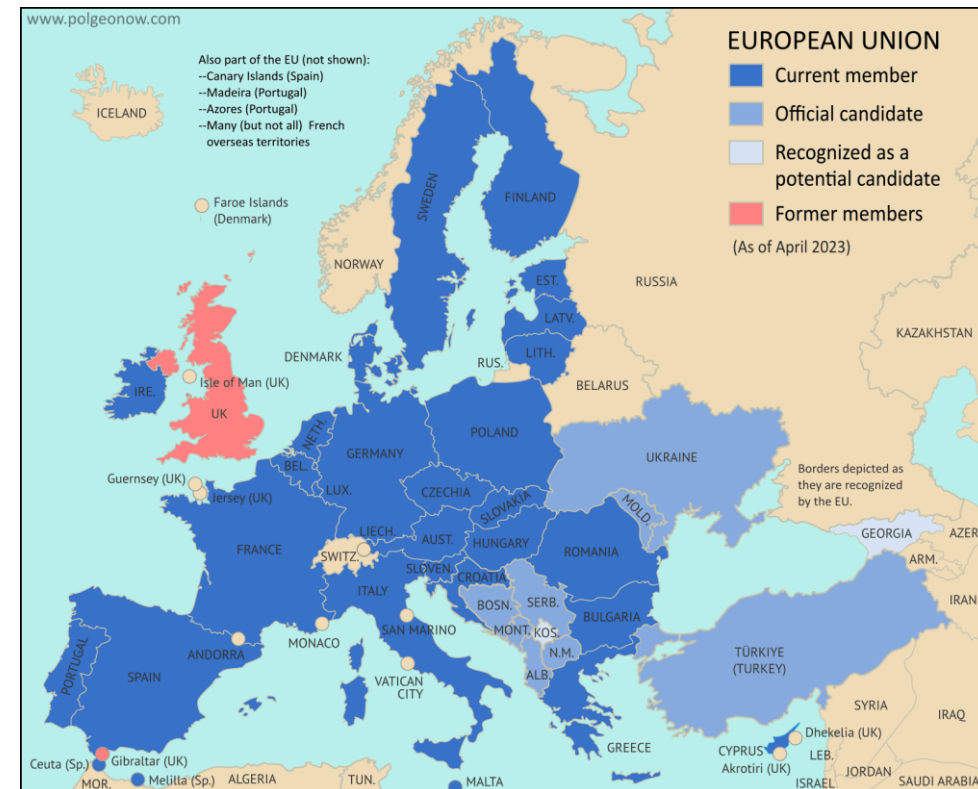


Treaty on the Functioning of the European Union

Article 168

A high level of **human health protection** shall be ensured in the definition and implementation of all Union policies and activities.

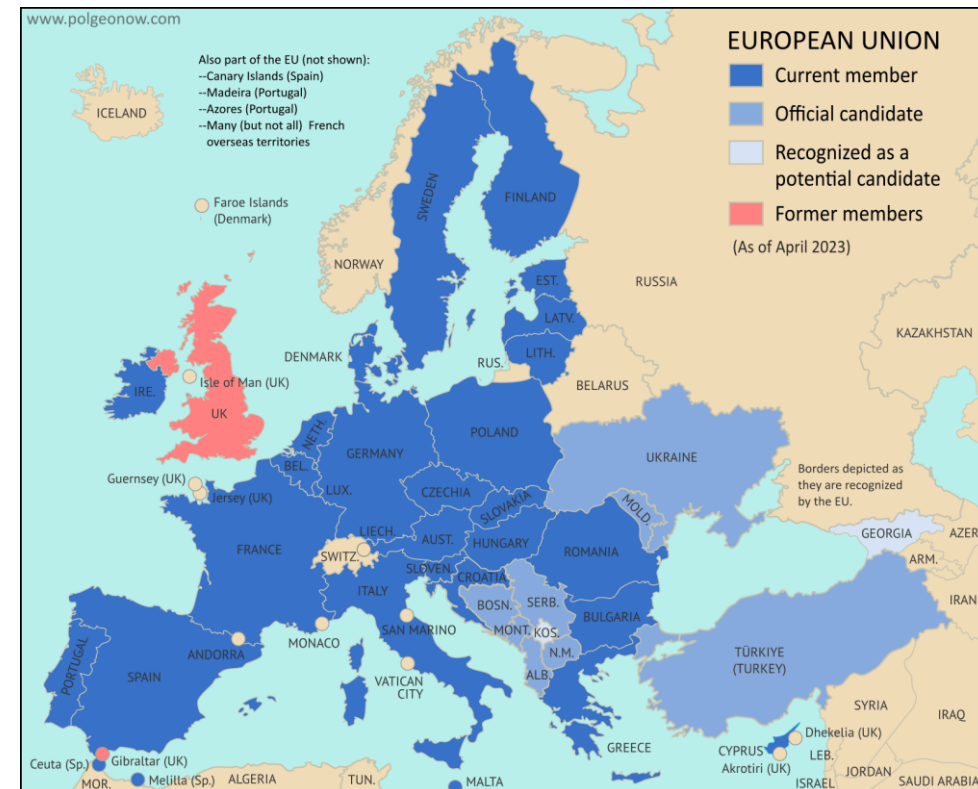
Union action, which shall complement national policies, shall be directed towards improving **public health**, preventing **physical** and **mental illness** and **diseases**, and obviating sources of danger to physical and mental health.



Treaty on the Functioning of the European Union

Article 169

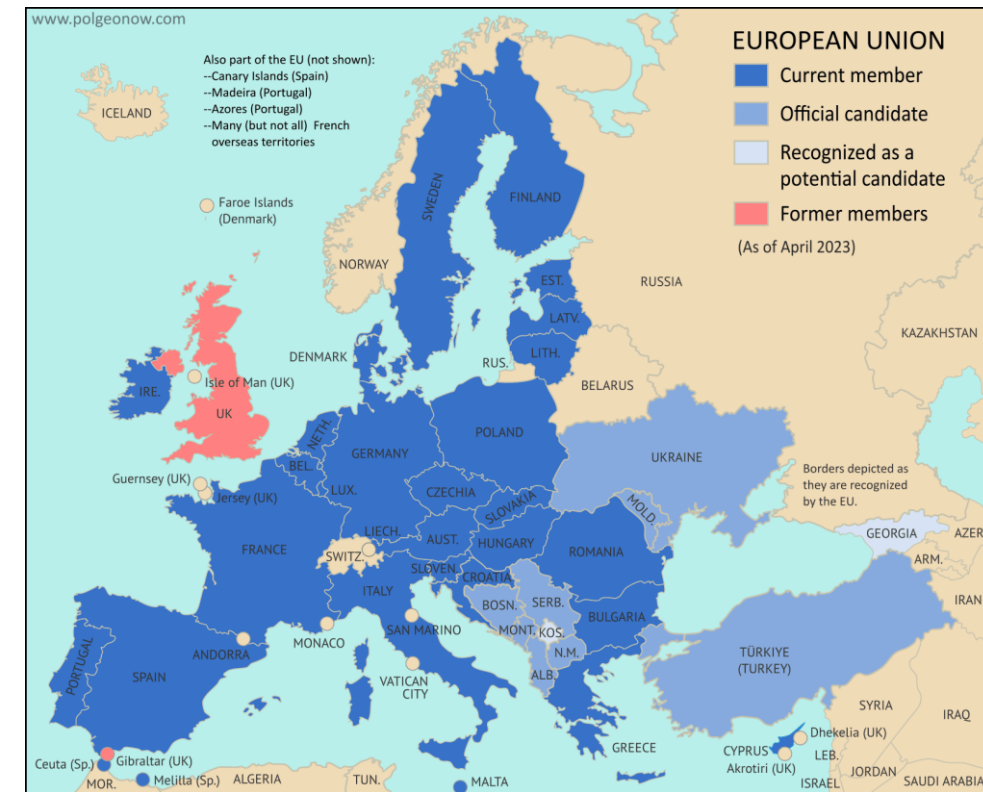
In order to promote the **interests** of consumers and to ensure a high level of consumer **protection**, the Union shall contribute to protecting the health, safety and economic interests of consumers, as well as to promoting their right to information, education and to organise themselves in order to safeguard their interests.



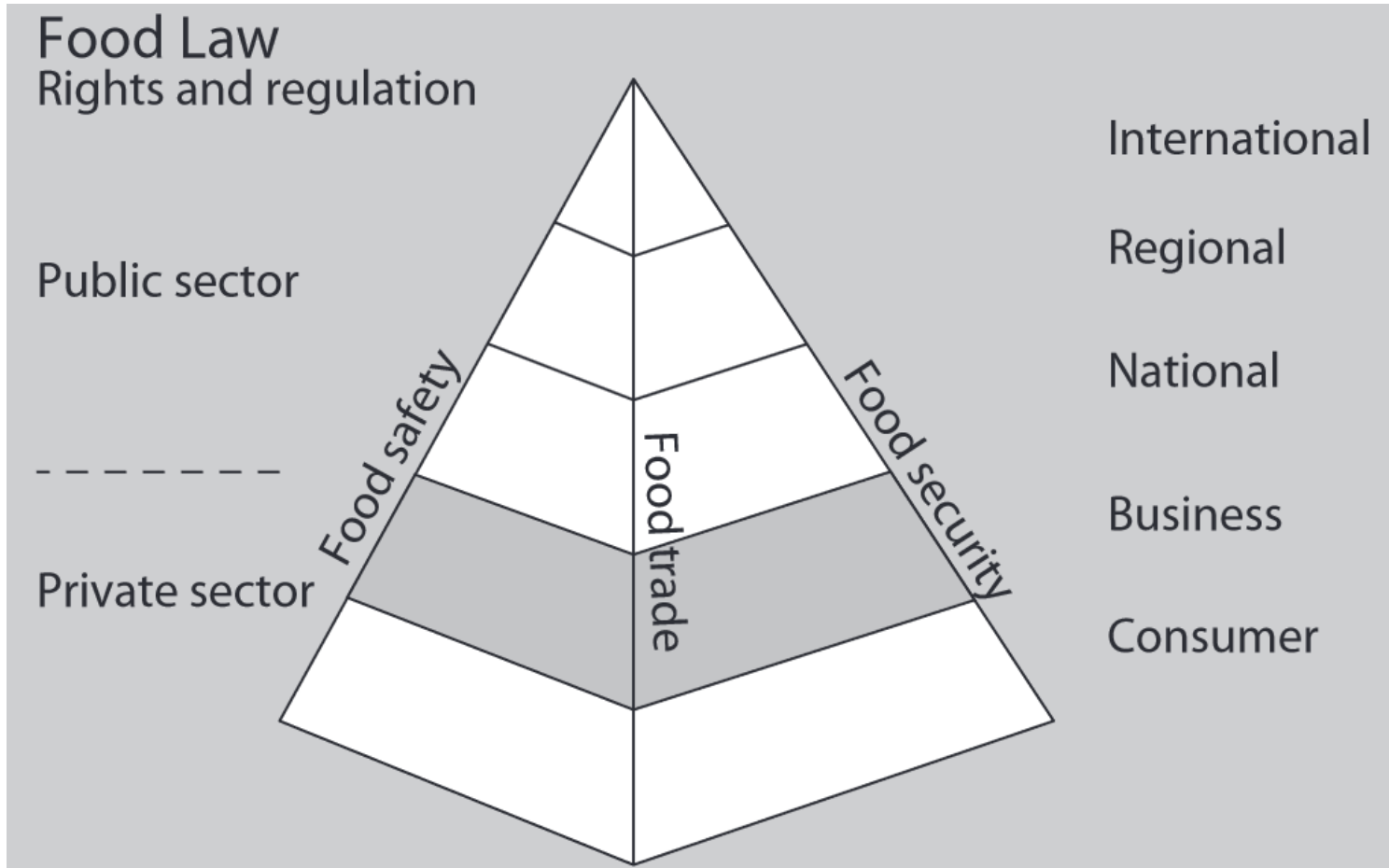
Treaty on the Functioning of the European Union

The EU has agreed on certain standards to ensure **food hygiene, animal health and welfare, and plant health** and to control contamination from external substances, such as pesticides.

Rigorous **checks** are carried out at every stage, and **imports** (e.g. meat) from outside the EU are required to meet the same standards and go through the same checks as food produced within the EU.



The pyramid of **food law**



The concept **food law** is multi-level. It encompasses different topics and different levels. Among the topics, corner stones are:

- food **safety**
- food **security**
- food **trade**

These topics are addressed by:

- **national** law
- **regional** law such as EU law
- **international** law

Arguably **private food law** is another level in addition to these three.

(Private food law, van der Meulen, B.M.J., 2011)

What does **Food security** mean?

According to FAO (1983)

Ensuring that all people at all times have both physical and economic access to the basic food that they need

That are at least four dimensions of Food security

Food availability: The availability of sufficient quantities of food of appropriate quality, supplied through domestic production or imports (including food aid).

Food access: Access by individuals to adequate resources (entitlements) for acquiring appropriate foods for a nutritious diet.

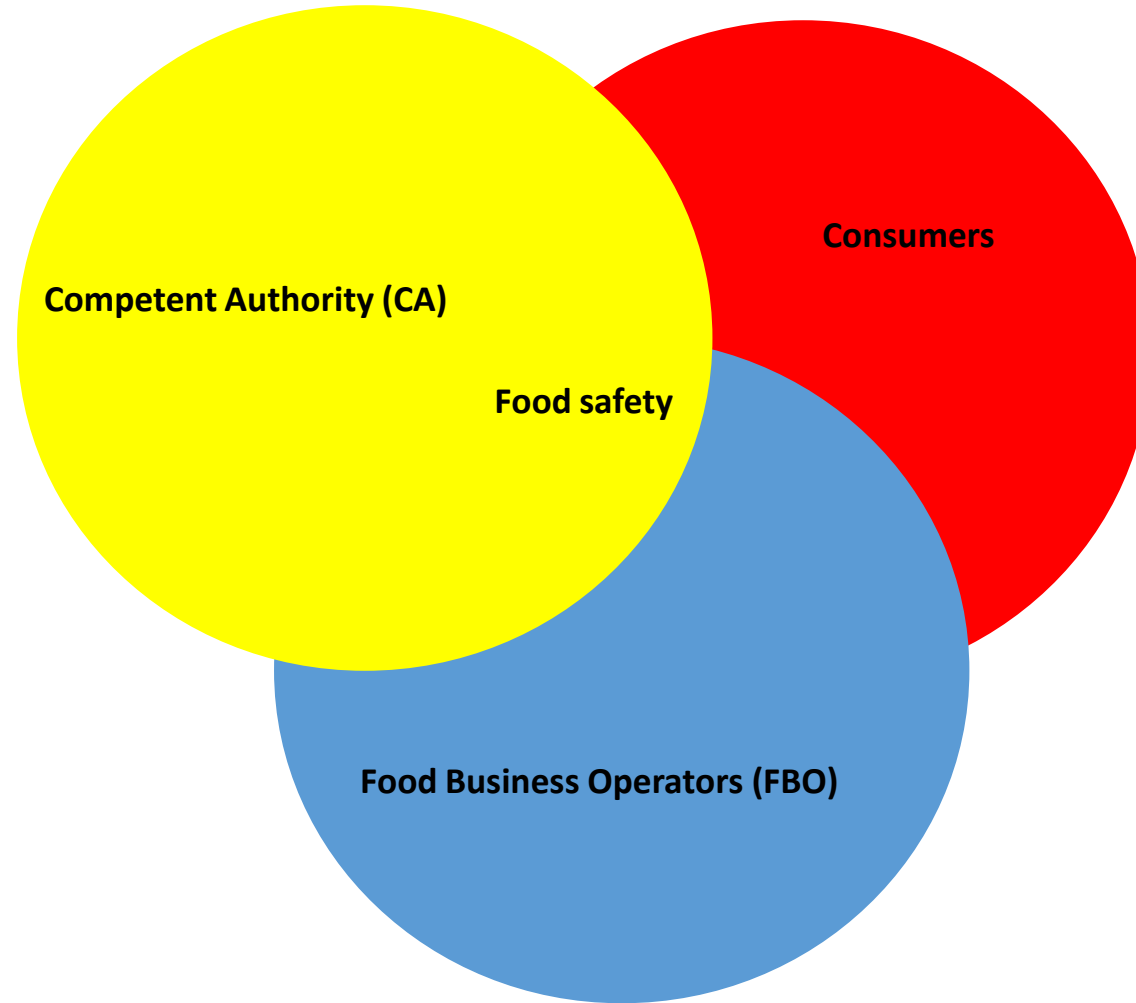
Utilization: Utilization of food through adequate diet, clean water, sanitation and health care to reach a state of nutritional well-being where all physiological needs are met.

Stability: To be food secure, a population, household or individual must have access to adequate food at all times. They should not risk losing access to food as a consequence of sudden shocks (e.g. an economic or climatic crisis) or cyclical events (e.g. seasonal food insecurity). The concept of stability can therefore refer to both the availability and access dimensions of food security

What does **Food safety** mean?

- An estimated 600 million – almost 1 in 10 people in the world – fall **ill** after eating contaminated food and 420 000 **die** every year.
- US\$ 110 billion is lost each year in productivity and medical expenses resulting from unsafe food in low- and middle-income countries.
- Children under 5 years of age carry 40% of the foodborne disease burden, with 125 000 deaths every year.
- Foodborne diseases impede socioeconomic development by straining health care systems and harming national economies, tourism, and trade.
- Food safety is a shared responsibility among different national authorities and requires a multisectoral, **One health** approach.

Food safety and its key players



Why food safety is so
important?

Why food safety is so important?

Because it is a food prerequisite

Overall statistics on zoonosis cases in Europe in 2023

Surveillance data on human cases (source: ECDC)											Food-borne outbreaks (source: EFSA)						
Disease	Confirmed human cases	Hospitalisations					Deaths					Outbreaks	Cases	Hospitalisations and proportion of hospitalised cases		Deaths and case fatality	
		Status available	Reporting MSs ^a	Cases and proportion of hospitalised cases		Outcome available	Reporting MSs ^a	Deaths and case fatality		N	%			N	%		
				N	%			N	%							N	%
Campylobacteriosis	148,181	50,955	34.4	14	12,194	23.9	83,180	56.1	16	44	0.05	229	1174	90	7.7	0	0
Salmonellosis	77,486	36,129	46.6	17	14,801	41.0	44,911	58.0	17	88	0.20	1115	9210	1726	18.7	16	0.17
STEC infections	10,217	3285	32.2	17	1234	37.6	7819	76.5	22	31	0.40	66	270	48	17.8	1	0.37
Yersiniosis	8738	2554	29.2	15	651	25.5	4222	48.3	15	1	0.02	17	73	9	12.3	0	0
Listeriosis	2952	1551	52.5	18	1497	96.5	1701	57.6	19	335	19.7	19	133	84	63.2	11	8.3
Tularaemia	1185	217	18.3	12	105	48.4	325	27.4	11	2	0.62	0	0	0	–	0	–
Echinococcosis	929	406	43.7	15	153	37.7	563	60.6	15	3	0.53	0	0	0	–	0	–
Q fever	805	NA	NA	NA	NA	NA	554	68.8	14	4	0.72	0	0	0	–	0	–
West Nile virus infection ^b	713	365	51.2	5	285	78.1	669	93.8	6	75	11.2	NA	NA	NA	NA	NA	NA
Brucellosis	259	102	39.4	12	58	56.9	101	39.0	13	0	0	0	0	0	–	0	–
Tuberculosis caused by <i>M. bovis</i> , <i>M. caprae</i>	138	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	1 ^c	3	0	–	0	–
Trichinellosis	76	56	73.7	6	14	25.0	42	55.3	6	0	0	3	31	5	16.1	0	0
Rabies ^d	1	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA

Note: Data on congenital toxoplasmosis are not shown, since 2023 data are not available yet.

Abbreviation: –, % not calculated; NA, not applicable, as information is not collected for this disease.



Disease Outbreak News

Listeriosis – South Africa

28 March 2018

Description of the situation

In South Africa, an outbreak of listeriosis, a serious foodborne disease, has been ongoing since the start of 2017. Between 1 January 2017 through 14 March 2018, 978 laboratory-



The largest documented listeriosis outbreak in history is over.

ORIGINAL ARTICLE

Outbreak of Listeriosis in South Africa Associated with Processed Meat

J. Thomas, N. Govender, K.M. McCarthy, L.K. Erasmus, T.J. Doyle, M. A. Ismail, N. Ramalwa, P. Sekwadi, G. Ntshoe, A. Shonhiwa, V. Essel, S. Smouse, H.M. Ngomane, B. Disenyeng, N.A. Page, N.P. Govender, A. R. Stewart, T. Thomas, D. Mahoney, M. Tourdjman, O. Disson, P. Tho M.M. Maury, A. Leclercq, M. Lecuit, A.M. Smith, and L.H. Blumberg

RESULTS

A total of 937 cases were identified, of which 465 (50%) were associated with pregnancy; 406 of the pregnancy-associated cases (87%) occurred in neonates. Of the 937 cases, 229 (24%) occurred in patients 15 to 49 years of age (excluding those who were pregnant). Among the patients in whom human immunodeficiency virus (HIV) status was known, 38% of those with pregnancy-associated cases (77 of 204) and 46% of the remaining patients (97 of 211) were infected with HIV. Among 728 patients with a known outcome, 193 (27%) died. Clinical isolates from 609 patients were sequenced, and 567 (93%) were identified as sequence type 6 (ST6). In a case-control analysis, patients with ST6 infections were more likely to have eaten polony (a ready-to-eat processed meat) than those with non-ST6 infections (odds ratio, 8.55; 95% confidence interval, 1.66 to 43.35). Polony and environmental samples also yielded ST6 isolates, which, together with the isolates from the patients, belonged to the same core-genome multilocus sequence typing cluster with no more than 4 allelic differences; these findings showed that polony produced at a single facility was the outbreak source. A recall of ready-to-eat processed meat products from this facility was associated with a rapid decline in the incidence of *L. monocytogenes* ST6 infections.

Public health implications of foodborne diseases in Europe



Economic impact (yearly)

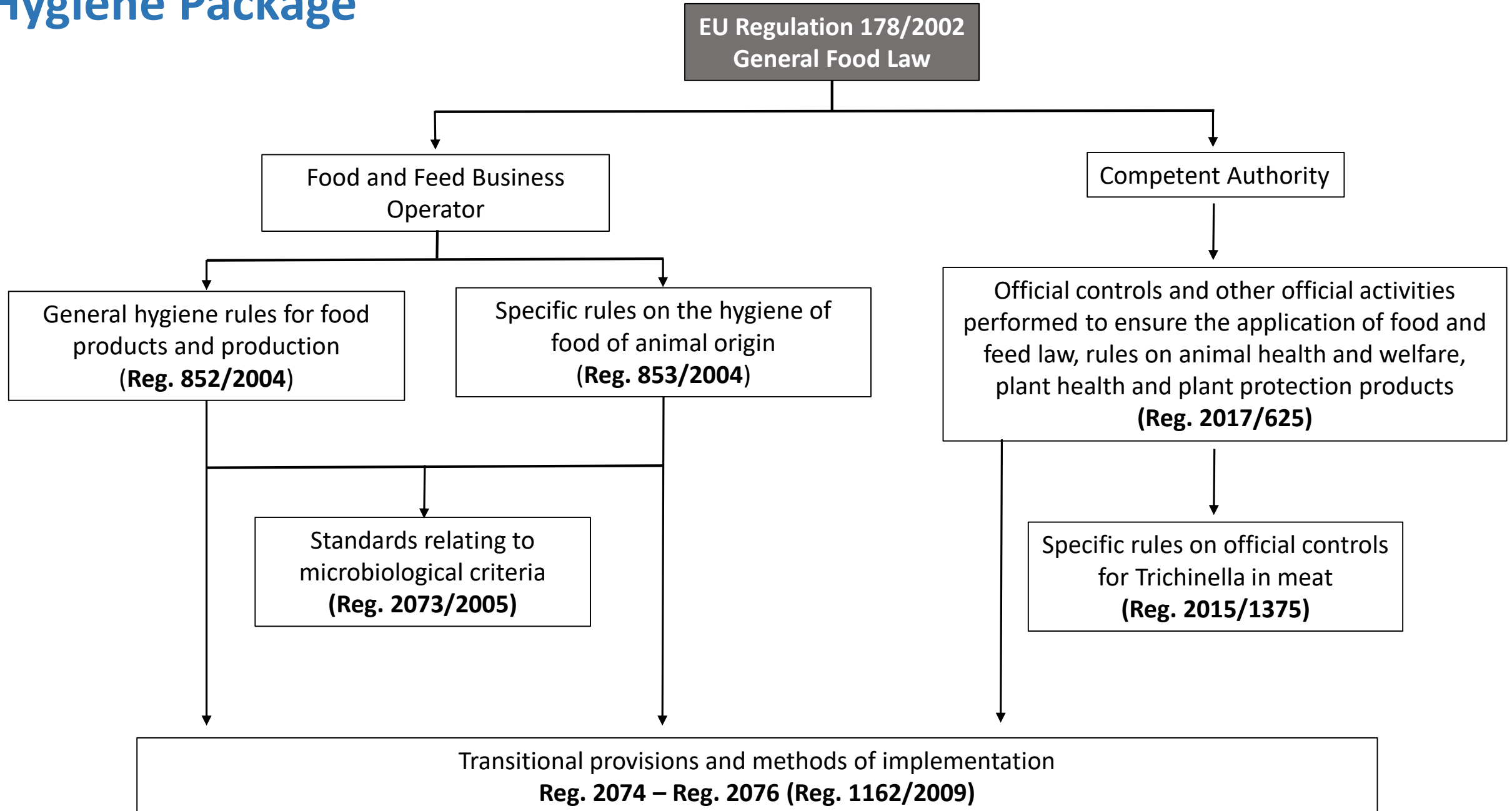
Salmonellosis: 1,6 billion euro

Campylobacteriosis: 2,4 billion euro

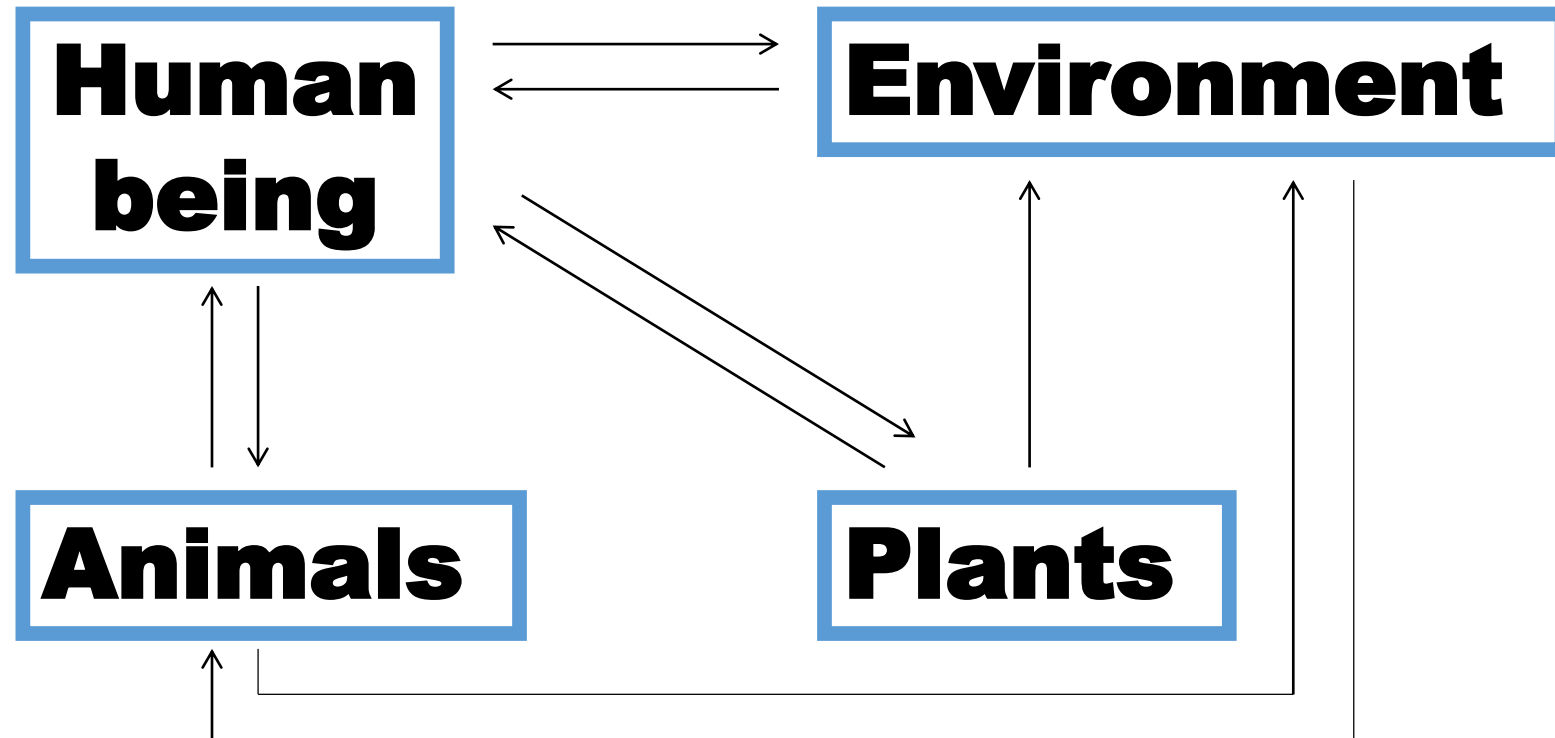
Source: EFSA/BIOHAZ opinions 2011



Hygiene Package



REGULATION (EU) 625/2017 OF THE EUROPEAN PARLIAMENT



Glossary

Decision

A decision is binding on its recipients (for example an EU country or an individual company) and is directly applicable.

Directive

A directive is a piece of legislation that sets out an objective that all EU countries must achieve. However, it is up to individual countries to define through national provisions how these objectives have to be achieved.

Regulation

A regulation is a binding legislative act. It must be applied in all its elements throughout the European Union.

The legislation concerning Food and Beverages has as its main purpose the **protection** of the Health of the Consumer through the **production, processing and marketing** of foods, and also of feed produced for producing animals, that must be free from **biological, chemical and physical** hazards.

The policy that is pursued to protect consumer health is dichotomous:

PREVENTION AND REPRESSION

Prevention

- Establishment of minimum requirements for structures and equipment intended for the production and marketing of food
- Establishment of hygiene standards to be applied to food processing methods
- Establishment of standards relating to personnel (staff) hygiene
- Development of preventive controls by both the Competent Authority (CA) and the Food Business Operator (OSA) on the quality of products intended for the consumer
- Actions for the withdrawal from the market of dangerous products also through the activation of Alert Systems

Repression

- Carrying out targeted checks in case of suspicion of non-compliance with health and hygiene regulations
- Application of both administrative and criminal sanctions

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 28 January 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

The so-called *General Food Law*

The innovations introduced with respect to the previous regulatory framework:

- considers the **entire** food production chain
- **feed** is part of the food supply chain
- control of **hazards** based on **risk assessment**
- introduction of new principles and tools (**precaution, traceability, transparency and information to citizens**)
- revision of the **rapid alert system** which is also extended to feed
- definition of legal **responsibilities** and obligations for Food Business Operators and Control Bodies
- establishes the **European Food Safety Authority (EFSA)**

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The innovations introduced with respect to the previous regulatory framework:

- the public health protection as a principal **precaution**
- the adoption of **microbiological** and **temperature** control criteria
- the adoption of codes of **good hygienic practices**
- regulates all stages of **production**, **processing** and **distribution** of food and feed

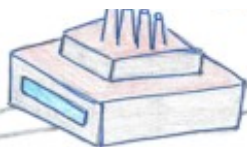
From Farm to Fork

CONTROLLING THE SAFETY OF THE AGRI FOOD CHAIN

Production



Processing



SUPERMERCATO



Distribution

Consumer

NATIONAL ENFORCEMENT
AUTHORITIES PERFORM
CONTROLS ON FARMS,
BUT ALSO...

...BORDER CONTROLS
FOR IMPORTED ANIMALS, PLANTS,
SPECIFIC FOODSTUFF
FROM OUTSIDE THE EU
AND...

CONTROLS DURING
TRANSPORT WITHIN
THE EU, AND...

...CONTROLS ON
FOOD PROCESSING PLANTS,
WHOLESALE, SUPERMARKETS
RETAILERS AND RESTAURANTS

> THE CONTROLS CHECK FOR

- hormones
- chemical residues
- bacterial / viral contamination
- overall hygiene
- labelling
- proper refrigeration
- animal and plant health requirements
- animal welfare
- fraud

> Controls are performed
on the basis of RISK for health

> 100,000-120,000
IMPARTIAL, INDEPENDENT,
WELL TRAINED STAFF
with specific inspection competences
check 25 MILLION operators
along the agrifood chain for the
safety of 500 million consumers.

From FARM To FORK

The General Food Law it does not apply to primary production for **private domestic use** or to the domestic preparation, handling and storage of food intended for **private domestic consumption**.

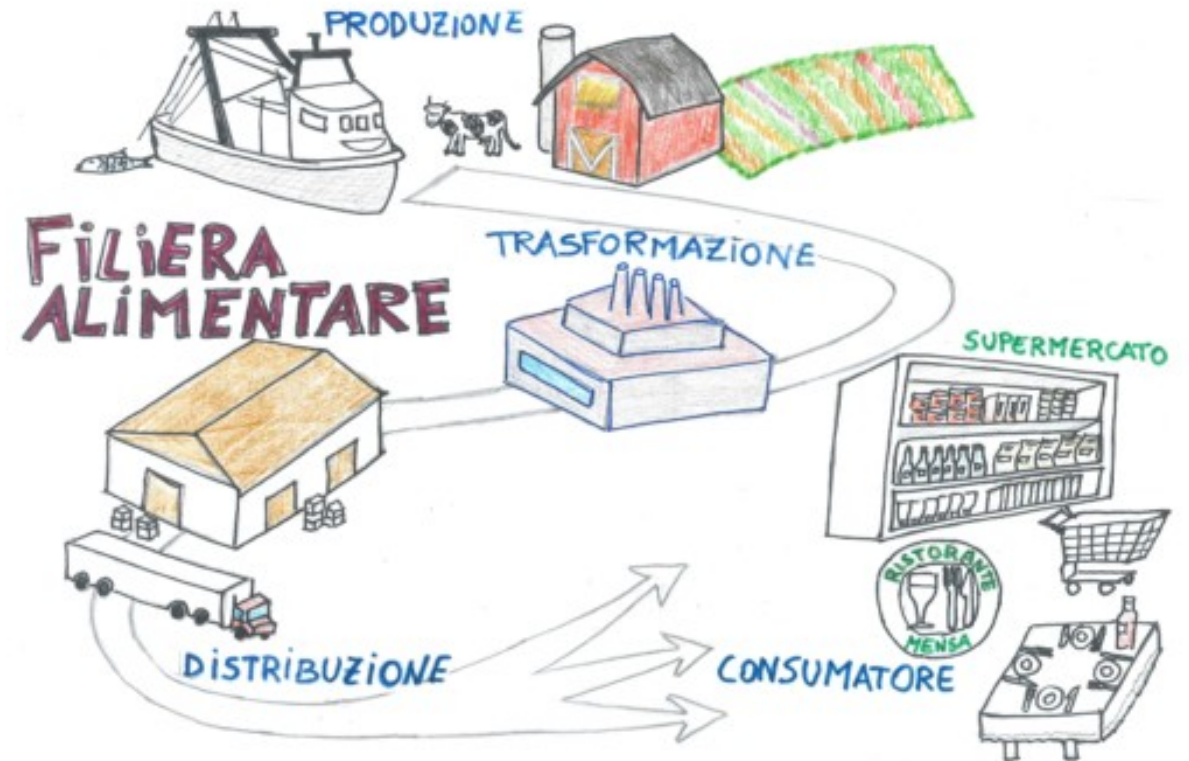
Consumers' right to safe and wholesome food

Old approach to ensuring food safety
Before 2002



End product control

New approach to ensuring food safety
After 2002



Process control

EU food legislation changed radically after the Mad cow disease



What is mad cow disease?

Mad cow disease, or bovine spongiform encephalopathy, is a neurological disorder in cattle. It is caused by an abnormal protein called a prion that infects a cow's central nervous system and causes brain and nerve cells to die. Prions are passed to humans through consumption, and that can trigger the human form of the disease.



How it spreads from cows to humans

- 1** Person eats contaminated food. Prions are found primarily in brain or spinal cord tissue from infected animal.
- 2** After a person ingests infected meat, prions spread to the brain through the body's lymph nodes and immune system, where they can remain dormant for years.
- 3** Disease attacks nervous system. Outer layer of brain develops tiny holes, looks spongy. Host goes into seizures; death may occur.



Prevention

Eradication: Infected farm animals are destroyed.

Regulations: Animal products containing brain or central nervous system tissue aren't used as livestock feed.

Consumers: Avoid beef that contains parts of the cow's main nervous system. Prions are heat resistant, so cooking the meat will not reduce the risk.

Sources: Associated Press, McClatchy-Tribune

BAY AREA NEWS GROUP

Bovine spongiform encephalopathy (BSE) is a fatal brain disease in cows that is caused by a prion. BSE caused a major outbreak in the **1980-90s**, with cases reported in at least 24 countries. Most cases occurred in the United Kingdom, but many other countries also reported cases. Changes to feed policies have made BSE extremely rare now. However, animal health officials continue to monitor suspicious deaths in cows to watch for a potential BSE recurrence.

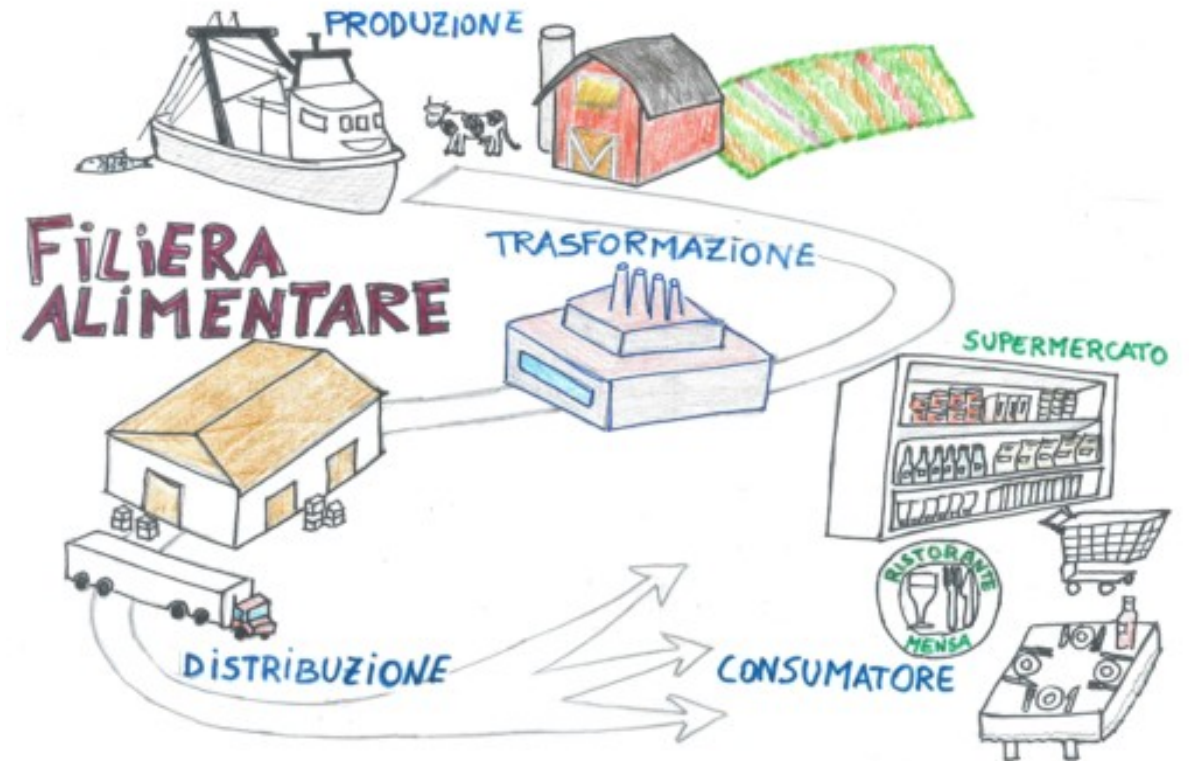
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The so-called *General Food Law*

Article 2

Definition of food

For the purposes of this Regulation, ‘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 (but there is a specific sector discipline): 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.

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Food means any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of “food” but does not include cosmetics or tobacco or substances used only as drugs.



ISO borrows the same definition as Codex

For the purposes of this Regulation, ‘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

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European Union

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Food includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment

Codex Alimentarius

Food means any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of “food” but does not include cosmetics or tobacco or substances used only as drugs.

Inquiry

Your country adopts or has a definition of food that is different from that of Codex?

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 28 January 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

The so-called *General Food Law*

Article 7

Precautionary principle

In specific circumstances where, following an assessment of available information, the **possibility** of **harmful effects** on health is identified but scientific uncertainty persists, provisional risk management measures necessary to ensure the high level of health protection chosen in the Community may be adopted, pending further scientific information for a more comprehensive risk assessment.

RICHIAMO RECALL

Data: 26/09/2025 Marchio del prodotto: SALUMIFICIO DI GENGA SRL

Denominazione di vendita: IL MORBIDO TRANCIO SOTTOVUOTO SENZA GLUTINE

Nome o ragione sociale dell'OSA
a nome del quale il prodotto è
commercializzato: SALUMIFICIO DI GENGA SRL

Lotto di produzione: 31, 32, 33

Marchio di identificazione dello stabilimento/del produttore: SALUMIFICIO DI GENGA SRL

Nome del produttore: SALUMIFICIO DI GENGA SRL

Sede dello stabilimento: SALUMIFICIO DI GENGA SRL

Data di scadenza o termine minimo di conservazione: L31-19/12/2025

Descrizione peso/volume unità di vendita: 350g ca.

Motivo del richiamo:

L'AZIENDA DI PROPRIA INIZIATIVA HA DECISO A SCOPO DEL TUTTO PRECAUZIONALE A SEGUITO DELLA NC DEL LOTTO 30, ALLERTA: 0159526|12/09/2025|AST-AN|AFFGEN|A, DI RICHIAMARE I LOTTI 31,32,33

Reasons for the recall:

THE COMPANY HAS DECIDED ON ITS OWN INITIATIVE AS A **PRECAUTIONARY** MEASURE, FOLLOWING THE NC OF LOT 30, ALERT: 0159526|12/09/2025|AST-AN|AFFGEN|A, TO RECALL LOTS 31, 32, and 33



REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 28 January 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

The so-called *General Food Law*

Article 8

Protection of consumers' interests

Food law shall aim at the protection of the interests of consumers and shall provide a basis for consumers to make informed choices in relation to the foods they consume.

It shall aim at the prevention of:

- (a) fraudulent or deceptive practices;
- (b) the adulteration of food;
- (c) any other practices which may mislead the consumer.

Understanding Food Fraud

1

Adulteration

The intentional addition of inferior substances to food products, compromising quality and safety, e.g. adding corn syrup to maple syrup.



2



Substitution

Replacing a key ingredient with a less expensive or different product without consumer knowledge, e.g., replacing ground beef with ground horse meat

3

Dilution

The process of adding water or other substances to increase volume and reduce potency, often lowering quality, e.g., adding water to milk.



5

Counterfeiting

Producing fake products that mimic authentic brands, often using similar packaging to deceive consumers, e.g., mimicking the appearance and branding of extra virgin olive oil.



6

Concealment

Hiding or withholding critical information about a food product, such as covering up signs of disease, spoilage, contamination, or poor quality to deceive consumers and avoid detection.



4

Mislabelling

Providing false or misleading information on food labels, such as incorrect ingredient lists or nutritional claims., e.g., falsely claiming that the food is "organic".



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Art. 17

Responsibilities

Food and Feed Business Operators at all stages of **production, processing** and **distribution** within the businesses under their control shall ensure that foods or feeds satisfy the **requirements** of food law which are relevant to their activities and shall verify that such requirements are met.

Member States shall enforce food law, and monitor and verify that the relevant requirements of food law are fulfilled by food and feed business operators at all stages of production, processing and distribution.

According to art. 14 of the Regulation EU/178/2002

**Food shall not be placed on the
market if it is unsafe**

Food shall not be placed on the market if it is unsafe

Art. 14 Reg 178/02 of the
General Food Law

Foods are unsafe if they are:

- a) **INJURIOUS** to health
- b) **UNFIT** for human consumption

In determining whether any food is unsafe, regard shall be had:

- (a) the **normal** conditions of **use** of the food by the consumer at each stage of production, processing and distribution
- (b) to the **information** provided to the consumer, including information on the **label**, or other information generally available to the consumer concerning the avoidance of specific adverse health effects from a **particular food** or **category of foods**.

Food shall not be placed on the market if it is unsafe

the normal conditions of use.....



Which is
the
usual way
of
consumption?

HAZARD

is the potential
to cause harm



when crossing a road,
cars are a **hazard**

RISK

is the likelihood of
harm taking place



when crossing a
highway, the risk of
an accident is **high**



when crossing a
country road, the risk
of an accident is **low**

HAZARD

in foods can be...



physical
for instance
pieces of bones
in fish products



biological
for instance
harmful bacteria,
viruses or parasites



chemical
for instance mercury
in fish or acrylamide
in starchy food

RISK

is determined by the
exposure to a hazard



how much
i.e., quantity



how long
i.e., duration



how severe
i.e., intensity



how often
i.e., frequency

Example: Salmonella in egg is a hazard

if eaten **raw**, there is a risk
of salmonella being present



the **risk** of food
poisoning is **high**

correct food handling,
for instance **cooking thoroughly**,
kills Salmonella bacteria



the **risk** of food
poisoning is **low**

Food shall not be placed on the market if it is unsafe

the normal conditions of use.....



Which is
the
usual way
of
consumption?

Food shall not be placed on the market if it is unsafe

The consumer is made responsible for complying with the conditions of use provided for a given food, taking into account, where applicable, the information provided on the label.



Food shall not be placed on the market if it is unsafe

the information provided to the consumer,
including information on the label

Listeria and frozen vegetables

Verdure surgelate: la fonte di contaminazione da *Listeria* è un tunnel di surgelazione. 54 contagi, 10 morti

Giulia Crepaldi 18 settembre 2018 Sicurezza Alimentare 1 Commento



A distanza di due mesi dal maxi-richiamo di verdure surgelate in diversi Paesi, è stata finalmente individuata la fonte della contaminazione da *Listeria monocytogenes*. Greenyard, l'azienda belga proprietaria dello stabilimento di Baja (Ungheria) in cui sono stati prodotti i surgelati coinvolti, ha [dichiarato](#) di aver scoperto una presenza persistente di *Listeria* in un tunnel di surgelazione. Alla fine del mese di agosto, l'azienda aveva fatto sapere di essere pronta a ricominciare la produzione nello stabilimento.

La **verdura surgelata** contaminata è stata collegata a un [focolaio di listeriosi](#), che a partire dal 2015 ha provocato 54 casi, di cui 10 fatali, in sei paesi: Austria, Danimarca, Finlandia, Regno Unito, Svezia e Australia. L'ultimo caso accertato si è verificato nel maggio 2018. Le indagini epidemiologiche hanno individuato in un primo tempo il contagio in alcuni lotti di mais surgelato prodotto in Ungheria e confezionato in Polonia, e poi in un secondo momento in altri prodotti provenienti dallo stabilimento Greenyard di Baja.

Food shall not be placed on the market if it is unsafe

Listeria and frozen vegetables

Listeria monocytogenes it is a potentially very dangerous pathogenic bacterium, both for humans and animals. The danger is serious for the health of the most **vulnerable categories of consumers**, the so-called **YOPI**.

The acronym **YOPI**, namely to identify those at risk, which are:

preschool children (*Young*),

seniors (*Old*),

pregnant women (*Preigning*)

immuno-depressed (*Immunocompromised*).

Verdure surgelate: la fonte di contaminazione da *Listeria monocytogenes*. 54 contagi, 10 morti

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Listeria and frozen vegetables

In **YOPI** subjects, *L. monocytogenes* it can cause severe illness, with frequent central nervous system involvement and miscarriage in pregnant women (invasive listeriosis).

In less severe cases, infections cause gastrointestinal upset accompanied by fever.

Verdure surgelate: la fonte di contaminazione da *Listeria* è in tunnel di surgelazione. 54 contagi, 10 morti

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Food shall not be placed on the market if it is unsafe

Listeria and frozen vegetables

Most of the contaminations occurs in food processing plants, as listeria has a great capacity for environmental survival and can persist in **equipment, instruments, cold rooms, food preparation and storage rooms**.

Listeria monocytogenes it resists **freezing** very well and can multiply at refrigeration temperatures between +2 and + 4 ° C. The bacterium, on the other hand, is rapidly inactivated above 70 °C, and can therefore be destroyed thanks to the cooking and/or pasteurization (eg milk) of food.

Verdure surgelate: la fonte di contaminazione da *Listeria* è un tunnel di surgelazione. 54 contagi, 10 morti

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Food shall not be placed on the market if it is unsafe

Listeria and frozen vegetables

Listeria, the case of frozen vegetables '*Made in Hungary*'

The food safety crisis linked to listeria contamination of frozen vegetables, it originates from a single manufacturing company, based in Hungary.

The outbreak of invasive listeriosis however, due to the consumption of frozen corn - and perhaps other vegetables, such as spinach and green beans - it has had a slow evolution. From 2015 to 2018 in Austria, Denmark, Finland, Sweden and Great Britain, causing at least 54 **diseases (cases)**, with 10 **deaths** (19% death rate).

Verdure surgelate: la fonte di contaminazione da *Listeria* in un tunnel di surgelazione. 54 contagi, 10 morti

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Food shall not be placed on the market if it is unsafe

Listeria and frozen vegetables

Genome sequencing of the bacterium (*L. monocytogenes* serogroup IVb, *sequence type* ST6), isolated from patients and plants produced by the Hungarian company, allowed to establish a certain epidemiological link between the intake of frozen vegetables **not subjected to cooking** and disease.

Primary responsibility therefore falls, first of all, on the **Operator** (FBO) who worked the vegetables. The analyses confirmed a **persistent contamination** from *L. monocytogenes* IVb, ST6, of its production lines.

Verdure surgelate: la fonte di contaminazione da *Listeria* in un tunnel di surgelazione. 54 contagi, 10 morti

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Food shall not be placed on the market if it is unsafe

Listeria and frozen vegetables

Considering that *Listeria* spp. can persist in food processing environments, EFSA experts have identified a series of control procedures that food business operators should adopt, e.g. **cleaning** and **disinfection** of the **production environment** (with most emphasis on surfaces that come in direct contact with food), monitoring of water, duration, and temperature at various processing stages, **correct labeling**, to reduce the risk of contamination of frozen vegetables.

Verdure surgelate: la fonte di contaminazione da *Listeria* in un tunnel di surgelazione. 54 contagi, 10 morti

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Can the consumer play an active role in a foodborne illness outbreak like the one described?

How to Prepare:

Pour the still frozen vegetables into water, bring to the boil and cook for about 40 minutes or in any case according to the desired degree of cooking.

**Listeria and
frozen
vegetables**



Food shall not be placed on the market if it is unsafe

the avoidance of specific adverse health effects
from a particular food or category of foods



12 Breaded mozzarella sticks.

Ingredients Mozzarella Cheese Filling (65%), Breadcrumb Coating, Batter. **Mozzarella Cheese Filling** contains: Mozzarella Cheese (**Milk**), Water, Dried Potato, Potato Starch, Stabiliser (Methyl Cellulose). **Breadcrumb Coating** contains: Breadcrumb, Intermediate Breadcrumb, Sunflower Oil, Batter, Water. **Breadcrumb** contains: **Wheat** Flour, Water, Yeast, Salt. **Intermediate Breadcrumb** contains: **Wheat** Flour, Water, Yeast, Salt, Sunflower Oil. **Batter** contains: **Wheat** Flour, **Wheat** Starch, Cornflour, Rice Flour, Salt, Paprika, Dried **Egg**. **Wheat Flour** contains: Wheat Flour, Calcium Carbonate, Iron, Thiamin, Niacin.



Allergy advice For allergens, including cereals containing gluten, see ingredients in **bold**. Also, may contain nuts.

Legal Requirements

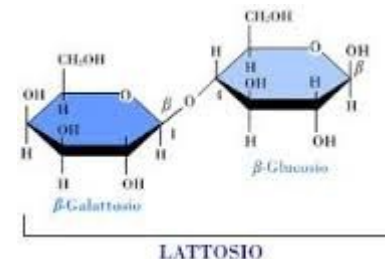
Under the Food Information Regulations (Reg. EU/1169/2011) Food Businesses are required provide allergy information for known ingredients within food sold packaged and unpackaged

Food INJURIOUS to health

Art. 14 Reg 178/02 of the
General Food Law

Must be considered:

- (a) not only to the probable immediate and/or short-term and/or long-term effects of that food on the health of a person consuming it, but also on subsequent generations (e.g. bacteria, toxic compounds);
- (b) to the probable cumulative toxic effects (e.g. methylmercury);
- (c) to the particular health sensitivities of a specific category of consumers where the food is intended for that category of consumers (e.g. allergens).



Food UNFIT for human consumption

Art. 14 Reg 178/02 of the
General Food Law

In determining whether any food is unfit for consumption, regard shall be had to whether the food is unacceptable for human consumption according to its intended use, for reasons of:

- contamination

- whether by extraneous matter or other reasons

- through putrefaction

- deterioration

- decay





Injurious or unfit?

Injurious or unfit?





Injurious or unfit?



Injurious or unfit?



Injurious or unfit?



Injurious or unfit?



Two different realities of the dairy supply chain



Processing



Retail (itinerant)

**What does it take to start a
business in the food sector?**

Scope of application

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graph TD; A[Scope of application] --> B[Reg. 852/2004]; A --> C[Reg. 853/2004]; B --> D[All stages of food production, processing and distribution]; D --> E[REGISTRATION<br/>FBO notifies to the CA each plant placed under its control]; C --> F[Processed and unprocessed animal products]; F --> G[APPROVAL<br/>CA provides approval following inspection activity];
```

Reg. 852/2004

All stages of food production,
processing and distribution

REGISTRATION

FBO notifies to the CA each
plant placed under its
control

Reg. 853/2004

Processed and
unprocessed animal
products

APPROVAL

CA provides approval
following inspection
activity

FBO that are subjected to REGISTRATION

Primary production (cultivation, breeding, raw milk production, egg production, fishing, transport to the slaughterhouse or processing plant)

Transports (eggs, milk, meat, fish, animal origin products)

Warehousing of animal origin products that can be stored at room temperature

Retail trade activities: butchers, fishmongers, animal origin product sales outlets (including street vending) and related warehouses or processing laboratories

The APPROVAL of plants allows companies to be able to market food of animal origin even to other European Union countries or third countries.

Approval number which is included in specific European lists available for consultation



Reported on health mark or an identification mark
FBO has obligatorily mark foods from the moment they are considered "finished" and during all marketing steps

The applied mark must be legible, indelible, easily visible to the control authorities and must contain information relating to the name of the country of origin and the approval number of the plant where such operations are carried out.

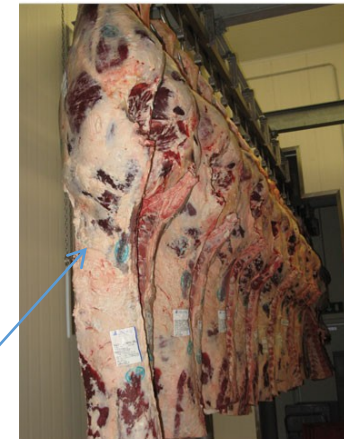
When applied in an plant located in the European Union, the mark must be oval in shape and include the abbreviation CE, EB, EC, EF, EG, EK, EO, EY, ES, EU, EK o WE.



Approval number



Authorized dyes and established dimensions



<http://www.aslbassano.it/index.php?p=riconoscimento-degli-stabilimenti-di-produzione-di-alimenti-di-origine-animale>



È NATURALE,
è buono!

BIO

* I NOSTRI  *

CRESCONO A



PER DARTI IL
Sapore

DI UNA VOLTA 

MANGIANO



ALIMENTI
BIOLOGICI

IL SAPORE DELLE
MARCHE



I nostri polli e tacchini sono allevati
rispettando il ciclo naturale di crescita.

100% CARNI ITALIANE

PETTO DI POLLO A FETTE BIOLOGICO

PRODOTTO BIOLOGICO CONTROLLATO E CERTIFICATO DA CCPB
ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF IT BIO 009
OPERATORE CONTROLLATO N° 5196



LIBBIO
AGRICOLA
ITALIA

MACELLATO IN VIA CARROZZE VACCILI, 13 CASTELPLANO (RM)

DATA MACELLAZIONE: **19.11.16**

CONFEZ. DATA/LOTTO: **24.11.16**

CONSERVARE TRA 0°C E +4°C

LOTTO DI SEZIONAMENTO/CODICE DI IDENTIFICABILITÀ:

199018

ORIGINE:	PESO NETTO	DA CONSUMARE ENTRO:
ITALIA	0,204kg	03.12.16



23231511003606

PRODOTTO FRESCO CLASSE A

Lot: 130

PREZZO/KG	PREZZO
17.65€	3.60€
22.06	4.50€

FILINI S.P.A. S.R.L. VIA MARTIRI DELLA LIBERTÀ 27, JESI (AN)

IT
134/L
CE

DELLA

SUL BARBECUE O GRILL



rente già cal-
d'acqua. Cuo-
ti a fuoco me-
2.

Disporre le Dakota sulla gri-
glia già calda e rigirarle dopo
3 minuti.

BOLLITA



Immergere le confezioni ancora
chiuse in acqua bollente per al-
meno 5 minuti. Tenere a bagno-
maria per servirle sempre calde.

INGREDIENTI: Carne di tacchino (81%), lardello di suino (10,5%), amido di patata, acqua, sale, collagene di bovino, piante aromatiche disidratate, destrosio, lattosio (latte), fruttosio, spezie, antiossidante: ascorbato di sodio; conservante: nitrito di sodio; aroma di affumicatura, stabilizzante: difosfati, trifosfati, aromi.

A.I.A. S.p.A. P.le Apollinare Veronesi 1, S. Martino B.A. (VR)

ITALIA - www.aia-spa.it

DA CONSUMARE ENTRO:

180g e

IT
04 M
CE

15

L. 03965592

dal 1907
PERUGINA®

Nuvole



gusto
Fiordilatte

Dessert montato a neve con
variegatura al cioccolato



dal 1907
PERUGINA®

Nuvole



gusto
Fiordilatte



Dessert montato a neve con
variegatura al cioccolato

4

vasetti

Sale

0,18 g

0,10 g

NOTRITIONAL COMPOSITION
© Reg. Trademark of Société des Produits Nestlé S.A.

Dessert latteo al cioccolato bianco con variegatura di salsa al cioccolato fondente.
Ingredienti: latte 68%, cioccolato bianco 10% [zucchero, latte scremato in polvere, burro di cacao, siero di latte in polvere, grassi vegetali (palma, karité, sal, mango), aromi, emulsionante lecitine -di soia-], salsa al cioccolato 7,5% [latte scremato, zucchero, cioccolato fondente 0,5% (pasta di cacao, zucchero, emulsionante lecitine -di girasole-, aroma naturale di vaniglia), cacao magro in polvere, amido, addensante farina di semi di carrubel], zucchero, crema di latte, latte scremato in polvere, amido, lattosio, gelatina di bovino, emulsionante E472, addensante carragenina, aromi. Può contenere tracce di frutta a guscio.

Lactalis Nestlé Prodotti Freschi S.r.l.
Via Flavio Gioia, 8 - 20149 Milano
Prodotto in Francia



3 023290 719206

240g
(4 x 60g e)

DESSERT LATTEO AL CIOCCOLATO
BIANCO CON VARIEGATURA DI
SALSA AL CIOCCOLATO FONDENTE.

UNITÀ DI VENDITA NON FRAZIONABILE
CONSERVARE IN FRIGO A +4 °C
DA CONSUMARE ENTRO: VEDI SOPRA

FR
44.212.001
CE



REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 28 January 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

The so-called *General Food Law*

Article 18

Traceability

1. The traceability of food, feed, food-producing animals, and any other substance intended to be, or expected to be, incorporated into a food or feed shall be established at **all stages of production, processing and distribution.**

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The so-called *General Food Law*

Article 18

Traceability

2. Food and feed business operators shall be able to identify any person **from whom they have been supplied with a food, a feed, a food- producing animal**, or any substance intended to be, or expected to be, incorporated into a food or feed.

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The so-called *General Food Law*

Article 18

Traceability

3. Food and feed business operators shall have in place systems and procedures to identify the other businesses **to which their products have been supplied**. This information shall be made available to the competent authorities on demand.

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
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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

The so-called *General Food Law*

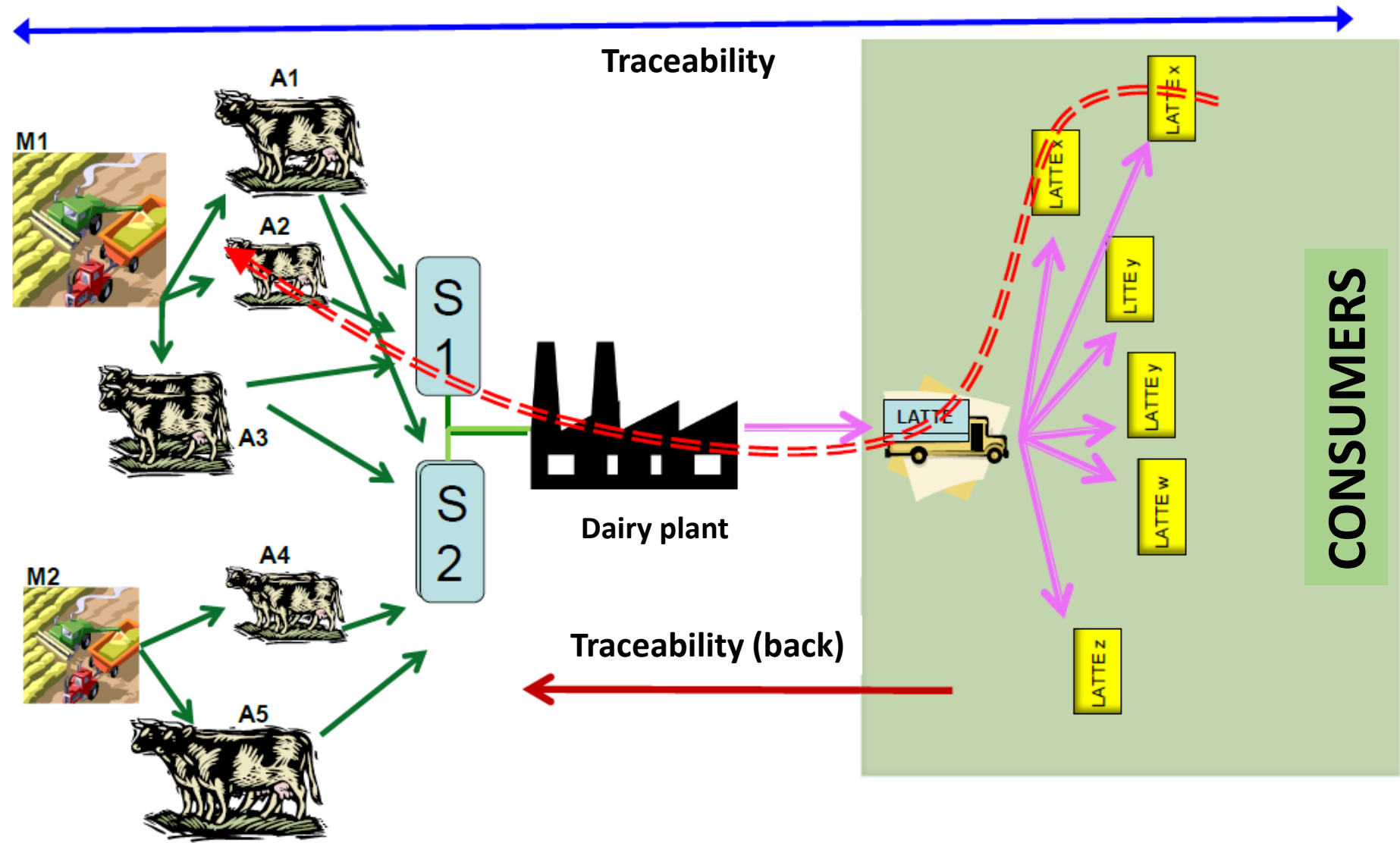
Article 18

Traceability

4. Food or feed which is placed on the market or is likely to be placed on the market in the Community shall be adequately **labelled** or **identified** to facilitate its **traceability**, through relevant **documentation** or **information** in accordance with the relevant requirements of more specific provisions.

Tools available for the FBO

Reg. EU/178/2002



DELLA

SUL BARBECUE O GRILL



BOLLITA



rente già cal-
d'acqua. Cuo-
ti a fuoco me-
2.

Disporre le Dakota sulla gri-
glia già calda e rigirarle dopo
3 minuti.

Immergere le confezioni ancora
chiuse in acqua bollente per al-
meno 5 minuti. Tenere a bagno-
maria per servirle sempre calde.

INGREDIENTI: Carne di tacchino (81%), lardello di suino (10,5%), amido di patata, acqua, sale, collagene di bovino, piante aromatiche disidratate, destrosio, lattosio (latte), fruttosio, spezie, antiossidante: ascorbato di sodio; conservante: nitrito di sodio; aroma di affumicatura, stabilizzante: difosfati, trifosfati, aromi.

A.I.A. S.p.A. P.le Apollinare Veronesi 1, S. Martino B.A. (VR)

ITALIA - www.aia-spa.it

DA CONSUMARE ENTRO:

180g e

IT
04 M
CE

L. 03965592

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 28 January 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

The so-called *General Food Law*

Article 19

Responsibilities for food: food business operators

If a food business operator considers or has reason to believe that a food which it has imported, produced, processed, manufactured or distributed is **not in compliance** with the food safety requirements, it shall immediately initiate procedures to **withdraw the food in question** from the market where the food has left the immediate control of that initial food business operator and inform the competent authorities thereof. Where the product may have **reached the consumer**, the operator shall effectively and accurately **inform the consumers** of the reason for its withdrawal, and if necessary, recall from consumers products already supplied to them when other measures are not sufficient to achieve a high level of health protection.

RICHIAMO

RECALL

Data:

04/09/24

Marchio del prodotto:

Morgenland

Denominazione di vendita:

Morgenland bio Sultanien 500g / Morgenland Sultanina essiccate 500g

Nome o ragione sociale dell'OSA
a nome del quale il prodotto è
commercializzato:

Morgenland

Lotto di produzione:

L240806 / L241385

Marchio di identificazione dello stabilimento/del produttore:

Morgenland

Nome del produttore:

EgeSun GmbH.

Sede dello stabilimento:

Lubkemannstr. 7, 28776 Oyten Germania

Data di scadenza o termine minimo di conservazione:

28/03/25

Descrizione peso/volume unità di vendita:

500g

Motivo del richiamo:

Deviazione della qualità. Restituire la merce al fornitore

Not compliant for quality

Avvertenze:

Lotto: L240806 tmc: 28.03.2025
Lotto: L241385 tmc: 14.05.2025



RICHIAMO RECALL

Data: 27/09/2024

Marchio del prodotto:

NOBERASCO

Denominazione di vendita: UVA SULTANINA BIOLOGICA - ORGANIC RAISINS

Nome o ragione sociale dell'OSA
a nome del quale il prodotto è
commercializzato:

NOBERASCO S.P.A. - REGIONE BAGNOLI, 5 17031 ALBENGA (SV)

Lotto di produzione:

L4093A

Marchio di identificazione dello stabilimento/del produttore:

NOBERASCO

Nome del produttore:

NOBERASCO

Sede dello stabilimento:

LOCALITA' PALETTA, 1 - 17043 CARCARE (SV)

Data di scadenza o termine minimo di conservazione:

10/2025

Descrizione peso/volume unità di vendita: 250 g

Motivo del richiamo:

PRESENZA DEL PRINCIPIO ATTIVO CHLORPYRIFOS - PRESENCE OF THE ACTIVE PRINCIPLE
CHLORPYRIFOS



Inserire immagine uno:



Inserire immagine due:

Other tools available to the FBO to ensure food safety

(Reg. EU 852/2004, art. 4,3)

FBOs adopt effective hygiene measures to ensure product safety:

- compliance with **microbiological criteria** for food products
- maintenance of the **cold chain**
- control of **food temperatures**
- **sampling** and analysis