



CIRAD



The requirements of the new EU Food Law

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CIRAD

BFAR-Cirad



○ Cirad is a French Government research institute



○ We have a very old and fruitful cooperation with Philippines



Residues

BSE

Cryptosporidium

Salmonella

**Broad public concern
about the safety
of the European
food supply**

Mercury

Bird Flu

PCBs

Listeria

GMO

Dioxins

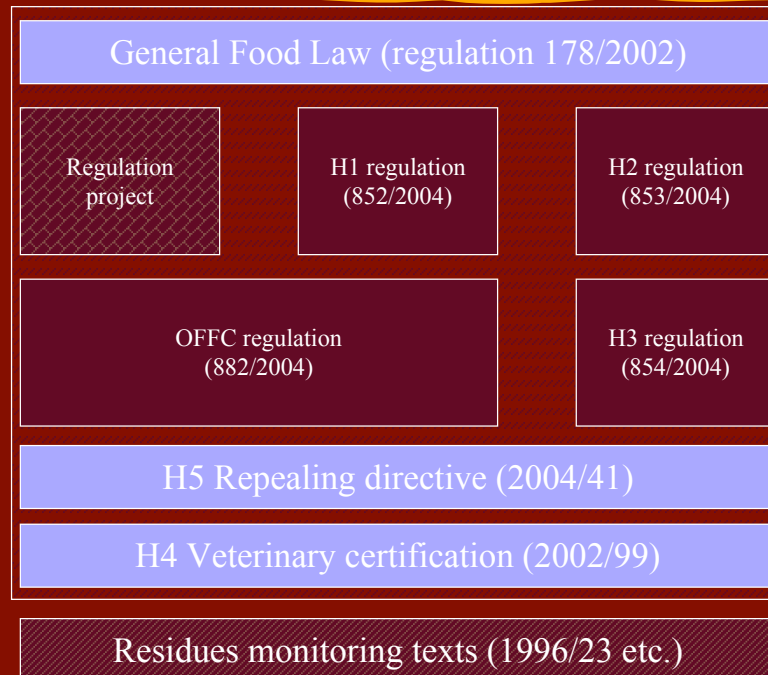
Botulism

⊙ **Low public trust in how
food crises were handled**

⊙ **Low trust in the Regulatory
System in Europe**



*Animal Feed**All Foodstuffs**Food of Animal Origin*
*(excl. direct supply)**Production*

Official Controls

May I suggest to kindly download
and read them ?

<http://europa.eu.int/eur-lex/>

178/2002: How to provide a very high level of food safety ?

It aims at providing a very high level of human health and to protect consumers' interests

Principles

(art. 5 to 10)

Risk Analysis (Assessment, Management, Communication)

Precautionary Principle

Consumer Interests (Fraudulent, Adulteration, Misleading)

Transparency (Public Consultation and Information)

Responsibilities

(art. 14 to 21)

Primary legal responsibility (Food on market must be safe)

Active implementation of food safety requirements

Presentation (Shall not mislead consumers)

Traceability obligation (one step back/one step forward)

Withdrawal, recall and notification obligation

In summary...

- The goal:

FOOD MUST BE SAFE

- Requirements are no longer given in terms of mean to use, but in terms of objectives to reach

- The responsibilities

Competent Authority: Official Control to make sure that all FBO are respecting the rules

Operators: Ensure the food safety

Risk Analysis

Risk Assessment Risk Management Risk Communication



12 steps

1. Assemble HACCP team
2. Describe product
3. Identify intended use
4. Construct flow diagram
5. On-site confirmation of flow diagram
6. List all potential hazards associated with each step, conduct a hazard analysis, and consider any measures to control identified hazards
7. Determine Critical Control Points
8. Establish critical limits for each CCP
9. Establish a monitoring system for each CCP
10. Establish corrective actions
11. Establish verification procedures
12. Establish Documentation and Record Keeping

For more details

You can consult:

http://www.codexalimentarius.net/download/standards/23/cxp_001e.pdf

<http://www.cfsan.fda.gov/~comm/haccp4.html>

Regulation 852/2004

- ⊙ All farms **MUST BE REGISTERED**
Free and easy process, but mandatory
Please contact your regional Fish Health Officer
- ⊙ Hygiene provisions
- ⊙ Record keeping

Hygiene provision

- Protect products against contamination (air, soil, water, feed, fertilizers, veterinary drugs, pesticides, herbicides, biocides, wastes etc.)
- Disease monitoring
- Clean facilities
- Clean water
- Staff in good health and trained on risks
- Pests and animal control
- Wastes control
- Prevention of disease spreading
- Use only authorized drugs in an authorized way

Records keeping

- *FBO are to keep and retain records relating to measures put in place to control hazards in an appropriate manner and for an appropriate period, commensurate with the nature and size of the food business.*
- In particular, keep records on:
 1. The nature and origin of feed fed to the animals
 2. Veterinary medicinal products or other treatments administered to the animals, dates of administration and withdrawal periods
 3. The occurrence of diseases that may affect the safety of products of animal origin
 4. The results of any analyse carried out on samples taken from animals or other samples taken for the diagnostic purposes that have importance for human health
 5. Any relevant report on checks carried out on animals or products of animal origin
- The FBO may be assisted by other persons with the keeping of records

Guides for Good Hygiene Practices

- ◉ Not mandatory, but recommended
- ◉ I would like to take the opportunity that is given to me to encourage you to issue such
- ◉ Jean-Michel Otero is currently conducting a work that might serve for writing a GGHP
 - BFAR
 - Productor's associations
 - Feed millers ?

Constraint or Opportunity ?

- ◉ It is clearly a constraint now
- ◉ But the Philippines can not be the only ones not complying with International Food Standards
- ◉ And the Philippines are facing major challenges and this constraint can turn out into an opportunity

Two main challenges for aquaculture

◉ To produce

To commercialize new species

To improve the production cost (survival)

◉ To sell

Shrimp trade has not grown in value in recent years but prices for large shrimp went up, driven by the good demand

Future very difficult for shrimp trade in traditional markets – as supply already exceeds demand

Aquaculture production is expected to grow even further in coming years, with China and Brazil leading the group

Strategies (FAO/GLOBEFISH)

- ◉ Develop new markets for standard shrimps
 - in South East Asia
 - in Latin America
 - In China

Competition based on prices

▸ invest on production costs, survival rates etc.

- ◉ Invest in value added products: butterfly cut, ring presentations, coated shrimp, etc
- ◉ Invest in quality certification

Competition based on quality

▸ invest on certification, management etc.

Quality certification

- ◉ Certification is a process by which a third party (public or private) certifies that a product is complying with the requirements listed in a standard
- ◉ Certification, when credible, gives to the client the assurance he is looking for as regards to the respect of his expectations
- ◉ Many labels worldwide
 - Certification of origin (AOC, PGI etc.)
 - Organic aquaculture
 - Fairtrade
 - Certification of conformity (Label Rouge, PCC etc.)
 - Private trademarks
 - etc.
- ◉ What about shrimps ?
 - Other countries like Vietnam already started preparing themselves many years ago

Salamat po !

Thank you !

Merci !