

Brussels Weekly Update - 14/02/2018

FISHERIES & AQUACULTURE, TRADE AND FOOD SAFETY ISSUES

- [Assessment of a decontamination process for dioxins and PCBs from fish meal by replacement of fish oil](#). Source EFSA.

Following a request from the European Commission, the EFSA Panel on Contaminants in the Food Chain (CONTAM) provided a scientific opinion on the assessment of a decontamination process of fish meal. It consisted of extraction of the fish oil, filtration and adsorption with activated carbon, and replacement with decontaminated fish oil in order to reduce the amount of dioxins (polychlorinated dibenzo-b-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs)), and dioxin-like (DL-) and non-dioxin-like (NDL-) polychlorinated biphenyls (PCBs).

EFSA considers on the basis of the information submitted by the feed business operator the proposed decontamination process is effective in reducing PCDD/Fs and DL- and NDL-PCBs in the product by means of fish oil extraction followed by replacement with decontaminated fish oil;

- There is no evidence that the decontamination process leads to detrimental changes in the nutritional composition of the fish meal; however, it is possible that the process could deplete some beneficial constituents (e.g. vitamins);
 - The decontamination process to remove PCDD/Fs and DL- and NDL-PCBs from the fish meal was assessed to be compliant with the acceptability criteria provided for in Commission Regulation (EU) 2015/786 of 19 May 2015.
- [Fact-finding mission carried out in the United Kingdom concerning synergies of official controls with food business operators' own-checks and third party certification schemes](#). Source FVO.

The EU Food and Veterinary Office carried out a fact-finding mission in the UK from 04 October 2017 to 12 October 2017 in order to gather information on the way and the extent to which the competent authorities take account of results of own-checks systems and third party assurance schemes in organising official controls in food of animal and non-animal origin.

According to FVO synergies between official controls and third party certification schemes have led to a reduction of official controls and savings of resources by the competent authorities, though they do not necessarily contribute to a reduction on the burden of food business operators. This is because official controls constitute only a minor part of the scrutiny the food business operators are subject to throughout a year, compared with the controls carried out on behalf of food retail chains. The Food Standards Agency is currently working on a project called "Regulating our Future" aimed at redesigning the way official controls are delivered.

- [Market study on date marking and other information provided on food labels and food waste prevention - Final Report](#). Source European Commission.

This study was carried out to help inform actions of the European Union (EU) to prevent food waste, as part of the Circular Economy Action Plan. The study examined the practical application of EU date labelling legislation and its implications for food waste prevention. The study estimates that up to 10% of the 88 million tonnes of food waste generated annually in the EU are linked to date marking. The main food categories contributing to food waste were fruit and vegetables, bakery products, meat including fish and poultry, and dairy products.

The study recommendations call for the production of technical guidance for food businesses on how to: determine shelf life; choose between "use by" and "best before" date marks; specify storage advice and open life instructions; and examine opportunities for possible extension of product life. The study also calls for specific action by food producers to remedy the problem of illegible labels.

- [EU Auditors to examine food safety policy](#). Source European. Court of Auditors

The European Court of Auditors (ECA) is conducting an audit of EU food safety policy. The auditors will examine whether the EU's food safety model is soundly based and, when put into practice, keeps food products consumed in the EU safe from chemical hazards. They have also published a background paper on EU food safety policy as a source of information for those interested in the subject.

The auditors will interview staff at the European Commission and relevant EU agencies and consult food industry

stakeholders. They will visit three Member States: the Netherlands, Italy (Liguria) and Slovenia. The audit report is expected to be published in late 2018.

Agendas:

- [Standing Committee on Plants, Animals, Food and Feed. Section Novel Food and Toxicological Safety of the Food Chain.](#) 20/02/2018
 - [Codex Committee on contaminants in food.](#) 12/03/2018.
-

Useful links:

- [Commission Delegated Regulation \(EU\) 2018/211 of 21 November 2017 establishing a discard plan as regards salmon in the Baltic Sea.](#)
 - [71st Meeting of the SPS Committee Communication from the World Organisation for animal health \(OIE\).](#)
 - [Aquaculture - Overview for the EU: in-depth analysis study.](#)
 - [The impact of the EU IUU Regulation on seafood trade flows.](#)
-

Events:

- [8th Annual European Food Sure Summit.](#) 16 - 18 April 2018. Amsterdam