



MINISTRY
OF RURAL DEVELOPMENT

The official control of the food chain in Hungary

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Ministry of Rural Development

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State secretary for food
chain control and
agricultural administration
CVO

Deputy state secretary for
food chain control and
agricultural administration
Deputy CVO

DEPARTMENT OF
FOOD CHAIN
CONTROL

DEPARTMENT OF
FOOD PROCESSING

DEPARTMENT OF
FORESTRY, FISHERY
AND GAME

The Rural Development Minister is directing

➤ The Central Agricultural Office



➤ The Hungarian Food Safety Office



➤ The Central Food Research Institute



The structure of the competent authority

In Hungary the competent authority on the food chain is the **Central Agricultural Office**, which is a multi-level structured authority, consisting of:

➤ Central level

➤ County level

➤ District level



Our main goal: to provide safe food for the consumers

In the last few years the authority structure has undergone some significant changes

Now one unified authority controls the whole food chain from farm to fork, which enables quick and well harmonized actions in the case of a food chain incident

One unified authority is responsible for – among others:

➤ Soil protection



➤ Plant health and plant protection



➤ Animal health and welfare



➤ Food safety and feed safety



Risk based approach

It is practically impossible to check every single item on the market.

Risk based systems turned out to be the best tools for an optimized utilization of the limited resources

- In Hungary as well as the whole EU, there is a risk based control system in place on the food chain
- Beyond the scientific evidences on the efficacy of the system, it is an EU requirement



Risk assessment

- Based on scientific evidences and long time experiences
- Some products are riskier than others by nature, even though processing technologies improved a lot till nowadays
- Risk=Hazard*Exposure



Risk assessment tools

Scientific risk assessment:



The Hungarian Food Safety Office (MÉBiH) – as an independent scientific board – helps to highlight risks by:

- Collecting and analysing data from the RASFF system
 - Use the scientific findings of the Central Food Research Institute and other sources
 - MÉBiH is also functioning as the **focal point of EFSA**, the European Food Safety Authority
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Risk assessment tools

The competent authority is performing official controls according to the **annual monitoring plan**

The experiences of the previous years are built into the forthcoming monitoring plan every year

The monitoring plan has to deal with the recently occurred hazards as well as the old, well known ones

Official controls in numbers, focusing on food - 2009

	No. of OC
Small producers	3112
Food of animal origin	7429
Food of plant origin	3871
Food marketing	28 110
Contract catering-HORECA	24 573
Total:	67 095

Official controls in numbers

In year 2009 the Central Agricultural Office imposed **fin**es in **3799 cases**

➤ a total value of more than 560 Million HUF
(approx. 2 Million €)



Feed control

The authority also performed a total of **2924 official controls** on feed:

- 1099 on feed producing
- 1825 on feed marketing



In connection with the feed control activity of the authority, inflicting **penalties** were necessary in **50 cases**, in a value of 37 Million HUF (approx. 137 000 €)

Laboratory analysis

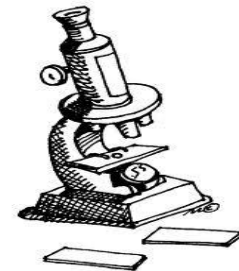
The scope of the laboratory inspections covers the field of:

- Microbiological monitoring
 - Chemical safety
 - Radioanalytical monitoring
 - Residue monitoring
 - Toxicology
 - Genetically modified organisms
 - Investigating mushroom poisonings and food related human infections
 - Feed safety and quality
-

Laboratory Analysis

In 2009 the laboratory network of the CAO Food and Feed Safety Directorate performed **308 889 laboratory analyses on 73 965 samples**

Microbiological monitoring could be mentioned as an outstanding field of inspection with it's **37 386 analysis on 29 348 samples**



Priorities of the Hungarian EU presidency:

Food Labeling

In 2008 the Commission drafted a regulation on the information to be indicated on the food for the consumers

Extremely long debate in Council since 2008 and still no common position...

Food Labeling

The Draft joins Directive 2000/13/EC and 90/946/EC and its amendments in a form of a Regulation

The goal is to unify and simplify the prescriptions, improve transparency and coherence between vertical and horizontal prescriptions



Brief summary of the draft regulation

- It applies to the whole food chain wherever information is provided to the consumer
 - It applies to all food intended for the final consumer, including food delivered to contract caterers
 - Makes obligatory the labeling of allergenic substances even on non pre-packaged foods (retail and HORECA)
 - Clarifying the borderline between the mandatory information and information which can be indicated on a voluntary basis
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Brief summary of the draft regulation

- It provides the possibility of a more flexible regulating system in certain cases, which makes the regulation somewhat more adaptable to the changing market situations and the requirements of the consumers
 - The Draft intends to make clarification in the question of responsibilities taken upon the members of the food chain
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The most controversial issues

Legibility



- Introducing of a minimum required size of the letters on the packaging (3 mm, except on foods with a surface less than 10 square cm), and sufficient contrast
 - The European Parliament is not favoring the idea of a definite size, however we would prefer using a particular minimum size
 - Member States are likely to agree on the 1,2mm „x-height” Annex IIIa
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The most controversial issues

Mandatory information

- All information that is mandatory to indicate today will remain unchanged, but the labeling will be supplemented with the nutritional facts
 - Allergenic substances has to be indicated even on the non pre-packaged foods in the future, according to the Draft – it affects the retail and the HORECA sector
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The most controversial issues

Indication of the origin

- The Member States are sharing different views on the question of the indication of origin
 - The Parliament would like to make mandatory the indication of origin on the following products:
 - Meat; Poultry; Dairy products; Fresh fruit and vegetables; Food consisting of one food component; Meat, Poultry and Fish if used for processed food
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The most controversial issues

Nutritional facts

- The Draft make it mandatory to indicate the nutritional values of the product in the main scope of the packaging
 - The amount of energy, fats, saturated fatty acids, carbohydrates – with the indication of sugar - has to be on the labeling, calculated to 100 grs or 100 mls of the product
 - The Member States is the Council would like to expand the list with the protein and salt content of the product
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The most controversial issues

Nutritional facts – voluntary systems

- Besides the mandatory indication of the nutrition facts, there are many national systems in use in the Member States, to mention a few the Traffic Light System in the UK, or the Keyhole System in the Nordic countries
 - The Commissions point, that these individual systems needs to be more unified
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Thank you for your attention!
