

HOT SOURCE

EXPERT INSIGHTS INTO SAFE, SUSTAINABLE AND HIGH-QUALITY FOOD

ISSUE 2 • JUNE • 2013



FOOD FRAUD - THE TIP OF THE ICEBERG?

IS YOUR COFFEE, COCOA OR TEA UTZ CERTIFIED?

OLIVE OIL MARKET OVERVIEW

AN OVERVIEW OF CURRENT AND EMMERGING ISSUES IN FOOD SAFETY

SGS

DEAR READER,



Recent food scandals have seen horsemeat substituted for beef in a broad range of products across the EU, as well as seafood species extensively substituted in the US. In this issue of Hot Source we look at the subject in more detail, its history, the extent of food adulteration and the labelling requirements in place to address the problem.

Banned in some countries, the animal feed additive ractopamine and its testing, also fall under the spotlight.

Ever popular with consumers the global market for olive oil is expanding and our market report offers an overview. We also discuss some emerging food safety and security issues, such as foodborne illnesses and climate change. The issues around allergen control, testing and management are also examined.

Sustainable sourcing is featured in the form of UTZ Certification. This fast growing standard supports some of the world's most vulnerable growing communities and meets consumer demand for ethically sourced products. The sustainability theme continues with articles on emissions assessments and Ecodesign.

For the complete range of SGS services and support visit: www.foodsafety.sgs.com.

SGS Agriculture and Food Team

CONTENTS

MARKET NEWS

Is Your Coffee, Cocoa or Tea UTZ Certified? - read article	Page 3
Olive Oil Market Overview - read article	Page 4
Allergen Testing and Management - read article	Page 6
Food Fraud – The Tip of The Iceberg? - read article	Page 8
Tighter Controls on Ractopamine in Pork and Beef Products - read article	Page 10
About Nutritional Sustainability and Environmental Product Declaration - read article	Page 11
An Overview of Current and Emerging Issues in Food Safety - read article	Page 12
Sustainability Programme - Cradle to Retail Emissions Assessment Reveals the True Impact of a Retail Product - read article	Page 14

SGS FOOD NEWS & TRAINING

SGS Network News and SGS Webinars for Sept - Nov 2013 - go to page	Page 16
--	---------

SGS EXPERT DOCUMENTS & E-SUBSCRIPTIONS

SGS White Papers and information on E-subscriptions to SGS Food Publications - go to page	Page 18
---	---------

FOOD SAFEGUARDS & FOOD EVENTS

The most relevant food-related SafeGuards from the past weeks and information on Food Events for July 2013- go to page	Page 19
--	---------

IS YOUR COFFEE, COCOA OR TEA UTZ CERTIFIED?

Achieve UTZ certification with sustainably sourced coffee, cocoa and tea.

Many trusted international brands have already achieved UTZ certification for their products by ethically sourcing them from sustainable farming communities. This is due to increased customer awareness and demand for environmentally responsible products.

UTZ exists as a response to increasing customers demand, so can you afford not to be certified?

COFFEE

UTZ certified is the largest coffee sustainability programme worldwide both in sales and supply:

- 188,000 metric tons of UTZ coffee was sold in 2012.
- The market share of UTZ coffee in the Netherlands and Switzerland was 40% of total coffee consumption.

COCOA

UTZ also has a cocoa programme which in just four harvests since 2007 has grown to be the leading certification scheme:

- In 2012, over 3,000 new UTZ chocolate products went on the market throughout Europe, Asia and Australia as well as North and South America.
- 118,000 metric tons of UTZ cocoa was sold in 2012, more than double the 2011 sales of 42,000 metric tons.

TEA

UTZ is the first organisation to develop a specific Code of Conduct for Rooibos production. Developed in consultation with local and global experts and stakeholders, including farmers, local tea experts, government officials,

NGOs, traders and tea packers the UTZ tea programme aims to ensure that the needs of both producers and the markets are met:

- In 2012, UTZ tea sales increased with 5% to 3,074 metric tons.

SUSTAINABILITY IN ACTION

The UTZ mission is to help create global sustainable farming as a norm. The drive towards sustainable farming helps farmers, workers and their families to fulfil their ambitions as well as safeguarding the world's resources, now and in the future. For this to happen the following principles apply:

- Farmers implementing sustainable agricultural practices whilst making a profit.
- Industry investing in and rewarding sustainable production.
- Customers having increased confidence in the sustainability of the product at the point of sale.

UTZ certification is split into two programmes. The first is the Code of Conduct for on-farm production. It not only includes good agricultural practice (GAP) but also assesses ethical issues, for example, child labour, education, access to healthcare, on farm housing and women's rights. The Code of Conduct is also educational programme with the farms working on a four-year cycle of continuous improvement to meet the highest levels of production.

The second programme is the 'Chain of Custody' to trace and maintain the integrity of the UTZ certified product throughout the supply chain.

The UTZ 'Good Inside' Portal also allows produce to be traded and monitored, thereby maintaining traceability and providing a record of all trades to preserve the integrity of the UTZ certified claim on produce.



EXPANDING MARKETS

One third of sustainably traded coffee is UTZ certified and the demand for tea and cocoa products is growing rapidly. Whatever your role in the supply chain you can apply for UTZ certification and reap the rewards of compliance:

- Access to new markets.
- Increases in productivity.
- Improvements in quality.
- Better prices.

UTZ, which means 'good' in Maya language, provides the assurance of social and environmental quality standards in coffee, cocoa and tea production expected by brands and consumers.

APPROVED CERTIFICATION BODY

SGS, as a UTZ approved certification body, and a leader in food safety auditing can audit your organisation's supply chain. SGS's global network can audit produce to the UTZ protocols through the supply chain, from production to manufacture and processing.

For more information visit our [UTZ Certification webpage](#).

John Buchanan
UTZ Programme Manager
SGS Auditing Services
john.buchanan@sgs.com
t +61 03 9790 3477

OLIVE OIL MARKET OVERVIEW

Olive oil is one of the fastest growing segments of the global food industry. As the main component of the Mediterranean diet, the health properties of olive oil make it a food product with a promising future.

REGULATION BY THE IOC

Regulated by the International Olive Council (IOC), olive oil must conform to defined quality standards and is subject to the same safety and quality regulations as other food products. Its reputation for health benefits and the globalisation of food supply chains means it is very much in demand by consumers.

QUALITY STANDARDS

The IOC defines quality standards and monitors the authenticity of products and their claims. Three different grades of olive oil are defined:

- Extra virgin olive oil – virgin olive oil that has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams.
- Virgin olive oil – virgin olive oil that has a free acidity, expressed as oleic acid, of not more than 2 grams per 100 grams.

- Ordinary virgin olive oil – virgin olive oil that has free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams.

If oil contains more than 3.3 grams of oleic acid per 100 grams, then the IOC defines it as 'not fit for consumption'. Misunderstandings abound among consumers about the use of the word 'Virgin' to describe olive oil. It simply means that the olives have been pressed to extract the oil. No heat or chemicals have been used during the extraction process, and the oil is pure and unrefined. However, it should be noted that the US Department of Agriculture (USDA) uses a different system to categorise the different oils.

PRODUCTIVE MARKETS

As may be expected, the main olive oil producing regions are to be found across the Mediterranean, in Europe and North Africa. Spain produces by far the most olive oil. Some 43.8% of the world's

production comes from Andalucía and Catalonia. Italy produces some 21.5%, Tunisia 17.7% and Greece about 12.2%. Serving domestic and international markets, these four countries are also among the highest exporters of olive oil.

PRESSURES ON PRODUCTION

With the olive growing industry restricted to specific geographies, crop yields and consequently prices can be subject to major fluctuations in years when production or cultivation is affected. For example, olive oil prices are expected to surge this year, as a direct result of drought in Spain during 2012. As the world's major olive producing nation, the reduced olive harvest will have a long-term impact on prices.

FRAUD AND ADULTERATION

A hot topic, one that has featured strongly in the meat and fish sectors in recent months, is fraud, specifically, the adulteration and mislabelling of olive oil products and the substitution of other oils to increase profits. The practice has become a major concern, especially in Italy and Spain.

In 2008, two investigations in Italy uncovered a large-scale scheme to re-label oils from other Mediterranean countries as Italian. In addition, the investigations discovered systematic adulteration of olive oil with sunflower and soybean oils, to then be sold as extra virgin olive oil.

A US study, made by UC Davis Olive Oil in July 2010, showed that 69% of imported oils and 10% of oils from California did not meet the USDA standard for extra virgin olive oil. This study was made on 52 products labelled as extra virgin olive oil purchased in Californian retail stores. Alarming, 11 of them even failed the USDA and IOC chemical tests.



In 2012, Operation Lucerna in Spain identified fraudulent activity in which blends of cheaper oils, such as palm and sunflower oil were passed off as olive oil. According to the Olive Oil Times, 14 February 2013, the scheme “allegedly involved a complex network of 30 companies and ‘straw men’ from Spain, Italy and Portugal, and sales tax evasion of at least EUR 3 million”.

Furthermore, the past few months has seen an increase in the adulteration of food grade oils. In 2013, many olive oils sold as ‘extra virgin’ are not meeting the rigid standards set forth by the IOC and USDA.

To identify this type of adulteration, testing parameters indicated in COI/T.15/ NC no. 3 – in point 3 ‘Purity Criteria’ have been selected to enable the detection of contamination or fraud in the different grades of olive oil.

For example:

- High values of stigmastadienes in an extra virgin olive oil indicates contamination with a refined oil (olive oil, seed oil or kernel oil), or an inappropriate method of extraction for extra virgin olive oil.
- High values of wax, erythrodiol and uvaol indicate that the olive oil has been mixed with a kernel olive oil.
- High values of ECN42 and sterol composition indicate that the olive oil has been mixed with seed oil.
- Methyl and ethyl esters determination has been included in order to detect de-odorised oil into extra virgin olive oil.
- 2-monopalmitate glycerol determination is used for the detection of animal fats and more.

Our ISO 17025 accredited laboratories in Spain and Tunisia, also recognised by the IOC, can make all of these analyses and provide assurance of the quality of samples analysed. Our 9001 certified lab in New Orleans, Louisiana, USA can also perform food grade oils testing.

ANALYSIS AND AUTHENTICATION

With unrivalled experience in the testing, analysis and authentication of olive oil products, SGS in Tunisia and in Spain manages the quality control of large quantities of the olive oil supply for clients. Working for some of the world biggest producers, exporters, manufacturers and private label businesses, our scientists test and authenticate samples based on the specifications set down by governing bodies including the IOC, USDA and AOCS (American Oil Chemists’ Society).

In Europe, the USA, or North Africa, if an oil sample fails to meet these standards our technical experts can help clients to identify and understand the issues involved, thereby saving them from potential claims and/or embarrassment. We can advise on the development of quality assurance programmes to monitor and guard against the risk of adulteration, focusing on purity as well as analytical tests to determine the grade and quality of olive oil.

Patricia Gil de Biedma
Branch Manager
SGS Spain
patricia.gildebiedma@sgs.com
t +34 95 452 41 42

Bill Spence
Agricultural Laboratory manager
SGS North America, Inc.
bill.spence@sgs.com
t +1 504 469 6401



ALLERGEN TESTING AND MANAGEMENT

Food allergies affect 220-250 million people worldwide according to the World Allergen Organisation (WAO). Affecting 5-8% of children and 1-3% of adults the prevalence of allergies continues to increase with sensitisation rates to one or more common allergens approaching 40-50% amongst schoolchildren (WAO 2011).

Food allergies make consumers' lives difficult and are potentially fatal. In the USA, it was estimated that food allergies are responsible for 30,000 emergency room visits annually, leading to 2,000 hospitalisations and 200 deaths (WAO 2011). In a worldwide survey, conducted by the WAO, the British Society for Allergy and Immunology reported the prevalence of allergic disease in the general population had remained stable over the previous 10 years while 25% of both the adult and child populations suffer from one or more allergic diseases. The majority of countries responding to the same survey reported an increase in food allergies. No country reported a decline in food allergies over the last 10 years.

More than 160 foods and food additives are known to be able to cause allergic reactions in humans. Essentially harmless, an allergen has the potential to cause an adverse reaction in the human body's immune system.

Effectively, it becomes the food manufacturer's responsibility to identify allergenic ingredients within their product recipes, plus any that have the potential to contaminate the production process, through appropriate labelling.

FOOD ALLERGY, OR INTOLERANCE?

A food allergy is not the same as food intolerance. An allergy causes oversensitivity of the body's immune system. If the immune system is not involved in the reaction to a food then it is known as food intolerance. The quantity of a food/additive that a person needs to consume before the body reacts is also much lower for food allergies, where even traces can be enough to trigger the body's immune system into action.

ON THE INCREASE?

The causes of the increase and spread of allergic reactions have not yet been fully understood. Research, record-keeping and better communication between agencies and countries, combined with better diagnostics have led to more effective detection and faster recognition of allergens.

Hypotheses about the apparent increase in food allergies consider that the number of allergens has increased and the globalisation of the food market has extended the geographic reach of allergens too.

WHAT ARE THE MAJOR ALLERGENS?

Food, or food additives, with a high allergenicity (the degree to which a compound is able to trigger an allergic reaction) include: nuts, fish, cow's milk and pindas (peanuts).

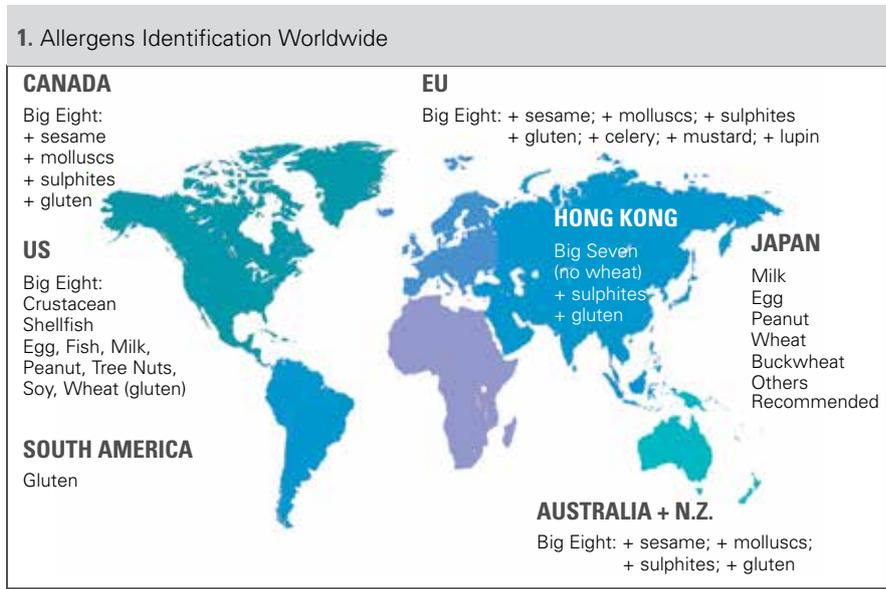
To protect consumers, many countries have identified a range of foods and additives and implemented legislation on their use and labelling to increase customer awareness and reduce risk. In

the US, the FDA requires the labelling of eight major allergens: crustacean shellfish; eggs; fish; milk; peanuts; soy; tree nuts, and wheat. Canada, the European Union (EU), Hong Kong, Australia and New Zealand use the same base list but have added further food items (see illustration 1).

MANAGING ALLERGENS

In many countries the law requires that allergens present in food be labelled to reduce the risk of accidental consumption. In addition, the risk of cross-contamination must be considered and safeguards put in place to minimise the possibility.

Allergen management requires an integrated approach and effective communication of allergen information throughout the supply chain. Good Manufacturing Practices (GMPs) assume the development and implementation of a prevention plan, so that the presence of critical allergens in the final product is prevented. HACCP plans aim to identify the critical points in a product's manufacture where additional measures



can be taken to minimise the presence of allergens in the final product. In the event that HACCP and GMP practices suggest that the implementation of those additional measures may not be enough to exclude the risk of cross contamination, then appropriate labelling must be introduced.

ALLERGEN LABELLING

Product labelling should help the consumer to make an informed choice about the product they are buying. Given that there is no cure for food allergies, sensitive consumers need to rely on avoidance, and this is dependent on accurate product labels.

Regulating food allergen labelling has been a complex process. In almost every market, legislation requires the mandatory declaration of allergenic compounds that are intentionally added into the product as part of its recipe.

The two main methods of labelling are the 'Contains' warning immediately after the ingredient statement and the listing of an allergen in parentheses immediately after the actual ingredient that contains the allergen. Local rules apply and manufacturers should always clarify the requirements for a given allergen in the product's destination market.

Where the possibility of cross contamination has been identified, through HACCP and GMP, then precautionary labelling advises consumers that a priority/critical allergen may be accidentally present in a food where it is not listed as an ingredient. This should only be used where cross contact is likely to occur and health risks may be anticipated.

While there is good cause for the use of "may contain" or similar warnings, they should only be employed when the risks have been assessed on a case by case basis. Overuse of these warnings in an inconsistent manner significantly reduces their effect, thereby exposing consumers to increased risk.

TESTING TIMES

The only way to be sure that the supply chain is operating effectively and as planned is product testing. Food manufacturers need to check not just the process flow, but the entire flow of materials, for cross contamination. Separation of a non-allergen process line from the personnel and equipment of an allergen product line is the best approach, but, if this cannot be achieved, then eliminating the risk of cross contamination is paramount.

Finished product and food contact surface testing verifies that HACCP and GMP practices and processes are in place and effectively implemented. There are currently four methods for testing:

ELISA (enzyme linked immunosorbent assay) testing can deliver a quantitative analysis relatively quickly (1-2 hours) and kits are available covering eight major allergenic compounds. Care should be taken with the interpretation of results and in some cases confirmation of the positive result might be necessary.

Dipstick & lateral flow testing can detect allergenic compounds as low as 5ppm. With a very rapid test time (5-10 minutes) it is easy to use, portable and available for many allergenic compounds.

PCR testing is a DNA based method. It can deliver very accurate results and is available for various allergens but it is high cost (equipment and staff), includes the risk of cross contamination, requiring specific DNA primer and primer design.

Mass spectrometry testing is highly sensitive and delivers qualitative and quantitative analyses. Equally, the implementation costs (equipment and staff) are high, it is time consuming and still under development.

Testing can be conducted either in-house or by an independent third party. Be sure to select the most appropriate testing method for the finished product being tested and that the chosen ELISA test kit detects processed allergens and not just the native forms.

HARMONISED APPROACH

Despite a range of national and regional legislation, the food industry can still be

frustrated by the lack of a harmonised approach to the issue of allergens, their identification, management and labelling.

However, the New Zealand and Australia Allergen Bureau has developed the Voluntary Incidental Trace Allergen Labelling system, VITAL. This systematic risk-based approach allows manufacturers to assess the impact of allergen cross contact and also assess the necessity and appropriateness of precautionary labelling.

According to the Food and Drink Federation (FDF) the industry has been asking for action levels for years. The need for consistency around allergen management principles and strategies, has led to the development of specific guidelines for allergen management practices published by FoodDrinkEurope in January 2013, with the aim of harmonising allergen management at a European level. At present no consistent figures are agreed and used across the food industry.

TRAIN & SUPERVISE

Experience has shown that the most important action the food industry can take is to ensure that all employees are trained in the allergen control programme. Most companies devise comprehensive and potentially effective programmes, but fail to train and supervise personnel to ensure its implementation.

With 160 foods and additives that can cause an allergic reaction in humans it is difficult to produce an item that someone in the world is not allergic to. The food industry needs to ensure that all ingredients are properly declared on packaging and prevent undeclared ingredients from contaminating products.

Evangelia Komitopoulou, PhD
Global Technical Manager - Food
SGS United Kingdom Limited
evangelia.komitopoulou@sgs.com
t +44 7824 089985

Guy Lamon
Global Competence Support Center
Food Technical Support
SGS – Belgium NV
guy.lamon@sgs.com
t +32 3 545 87 77

FOOD FRAUD – THE TIP OF THE ICEBERG?

Food fraud and adulteration for financial gain has hit the headlines recently. Horsemeat substituted for beef in Europe, seafood species substitution in the USA, and suspected organic food fraud in Germany – the spotlight has fallen on the veracity and transparency of global food supply chains.

Food fraud is big business and not new. Ancient Rome and Athens had laws regarding the adulteration of wines, and as early as the 13th century Europe introduced food laws to protect consumers from unscrupulous traders. The precise scale of economically motivated food adulteration in the 21st century is not clear, but it is big business.

HORSEMEAT MASQUERADING AS BEEF

Meat substitution on an industrial scale was identified across Europe in early 2013, affecting 13 countries and impacting many trusted manufacturing brands and household name retailers. Horsemeat legally entered the food supply chain, and between the slaughterhouse and food production premises it was re-labelled as beef. Consequently, a broad range of processed foods (ready meals, beef burgers) were contaminated with horsemeat. Some products showed only trace levels of contamination, but others were found to contain a significant proportion of horsemeat.

Consumer faith in the supply chain was damaged. However, the episode also exposed the length and complexity of the food supply chain, something consumers were not really aware of.

SUSPICIONS OF ORGANIC EGG FRAUD

In Germany and the Netherlands, 186 poultry farms have been investigated for fraud involving organic eggs. The Dutch poultry farms are suspected of supplying laying hens to the German poultry farms using a double book-keeping system and fake bills. This system allegedly allowed the German poultry farms to label eggs as organic, when they in fact kept too many chickens not raised or held according to organic specifications.



WIDESPREAD SEAFOOD SUBSTITUTION

Consumers are regularly urged to include more seafood in their diet, but a recent study by Oceana, revealed that 33% of 1,215 samples analysed in the USA were mislabelled. Incorrect labelling can pose a risk to human health. Swapping one species for another may open the door to potentially harmful toxins being consumed and making people ill.

Oceana reported that they found seafood fraud everywhere they tested. Of the most commonly collected types of fish, snapper and tuna had the highest mislabelling rates across the country at 87 and 59 per cent, respectively. Whilst 44 per cent of all the retail outlets visited sold mislabelled fish, sushi venues had the worst level of selling mislabelled fish in 74 per cent of the tested restaurants, followed by other restaurants at 38 per cent and then grocery stores at 18 per cent.

ANCIENT ISSUE

The temptation to increase profits by selling adulterated food and beverages is nothing new. In ancient Rome and Greece, traders would add colourings and flavours to wines to make them more saleable. Due to ongoing fraud, in the 13th century, France, Germany and England introduced the first food regulations to protect their populations. In 1516 the German beer purity law was introduced which is still in use today. Historically, food adulteration has often been detrimental to human health. In England, unscrupulous 18th and 19th century bakers used a variety of 'additives' to whiten and increase the weight of bread products. Food safety was of minimal concern as poisonous additives including alum, chalk, plaster of Paris, pipe clay and even sawdust were added to this everyday staple. During the same period, beers across Europe were

regularly ‘improved’ with the addition of bitter tasting substances, including strychnine, to help brewers save on the cost of hops.

Individual scientists who were working against powerful commercial interests championed food safety in the 18th and 19th century. In 1820 Germany’s Frederick Carl Accum published a book exposing the practices and effects of food adulterations. Dr John Postgate, an English chemist and medical doctor, who spent more than 20 years campaigning for food safety legislation, continued to promote the cause after Accum’s death. Postgate was the first to champion not only a ban on the adulteration of food, but also the introduction of organised detection and monitoring. As a result, the first Food Adulteration Act was passed in the UK in 1860. This was a milestone for consumer safety, but just the first step towards today’s food and consumer safety culture.

LABELLING RESPONSIBILITIES

The recent food fraud crises were an eye-opener for industry, regulators and consumers. All the evidence points towards vulnerability to fraudulent activity in the current highly sophisticated food systems’ regulatory frameworks.

EC Directive 2000/13 is clear about the food industry’s labelling responsibilities:

- The labelling and methods used should not mislead the consumer.
- All ingredients must be mentioned on the label of pre-packaged foodstuffs.
- [Labelling] must also indicate the animal species from which the meat originates directly on the package or on a label attached thereto.

(See figure 1 for more legislative details)

Mislabelling is a global issue. In addition to the above-mentioned incidents, South Africa had also been hit by a mislabelling scandal. A study says that the country has seen donkey, water buffalo and goat meat sold as burgers and sausages.

However, the issue is not only about species substitution, but also the

adulteration of ingredients, and additives, as well as organic and geographical origin claims.

Species substitution (meat and seafood) has proven widespread, and the industry needs to be aware that the line between the simple mislabelling of products and food safety risks is a thin one. Across Europe, mislabelling of horsemeat as beef rapidly became a food safety concern, as products were suspected to contain the banned veterinary drug phenylbutazone.

DEFAUDING THE CUSTOMER

There is potential to increase profit by supplying and selling sub-standard or substituted products. However, the cost to the industry, brands and long term business sustainability is not measurable.

Food fraud is the deliberate substitution, addition, tampering or misrepresentation of food, food ingredients, food packaging or false or misleading statements made about a product for economic gain. Often considered to be mostly an economic issue, the substitution of ingredients, and recent examples of failure within the supply chain to deliver the goods ordered, are raising questions about food safety.

Any adulteration to the stated ingredients of a food product by substitution, dilution or modification means the consumer

does not know what they are buying and moreover, the product has not been subjected to the same rigorous food safety testing regime as legitimate unadulterated products. Fraudulent activity is intended to evade detection, so only the criminal knows what’s really in the adulterated product. For consumer safety this is the worst scenario, as the criminal is then the only person with the product knowledge, but not necessarily the expertise to assess whether the changes pose a risk to human health.

TESTING, CERTIFICATION AND VERIFICATION

Evidence suggests that recent revelations are only the tip of the iceberg. Partnering with an independent third party testing, certification and verification supplier, such as SGS, enables actors across the food supply chain to verify food safety management systems and test materials at any and/or every stage.

For further information please visit our website www.foodsafety.sgs.com.

Ron Wacker, PhD
 Global Food Testing Business
 Development Manager
 SGS Germany
ron.wacker@sgs.com
 t +49 6039 4696

1. EU Food Labelling Requirements		
LABELLING REQUIREMENTS	DIRECTLY APPLICABLE LEGISLATION	IMPLEMENTING DIRECTIVE
General labelling requirements	[from 12/2014] Regulation (EC) 1169/2011	Directive 2000/13/EC
Allergen labelling		Directive 2000/13/EC
Genetically modified food labelling	Regulation (EC) 1829/2003	
Gluten-free labelling	Regulation (EC) 41/2009	
Lot marking		Directive 89/396/EEC
Nutrition labelling	[from 12/2014] Regulation (EC) 1169/2011	Directive 90/496/EEC
Organic labelling	Regulation (EC) 834/2007 Regulation (EC) 889/2008 Regulation (EC) 1235/2008	
Packaging gas, sweeteners and liquorice		Directive 2008/5/EC
Phytosterols and Phytostanols	Regulation (EC) 608/2004	
Quinine and caffeine		Directive 2002/67/EC

TIGHTER CONTROLS ON RACTOPAMINE IN PORK AND BEEF PRODUCTS

Russia announced in December 2012, that beef, pork and turkey imports would be halted, unless the meat is certified to be free of ractopamine. Since then, the European Union and China have imposed import restrictions on certain meat products.

WHAT IS RACTOPAMINE?

Food additive ractopamine, is a beta-agonist that increases protein synthesis in mature animals, to increase muscle growth and improve feed efficiency, thereby reducing the number of days animals spend on feed.

WHY THE CONCERN?

High levels of ractopamine consumption have been linked to cardiovascular effects and behavioural changes in both humans and pigs. Ractopamine is not for use in humans for any medical purposes.

Ractopamine is the active ingredient in products marketed as Paylean™ for swine and Optaflexx™ for cattle, by Elanco Animal Health, a division of Eli Lilly. Its use as a growth promoter is currently allowed in 25 countries worldwide.

Following imports of meat products with unacceptable levels of ractopamine in 2012, from several countries the use of ractopamine is now restricted in the Russian Federation. Its presence in meat products, in any quantity above 0.1-1mg/kg, is not acceptable and any such products will be destroyed, recycled or, where possible, re-exported.

MARKET IMPACTS

The USA exports about \$500 million worth of beef and pork to Russia each year. For producers, processors, importers and exporters of animal-based food products and feed, the risk of failing to comply with legally permitted maximum limits can affect not only a brand but profits in the USA and internationally.

The Codex Alimentarius Commission has set new maximum residue limits (MRLs)



for ractopamine in pig and cattle tissue, in an effort to improve the trade of meat containing the growth substance. Codex regulation allows no more than 10 parts per billion (ppb) for muscle cuts of beef and pork. The USA's Food and Drug Administration's limit is 30 ppb for beef and 50 ppb for pork.

China has imposed import restrictions on meats containing ractopamine. There is currently no applicable legislation on ractopamine, but in 2011, six government departments issued a joint announcement banning its production and sales of ractopamine. Consequently, meat producers and consumers are increasingly paying attention as to whether their products contain this illegal animal feed additive.

In Brazil, the use of ractopamine is prohibited in cattle. It can be used in pork, unless it is destined for countries like Russia, which have banned this additive.

TESTING DEVELOPMENTS

To meet the needs of meat producers, importers and exporters, SGS has developed ractopamine level testing for meat tissue and feed products. Ractopamine testing uses High Performance Liquid Chromatography (HPLC), with fluorescence, based on Elanco methodology, for both medicated levels and residues in feed, with a limit of quantification of 2.5g/ton for feed.

Using in house validation, and the USDA Food Safety and Inspection Service CLG-AGON1.03 method, HPLC-MS/MS (tandem mass spectrometry) is used to achieve even greater sensitivity in determining ractopamine levels in both meat tissue and liver with a level of detection of 0.5 ppb.

In the USA, SGS Brookings also has extensive knowledge and understanding of matters relating to drug residue issues in feed, and can provide testing to ensure the safety of livestock products. Besides Ractopamine, this laboratory has the ability to detect other residue levels of antibiotics and contaminants.

Other SGS laboratories in our global network, including Shanghai, have ractopamine testing capabilities.

FOOD SAFETY EXPERTISE

As a world-leader in food safety, we have an international, multi-lingual network of specialists ready to share their expertise and help you raise standards. We can ensure that your meat products meet local and international regulations.

Angela Carlson
Analytical Laboratory Manager
SGS North America, Inc.
angela.carlson@sgs.com
t +1 877 692 7611

ABOUT NUTRITIONAL SUSTAINABILITY AND ENVIRONMENTAL PRODUCT DECLARATION

Sustainability in the food sector is often considered at factory level, including energy saving in processes, change in sourcing habits and reduction of waste in the supply chain. Focusing sustainability evaluations at product level allows organisations not only to link manufacturing, packaging and delivery but also to connect with consumer expectations through environmental nutrition and labelling.

CONSUMER EXPECTATIONS

In 2010, a study reported that 84% of consumers were actively looking for sustainability claims on food and drink. If this study were to be carried out in 2013, the percentage would probably be very similar if not higher. However, the number of different types of sustainability claims encountered on products has risen. Claims such as "environmentally friendly" may be too generalised and difficult to verify during a shopping session. Cost, consumer safety, welfare and health are indubitably the most important aspects of a product for the majority of consumers and this will continue to increase. Linking nutritional benefits and environmental performance is now a reality and is expected to expand in the coming years under the name of Nutritional Sustainability.

MAPPING PRODUCT SUSTAINABILITY

Quantifying the environmental impact of diet is still being debated and many options are available for consumers willing to remove meat from their menus, for example. Between two dishes of lasagne or two Caesar salads, the sustainable choice should lead to better health as well as reducing environmental impact. Recent developments in life cycle assessment studies and nutritional analysis have opened new paths for mapping product sustainability. For improved results, the following aspects should be considered as a baseline:

ENVIRONMENT

- Climate change impacts
- Soil and Biodiversity impacts
- Rationalisation of natural resource usage

HEALTH AND WELFARE

- Nutritional balance
- Nutritional quality
- National nutrition initiatives
- Nutrient profiling initiatives
- Food safety

Data related to local schemes of supply, avoidance of unwanted impacts and the analysis of alternatives should be taken into account and discussed on a case by case basis. This in-depth analysis will also explore environmentally sustainable pathways to provide livelihoods for suppliers and food for consumers.

Such methods should be of interest not only to food manufacturers who want to increase the sustainability aspects of their products but also to catering companies and canteen managers, mindful of the footprint of their menu.

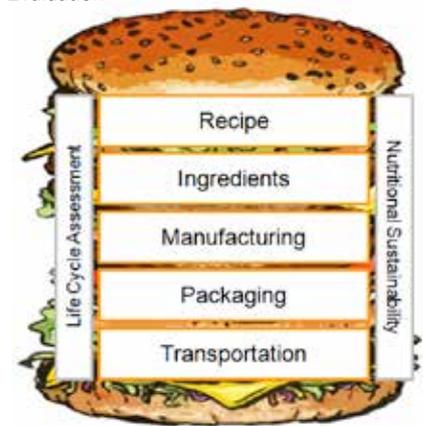
COMMUNICATE PRODUCT

PERFORMANCE: EPD AND PCF

When a product or system has been developed and manufactured with sustainable considerations it might be relevant to communicate about its performance. This is what an Environmental Product Declaration (EPD) is made for. It is a standardised (ISO 14025/TR) LCA based tool that provides a threefold benefit:

- **Credibility:** It is verified by a third party for public communication.
- **Comparability:** Products from the same category will share a single calculation methodology.
- **Objectivity:** Calculation of environmental performance is based on LCA methodology.

Example of a Nutritional Sustainability Evaluation



A Product Carbon Footprint mark (PCF) is sometimes the first step in developing a product orientated sustainability strategy for a company. This can help an organisation comply with carbon emission regulations, inspire trust in the business and develop client confidence in the products.

Social responsibility and an interest in how a business impacts its employees, customers and the communities in which it operates, should not be underestimated.

From field to fork, SGS experts can provide assistance to organisations at all steps in the food supply chain, including assessing the most significant impacts by analysing the product life cycle and/ or supply chain impacts. For more information on how to make the link between nutrition and LCA data as well as developing your sustainability evaluation method or Environmental Product Declaration, please contact:

Pierre Boccon-Gibod
Senior Sustainability Consultant
SGS United Kingdom Limited
pierre.boccon-gibod@sgs.com
t +44 203 008 78 66

AN OVERVIEW OF CURRENT AND EMERGING ISSUES IN FOOD SAFETY

Food safety and security, as well as factors affecting those (e.g. climate change) have been major emerging areas within the food supply chain arena and have attracted a lot of attention from various research, government and regulatory bodies. The vulnerabilities of food supply chains, that define the food safety and security risks imposed on foods, are mainly a direct result of supply chains being long, global and highly interconnected. Food and drink products are often a target of adulteration (intentional or unintentional) while supply chains usually deal with perishable products that could be harmful to consumers if they are not managed properly.



FOOD BORNE ILLNESS

The economic burden of foodborne illness includes the cost of any health care required, productivity losses and lost trade, incurred as a result of restrictions placed on trade if contaminated food is identified as the source and cause of an outbreak of foodborne illness. The United States Economic Research Service has estimated that the cost to the US economy of outbreaks associated with five major foodborne pathogens was in the region of US\$6.9 billion per year. At the same time the economic burden of foodborne infections in Australia and Sweden were estimated at around AU\$1.2 billion and US\$123 million per year respectively (Hall et al., 2008¹).

Despite apparent improvements in consumer understanding about how to prevent contamination of food products, improved food safety inspection and

testing approaches/methodologies and an overall increase in awareness across the food service about the prevention of cross contamination and hygiene, it is expected that foodborne illness outbreaks will continue to rise. It is thought that this will mainly be as a result of changing lifestyles and eating habits that will favour on-the-go food, and also a result of food supply globalisation as well as constantly changing methods of food production and distribution which increase the potential for widespread outbreaks. Prevention but also control of foodborne illness will remain a significant challenge in the coming years.

FOOD ADULTERATION

According to a recently published report, oils (mainly olive oil) represent 24% of reported food adulteration cases. Milk (14%), fruit juices (12%),

including concentrates, jams, purees and preserves), spices (11%) and sweeteners (8%) complete the top five ingredient categories most commonly associated with fraud (Moore et al., 2012²). Other food product categories affected included natural flavouring complexes, dairy products and milk derivatives, cereals, grains and pulses (each at 4%) while gums, functional food ingredients, flavour chemicals, seafood and wines, spirits and vinegars came at the bottom of the list (each at 2%). In the US, it was reported that 33% of the seafood samples collected from 674 retail outlets in 21 US states were mislabelled (Oceana, 2013³). In India, 64.8% of milk-based and cereal-based sweets and savoury products tested were adulterated (Nieburg, 2013⁴).

Generally, meat has not been widely associated with adulteration. However, an increase in the market for convenience food that mainly involves processed food, as well as food trade globalisation, has made meat an easier adulteration target, as was clearly the case in the recent horsemeat scandal. Rising food prices, long and complex supply chains and high mark-ups on some products will continue to favour fraud, making it easier and more profitable.

CLIMATE CHANGE

Addressing the potential implications of climate change on food safety would require some important steps. First of all, a thorough understanding of the microbiological hazards, factors affecting their occurrence and persistence, as well as the identification of effective

prevention measures is required. Effective risk assessment and the use of available tools to predict the likely occurrence and nature of risks under different environmental factors would form an important part of climate change response strategies. Improved detection methods that would enable a rapid detection of microbiological, chemical and physical hazards would benefit response times and thus affect the efficacy of response efforts. An integrated surveillance and monitoring programme would also be required to get a realistic evaluation of the status of foodborne and animal diseases, microbiological and chemical contaminants and aid the identification of emerging food and water-borne diseases.

Predictions of the impact of climate change on food safety mainly refer to foodborne illness and the persistence of mycotoxins in crops. Diarrheal diseases that cause some 1.9 million deaths per year are mainly caused by foodborne pathogens (e.g. *Campylobacter*, *Salmonella*, etc) transmitted through animal-derived foods (e.g. milk, meat). The wide consensus is that even through the prevalence of individual pathogens could vary the net impact of climate change will involve a large increase in the burden of infectious diseases in the years to come (Costello et al., 2009⁵). Mycotoxins are considered to be the key food safety issues in plant-derived foods considering that almost a quarter of the global annual maize crop can become contaminated with mycotoxins. The effects of climate change on mycotoxins may be difficult to predict as it is expected that these are complex, mould and region-specific. An increase in temperature may eliminate mycotoxin production by some mould species, while in colder parts of the world the incidence of infections may increase.



Apart from the obvious health risks related to mycotoxins, one needs to consider the impact on crop harvest and food security.

STAY ONE STEP AHEAD

Global food supply chains are increasingly complex and the potential risk of disruption by climate change, adulteration or pathogens cannot be wholly eliminated. However, compliance with local, national and international regulations and the implementation of best practices, as well as quality, safety and sustainability management systems underpins their success. Internationally recognised standards (e.g. ISO, IFS) are regularly updated to reflect the reality of today's business environment and its challenges.

PARTNERSHIP FOR SUCCESS

Across the food supply chain businesses can ease the regulatory burden and access broader industry expertise and experience when they choose an independent third party partner for their testing, verification and certification needs. SGS's extensive network of global food industry experts and testing facilities open the door to a better business performance, more profitable relationships and our unrivalled reputation for success.

Dr Evangelia Komitopoulou
Global Technical Manager – Food
SGS United Kingdom Limited
evangelia.komitopoulou@sgs.com
t +44 7824 089985

¹ Hall, G., Vally, H., and Kirk, M. (2008) Foodborne Illness: Overview, International Encyclopedia of Public Health, 638-653.

² Moore, J.C., Spink, J., and Lipp, M (2012) Development and application of a database of food ingredient fraud and economically motivated adulteration from 1980 to 2010, Journal of Food Science, 77(4), 118-126.

³ Oceana (February 2013) Oceana Study Reveals Seafood Fraud Nationwide.

⁴ Nieburg, O. (April 2013) Majority of colored foods in India illegal. Confectionery News.

⁵ Costello, A., Abbas, M., Allen, A., Ball, S., Bell, S., et al. (2009) Managing the health effects of climate change. Lancet, 373, 1693-1733.

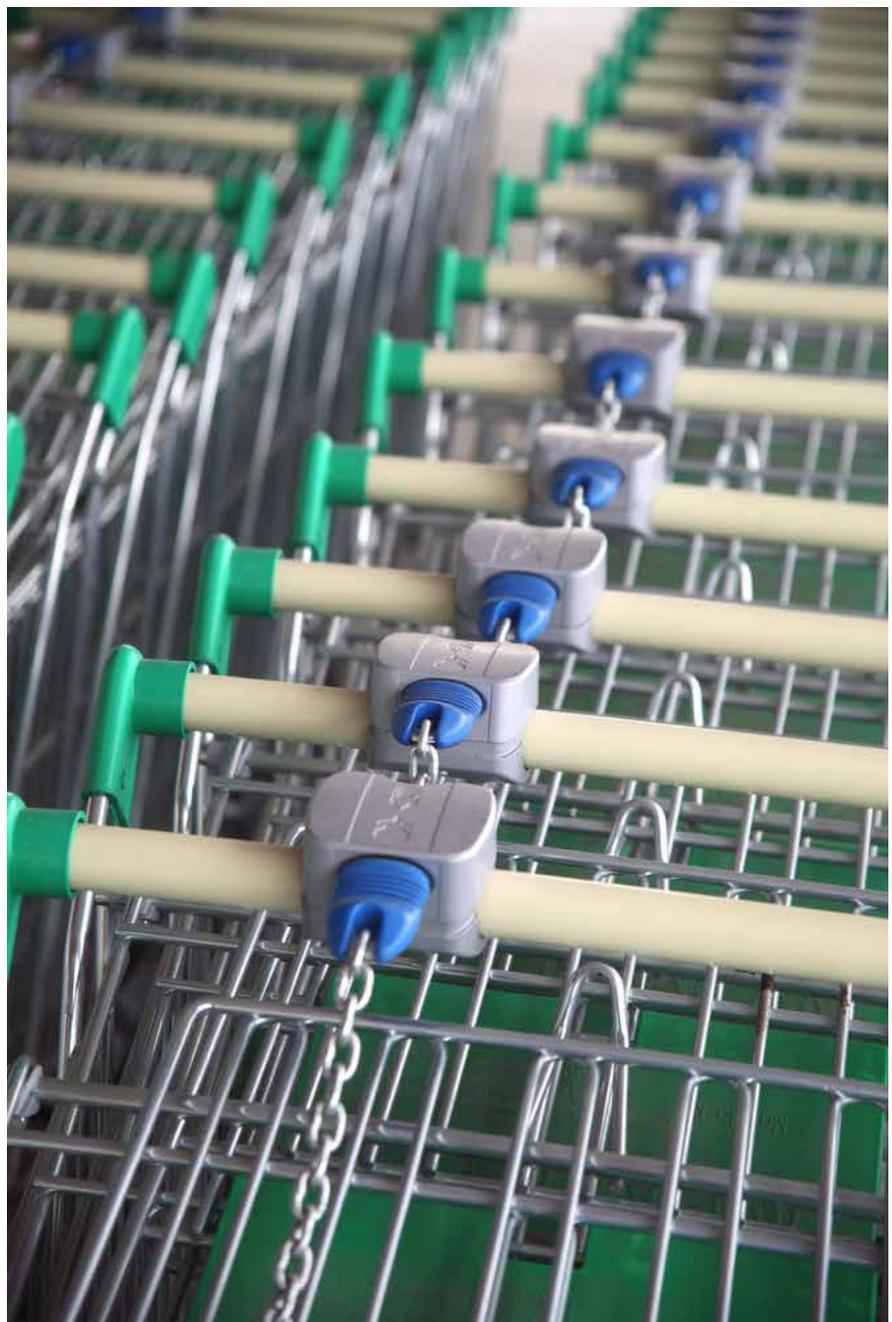
SUSTAINABILITY PROGRAMME - CRADLE TO RETAIL EMISSIONS ASSESSMENT REVEALS THE TRUE IMPACT OF A RETAIL PRODUCT

Measuring your company's impacts, as a retailer or a manufacturer is the first step for any sustainability action plan. However, the full functionality of these assessments, such as carbon footprint and life cycle assessment (LCA), is not often utilised. Following implementation of so-called "green" product categories, data collection and analysis often end up on the shelf. As sustainability initiatives become global, more can be done to make the most of the information gathered.

Emissions associated with imports have increased by 74% for consumer products in the last 20 years, according to a recent report from the UK Government's Department for Environment, Food and Rural Affairs (DEFRA). The carbon footprint of imported products also showed an increase, of 39%. Overall, this represents 51% of the greenhouse gas footprint for the UK, equivalent to 506mt CO₂. A similar communication has been made recently by the French Agency for the Environment and Energy Management (ADEME, with RAC and CITEPA) where an increase of 64% has been reported. Also, 43% of France's greenhouse gas footprint results from imported emissions. Thus, it is important to emphasise that reporting only on Scope 1 emissions prevents transparent communication of the environmental performance of products with bias from approximately 65% to 90%.

PILOT SCHEME IN PROGRESS

Food products contribute to almost 28% of the UK's greenhouse gas (GHG) emissions. Meat and dairy products, as well as bread and cereals are among the major sources. The Co-operative Group, Nestle and Sainsbury's have signed up to a pilot scheme that will examine ways to prevent waste, improve energy and water consumption whilst reducing GHG emissions across their supply chains. For example, Sainsbury's will focus on improving the environmental performance of its non-vegetarian food products, while Nestle aims to improve collaboration with its principal milk supplier in the UK, to develop a new working method.



Bob Gordon, the British Retail Consortium's environmental policy adviser, said this initiative showed that retailers were committed to sustainability and driving down environmental impacts: "Reducing reliance on water, for example, should help ensure that supply chains remain resilient and dependable even at times when water is scarce."

Sustainability is not only about carbon footprinting. This type of initiative may be high on the public agenda at the moment but there are other opportunities for companies to evaluate and improve their products' environmental performance. Many similar initiatives are taking place in Europe and SGS is actively participating in a number of these.

TOWARDS A UNIQUE ENVIRONMENTAL FOOTPRINT METHODOLOGY?

Naturally, this is a progressive approach to simplify consumer choice and encourage suppliers to produce goods more responsibly. A larger number of products will be evaluated in order to better assist consumers in their purchases. Market trends, regulations, best practices and recommendations for government agencies are regularly scanned to update thresholds and follow up improvements made by suppliers to their products.

Lead by the need to reduce confusion of green claims of multiple origins, and promote resource efficiency, the European Commission sets the root of a common methodology for the quantitative assessment of environmental impacts of products throughout their life cycle.

Very recently, the European Commission has launched the first wave of the pilot phase for Product and Organisation Environmental Footprints (PEF and OEF). Every product will be concerned, except food and drink, for which the second wave will start in early 2014.

PEF and OEF final methodologies will embrace carbon footprint, water footprint, chemical footprint, EMAS and ISO14001/14025/14044 standards.



During a three-year period, participating companies will be able to provide their feedback on the framework establishing sector-specific methods for intermediate or final product assessment, with the following objectives:

- Validate the Product Category Rules (PCR) for harmonised communication of results.
- Test different approaches for verification systems (embedded impacts, traceability).
- Experiment with different means of communicating the results to different stakeholders.

After this period and final decisions regarding the multi-criteria assessment

methods and labelling schemes, new and more stringent environmental footprint policies will emerge. These new developments will take one of the following directions:

- Integration with existing policies: Energy Label, GPP, Ecodesign, Ecolabel.
- Cumulative, and adding a new policy based on product environmental footprint.
- Complete renewal, abandoning existing life cycle based policies to come up with a unique and strong product environmental footprint policy.

ABOUT THE TESTING PERIOD

After the publication of the ENVIFOOD protocol, an open call for food and drink products will be published by the Commission early 2014, inviting companies, industrial and stakeholder organisations in the EU and beyond, to participate in the development of product-group specific and sector-specific rules.

Companies who want to lead the selection of impact categories and define communication methods should be interested in joining the pilot phase. Companies who prefer to follow or join later should still be attentive to further developments as the European Commission is looking for a wide range of feedback, including different product types, supply chain size or company size.

If you want to take part in the open call for volunteers, want a gap analysis between the new PEF and your PCR already developed, obtain a PEF screening, or need complementary information on PEF, OEF or ENVIFOOD Protocol, please contact:

Pierre Boccon-Gibod
Senior Sustainability Consultant
SGS United Kingdom Limited
pierre.boccon-gibod@sgs.com
t +44 203 008 78 66

Also, read our latest technical bulletin on the subject in [SGS Safe Guards](#).

NEW SGS FACILITIES, CAPABILITIES AND ACCREDITATIONS

Delivering global solutions requires ongoing investment and development of SGS's laboratory and testing network. We are pleased to announce the following additions and accreditations at Freiburg, Germany and in Cape Town, South Africa.

CAPE TOWN'S SANAS ACCREDITATION

In Cape Town, our food and feed laboratory has announced its accreditation by SANAS (South African National Accreditation System) and in accordance with ISO/IEC 17025:2005.

Just 11 months after opening, SGS's Agri Food Laboratory in Cape Town achieved accreditation by SANAS, South Africa's national accreditation body. This landmark achievement recognises that the facility and its employees are competent to carry out specific tasks in terms of the Accreditation for Conformity Assessment, Calibration and Good Laboratory Practice Act (Act 19 of 2006).

Offering a broad range of agricultural food testing services, our Cape Town facility has been accredited for the following methods:

- Protein in foods and feeds – method: WI-AN-001 based on AOAC 2001.11 Kjeltec
- Free Fatty Acids in foods, feeds and oils – method: WI-AN-002 based on AOCS Ca 5a-40
- Salt (Sodium Chloride) in foods and feeds – method: WI-AN-003 based on AOAC 937.09

This accreditation only adds to the laboratory's existing capabilities. Equipped with state of the art apparatus and facilities the local team delivers consistent, industry-leading methodologies and quality control procedures. Our professional staff maintain high standards of quality and procedural excellence to ensure accurate, repeatable and timely data. Cape Town's in-house analytical capabilities include:

- Nutritional analysis (foodstuffs, feeds, vegetable oils)
- Microbiological testing
- Metals & Minerals in foods and feeds
- Fish (raw, fresh, frozen)
- Spices
- Oils (vegetable, fish)
- Honey
- Juices
- Wines, Distilled Liquors & Liqueurs

This recognition instils confidence and peace of mind to companies and individuals when selecting a supplier and operating within the country.

For more information, please contact:

Chricilia Jordaan
Laboratory Manager
SGS South Africa (PTY) Ltd.
chirchilia.jordaan@sgs.com
t + 27 21 506 3284
m + 27 82 840 4638

NEW SGS LABORATORY OPENS IN FREIBURG, GERMANY

To meet growing demand for testing services SGS has relocated and expanded its food laboratory in Freiburg im Breisgau to a new location. The Director of Agricultural Services and Consumer Testing Services Food Dr. Christian Hummert officially opened the facility on 20 June.

At the new site 80 employees, laboratory staff and customer service, will work in the new SGS Institut Fresenius lab, which is located in the innovation centre in northern Freiburg's BioTech Park. The new facilities, almost twice as big as the previous site, offer more space for food and beverage analysis equipment.

SGS is a long-standing partner of the food industry. This new laboratory, strategically located in south west Germany, close to France and Switzerland, offers the most comprehensive range of product assessment services.



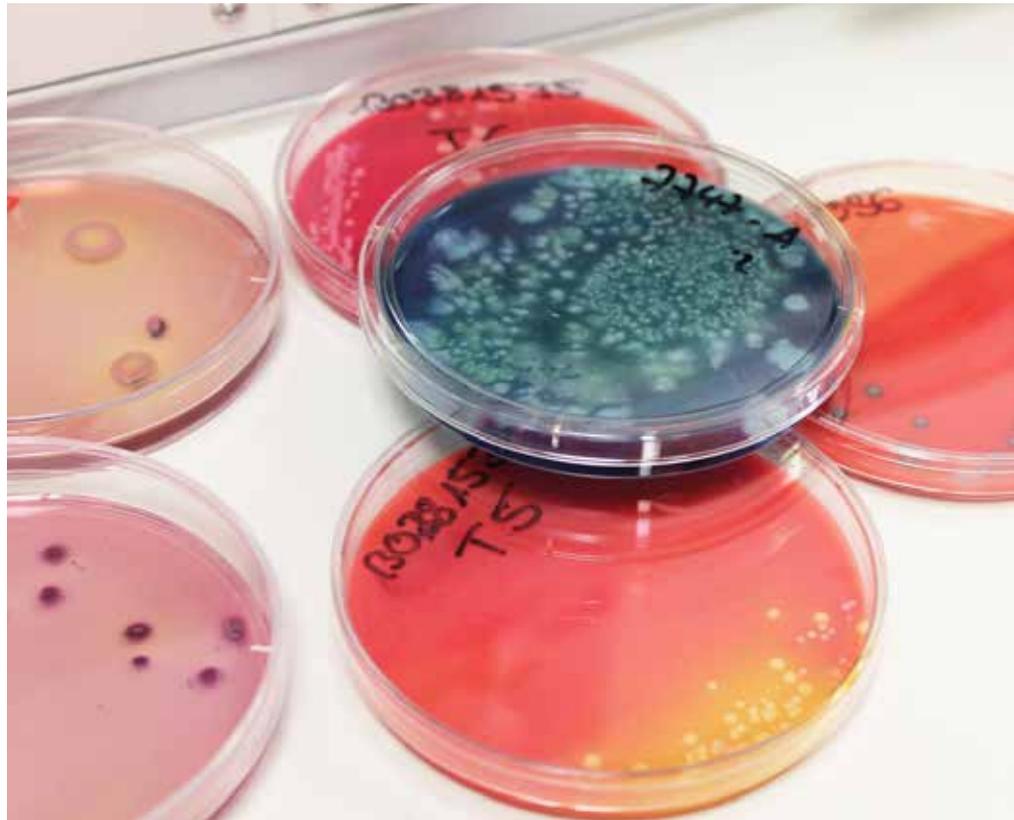
The SGS laboratory in Freiburg offers testing services for food and non-alcoholic and alcoholic beverages and focuses on microbiological testing and chemical analysis for:

- Meat and meat products
- Wine, distilled liquors & liqueurs, juices, soft drinks and other non-alcoholic beverages
- Fresh fruit and vegetables
- Cocoa and chocolate products
- Cakes and pastry products, diet foods, frozen food products
- Shelf life tests for frozen and non frozen products

The new location features state-of-the-art facilities with bigger rooms for sensory panels that can accommodate up to nine testers, who can work simultaneously without affecting each other and a separate preparation room for sensory samples. With rooms built according to the German Industry Standard (DIN) accredited tests can be offered.

The personnel is also specialised in the analysis and testing of flavours as well as for residues of veterinary medicines in meat products. Another signature service is aroma analysis, of great importance to beverage and food industry.

This laboratory is a service provider for big retailers, well-known food companies and important industry associations.



SGS experts in Freiburg also file survey reports for court cases.

Originally founded in 1960, this laboratory was one of the first private food labs in Germany. SGS acquired it in 2007.

Trust SGS to assure the quality of your food products.

The new lab address is:

SGS Institut Fresenius GmbH
Engesserstr. 4b
79108 Freiburg, Germany

For more information, please contact:

Nicole Oschwald
SGS Institut Fresenius GmbH
nicole.oschwald@sgs.com
t +49 761 214046 20

SGS FOOD WEBINARS

For a complete list of SGS seminars, courses and webinars, please check our [events calendar](#).

WEBINAR TITLE	TOPIC	LANGUAGE	WEBINAR STATUS & LINK
Food Defence: Current Guidelines and Future Trends	Food Defence	English	Register for this September 11 webinar at: www.sgs.com/foodwebinars
GFSI - A Comparative Look at Various Food Safety Management Systems and their Suitability for your Business	GFSI	English	Register for this September 26 webinar at: www.sgs.com/foodwebinars
Food Packaging - An overview of available Standards and Implications on Food Safety	Food Packaging	English	Register for this October 8 webinar at: www.sgs.com/foodwebinars
Allergens – Management, Traceability and Overview of available Guidelines	Allergens	English	Register for this November 26 webinar at: www.sgs.com/foodwebinars

OUR WHITE PAPERS - LEARN MORE ABOUT FOOD QUALITY, SAFETY & SUSTAINABILITY

UNDERSTANDING SUSTAINABILITY IN FISH AND SEAFOOD

Recently published, SGS's white paper 'Understanding Sustainability in the Fish and Seafood Industry and the Related Certification Schemes and Consumer Guides' explores the industry's approach to sustainability and generating consumer confidence.

This paper discusses the current state of global seafood stocks and how to meet current demand without endangering their future, including the difficulties in

reaching a harmonised understanding of sustainability across the industry. Seafood is essential to the world's ability to feed the human population; adopting a long-term vision and investing in sustainability can only help to define its future.

Download your copy of: '[Understanding Sustainability in Fish and Seafood: White Paper](#)'.



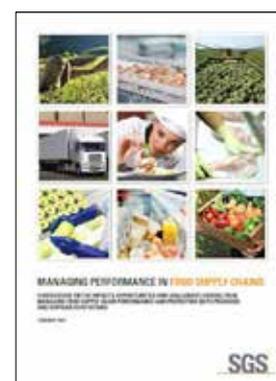
MANAGING PERFORMANCE IN FOOD SUPPLY CHAINS

SGS has recently published the white paper 'Managing Performance in Food Supply Chains'. It discusses the impacts, opportunities and challenges arising from managing food supply chain performance and protecting both producer and supplier reputations.

In addition, it provides an overview of steps that can be taken to

prevent adverse food supply chain related incidents and to increase the performance of supply chains. Taking these actions has the additional benefit of protecting and enhancing the reputation of the organisations involved.

Download your copy of: '[Managing Performance in Food Supply Chains: White Paper](#)'.



To view more white papers from SGS experts please visit the [SGS White Paper Library](#).

IN THE KNOW & IN THE NOW

Through the [SGS e-subscription web page](#), we are able to provide our subscribers a simple yet comprehensive news management tool. Whether you already subscribed to various SGS publications or this is your first try, our publications management page will help you choose the right types of newsletters, alerts or reports from our stable of international and country-specific publications. The main international Food-related publications and bulletins include:

CONSUMER COMPACT – embracing all consumer product segments it covers international and product news, industry articles and stories about our activities. It is published quarterly.

www.sgs.com/consumercompact

SAFEGUARDS - a technical bulletin concentrating on new product standards, regulations and test methods. SafeGuards is usually published weekly.

www.sgs.com/safeguards

SEED & CROP SERVICES - the latest news highlighting developments and specific capabilities in the Seed & Crop Services industry segment.

See the latest [Seed & Crop newsletter](#).

SAFEGUARDS

STAY ON TOP OF REGULATORY CHANGES WITHIN THE FOOD INDUSTRY!

SafeGuards, are SGS technical bulletins concentrating on new product standards, regulations and test methods. They are written by SGS experts and dispatched on a weekly basis. Find below a selection of Food-related SafeGuards titles from the past weeks. Subscribe to SafeGuards: www.sgs.com/ConsumerSubscribe
Browse the SafeGuards Library: www.sgs.com/safeguards

THE LATEST SAFEGUARDS

- Asian / EU Countries Test Imported Wheat From US After GMO Discovery - [read the bulletin](#)
- EU Food Additives List Enters Into Force - [read the bulletin](#)
- 2012 Annual Report on EU's Rapid Alert System for Food and Feed Published - [read the bulletin](#)
- EU Updates on the Import of Feed and Food Originating from Japan - [read the bulletin](#)
- EU Environmental Footprint of Products and Organisations: Applications Closing Soon - [read the bulletin](#)
- EU to Ban Flavouring Substance - [read the bulletin](#)
- US FDA Tool to Prevent Intentional Food Contamination and FSMA Updates - [read the bulletin](#)
- US FDA Soon to Allow Genetically Engineered Salmon - [read the bulletin](#)
- China Implements Import and Export Supervision of Dairy Products - [read the bulletin](#)
- Japan Adopts New Acceptance Criteria for Test Reports Issued by Foreign Official Laboratories - [read the bulletin](#)



SGS FOOD EVENTS JULY 2013

For more events, please check the [online events calendar](#).

EVENT	COUNTRY	LOCATION	DATES	EVENT TYPE	LANGUAGE
IFT	USA	Chicago	Jul 13 - Jul 16	Conference	English
International Association Food Protection	USA	Charlotte	Jul 28 - Jul 31	Conference	

FOR ENQUIRIES

Please contact:
food@sgs.com

© 2013 SGS SA. All rights reserved. This newsletter is a publication of SGS SA. It is intended to provide general information on a particular subject or subjects and is not an exhaustive treatment of such subject(s). Accordingly, the information in this newsletter is not intended to constitute consulting or other professional advice or services. This newsletter is provided "as is" and SGS SA does not warrant that the information contained therein will be error-free or will meet any particular criteria of performance or quality. SGS SA expressly disclaims all implied warranties including, without limitation, warranties of merchantability, title, fitness for a particular purpose, non-infringement, security and accuracy. The information may not be quoted or referred to in any other publication or proceeding without the prior written consent of SGS SA.

WWW.SGS.COM

WHEN YOU NEED TO BE SURE

SGS