

# European demands for food quality and safety

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**Abstract** – In this article was investigated regulations and other normative documents of the European Union concerning food quality and safety and was arranged EU demands regards to food safety. There were determined the basic business concerns of the domestic enterprises in the process of manufacturing and marketing food products.

Key words – quality, safety, foods, EU demands, regulations.

## I. Introduction

Food quality and safety are one of the decisive components in the light of economical safety within every state determined by the state capacity of providing an effective production control and importing safety and high quality provisions according to generally accepted principles. European food safety system is considered as the most reliable in the world. European Union(EU) is governed by normative and legislative acts, as well as specific requirements and standards aimed at ensuring the food quality and safety. The irreversible process of Ukrainian economic integration to the EU market and commencement of the EU-Ukraine Association Agreement are updated the study of the European demands concerning the maintenance of the food quality and safety.

The issues related to the study of EU legislation in regard to the food quality and safety are dedicated works of the following scientists: O. Borodina, V. Yermolenko, T. Kovalenko, V. Korniienko, V. Kuryl, T. Kurman, N. Tytova and other leading scientists. However, in Ukraine, some aspects of the food quality and safety have no enough structural and methodological adaptation, thus some aspects of the EU and Ukrainian legislation need to be investigated further for the purpose of providing free circulation of the safety and high quality food.

## II. Main part

Foods safety is one of the most important components in the light of economical safety within every country. The primary goal of the EU food safety legislation concerns health and consumer protection, as well as assurance of secure food trade. Therefore, production importing to the EU has to meet the standards, so it means that the life and health of the European consumers should be protected at the high level.

Demands concerning safety are confirmed by regulations, directives and other documents of the governmental structure in terms of legislation. Legal liability is accepted in the case this condition is not met.

The European fundamental principles of legislation concerning food safety ruled by the Regulation (EU) No 1831/2003 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 EU food requirements could be classified as marketing and legal. Legal requirements are mandatory. We can emphasis upon the manufacturer requirement, product requirement and consumer requirement (Fig. 1).

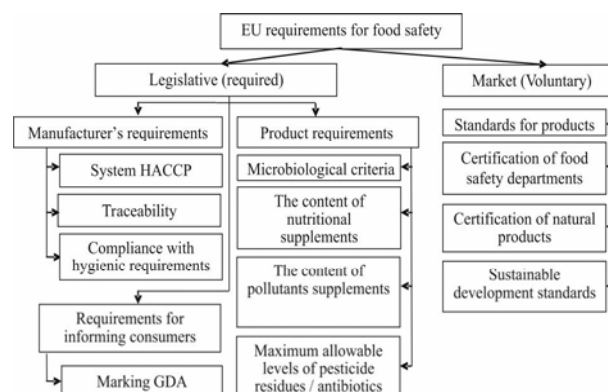


Fig. 1. Structure of the EU food safety requirements

The HACCP system (Hazard Analysis and Critical Control Points) is on the leading place among the manufacturer requirement (in other words production process). Implication of the HACCP system is mandatory for all kinds of industry producing or commercializing food products. The necessity of the HACCP implementation based on consumer demands for the food safety. Nowadays above mentioned system is the basic model of the food quality and safety management.

Traceability is the following requirement due to the principle “step forward, step back”. According to the Regulation (EU) No 178/2002 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, traceability is the ability to follow any kind of food products at all stages, such as transport, storage and sale for consuming. Due to above mentioned principle we can easily predict and avoid the risk.

There is likewise the requirement of labelling or providing the product by corresponding documents. The food importer into the EU has to ensure the availability of meaningful data concerning the food producing and transporting. Unfortunately, there is no perfect system tracing the food products in Ukraine. The program Guideline Daily Amounts (GDA), proceeding in Europe, informs the consumers about qualitative composition of the product in terms of preventing disease. GDA labelling consists of three levels indicating by three colours: green, yellow and red. The colour depends on acceptable level of fat, salt and sugar in the food. Red colour indicates high level, it means attention, use from time to time. Orange or yellow one (medium level) is for using during the extended period. And green colour (low

level) is for utilizing in any amount. According to the Regulation No 1829/2003 operators, placing pre-packed food on the market produced from GMOs, should facilitate inscription on the label with the following words: “This product contains GMOs” or “This product is genetically modified organisms (name of organism)”.

According to the Regulation (EU) No 1169/2011 on the provision of food information to consumers, the provision of food information aiming at improvement of the quality of products distributing of the internal market of the European Union, as well as raising the level of awareness concerning healthy nutrition. Thus, together with traditionally providing information you should facilitate not only the energy value, the amounts of fat, carbohydrate, protein, but also the content of saturated fat, hydrogenated fats, sugar and salt. Therefore, the consumer makes a conscious choice of a food product, making safe use of food or harmful one.

Among the current terms should be set maximum levels for certain contaminants (nitrates, heavy metals) in vegetables of the EU indicating in Regulation (EU) No 1881/2006 and a list of products controlled the maximum permissible residual level of pesticides (Annexes to the Regulation No 396/2005). Active substances can be used in plant protection products under condition on including them to the EU pesticide database according to the Regulation (EU) No 1107/2009.

Whether food products are produced in the EU or imported to the EU the following types are controlled: plant products, foods of animal origin, fresh meat, game and poultry, meat products (semi-prepared food, minced meat and others); milk and dairy products; poultry meat; fish and fishery products; other foods of animal origin (eggs, honey, gelatin, snails, frogs’ legs, blood and blood products, bones, edible coating, dissolve grease).

It should be denoted that Ukrainian enterprises have a permission for exporting to the EU only such foods as milk and dairy products; fish and fishery products; eggs. Only 106 food producers may export through the EU territories, in particular, producers of poultry, fish, honey, eggs, milk and dairy products.

Hence, according to the conducted research the EU food requirements are contained both in a number of regulations, decisions, directives and other documents of European governmental structures, and at the level of the international standards. quality Requirements of the quality refers to the sphere of manufacturer competence throughout the quality standarts’ management at the level of the enterprise’s management. Therefore, the food safety is a key factor for enterprises’ entrance to the EU market.

It can be yeilded macro and micro levels in compliance with the EU demands for food quality and safety among the main domestic enterprises’ issues (Fig. 2).

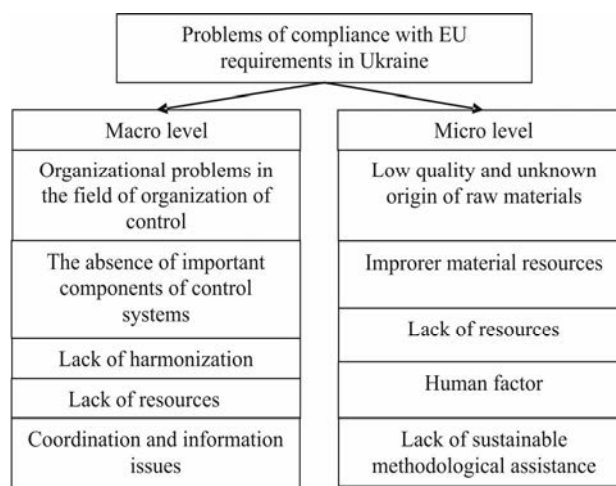


Fig. 2. Main domestic enterprises’ issues in compliance with the EU demands for food quality and safety

Compliance with the EU requirements for the food quality and safety by Ukrainian enterprises will provide a number of advantages and new opportunities. Particularly, it can be highlighted the following benefits:

- protection of the consumers’ rights and interests providing the opportunity to receive safe products and maintaining their health;
- enterprises will be gained in effective produc and expanding marketing boundaries;
- investment increasing, allows companies to be more profitable and remunerative;
- competitiveness of the country as a whole will provide favorable conditions for Ukraine’s economy development.

## Conclusion

Compliance with the EU requirements for the food quality and safety in Ukraine requires the circulation and application of special system upon control quality, particularly HACCP ensuring the competitiveness of domestic products in the EU markets.

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