



EU Food Safety Policy on Spices and Herbs

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The EU food safety policy covers

- biological
- chemical
- physical

hazards in food.



EU Food Law Regulation 178/2002

High level of the protection of human health and consumers' interest

Farm to fork approach

Primary responsibility of a food business operator for food safety

Risk analysis principles



EU Food Law Regulation 178/2002

Precautionary principle

Transparency

International standards

Non-discriminatory measures

Traceability

Emergency measures

Food hygiene Regulation 852/2004

General hygiene provisions for primary production in Annex I:

- *Hygiene provisions*
- *Record keeping*
- *Good Hygienic Practices (GHP) (no HACCP in primary production)*

General hygiene provisions for FBOs after primary production in Annex II

Irradiation

Directives 1999/2 and 1999/3

Irradiation of dried aromatic herbs, spices and vegetable seasonings is authorised at EU level.

Irradiation must take place in approved facilities.

Irradiated foods must be labelled.

Contaminants Regulation 1881/2006

Maximum levels for contaminants:

- *Aflatoxins and ochratoxin A) in certain spices (chilli, paprika, peppers, nutmeg, ginger, curcuma)*
- *Cadmium in fresh herbs*

Pesticide residues Regulation 1881/2006

**Maximum residue levels for
pesticides are available in the EU
Pesticides database:**

http://ec.europa.eu/food/plant/pesticides/pesticides_database/

Food additives Regulation 1333/2008

Only very few food additives are authorised in spices:

- *Sulphites in ginger*
- *Cellulose and sodium potassium and calcium salts of fatty acids in dried products*

Official controls Regulation 882/2004

Official controls have to be:

regular

risk based

cover all stages of production

non-discriminatory

carried out without prior warning

Increased import checks

Imported food may be subject to increased checks in the case of known or emerging risks.

Main sources of information include reports from EU Member States, RASFF notifications and reports of the Food and Veterinary Office (FVO).

List of products subject to increased check laid down in Annex I to Regulation 669/2009.

Safeguard measures

If increased checks reveal that problems continue to occur safeguard measures may be adopted:

- **Sampling and testing of each consignment in the exporting country**
- **Certification of each consignment**
- **Corrective action plan from the exporting country**

FVO inspection in the exporting country before measures are lifted.



RASFF

Food safety incidents are notified via RASFF (Rapid Alert System for Food and Feed).

RASFF notifications are available in the RASFF Portal:

<https://webgate.ec.europa.eu/rasff-window/portal>

Food safety incidents

- **Unauthorised colours (Sudan dyes) in chilli, curry and curcuma**
- **Aflatoxins in spices such as chilli, pepper and nutmeg.**
- **Pesticide residues mainly in imported fresh herbs.**
- **Pathogenic micro-organisms mainly in imported fresh herbs but also in dried spices.**

More information

http://ec.europa.eu/food/food/index_en.htm

Thank you for your attention!