

Developments in EU Food Law



Agenda

- 1 EU institutions update
- 2 EU REFIT programme
- 3 Novel foods/GMOs
- 4 Organic
- 5 Pesticides
- 6 Contaminants
- 7 Food contact materials
- 8 Labelling
- 9 Food Fortification
- 10 Nutrition and health claims
- 11 Food for specific groups
- 12 Food improvement agents
- 13 EU food law developments

EU institutions

28 EU Member States

1957: Belgium, France, Germany, Italy, Netherlands and Luxembourg

1973: UK, Ireland and Denmark

1981: Greece

1986: Spain and Portugal

1995: Austria, Sweden and Finland

2004: Cyprus, Czech Republic, Estonia, Hungary, Latvia, Lithuania, Malta,
Poland, Slovakia and Slovenia

2007: Bulgaria and Romania

2014: Croatia

28 EU Member States

1957: Belgium, France, Germany,
Italy, Netherlands and
Luxembourg

1973: UK, Ireland and Denmark

1981: Greece

1986: Spain and Portugal

1995: Austria, Sweden and Finland

2004: Cyprus, Czech Republic,
Estonia, Hungary, Latvia,
Lithuania, Malta,
Poland, Slovakia and Slovenia

2007: Bulgaria and Romania

2014: Croatia



Council trio

Finnish priorities

- Strengthen common values and the rule of law
- Make the EU more competitive and socially inclusive
- Strengthen the EU's position as a global leader in climate action
- Protect the security of citizens comprehensively



EU parliament election

23-26 May 2019

EU's law-making body
directly elected by EU voters every 5
years



New European Commission (2019-2024)

President of the Commission : Ursula von der Leyen

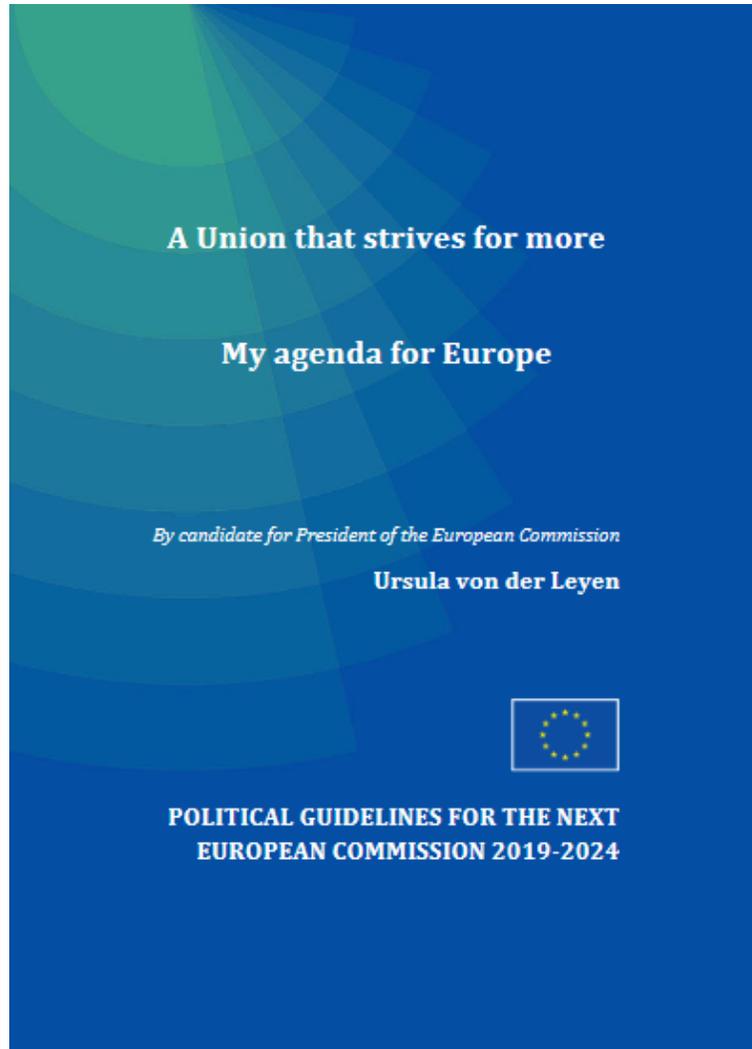
“We will do it the European way”

Health Commissioner : Stella Kyriakides

DG Health and Food Safety (DG SANTE) Changes :

- The relevant part of Unit GROW.D.3 (Biotechnology and Food Supply Chain), dealing with pharmaceuticals, moves from DG GROW to DG SANTE
- The relevant part of Unit GROW.D.4 (Health Technology and Cosmetics), dealing with medical devices, moves from DG GROW to DG SANTE
- The relevant parts of the Consumers, Health, Agriculture and Food Executive Agency (CHAFEA)
- Responsible for relations with: Community Plant Variety Office (CPVO), European Centre for Disease Prevention and Control (ECDC), European Food Safety Authority (EFSA) and European Medicines Agency (EMA)

New European Commission (2019-2024)



A Union that strives for more

For the generation of my parents, Europe was an aspiration of peace in a continent too long divided.

For my generation, Europe was an aspiration of peace, prosperity and unity that we brought to life through our single currency, free movement and enlargement.

For the generation of my children, Europe is a unique aspiration.

It is an aspiration of living in a natural and healthy continent. Of living in a society where you can be who you are, live where you like, love who you want and aim as high as you want. It is an aspiration of a world full of new technologies and age-old values. Of a Europe that takes the global lead on the major challenges of our times.

The people of Europe made their voice and their aspirations heard in record numbers at this year's European Parliament elections. They presented Europe's institutions and leaders with a clear task to be bold and to be decisive.

To match this aspiration with action, we must rediscover our unity and inner strength.

If elected, I will strengthen the links between people, nations and institutions. Between expectations and delivery. Between words and deeds. My Commission will listen to the people of Europe and be bold where it makes sense for us to act, leaving national, regional and local actors to deliver where they are best placed to do so.

Source: [Europa](#)

FDE views and concerns

They ask policy-makers to:

- Champion and defend the **EU Single Market** for food and drinks;
- Counter recent trends towards renationalisation, **protectionism** and fragmentation
- Put **industry at the top** of the political agenda
- Support the **CAP** objective
- Ensure **uniform** implementation of EU food legislation by Member States
- Review progress of the **REFIT** platform's collected suggestions and recommendations
- Facilitate the uptake of **innovation** by adapting legislation to stakeholder needs
- Scrutinise these **delegated acts** to prevent any derogation from the initial intention of the legislation.
- Resolve outstanding issues on **precautionary allergen labeling** and the **Nutrition and Health Claims Regulation**

Source: [Food drink Europe](#)



Regulatory Fitness and Performance (REFIT) programme



Regulatory reviews

Regulatory **F**itness and Performance (REFIT) programme

- General food law
- Nutrition and health claims
- Pesticides
- Mutual recognition

6.9.2019

EN

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L 231/1

REGULATION (EU) 2019/1381 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

of 20 June 2019

on the transparency and sustainability of the EU risk assessment in the food chain and amending Regulations (EC) No 178/2002, (EC) No 1829/2003, (EC) No 1831/2003, (EC) No 2065/2003, (EC) No 1935/2004, (EC) No 1331/2008, (EC) No 1107/2009, (EU) 2015/2283 and Directive 2001/18/EC

(Text with EEA relevance)

Novel Foods



EU approved novel foods from sept 2018 until today.... (1/2)

Approved novel foods	Intended uses	Data protection end date
Lactitol	Food Supplements	-
Cranberry extract powder *	Food Supplements	20 November 2023
'Bovine milk basic whey protein isolate *	Infant formulae, Follow-on formulae, Total diet replacement foods for weight control, Foods for special medical purposes, Food Supplements	20 November 2023
Refined shrimp peptide concentrate *	Food Supplements	20 November 2023
Egg membrane hydrolysate *	Food Supplements	20 November 2023
Xylo-oligosaccharides	White bread, Whole meal bread, Breakfast cereals, Biscuits, Soy drink, Yoghurt, Fruit spreads, Chocolate confectionery	-
<i>Lonicera caerulea</i> 'L. berries (haskap) **	Not specified	-

* **Authorisation based on proprietary scientific evidence and scientific data protected.**

** **Traditional food from a third country**

EU approved novel foods from sept 2018 until today.... (2/2)

Approved novel foods	Intended uses	Data protection end date
Decorticated grains of <i>Digitaria exilis</i> (Kippist) Stapf **	Not specified	-
Syrup from <i>Sorghum bicolor</i> (L.) Moench **	Not specified	-
D-ribose	Cereal bars, Fine bakery wares, Chocolate confectionery (excluding chocolate bars), Milk-based drinks (excluding malts and shakes), Drinks for sportsmen, isotonic and energy drinks, Bars for sportsmen, Meal replacement for weight control (as drinks), Meal replacement for weight control (as bars), Confectionery, Tea and infusions (in powder form to be reconstituted).	-
<i>Yarrowia lipolytica</i> yeast biomass	Food supplements	-

* Authorisation based on proprietary scientific evidence and scientific data protected.

** Traditional food from a third country

GMOs



EU genetically modified organisms

The following GMOs have been approved from september 2018 until today

1. Genetically modified soybean FG72 × A5547-127
2. Genetically modified soybean DAS-44406-6
3. Genetically modified maize 1507 (DAS-Ø15Ø7-1)
4. Genetically modified soybean 305423 × 40-3-2 (DP-3Ø5423-1 × MON-Ø4Ø32-6)
5. Genetically modified oilseed rapes MON 88302 × Ms8 x Rf3 (MON-883Ø2-9 × ACSBNØØ5-8 × ACS-BNØØ3-6), MON 88302 × Ms8 (MON- 883Ø2-9 × ACSBNØØ5-8), MON 88302 × Rf3 (MON-883Ø2-9 × ACS-BNØØ3-6)
6. Genetically modified maize NK603 × MON 810 (MON-ØØ6Ø3-6 × MON-ØØ81Ø-6)
7. Genetically modified maize MON 87427 × MON 89034 × 1507 × MON 88017 × 59122, and genetically modified maize combining two, three or four of the single events MON 87427, MON 89034, 1507, MON 88017 and 59122
8. Soybean MON 87751 (MON-87751-7)
9. Modified maize MON 87411 (MON-87411-9)
10. Modified maize MON 87403 (MON-874Ø3-1)
11. Modified maize Bt11 × MIR162 × 1507 × GA21 and sub-combinations Bt11 × MIR162 × 1507, MIR162 × 1507 × GA21 and MIR162 × 1507
12. Modified maize 4114 (DP-ØØ4114-3)



Organic

Organic production



Regulation (EU) 834/2007 on organic production and labelling:

- Products and substances authorised for use or addition in organic products of the wine sector
- Plant protection products
- Fertilisers
- Soil conditioners and
- Nutrients.

Note: New Regulation (EU) 2018/848 on organic production and labeling applies from 1 January 2021

Pesticides



Pesticides

Directive 2009/128/EC

Establishing a framework for Community action to achieve the sustainable use of pesticides

Regulation EC No. 396/2005

On maximum residue levels of pesticides in or on food and feed of plant and animal origin

Regulation EC No. 1107/2009

Marketing of plant protection products

REFIT

Evaluation of the EU pesticide legislation in order to assess if the regulations meet the needs of citizens, businesses and public institutions in an efficient manner

Maximum Residue Levels

The MRLs of the following active substances have been amended for certain food products:

- cyantraniliprole, cymoxanil, deltamethrin, difenoconazole, fenamidone, flubendiamide, fluopicolide, folpet, fosetyl, mandestrobin, mepiquat, metazachlor, propamocarb, propargite, pyrimethanil, sulfoxaflor and trifloxystrobin
- abamectin, acibenzolar-S-methyl, clopyralid, emamectin, fenhexamid, fenpyrazamine, fluazifop-P, isofetamid, Pasteuria nishizawae Pn1, talc E553B and tebuconazole
- diphenylamine, oxadixyl, penoxsulam, triflumizole and triflumuron
- paromomycin
- ovotransferrin

Maximum Residue Levels

The MRLs of the following active substances have been amended for certain food products:

- aclonifen, *Beauveria bassiana* strain PPRI 5339, *Clonostachys rosea* strain J1446, fenpyrazamine, mefentrifluconazole and penconazole
- bispyribac, denatonium benzoate, fenoxycarb, flurochloridone, quizalofop-P-ethyl, quizalofop-P-tefuryl, propaquizafop, tebufenozide
- aminopyralid, captan, cyazofamid, flutianil, kresoxim-methyl, lambda-cyhalothrin, mandipropamid, pyraclostrobin, spiromesifen, spirotetramat, teflubenzuron and tetraconazole
- 2,5-dichlorobenzoic acid methylester, mandipropamid and profoxydim in or on certain products
- cyflufenamid, fenbuconazole, fluquinconazole and tembotrione

Glyphosate

- Renewal of EU glyphosate approval (7 years)
- EU General Court has annulled EFSA's decisions refusing access to the toxicity and carcinogenicity studies



Contaminants



Maximum Levels

Amendments on the MLs of the following substance for certain food products have been proposed:

Nitrates

3-monochloropropane-1, 2-diol (3-MCPD)

Mycotoxins

Metals

Erucic acid

Melamine

PAHs

Dioxins and PCBs

Tropane alkaloids

Hydrocyanic acid

Glycidyl fatty acid esters

Erucic acid

“Foodstuffs ⁽¹⁾ ”		Maximum level (g/kg)
8.1	Erucic acid, including erucic acid bound in fat	
8.1.1	Vegetable oils and fats placed on the market for the final consumer or for use as an ingredient in food, with the exception of camelina oil, mustard oil and borage oil	20.0
8.1.2.	Camelina oil, mustard oil(*) and borage oil	50.0
8.1.3.	Mustard (condiment)	35.0

(*) With acceptance from the competent authority, the maximum level does not apply to mustard oil locally produced and consumed.”

Erucic acid

“Foodstuffs ⁽¹⁾ ”		Maximum level (mg/kg)
8.3	Hydrocyanic acid, including hydrocyanic acid bound in cyanogenic glycosides	
8.3.1	Unprocessed whole, ground, milled, cracked, chopped apricot kernels placed on the market for the final consumer ⁽⁵⁴⁾ ⁽⁵⁵⁾	20.0

⁽⁵⁴⁾ 'Unprocessed products' as defined in Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

⁽⁵⁵⁾ 'Placing on the market' and 'final consumer' as defined in Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 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 (OJ L 31, 1.2.2002, p. 1)".

Food contact materials



Restrictions on Single Use Plastics and OXO- degradable plastic

New EU rules on reduction of the impact of certain plastic products on the environment have been published

To prevent and reduce the impact of certain plastic products on :

- The environment, in particular the aquatic environment
- Human health

To promote the transition to a circular economy with innovative and sustainable business models, products and materials, thus also contributing to the efficient functioning of the internal market.

Applies from 2 July 2019

Source: [Directive \(EU\) 2019/904](#) (5 June 2019)

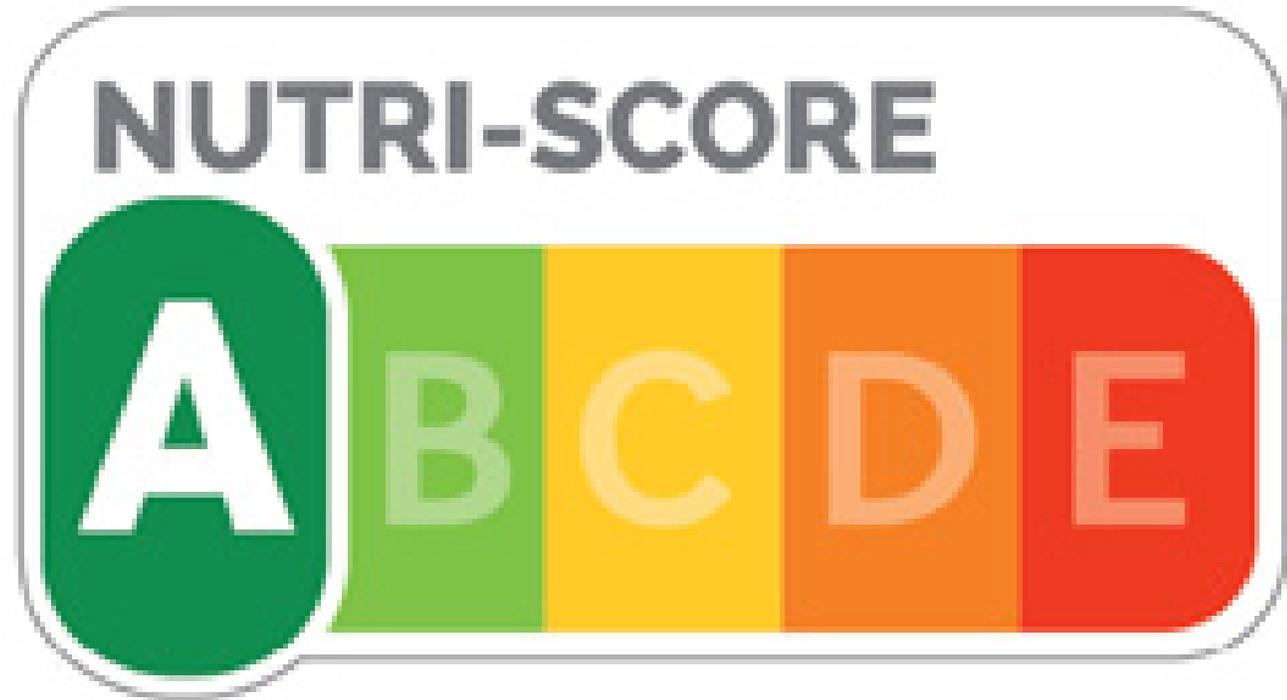
Labeling



Front of Pack (FoP) declaration

Citizens' initiatives:

'PRO-
NUTRISCORE' -
Mandatory food
labelling
Non- vegetarian/
Vegetarian/Vegan
have been
registered



Sources: [Commission Decision \(EU\) 2018/1701](#) (November 2018)
[Commission Decision \(EU\) 2019/718](#) (April 2019)
<https://eci.ec.europa.eu/009/public/#/initiative>

Country Of Origin Labelling (COOL)

Milk and meat used as an ingredient in
France until 31 March 2020?

Sources: [Summary report](#) of the Standing Committee on
Plants, Animals, Food and Feed (Section General Food Law) ,
Brussels, 22 October 2018





Food fortification

Trans fat other than those naturally occurring in animal fat:

Maximum threshold set

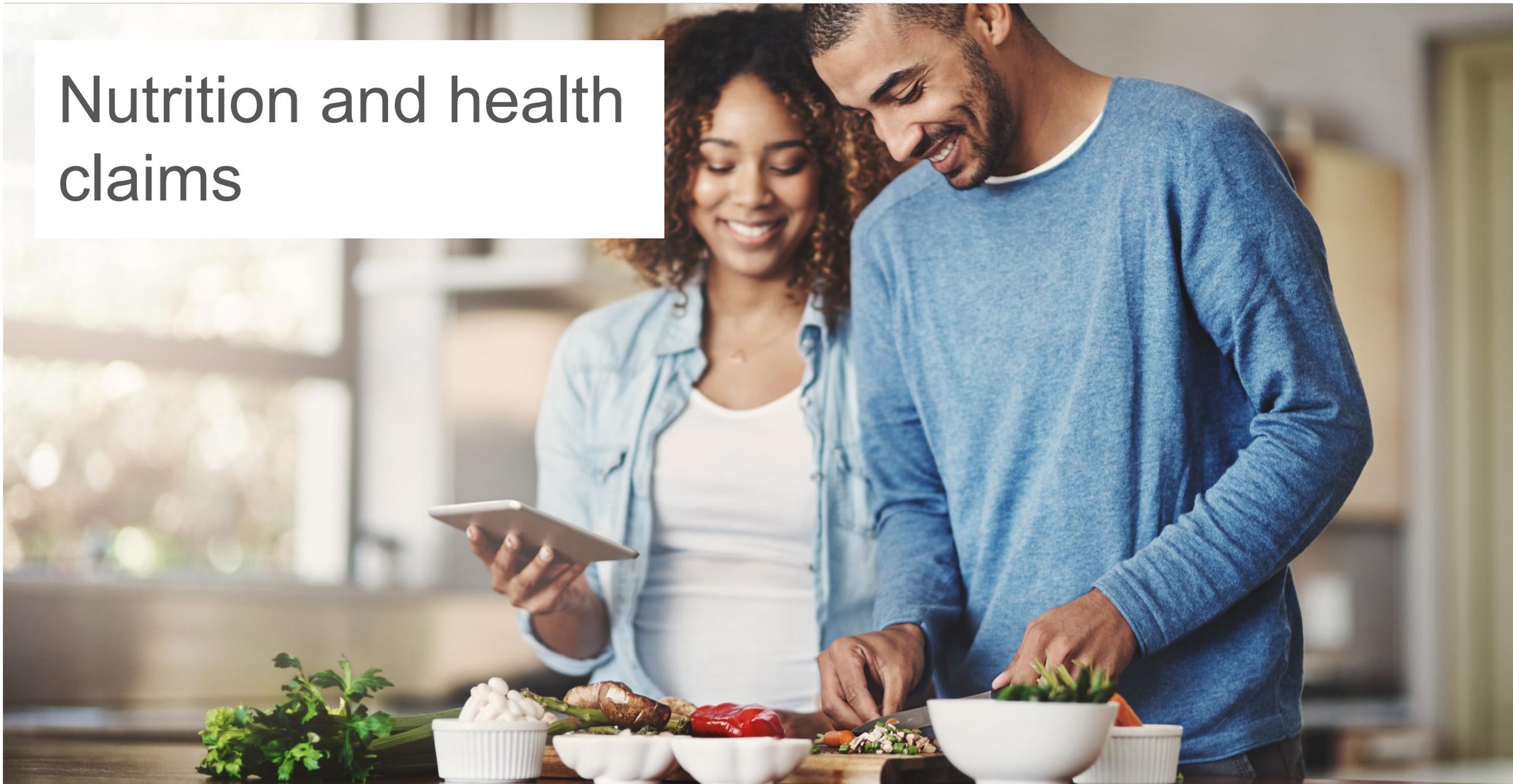
Food which does not comply with the above may continue to be placed on the EU market until 1 April 2021

Restricted substances

Restricted substance	Conditions of use	Additional requirements
Trans fat other than trans fat naturally occurring in fat of animal origin	Maximum 2 grams per 100 grams of fat in food intended for the final consumer and food intended for supply to retail	Food business operators supplying other food business operators with food not intended for the final consumer or not intended for supply to retail, shall ensure that supplied food business operators are provided with information on the amount of trans fat, other than trans fat naturally occurring in fat of animal origin, where that amount exceeds 2 grams per 100 grams of fat.'

Source: Commission Regulation (EU) 2019/649 amending Annex III to Regulation (EC) No. 1925/2006 on food fortification

Nutrition and health claims



General descriptors

Specific generic traditionally used to indicate category of food or beverages—that could imply an effect on health are exempt from Regulation (EC) 1924/2006, as amended

Food types	Generic descriptors	Member States where the exemption is valid
Hard and soft sweets	Brust-Caramellen Hustenbonbon	Germany, Austria
	Halsbonbon, Hustenmischung, Hustenperle	Germany
	Hustenstopper, Hustenzuckerl	Austria
	Cough drops	UK
	Hoestbonbon, Keelpastille	Netherlands
	Rebuçados para a tosse	Portugal
Hard sweets	Kurkkupastilli/ Halspastill	Finland
Confectionery products	Hustensirup	Austria
Non-alcoholic carbonated beverage containing the bittering agent quinine	‘tonic’ (in English), substituted by ‘ТОНУК’ (in Bulgarian), ‘tonik’ (in Czech and in Slovak), ‘tónica’ (in Spanish and in Portuguese), ‘tonica’ (in Italian), ‘tonică’ (in Romanian)	All Member States
Rusk-type bakery products	Biscotto salute	Italy

EFSA guidance

Additional guidance has been published on scientific requirements for health claims related to Physical performance, muscle function

Additional guidance on scientific requirements for health claims related to:

- Bone, joints and oral health (16 May 2012)
- **Physical performance, muscle function** (2nd Edition, 30 Oct 2018)
- Neurological and psychological functions (17 July 2012)
- Gut and immune function (26 April 2011)
- Antioxidants, oxidative damage and cardiovascular health (Revision 2, January 2018)
- Appetite ratings, weight management and blood glucose concentrations (21 March 2012)



Food for specific groups

Infant formula

Vitamin D and erucic acid levels have been amended

Annexes I and II to Delegated Regulation (EU) 2016/127 are amended as follows:

(1) Annex I is amended as follows:

(a) in point 11, the entry on vitamin D is replaced by the following:

	Per 100 kJ		Per 100 kcal	
	Minimum	Maximum	Minimum	Maximum
'Vitamin D (µg)	0,48	0,6	2	2,5'

(b) point 5.3 is replaced by the following;

'5.3. The erucic acid content shall not exceed 0,4 % of the total fat content.'

(2) Annex II, point 4.3 is replaced by the following:

'4.3. The erucic acid content shall not exceed 0,4 % of the total fat content.'

Source: [Commission Delegated Regulation \(EU\) 2019/828 amending Delegated Regulation \(EU\) 2016/127](#)

Food improvement agents



Food additive (Regulation 1333/2008)

Category 17 – food supplements

17.	Food supplements as defined in Directive 2002/46/EC of the European Parliament and of the Council (2) excluding food supplements for infants and young children
17.1	Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms
17.2	Food supplements supplied in a liquid form
17.3	Food supplements supplied in a syrup-type or chewable form



17.	Food supplements as defined in Directive 2002/46/EC
17.1	Food supplements supplied in a solid form, excluding food supplements for infants and young children
17.2	Food supplements supplied in a liquid form, excluding food supplements for infants and young children

Additive function – stabiliser

Definition of
“stabilisers” has
been updated

“**Stabilisers**” are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify *an-existing* colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;’

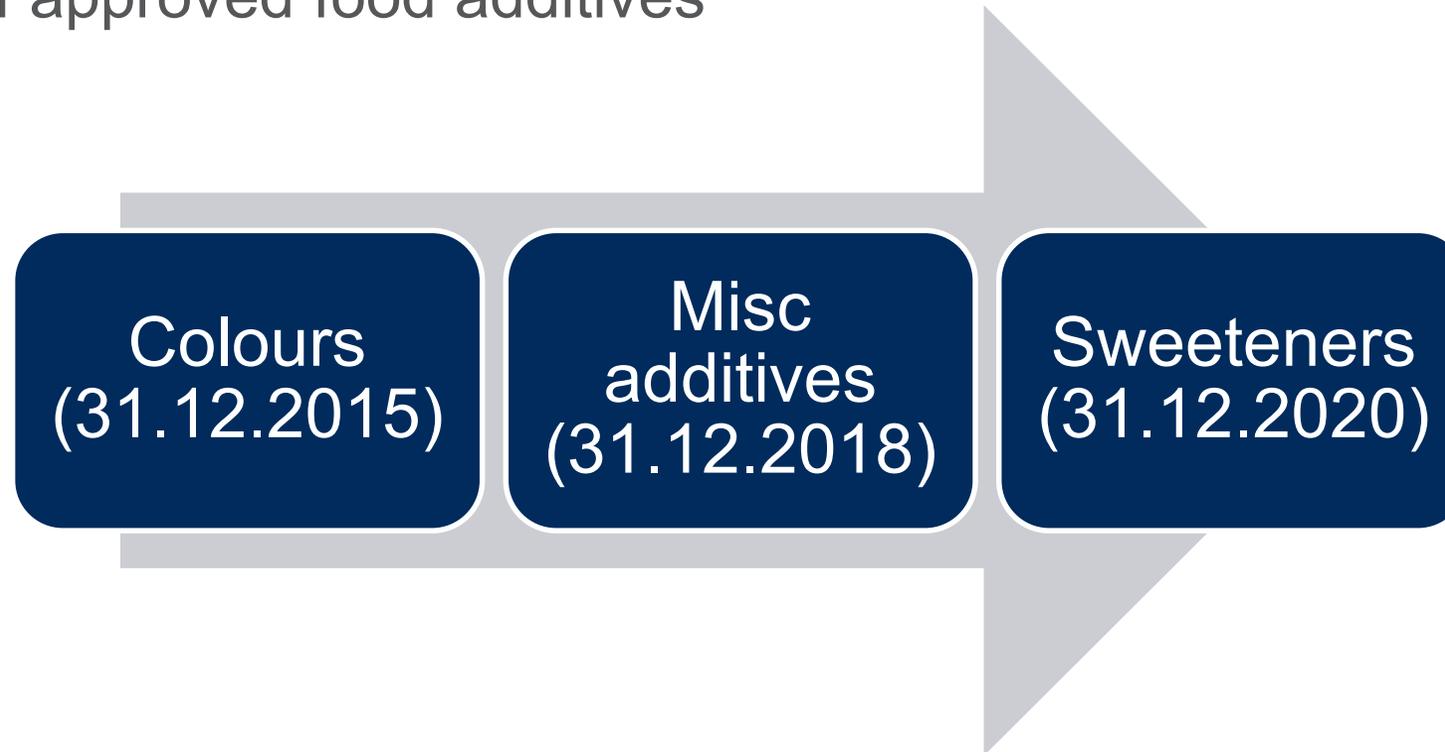
Titanium dioxide (E 171)

EU is considering French national ban

- France: Emergency measure regarding titanium dioxide when used as a food additive (E171)
- EU: no major new findings that would overrule the conclusions made in the previous two scientific opinions on the safety of titanium dioxide as a food additive (E171) issued in 2016 and 2018.
- EFSA: ANSES recommendation on further investigation of in vivo genotoxicity to be revisited once the ongoing work on the physicochemical characterisation of the food additive titanium dioxide (E 171) is completed.

EU re-evaluation of food additives

Regulation (EU) No. 257/2010 was set up to provide a programme for the re-evaluation of approved food additives



316 additives to be re-evaluated by EFSA

Additives

During the past years the following additives have been approved/[removed](#) from the EU list

Additives	Food category
octyl gallate (E 311) and dodecyl gallate (E 312)	Deleted from EU list of approved food additives
low-substituted hydroxypropyl cellulose (L-HPC) E 463a)	food supplements
mono- and diglycerides of fatty acids (E 471)	certain fresh fruits
carminic acid, carmine (E 120)	meat products traditional in French overseas territories
mono- and diglycerides of fatty acids (E 471)	certain fresh fruits
ferrous lactate (E 585)	mushroom <i>Albatrellus ovinus</i> as a food ingredient in Swedish liver pâtés

Also [specifications](#) for the following food additives have been amended:

Cochineal, Carminic acid, Carmines (E 120)

Sorbitan esters (E 491 Sorbitan monostearate, E 492 Sorbitan tristearate and E 495

Sorbitan monopalmitate).

Flavouring - amendments

10 EFSA Opinions on Flavouring Group Evaluation have been published

1. Flavouring Group Evaluation 201 Revision 2 (FGE.201Rev2): 2-alkylated, aliphatic, acyclic α,β -unsaturated aldehydes and precursors, with or without additional double-bonds, from chemical subgroup 1.1.2 of FGE.19
2. Flavouring Group Evaluation 200, Revision 1 (FGE.200 Rev.1): 74 α,β -unsaturated aliphatic aldehydes and precursors from chemical subgroup 1.1.1 of FGE.19
3. Flavouring Group Evaluation 411 (FGE.411): 2-(4-methylphenoxy)-N-(1H-pyrazol-3-yl)-N-(thiophen-2-ylmethyl)acetamide from chemical group 30 (miscellaneous substances)
4. Flavouring group evaluation 217 Revision 2 (FGE.217Rev2) consideration of genotoxic potential for α,β -unsaturated ketones and precursors from chemical subgroup 4.1 of FGE.19: lactones
5. substance poly((R)-3-hydroxybutyrate-co-(R)-3-hydroxyhexanoate) for use in food contact materials

Flavouring - amendments

10 EFSA Opinions on Flavouring Group Evaluation have been published

4. Flavouring group evaluation 210 Revision 3 (FGE.210Rev3): Consideration of genotoxic potential for α,β -unsaturated alicyclic ketones and precursors from chemical subgroup 2.4 of FGE.19
5. Flavouring Group Evaluation 501 (FGE.501): Grill flavour concentrate (vegetable)
6. Flavouring group evaluation 204 Revision 1 (FGE.204Rev1): consideration of genotoxicity data on representatives for 17 monounsaturated, aliphatic, α -, β -unsaturated ketones and precursors from chemical subgroup 1.2.1 of FGE.19. The Panel concluded that the concern for genotoxicity can be ruled out for [FL-no: 07.177] and 15 structurally related substances [FL-no: 02.102, 02.193, 07.044, 07.048, 07.082, 07.104, 07.105, 07.106, 07.107, 07.121, 07.139, 07.187, 07.188, 07.244, 07.258]
7. Flavouring group evaluation 70, Revision 1 (FGE.70Rev1): consideration of aliphatic, linear, α -, β -unsaturated, di- and trienals and related alcohols, acids and esters
8. Flavouring Group Evaluation 5, Revision 3 (FGE.05Rev3): Branched - and straight-chain unsaturated aldehydes, dienals, unsaturated and saturated carboxylic acids and related esters with saturated and unsaturated aliphatic alcohols and a phenylacetic acid related ester from chemical groups 1, 2, 3, 5 and 15

Food enzymes

No update on legislation

EU food enzyme list is not established yet

Name	Specifications	Foods	Conditions of use	Restrictions on the sale of the food enzyme to the final consumer	Specific requirement in respect of labelling of food

Application submission period:
11 September 2011 – 11 March
2015

Union list of established food
enzymes
– by 20??

Extend period for 42
months

Grouping food enzymes

Food enzymes

25 EFSA Opinions
on Flavouring
Group Evaluation
have been
published

1. alpha-amylase from a genetically modified *Aspergillus niger* (strain NZYM-MC)
2. glucoamylase from a genetically modified *Aspergillus niger* (strain NZYM-BF)
3. glucan 1,4-alpha-glucosidase from a genetically modified *Aspergillus niger* (strain NZYM-BW).
4. endo-1,4-beta-xylanase from a genetically modified *Bacillus subtilis* (strain LMG S-24584)
5. acetolactate decarboxylase from a genetically modified *Bacillus licheniformis* (strain NZYM-JB).
6. maltogenic amylase from a genetically modified *Bacillus subtilis* (strain NZYM-OC) and maltogenic amylase from a genetically modified *Bacillus subtilis* (strain NZYM-SO)
7. endo-1,4-beta-xylanase from a genetically modified *Aspergillus oryzae* (strain NZYM-FA)
8. endo-1,4-beta-xylanase from a genetically modified *Trichoderma reesei* (strain DP-Nzd22)
9. alpha-amylase from a genetically modified *Trichoderma reesei* (strain DP-Nzb48).
10. β -glucanase, xylanase and cellulase from *Mycothermus thermophiloides* (strain NZYM-ST)
11. glucose oxidase from *Aspergillus niger* (strain ZGL)
12. 4-a-glucanotransferase from *Aeribacillus pallidus* (strain AE-SAS)

Food enzymes

25 EFSA Opinions
on Flavouring
Group Evaluation
have been
published

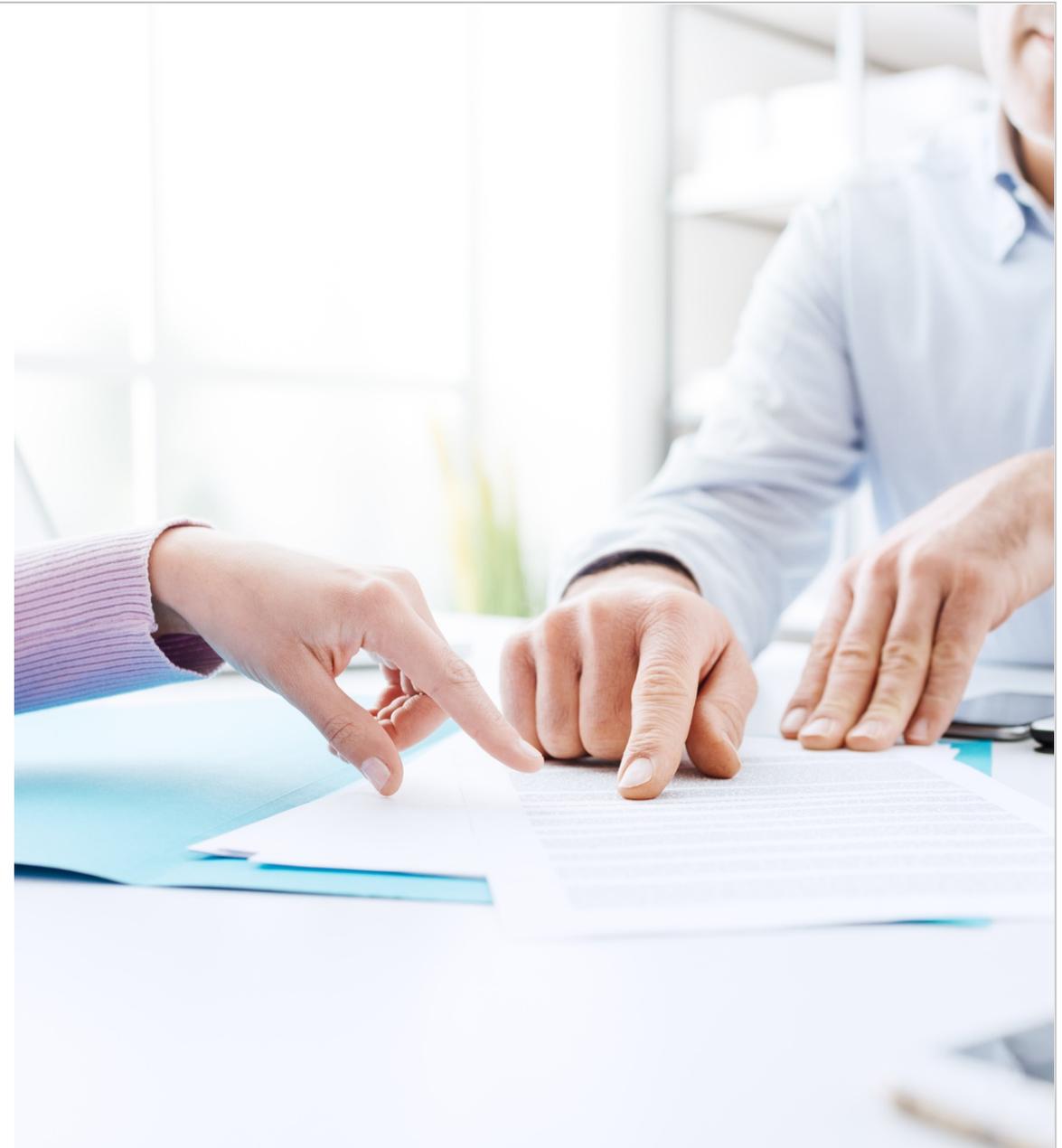
13. triacylglycerol lipase from *Aspergillus niger* (strain LFS)
14. endo-1,4- β -xylanase from a genetically modified *Bacillus licheniformis* (strain NZYM-CE)
15. phospholipase C from a genetically modified *Komagataella phaffii* (strain PRF).
16. α -amylase and 1,4- α -glucan 6- α -glucosyltransferase from *Paenibacillus alginolyticus*
17. α -amylase from non-genetically modified *Aspergillus niger* strain (strain DP-Azb60)
18. glucan 1,4- α -maltotetraohydrolase from *Bacillus licheniformis* (strain DP-Dzr46)
19. α -amylase from a genetically modified *Bacillus subtilis* (strain NBA)
20. L-ascorbate oxidase from *Cucurbita pepo* L. and *Cucurbita moschata* Duchesne
21. α -amylase from *Bacillus licheniformis* (strain DP-Dzb44)
22. enzyme glucan 1,4- α -maltotetraohydrolase from *Bacillus licheniformis* (strain DP-Dzf24).
23. α , α -trehalase glucohydrolase from *Trichoderma reesei* (strain DP-Nzs51)
24. food enzyme chitinase from *Streptomyces violaceoruber* pChi
25. maltogenic amylase from genetically modified *Escherichia coli* BLASC

A close-up photograph of a woman with a joyful expression, wearing a light blue button-down shirt. She is holding a large, appetizing burger on a wooden skewer. The burger is stacked with a beef patty, melted yellow cheese, fresh green lettuce, a slice of red tomato, and sliced purple onions. A cherry tomato is skewered on top. In the foreground, a portion of golden-brown french fries is visible. The background is softly blurred, showing the woman's face and hands.

EU food law developments

Up coming EU legislation changes?

- EFSA Opinions related dietary Reference Values for [sodium](#) and [chloride](#)
- EFSA [call for technical data](#) on [nano] sweeteners authorised as food additives (deadline 13 September 2019)
- [EFSA annual report](#) the EFSA Scientific Network of Risk Assessment of Nanotechnologies in Food and Feed for 2018



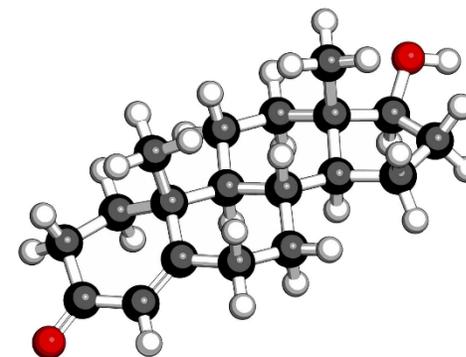
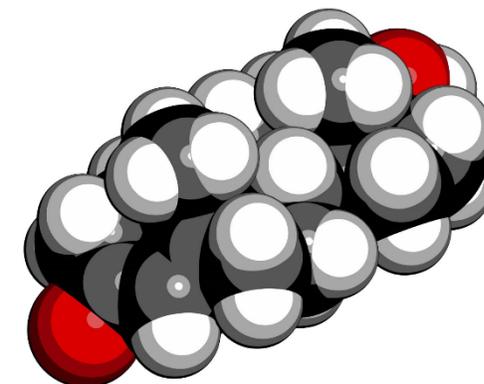
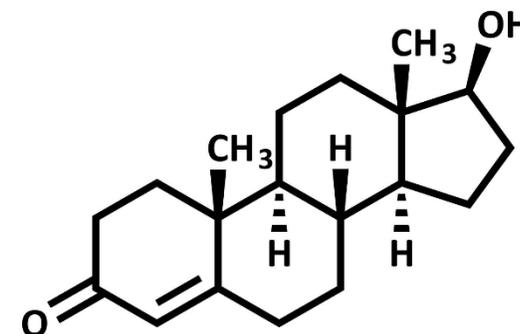
Endocrine disruption

[Communication](#) from the Commission:

- Scientific progress made on endocrine disruptors in the past 20 years
- EU actions taken
- Proposed approach to effectively take forward the EU's policy on endocrine disruptors in the future

[Commission Implementing Decision \(EU\) 2018/2013](#) identifies 2 substances of very high concern:

- 1,7,7-trimethyl-3-(phenylmethylene)bicyclo[2.2.1]
-]heptan-2-one (3-benzylidene camphor) as a substance of very high concern pursuant to Article 57(f) of Regulation (EC) No. 1907/2006 of the European Parliament and of the Council, due to its endocrine disrupting properties with probable serious effects to the environment.



Dual quality

European Parliament [Resolution](#) has been published:

- double food standards (in some Central and Eastern European countries)

"whereas even if this does not breach free market economy principles or infringe current rules on labelling or other food law, it is still an abuse of brand identity and thus hinders the principle that all consumers are treated equally"



Thanks for listening!

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Questions

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