

**REG-THE-020**

## **INTERNATIONAL FOOD REGULATION**

### **The special case of the EU**

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#### **• Context**

The control of residues and contaminants is part of the general regulation of food safety; numerous directives, decisions and regulations have been published in the last 40 years. However the recent food crises (mad cow disease, food and mouth disease, forbidden drugs residues in imported foodstuffs....) have led the regulators to simplify and make more efficient all aspects of food regulation, so that since the beginning of the 2000s new regulations have been implemented for a better food safety.

#### **• General objective(s)**

To give the trainees an overview of the general food law, the basis of the control, the specific regulation for the food of animal origin as well as more precise regulations for the control of residues and contaminants in the EU. A focus will be made on the applicability of this regulation to third countries exporting to the EU.

#### **• Main items**

Reg 178/2002, "food law", General principles and definitions, EFSA, RASFF.  
Reg 882/2004 (and 854/2004) Official controls  
Reg 852 and 853/2004 Hygiene regulation  
Reg 1881/2006 Regulation for contaminants  
Dir 96/23 Organisation of the control of residues and contaminants in food of animal origin  
Regulation on methods (ex 2002/657)

#### **• Pedagogical objectives**

- ✓ To give the general scheme of the organisation of the EU food safety regulation
- ✓ To identify the main regulations for the food control
- ✓ To explain the role of EFSA, RASFF and competent authorities
- ✓ To give the references of the regulation for residues and contaminants

#### **• Pedagogical tools**

- ✓ Slide show

#### **• Duration**

2 hours

#### **• Pre-requisite**

- ✓ None