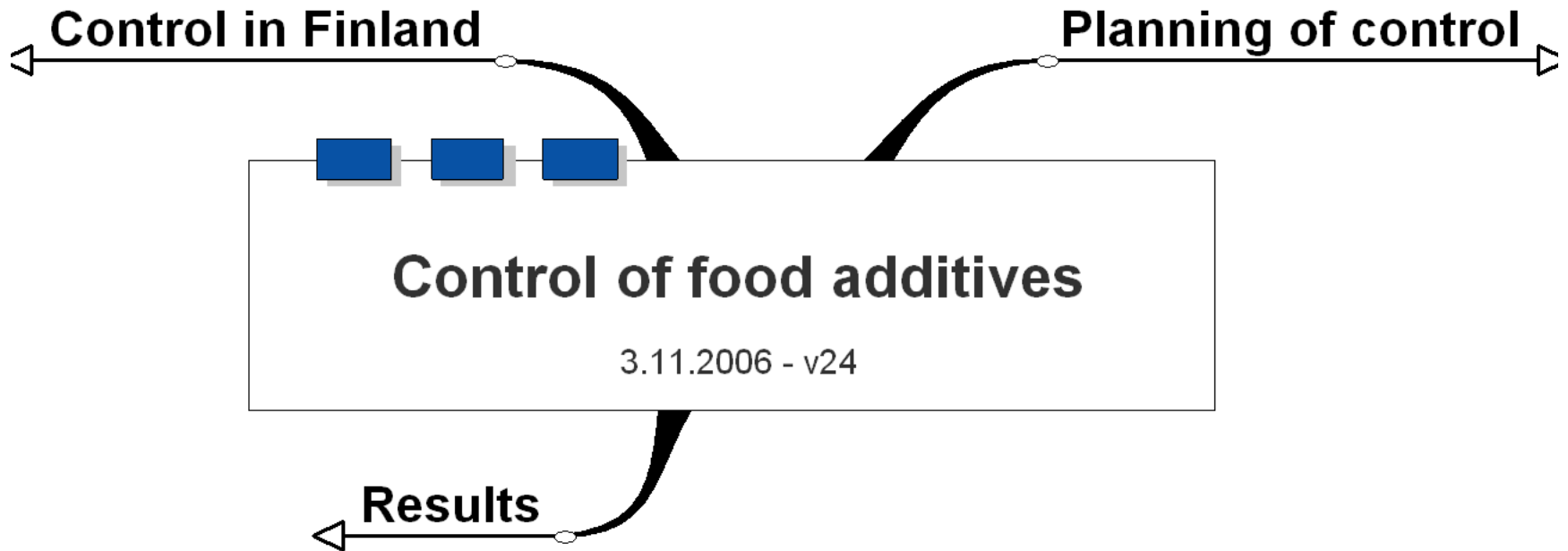


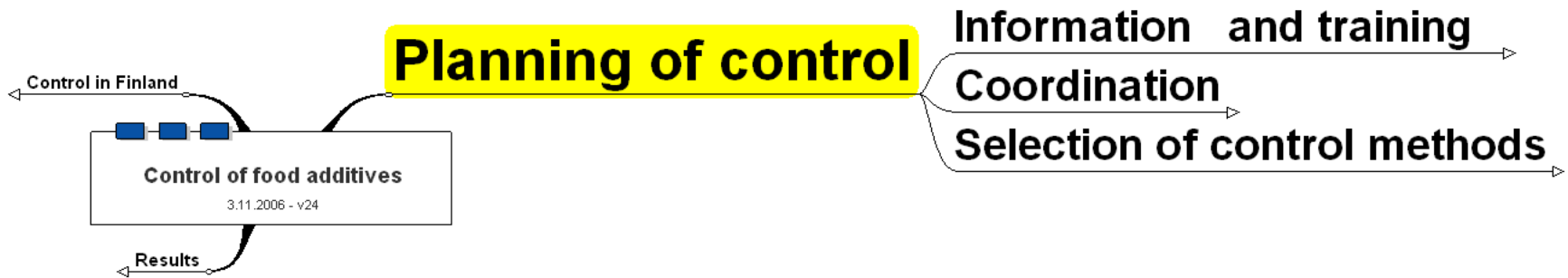
Implementation of official control on food additives

Dr. Pirjo-Liisa Penttilä
Ministry of Agriculture and Forestry
Finland

Control of food additives



Planning of control



Information and training

- Information to stake holders
 - Food chain
 - **Has main responsibility**
 - Food control authorities: advice, control of in-house control
 - Consumers: demands of correct labelling, pressures of minimal use of food additives

Information and training

- Material and training courses
 - Legislation and guidelines
 - Lists of E-codes
 - Leaflets of food additives
 - Practical training
 - Training of trainers

Coordination

- Control must be risk based
- Must cover whole food chain
- Controlled as early as possible
- Cost effective control is needed
- Planned project is effective
- Targeted control is also needed

Controlled as early as possible

- Imported foodstuffs (EU and 3rd countries)
 - Controlled by Customs Laboratory
- Domestic foodstuffs
 - Inspections targeted to production instead of retail
 - Local authorities responsible for local products

Cost effective control

- Select best combination of control methods
 - Financing possibilities
 - Inspection resources
 - Laboratory capacity and status of accreditation

Planned project is effective

- Reporting
 - Public discussion of results
- Follow-up of infringements
- Publishing of reports and results

Targeted control

- First big local companies
- Products with high consumption
- Consumed with risk groups

Infants

Children

Diabetics

Selection of control methods

- Inspections in production with recipes
- Control of food additives and mixtures
- Analysing in laboratories

Inspections in production 1/3

- Control of recipes
 - Legal use
 - Check that food additive is allowed to intended use
 - Calculate concentrations
 - Use recipe and calculate concentration

Inspections in production 2/3

- Only EU approved additives are allowed
- Only additives in recipe can be available in production place
- Storage of food additives must be appropriate
- How food additives are added to products and measured: critical control points
- Labelling of food additives is correct

Inspections in production 3/3

- Labelling of products
 - Check that all used food additives are labelled correctly on packages

Control of food additives (preparates and mixtures)

- Production and imports of food additives
 - Purity, concentrations and labelling must be checked
- Marketing of food additives and mixtures
 - Information material needed for correct use
 - Better to have sufficient information in packages

Analysing in laboratories

- Official sampling is needed
- Laboratory must be accredited
- Analysing methods must be accredited
- Legal use: qualitative analyse is enough
- Concentrations: quantitative analyse is needed

Local products from Finland

- Responsibility: municipalities
- Results: dataware system under preparation
- Annual reports: violations are quite rare in domestic products
- Reason:
Huge work done with inspections, receipt control and good cooperation with food chain
- Consumer pressure has assisted control authorities