

# Quality and Food safety: EU regulatory requirements in a sustainable cocoa supply chain

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**eca**  
european cocoa association





## ECA - European Cocoa Association

regroups the **major companies involved in the cocoa bean trade and processing**, in warehousing and related logistical activities

ECA Members represent:

- over two-thirds of Europe's cocoa beans grinding
- 50% of Europe's industrial chocolate production
- 40% of the world production of cocoa liquor, butter and powder

Joint EU  
activity  
on Food  
Safety &  
Quality

## CAOBISCO

**Chocolate, Biscuits and Confectionery Industries of Europe**

CAOBISCO  
industries use:

- 50% of the world production of cocoa beans
- 30% of the European production of sugar



## European link to cocoa origins

- Imports of cocoa & cocoa products into Europe :
  - from Africa : > 89 %
  - from Latin America : circa 5 %
  - from Far East : about 5 %
- Linking cocoa farmers, especially from West-Africa, to European consumers and the EU regulatory landscape



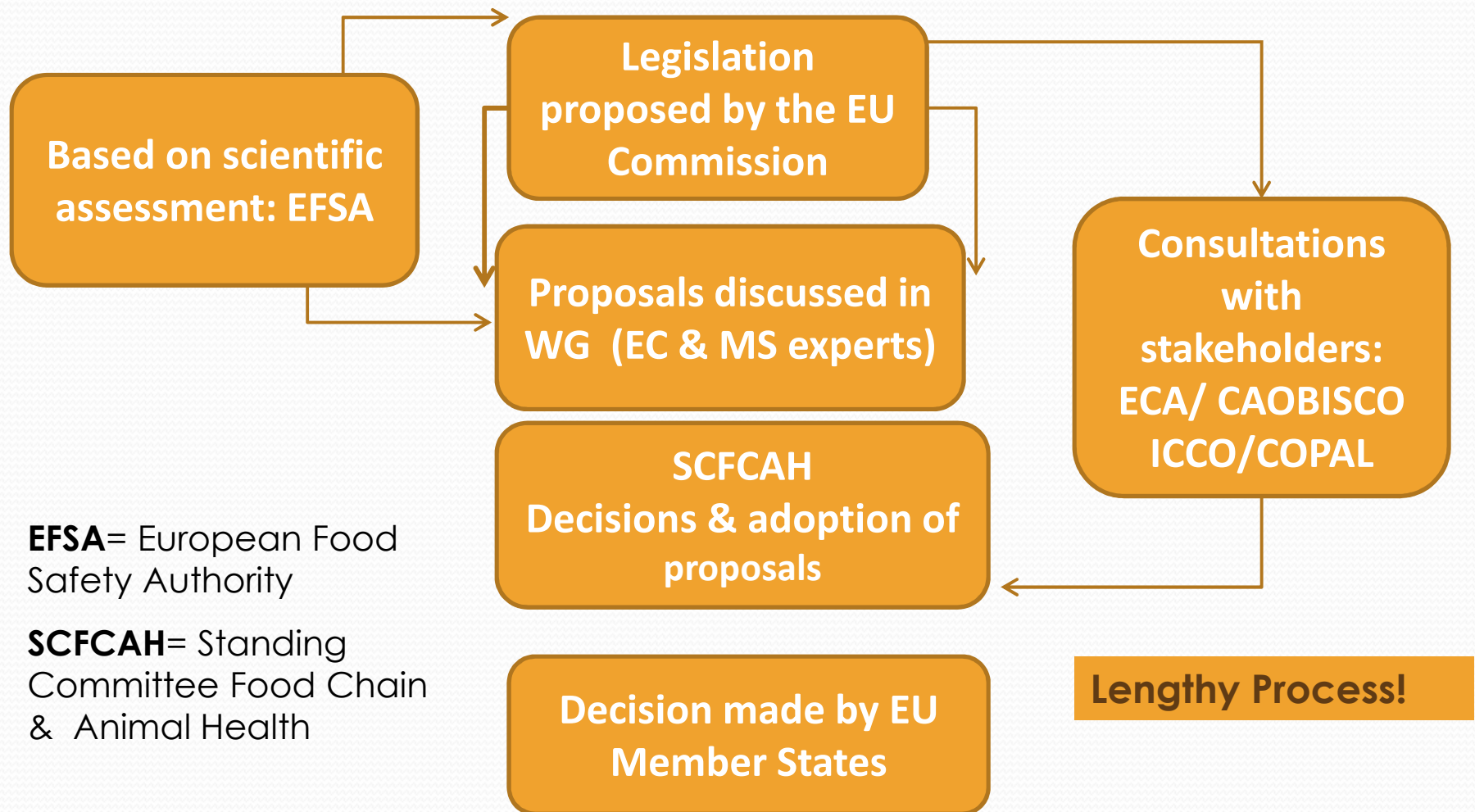


# EU Food Safety Principles

- **EU principles:**
  - Precautionary approach
  - Compliance with EU food safety requirements is a prerequisite to enter the EU market  
(e.g. Article 19 of EC Regulation N° 396/2005 : “The processing and/or mixing for dilution purposes with the same or other products, ..... shall be prohibited”)
  - Farm to fork approach
  - Respect of international standards



# EU decision-making process as applied to food safety







# Current food safety risks at EU level



## Pesticides

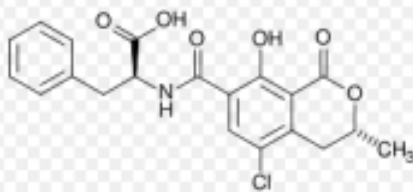
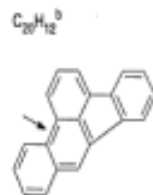
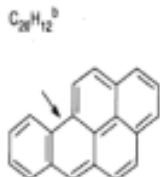
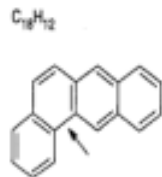
EC Regulation 396/2005  
on MRLs of pesticides

## PAH

EC Regulation 835/2011  
setting max. limits

## Mycotoxins/OTA

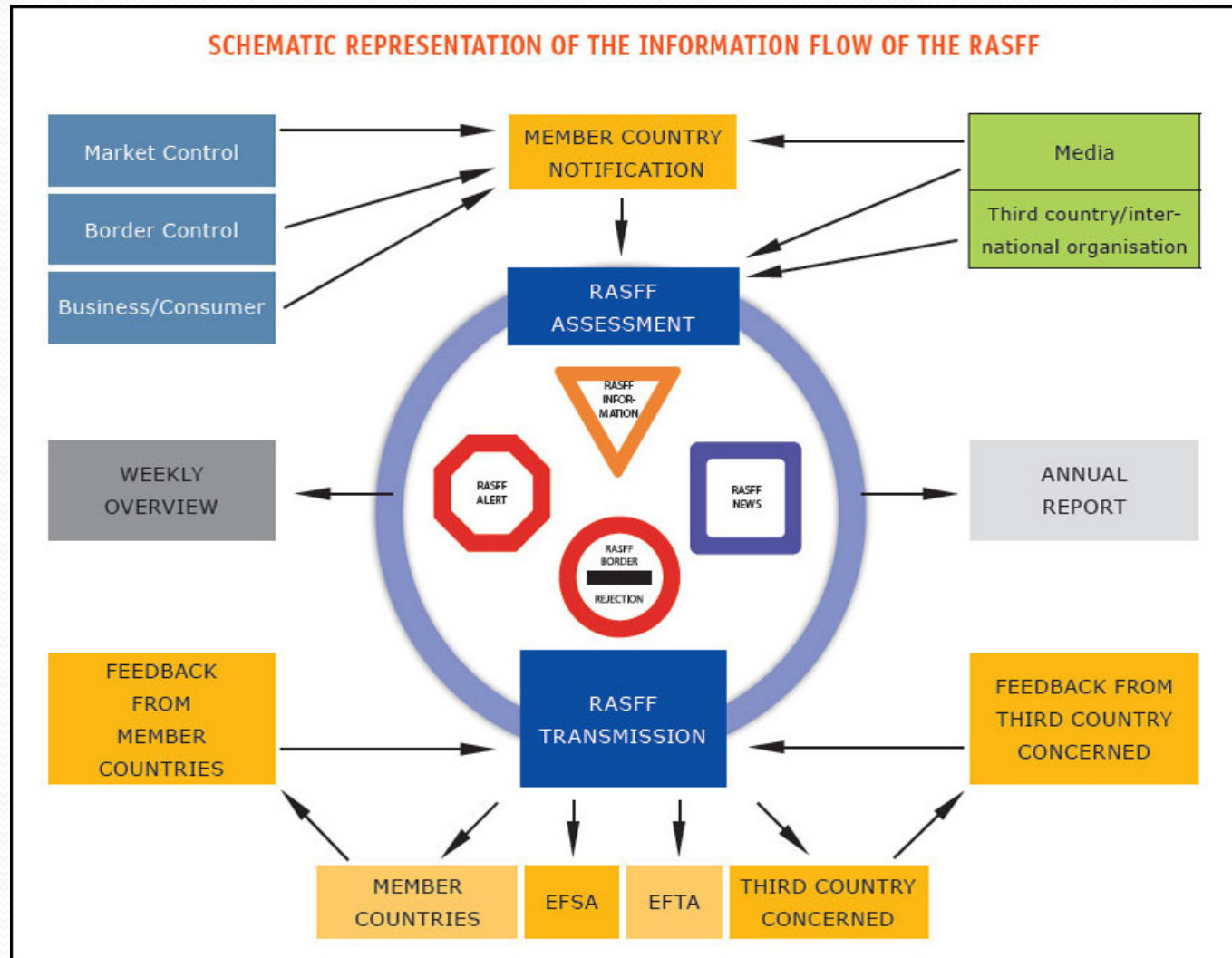
EC Regulation 105/2010  
No levels set (yet) for cocoa



Cadmium and Lead contents in cocoa nibs and cocoa mass — AFRICA —				Cadmium and Lead contents in cocoa nibs and cocoa mass — OCEANIA and ASIA —			
Country of Origin	Cd (mg/kg) — range — min. — max.	n	Pb (mg/kg) — range — min. — max.	Country of Origin	Cd (mg/kg) — range — min. — max.	n	Pb (mg/kg) — range — min. — max.
Ivory Coast	0.08—0.14	4	0.01—0.22	Philippines	0.16—1.83	17	0.21—
Ghana	0.04—0.18	30	0.07—0.24	Thailand	0.08—0.29	21	0.13—
Nigeria	0.06	1	0.16—0.34	Malaysia	0.70—0.76	2	0.1—
Cameroon	0.08	1		Indonesia	0.11—0.22	2	0.1—
Togo	0.09—0.24	0		India	0.47	1	0.1—
Sao Thomé	0.06—0.12	5	0.28—0.72	China	0.48—0.52	2	0.1—
Benin	0.06—0.12	3		Japan	0.07—1.29	4	0.17—
Sierra Leone	0	0		South Korea	0.27	1	0.61—
Congo	0.09	1		USA	0.24—0.27	2	
Zaire	0.13	1	0.18	Canada	0.80	1	
Tanzania	0.13	1					
	0.04—0.24		0.01—0.72				

Heavy Metals  
EC legislation under discussion

# EU food safety control tools





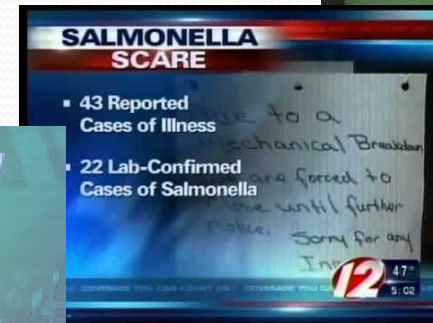
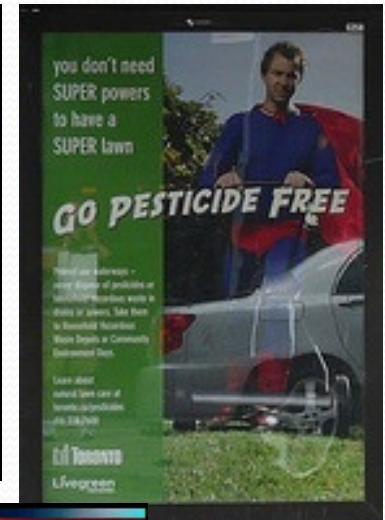
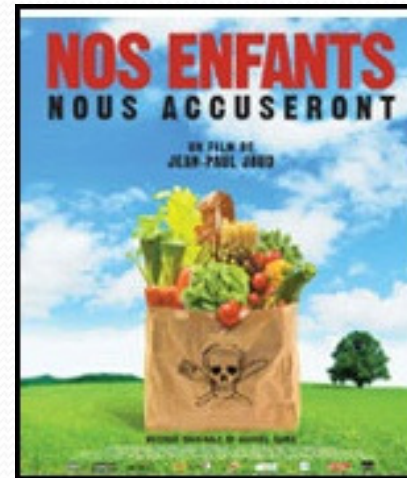


# Civil society and media attention

## • External Context:

- Health food scares 90s
- Consumer & media attention
- High on the political agenda (EP)
- Shift from hazard to risk

➤ Pressure from stakeholders can lead to regulatory developments !





# EU recommendations for the Cocoa sector



- Increasing number of EU legislative acts addressing preventive measures & re-evaluation clauses
- **Industry is requested to identify and/or implement preventive measures**
- Strong focus on Good Agricultural Practices (**GAP**) & Integrated Pest Management (**IPM**)
- Application of the **ALARA** principle (As Low As Reasonably Achievable)

ALARA principle

# What is the industry doing ?



- **Identification** of potential threats
- **Analysis** of beans to ensure that limits proposed are reasonable for cocoa producing countries & data collection to substantiate positioning vis a vis the EU
- **Informing & consulting** cocoa producing countries & ICCO
- **Conducting research** projects to identify preventive measures
- **Substantial positioning** to EU authorities & stakeholder outreach – notably to convey situation on the ground and time needed to adapt!
- **Monitoring development** at international level (e.g. Codex Alimentarius)
- **Supporting** GAP for cocoa contaminants & IPM implementation





## For the cocoa industry: quality goes beyond food safety

- In addition to EU Regulations... Industry needs to meet quality requirements within its supply chain
  - to respond to manufacturers' needs
  - to respond to consumers' expectations
- How can we work better together to address **regulatory challenges** and other **quality issues** in a **win-win scenario**?



## Food safety & quality : a win-win

- **Measures taken to prevent, mitigate and address contaminants**, tackled by regulations, will inevitably help to address quality issues !
- **Improved production & post-harvest practices** positively impact quality & quite often, productivity
- More cocoa - of a superior quality – definitely leads to **increased profitability** for farmers !





## Working together sustainably

- **Continuing challenge** of reaching out to smallholders:
  - Need to increase **in-country analysis** capacity
  - Important role for **research institutes**
  - Need for increased regional and international **cooperation** (on challenges and alternatives)
- ⇒ Some examples of successful cooperation:
  - Industry input to SPS project
  - Industry support to ICCO pesticides manual

[www.icco.org/about-us/international-cocoa-agreements/cat\\_view/27-miscellaneous.html](http://www.icco.org/about-us/international-cocoa-agreements/cat_view/27-miscellaneous.html)



# Conclusion: Food Safety & Quality

- **Food safety & quality** requirements are key to ensure **profitability**
  - **No compromise** on food safety and quality for products entering the EU market
  - Sound **science-based evidence** crucial
  - **GAP** essential to prevent contamination, focusing on:
    - Cocoa farm maintenance and crop husbandry
    - Cocoa crop protection
    - Cocoa harvest, post harvest, on-farm processing and storage
    - Health, safety of cocoa producers
- Meeting food safety requirements (in the EU and other regions) will ultimately help **meet the rising demand for good quality cocoa**
- **Bearing in mind the growing consumer interest in cocoa sustainability we must all work towards the goal of producing** more sustainable cocoa which is safe, of good quality and productive – for the benefit of the farmer, the consumer and the manufacturer”





# Thank you for your attention !

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