Food safety in the Cocoa Sector: How best to help producers to comply with and influence legislation

Isabelle Adam – ECA General Secretary World Cocoa Conference Amsterdam, June 12th 2014



Who is concerned by food safety legislation?



Why is it important?

Safety/Health Hazard or Risk to Consumer



Life under the Food Safety Moderniza Act: Tracing, tracking and brand protection

1 comment

By Caroline Scott-Thomas 📽, 23-Jan-2012





"Give me the horse meat stew, at least that way I'll know what I'm eating."



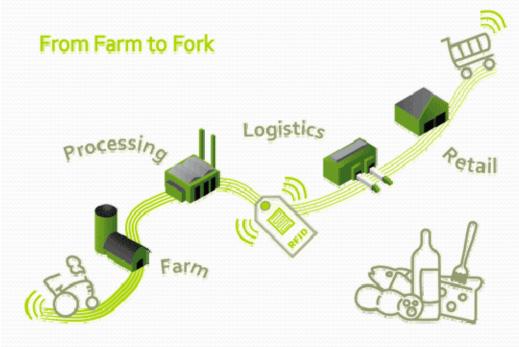


A global market

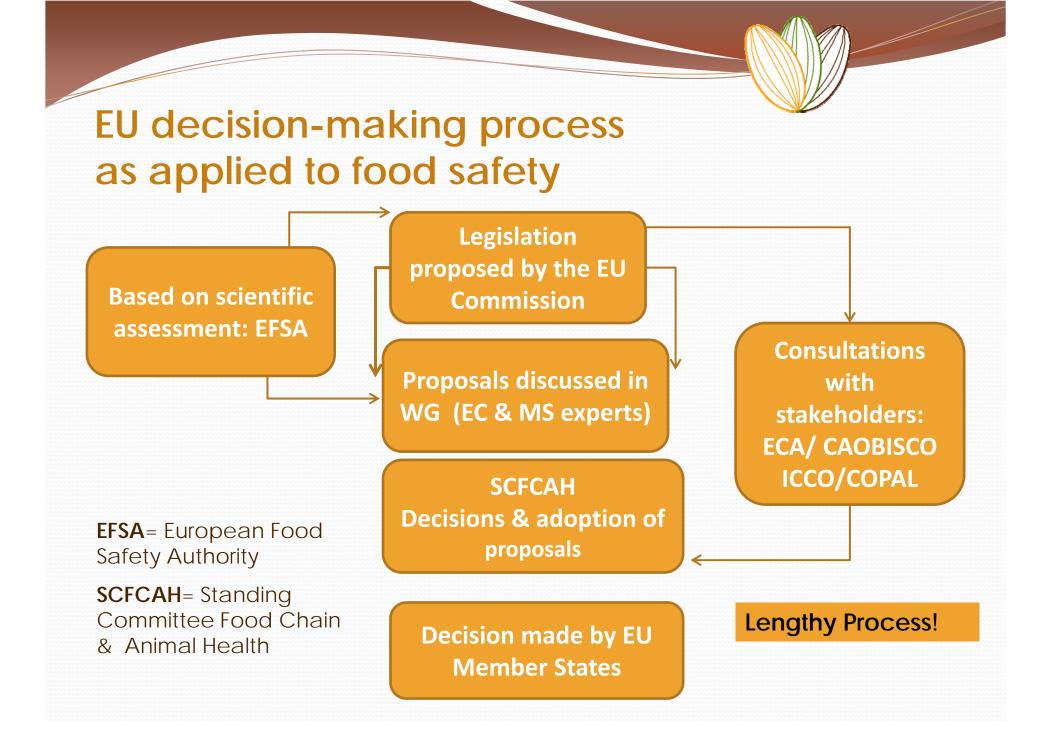
- Most cocoa is exported for consumption
- Producing and consuming markets have national, regional and international laws to respect
- Efforts for harmonization underway but more needs to be done (on SPS & Testing methods as a priority)



Key principles of (EU) food legislation



- Integrated approach
- Traceability
- Scientific basis
- Risk Management
- Precautionary principle
- Re-evaluation
- > GAP
- > ALARA
- Prevention and Mitigation



Cocoa priorities at EU level





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EC Regulation 396/2005 on MRLs of pesticides

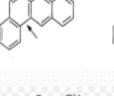
PAH

EC Regulation 835/2011 setting max. limits

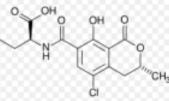
Mycotoxins/OTA

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

Heavy Metals EC Regulation 488/2014 setting max. Cd limits (as of 1/1/2019)

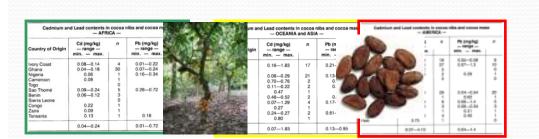


C18H12



C20H,2





Quality goes beyond food safety

- Industry needs to meet quality requirements to respond to manufacturers' & consumers' expectations
- How can we work better together to address regulatory challenges and other quality issues in a win-win scenario?
- How can we ensure that producers are informed in-time of new food safety regulations?
- How can we help them to comply with new requirements?
- How can we all improve the traceability and internal early warning systems?

Industry action

Joint WG on Contaminants & Residues

Joint WG on Quality & Productivity



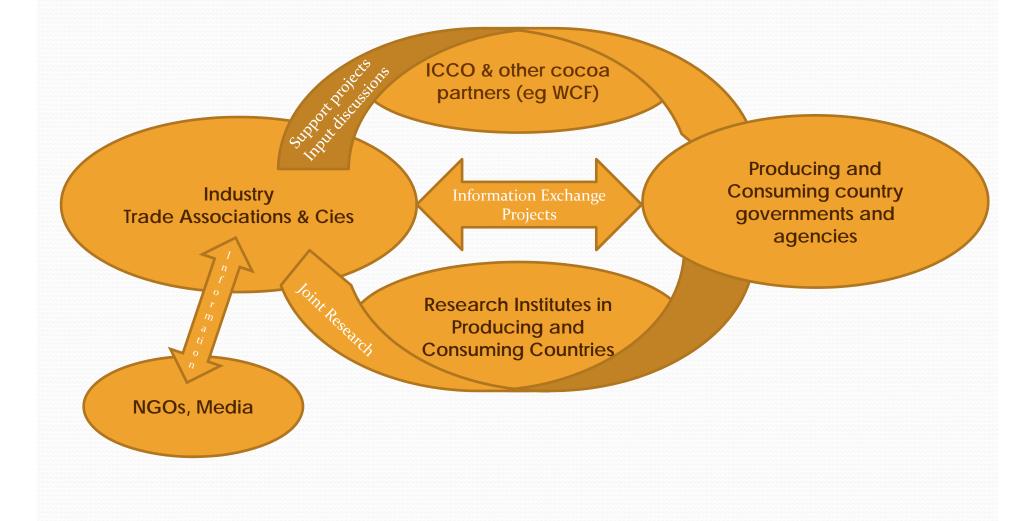






- Identification of threats
- Analysis of beans & products
- Review of proposed limits
- Cooperation with cocoa producing countries & ICCO
- Data collection to substantiate positioning
- Research projects (Pesticides, PAH, Cd, OTA; as of 2014 new fund: Cd, CSSV, Quality Guidelines)
- Substantial positioning to EU authorities & stakeholder outreach
- Monitoring developments at international level

How do we work with partners?



Priorities & Challenges

- In-country analysis capacity
- Harmonisation of safety requirements
- Increase outreach and training to farmers
- Sustain/increase partnership with research institutes
- Increase regional & international cooperation (pooling of resources)
- \Rightarrow Examples of successful cooperation:
 - •Quality conferences in producing countries (CIV, Cameroun 2013)
 - •Set up of Joint Caobisco/ECA/FCC Research Fund
 - •Industry input to SPS project
 - •Industry support to ICCO pesticides manual www.icco.org/about-us/international-cocoa-agreements/cat_view/27miscellaneous.html

Conclusion: Food Safety & Quality

- Food safety & quality compliance ensures profitability
 - No compromise on food safety and quality for products consumer markets
 - GAP need to be based on sound science and focus on:
 - Cocoa farm maintenance and crop husbandry & protection
 - Cocoa harvest, post harvest, on-farm processing and storage
 - Health, safety of cocoa producers
- More impact if we address regulatory concerns as a sector

Risk identification is Research/Advocacy is Implementation



Thank you for your attention !

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