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DG (SANCO)/8121/2006 – MR final

FINAL REPORT OF A MISSION  
CARRIED OUT IN BELGIUM  
FROM 18 TO 22 SEPTEMBER 2006  
IN ORDER TO EVALUATE IMPORT CONTROLS ON FOOD AND  
FEED OF NON-ANIMAL ORIGIN

*Please note that factual errors in the draft report have been corrected in the text.  
Clarifications provided by the Belgian Authorities are given as footnotes, in bold italic  
type, to the relevant part of the report.*



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## ABBREVIATIONS & SPECIAL TERMS USED IN THE REPORT

AFSCA	Federal Agency for the Safety of the Food Chain
BELTEST	Belgian Accreditation Body
CA	Competent Authority
CCA	Central Competent Authority
CCP	Critical Control Point
CCS	Central Customs Service
DPI	Designated Point of Import
EU	European Union
FPS	Federal Public Service
FVO	Food and Veterinary Office
HACCP	Hazard Analysis and Critical Control Point
HPLC	High Performance Liquid Chromatography
ISO	International Organization for Standardization
LIMS	Laboratory Information Management System
LOQ	Limit of Quantification
MS	Member State(s)
NCP	National Contact Point
NRL	National Reference Laboratory
OJ	Official Journal of the European Union
OTA	Ochratoxin A
PCU	Provincial Control Unit
RASFF	Rapid Alert System for Food and Feed
SANCO	Health and Consumer Protection Directorate-General
3-MCPD	3-Monochloro-1,2-propandiol

## 1. EXECUTIVE SUMMARY

This report describes the outcome of a mission carried out by the Food and Veterinary Office (FVO) in Belgium, from 18 to 22 September 2006.

The objective of the mission was to evaluate, in the context of the import controls on food and feed of non-animal origin, the implementation of Regulations (EC) No 882/2004 and (EC) No 178/2002 of the European Parliament and of the Council, and the implementation of relevant Commission Decisions concerning mycotoxin contamination and Sudan dye adulteration. Additionally, the mission team followed up on action taken by the Competent Authorities (CAs) in response to the recommendations made by the FVO in report SANCO 9113/2003.

Within the scope of this mission the Federal Agency for the Safety of the Food Chain (AFSCA) and the Customs and Excise Administration of the Federal Public Service for Finance (Central Customs Service) are the main CAs responsible for import controls on food and feed of non-animal origin. There has been no further progress since 2003 on establishing a cooperation protocol between AFSCA and the Central Customs Service regarding import controls on food of non-animal origin. Due to the lack of co-operation protocol mentioned above the annual import control plan cannot be fully implemented at the point of entry with the result that import controls on food of non-animal origin continue to focus predominantly on foodstuffs subject to specific Commission Decisions.

Compliance with the relevant Commission Decisions concerning mycotoxin contamination and Sudan dye adulteration was generally achieved in respect of frequency of sampling, except in the case of hazelnuts from Turkey.

The mission team visited two laboratories, which demonstrated good quality controls for aflatoxin and dyes analysis.

As regards follow-up, six out of nine recommendations within the scope of the previous mission have been addressed and one partly addressed.

Overall, Belgium has a clearly defined structure of CAs responsible for import controls. Nevertheless, a number of shortcomings have been identified as regards cooperation between competent authorities (formal agreement between AFSCA and the Central Customs Service), import control procedures and frequencies, RASFF notification of rejected consignments to Commission services, the lack of certain procedures for non-compliant lots, and reporting of laboratory analysis.

The report makes a number of recommendations to the competent authorities of Belgium to address the deficiencies noted.

## 2. INTRODUCTION

The mission took place in Belgium from 18 to 22 September 2006. The mission team comprised two inspectors from the Food and Veterinary Office (FVO) and one Member State expert.

The mission was undertaken as part of the FVO's planned mission programme.

The inspection team was accompanied during the whole mission by a representative from the central competent authority (CCA), the Federal Agency for the Safety of the Food Chain (*Agence Fédérale pour la Sécurité de la Chaîne Alimentaire - AFSCA*).

An opening meeting was held at AFSCA's premises on 18 September 2006 with the CCAs, i.e. AFSCA, the Federal Public Service for Health, Food Chain Safety and the Environment (*Service Public Fédéral Santé Publique, Sécurité de la Chaîne Alimentaire et Environnement*) and the Customs and Excise Administration of the Federal Public Service for Finance (*Service Public Fédéral Administration des Douanes et Accises*). At this meeting, the objectives of and itinerary for the mission were confirmed by the inspection team, and additional information required for the satisfactory completion of the mission was requested.

## 3. OBJECTIVE OF THE MISSION

The objective of the mission was to evaluate, in the context of the import controls on food and feed of non-animal origin:

- the implementation of Regulation (EC) No 882/2004<sup>1</sup> of the European Parliament and of the Council,
- the implementation of Regulation (EC) No 178/2002 of the European Parliament and of the Council, and
- the implementation of Commission Decisions imposing special conditions on the import of certain products concerning mycotoxin contamination and Sudan dyes adulteration in foodstuffs.

Additionally, the mission team followed up on action taken by the CAs in response to recommendations made by the FVO in the previous report (SANCO 9113/2003).

This was the first mission undertaken to Belgium for this purpose under the Regulation (EC) No 882/2004. It formed part of a wider series of missions to some Member States (MS) to evaluate control systems and operational standards in this sector.

In pursuit of this objective, the following sites were visited:

COMPETENT VISITS	AUTHORITY		Comments
Competent authority	Central	1	The Federal Agency for the Safety of the Food Chain (AFSCA), meeting also attended the Federal Public Service for Health, Food Chain Safety and the Environment and the Customs and Excise Administration of the Federal Public Service for Finance

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<sup>1</sup> Legal acts quoted refer, where applicable, to the last amended version. **Full references to the acts quoted in this report are given in Annex II.**

COMPETENT VISITS	AUTHORITY		Comments
	Regional	3	Provincial Control Unit (PCU), Brussels Provincial Control Unit (PCU), East Flanders Provincial Control Unit (PCU), Antwerp
	Local	2	Customs Verification Office, port of Antwerp Local Customs Office, Brussels
Official Control Laboratory		1	Private laboratory
Official Control Laboratory		1	AFSCA laboratory in Tervuren
<b>VISITS TO PREMISES</b>			
Port of Ghent		1	Point of entry, supervised sampling
Port of Antwerp		1	Point of entry, supervised sampling
Fruit and nuts processing company		1	Company processing imported nuts

#### 4. LEGAL BASIS FOR THE MISSION

The mission was carried out under the general provisions of Community legislation (the Treaty of the European Community, in particular Articles 10, 152, 153 and 211) and other general provisions of Community legislation, specifically:

- Regulation (EC) No 882/2004 of the European Parliament and of the Council, in particular Article 45.

#### 5. OTHER RELEVANT LEGISLATION

Other relevant legislation is listed in Annex II.

#### 6. BACKGROUND

##### 6.1. Summary of previous mission results

A previous mission to Belgium with a similar objective was undertaken from 16 to 20 June 2003, the results of which are described in report DG (SANCO)/9113/2003 - MR Final (hereafter: report 9113/2003).

The report of previous mission is available at:

[http://ec.europa.eu/food/fvo/index\\_en.htm](http://ec.europa.eu/food/fvo/index_en.htm)

##### 6.2. Background to present mission

Information on foodstuffs and feedingstuffs found to have public health implications are disseminated as notifications through the Rapid Alert System for Food and Feed (RASFF) to all MS and to the exporting country.

In recent years, there have been an increasing number of rapid alert messages circulated within the European Union relating to food products containing mycotoxins above the maximum limits established in the EU legislation.

In fact, there were 992 RASFF messages for mycotoxins in 2005 and 640 from January to October 2006. Implicated products included peanut and peanut products, pistachios, hazelnuts, Brazil nuts, almonds, dried fruits, spices, coffee and cereals.

For Sudan dyes, there were 183 RASFF notifications in 2005 and 40 from January to October 2006.

A series of missions was carried out by the FVO between 2002 and 2005 to major importing MS, to assess controls at import on food products of plant origin.

Seventeen MS were visited and three of these were the subject of additional follow-up inspections.

This series of missions identified weak controls at the import stage in some MS. In particular, the following major problems were identified:

- Deficiencies concerning the application of Commission Directive 98/53/EC regarding sampling and sample preparation.
- Non-compliant consignments are in general rejected and returned to the country of origin or a third country with little supervision by the CA.
- A significant volume of products of plant origin, such as peanuts and cereals, enter the Community for use in either feed material for wild birds or in compound feedingstuffs. In many MS, the control of feedingstuffs is undertaken by a different CA or the responsibilities of the CA are not clear, making it possible for feed to enter the food chain.

### **6.3. Public health information**

#### **Mycotoxins**

Mycotoxins are naturally occurring metabolites produced by certain species of moulds (e.g. *Aspergillus spp*, *Fusarium spp*), which develop at high temperatures and humidity levels and may be present in a large number of foods.

This group of toxins includes a number of compounds of varying toxicity and frequency in food. Some mycotoxins are known to be carcinogenic: Aflatoxin B1 in particular is a potent genotoxic carcinogen and, even at extremely low levels, increases the risk of liver cancer.

In order to protect public health, it is essential to keep contaminants at toxicologically acceptable levels. The presence of contaminants must be reduced as far as possible by means of good manufacturing or agricultural practices.

In addition, sampling plays a crucial part in determine the precise levels of mycotoxins, which may be very heterogeneously distributed within a lot.

Therefore, EU legislation establishes:

- Maximum limits and sampling procedures for mycotoxins in foodstuffs and feedstuffs;
- General criteria to ensure that the laboratories in charge of analysis use methods of analysis with comparable levels of performance.

#### **Sudan dyes**

Sudan dyes have been classified as category 3 carcinogens by the International Agency for Research on Cancer and are not authorised for food use.

Under relevant EU legislation, imported consignments of chilli, chilli products, curcuma and palm oil have to be accompanied by an analytical report confirming the absence of Sudan dyes.

## **7. MAIN FINDINGS**

### **7.1. General information about the Member State**

There are four designated points of import (DPI) for the food products coming under the relevant Commission Decisions: Antwerp, Brussels, Aalst and Zeebrugge.

There are 10 DPIs for the feed products of non-animal origin. Consignments mainly enter Belgium via the Antwerp and Ghent ports.

### **7.2. Competent authorities**

Within the scope of this mission the Federal Agency for the Safety of the Food Chain (AFSCA) and the Customs and Excise Administration of the Federal Public Service for Finance (hereafter the Central Customs Service (CCS)) are the main CAs responsible for import controls on food and feed of non-animal origin.

In addition, the Federal Public Service for Health, Food Chain Safety and the Environment is indirectly involved in import controls on feed and food since it is responsible for the policy, standards and requirements for all products occurring in the food and feed chain. Within its structure the Directorate-General for Animals, Plants and Foodstuffs is involved in food safety and feed policy making and legislation in relation to the scope of the mission.

#### AFSCA

Since the last mission (9113/2003) the structure and responsibilities of AFSCA have remained the same. AFSCA is responsible for overall coordination of the import control procedures for food and feed of non-animal origin. It is also responsible for establishing import control policy, performing risk analysis, establishing the import control plan for the entry points and drafting some import control legislation and instructions for implementing legislation. AFSCA is also the national contact point (NCP) for the RASFF (see point 7.6).

Import control programm (i.e. risk analysis) is developed by the Department of Control Policy (DG Control Policy), while the import control plan for the points of entry is elaborated by the Department of Control (DG Control).

Implementation of the official controls, including import controls, is carried out by 11 Provincial Control Units (PCU). Through an intranet application, the PCUs are informed about the control plan and the number of samples to be taken. Technical sheets and staff memos give additional information about the sampling method. DG Control informs each PCU every month of the number of controls to be carried out.

PCUs responsible for import controls on food of non-animal origin at the four DPI employ in total 39 inspectors and controllers; however, these people are only assigned part-time to import control. The mission team noted that since the last mission the number of people assigned to import control (inspectors and control officers) at the PCU in Antwerp had been increased by 5 people (from 12 to 17) and at the PCU in East Flanders (Aalst entry point) by 5 people (from 3 to 8).

In the context of this mission regular communication through meetings, e-mails, phone communication, letters, technical sheets, and intranet and internet sites takes place between AFSCA and PCUs. However, the mission team noted that the PCU in

East Flanders was not aware of the Commission guidance document for Competent Authorities for monitoring compliance with EU legislation on aflatoxins.<sup>2</sup>

With regard to communication between AFSCA and Customs the mission team noted that there had been no further progress since 2003 on establishing a cooperation protocol between AFSCA and the CCS regarding import controls on food of non-animal origin. Due to the lack of co-operation protocol mentioned above the annual import control plan cannot be fully implemented at the point of entry.

As regards internal audit the AFSCA has drawn up a programme which will be implemented in 2007 and a complete audit procedure will be in place in 2008.

On the basis of new EU and national legislation, specific training was provided for all AFSCA inspectors in 2005. This training was part of a whole-day training session on the EU food hygiene package, Belgian legislation derived from the EU legislation, control and inspection methodology and other issues. With regard to sampling AFSCA stated that on-the-job training is the main type provided for inspectors.

There is no operational contingency plan for food of non-animal origin in Belgium, but the Royal Decree "*Arrete Royal du 14 novembre 2003 relatif à l'autocontrôle, à la notification obligatoire et à la traçabilité dans la chaîne alimentaire*" and the Ministerial Decree "*Arrete Ministeriel du 22 janvier 2004 relatif aux modalités de notification obligatoire dans la chaîne alimentaire*" impose a notification obligation in the event of a serious risk for human or animal health. In addition, the AFSCA structure includes a Crisis Prevention and Management Team of four people, the main body responsible for coordinating the activities of different departments in the event of a crisis.

### CCS

Within the scope of this mission the CCS is responsible for the customs clearance of consignments at the border.

In addition, the CCS is responsible for establishing general customs policy rules, following up on legislation, coordination with other departments on a structural level and establishing administrative procedures that are distributed to regional/local customs offices.

The CCS comprises a central structure and six regional inspection services and has a total staff of 4 031 persons.

In 2005 a group specifically handling risk analysis concerning imports and exports of vegetables and fruit was set up. This group mainly analyses trade flows, economic operators and procedures and tracks fraud mechanisms. As a result of this work, risk profiles of different products are produced and distributed to the regional services. However, the mission team noted that AFSCA was not involved in this process.

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<sup>2</sup> ***In their response to the draft report, the Belgian Authorities clarified that "This has been rectified. The guidance document was sent by e-mail as soon as the final version was published on the website".***

### **7.3. Trade information**

#### **7.3.1. Food of non-animal origin**

In 2005, the imports to which the specific Commission Decisions applied were primarily peanuts from China and hazelnuts and figs from Turkey (see Annex I, Table 1). With regard to other products the main imports were almonds, peanuts and pistachios from the USA, peanuts from Argentina and cashew nuts from India (see Annex I, Table 2).

#### **7.3.2. Feed of non-animal origin**

About 1 million tonnes of feed materials of non-animal origin were imported into Belgium in 2005. The main products imported were cereal crops, oil seeds, legume seeds, tubers, roots and other seeds and fruits and their by-products.

### **7.4. Legislation**

The EU legislation within the scope of this mission has been fully and timely transposed into national legislation by different Royal or Ministerial Decrees. No other supplementary national legislation relating to import controls on food and feed of non-animal origin has been adopted since the previous mission.

EU Decisions and Regulations are considered applicable in Belgium from the date of publication and are notified in the Belgian Official Gazette by title.

If necessary for the implementation of legislation, DG Control adopts new Service note or technical sheets or modifies the control plan.

The Central Customs Service is usually notified by AFSCA of new legislation having an impact on customs procedures. When necessary an ad hoc meeting between AFSCA and the CCS takes place to discuss issues related to practical implementation of the new legislation. Subsequently an administrative instruction to customs staff is drawn up and disseminated among the regional inspection services.

### **7.5. Import controls**

#### **7.5.1. Food of non-animal origin**

##### Import procedures

Customs procedures are in general the responsibility of customs officials. Goods under the scope of this mission, are normally submitted to import (free circulation), stored in free zone or transferred to other MS or third countries under a transit regimes.

The general import procedure starts when the importer or customs agent produces an import declaration using the Customs electronic database (SADBEL) and presents it to the local customs office at the point of entry. The customs official performs a documentary check on the documents presented. The control requirements for the products are specified in the specific electronic database (TARBEL) and Customs can use this database as a tool during the documentary check. Products affected by the Commission Decisions are treated by the TARBEL database as products under special restrictions. In order to release products subject to a specific Commission Decision for free circulation an "EW 37" releasing form issued by the PCU has to be submitted to Customs. It was noted by the mission team

that the TARBEL database was not always used by Customs and decisions made by Customs were based on personal experience.

Due to the lack of co-operation protocol between AFSCA and CCS there is no specific import procedure in place for other products of non-animal origin.

Currently no checks on food of non-animal origin are carried out by PCUs for consignments under T1 transit.

There are no free zones or free warehouses in Belgium.

#### Frequency of controls

AFSCA's DG Control Policy developed a methodology for the official control programme in 2006. With regard to import controls on food of non-animal origin this methodology includes products covered by the specific Commission Decisions concerning mycotoxin contamination and Sudan dye adulteration (where the minimum frequency is laid down by the relevant Commission Decisions) and some products other than those covered by the specific Commission Decisions.

In the case of the abovementioned products the importer's notification is lodged with the PCU using the EW37 form. The EW37 form is an announcement to the PCU that foodstuffs covered by the specific Commission Decisions originating from third countries are being imported. In all cases the inspector at the PCU performs documentary checks on the basis of documents received. The mission team noted that documentary checks are performed on the basis of faxed documents and the CA requires the importer to submit original documents only when a physical check has to be performed. If no physical check is required, the inspector signs the EW37 form to allow the consignment to be released for free circulation and faxes it to the local customs office. If a physical check is required, the inspector at the PCU endorses the physical check part of the EW37 and faxes it to the local customs office. The consignment is then detained until the result of the physical check is available. Products can be released for free circulation only after the PCU has once again submitted confirmation to Customs by means of the EW37 form.

Physical checks generally take place when required by the legislation; however it is also carried out in case of import of some other products (i.e. for ochratoxin A and aflatoxins in spices). The physical check usually takes place in a warehouse belonging to a private company and under customs control. The mission team noted that identity checks are performed only when physical checks take place. In addition, the mission team noted that the frequency of sampling laid down by the specific Commission Decisions was not respected at the PCU in East Flanders, where the sampling frequency for hazelnuts from Turkey was less than the 10% required by Article 1(6) of Commission Decision 2002/80/EC. However, from 1 October 2006 by the Commission Decision 2006/504/EC the sampling for analysis will be reduced to 5% of the consignments of hazelnuts from Turkey.

With regard to the frequency of checks on other food of non-animal origin not covered by the specific Commission Decisions, the number of samples to be taken at the point of entry has since 2006 been specified in the national control plan. The mission team noted that the national control plan specifies only the commodity and not the country of origin.

The CA stated that this plan cannot be fully implemented at the point of entry due to the lack of a cooperation protocol between AFSCA and the CCS; in particular, no procedure has been agreed between the two authorities as to how PCUs should be

notified by Customs of the arrival of the products concerned at the point of entry. Currently the arrival of these products is not notified by Customs.

#### Control at premises visited

The mission team observed an inspection, carried out by an inspector at the PCU in West Flanders, of the premises of one processor of imported fruit and nuts to assess the implementation of the traceability system by the food business operator, as required by Article 18 of Regulation (EC) No 178/2002, and the implementation of food safety systems based on HACCP principles by the company, as required by Article 5(1) of Regulation (EC) No 852/2004. The establishment visited had implemented HACCP principles since 1997 and was certified to British Retail Consortium Standards in July 2006.

Documentation provided by the PCU inspector indicated that the premises had last been visited in September 2006 for the in-house control of aflatoxins in imported products. The mission team also noted that before the visit in September 2006, the establishment had most recently been visited in February 2004 for food hygiene and labelling purposes.

The mission team observed that the inspector used specific check lists for the evaluation of traceability and the HACCP system, established at national level by AFSCA and provided by an intranet system.

Regarding traceability, the inspector checked the documentation and records of incoming and outgoing consignments and implementation of the specific labelling system used by the company for the identification of products. When necessary a sample is taken for laboratory analysis.

With regard to the implementation of food safety systems based on HACCP principles, the company had identified two critical control points (CCP). Possible aflatoxin contamination of imported products was not regarded as a CCP, although it was considered to be a point of attention. The inspector checked the documentation and records with regard to identified CCPs, and an inspection of the production facilities was also carried out.

The mission team was informed that the PCU in West Flanders is responsible for control of the 350 establishments processing food of non-animal origin. According to the national annual control programme 50 comprehensive inspections (HACCP, traceability, labelling) are scheduled to be performed in 2006. On the basis of this frequency each establishment would be inspected once every seven years for HACCP and traceability.

### **7.5.2. Feed of non-animal origin**

#### Import procedures

The import control procedure for feed of non-animal origin is laid down by the specific Royal Decree of 8 November 1998. In addition a cooperation protocol between AFSCA and the CCS regarding import controls for feed of non-animal origin at the entry point has been in existence since 2003. This protocol specifies the list of feed commodities whose arrival at the DPI should be notified by Customs to the PCUs and also lays down the detailed control and communication procedures between local customs offices and PCUs at the different points of entry.

Importers have to notify PCUs of the intended import of feed of non-animal origin at least 72 hours prior to the arrival of a consignment at the point of entry, by using the document mentioned in annex A of Commission Directive 98/68/EC. Once the

consignment has arrived at the point of entry the PCUs are notified thereof by Customs. Importers have to submit all relevant documents to PCUs for documentary checks. In case of T1 transit, the document mentioned in Annex A of Commission Directive 98/68 has also got to be included.

A documentary check is carried out for all consignments. Physical checks are carried out when required by the national control plan either by PCUs or by Customs. Identity checks are performed only when physical checks take place. Physical checks are carried out in the checking area of the port, in the customs warehouse with operator agreement or at the feed establishment.

After completion of the necessary checks PCU inspectors fill in Annex 1 of the Royal Decree mentioned above and send it to the importer for the completion of customs clearance. Customs cannot release the consignment for free circulation until they have received confirmation from the PCUs.

## **7.6. Rapid Alert System for Food and Feed**

The National Contact Point (NCP) for the RASFF in Belgium is AFSCA. A General Service Note for the implementation of the RASFF was issued by AFSCA in July 2005.

The NCP has a RASFF team to manage the system. The RASFF team is responsible for receiving incoming notifications from the EU RASFF system and sending outgoing notifications to the Commission.

The NCP is responsible for the assessment of incoming notifications based on a risk categorisation. With regard to import controls for food and feed of non-animal origin notifications related to consignments of Belgian origin are e-mailed to the PCUs with instructions. It was noted by the mission team that PCUs or Customs at the local level do not receive any RASFF notifications of imported consignments rejected at the entry points of other EU Member States.<sup>3</sup>

### Procedure for the notification of a rejected consignment by the PCU to the NCP

Information about rejections of imported products of non-animal origin found to be non-compliant is sent to the NCP by two ways:

- 1) information from PCU to NCP by e-mail, including dates about the rejected consignment and results of the laboratory analysis;
- 2) Laboratories submit non conforming results to NCP.

The decision on RASFF notification is taken by the NCP. The information received is assessed by the NCP RASFF team and if relevant submitted to the Commission.

The mission team noted that not all rejected consignments had been notified as required by Article 50(3)(c) of Regulation (EC) No 178/2002. With regard to hazelnuts from Turkey, no RASFF messages were sent in 2005 and 2006, while two

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<sup>3</sup> *In their response to the draft report, the Belgian Authorities stated that they do not think it necessary, in order to ensure food safety, to inform the DPIs of consignments found to be non-compliant by another Member State, since they cannot re-enter the EU without a certificate, while the Community country that inspected the consignment cannot let it go without in return having obtained certain guarantees.*

non-compliant samples in 2005 and one non-compliant sample in 2006 were reported to the mission team.

### **7.7. Procedures for non-compliant lots**

When a consignment of feed or food of non-animal origin imported from third countries does not comply with feed or food law (Article 19 of Regulation (EC) No 882/2004), a number of measures such as destruction, special treatment, re-dispatch outside the Community, and other appropriate measures (use as feed or food for purposes other than those for which it was originally intended) are to be taken by the CAs after having heard the feed or food business operators responsible for the consignment.

#### Special treatment

There are no possible measures or procedures in place for consignments subjected to further sorting, or other physical treatment, for products intended for human consumption in Belgium. The CA stated that no consignments of nuts subjected to further sorting had been imported through the Belgian DPIs.

The mission team noted that at the PCU in East Flanders roasting was regarded as a physical method reducing aflatoxin content, while in the Commission guidance document for Competent Authorities for checking compliance with EU legislation on aflatoxins (point I.3) it is clearly stated that roasting cannot be regarded as “physical treatment to reduce aflatoxin content”.

#### Use as feed

When a food consignment is found to exceed the limit for mycotoxins contamination in food, no possible measures or procedures are in place for its use as feed in Belgium. The CA stated that no applications have been made.

#### Re-dispatch

The importer has the possibility of re-dispatching the consignment to the third country of origin or to a third country of destination.

Pending the decision on re-dispatch of consignments, the PCU places the consignments under official control. Re-dispatch is allowed when the importer has provided the PCU with the information laid down in Article 21(1) of Regulation (EC) No 882/2004. Where necessary the PCU notifies the CA of the third country of destination about the rejected consignment.

#### Destruction

This measure only takes place at the request of the importer. Destruction (incineration) is carried out in special facilities and is supervised by Customs as the goods have not been released for free circulation.

### **7.8. Sampling procedures**

The mission team observed the sampling for aflatoxins analysis of a consignment of peanuts from China consisting of 600 bags of 30 kg each (total weight 18 tonnes) at the Antwerp entry point and the sampling for aflatoxins analysis of cereals in bulk (total weight 17 000 tonnes) from Canada at the Ghent entry point.

The sampling of peanuts from China was carried out by the PCU staff of the Antwerp authorities in a private warehouse under Customs supervision in the Antwerp port area. The aggregate sample (30 kg) was mixed and divided into three

equal sub-samples of 10 kg in accordance with the requirements of Commission Regulation (EC) No 401/2006. The three laboratory samples were sealed and labelled and a sampling form was filled in by the PCU staff. Samples are taken to the PCU samples collection centre and delivered to the laboratory for grinding and analysis on the next day after sampling.

An importer is entitled to demand a counter analysis. Should this happen the counter sample will be supplied by the official laboratory that performed the first analysis to the importer, who can choose any official laboratory designated by AFSCA for the counter analysis.

The second sampling observed, cereals from Canada, was carried out at the premises of a food business operator. The sampling was carried out by the PCU staff of the East Flanders authorities. Due to the size of the sampling spear, 5 x 20 incremental samples of 200 g each were taken from the lot. Each set of incremental samples were mixed into a 4 kg sub-sample. Then a 2 kg sample was taken from each sub-sample. Finally all 5 x 2 kg sub-samples were mixed into a 10 kg aggregate sample. The aggregate sample was sealed and labelled and a sampling form was completed by the PCU staff. In case an importer requires a counter analysis, 100 incremental samples of 100 g of each are taken during the conveying of the consignment.

The mission team noted that both PCUs visited had adequate equipment to perform the sampling.

## **7.9. Laboratory services**

### General organisation

The laboratory of the Scientific Institute for Public Health is designated as the National Reference Laboratory (NRL) for mycotoxin analysis in food. Since 2006, the NRL has been responsible for training the staff of the official control laboratories in mycotoxins analysis and organising proficiency tests in the same field.

Since 2003 specific procedures is in place for the approval of food laboratories. Laboratories Department (DG Laboratories) of AFSCA is responsible for the approval of these laboratories. Currently, there are five designated official laboratories for mycotoxins analysis and three designated official laboratories for dyes analysis, all with ISO 17025 accreditation, which are involved in the official control analysis.

### Laboratories visited

The mission team visited the AFSCA laboratory in Tervuren and a private laboratory in the port of Antwerp. With regard to import control the laboratory in Tervuren is an official control laboratory for mycotoxins analysis while the private laboratory is an official control laboratory for dyes analysis.

The AFSCA laboratory in Tervuren employs 32 staff and has two operational departments of which the Vitamins, Microscopy and Mycotoxins Department comes under the scope of this mission. This department has a staff of four, including the head of the department.

This laboratory was accredited according to ISO 17025 in 1999 by the Belgian accreditation body BELTEST for mycotoxins analysis. The national accreditation body has carried out annual audits which have not identified any major non-

compliances. The laboratory participates in KDLL (Kwaliteitsdienst Landbouwkundige Laboratoria, NL) and BIPEA (Bureau Interprofessionnel d'Etude Analytique) proficiency tests with good results. Approximately 2 000 samples are analysed for mycotoxins every year (2 069 samples in 2005).

A general evaluation of the laboratory system was made for sample reception, processing and reporting. In the sample reception area, samples are brought in from official bodies with a protocol containing the data on the sample and sample code, a description of the sample and the date of sampling. All data were registered in the laboratory information management system (LIMS) and a specific number was assigned to the sample. All laboratory samples arrive in opaque bags. After calculation of the edible part of the product the sample is ground using a dry grinding method. The ground sample is mixed and 300 g enforcement and defence samples are taken from the mix. After additional grinding of the analytical sample (1 mm sieve) aflatoxins analysis is performed using the HPLC-fluorescence detection method. With regard to the reporting of results, the mission team noted that the analytical result was corrected for recovery; however, measurement uncertainty was not reported as required by Annex II, point 4.4 of Commission Regulation (EC) No 401/2006. On average, results are delivered within one working day.

The chromatographic section of the private laboratory in the port of Antwerp is responsible for Sudan dyes analysis and has a staff of four, including the head of the division, for these analyses. On average 250 samples are analysed for Sudan dyes every year.

This laboratory was accredited for Sudan dyes analysis in May 2006 by BELTEST and participates in FAPAS (Food Analysis Performance Assessment Scheme, UK) proficiency tests for Sudan dyes with good results.

In the sample reception area, samples are brought in from official bodies with a protocol containing the data on the sample and sample code, a description of the sample and the date of sampling. All data were registered in the electronic database and a specific number was assigned to the sample. Sudan dyes were extracted from the sample using a mixture of petroleum-ethanol, then purified on gel permeation chromatography (GPC) columns and analysed with the HPLC-photodiode array (UV) detection method. The limit of quantification of the method is 0.4 mg/kg. On average, results are delivered within 10 working days.

#### **7.10. Follow-up of previous recommendations**

The FVO undertook a mission (9113/2003) in Belgium in June 2003 with the objectives of assessing the control measures on imported products of plant origin intended for free circulation within the European Union, in particular regarding mycotoxins, 3-MCPD contamination, pesticide residues, Sudan I-IV adulteration and for the monitoring of irradiated foodstuffs, and monitoring compliance with Commission Decisions imposing special conditions on the import of certain products concerning mycotoxin contamination and for the presence of Sudan I-IV in chilli and chilli products. That report made several recommendations that required attention by the Belgian authorities.

The recommendations, the response of the CA and the follow-up by the current mission are summarised in the following table:

RECOMMENDATION OF SANCO 9113/2003	RESPONSE FROM BELGIAN AUTHORITIES	FOLLOW-UP IN MISSION SANCO 8121/2006
(1) Both the Belgium Federal Agency for the Safety of the Food Chain, and the Customs Service should ensure that up to date information on Commission Decisions are disseminated to provincial level in a timely manner.	A procedure has been developed for the dissemination of information from the FASFC, together with an easily understandable flow-chart. The relevant messages are drafted by the Control Policy Administration and disseminated to the Control and Laboratories Administrations and other interested parties.	The mission team observed that information with regard to Commission Decisions was disseminated to PCUs and local customs offices. This recommendation has therefore been addressed.
(2) The Competent Authority should ensure that Provincial Control Units are adequately resourced to carry out their official control functions with the meaning of Council Directive 89/397/EC, Art 4. 1a and 3.	I would like to point out that the FASFC is currently in the throes of a comprehensive integration and restructuring process. Part of this integration process is the performance of a “resizing exercise” in the local Provincial Control Units (PCUs). The result of this “resizing” may be the redeployment of staff to provinces where there is a staff shortage	Antwerp is the main entry point for imports of food of non-animal origin. The mission team noted that at the PCU in Antwerp, the number of staff responsible for import controls on food of non-animal origin has increased from 12 to 17 persons (total increase of staff is approximately 40%). This recommendation has therefore been addressed.
(3). The Belgium Federal Agency for the Safety of the Food Chain and the Federal Customs Service should agree on a formal basis for co-ordinating their responsibilities concerning import control of foodstuffs of plant origin.	A cooperation agreement (protocol) is to be drawn up between the FASFC and the Customs Service. This protocol, to govern the practical agreements between these two organisations, will be finalised towards the end of this year. A request to draft a basic text of the protocol has already been sent to the Customs Service.	The mission team noted that there had been no further progress since 2003 as regards the cooperation protocol between AFSCA and the Central Customs Service regarding import controls on food of non-animal origin. This recommendation has therefore not been addressed.
(4) Taking account of the importance of Antwerp as an import point into the Community, the Competent Authorities should implement a system of prioritisation of import controls based on comparative risk assessment for foodstuffs of plant origin.	Work is currently under way on a method for estimating the number of samples to be taken on the basis of a number of factors.  Several factors are being considered for this purpose, e.g. annual production, number of RASSF alerts, number of infringements under the control programme, consumption patterns, etc.  Based on the number of RASSF alerts in 2003, a number of analyses have now been added to the 2004 control programme, in particular for ochratoxin A in coffee from the Ivory Coast and aflatoxins in peanuts	The mission team noted that despite the inclusion of commodities other than those covered by specific Commission Decisions in the national control plan for import controls on food of non-animal origin at the point of entry, this plan was not implemented due to the lack of the abovementioned cooperation protocol between AFSCA and the Central Customs Service. This recommendation has therefore not been addressed.
(5) The Competent Authorities should widen the scope of official control at the point of entry to include foodstuffs of known	The control programme for 2004 has been extended to cover imports. Where sampling used to be carried out mainly on the	The mission team was informed that since 2006 several commodities have been included in the national control plan for

<b>RECOMMENDATION OF SANCO 9113/2003</b>	<b>RESPONSE FROM BELGIAN AUTHORITIES</b>	<b>FOLLOW-UP IN MISSION SANCO 8121/2006</b>
risks, e.g. RASFF alerts associated with foodstuffs, other than those for which Commission Decisions apply such as 3-MCPD in soya sauce, and ochratoxin A in coffee.	market, e.g. 3-MCPD in soya sauce, ochratoxin A in coffee, this is now planned for imports as well.  In concrete terms, controls are planned for 2004 on imports of irradiated foodstuffs, 3-MCPD in coffee, ochratoxin A in coffee and pesticide residues in plants, alongside the existing marketplace sampling.	import controls on food of non-animal origin at the point of entry. The CA stated that due to the lack of the abovementioned cooperation protocol it is not possible to give any guarantees that this plan will be fully implemented in 2006. This recommendation has therefore been partly addressed.
(6) The Competent Authority should ensure that all health certificates comply with requirements of Commission Decisions, in particular health certificates for consignments of peanuts originating from China.	The field services will pay extra attention to the presence of the health certificate from now on, within the meaning of Decision 2002/79/EC. Further investigation of the import data for imports from China has shown that the current certificates that accompany every consignment do indeed contain the information required under the Decision.	The mission team randomly selected files of imported consignments to assess whether the health certificates accompanying the consignments comply with the requirements of Commission Decisions. All selected certificates were in line with the abovementioned requirements. This recommendation has therefore been addressed.
(7) The Competent Authority should ensure that adequate sampling equipment is made available to officials carrying out sampling so as to permit a more representative sampling of consignments, and take steps to harmonise sampling procedures between Provincial Control Units.	The order for a sampling rod has been placed and delivery is expected soon. When the rod arrives, it will be tested and if the results are positive, further examples will be purchased.  Consideration is being given to organising a practice session for all the officers involved, with the aid of the Agency's national implementation and coordination unit, to ensure that sampling is as uniform as possible so as to comply with the regulations and meet with the approval of the European Commission.	This recommendation has been addressed. See point 7.8.
(8) The Competent Authority should ensure that time for sampling and analysis respects the 10-day maximum period for release of consignments following sampling and analysis.	The control policy administration sent a memorandum to the laboratory administration on 27 January 2004 drawing attention to the maximum period for the release of consignments after sampling and analysis as specified in Decisions 2003/496/EC, 2003/551/EC, 2003/580/EC, 2003/552/EC and 2003/550/EC. A copy of this letter is enclosed in Annex 4. The laboratory administration will in turn send letters to the laboratories concerned.	This recommendation has been addressed. See point 7.9.
(9) The Competent Authority should ensure that officials evaluate the implementation of	A revision of the audit procedures in question is under way. A draft version is already available. The	This recommendation has been addressed. See point 7.5.1.

RECOMMENDATION OF SANCO 9113/2003	RESPONSE FROM BELGIAN AUTHORITIES	FOLLOW-UP IN MISSION SANCO 8121/2006
the requirement that food operators implement food safety systems based on certain HACCP principles as required by Art 8.2 of Council Directive 93/43/EEC.	frequency of the audits (depending on whether there is a quality system in place, the company history, its size, etc.) is currently being discussed in the “Audit procedures” working group.	

## 8. CONCLUSIONS

### 8.1. Competent authorities performance

- (1) Since the last mission there have been no changes as regards CA structure and responsibilities.
- (2) Vertical communication pathways within the relevant CAs are in place.
- (3) Since 2003, no further progress has been made as regards the cooperation protocol between the Federal Agency for the Safety of the Food Chain (AFSCA) and the Customs and Excise Administration of the Federal Public Service for Finance regarding import controls on food of non-animal origin.
- (4) Staff are well trained to carry out their responsibilities.
- (5) An internal audit system as required by Article 4(6) of Regulation (EC) No 882/2004 has not been developed.

### 8.2. Legislation

- (6) The EU legislation within the scope of this mission has been fully and timely transposed into national legislation.

### 8.3. Import controls

- (7) Import controls on products of non-animal origin continue to focus predominantly on foodstuffs subject to Commission Decisions.
- (8) Since 2006, several commodities other than products subject to specific Commission Decisions have been included in the national control plan for imports; however, this plan is not fully implemented at the point of entry due to the lack of the above mentioned cooperation protocol.
- (9) The frequency of controls laid down in the relevant Commission Decisions was achieved except, for hazelnuts from Turkey (Commission Decision 2002/80/EC).
- (10) Identity checks on the consignments are not performed as required by Article 16(1) of Regulation (EC) No 882/2004.
- (11) The AFSCA inspector adequately evaluated the implementation of the traceability system and food safety system based on HACCP principles at the nut processor premises, as required by Article 18 of Regulation (EC) No 178/2002 and Article 5(1) of Regulation (EC) No 852/2004.

- (12) Import procedures for feed are well defined and comprehensive.

#### **8.4. Rapid Alert System for Food and Feed**

- (13) Since July 2005, there has been a harmonised procedure in place with regard to implementation of the RASFF.
- (14) Not all rejected consignments had been notified to the Commission services, as required by Article 50(3)(c) of Regulation (EC) No 178/2002.

#### **8.5. Procedures for non-compliant lots**

- (15) Procedures for non-compliant lots are in place, with the exception of special treatment and food products designated for use as feed.

#### **8.6. Sampling procedures**

- (16) The observed samplings were carried out in line with Commission Regulation (EC) No 401/2006.

#### **8.7. Laboratory services**

- (17) The two laboratories visited were accredited according to ISO 17025, adequately staffed and equipped with regard to aflatoxin and Sudan dyes analysis and performed well in proficiency tests.
- (18) At the aflatoxin laboratory visited the measurement uncertainty was not reported in the analytical report as required by Annex II, point 4.4 of Commission Regulation 401/2006/EC.

#### **8.8. Follow-up of previous recommendations**

- (19) While most of the nine recommendations have been addressed, there are two that have not been addressed and one that has been partly addressed. There has been no further progress since 2003 on establishing a cooperation protocol between AFSCA and the Central Customs Service regarding import controls on food of non-animal origin. Due to the lack of co-operation protocol mentioned above the annual import control plan cannot be fully implemented at the point of entry with the result that import controls on food of non-animal origin continue to focus predominantly on foodstuffs subject to specific Commission Decisions.

#### **8.9. Overall conclusion**

Belgium has a clearly defined structure of CAs responsible for import controls, with vertical communication pathways in place. Nevertheless, a number of shortcomings have been identified as regards cooperation between competent authorities (formal agreement between AFSCA and the Customs and Excise Administration of the Federal Public Service for Finance), import control procedures and frequencies, RASFF notification of rejected consignments to Commission services, and the lack of certain procedures for non-compliant lots and reporting of laboratory analysis.

## **9. CLOSING MEETING**

A closing meeting was held on 22 September 2006 with the central competent authority, the Federal Agency for the Safety of the Food Chain, and the Customs and Excise Administration of the Federal Public Service for Finance. At this meeting, the main findings and conclusions of the mission were presented by the inspection team.

The Belgian officials provisionally accepted the observations and initial conclusions presented during the meeting and made some general comments.

## **10. RECOMMENDATIONS**

### **To the competent authorities of Belgium**

An action plan in response to the recommendations should be forwarded to the Commission within 25 days of receipt of the report. This action plan should clearly set out the manner and deadline by which the competent authorities will address each of the following recommendations:

- (1) ensure that the formal agreement between the Belgian Federal Agency for the Safety of the Food Chain and the Customs and Excise Administration of the Federal Public Service for Finance for coordinating their responsibilities concerning import controls on foods of non-animal origin is finalised;
- (2) ensure that CAs develop an audit system, as required by Article 4(6) of Regulation (EC) No 882/2004;
- (3) ensure that identity checks are carried out in accordance with Article 16(1) of Regulation (EC) No 882/2004;
- (4) ensure that all rejected consignments are notified to the Commission services as required by Article 50(3)(c) of Regulation (EC) No 178/2002;
- (5) establish procedures for imports of food of non-animal origin subjected for special treatment as laid down by Article 20 of Regulation (EC) No 882/2004;
- (6) establish procedures for imports of food products designated for use as feed as laid down by Article 19(1)(a) of Regulation (EC) No 882/2004;
- (7) ensure that the measurement uncertainty is reported in the analytical report as required by Annex II, point 4.4 of Commission Regulation (EC) No 401/2006.

## **11. COMPETENT AUTHORITY RESPONSE TO RECOMMENDATIONS**

The competent authority response to the recommendations can be found at the following web address as soon as this report is published:

[http://ec.europa.eu/food/fvo/ap/ap\\_belgium\\_8121\\_2006.pdf](http://ec.europa.eu/food/fvo/ap/ap_belgium_8121_2006.pdf)

**ANNEX I: TRADE INFORMATION AND LEVELS OF ANALYSIS**

**Table 1: Import and sampling data for 2005 and 2006 (January to June) - Food products under Commission Decisions**

Product	CN code	Country of origin	Number of consignments imported		Volume imported in tonnes		Official samples analysed for aflatoxins		Cases of non-compliance (percentage)	
			2005	2006	2005	2006	2005	2006	2005	2006
Peanuts and peanut products	1202 10 90, 1202 20 00, 2008 11 92, 2008 11 96	EGYPT	4	0	58	0	1	0	0	0
Peanuts and peanut products	1202 10 90, 1202 20 00, 2008 11 92, 2008 11 96, 2008 11 94, 2008 11 98	CHINA	32	27	554	485	4	7	0	0
Pistachios	0802 50 00, 2008 19 13, 2008 19 93	IRAN	18	11	362	249	18	11	0	0
Dried figs	0804 20 90	TURKEY	59	36	388	231	7	5	0	0
Hazelnuts	0802 21 00, 0802 22 00	TURKEY	480	245	8295	4382	55	24	2	1
Pistachios	0802 50 00	TURKEY	2	1	7	2	2	0	0	0
Figs, hazelnuts, and pistachios and derived products	0813 50, 2007 99 98, 2008 19, 1106 30 90	TURKEY	70	48	1412	966	8	5	0	0
Brazil nuts	0801 21 00	BRAZIL	0	0	0	0	0	0	0	0

**Sudan dyes**

Chilli and chilli products, curcuma	0904 20 90, 0910 50, 0910 30		74	40	821	392	26	18	0	0
Palm oil	1511 10 90		0	5	0		0	5	0	0

**Table 2: Import and sampling data for 2005 and 2006 (January to June) - Other food products**

Product	CN code	Country of origin/ contaminant	Number of consignments imported		Volume imported in tonnes		Official samples analysed		Cases of non-compliance (percentage)	
			2005	2006	2005	2006	2005	2006	2005	2006
Peanuts and peanuts products	1202 10 90, 1202 20 00, 2008 11 92, 2008 11 96	BRAZIL/ aflatoxins	1	0	16	0	0	0	0	0
Peanuts and peanuts products		ARGENTINA/ aflatoxins	350	96	8870	5216	0	0	0	0
Peanuts and peanuts products		USA/ aflatoxins	98	3	3135	19	0	0	0	0
Peanuts and peanuts products		Several countries/ aflatoxins	18	2	416	8	0	0	0	0
Pistachios		USA/ aflatoxins	117	59	5775	2493	0	0	0	0
Almonds		USA/ aflatoxins	81	52	1693	1101	0	0	0	0
Almonds		Several countries/ aflatoxins	15	0	265,3	0	0	0	0	0
Brazil nuts		Several countries/ aflatoxins	39	12	671	231	0	0	0	0
Cashew nuts		INDIA/ aflatoxins	157	47	2998	1301	0	0	0	0
Cashew nuts		Several countries/ aflatoxins	29	7	262	130	0	0	0	0
Other nuts (pecan nuts, walnuts)		Several countries/ aflatoxins	64	16	2832	245	0	0	0	0
Spices (curry, curcuma, chilli powder, paprika)		Several countries/ aflatoxins	74	40	821	392	0	6	0	1
		ochratoxine A					0	3	0	0

## **ANNEX II: References to community acts quoted in the report**

<b>European Legislation</b>	<b>Official Journal</b>	<b>Title</b>
Regulation (EC) No 882/2004.	OJ L 165, 30.04.2004. Corrected and re-published in OJ L 191, 28.05.2004 p. 01.	Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.
Commission Regulation (EC) No 2076/2005.	OJ L 338, 22.12.2005 p. 83.	Commission Regulation (EC) No 2076/2005 of 5 December 2005 laying down transitional arrangements for the implementation of Regulations (EC) No 853/2004, (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004.
Regulation (EC) No 852/2004.	OJ L 139, 30.04.2004. Corrected and re-published in OJ L 226, 25.06.2004 p. 03.	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.
Regulation (EC) No 178/2002.	OJ L 31, 1.02.2002, p. 01.	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.
Council Regulation (EEC) No 315/93.	OJ L 37, 13.02.1993, p. 01.	Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food.
Commission Regulation (EC) No 466/2001.	OJ L 77, 16.03.2001, p. 01.	Commission Regulation (EC) No 466/2001 of 8 March 2001 setting maximum levels for certain contaminants in foodstuffs.
Commission Regulation (EC) No 401/2006.	OJ L 70, 9.03.2006, p.12.	Commission Regulation (EC) No 401/2006 of 23 February 2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs.
Commission Decision 2006/504/EC	OJ L 199, 21.07.2006, p 21	Commission Decision of 12 July 2006 on special conditions governing certain foodstuffs imported from certain third countries due to contamination risks of these products by aflatoxins.

<b>European Legislation</b>	<b>Official Journal</b>	<b>Title</b>
Commission Decision 2002/79/EC.	OJ L 34, 5.02.2002, p. 21.	Commission Decision 2002/79/EC of 4 February 2002 imposing special conditions on the import of peanuts and certain products derived from peanuts originating in or consigned from China.
Commission Decision 2002/80/EC.	OJ L 34, 5.02.2002, p. 26.	Commission Decision 2002/80/EC of 4 February 2002 imposing special conditions on the import of figs, hazelnuts and pistachios and certain products derived thereof originating in or consigned from Turkey.
Commission Decision 2005/85/EC.	OJ L 30, 3.02.2005, p. 12.	Commission Decision 2005/85/EC of 26 January 2005 imposing special conditions on the import of pistachios and certain products derived from pistachios originating in or consigned from Iran.
Commission Decision 2000/49/EC.	OJ L 19, 25.01.2000, p. 46.	Commission Decision 2000/49/EC of 6 December 2000 repealing Decision 1999/356/EC and imposing special conditions on the import of peanuts and certain products derived from peanuts originating in or consigned from Egypt.
Commission Decision 2003/493/EC.	OJ L 168, 5.07.2003, p. 33.	Commission Decision 2003/493/EC of 4 July 2003 imposing special conditions on the import of Brazil nuts in shell originating in or consigned from Brazil.
Commission Decision 2005/402/EC.	OJ L 135, 28.05.2005, p. 34.	Commission Decision 2005/402/EC of 23 May 2005 on emergency measures regarding chilli, chilli products, curcuma and palm oil.
Commission Decision 2005/317/EC	OJ L 101, 21.04.2005, p. 14	Commission Decision 2005/317/EC of 18 April 2005 on emergency measures regarding the non-authorized genetically modified organism Bt10 in maize products.
Commission Decision 2006/601/EC	OJ L 244, 07.09.2006, p. 27	Commission Decision 2006/601/EC of 5 September 2006 on emergency measures regarding the non-authorized genetically modified organism 'LL RICE 601' in rice products.
Directive 2002/32/EC	OJ L 140, 30.05.2002, p. 10	Directive 2002/32/EC of the European Parliament and of the Council of 7 May 2002 on undesirable substances in animal feed
First Commission Directive 76/371/EEC	OJ L 102, 15.04.1976, p. 01	First Commission Directive 76/371/EEC of 1 March 1976 establishing Community methods of sampling for the official control of feedingstuffs

European Legislation	Official Journal	Title
Commission Directive 98/68 (EC).	OJ L 261, 24. 09.1998, p. 32	Commission Directive 98/68 (EC) of 10 September 1998 laying down the standard document referred to in Article 9(1) of Council Directive 95/53/EC and certain rules for checks at the introduction into the Community of feedingstuffs from third countries.
Council Directive 96/25/EC	OJ L 125, 23.05.1996, p. 35	Council Directive 96/25/EC of 29 April 1996 on the circulation and use of feed materials, amending Directives 70/524/EEC, 74/63/EEC, 82/471/EEC and 93/74/EEC and repealing Directive 77/101/EEC.