

FEDERATION OF ASSOCIATIONS AND ENTERPRISES OF INDUSTRIAL CULINARY PRODUCT
PRODUCERS IN EUROPE

VEREINIGUNG DER VERBÄNDE UND HERSTELLER KULINARISCHER LEBENSMITTEL IN
EUROPA

CULINARIA EUROPE e.V.

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Culinaria Europe overview on legal requirements for food manufacturers

The following – non exhaustive – list summarizes the most relevant EU-legislation for food business operators and is referred to in the European Codes of Practice for

- Bouillons and Consommés
- Ketchup
- Mayonnaise
- Mustard.

It will be updated on a regular base and is kept ready for download on www.culinaria-europe.org.
The document refers to the legislative texts in their current version.

I. Basic Principles

Regulation (EC) No 178/2002 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

II. Labelling, Health and Nutrition Claims

1. Regulation (EU) No 1169/2011 on the provision of food information to consumers
2. Regulation (EC) No 1924/2006 on nutrition and health claims made on food
3. Regulation (EU) No 432/2012 establishing a list of permitted health claims
4. Regulation (EC) No 1925/2006 on the addition of vitamins and minerals and of certain other substances to foods

III. Food additives, enzymes and flavourings

1. Regulation (EC) No 1331/2008 establishing a common authorisation procedure for food additives, food enzymes and food flavourings
2. Regulation (EC) No 1332/2008 on food enzymes
3. Regulation (EC) No 1333/2008 on food additives

4. Regulation (EC) No 1334/2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods
5. Regulation (EU) No 1321/2013 establishing the Union list of authorised smoke flavouring primary products for use as such in or on foods and/or for the production of derived smoke flavourings

IV. Hygiene and Microbiology

1. Regulation (EC) No 852/2004 on the hygiene of foodstuffs
2. Regulation (EC) No 853/2004 on the hygiene of food of animal origin
3. Regulation (EC) No 854/2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption
4. Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs

V. Organic Food

1. Regulation No 834/2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91
2. Regulation No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control

VI. Contaminants and Pesticides

1. Regulation No 1881/2006 setting maximum levels for certain contaminants in foodstuffs
2. Regulation No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin

VII. Water

1. Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption
2. WHO Guidelines for drinking water-quality

VIII. Food Contact Material

1. Regulation No 1935/2004 on materials and articles intended to come into contact with food
2. Regulation No 10/2011 on plastic materials and articles intended to come into contact with food

IX. Codex Alimentarius Standards / Codes of Practice of specific relevance

1. CODEX STAN 117-1981: Standard for Bouillons and Consommés
2. CODEX STAN 249-2006: Standard for Instant Noodles
3. CODEX STAN 57-1981: Standard for Processed Tomato Concentrates
4. CAC/RCP 64-2008: Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs