ORDINE DEI TECNOLOGI ALIMENTARI
Regione Lombardia e Liguria

CONSIGLIO DELL'ORDINE NAZIONALE DEI TECNOLOGI ALIMENTARI

con il patrocinio di

Regione Lombardia

in collaborazione con

UNIVERSITÀ DEGLI STUDI DI MILANO

FACOLTA' DI SCIENZE AGRARIE E ALIMENTARI

FACOLTA' DI MEDICINA VETERINARIA

Food GLOBAL SAFETY CHAIN

MILANO 8 MARZO 2017

Sfide e opportunità per la sicurezza alimentare nel mercato globale: dal Pacchetto Igiene UE al FSMA USA passando per la China Food and Drug Administration sino al nuovo Dubai Food Code e Halal

Novità dal mondo della Sicurezza Alimentare: dal FSMA alla China Food and Drug fino al nuovo Halal degli UAE.

Claudio Gallottini, DVM, Ph.D.

www.euroservizimpresa.it

Ringraziamenti

Special Thanks

Dott. Massimo A. Giubilesi

Prof. Robert Brackett

Dott. Noemi Trombetti

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Regione Lombardia e Liguria

Innovation Through Collaboration
IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

EURO SERVIZI IMPRESA SRL

1 (9 points)

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Lead Instructor FSPCA FSVP #cb43c168
Lead Instructor SSA #312a97
PSA Trainer #1609
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FS Trainer NEHA
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Sp. in Ispection of Food of Animal Origin
Sp. in Science and Medicine of Laboratory Animals
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Proud to be Italian

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HACCP, ISO, SICUREZZA SUL LAVORO, PRIVACY, ANALISI DI LABORATORIO, AUDITING, ISPEZIONE, HARPC, PREVENTIVE CONTROLS, FOOD SAFETY PLAN, FOOD SAFETY SYSTEM, FOOD DEFENCE, VACCP, TACCP, SAFETY ON WORKPLACE, FOOD HYGIENE, FOOD SAFETY CULTURE, PCQI, FOOD

Semplicemente ESI Euroservizi Impresa Srl

Simply ESI Euroservizi Impresa Srl

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CISRAD
Center of International Services, Research and Development

INTERNATIONAL TRAINING, HACCP TRAINING FOOD HYGIENE TRAINING, FOOD SAFETY TRAINING, FOOD SAFETY CULTURE TRAINING, PCQI TRAINING, PSA TRAINING, FSVP TRAINING, SPROUT TRAINING, BPCS TRAINING, RESEARCH & DEVELOPMENT, INTERNATIONAL PROJECTS

Per le Imprese Italiane nel mondo

To support italian companies abroad

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Qita CORPORATION

inspection, training, auditing

INSPECTION, FSMA, PCQI PCHF, PCQI PCAF, FSVP, SROUT, PSA, FDA, NEHA, USDA, PREVENTIVE CONTROLS, CANNED FOOD, SEAFOOD HACCP, JUICE HACCP, USDA HACCP, EPA, NOHAA, TTB, IMPORTER, FOOD SAFETY PROGRAM, FOOD SAFETY PLAN, FOOD SAFETY SYSTEM, FOOD DEFENCE, AUDITING

From US to support global suppliers

Dagli USA supportiamo i fornitori a livello globale

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Sicurezza Alimentare nel mondo...

Food Safety news from abroad...

FSMA
AE
qnp
cet
HINA
!

I numeri FDA

FDA numbers

FDA U.S. FOOD & DRUG ADMINISTRATION

Home > Food > Guidance & Regulation > Food Facility Registration

Registration Statistics

SHARE | TWEET | LINKEDIN | PIN IT | EMAIL

February 4, 2016

Registered Facilities

- As of February 4, 2016:
  - Domestic (U.S.) registrations: 88,356
  - Foreign registrations: 212,183
  - Total: 300,539

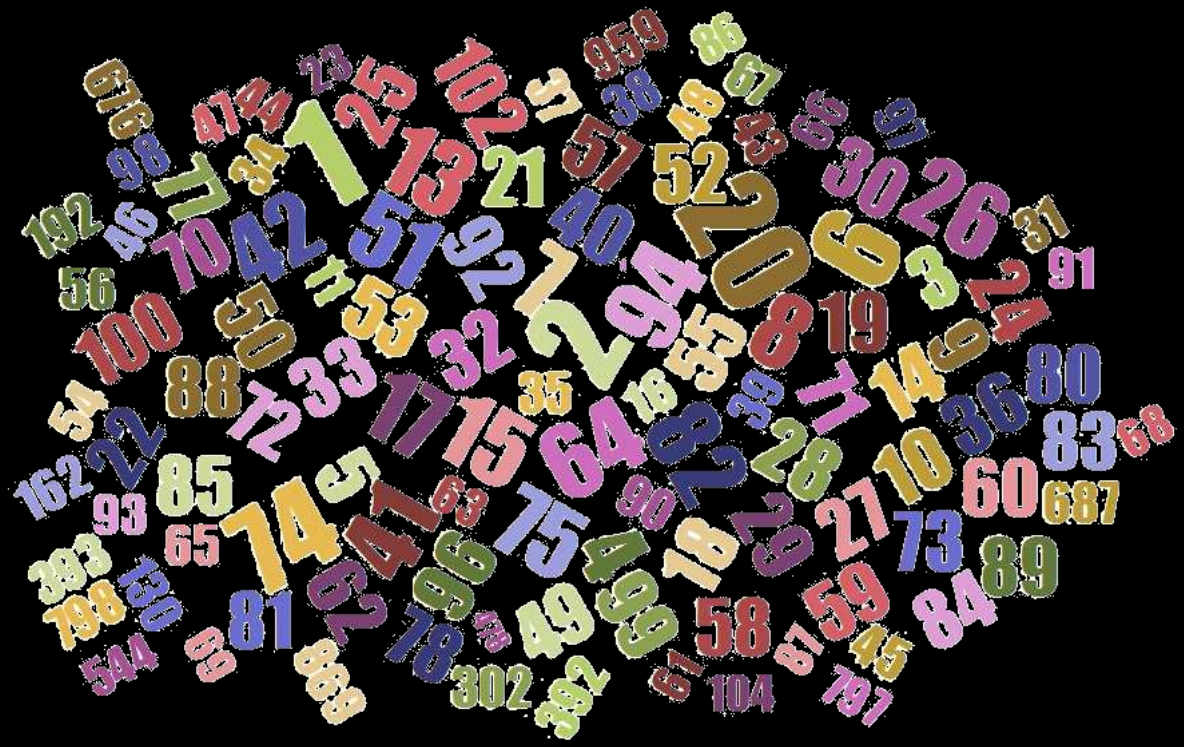
I numeri FDA

FDA numbers

Number of Foreign Registered Facilities by Country	
Foreign Countries with ≥ 900 Registered Facilities	**NO. Registered Foreign Facilities (212,183 TOTAL)**
JAPAN	14,092
FRANCE	10,577
ITALY	10,383
CHINA	9,918
MEXICO	9,842
CANADA	6,871
SPAIN	4,803
KOREA, REPUBLIC OF	4,007
INDIA	3,558
GERMANY	2,408

I nostri numeri

Our numbers



Inspection, training, auditing

Food Safety Training

I nostri numeri

Our numbers

700 PCQI PCHF

Formati nel 2016/2017

700 PCQI PCHF

Trained in 2016/2017

Inspection, training, auditing

I nostri numeri

Our numbers

Circa 100 PCQI PCHF

Formati nel 2016/2017

100 PCQI PCHF

Trained in 2016/2017

Inspection, training, auditing

I nostri numeri

Our numbers

250 PCQI PCHF

Formati nel 2016/2017

250 PCQI PCHF

Trained in 2016/2017

I nostri numeri

Our numbers

Primo Corso a Bangkok

Giugno 2017

First Class

In Bangkok

June 2017

FDA FOOD SAFETY MODERNIZATION ACT

US Food and Drug Administration

Inspection, training, auditing

FST Food Safety Training

CISRAD

Nuovi poteri alla FDA

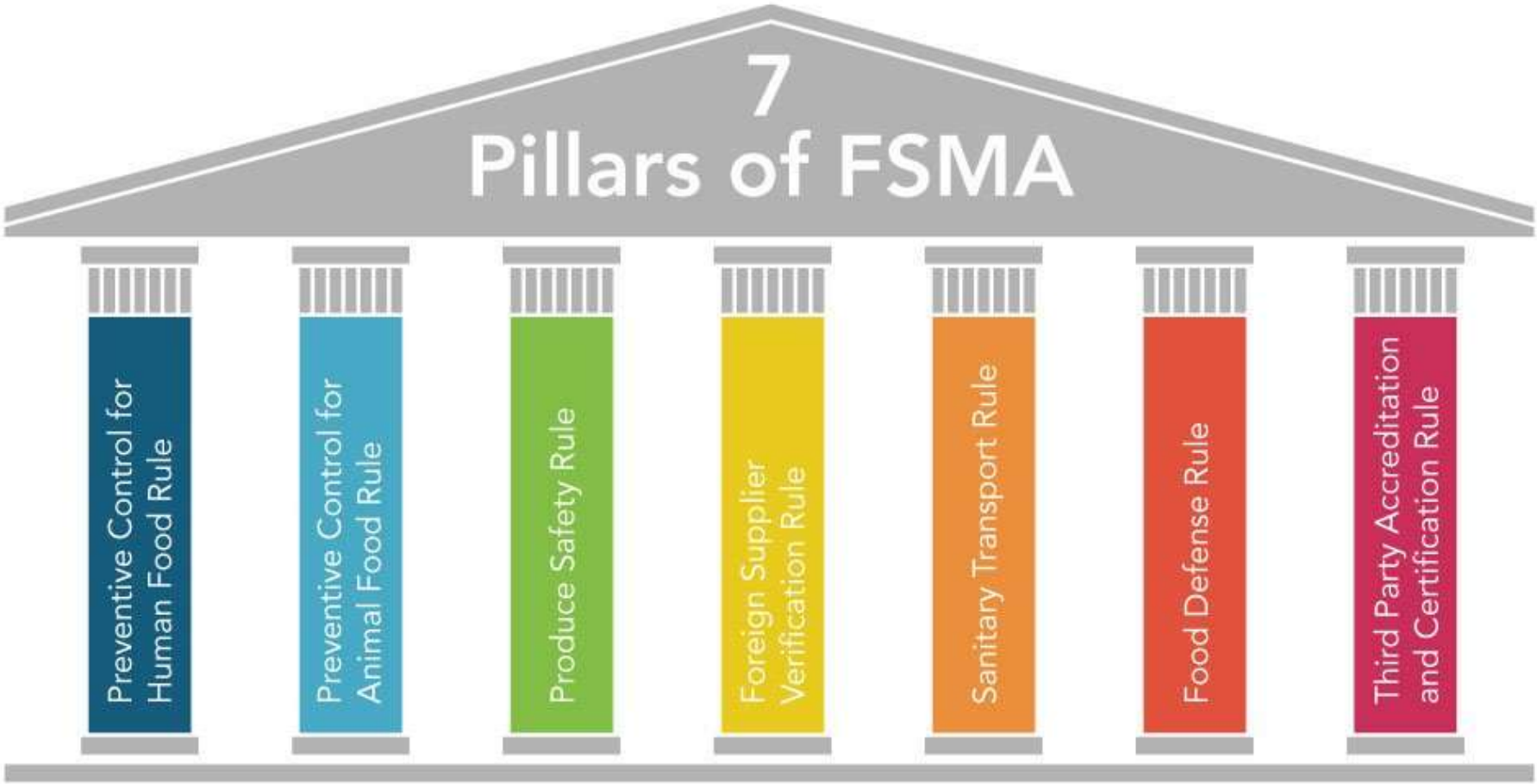
New FDA authorithy about..

Recall, Accesso alle Registrazioni, Sospensione della registrazione, Certificazione obbligatoria, Ispezioni/Audit

Recall, Access Records, Suspend the registration, Certification of food or facility, inspection and auditing

NORMATIVA COGENTE USA

Mandatory US Federal Law



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FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

Nestlé Good Food, Good Life

The Coca-Cola Company

NASA

Sprout Safety Alliance

FDA U.S. FOOD & DRUG ADMINISTRATION

ECOLAB

ILLINOIS INSTITUTE OF TECHNOLOGY

Qita Inspection, training, auditing

FST Food Safety Training

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FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

PC Human Food
PC Animal Food
FSVP
Sanitary Trasportation..
Mitigation strategies...

Inspection, training, auditing

FST Food Safety Training

CISRAD

Chi è??

How is he??

P.C.Q.I.

Preventive Controls

Qualified Individual

*"A preventive controls qualified individual (**PCQI**) is a qualified individual who has successfully completed certain training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system."*

PCQI Training Vs Job Experience

PC PCHF Rule Preamble **– Regolamento PCHF Introduzione**

PCQI Training Vs Job Experience

PC Rule Preamble – Regolamento PCHF Introduzione

FDA has been clear in expressing the flexibility that an individual has to become a PCQI in the preamble (comment/response #112) and that PCQI's competence will be based on their performance in building and maintaining the food safety plan. This will be evaluated upon inspection. (Comment/response #563)

PCQI Training Vs Job Experience

PC Rule Preamble – Regolamento PCHF Introduzione

Comment/response #563

- *"We are not establishing minimum standards for competency and do not intend routinely to directly assess the qualifications of persons who function as the preventive controls qualified individual, whether by their training or by their job experience. Instead, we intend to focus our inspections on the adequacy of the food safety plan. As necessary and appropriate, we will consider whether deficiencies we identify in the food safety plan suggest that the preventive controls qualified individual may not have adequate training or experience to carry out the assigned functions, including whether reported training and experience is accurately represented."*

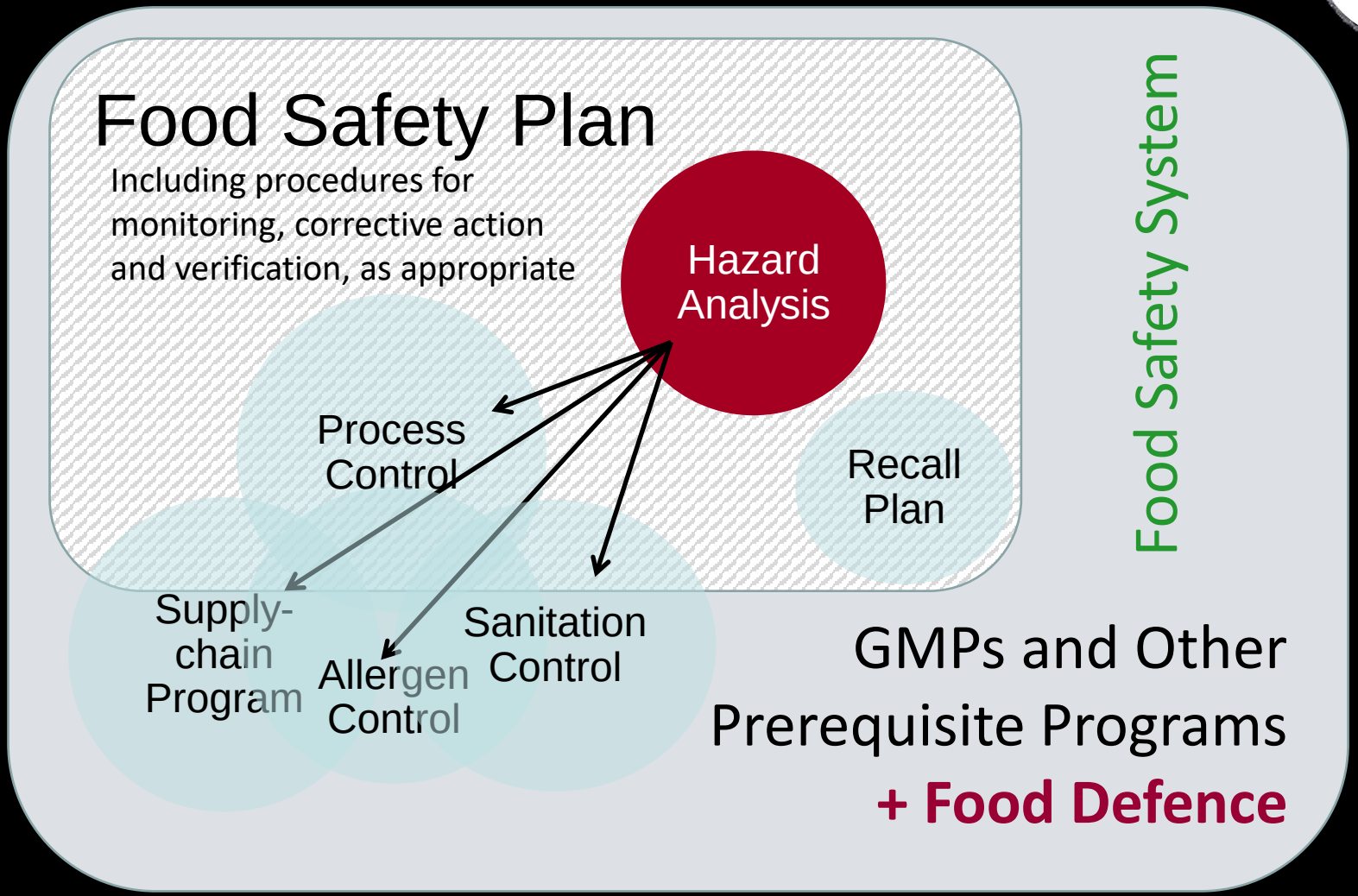
PCQI Training Vs Job Experience

PC Rule Preamble – Regolamento PCHF Introduzione

Comment/response #563

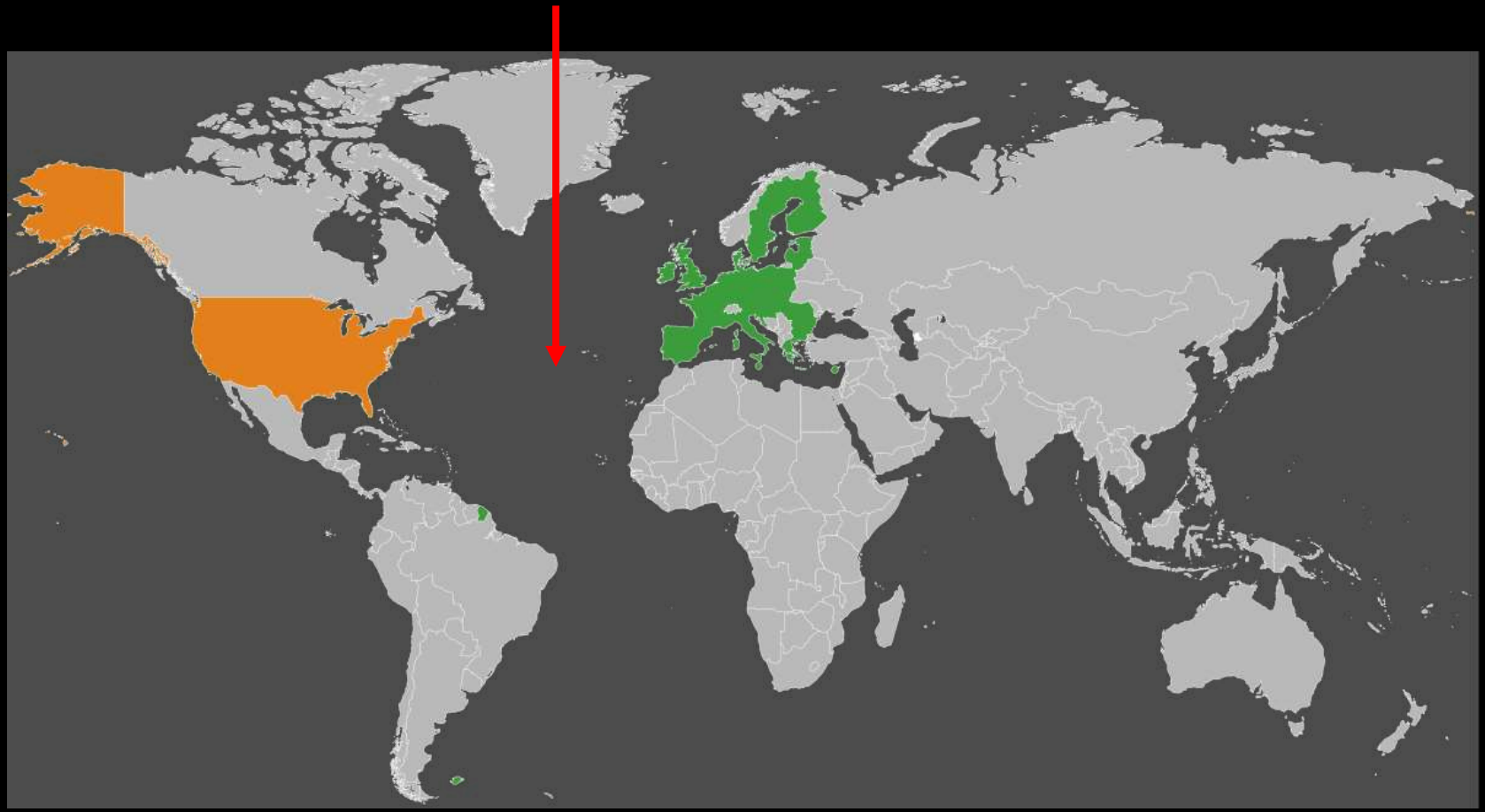
- *"Non verranno stabilite norme minime per la competenza e non intendiamo valutare in maniera diretta e sistematica le qualifiche di soggetti con funzione di preventive control qualified individual, che sia per la loro formazione che per la loro esperienza. Al contrario, le nostre ispezioni si concentreranno sul food safety plan. Come necessario ed opportuno, cercheremo di comprendere se le mancanze identificate nel food safety plan suggeriscono che il PCQI non abbia ricevuto un'adeguata formazione o esperienza per portare avanti i compiti a lui assegnati, compresi i casi in cui formazione ed esperienza siano accuratamente documentate".*

Food Safety Program



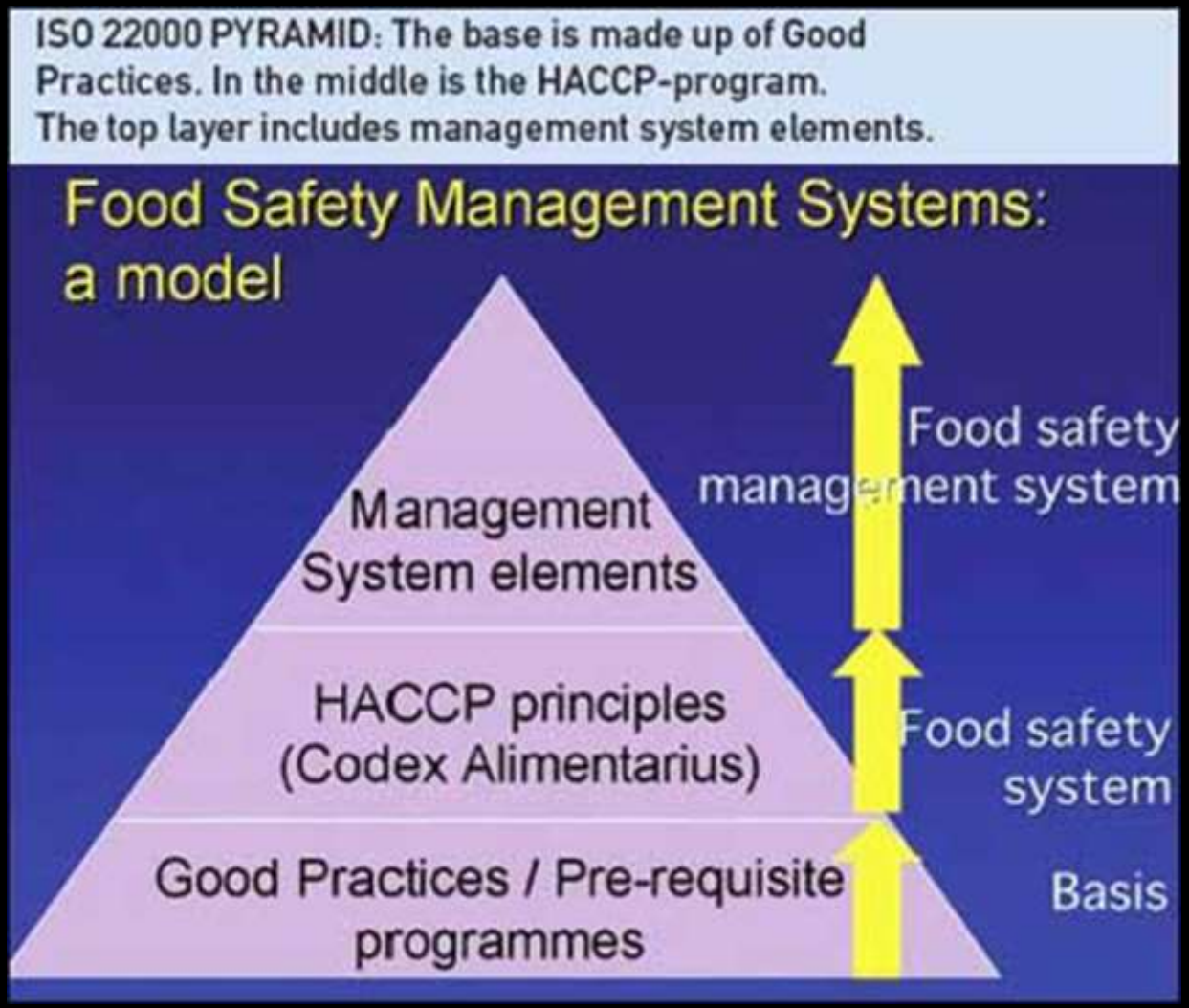
C’è un Oceano Atlantico tra noi!

An Atlantic ocean between us



Inspection, training, auditing
Food Safety Training

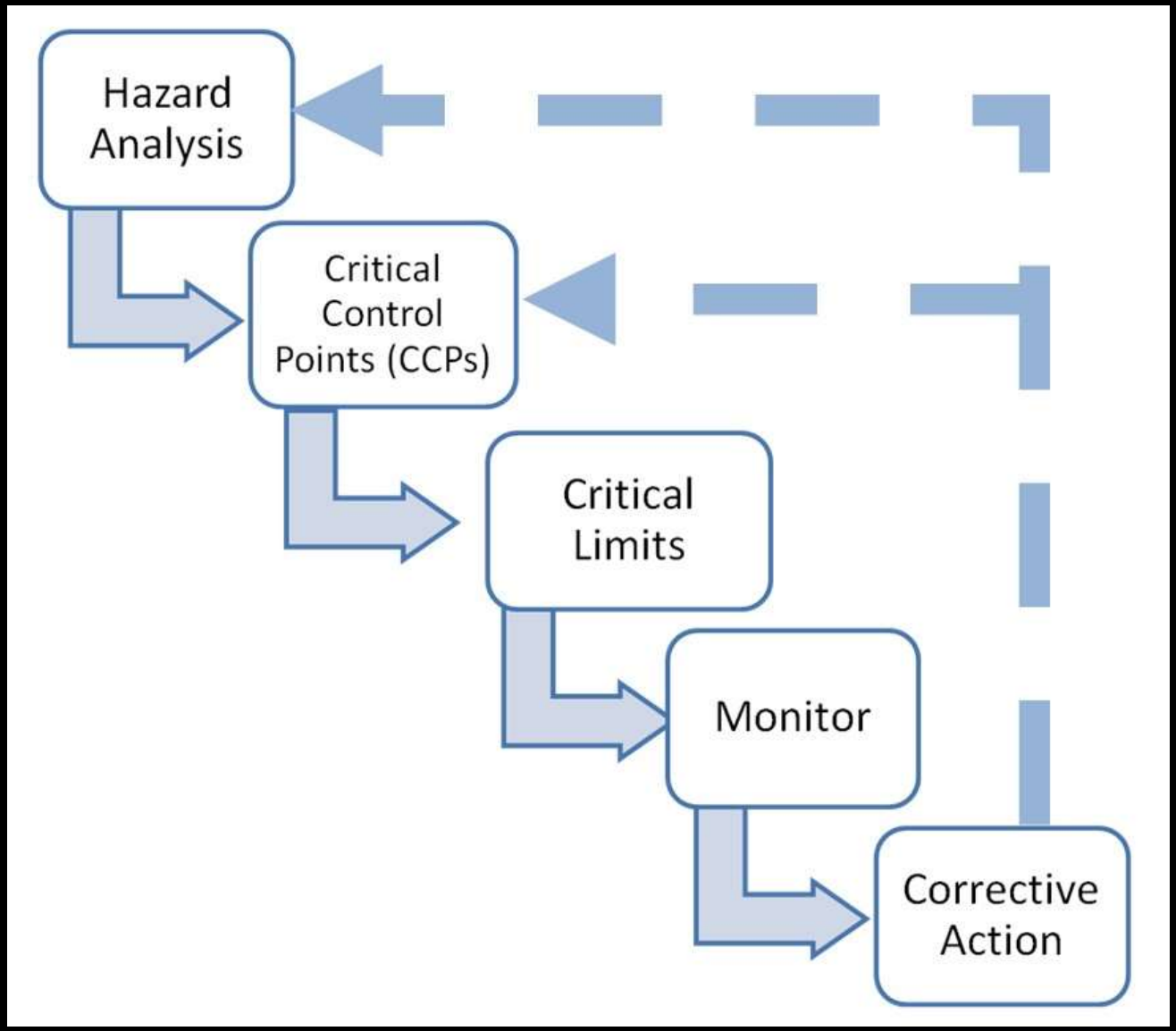
Food Safety System



US Food Safety System

Deriva dalla gestione dei requisiti dei regolamenti derivati dal FSMA

FSMA Rules outcomes



Secondo Codex

According Codex

Analisi dei Pericoli, per singolo ingrediente/fase

PRODUCT(S) Omelet – Plain, Cheese and Cheese Biscuit		PAGE **9&10** of 36
PLANT NAME: E.G. Food Company	ISSUE DATE	2/13/2016
ADDRESS: 360 Culinary Circle, Mytown, USA	SUPERSEDES	09/20/2015

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
Receiving refrigerated ingredients – liquid pasteurized eggs	B	Vegetative pathogens such as *Salmonella*	X		While pasteurization minimizes the likelihood of Salmonella USDA recommends the product be used in cooked foods. Experience has shown Salmonella occasionally occurs in this ingredient.	Process Control - subsequent cook step		X
	C	Allergen – egg	X		Egg is an allergen that must be labeled to inform consumers. Cross-contact is not an issue – all products contain egg.	Allergen Control – allergen labeling at subsequent step		X
	P	None						

Tra i Pericoli Chimici dobbiamo considerare anche:

- Radiologici
- Allergeni (i Grandi 8)

Like Chemicals Hazards we need to consider also:

Radiological

Allergen (Big 8)

Receiving refrigerated ingredients – liquid pasteurized eggs	B	Vegetative pathogens such as *Salmonella*	X		While pasteurization minimizes the likelihood of Salmonella USDA recommends the product be used in cooked foods. Experience has shown Salmonella occasionally occurs in this ingredient.	Process Control - subsequent cook step		X
	C	Allergen – egg	X		Egg is an allergen that must be labeled to inform consumers. Cross-contact is not an issue – all products contain egg.	Allergen Control – allergen labeling at subsequent step		X

Pericolo Chimico

Chemical Hazard

Limiti Critici - *Critical Limit*

- Il massimo o minimo valore, o la combinazione di valori, in cui tutti i parametri biologici, chimici o fisici devono essere controllati per ridurre significativamente o prevenire un pericolo che richiede un process control.
  - Dal Titolo 21 CFR parte 117.135(c)(1)(ii)

- *The maximum or minimum value, or combination of values, to which any biological, chemical or physical parameter must be controlled to significantly minimize or prevent a hazard requiring a process control.*
  - *Derived from 21 CFR 117.135(c)(1)(ii)*

Limiti Critici - *Critical Limit*

Product	Hazard	Critical Control Point	Critical Limit Example
Ready-to-eat cotti e refrigerati	*Listeria monocytogenes* survival	Cottura	≥ (71°C) all'interno del prodotto per ≥1.5 min
Prodotti secchi	Crescita patogeni	Forno essiccatore	Programma essicazione – Temperatura forno ≥ (93.3°C) Tempo ≥120 minuti Flusso di Aria ≥2 ft^3/min Spessore del prodotto ≤0.5 inches (con a_w ≤0.85)
Prodotti acidificati	*Clostridium botulinum* in sottaceti	Acidificazione	Programma di partita – Peso del prodotto < 100 lb Tempo di immersione ≥8 hr Concentrazione Acido acetico ≥3.5%, volume ≥50 gal (con un pH di 4.6 massimo)

Limite Operativo - *Operating Limit*

Criteri più stringenti dei Limiti Critici e che sono usati dagli operatori per ridurre il rischio di una deviazione.

National Seafood HACCP Alliance, 2011.

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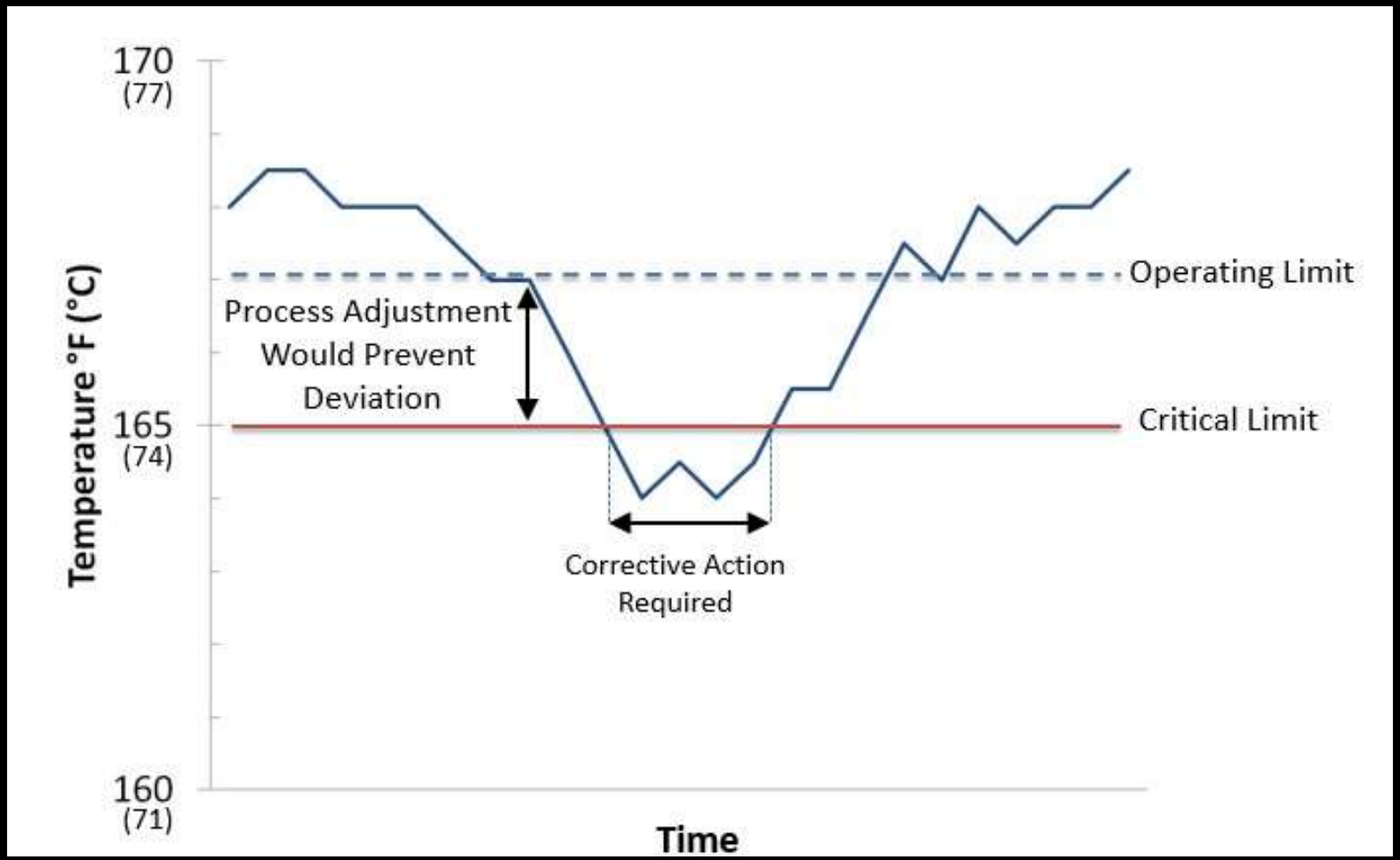
Criteria that are more stringent than critical limits and that are used by an operator to reduce the risk of a deviation.

National Seafood HACCP Alliance. 2011

Limite Operativo - *Operating Limit*



Il metodo HARPC
HARPC method

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No

Uso improprio del termine HARPC

Improper use of HARPC term

FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA Recommendations for Successfully Advertising Your Course

Here are some helpful "do's and don'ts" when it comes to terms used to advertise your FSPCA

9. **Avoid use of the acronym "HARPC".** Prior to the release of the rules in 2015, many providers were offering training using the term "HARPC" and many continue to do so. Training delivered prior to publication of the final regulations may not include all provisions in the final regulation. To avoid confusion for those seeking the FSPCA certificate, use the official course name when advertising your course: "FSPCA Preventive Controls for Human Food" or "FSPCA Preventive Controls for Animal Food". Avoid use the acronym "HARPC" in your advertising, to differentiate the FSPCA course from those developed before the final regulation was released.

Sarebbero esclusi dal FSMA

FSMA's Exemptions

Other Risk-based Food Safety Programs

US Space program

Low-acid canned food regs

FDA Seafood HACCP regs

FDA Juice HACCP regs

USDA HACCP regs

Codex HACCP Annex

NCIMS Dairy HACCP

Canned Food

Canned Food Parte 113 Titolo 21 CFR etc..

Il Pericolo Biologico è gestito dalla normativa specifica, ma il Pericolo Chimico e Fisico ricade sotto i PC!

Canned Food Part 113 Title 21 CFR etc..

Biological Hazard covered by the specific regulation; Chemicals and Physicals hazard covered by PC regulation.

Juice HACCP

Juice HACCP Parte 120 Titolo 21 CFR

Per succo si intende il succo o purea derivata dalla spremitura di un frutto o vegetale. Acqua, coloranti, additivi aggiunti sono sotto i PC.

Juice HACCP Part 120 Title 21 CFR

"The aqueous liquid expressed or extracted from one or more fruits or vegetables, purees of the edible portions of one or more fruits or vegetables, or any concentrates of such liquid or puree". Added water, colors or additives go under PC regulations.

Seafood HACCP

Seafood HACCP Parte 123 Titolo 21 CFR

Tratta il pesce fresco e trasformato. Il trasporto non è coperto dalla normativa specifica, ma dal Sanitary Trasportation Rule.

Seafood HACCP Part 123 Title 21 CFR

Fish products, fresh or manufactured its under the specific regulation. The transport is covered by Sanitary Trasportation Rule.

Di competenza FDA od USDA?

FDA or USDA?

FDA U.S. FOOD & DRUG ADMINISTRATION

Vs

USDA United States Department of Agriculture

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Qita CORPORATION Inspection, training, auditing
FST Food Safety Training
CISRAD

FDA Vs USDA

EXHIBIT 3-1 **INVESTIGATIONS OPERATIONS MANUAL**

This table summarizes information concerning jurisdiction overlap for commercial products regulated by either or both FDA and USDA. It does not cover products made for on-site consumption such as pizza parlors, delicatessens, fast food sites, etc.

FDA JURISDICTION	USDA JURISDICTION		
21 USC 392(b) Meats and meat food products shall be exempt from the provisions of this Act to the extent of the application or the extension thereto of the Meat Inspection Act. FDA responsible for all non-specified red meats (bison, rabbits, game animals, zoo animals and all members of the deer family including elk (wapiti) and moose)). FDA responsible for all non-specified birds including wild turkeys, wild ducks, and wild geese.	The Federal Meat Inspection Act regulates the inspection of the following amenable species: cattle, sheep, swine, goats, horses, mules or other equines, including their carcasses and parts. It also covers any additional species of livestock that the Secretary of Agriculture considers appropriate. Mandatory Inspection of Ratites and Squab (including emu) announced by USDA/FSIS April 2001	The Poultry Products Inspection Act (PPIA) defines the term poultry as any domesticated bird. USDA has interpreted this to include domestic chickens, turkeys, ducks, geese and guineas. The Poultry Products Inspection Act states poultry and poultry products shall be exempt from the provisions of the FD&C Act to the extent they are covered by the PPIA. Mandatory Inspection of Ratites and Squab announced by USDA/FSIS April 2001	The Egg Products Inspection Act defines egg to mean the shell egg of domesticated chicken, turkey, duck, goose or guinea. Voluntary grading of shell eggs is done under USDA supervision. (FDA enforces labels/labeling of shell eggs.)

FDA Vs USDA

Products with 3% or less raw meat; less than 2% cooked meat or other portions of the carcass; or less than 30% fat, tallow or meat extract, alone or in combination. Products containing less than 2% cooked poultry meat; less than 10% cooked poultry skins, giblets, fat and poultry meat (limited to less than 2%) in any combination.* Closed-face sandwiches.	Products containing greater than 3% raw meat; 2% or more cooked meat or other portions of the carcass; or 30% or more fat, tallow or meat extract, alone or in combination.* Open-face sandwiches.	Products containing 2% or more cooked poultry; more than 10% cooked poultry skins, giblets, fat and poultry meat in any combination.*	Egg products processing plants (egg breaking and pasteurizing operations) are under USDA jurisdiction.

FDA Vs USDA

FDA is responsible for shell eggs and egg containing products that do not meet USDA's definition of "egg product." FDA also has jurisdiction in establishments not covered by USDA; e.g. restaurants, bakeries, cake mix plants, etc. Egg processing plants (egg washing, sorting, packing) are under FDA jurisdiction.			Products that meet USDA's definition of "egg product" are under USDA jurisdiction. The definition includes dried, frozen, or liquid eggs, with or without added ingredients, but mentions many exceptions. The following products, among others, are exempted as not being egg products: freeze-dried products, imitation egg products, egg substitutes, dietary foods, dried no-bake custard mixes, egg nog mixes, acidic dressings, noodles, milk and egg dip, cake mixes, French toast, sandwiches containing eggs or egg products, and balut and other similar ethnic delicacies. Products that do not fall under the definition, such as egg substitutes and cooked products, are under FDA jurisdiction.

FSPCA Partecipant Manual

E.G. Food Company Example

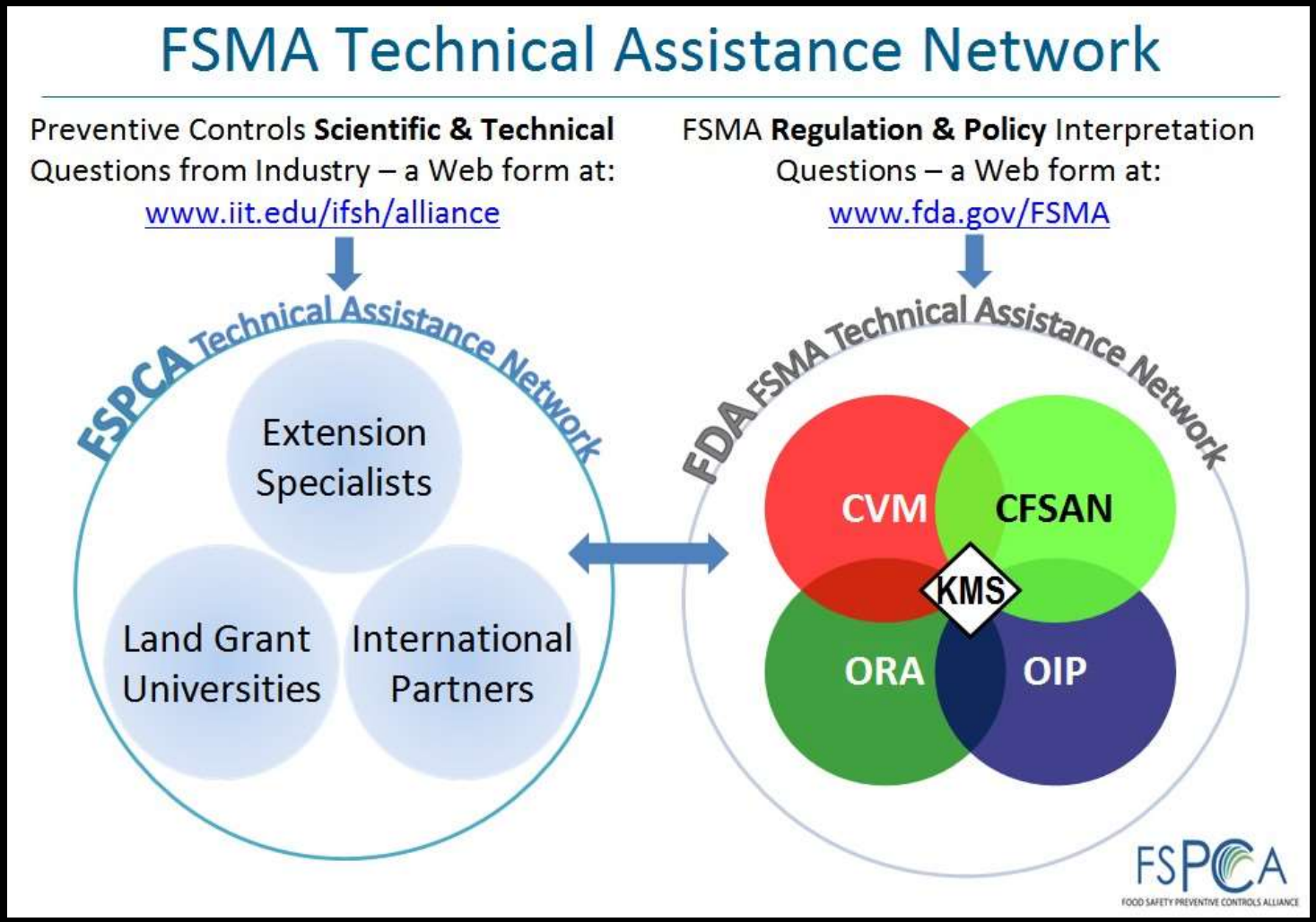
E.G. Food Company is a fictitious enterprise used as an example throughout this course.

Company Overview

E.G. Food Company's ~150 employees produce egg-based products, including plain omelets, cheese omelets and cheese omelet biscuits. Product is made 5 days a week in one 8 hour production shift, followed by 4 hours for sanitation. Cleaning and sanitizing of all processing equipment is conducted per a master sanitation schedule, which also includes cleaning and sanitizing between different products if needed for allergen control. Municipal water, which is treated and tested per EPA requirements by the city, is used throughout the facility. The company practices hygienic zoning to prevent cooked product exposure to environmental pathogens and employees working in the high hygiene areas wear color coded smocks and dedicated footwear. These employees are instructed on proper hand washing procedures, glove use, and importance of zoning.

FSPCA

Domande, dubbi?
Questions, doubts?



FSMA - FSVP

CHI E' L'IMPORTATORE?

How is the Importer?

CHI E' L'IMPORTATORE?

How is the Importer?

E' colui che al momento dell'ingresso in USA dei prodotti Alimentari:

- Li Possiede;
- Ne è il destinatario;
- Ha sottoscritto in modo formale una promessa di acquisto.

Potrebbe essere una società di Importazione, un Broker, una «Commerciale» italiana con sede in USA.

QUALI I COMPITI DELL'IMPORTATORE?
What are the tasks of an Importer?

Effettuare una Analisi dei Pericoli su ogni prodotto fornito da un Fornitore estero;

Predisporre un piano di verifica scritto;

Attuare un programma di verifica sul fornitore estero:

1. In caso si **SAHCODHA** (**S**erious **A**dverse **H**ealth **C**onseguence or **D**eath to **H**umans or **A**nimals), Audit on Site obbligatorio;
2. Richiesta Certificati di Analisi;
3. Risultanze Audit terza Parte;
4. Review documentale

QUALI I COMPITI DELL'IMPORTATORE?
What are the tasks of an Importer?

Registrare le eventuali NC;
Verificare la chiusura delle NC.

CHI SVOLGERA' QUESTI COMPITI?
How held this tasks?

Un Qualified Individual!

.....???

Esiste solo il pensiero corrente FDA!

Exist only the FDA Current thinking!

FDA.GOV

Food Safety Modernization Act (FSMA)

The Law, Rules & Guidance

Fact Sheets & Presentations

Frequently Asked Questions on FSMA

FDA Actions and Meetings

FSMA Training

Contact FDA About FSMA

FSMA Final Rule for Preventive Controls for Human Food

SHARE TWEET LINKEDIN PIN IT EMAIL PRINT

Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

Preventive Standards under the FSMA Main Page

View the Final Rule Contents in Docket Folder FDA-2011-N-0920

Below is a fact sheet provided by FDA.

The FDA Food Safety Modernization Act (FSMA) Preventive Controls for Human Food rule is now final, and compliance dates for some businesses begin in September 2016.

This final rule is the product of an unprecedented level of outreach by the FDA to industry, consumer groups, the agency's federal, state, local and tribal regulatory counterparts, academia and other stakeholders. This outreach began before the rule was proposed in January 2013.

Final Rule

- Federal Register Notice
- Docket Folder FDA-2011-N-0920
- Questions & Answers
- Clarification of Compliance Date for Certain Food Establishments
- Print-Friendly Fact Sheet (PDF: 156KB)

FDA.GOV

- **Corrective actions and corrections**: Corrections are steps taken to timely identify and correct a minor, isolated problem that occurs during food production. Corrective actions include actions to identify a problem with preventive control implementation, to reduce the likelihood the problem will recur, evaluate affected food for safety, and prevent it from entering commerce. Corrective actions must be documented with records.
- **Verification**: These activities are required to ensure that preventive controls are consistently implemented and effective. They include validating with scientific evidence that a preventive control is capable of effectively controlling an identified hazard; calibration (or accuracy checks) of process monitoring and verification instruments such as thermometers, and reviewing records to verify that monitoring and corrective actions (if necessary) are being conducted.

Translations of this Fact Sheet

- Arabic (PDF: 123KB)
- Simplified Chinese (PDF: 256KB)
- Traditional Chinese (PDF: 263KB)
- Spanish (PDF: 124KB)
- French (PDF: 121KB)
- Italian (PDF: 121KB)
- Japanese (PDF: 235KB)
- Korean (PDF: 295KB)
- Portuguese (PDF: 119KB)
- Russian (PDF: 186KB)
- Thai (PDF: 150KB)
- Hindi (PDF: 309KB)

FDA.GOV

La Food and Drug Administration offre questa traduzione come un servizio per un vasto pubblico internazionale. Ci auguriamo che Lei trovi questa traduzione utile. Anche se l'ente ha cercato di ottenere una traduzione che fosse il più fedele possibile all'originale inglese, ci rendiamo conto che la versione tradotta potrebbe non essere così precisa, chiara o completa come la versione inglese. La versione ufficiale di questo documento è la versione inglese.

REQUISITI PRINCIPALI: Regolamento definitivo sui controlli preventivi dei prodotti alimentari destinati al consumo umano

Punti chiave

Il Regolamento definitivo sui controlli preventivi degli alimenti destinati al consumo umano, relativo alla Legge della FDA (Organismo federale USA per il controllo degli alimenti e dei farmaci) per la modernizzazione della sicurezza alimentare (FDA Food Safety Modernization Act, FSMA) entra in vigore per determinate imprese a settembre 2016.

In vigore dal 1° Ottobre 2016 al 30 Settembre 2017

Table 2—FSMA Fee Schedule for FY 2017

Fee category	Fee rates for FY 2017
Hourly rate if domestic travel is required	$221
Hourly rate if foreign travel is required	285

هيئة الإمارات للمواصفات والمقاييس
Emirates Authority For Standardization & Metrology

حلال
HALAL

EXPO 2020 إكسبو
دبي، الإمارات العربية المتحدة
DUBAI, UNITED ARAB EMIRATES

QUALI NEWS DAL MEDIO ORIENTE?
What news from Middle East?

ita CORPORATION
Inspection, training, auditing

FST Food Safety Training

CISRAD

Ḥalāl (حلال, ḥalāl, halaal) è una parola araba che significa «lecito», e intende tutto ciò che è permesso secondo l'Islam, in contrasto a ciò che è haram, «proibito»…

QUALI NEWS DAL MEDIO ORIENTE?
What news from Middle East?

Regolamento per il controllo dei prodoti Halal:
Cabinet Decree of The United Arab Emirates n. 10 del 2014

Entro il 1° marzo 2016, tutti gli Organismi di certificazione che vogliano rilasciare certificazioni Halal in conformità al Regolamento, compresi gli Organismi operanti nell'Unione europea, dovranno essere registrati presso ESMA.

QUALI NEWS DAL MEDIO ORIENTE?
What news from Middle East?

Entro il 1° gennaio 2017, tutti gli Organismi di certificazione dovranno essere accreditati in conformità allo schema di certificazione definito da ESMA.

Dal 1 ° gennaio 2017, i certificati di prodotto non conformi allo schema non saranno più riconosciuti dalle Autorità degli Emirati Arabi Uniti.

QUALI NOVITA' DALLA CINA?

What kind of news from China?

CFDA China Food and Drug Administration

QUALI NOVITA' DALLA CINA?
What kind of news from China?

1) sono state riviste le competenze dei Dipartimenti coinvolti, con l'attribuzione alla sola **CFDA** (China Food and Drug Administration) del potere di gestire tutto il ciclo produttivo degli alimenti ed il controllo delle procedure.

QUALI NOVITA' DALLA CINA?
What kind of news from China?

2) semplificazione burocratica: un'impresa che intenda produrre alimenti in Cina deve ottenere la **"Licenza di produzione e operatività"** e non più le precedenti tre licenze (di produzione, di circolazione e per i servizi di ristorazione). Per la produzione di additivi alimentari, tuttavia, rimane necessaria una speciale licenza oltre a quella di produzione e operatività.

QUALI NOVITA' DALLA CINA?
What kind of news from China?

3) estensione della **responsabilità** delle aziende per eventuali danni alla salute dei consumatori, prevedendo per gli operatori alimentari una speciale abilitazione riconosciuta a livello nazionale e quindi puntando sulla formazione e la competenza specifica dei lavoratori.

4) intensificazione dei **controlli** per i prodotti importati, per valutare il rispetto dell'impresa produttrice di tutti i requisiti della legge cinese e la piena conformità alle informazioni riportate in etichetta.

QUALI NOVITA' DALLA CINA?
What kind of news from China?

5) i portali web che si occupano di **commercio on-line** di prodotti alimentari dovranno munirsi della Licenza di Produzione e Operatività, ed è prevista anche la loro responsabilità (insieme a quella del produttore) in caso danni al consumatore per violazione della normativa sulla sicurezza alimentare.

6) inasprimento delle **sanzioni**, dettagliate a seconda della gravità dell'illecito, a forte valenza dimostrativa e dissuasiva, che comprendono anche l'interdizione dall'attività di produzione e commercio di prodotti alimentari, e contestualmente il riconoscimento di ricompense per chi si sia attivato nella denuncia di casi di violazione della legge sulla sicurezza alimentare.

Comprehensive Economic and Trade Agreement

Comprehensive Economic and Trade Agreement

Un mercato di potenziali 536 milioni di consumatori!

Riconoscimento dei marchi di tutela ed abolizione in Canada dell'Italian Sounding.

Accesso dei nostri prodotti al mercato NAFTA (USA-Canada-Mexico)