

# NEWSLETTER

March 2021

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# TRAININGS AND INTERNAL AUDITS

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SP Laboratorija, within its documented management system, conduct sampling of materials associated with subsequent testing and conduct various types of testings of food, feed, water, items of general use, chemical products, cosmetics, tobacco and tobacco products, fertilizers, samples from the surface ...

In addition to technical support in terms of these mentioned laboratory activities, SP Laboratorija is able to offer support in the form of professional and technical advice and presentations. Competent staff of SP Laboratorija can provide various types of trainings such as:

- Sampling methods of food or animal feed for further physico-chemical or microbiological analyses
- taking swabs from work surfaces in contact with food
- methods of testings of physico - chemical and/or microbiological parameters in food, feed, water, food contact surfaces, etc.
- microbiological air control and sampling methods
- occurrence and prevention of bacterial and viral contamination and etc.

On the other hand, testing laboratories that perform their laboratory activities in accordance with ISO/IEC 17025 have to conduct internal audit in order to gain information on whether the management system

complies with its own requirements and the requirements of ISO/IEC 17025 and whether the management system is effectively implemented and maintained.

Internal auditors should be independent of the activities being audited in order to ensure impartiality during the conduct of the audit and to support the objectivity of the audit findings. Small organizations with a small number of staff may face the problem of ensuring the impartiality of the internal auditor as their own employees. In such cases, SP Laboratorija may offer conducting internal audit in accordance with the requirements of the standard ISO/IEC 17025:2017. SP Laboratorija has 14 internal auditors in the field of management systems as well as various areas of testing (physico-chemical, microbiological, biological, biochemical, sensory testing). All internal auditors have a certificate of attending external training for internal auditor of the management system SRPS ISO/IEC 17025:2017 based on the Guidelines for auditing management systems SRPS EN ISO 19011: 2018.

If you are interested in these topics or have special requirements, you can contact us by sending an e-mail to [splaboratorija@splaboratorija.rs](mailto:splaboratorija@splaboratorija.rs) and we will meet your expectations in accordance with our capabilities.



# NEW SP LAB WEBSITE

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We are pleased to inform you that the SP Laboratory is 01.01.2021. published a new website.

[www.splaboratorija.rs](http://www.splaboratorija.rs)

- Forms- Test Request and Sampling Request
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Yours,



# HEALTH RISKS OF FOOD CONTAMINATION BY BACILLUS CEREUS

Hanna Jaskuła, J.S. Hamilton Poland

*Bacillus cereus* is in rare cases a cause that leads to food poisoning with life-threatening, however, in patients with weakened immunity, infection with this bacterium can be a very serious disease or even cause death.

Infection with bacterium *Bacillus cereus* is most often the result of consuming cereal products, such as cooked rice or pasta, which are kept at room temperature for a long time and then heated, which leads to the activation of spores. Treatment of food poisoning is symptomatic. It is very important to prevent contamination caused by the consumption of contaminated food and to eliminate bacteria already in the production phase and by proper storage of the product.

## *Characteristics of bacteria*

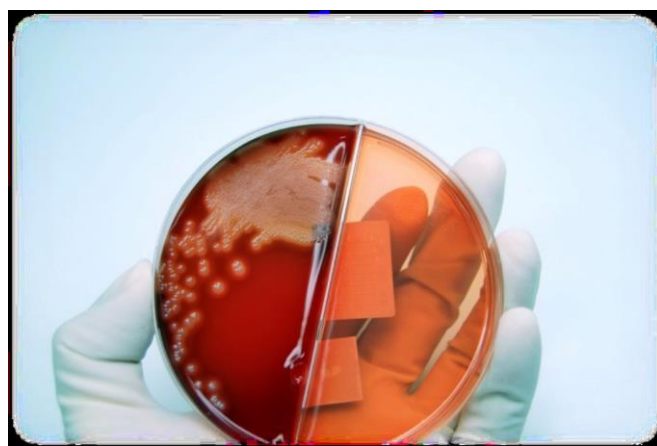
*Bacillus cereus* is a species of spores, aerobic, gram-positive bacteria, which is usually found in the ecosystem. It is a mesophilic bacterium. Its increase can be observed at a temperature of 5 to 50°C, however the optimal temperature range is 25-30°C. In the natural environment, it occurs mainly in the ground, from where it can be transferred to animal and plant raw materials and become a cause of contamination of finished food products. This bacterium is most common in cereal products such as pasta and rice, but can also cause poisoning after consuming contaminated dairy products, meat or dry products that contain both cereals and dairy products. Especially important for food producers is the fact that *Bacillus cereus* is able to produce heat-resistant spores that can survive the pasteurization process and cause food contamination. In this form, they are able to survive for many years. Sometimes it also happens that a gentle heat treatment infects the food, activating the spores to germinate and produce bacterial vegetative cells.



## *The problem of removing Bacillus Cereus*

The main problem in the process of removing bacteria from group B. Cereus is their adaptation to survive in

very unfavorable conditions, where in the form of spores they can spend several months and sometimes even years. They are thermolabile and can survive 45 minutes at 95°C, however, already at 100 ° C this time is reduced to approximately 2 to 5 minutes. Spores occur when the amount of nutrients is insufficient, temperatures are inappropriate or the environment is too dry. They occur as a result of dehydration of the cytoplasm and saturation of bacterial cell walls with dipicolinate. It is a completely reversible process. When the conditions for the growth of bacteria are suitable, the spores germinate. In order to start this process, factors such as the presence of water, nucleotides, sugars and amino acids are necessary, such as e.g. L-alanine which is transformed into D-alanine via bacterial cells. Interestingly, its presence prevents the emergence of remaining spores that remain in the form of spores in the event that environmental conditions deteriorate again. This is a major obstacle in the process of disinfecting production lines or preserving food by pasteurization, because although the product is subjected to this process, spores can germinate and lead to secondary contamination. Despite the fact that most of the agents used for surface disinfection cope well with vegetative forms of bacteria, unfortunately they do not act on the forms that form spores. One of the rare disinfectants effective against the bacterium *Bacillus cereus* spores is glutaraldehyde.



## *Pathogenicity of Bacillus cereus*

Consumption of contaminated products with the bacterium *Bacillus cereus* causes poisoning and is most often manifested by vomiting and diarrhea. These poisonings are not too common. In the years from 2005 to 2015, they accounted for only 0.38% among bacterial food poisonings, but as many as 40% of patients had to be hospitalized.

The high invasiveness of these bacteria is related to their ability to adhere and multiply in the human intestine, where the hydrophobic surface of the spores facilitates binding to the intestinal walls. Whether poisoning leads to vomiting or diarrhea depends on the type of toxin this bacterium produces.

#### *Cereulidine*

The emetic form is caused by cereulidine, a toxin synthesized by the germination of spores in food products. It is mostly produced by bacteria at a temperature of 12-15°C, while the inhibition of the production of this toxin occurs at a temperature of 37°C. Therefore, it can cause vomiting after consuming poorly stored food. It is insensitive to the action of proteolytic enzymes, acidic pH present in the stomach and elevated temperature. The body quickly absorbs cereulidine, so it takes only a few hours from consuming contaminated food to developing symptoms of poisoning. The disease caused by this toxin usually lasts from 6 to 24 hours, but sometimes, in extreme cases, it can lead to the death of an infected person.

#### *Enterotoxins*

The diarrheal form lasts from 12 to 24 hours, longer than the emetic form. This is due to the fact that enterotoxins are responsible for causing the symptoms of the infection, which, unlike cereulidine, are produced only in the intestines of an infected person. These include non-hemolytic enterotoxin NHE, hemolytic enterotoxin HBL, hemolysin II, enterotoxin T, enterotoxin FM, and cytotoxin K. In addition to watery diarrhea, these toxins can also cause abdominal pain and vomiting. The action of cytotoxin K can sometimes lead to bloody diarrhea and inflammation of small intestinal cells, which are a consequence of the lysis of epithelial cells in this organ. Hemolytic enterotoxin is thought to be the most virulent factor in food poisoning caused by *B. cereus*, leading to hemolysis due to pore formation in the cell membrane and leading to increased vascular permeability.

#### *Fatal cases of infection*

Although infection with the bacterium *Bacillus cereus* is very rarely fatal, several deaths have been reported.

The first recorded case was in August 2003, where five children in a Belgian family fell ill after eating a pasta salad that was served to them for dinner after a few

days of cooling. After 6 hours, the youngest child developed vomiting and respiratory insufficiency, and soon the other four began to vomit. The children were hospitalized. The condition of the two youngest children worsened very quickly, to the extent that the youngest girl had severe lung bleeding and had to undergo continuous resuscitation. She fell into a coma and died 13 hours after eating a salad. An autopsy revealed severe metabolic acidosis and liver failure. After analyses of the salad samples and the vomit content of the deceased girl, it turned out that the cause of death was an infection with the bacterium *Bacillus cereus*. There were  $10^7$  to  $10^8$  CFU/g of bacteria in the pasta salad. The remaining children survived, although they were also affected, but to a lesser extent.

Another very important case was also in Belgium on October 1, 2008, when a 20-year-old man died after eating spaghetti with tomato sauce. The dish was prepared five days before and stored at room temperature. Before he ate the meal, he warmed it in the microwave. Symptoms of the disease appeared 30 minutes later and included abdominal pain, headache, nausea, profuse vomiting and watery diarrhea. The man did not visit the doctor and did not take medication to alleviate the symptoms. His parents found him dead. The time of death was determined at 4 o'clock in the morning - 10 hours after eating spaghetti. Autopsy showed moderate liver necrosis, acute heart failure and ascites. Analyses of the man's last meal showed the presence of cereulidine and *B. cereus* bacteria at a concentration of  $10^7$  CFU/g in the pasta, while there were no bacteria nor toxins in the tomato sauce.

The symptoms of food poisoning caused by bacteria should not be ignored. Not all strains of *Bacillus cereus* are as dangerous as in the cases described above. The most common symptoms of the disease disappear spontaneously after a few hours, however, it should be borne in mind that there are such strains of bacteria that cause acute course of the disease, and even death. Elderly people, people with weakened immunity and newborns can have a severe infection. The growing resistance of bacteria to antibiotics is also a matter of great concern, which may make it more difficult to treat food poisoning in the future. Therefore, do not ignore the symptoms that may indicate poisoning with contaminated food, and store pre-prepared food at a temperature of 0-5°C to prevent bacterial growth.

# CHANGES IN SERBIAN LEGISLATION IN THE PERIOD FROM 01.12.2020-28.02.2021.

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## GENERAL

"Official Gazette of RS" 17/2021 - Regulation on determining the Program for food safety monitoring for 2021

## CHEMICALS

"Official Gazette of RS" 16/2016, 6/2017, 117/2017, 7/2019, 93/2019 i 6/2021 (Change) Regulation on the Register of Chemicals

## COFFE

"Official Gazette of RS" 159/2020 - Regulation on the quality of raw coffee, coffee products, coffee substitutes as well as related products (entered into force on 07.01.2021., begins to apply 31.05.2022.)

## CHANGES IN EUROPEAN FOOD LEGISLATION (Extract from the text)

Małgorzata Krzepakowska, Expert in Food Safety and Quality, J.S. Hamilton Poland,  
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### Additives

Commission Regulation (EU) 2020/1419 of 7 October 2020 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of ascorbic acid (E 300) and citric acid (E 330) on white vegetables intended for further processing

Commission Regulation (EU) 2020/1819 of 2 December 2020 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of colours in salmon substitutes

Commission Implementing Regulation (EU) 2020/1823 of 2 December 2020 amending Regulation (EU) No 234/2011 implementing Regulation (EC) No 1331/2008 of the European Parliament and of the Council establishing a common authorisation procedure for food additives, food enzymes and food flavourings

### Aromas

Commission Regulation (EU) 2020/1681 of 12 November 2020 amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards removal from the Union list of certain flavouring substances

### Alcoholic drinks; ethyl alcohol, tobacco products; wine

Commission Implementing Regulation (EU) 2020/1547 of 23 October 2020 correcting the Polish language version of Implementing Regulation (EU) 2018/274 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the scheme of authorisations for vine plantings, certification, the inward and outward register, compulsory declarations and notifications, and of Regulation (EU) No 1306/2013 of the European Parliament and of the Council as regards the relevant checks, and repealing Commission Implementing Regulation (EU) 2015/561

### GMO

Commission Implementing Decision (EU) 2020/1360 of 28 September 2020 authorising the placing on the market of products containing, consisting of or produced from genetically modified soybean MON 87708 × MON 89788 × A5547-127, pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council

### Sesame seeds

Commission Implementing Regulation (EU) 2020/1540 of 22 October 2020 amending Implementing Regulation (EU) 2019/1793 as regards sesamum seeds originating in India

### Animal carcasses

Commission Implementing Decision (EU) 2020/1728 of 17 November 2020 on authorising methods for grading pig carcasses in Croatia

### Novel food ingredients

Commission Implementing Regulation (EU) 2020/1559 of 26 October 2020 amending Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods

Commission Implementing Regulation (EU) 2020/1572 of 28 October 2020 amending Implementing Regulation (EU) 2019/626 as regards lists of third countries and regions thereof authorised for the entry into the European Union of dairy products and insects

Commission Implementing Regulation (EU) 2019/626 of 5 March 2019 concerning lists of third countries or regions thereof authorised for the entry into the European Union of certain animals and goods intended for human consumption, amending Implementing Regulation (EU) 2016/759 as regards these lists

Commission Implementing Regulation (EU) 2020/1824 of 2 December 2020 amending Implementing Regulation (EU) 2017/2468 laying down administrative and scientific requirements concerning traditional foods from third countries in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods

Approval for placing novel foods on the market:

Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001

Commission Implementing Regulation (EU) 2020/1634 of 4 November 2020 authorising the placing on the market of sugars obtained from cocoa (*Theobroma cacao* L.) pulp as a novel food under

Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470

Commission Implementing Regulation (EU) 2020/1821 of 2 December 2020 authorising the placing on the market of an extract from *Panax notoginseng* and *Astragalus membranaceus* as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470

Commission Implementing Regulation (EU) 2020/1822 of 2 December 2020 authorising the placing on the market of chromium-containing yeast (*Yarrowia lipolytica*) biomass as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470

Commission Implementing Regulation (EU) 2020/1993 of 4 December 2020 authorising the placing on the market of selenium-containing yeast (*Yarrowia lipolytica*) biomass as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470

### Organic products

Commission Implementing Regulation (EU) 2020/1667 of 10 November 2020 amending Implementing Regulation (EU) 2020/977 as regards the period of application of the temporary measures in relation to controls on the production of organic products

Regulation (EU) 2020/1693 of the European Parliament and of the Council of 11 November 2020 amending Regulation (EU) 2018/848 on organic production and labelling of organic products as regards its date of application and certain other dates referred to in that Regulation

### Pesticides

Commission Regulation (EU) 2020/1565 of 27 October 2020 amending Annexes II, III and IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council

as regards maximum residue levels for 1,4-diaminobutane, 1-methylcyclopropene, ammonium acetate, bifenazate, chlorantraniliprole, chloromequat, cyprodinil, limestone, mandipropamid, pepper, pyridaben, repellants: blood meal, seaweed extracts and trimethylamine hydrochloride in or on certain products

Commission Regulation (EU) 2020/1566 of 27 October 2020 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for bupirimate, carfentrazone-ethyl, ethirimol, and pyriofenone in or on certain products

Commission Regulation (EU) 2020/1633 of 27 October 2020 amending Annexes II, III, IV and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for azinphos-methyl, bentazone, dimethomorph, fludioxonil, flufenoxuron, oxadiazon, phosalone, pyraclostrobin, repellants: tall oil and teflubenzuron in or on certain products

### Pharmacologically active substances

Commission Implementing Regulation (EU) 2020/1685 of 12 November 2020 amending

Regulation (EU) No 37/2010 to classify the substance bupivacaine as regards its maximum residue limit

Commission Implementing Regulation (EU) 2020/1712 of 16 November 2020 amending Regulation (EU) No 37/2010 to classify the substance lidocaine as regards its maximum residue limit

### Heavy metals

Scientific Opinion EFSA - Update of the risk assessment of nickel in food and drinking water

### 3-MCPD

Commission Regulation (EU) 2020/1322 of 23 September 2020 amending Regulation (EC) No 1881/2006 as regards maximum levels of 3-monochloropropanediol (3-MCPD), 3-MCPD fatty acid esters and glycidyl fatty acid esters in certain foods

### Feed additives

Commission Implementing Regulation (EU)

2020/1773 of 26 November 2020 amending

Regulation (EC) No 429/2008 on detailed rules for the implementation of Regulation (EC) No 1831/2003 of the European Parliament and of the Council as regards the preparation and the presentation of applications and the assessment and the authorisation of feed additives

Commission Implementing Regulation (EU) 2020/1363 of 30 September 2020 concerning the authorisation of the preparation of *Bacillus amyloliquefaciens* DSM 25840 as a feed additive for all porcine species

Commission Implementing Regulation (EU) 2020/1370 of 1 October 2020 concerning the authorisation of a preparation of lanthanide citrate as a feed additive for weaned piglets

Commission Implementing Regulation (EU) 2020/1371 of 1 October 2020 concerning the authorisation of a preparation of endo-1,4-beta-xylanase and endo-1,4-beta-glucanase as a feed additive for lactating sows

Commission Implementing Regulation (EU) 2020/1372 of 1 October 2020 concerning the authorisation of L-tryptophan produced by *Escherichia coli* CGMCC 7.267, CGMCC 11674 or KCCM 10534 as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1373 of 1 October 2020 concerning the authorisation of zinc chelate of lysine and glutamic acid as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1374 of 1 October 2020 concerning the authorisation of the preparation of *Saccharomyces cerevisiae* CNCM I-1077 as a feed additive for calves, all minor ruminant species (for rearing) other than lambs and camelids

Commission Implementing Regulation (EU) 2020/1375 of 1 October 2020 concerning the authorisation of the preparation of citric acid, sorbic acid, thymol and vanillin as a feed additive for suckling piglets, turkeys for fattening and turkeys reared for breeding

Commission Implementing Regulation (EU) 2020/1376 of 1 October 2020 concerning the authorisation of a preparation of 6-phytase, produced by

Komagataella phaffii (CGMCC 12056) as feed additive for turkeys for fattening, turkeys reared for breeding, piglets (suckling and weaned) and minor porcine species

Commission Implementing Regulation (EU) 2020/1377 of 1 October 2020 concerning the authorisation of a preparation of endo-1,4-beta-xylanase produced by Bacillus subtilis (LMG S-15136) as a feed additive for suckling piglets, all minor porcine species other than reproductive animals

Commission Implementing Regulation (EU) 2020/1378 of 1 October 2020 concerning the authorisation of copper chelate of lysine and glutamic acid as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1379 of 1 October 2020 concerning the authorisation of L-cystine produced by Pantoea ananatis NITE BP-02525 as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1396 of 5 October 2020 concerning the authorisation of geraniol, citral, 3,7,11-trimethyldodeca-2,6,10-trien-1-ol, (Z)-nerol, geranyl acetate, geranyl butyrate, geranyl formate, geranyl propionate, neryl propionate, neryl formate, neryl acetate, neryl isobutyrate, geranyl isobutyrate and prenyl acetate as feed additives for all animal species except for marine animals

Commission Implementing Regulation (EU) 2020/1399 of 5 October 2020 concerning the authorisation of butylated hydroxyanisole as a feed additive for all animal species except cats

Commission Implementing Regulation (EU) 2020/1400 of 5 October 2020 concerning the authorisation of ethyl ester of  $\beta$ -apo-8'-carotenoic acid as a feed additive for chickens for fattening, laying hens and minor poultry species for laying and for fattening

Commission Implementing Regulation (EU) 2020/1418 of 6 October 2020 concerning the authorisation of saponified

paprika (Capsicum annuum) extract (capsanthin) as a feed additive for chickens for fattening, minor poultry species for fattening, laying hens and minor poultry species for laying

Commission Implementing Regulation (EU) 2020/1497 of 15 October 2020 concerning the authorisation of L-methionine produced by Corynebacterium glutamicum KCCM 80184 and Escherichia coli KCCM 80096 as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1510 of 16 October 2020 concerning the authorisation of cinnamyl alcohol, 3-phenylpropan-1-ol, 2-phenylpropanal, 3-(p-cumenyl)-2-methylpropionaldehyde,  $\alpha$ -methylcinnamaldehyde, 3-phenylpropanal, cinnamic acid, cinnamyl acetate, cinnamyl butyrate, 3-phenylpropyl isobutyrate, cinnamyl isovalerate, cinnamyl isobutyrate, ethyl cinnamate, methyl cinnamate and isopentyl cinnamate as feed additives for all animal species except for marine animals

Commission Implementing Regulation (EU) 2020/1755 of 24 November 2020 concerning the authorisation of a preparation of Bacillus coagulans DSM 32016 as a feed additive for suckling and weaned Suidae piglets, poultry for fattening and ornamental birds

Commission Implementing Regulation (EU) 2020/1795 of 30 November 2020 concerning the authorisation of iron chelate of lysine and glutamic acid as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1796 of 30 November 2020 concerning the authorisation of L-glutamine produced by Corynebacterium glutamicum NITE BP-02524 as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1797 of 30 November 2020 concerning the authorisation of L-valine produced by Escherichia coli KCCM 80159 as a feed additive for all animal species

Commission Implementing Regulation (EU) 2020/1798 of 30 November 2020 concerning the authorisation of

L-lysine monohydrochloride produced by *Corynebacterium glutamicum* DSM 32932 and L-lysine sulphate produced by *Corynebacterium glutamicum* KFCC 11043 as feed additives for all animal species

Commission Implementing Regulation (EU) 2020/1799 of 30 November 2020 concerning the authorisation of a preparation of 6-phytase produced by *Komagataella phaffii* CGMCC 12056 as a feed additive for laying hens and other laying birds

Commission Implementing Regulation (EU) 2020/1800 of 30 November 2020 concerning the authorisation of monosodium glutamate produced by fermentation with *Corynebacterium glutamicum* KCCM 80188 as a feed additive for all animal species

#### Renewal of permits:

Commission Implementing Regulation (EU) 2020/1395 of 5 October 2020 concerning the renewal of the authorisation of *Bacillus amyloliquefaciens* CECT 5940 as a feed additive for chickens for fattening, its authorisation for chickens reared for laying, and repealing Regulation (EC) No 1292/2008

Commission Implementing Regulation (EU) 2020/1397 of 5 October 2020 concerning the renewal of the authorisation of L-isoleucine produced by *Escherichia coli* FERM ABP-10641 as a nutritional additive, its extension of use and the authorisation of L-isoleucine produced by *Corynebacterium glutamicum* KCCM 80189 as a feed additive for all animal species, and repealing Regulation (EU) No 348/2010

Commission Implementing Regulation (EU) 2020/1398 of 5 October 2020 concerning the renewal of the authorisation of *Saccharomyces cerevisiae* CBS 493.94 as a feed additive for horses and repealing Regulation (EC) No 886/2009

#### Animal health

Commission Delegated Regulation (EU) 2020/1625 of 25 August 2020 amending Delegated Regulation (EU) 2019/2035 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council as regards rules for establishments keeping terrestrial animals and hatcheries, and the traceability of certain kept terrestrial animals and hatching eggs

#### African swine fever:

2014/709/EU: Commission Implementing Decision of 9 October 2014 concerning animal health control measures relating to African swine fever in certain Member States and repealing Implementing Decision 2014/178/EU

Commission Implementing Decision (EU) 2020/1257 of 7 September 2020

Commission Implementing Decision (EU) 2020/1283 of 14 September 2020

Commission Implementing Decision (EU) 2020/1316 of 21 September 2020

Commission Implementing Decision (EU) 2020/1330 of 24 September 2020

Commission Implementing Decision (EU) 2020/1402 of 5 October 2020

Commission Implementing Decision (EU) 2020/1535 of 21 October 2020

Commission Implementing Decision (EU) 2020/1568 of 27 October 2020

Commission Implementing Decision (EU) 2020/1594 of 29 October 2020

Commission Implementing Decision (EU) 2020/1644 of 5 November 2020

Commission Implementing Decision (EU) 2020/1741 of 20 November 2020

Commission Implementing Decision (EU) 2020/1780 of 27 November 2020

Commission Implementing Decision (EU) 2020/2019 of 9 December 2020

Commission Implementing Decision (EU) 2020/1270 of 11 September 2020

Commission Implementing Decision (EU) 2020/1391 of 2 October 2020

Commission Implementing Decision (EU) 2020/1513 of 15 October 2020

Commission Implementing Decision (EU) 2020/1645 of 5 November 2020

### **Classic swine fever**

Commission Implementing Decision (EU) 2020/1525 of 16 October 2020 amending the Annex to Implementing Decision 2013/764/EU concerning animal health control measures relating to classical swine fever in certain Member States

### **Transient spongy encephalopathies**

Commission Regulation (EU) 2020/1593 of 29 October 2020 amending Annex X to Regulation (EC) No 999/2001 of the European Parliament and of the Council as regards further examination of positive cases of transmissible spongiform encephalopathies in ovine and caprine animals

### **Highly pathogenic bird flu**

Commission Implementing Decision (EU) 2020/1606 of 30 October 2020 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the Netherlands

Commission Implementing Decision (EU) 2020/1654 of 6 November 2020 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the United Kingdom

Commission Implementing Decision (EU) 2020/1664 of 9 November 2020 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in Germany

Commission Implementing Decision (EU) 2020/1670 of 10 November 2020 amending the Annex to Implementing Decision (EU) 2020/1606 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the Netherlands

Commission Implementing Decision (EU) 2020/1715 of 16 November 2020 amending the Annex to Implementing Decision (EU) 2020/1606 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the Netherlands

Commission Implementing Decision (EU) 2020/1724 of 17 November 2020 amending the Annex to Implementing Decision (EU) 2020/1654 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the United Kingdom

Commission Implementing Decision (EU) 2020/1725 of 17 November 2020 amending the Annex to Implementing Decision (EU) 2020/1664 concerning certain interim protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in Germany

Commission Implementing Decision (EU) 2020/1742 of 20 November 2020 concerning certain protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the United Kingdom

Commission Implementing Regulation (EU) 2020/1752 of 23 November 2020 amending Annex I to Regulation (EC) No 798/2008 as regards the entry for Australia in the list of third countries, territories, zones or compartments from which certain poultry commodities may be imported into or transit through the Union in relation to highly pathogenic avian influenza

Commission Implementing Decision (EU) 2020/1809 of 30 November 2020 concerning certain protective measures in relation to outbreaks of highly pathogenic avian influenza in certain Member States

Commission Implementing Decision (EU) 2020/1996 of 4 December 2020 amending the Annex to Implementing Decision (EU) 2020/1742 concerning certain protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in the United Kingdom

Commission Implementing Decision (EU) 2020/2010 of 8 December 2020 amending the Annex to Implementing Decision (EU) 2020/1809 concerning certain protective measures in relation to outbreaks of highly pathogenic avian influenza in certain Member States

### **Infectious bovine rhinotracheitis**

Commission Implementing Decision (EU) 2020/1663 of 6 November 2020 amending Annexes I and II to Decision 2004/558/EC as regards the disease-free status of Czechia and the approval of the eradication programme in several regions of France regarding infectious bovine rhinotracheitis

### **Foot-and-mouth disease virus**

Commission Implementing Decision (EU) 2020/1723 of 16 November 2020 on measures to prevent the introduction into the Union of the foot-and-mouth disease virus from Algeria, Egypt, Israel, Lebanon, Libya, Morocco, Palestine, Syria, Tunisia and Turkey

## COVID-19

Commission Delegated Regulation (EU) 2020/1275 of 6 July 2020 amending Delegated Regulation (EU) 2020/592 on temporary exceptional measures derogating from certain provisions of Regulation (EU) No 1308/2013 of the European Parliament and of the Council to address the market disturbance in the fruit and vegetables and wine sectors caused by the COVID-19 pandemic and measures linked to it

## Protected designations of origin, protected geographical indications

Szilvásváradai pizstráng - Commission Implementing Regulation (EU) 2020/1299

Provola dei Nebrodi - Commission Implementing Regulation (EU) 2020/1319

Aydın Kestanesi - Commission Implementing Regulation (EU) 2020/1321

Akasztói szikiponty - Commission Implementing Regulation (EU) 2020/1327

Brački varenik - Commission Implementing Regulation (EU) 2020/1340

Olio lucano - Commission Implementing Regulation (EU) 2020/1389

Pebre bord de Mallorca/'Pimentón de Mallorca - Commission Implementing Regulation (EU) 2020/1393

Varaždinski klipič - Commission Implementing Regulation (EU) 2020/1394

'Χοιρομέρι Πιτσιλιάς' (Hiromeri Pitsilias) - Commission Implementing Regulation (EU) 2020/1414

Ρόδι Ερμιόνης (Rodi Ermionis) - Commission Implementing Regulation (EU) 2020/1416

Malostonska kamenica - Commission Implementing Regulation (EU) 2020/1469

Aceite de Ibiza/'Oli d'Eivissa - Commission Implementing Regulation (EU) 2020/1527

Colatura di alici di Cetara - Commission Implementing Regulation (EU) 2020/1529

Limone dell'Etna - Commission Implementing Regulation (EU) 2020/1533

Pampepato di Terni/'Panpepato di Terni - Commission Implementing Regulation (EU) 2020/1538

Dwójniak staropolski tradycyjny - Commission Implementing Regulation (EU) 2020/1665

Trójniak staropolski tradycyjny - Commission Implementing Regulation (EU) 2020/1673

Mollete de Antequera - Commission Implementing Regulation (EU) 2020/1710

Szomolyai rövidszárú fekete cseresznye - Commission Implementing Regulation (EU) 2020/1711

Rucola della Piana del Sele - Commission Implementing Regulation (EU) 2020/1767

Mozzarella di Gioia del Colle - Commission Implementing Regulation (EU) 2020/2018

## Name specification changes:

Scotch Whisky - Commission Implementing Regulation (EU) 2020/1286

Hierbas de Mallorca - Commission Implementing Regulation (EU) 2020/1287

Asiago - Commission Implementing Regulation (EU) 2020/1300

Mojama de Isla Cristina - Commission Implementing Regulation (EU) 2020/1326

Fraise du Périgord - Commission Implementing Regulation (EU) 2020/1328

Casatella Trevigiana - Commission Implementing Regulation (EU) 2020/1337

Pecorino Siciliano - Commission Implementing Regulation (EU) 2020/1338

Brie de Meaux - Commission Implementing Regulation (EU) 2020/1390

Queijo Terrincho - Commission Implementing Regulation (EU) 2020/1415

Pouligny-Saint-Pierre - Commission Implementing Regulation (EU) 2020/1433

Pimientos del Piquillo de Lodosa - Commission Implementing Regulation (EU) 2020/1528

Sainte-Maure de Touraine - Commission Implementing Regulation (EU) 2020/1539

Czwórniak staropolski tradycyjny - Commission Implementing Regulation (EU) 2020/1570

Półtorak staropolski tradycyjny - Commission Implementing Regulation (EU) 2020/1571

Suska sechłońska - Commission Implementing Regulation (EU) 2020/1591

Rioja - Commission Implementing Regulation (EU) 2020/1678

Paprika Žitava / Žitavská paprika - Commission Implementing Regulation (EU) 2020/1716

Vinagre de Jerez - Commission Implementing Regulation (EU) 2020/1717

Peperone di Senise - Commission Implementing Regulation (EU) 2020/1718

Casciotta d'Urbino - Commission Implementing Regulation (EU) 2020/1719

Asparago verde di Altedo - Commission Implementing Regulation (EU) 2020/1738

Ribeiro - Commission Implementing Regulation (EU) 2020/1753

Figue de Solliès - Commission Implementing Regulation (EU) 2020/1810

Commission Implementing Regulation (EU) 2020/1680 of 6 November 2020 conferring protection under Article 99 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council on the name 'Friuli'/'Friuli Venezia Giulia'/'Furlanija'/'Furlanija Julijska krajina'

Commission Regulation (EU) 2020/1751 of 17 November 2020 conferring protection under Article 99 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council on the name 'Würzburger Stein-Berg'

#### **Cooperation on geographical indications between the European Union and the Government of the People's Republic of China**

Council Decision (EU) 2020/1832 of 23 November 2020 on the conclusion of the Agreement between the European Union and the Government of the People's Republic of China on cooperation on, and protection of, geographical indications

#### **Official controls**

Commission Implementing Regulation (EU) 2020/1560 of 26 October 2020 amending Annex VI to Regulation (EC) No 152/2009 laying down the methods of analysis for the determination of constituents of animal origin for the official control of feed

Date: on 11.12.2020

