SPLABORATORIJA

MEMBER OF HAMILTON GROUP

NEWSLETTER

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NEW SPECIAL PURPOSE SPECIAL VEHICLES

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In order to improve the services offered to its customers, SP Laboratorija has entered the process o fexisting fleet renewal. Three new special purpose vehicles are purchased - VW CADDY 4 FURGON 2.0 TDI MAXI. The vehicles are equipped with the most modern equipment for the transport of samples, which includes two cooling chambers. One chamber is a freezer and provides a temperature of -18 °C, while the other chamber is a conventional refrigerator at a temperature of + 4 ° C.

By transporting samples with these vehicles we ensure that the sample is kept in unchanged condition, delivered from the customer to the laboratory in Becej as soon as possible, while composition and quality of the sample are fully preserved. SP Laboratorija has a network of trained samplers, which are equipped with modern sampling equipment and covering the entire territory of Serbia, including border crossings.

CHLORATES AND PERCHLORATES IN AND ON FOOD AND FEED

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In modern agriculture, producers apply a wide range of pesticides. Pesticides or plant protection products are products of chemical, biological or natural origin that are intended to prevent, control and destroy harmful organisms and their effects. Residues of plant protection products are one or more active substances, including their metabolites and products resulting from their degradation or reaction, which are present on or in plants, ie on or in products of plant origin and edible products of animal origin or anywhere in the environment, and are a consequence of the application of plant protection products (Regulation on the maximum permitted amounts of residues of plant protection products in food and feed and on food and feed for which the maximum permitted amounts of residues of plant protection products are determined, Official Gazette of RS 22/2018, 90/2018, 76/2019).Testing of foodstuffs to determine the presence of residues of used plant protection products is extremely important in the first place due to consumer health, environmental impact, and due to the impact on the reputation of producers in case of determination of pesticide residues above the permitted limit in the product. Residues of plant protection products remain in crops that have been treated with pesticides, if not used properly, as well as in food of animal origin that people consume every day. In that way, pesticides enter the food chain and cause great and serious consequences, because they can affect the nervous system, the development of the organism, deformities at birth and the increasingly frequent occurrence of cancer.In the European Union, the level of permitted pesticide residues in and on food and feed of plant and animal origin is defined by Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC. On 28.06.2020, the mentioned European regulation is modified in terms of the maximum permitted level of chlorate residues in or on certain products. Also, in the European Union by Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, the maximum permitted level of various contaminants is defined. This regulation is from 01.07.2020. modified by adding maximum levels of perchlorate in a particular food. Chlorate is a strong oxidant with herbicidal and biocidal activity. As of 2008, chlorate as a pesticide is no longer approved for use in the EU, nor is sodium chlorate in biocidal products. During the food production process, there are several possibilities for chlorate contamination, and one of the most common is the use of chlorinated water for irrigation, fruit washing and disinfection in rooms for food production or processing. Perchlorate can be found naturally in soil rich in nitrogen and potassium, and therefore in groundwater. As an environmental pollutant, perchlorate occurs in nature due to the uncontrolled use of nitrogen fertilizers and the disposal of ammonium perchlorate from rocket fuels, explosives and fireworks, as well as the decomposition of sodium hypochlorite, which is used to disinfect water. Water, soil and fertilizer are considered as potential sources of food contamination with perchlorate. SP Laboratorija is able to offer to its customers testing of chlorate and perchlorate in fruits and vegetables, so manufacturers, importers and exporters can make sure of the quality and safety of their products.

CAN THE NEW TYPE OF CORONAVIRUS BE TRANSMITTED THROUGH FOOD?

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Introduction

The SARS-CoV-2 virus is the seventh known virus of the coronavirus family that infects humans. This group also includes the SARS-CoV virus, which caused the epidemic in 2002–2003, and the MERS-CoV virus, responsible for the acute infectious disease known as Middle Eastern respiratory distress syndrome.In the last decades, several viruses have jumped from animals to humans and caused epidemics, killing thousands of people, for example the Ebola virus in 2014-16 in West Africa. Some viruses, including the novel coronavirus SARS-CoV-2, belong to the group of genetically variable viruses, which means that every few years, more pathogenic variants that attack humans appear. Although bats, as natural hosts, are the likely source of the initial SARS-CoV-2 infection, researchers and scientists are still looking for information and evidence on the pathway of virus transmission There is currently no evidence that the SARS-CoV-2 virus responsible for the current COVID-19 pandemic is transmitted by domestic breeding animals such as poultry, pigs, cattle, wild bugs, horses, sheep, goats, rabbits, guinea pigs or fish. According to the European Center for Disease Prevention and Control (ECDC), the virus is spread from person to person by airborne droplets when coughing or sneezing and can remain in the air for up to 3 hours. The European Food Safety Authority (EFSA) and the US Food and Drug Administration (FDA) closely monitor the transmission of COVID19. Previous MERS (MERS-CoV) and SARS (SARS-CoV) outbreaks have shown that food is not a route of transmission. At the moment (May 24, 2020), there is no evidence that SARS-CoV-2 differs in this respect. Transmission is indeed possible if an infected person touches food and shortly thereafter another person touches the eyes or the mucous membranes of the mouth or throat. Fresh food can be contaminated by the same route before freezing..

For example, it is known that MERS and SARS-CoV-1 can remain infectious for 2 years when frozen. Research on the behavior of SARS-CoV-2 beyond the host is still ongoing, however, some viral characteristics can be predicted from SARS and MERS data. As a result, the questions arise: what control mechanisms should be adopted to oversee food safety throughout the food chain? Are the actions taken by the food manufacturer to reduce the already known risks of foodborne pathogens sufficient to guarantee consumer safety? How to supervise the production of safe food in this new situation.

Good hygiene practices

Health and safety depend on the producers' ability to maintain a safe production environment. That is why workers in this sector are subject to much stricter standards than in other industries. Food safety is mainly achieved through preventive measures in the form of good hygiene practices. Proper cleaning and the prevention of cross-contamination are essential in the control of food-borne disease. Most pathogens, including coronaviruses, are susceptible to destruction and removal using the most commonly used disinfectants. It is important to follow the manufacturers' recommendations, in particular to properly prepare the surface, remove organic substances that can inhibit contact and reduce the effectiveness of disinfectants.

The sick and convalescents excrete many human pathogens via the faeces. Although diarrhea occurs only as a symptom in a small proportion of COVID-19 patients, the virus is isolated from the faeces in almost half of the cases. Inadequate hand washing after using the toilet is a major factor in foodborne illness. The most famous example is typhus by Mary (Mary Mallon), a cook who has been credited with infecting more than 50 people with the asymptomatic excretion of Salmonella Typhi. Strict personal hygiene, including effective hand washing and the use of clean protective clothing, is essential in preventing food contamination.
In the study conducted in the Institute of Theory and Practice of Social Practices of the Department of Sociology of the Adam Mickiewicz University and describing the everydaylife in Poland during the epidemic, 79% of the responses of responce confirmed the frequent washing.

As a result of secondary contamination, pathogens can survive on inanimate objects such as knives, saws, shipping containers, and conveyors made of metal, plastic, and wood. Coronaviruses have been shown to remain infectious for up to nine days on such surfaces. Good hygiene practices are especially important when handling fresh foods that can be eaten raw and/or without further processing. Examples include fresh fruit and vegetables and foods that are ready to eat without further heat treatment. An analysis of the MERS CoV epidemic in the Middle East in 2012 confirmed that the disease occurred as a result of direct contact with infected monohump camels or indirectly with their excreta and secretions (faeces, urine, milk, respiratory secretions), as well as through ingestion uncooked camel meat. Monopods (dromedaries) in the Middle East and Africa are now considered to be intermediate bat-to-human hosts of MERS-CoV. We know from research in Kenya and Saudi Arabia that MERS-CoV has been circulating in camels for at least 20 years. The test for the presence of MERS CoV RNA was obtained from swabs taken from the udders of milking camels and milk. During the MERS-CoV outbreak at a camel farm in Qatar in October 2013, dromedaries and humans were infected with almost identical strains of MERS CoV. The nucleotide sequence of RNA in camel swabs was very similar to MERS-CoV isolates from farm worker samples. Local milking habits for camels do not include cleaning the udder prior to milking, which allows possible transfer of contamination from the udder to the milk. The source of contamination of the milk may be nasal discharge or camel's faeces, the saliva of calves sucked before milking to initiate the flow of milk, dirty dishes or the hands of the milker. While no food-borne transmission of COVID-19 has been reported, avoiding raw and undercooked animal-derived foods (meat, eggs, dairy products) will reduce exposure to all viruses and other food-borne pathogens.

SARS CoV-2 responsible for the disease does not exhibit exceptional heat resistance. Reaching the internal temperature (70°C) is sufficient to kill the pathogen in the meat. Viruses cannot reproduce and double their number in food because they need a living organism for this. Nevertheless, both before and after cooking, meat should always be stored in such a way that it will not be a source of contamination for other food products and will not be contaminated again after cooking. It should be noted that viruses are freeze-resistant and can be found in foods frozen for up to two years at a temperature of at least minus 20°C; therefore it is also advisable to cook frozen food appropriately. Although MERS-CoV and other coronaviruses have zoonotic links, they have not been proven to cause food-borne outbreaks.

Food contamination

Virus aerosol from contaminated wastewater was the cause of severe cases of acute respiratory failure (SARS) in 2003 in Hong Kong. Laboratory tests revealed the presence of SARS CoV coronavirus in the stools of patients. Based on this event, the World Health Organization recommended that studies be conducted to define ways of transmission of the SARS-CoV coronavirus through wastewater, faeces, food and water. Animal coronaviruses remain infectious in water and sewage for up to one year, depending on temperature and humidity. CoV is inactivated at 56°C within 10-15 minutes, at 37°C after a few days, and at 40°C after a few months. However, at 60°C, CoV can survive for many years without losing their infectivity. Two animal CoVs were

tested for infectivity in water and sewage at 27°C for several weeks and at 4°C for up to a year. However, long-term survival of the virus would not be required if contamination had occurred at the end of the food processing chain or in fresh produce.

The risk of contamination of farm animals and workers with CoV strains cannot be underestimated. Moreover, in the event of an outbreak, food handlers may also be responsible for contaminating the food. Since the human enteric coronavirus causes a mild, low-incidence disease, the role of food as a vehicle for potential zoonotic transmission or a source of genetic recombination has not yet been explored. This route of transmission was suggested for the first time after studies showing that human enteric coronavirus (HECoV)-4408 isolated from a child who had diarrhea is indistinguishable genetically and antigenically from bovine CoV (BCoV), which is evolutionarily closely related with HCoV-OC43 and to a lesser extent with SARS-CoV. Therefore, in the study of stability and the food transport potential of CoV, BCoV 88 seeded on romaine lettuce was used. The cell adapted bovine coronavirus strain 88 (BCoV-88) was propagated in human rectal carcinoma (HRT)-18 cells. Two bovine suspensions (0.1% and 10%) were used to dilute the virus, representing light and heavy fecal contaminants, respectively (1 ppm and 100 ppm). The lettuce samples were allowed to dry for two hours, after which time they were transferred to 4°C for 30 days. Viruses were washed out and tested for the presence of genomic RNA, and infectivity was assessed on 0,2,5,7,12,14,20,26 and 30 days of incubation, respectively. The results confirmed the presence of viral genomic RNA during the entire storage period and a reduction in viral infectivity due to inactivation of S-glycoprotein spikes (spines), the agent responsible for infectivity. The infectivity of CoV from 0.1% faecal suspension similarly decreased by day 12, and was no longer detectable from day 14 of incubation. In contrast, no infectious virus was recovered from lettuce enriched with virus diluted in 10% faecal suspension already from day 2 of incubation. Loss of infectivity is to be found in the factors present in the faeces. Proteolytic or lipolytic enzymes present in the intestine, including those produced by microorganisms, are necessary for the digestion of food and can destroy the coronavirus structures - S glycoprotein and the lipid coat. Thus, the proteolytic and lipolytic effects of faecal suspensions may make BCoV less aggressive.

A similar result was reported for dog faeces containing CoV: at 4°C, a 1: 1 dilution of the faeces resulted in a rapid loss of viral infectivity, while a 1: 1000 dilution of the faeces retained its infectivity. The leaf flushing procedure did not remove all viruses, therefore it is possible that contaminated ready-to-eat products could be a potential zoonotic coronavirus vector in humans. However, the epidemiological significance of the amount of infectious particles recovered cannot be assessed since the infectious dose of the coronavirus is unknown. While the likelihood of transmission of some emerging viruses via food may be low, this route of transmission may result in higher incidence rates. Several coronaviruses can replicate in the epithelial cells of the airways as well as in the intestines. Bovine coronavirus has been described as a pneumoenteric virus that infects the upper and lower respiratory tract and the intestines of cattle and wild ruminants. It is excreted in the faeces and nasal discharge, causing respiratory and intestinal syndromes such as fever and dysentery in cattle. During the SARS epidemic, diarrhea was a common symptom occurring in about 38% of patients, proving that SARS also had intestinal tropism. However, food transmission of the SARS coronavirus has not been documented during the SARS outbreak, and the transmission of SARS by the faecal-oral route has yet to be investigated.

Summary

The COVID-19 pandemic has created a new era. Undoubtedly, there is a need to avoid "as usual" practices, out of the box thinking and stimulating our creativity. In addition to accurate information, panic is also spreading, and fear has big eyes, and therefore it is worth knowing the facts and rejecting the spreading rumors and myths that only fuel uncertainty and fear. Food can become contaminated with microorganisms from a variety of sources throughout the food chain. Prevention of such contamination will reduce food-borne diseases and reduce the likelihood of new pathogens arising in the food chain.

It is important to be aware of the fact that, unlike food-borne gastrointestinal viruses, the coronavirus is a virus that causes respiratory disease. Post-prior outbreaks of related coronaviruses show that food is not a direct vector of infection. At the moment, there is no evidence to suggest that COVID-19 differs in this regard. However, recent studies have shown that the CO-VID-19 virus can survive and remain viable on various surfaces for up to 3 days. Thus, in theory, the COVID-19 virus can be transmitted by touching contaminated food or food contact surfaces (including packaging materials) followed shortly thereafter by touching the eyes, mouth, or nose. During the pandemic, the food industry has the primary responsibility for ensuring safety the food it produces. therefore it should adopt and implement effective food safety management programs, including hazard analysis and critical control points, strengthen hygienic and sanitary practices, adopt and implement public health measures, including employee testing , physical distance, proper use of personal protective equipment (e.g. masks, gloves, etc.). As no cure or vaccine for COVID-19 has yet been developed, the scientific community and government are seeking knowledge and information on the short and long term management of the current and future pandemic crisis, respectively. The food sector and its stakeholders are also in the spotlight as food is essential for people's survival and cannot be blocked.

CHANGES IN EUROPEAN FOOD LEGISLATION

(extract from the text)

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Additives

Commission Regulation (EU) 2020/351 of 28 February 2020 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of citric acid (E 330) in cocoa and chocolate products

Commission Regulation (EU) 2020/355 of 26 February 2020 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of polyglycerol polyricinoleate (E 476) in liquid vegetable oil emulsions

Commission Regulation (EU) 2020/356 of 4 March 2020 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of polysorbates (E 432-436) in carbonated beverages

Commission Regulation (EU) 2020/763 of 9 June 2020 amending the Annex to Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards specifications for tricalcium phosphate (E 341 (iii))

Commission Regulation (EU) 2020/771 of 11 June 2020 amending Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of Annatto, Bixin, Norbixin (E 160b)

Food for special medical purposes

Commission Delegated Regulation (EU) 2020/566 of 17 February 2020 correcting certain language versions of Delegated Regulation (EU) 2016/128 supplementing Regulation (EU) No 609/2013 of the European Parliament and of the Council as regards the specific compositional and information requirements for food for special medical purposes

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Spirit drinks; ethyl alcohol, tobacco products; wine

Commission Delegated Regulation (EU) 2020/565 of 13 February 2020 correcting Delegated Regulation (EU) 2019/934 as regards transitional arrangements for the marketing of stocks of grapevine products

Commission Implementing Regulation (EU) 2020/601 of 30 April 2020 on emergency measures derogating from Articles 62 and 66 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the validity of vine planting authorisations and the grubbing up in case of anticipated replanting

Decision No 2/2020 of the EU-Singapore Trade Committee of 27 April 2020 on the interpretation, pursuant to Article 16.1(4)(d), of Articles 10.17 and 10.22 of the Free Trade Agreement between the European Union and the Republic of Singapore as regards changes to the protection of geographical indications for wines, spirits, agricultural products and foodstuffs registered in Singapore [2020/644]

Animal by-products

Commission Regulation (EU) 2020/757 of 8 June 2020 amending Regulation (EU) No 142/2011 as regards the traceability of certain animal by-products and derived products

Raw petfood

Commission Regulation (EU) 2020/762 of 9 June 2020 amending Regulation (EU) No 142/2011 as regards microbiological standards for raw petfood, requirements concerning approved establishments, technical parameters applicable to the alternative method Brookes' gasification process and hydrolysis of rendered fats, and exports of processed manure, certain blood, blood products and intermediate products

Organic products

Commission Delegated Regulation (EU) 2020/427 of 13 January 2020 amending Annex II to Regulation (EU) 2018/848 of the European Parliament and of the Council as regards certain detailed production rules for organic products

Commission Implementing Regulation (EU) 2020/464 of 26 March 2020 laying down certain rules for the application of Regulation (EU) 2018/848 of the European Parliament and of the Council as regards the documents needed for the retroactive recognition of periods for the purpose of conversion, the production of organic products and information to be provided by Member States

Commission Implementing Regulation (EU) 2020/479 of 1 April 2020 amending Regulation (EC) No 1235/2008 laying down detailed rules for implementation of Council Regulation (EC) No 834/2007 as regards the arrangements for imports of organic products from third countries

Vegetables

Commission Implementing Directive (EU) 2020/432 of 23 March 2020 amending Council Directive 2002/55/EC with regard to the definition of vegetables and the list of genera and species in Article 2(1)(b)

Novel food ingredients

Commission Implementing Regulation (EU) 2020/443 of 25 March 2020 authorising the change of the specifications of the novel food spermidine-rich wheat germ extract (Triticum aestivum) 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) 2020/478 of 1 April 2020 correcting Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods

Commission Implementing Regulation (EU) 2020/484 of 2 April 2020 authorising the placing on the market of lacto-N-tetraose 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

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Commission Implementing Regulation (EU) 2020/500 of 6 April 2020 authorising the placing on the market of partially defatted chia seed (Salvia hispanica) powders as novel foods under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470

Pesticides

Commission Implementing Regulation (EU) 2020/585 of 27 April 2020 concerning a coordinated multiannual control programme of the Union for 2021, 2022 and 2023 to ensure compliance with maximum residue levels of pesticides and to assess the consumer exposure to pesticide residues in and on food of plant and animal origin

Amendments to Regulation (EC) 396/2005 as regards maximum residue levels:

Dimethoate and omethoate in or on cherries - Commission Regulation (EU) 2020/703
Chlorate in or on certain products - Commission Regulation (EU) 2020/749
Myclobutanil, napropamide and sintofen in or on certain products - Commission Regulation (EU) 2020/770

Perchlorates

Commission Regulation (EU) 2020/685 of 20 May 2020 amending Regulation (EC) No 1881/2006 as regards maximum levels of perchlorate in certain foods

Animal feed

Commission Regulation (EU) 2020/354 of 4 March 2020 establishing a list of intended uses of feed intended for particular nutritional purposes and repealing Directive 2008/38/EC

Feed additives

Commission Implementing Regulation (EU) 2020/376 of 5 March 2020 concerning the authorisation of Norbixin (annatto F) as a feed additive for cats and dogs

Commission Implementing Regulation (EU) 2020/377 of 5 March 2020 concerning the authorisation of sodium selenate as a feed additive for ruminants

Commission Implementing Regulation (EU) 2020/378 of 5 March 2020 concerning the authorisation of L-leucine as a feed additive for all animal species

Corrections

Commission Implementing Regulation (EU) 2020/163 of 5 February 2020 concerning the authorisation of a preparation of muramidase produced by Trichoderma reesei DSM 32338 as a feed additive for turkeys for fattening, turkeys reared for breeding, chickens reared for breeding and other poultry species reared for breeding (holder of authorisation DSM Nutritional Products Ltd. represented in the Union by DSM Nutritional Products Sp. Z o.o)

African swine fever

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

Commission Implementing Decision (EU) 2020/291 of 28 February 2020

Commission Implementing Decision (EU) 2020/397 of 12 March 2020

Commission Implementing Decision (EU) 2020/451 of 26 March 2020

Commission Implementing Decision (EU) 2020/514 of 8 April 2020

Commission Implementing Decision (EU) 2020/543 of 17 April 2020

Commission Implementing Decision (EU) 2020/662 of 15 May 2020

Commission Implementing Decision (EU) 2020/773 of 11 June 2020

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Highly pathogenic avian influenza

Commission Implementing Regulation (EU) 2020/352 of 3 March 2020 amending Annex I to Regulation (EC) No 798/2008 as regards the entry for Ukraine in the list of third countries, territories, zones or compartments from which certain poultry commodities may be imported into and transit through the Union in relation to highly pathogenic avian influenza

Commission Implementing Regulation (EU) 2020/544 of 20 April 2020 amending Annex I to Regulation (EC) No 798/2008 as regards the entry for the United States 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) 2020/47 of 20 January 2020 on protective measures in relation to highly pathogenic avian influenza of subtype H5N8 in certain Member States:

Commission Implementing Decision (EU) 2020/384 of 6 March 2020
Commission Implementing Decision (EU) 2020/406 of 16 March 2020
Commission Implementing Decision (EU) 2020/454 of 27 March 2020
Commission Implementing Decision (EU) 2020/504 of 6 April 2020
Commission Implementing Decision (EU) 2020/529 of 15 April 2020
Commission Implementing Decision (EU) 2020/549 of 20 April 2020
Commission Implementing Decision (EU) 2020/574 of 24 April 2020
Commission Implementing Decision (EU) 2020/604 of 30 April 2020
Commission Implementing Decision (EU) 2020/627 of 7 May 2020
Commission Implementing Decision (EU) 2020/661 of 15 May 2020
Commission Implementing Decision (EU) 2020/711 of 27 May 2020

Newcastle disease

Commission Implementing Regulation (EU) 2020/393 of 11 March 2020 amending Annex I to Regulation (EC) No 798/2008 as regards the entry for Russia 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 Newcastle disease

Commission Implementing Regulation (EU) 2020/626 of 7 May 2020 amending Annex I to Regulation (EC) No 798/2008 as regards the entry for the Republic of North Macedonia 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 Newcastle disease

Transmissible spongiform encephalopathies

Commission Regulation (EU) 2020/772 of 11 June 2020 amending Annexes I, VII and VIII to Regulation (EC) No 999/2001 of the European Parliament and of the Council as regards eradication measures for transmissible spongiform encephalopathies in goats and endangered breeds

Brucellosis

Commission Implementing Decision (EU) 2020/552 of 20 April 2020 amending Annexes I and II to Decision 2003/467/EC as regards the officially tuberculosis-free status of the region of Valle d'Aosta in Italy and of the Autonomous Region of the Azores in Portugal, and as regards the officially brucellosis-free status of several regions of Portugal

COVID-19

Commission Implementing Regulation (EU) 2020/466 of 30 March 2020 on temporary measures to contain risks to human, animal and plant health and animal welfare during certain serious disruptions of Member States' control systems due to coronavirus disease (COVID-19)

Regulation (EU) 2020/560 of the European Parliament and of the Council of 23 April 2020 amending Regulations (EU) No 508/2014 and (EU) No 1379/2013 as regards specific measures to mitigate the impact of the COVID-19 outbreak in the fishery and aquaculture sector

Commission Delegated Regulation (EU) 2020/592 of 30 April 2020 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

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Commission Implementing Regulation (EU) 2020/633 of 8 May 2020 laying down temporary measures for the acceptance of electronic copies of original official documents for applications for import tariff quotas for agricultural products managed by a system of import licences and for applications for import licences on husked Basmati rice, due to the pandemic of COVID-19

Protected Designations of Origin, Protected Geographical Indications

Commission Implementing Decision (EU) 2020/726 of 27 May 2020 rejecting an application for protection of a geographical indication in accordance with Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council (Commune de Champagne (PGI)

Commission implementing regulations entering in the register of protected designations of origin, protected geographical indications and traditional specialties guaranteed names:

Amatriciana Tradizionale (TSG)- Commission Implementing Regulation (EU) 2020/395

Cereja do Fundão' (PGI)- Commission Implementing Regulation (EU) 2020/431

Kiwi de Corse' (PGI)- Commission Implementing Regulation (EU) 2020/463

Győr-Moson-Sopron megyei Csemege sajt' (PGI))- Commission Implementing Regulation (EU) 2020/541

Cappero delle Isole Eolie (PDO) - Commission Implementing Regulation (EU) 2020/624

Φασόλια Κατταβιάς Ρόδου' (Fasolia Kattavias Rodou)/'Λόπια Κατταβιάς Ρόδου' (Lopia Kattavias Rodou) Commission Implementing Regulation (EU) 2020/629

Podpiwek kujawski (PGI)- Commission Implementing Regulation (EU) 2020/635

Aceite de Jaén (PGI)) - Commission Implementing Regulation (EU) 2020/665

Brousse du Rove' (PDO)- Commission Implementing Regulation (EU) 2020/708

Changes to the name specification

Priorat/Priorato (PDO)- Commission Implementing Regulation (EU) 2020/375

Bergamote(s) de Nancy'(PGI)- Commission Implementing Regulation (EU) 2020/382

Queso de Valdeón (PGI) - Commission Implementing Regulation (EU) 2020/410

Cinta Senese (PDO)- Commission Implementing Regulation (EU) 2020/412

Ratafia de Champagne (PGI)- Commission Implementing Regulation (EU) 2020/623

Dealu Mare'(PDO)- Commission Implementing Regulation (EU) 2020/631

Menfi (PDO)- Commission Implementing Regulation (EU) 2020/632

Pataca de Galicia'/'Patata de Galicia (PGI)- Commission Implementing Regulation (EU) 2020/645

Tomate La Cañada (PGI)- Commission Implementing Regulation (EU) 2020/673

Kaki Ribera del Xúquer (PDO) - Commission Implementing Regulation (EU) 2020/684

Tomme des Pyrénées' (PGI)- Commission Implementing Regulation (EU) 2020/694

Jambon de Bayonne (PGI)- Commission Implementing Regulation (EU) 2020/709

Rheinisches Apfelkraut (PGI) - Commission Implementing Regulation (EU) 2020/734

Protection on the basis of art. 99 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

Chozas Carrascal (PDO) Commission Implementing Regulation (EU) 2020/630

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Official controls

Commission Implementing Regulation (EU) 2020/625 of 6 May 2020 amending Commission Implementing Regulation (EU) 2019/1793 on the temporary increase of official controls and emergency measures governing the entry into the Union of certain goods from certain third countries implementing Regulations (EU) 2017/625 and (EC) No 178/2002 of the European Parliament and of the Council, and repealing Commission Implementing Regulation (EU) 2015/943 and Commission Implementing Decision 2014/88/EU

Commission Delegated Regulation (EU) 2019/625 of 4 March 2019 supplementing Regulation (EU) 2017/625 of the European Parliament and of the Council with regard to requirements for the entry into the Union of consignments of certain animals and goods intended for human consumption

Corrections

Commission Regulation (EU) No 517/2011 of 25 May 2011 implementing Regulation (EC) No 2160/2003 of the European Parliament and of the Council as regards a Union target for the reduction of the prevalence of certain Salmonella serotypes in laying hens of Gallus gallus and amending Regulation (EC) No 2160/2003 and Commission Regulation (EU) No 200/2010

Commission Regulation (EU) 2019/268 of 15 February 2019 amending Regulations (EU) No 200/2010, (EU) No 517/2011, (EU) No 200/2012 and (EU) No 1190/2012 as regards certain methods for Salmonella testing and sampling in poultry

Commission Regulation (EU) No 200/2010 of 10 March 2010 implementing Regulation (EC) No 2160/2003 of the European Parliament and of the Council as regards a Union target for the reduction of the prevalence of Salmonella serotypes in adult breeding flocks of Gallus gallus

Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation (EU) 2016/759 as regards these model certificates

CHANGES IN SERBIAN FOOD LEGISLATION IN THE PERIOD 01.06.2020-31.08.2020

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GENERAL

New Regulations related to monitoring have been adopted:

"Official Gazette of RS", 102/2020 Regulation on determining the Program for food safety monitoring of animal origin for 2020
"Official Gazette of RS" 102/20 Regulation on determining the Program for animal feed safety monitoring for 2020
"Official Gazette of RS", 102/2020 Regulation on determining the Program for monitoring of the safety of imported food of animal origin and animal feed for 2020
"Official Gazette of RS ", 102/2020 Regulation on determining the annual program of post-registration control of plant protection products for 2020

FRUIT JUICE

Regulation on fruit juices and certain related products intended for human consumption ("Official Gazette of RS", 103/2018, 94/2019 and 2/2020, 84/2020) - Amendment 84/2020–The application date of the Regulationispostponed – In Regulation on fruit juices and certain related products intended for human consumption ("Official Gazette of RS", 103/2018, 94/2019 and 2/2020) - in Article 12, the words: "from 1 July 2020" are replaced by the words: "from 1 January 2021".

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