

NEWSLETTER

August 2023

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RENEWED ACCREDITATION CERTIFICATE OF SP LABORATORIJA

SP Laboratorija was audited by the Accreditation Body of Serbia in the period from March 25 to April 4 2023, in accordance with the requirements of the standard SRPS ISO/IEC 17025:2017, after which a decision was made to renew the accreditation. The laboratory was accredited for the first time in 2001, so this is the sixth cycle of accreditation in a row.

The new accreditation certificate was issued on June 24, 2023 and will be valid for the next four years.

- significantly shortens the analysis time. Classical methods of fat content analysis, with previous acid hydrolysis, take up to 24 hours, while the complete analysis by microwave extraction takes about 3 hours

- a greater number of samples that can be analyzed during the day. 45-60 results can be obtained in 16 hours!

- greater protection of the technicians and the environment, because hydrolysis and extraction are performed in one step and in a closed system.



Figure 1. Accreditation certificate

Also, with the accreditation certificate, the updated scope of accreditation was published, which is extended with analysis of total fat content by microwave extraction in food and animal feed.

SP Laboratorija is the first laboratory in Serbia that introduced this way of determining fat content. The method is fully specified by the equipment manufacturer Milestone (ETHOS X for total fat determination, figure 2 and 3), and the obtained results are harmonized with the results obtained by reference, standard methods. The new technique for analyzing total fat content has the following significant advantages:



Figure 2. Ethos-X (hydrolysis and extraction)



Figure 3. Ethos-X (sample weighing and results reading)

In any case, SP Laboratorija retains the standard methods for determining fat content in food and animal feed that have been accredited for many years.

The current detailed scope of accreditation is available on the website of the Accreditation Body of Serbia: <http://www.registar.ats.rs> under accreditation number 01-018.

FLEXIBLE SCOPE OF ACCREDITATION

PESTICIDE RESIDUES

In the previous period, SP Laboratorija has expanded the list of pesticide residues with:

- Fluzifop, Fluzifop-methyl and Fluzifop-p-butyl in food of plant origin, animal feed, milk and dairy products
- Flutianil in oilseeds
- Glufosinate-ammonium in cereals
- Oxymatrine in fruits and vegetables
- Natamycin in food of animal origin
- Fipronil and Fipronil-sulfone in animal feed

SP Laboratorija has been maintaining a flexible scope of accreditation for the determination of pesticide residues for 8 years. European regulations are constantly monitored both in terms of new pesticide residues and in terms of maximum permitted values.

MYCOTOXINS AND PLANT TOXINS

In the EU, the maximum allowed values of mycotoxins and plant toxins are defined by the new Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006, which entered into force on 25.05.2023. More about this regulation can be found in the article "NEW EU REGULATION FOR MAXIMUM PERMITTED VALUES OF CONTAMINANTS IN FOOD".

SP Laboratorija, within the flexible scope of accreditation, performs the following testings:

- mycotoxins
 - Aflatoxin B1, B2, G1, G2, M1
 - Ochratoxin A (OTA)
 - Deoxynivalenol (DON)
 - Zearalenone
 - Fumonisin B1, B2
 - T-2 / HT-2 toxin
 - Patulin
 - 3- and 15-Acetyldeoxynivalenol
 - Ergot alkaloids
- plant toxins
 - tropane alkaloids (atropine, scopolamine).

METALS AND METALLOIDS

Within the flexible scope of accreditation, the following metals and metalloids are analysed: arsenic (As), lead (Pb), cadmium (Cd), mercury (Hg), sodium (Na), potassium (K), calcium (Ca), magnesium (Mg), antimony (Sb), copper (Cu), barium (Ba), beryllium (Be), boron (B), zinc (Zn), iron (Fe), chromium (Cr), tin (Sn), cobalt (Co), manganese (Mn), molybdenum (Mo), nickel (Ni), selenium (Se).

In the previous period, SP Laboratorija has expanded the list with the determination of aluminium (Al) in food.

DETERMINATION OF GENETIC MODIFICATION

For more than twenty years, SP Laboratorija has been analyzing genetically modified food and animal feed, and since 2015, within the flexible scope of accreditation.

For the detection and quantification of genetic modification, Real-Time PCR methods are used with high reliability, which enable the following:

- screening of genetic elements
- detection of certain genetic modifications, specific for plant species (maize, soy, oilseed rape, rice, sugar beet)
- quantitative determination of detected genetic modifications.

The complete up-to-date list of accredited pesticide residues, GMO modifications, mycotoxins, plant toxins and metals and metalloids is permanently available on the website of SP Laboratorija via the link:

<https://splaboratorija.rs/en/o-nama/sertifikati-i-obim-akreditacije/akreditacija/>

In the coming period, SP Laboratorija will continue to follow customer's requests, domestic and foreign legal regulations and accordingly coordinate its operations, develop and apply recognized testing methods.

For all additional questions and information, our e-mail address is at your disposal:

splaboratorija@splaboratorija.rs



Figure 4. Quick delivery of samples

The GMP+ certificate of SP Laboratorija has been renewed on June 9, 2023, thus confirming the status of a GMP+ registered laboratory.

The GMP+ feed certification scheme is the largest and most recognized feed safety scheme in the world, with more than 19.000 GMP+ certified companies in over 87 countries worldwide. It was founded in 1992 by the Dutch feed industry in response to incidents of contamination of animal feed. Although it started as a national scheme, it has developed into international scheme managed by GMP+ International in collaboration with various international interested parties.



Figure 5. Liquid chromatograph HPLC-FLD

Appropriate laboratory analyses are crucial for a safe feed. Due to the incidents that happened during the past years, GMP+ International decided to launch a scheme of registered laboratories. As of January 1, 2020, testing of the content of contaminants for animal feed manufacturers with a GMP+ FSA (Feed Safety Assurance) certificate can only be performed by laboratories that are GMP+ registered. A GMP+ Registered laboratory is a laboratory that has an independently verified quality management system (accreditation according to ISO 17025) and meets the requirements specified in the document GMP+ B11 Protocol for GMP+ registration for laboratories.

GMP+ registered laboratories perform analysis for key feed contaminants:

- aflatoxin B1,
- heavy metals (As, Pb, Cd, Hg) and fluorine
- dioxins/dioxin-like PCBs/non-dioxin-like PCBs,
- pesticide residues

Since 2019, SP Laboratorija is a GMP+ registered laboratory for testing aflatoxin B1, heavy metals (As, Pb, Cd, Hg) and pesticide residues in animal feed. The certificate is renewed on an annual basis in accordance with the verification of the fulfillment of competence requirements by an independent certification organization.

REPRESENTATIVES OF SERBIA - COLLEAGUES FROM SP LABORATORIJA AT THE ANNUAL SESSION OF THE CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING (CCMAS 42)

Codex Alimentarius is an international organization founded in 1963 by FAO (Food and Agriculture Organization of the United Nations) and WHO (World Health Organization), with the aim of protecting consumer health and ensuring fair play conditions in international food trade.

Codex committees were formed for individual species (dairy products, meat and processed products, fruits and vegetables and products, etc.) and types of food and its ingredients (baby food, additives, pesticide residues in food...).

CCMAS (Codex Committee on Methods of Analysis and Sampling) is related to the aforementioned committees and deals with methods of analysis and sampling. The importance of the work of this committee is recognized by a number of organizations that are creators of analysis methods as well as by a number of countries, especially those that have significant exports (like New Zealand, which exports 85-95% of the products of its dairy industry). During the year, delegates from over 60 countries and organizations participate in the work - through electronic working groups, on the preparation of documentation, and then on its adoption during the annual sessions of this committee, which are held in Budapest.

During the past decades, while Serbia was an integral part of Yugoslavia, experts have been represented the country at the sessions of various Codex committees. The standards were adopted and incorporated into the regulations for the quality of different types of food. As an independent country, Serbia became a member of the Codex Alimentarius in 2006, with the Codex contact point located first in the Institute for Standardization, and then in the Ministry of Agriculture, forestry and water management.

Due to the nature of its work, SP Laboratorija is connected with the mentioned institutions. Laboratory is authorized to check the quality and safety of food and animal feed and daily participates in the supervision that is carried out during imports and during checks on the domestic market. In addition, SP Laboratorija's expert associates are included in working groups, organized by the Chamber of Commerce and Industry of Serbia and the Ministry of Agriculture, with the task of harmonizing domestic with European and world regulations. On the basis of this cooperation, representatives of SP Laboratorija, Marija Vujić-Stefanović (Deputy Director of the Department for genetical and physical-chemical testing) and Milica Rankov (Director of the Customer Support Department) were entrusted to represent Serbia at the CCMAS annual meetings starting from 2011. Their experience from practical work is valuable and is the basis for active involvement in the work of electronic working groups as well as during working sessions in discussions related to the assessment of the suitability of methods proposed by various committees for specific analytes and samples.

During 2019, Marija Vujić-Stefanović participated in the work of electronic working group whose task was to revise and propose corrections to the Codex standard CXS234 *Recommended methods of analysis and sampling*, in the part related to methods of fat and oil analysis. The work was reported by Dr. Yannick Weesepeel from Wageningen (The Netherlands).



Figure 6. Marija Vujić Stefanović and Milica Rankov on the session of the Codex Committee on Methods of Analysis and Sampling (CCMAS42) held in Budapest in period 13.06-16.06.2023.

During the breaks, current issues are discussed, direct contacts and information and experiences are exchanged with colleagues from various countries around the world, as well as with representatives of agencies that deal with the development of analysis and sampling methods. Participating in the adoption of approved methods contributes to monitoring the current situation in the world and gaining extremely useful experiences that contribute to the quality of work of laboratories that control food quality and safety, to the benefit of both producers and consumers.

The presence and active participation of SP Laboratorija's representatives in the described process, both during the past years and this year, contributes to the improvement of the work of SP Laboratorija employees. The opportunity to participate in such important world meeting as a representative of Serbia is at the same time an honor and an obligation to present the country in the best way, as an equal participant, up to the challenges of production, processing, trade and analytics in today's food industry.

NEW EU REGULATION FOR MAXIMUM PERMITTED VALUES OF CONTAMINANTS IN FOOD

On May 25, 2023, a new EU regulation came into force, which defines the maximum permitted values of contaminants in food - Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.

Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs was amended and supplemented many times during the previous period, and since it was necessary to introduce a number of new amendments and replacements, it was withdrawn and replaced. Transitional measures related to Regulation (EC) No 1881/2006 are applied in accordance with Article 10 of Commission Regulation (EU) 2023/915. Food placed on the market before the dates specified in Article 10 may remain on the market until their date of minimum durability or use-by date.

A brief overview of the changes:

- article 1 establishes a link with Regulation (EC) No 178/2002 regarding definitions such as food, food business operator, placing on the market, final consumer and a link with Regulation (EC) No 852/2004 regarding definitions processing, unprocessed product, processed product.
- article 2 provides general rules:
 - the food listed in Annex I shall not be placed on the market and shall not be used as a raw material in food or as an ingredient in food if it contains a contaminant at a level which exceeds the maximum level set out in Annex I;

- food complying with the maximum levels set out in Annex I shall not be mixed with food which exceeds these maximum levels;
- in systems where cereal production and processing are integrated so that all incoming lots are cleaned, sorted and processed in the same establishment, the maximum levels shall apply to unprocessed cereals in the production chain at the stage before first-stage processing. Article 7 provides cases when Article 2 deviates.

- article 4 prohibits detoxification. Food containing contaminants listed in Annex I shall not be deliberately detoxified by chemical treatments. Due to the lack of scientific knowledge about the potential metabolites that could be produced during detoxification, the detoxification ban, which previously only applied to food containing contaminants listed in Section 2 of the Annex (mycotoxins), now generally applies to food containing contaminants listed in Annex I .

- definitions of food categories are closer to definitions from Annex I of Regulation (EC) No 396/2005 on maximum levels of pesticide residues. In addition to fruits, vegetables and cereals, corresponding product lists for nuts, oilseeds and spices are now being applied.

- the correlation table from Article 9 is given in Annex II of Regulation (EU) 2023/915:

Regulation (EC) 1881/2006	Regulation (EU) 2023/915
Article 1	Article 2
Article 2(1), 2(2), 2(3)	Article 3(1), 3(2), 3(3)
Article 2(4)	Article 3(3)
Article 3(1), 3(2)	Article 2(1), 2(2)
Article 3(3)	Article 5(3)
Article 3(4)	Article 4
Article 4	Article 5
Article 5	Article 6
Article 6	Annex I, points 6.1.3.1, 6.1.3.3, 6.1.4.1
Article 7	Article 7
Article 8	-
Article 9	Article 8
Article 10	Article 9
Article 11	Article 10
Article 12	Article 11
Annex	Annex 1

NEW EU REGULATION FOR MAXIMUM PERMITTED VALUES OF CONTAMINANTS IN FOOD

- Aflatoxins: maximum levels of aflatoxins also apply to processed foods, if they consist of at least 80% of the given product
- Polycyclic aromatic hydrocarbons (PAH): maximum PAH level for plant-based food powders for the preparation of beverages, does not apply to instant coffee. Maximum levels of PAHs for baby food apply to the ready-to-use product
- Melamine: the maximum level was also determined in the liquid instant formula

Analyses of contaminants in SP Laboratorija

The professional staff of SP Laboratorija has several decades of experience both in the determination of contaminants in food and in the interpretation of results. The laboratory is recognized and continuously controlled by EU reference laboratories in the area of testing metals and other elements, mycotoxins and plant toxins. It is equipped with state-of-the-art equipment, and the methodologies are fully compliant with the requirements of EU regulations.

RESTRICTION ON THE USE AND TRADE OF SOME ITEMS CONTAINING CERTAIN PHTHALATES

From 07.07.2023. the use and placing on the market of items containing phthalates DEHP, DBP, BBP and DIBP, individually or in combination, in a concentration equal to or greater than 0.1% of the mass fraction of the plasticized material is prohibited according to the Regulation on restrictions and prohibitions of production, placing on the market and use of chemicals (Official Gazette of RS, 90/2013, 25/2015, 2/2016, 44/2017, 36/2018, 9/2020 and 57/2022), art. 3 and art. 5, and in relation to Annex 1, Part 1: List of restrictions and prohibitions on the production, placing on the market and use of certain dangerous substances, mixtures or products, item 51 (<https://lnkd.in/dqUp4zSv>).

The specified limits for the content of certain phthalates (DEHP, DBP, BBP and DIBP) apply to:

- toys,
- child care products (intended to facilitate sleep, relaxation, hygiene, feeding or sucking by children) and
- other plasticized products (with the specified exceptions).



Figure 7. Gas-chromatograph autosampler

Considering that the request from paragraph 2, art. 17 of the Law on items of general use ("Official Gazette of RS", 25/2019 and 14/2022) is: *for certain items, the presence of substances or ingredients from paragraph 1. point 4) of this article is also determined by the regulation on restrictions and prohibition of production, placing on the market and use of chemicals*, the application of the stated requirements for the content of certain phthalates is binding.

From 07.07.2023, the mentioned restrictions on the content of phthalates are also applied to the group of items:

RESTRICTION ON THE USE AND TRADE OF SOME ITEMS CONTAINING CERTAIN PHTHALATES

- materials and objects that during use come into prolonged direct contact with the skin and mucous membranes (continuous contact for more than 10 minutes, or occasional contact for 30 minutes a day) if they are made of plasticized materials, exactly listed in the mentioned item 51 (in the table),

Examples of such items are:

- jewelry and other beautifying items (in contact with skin or hair),
- sports equipment that is in prolonged contact with the skin,

- school equipment (backpacks, pencil cases, etc.),

- slippers, etc., clothing items,

- necessities,

- bracelets used for guest registration (at swimming pools, in spa centers, hotel complexes, ...).

Via SP Laboratorija, testing of the content of phthalates using GC technique, expressed in %, with a quantification limit of 0.01%, is carried out in Hamilton laboratory in Poland.

For more information, SP Laboratorija's customer support associates are at your disposal via the email address:

splaboratorija@splaboratorija.rs or
svetlana.boskovic@splaboratorija.rs.

NEW RULES FOR RECYCLED PLASTIC IN CONTACT WITH FOOD

Commission Regulation (EU) 2022/1616 of 15 September 2022 on recycled plastic materials and articles intended to come into contact with foods, and repealing Regulation (EC) No 282/2008 in Article 31, point 3 defines transitional period until **10.07.2023**:

Article 31, point 3.:

Recycled plastic materials and articles obtained by means of recycling processes based on a recycling technology that is not considered suitable by this Regulation may continue to be placed on the market only until 10 July 2023, unless manufactured with a recycling installation that is operated for the purpose of development of a novel technology in accordance with Chapter IV.

What does it mean for manufacturers, distributors, food manufacturers who use packaging and recyclers?

Recycled plastic used in contact with food must be produced using "suitable recycling technology" or "novel recycling technology".

The document "NEW RULES FOR PLASTIC RECYCLATES IN CONTACT WITH FOOD" provides guidelines and clarification of the requirements of EU regulation 2022/1616.

If the packaging is made of recycled material, it is necessary for the manufacturer to indicate the number of the approved recycling process in the Declaration of Conformity (DoC), as well as the product meet all the requirements of other regulations for the safety of materials in contact with food:

-Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, **last change in 2019;**

-Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food, **changed in 2008;**

-Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, **last change 11.07.2023;**

Does the regulation of the Republic of Serbia recognize these materials?

In the current Law on items of general use (Official Gazette of RS, no. 25/2019 and 14/2022) art. 32, paragraph 6:

*A business entity that uses recycled plastic in the production of materials and objects in contact with food must have a corresponding declaration of conformity, which, among other things, contains additional information that **only recycled plastic obtained through an approved recycling process** was used in the production, stating the approval number, as well as other data on the compliance of materials with this law and by-laws governing the area of materials and objects that come into contact with food.*

More detailed clarifications are expected in the sub-legal act that will replace the Regulation on conditions regarding the health safety of items of general use that can be put on the market (Official Gazette of the SFRY, No. 26/83, 61/84, 56/86, 50/89, 18/91, 60/2019 - other regulations and 78/2019 - other regulations).

You can get more information by emailing splaboratorija@splaboratorija.rs or svetlana.boskovic@splaboratorija.rs.



Figure 8: Document „NEW RULES FOR PLASTIC RECYCLATES IN CONTACT WITH FOOD“

Fertilizers are a necessary factor for plant nutrition. They are used to improve the growth and development of agricultural crops, as well as to increase their quality and yield. Also, they are a very important factor in horticulture. It is extremely important to use the appropriate fertilizer in the required amount for a particular plant, both before sowing and during its growth. Too much fertilizer, as well as too little, can cause permanent damage to the plant. The plant can then burn, its roots can be destroyed or it can die completely.

Based on the Law on plant nutrition and soil improvers (Official Gazette of RS, 41/2009 and 17/2019), work of public interest in the field of plant nutrition from Article 12 of this law can be performed by a laboratory which is chosen by the Ministry of Agriculture, forestry and water management based on a competition that is announced and published in the Official Gazette of the Republic of Serbia. Based on the results of the competition from 2022, among the 11 laboratories that in all meet the conditions provided in the Law on plant nutrition and soil improvers, as well as the conditions provided in the competition SP Laboratorija is one of only 4 private laboratories that have been authorized for the above tasks. The authorization is issued for a period of five years and refers to:

- analyses of samples of inorganic fertilizers and inorganic soil improvers for the purpose of checking chemical and physical properties, taken in the control procedure of plant nutrition and soil improvers in production, marketing, import and application

- analyses of inorganic fertilizers and inorganic soil conditioners to check chemical and physical properties in accordance with the annual testing plan

The methods according to which testing is carried out are defined by the Regulation on testing methods for plant nutrition and soil conditioners (Official Gazette of RS 84/2017). In the case of plant nutrition products for which no test methods have been established, other validated and internationally recognized methods are applied, as well as methods proposed by the manufacturer.

SP Laboratorija has more than 15 years of experience in testing fertilizers. Within the scope of accreditation, determines the content of:

- *macroelements*

- total nitrogen according to Dumas and individual forms of nitrogen - ammonia and nitrate nitrogen
- phosphorus soluble in mineral acids, soluble in neutral ammonium citrate and soluble in water
- total and water-soluble potassium

- *secondary elements*

- sulfur present in various forms and water-soluble sulfur present in various forms
- calcium total and water-soluble
- magnesium total and water-soluble
- sodium total and water-soluble

- *microelements*

- boron, cobalt, copper, iron, manganese, molybdenum and zinc (total and water-soluble)

- *determination of moisture content*

- *determination of granulation by sieving*

- as well as outside the scope of accreditation, determination of biuret content in urea, neutralization value, pH value, phosphorus soluble in 2% formic acid and 2% citric acid and others.



WIDE SPECTRUM OF MODERN TESTS AND SERVICES AT J.S. HAMILTON LABORATORY

J.S. Hamilton Group is the largest laboratory system in Central and Eastern Europe, with laboratories/representative offices in Poland, Lithuania, Latvia, Estonia, Slovenia, Croatia, Hungary and Romania. J.S. Hamilton Group includes 28 strategically located laboratories:



Figure 9: Laboratories and representative offices of J.S. Hamilton Group

Laboratories of the J.S. Hamilton Group perform approximately 540 different types of food tests using accredited methods and boast a long-standing base of 10.000 customers. In addition to food testing, the laboratories offer other testing services as well as inspection, training and compliance checks. Otherwise, J.S. Hamilton has about 8.000 different food testing methods and about 2.000 types of services.

Services provided by J.S. Hamilton cover areas such as food, packaging, cosmetics, dietary supplements, environmental samples and fuel.

- **Food** - key segment of J.S. Hamilton in terms of volume and includes:

- food tests (safety, microbiological, physical-chemical and sensory analysis)
- food quality control and certification
- training, checks and consultation

- **Packaging** - represents a segment in great development that includes analyzes of plastic and paper packaging that is intended to be in contact with food, cosmetics and pharmaceutical products.

- **Cosmetics** - thanks to the stability of cosmetics samples, this segment provides an international aspect of business and creates an opportunity to work with customers on a cross-border basis:

- sensory analysis
- reports on the safety of cosmetic products
- challenge test
- assessment of skin compatibility under dermatological control

- **Dietary supplements** - there are more and more types of dietary supplement products on the market. The offered analyses are:

- microbiological tests
- content of vitamins and minerals
- nutritional statements

- **Environmental samples** - represents a segment with growing importance of sophisticated services, including environmental impact studies and air pollution testing, in addition to:

- testing of water, soil and emissions (including microbiology)
- air and gas control
- consultation

- **Fuel** - fuel testing services are provided to entities that import LPG or to those that export liquid fuels and coal and include fuel quality and quantity testing.

In terms of testing, J.S. Hamilton is most weighted towards physicochemistry and microbiological testing services:

WIDE SPECTRUM OF MODERN TESTS AND SERVICES AT J.S. HAMILTON LABORATORY

		Chemical and Biological				Other				
		Physicochemistry	Microbiology	Quality	Labelling	Mechanical / Flammability	Stability	Organoleptic (Sensory)	Inspection	Fumigation
Testing	Food	***	***		**			**		
	Packaging	***	*	*		*		*		
	Cosmetics	*	***	***	**		***	**		
	Supplements	***	***				**			
	Environmental	***	***	*				*		
	Fuel	**	*	*			*			
Quality Assurance	Food	*							***	**
	Fuel								***	
Certification	Food								***	
	Non-Food								**	

Legend: *** comprehensive provision ** significant provision * moderate provision

Figure 10. Weighting of JSH offerings by key end-market and service type

More information is available on the website <https://hamilton.com.pl/en/>
Our e-mail address splaboratorija@splaboratorija.rs is also at your disposal.

CHANGES IN EUROPEAN FOOD LEGISLATION

Contaminants

Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006

Pesticide residues

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:

- Commission Regulation (EU) 2023/127 of 18 January 2023 as regards maximum residue levels for **acequinocyl**
- Commission Regulation (EU) 2023/128 of 18 January 2023 as regards maximum residue levels for **benalaxyl, bromoxynil, chlorsulfuron, epoxiconazole and fenamiphos**

- Commission Regulation (EU) 2023/129 of 18 January 2023 as regards maximum residue levels for **azoxystrobin, prosulfocarb, sedaxane and valifenalate**
- Commission Regulation (EU) 2023/147 of 20 January 2023 as regards maximum residue levels for **cyromazine, topramezone and triflumizole**
- Commission Regulation (EU) 2023/163 of 18 January 2023 as regards maximum residue levels for **DDT and oxathiapiprolin in or on certain products**
- Commission Regulation (EU) 2023/173 of 26 January 2023 as regards maximum residue levels for **1-methyl-3-(trifluoromethyl)-1H-pyrazole-4-carboxamide (PAM), cycloxydim, cyflumetofen, cyfluthrin, metobromuron and penthiopyrad**

CHANGES IN EUROPEAN FOOD LEGISLATION

- Commission Regulation (EU) 2023/198 of 30 January 2023 as regards maximum residue levels for **abamectin**
- Commission Regulation (EU) 2023/334 of 2 February 2023 as regards maximum residue levels for **clothianidin and thiamethoxam**
- Commission Regulation (EU) 2023/377 of 15 February 2023 as regards maximum residue levels for **benzalkonium chloride (BAC), chlorpropham, didecyldimethylammonium chloride (DDAC), flutriafol, metazachlor, nicotine, profenofos, quizalofop-P, sodium aluminium silicate, thiabendazole and triadimenol**
- Commission Regulation (EU) 2023/466 of 3 March 2023 as regards maximum residue levels for **isoxaben, novaluron and tetraconazole**
- Commission Regulation (EU) 2023/679 of 23 March 2023 as regards maximum residue levels for **pyridaben, pyridate, pyriproxyfen and triclopyr**
- Commission Regulation (EU) 2023/710 of 30 March 2023 as regards maximum residue levels for **bromopropylate, chloridazon, fenpropimorph, imazaquin and tralkoxydim**
- Commission Regulation (EU) 2023/1029 of 25 May 2023 as regards maximum residue levels for **phosmet**
- Commission Regulation (EU) 2023/1030 of 25 May 2023 as regards **Bacillus amyloliquefaciens strain AH2, Bacillus amyloliquefaciens strain IT-45 and Purpureocillium lilacinum strain PL11**
- Commission Regulation (EU) 2023/1042 of 26 May 2023 as regards maximum residue levels for **folpet**
- Commission Regulation (EU) 2023/1049 of 30 May 2023 as regards maximum residue levels for **fish oil, pendimethalin, sheep fat and spirotetramat**
- Commission Regulation (EU) 2023/1068 of 1 June 2023 as regards maximum residue levels for **cyantranilprole**
- Commission Regulation (EU) 2023/1069 of 1 June 2023 as regards maximum residue levels for **bixafen, cyprodinil, fenhexamid, fencicoxamid, fenpyroximate, flutianil, isoxaflutole, mandipropamid, methoxyfenozide, and spinetoram**

CHANGES IN SERBIAN LEGISLATION IN THE PERIOD FROM 16.12.2022-31.07.2023

GENERAL

Official Gazette of RS 41/2023 - Regulation on the list of classified substances

Official Gazette of RS 42/2023 - Regulation on determining the annual program of post-registration control of plant protection products for 2023

Official Gazette of RS 47/2023 - Regulation on determining the List of Serbian standards in the field of general product safety

Official Gazette of RS 52/2023 - Regulation on determining the animal feed safety monitoring program for 2023

Official Gazette of RS 54/2023 - Regulation on determining the food of animal origin safety monitoring program for 2023

MEAT AND MEAT PRODUCTS

Official Gazette of RS 50/2019 i 34/2023 - Regulation on the quality of minced meat, semi-finished meat and meat products

DIETARY SUPPLEMENTS

Official Gazette of RS 45/2022, 20/2023 - Regulation on dietary supplements

CHANGES IN SERBIAN LEGISLATION IN THE PERIOD FROM 16.12.2022-31.07.2023

SEEDS OF AGRICULTURAL PLANTS

Official Gazette of SFRJ 47/87, 60/87, 55/88 i 81/89, Official Gazette of SRJ 16/92, 8/93, 21/93, 30/94, 43/96, 10/98, 15/2001 i 58/2002 and Official Gazette of RS 23/2009, 64/2010, 72/2010, 34/2013 i 3/2023 - Regulation on the quality of seeds of agricultural plants

ITEMS OF GENERAL USE

Official Gazette of RS 8/2023 - Regulation on determining the program for monitoring the healthiness of items of general use for the year 2023

Official Gazette of RS 13/2023 - Program of active substances for inclusion in List I or List Ia and List of active substances for inclusion in the Program of active substances for inclusion in List I or List Ia

Official Gazette of RS 14/2023 - Lists of active substances in biocidal product

Official Gazette of RS 16/2016, 6/2017, 117/2017, 7/2019, 93/2019, 06/2021, 126/2021, 20/2023 - Regulation on the Register of Chemicals

Official Gazette of RS 60/2019, 47/2022, 21/2023 - Regulation on cosmetic products

Official Gazette of RS 24/2023 - List of approved substances

Official Gazette of RS 105/2013, 52/2017, 21/2019, 40/2023 - Regulation on classification, packaging, labeling and advertising of chemicals and specific products in accordance with the UN Globally Harmonized System for Classification and Labeling

WASTE

Official Gazette of RS 36/09, 88/2010; 14/2016, 35/2023 - Law on Waste Management

SAFETY AND HEALTH AT WORK

Official Gazette of RS 35/2023 - Law on Safety and Health at Work

Official Gazette of RS 15/2023 - Regulation on the procedure for inspecting and testing work equipment and testing working environment conditions

