SPLABORATORIJA

MEMBER OF HAMILTON GROUP

NEWSLETTER

July 2025

NEW ACCREDITED TESTINGS IN SP LABORATORIJA

During the month of May, SP Laboratorija has successfully completed regular surveillance and assessment with the aim of extending the scope of accreditation to new analyses by the Accreditation Body of Serbia, in accordance with the requirements of the SRPS ISO/IEC 17025:2017 standard. A new edition of the scope of accreditation is in preparation, which will include new analyses:

- determination of crude fiber content - cellulose (AOCS Ba 6a-05: 2005 and VM/MET 1350), gravimetry, using the filter bag technique by instrument Ankom, USA. The method is used for the determination of cellulose (crude fiber), which is the organic residue remaining after cooking with 0.255N H_2SO_4 and 0.313N NaOH. Compounds removed by acid and alkali cooking are proteins, sugar, starch, lipids and parts of structural carbohydrates and lignin. The Ankom Delta instrument automatically performs all the necessary procedural steps of cooking and rinsing, while the drying and incineration procedures are performed after the automatic part of the analysis is completed. The advantage of this method is:

- faster determination
- the possibility of analyzing 24 samples at the same time
- prevented possible loss during the analysis
- considering the closed system of working with chemicals, a higher level of safety and health of employees and environmental protection

The method is applicable for food and animal feed.

- detection of **Clostridium perfringens** – in addition to the existing accredited methods for determining the number of sulfite-reducing Clostridium spp (SRPS EN ISO 15213-1:2023) and Clostridium perfringens (SRPS EN ISO 15213-2:2023), a standard method for **detecting** Clostridium perfringens (SRPS CEN ISO/TS 15213-3:2024) in food, animal feed and surface samples was introduced.

The currently valid scope of accreditation is available on the website of the Accreditation Body of Serbia www.ats.rs/Obim akreditacije SP Laboratorija. Customers will be informed about the publication of the new scope of accreditation.

picture 1. ANKOM Delta instrument for the determination of crude fibre - cellulose

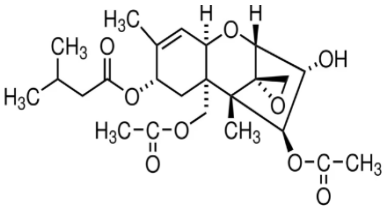
AMENDMENT OF THE REGULATION ON MAXIMUM CONCENTRATIONS OF CERTAIN CONTAMINANTS IN FOOD ("Official Gazette of RS", NO. 73/2024, 90/2024, 47/2025)

In the Official Gazette of the RS No. 47/2025 of 30/05/2025, an amendment to the Regulation on maximum concentrations of certain contaminants in food ("Official Gazette of the RS", No. 73/2024, 90/2024) was published, which entered into force on 31/05/2025. Significant change, among other things, refers to the introduction of maximum permitted concentrations:

- in the group of mycotoxins for **T-2** and **HT-2 toxin** and
- in the group of metals for **nickel**

The amendment is a result of harmonization with changes in the Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.

Mycotoxins are toxic secondary metabolites produced by fungi and potentially contaminate food and feed. **T-2** and **HT-2** are toxins of a different species of Fusarium fungus. T-2 toxin is rapidly metabolized to a large number of products, with HT-2 toxin being the major metabolite. Contamination with fungi and mycotoxins depends on many factors such as agronomic practices and climate conditions. Unfavorable weather conditions further encourage mold growth. They are often found in agricultural products such as oats, corn, barley and wheat.

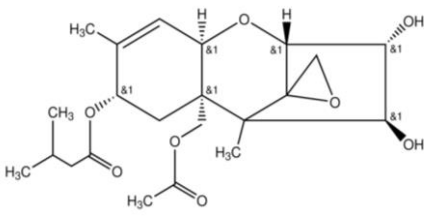


picture 2. T-2 toxin

Due to their high cytotoxic and immunosuppressive effects, T-2 and HT-2 toxins pose a significant health risk to humans and animals.

Nickel is a widespread component of the Earth's crust and is present in the biosphere. Its presence in food can originate from both natural and anthropogenic sources, since there are many industrial and technological applications of nickel. Nickel can cause both chronic and acute adverse effects. According to *Commission Recommendation (EU) 2024/907 of 22 March 2024 on the monitoring of nickel in food*, the member states of the European Union, in cooperation with subjects in the food business, monitor the presence of nickel in defined categories of food during 2025, 2026 and 2027, and where necessary, collect information on measures to reduce the level of nickel in food, which will contribute to a more comprehensive overview of the occurrence and presence of nickel in foodstuffs.

In SP Laboratorija, the content of T-2 and HT-2 toxins, as well as the content of nickel is determined within the flexible scope of accreditation. More information about the group of products in which the specified parameters are determined can be found on the website: https://splaboratorija.rs/en/o-nama/sertifikati-i-obim-akreditacije/akreditacija/



picture 3. HT-2 toxin

RENEWED GMP+ CERTIFICATION

The GMP+ certification of SP Laboratorija has been renewed in June, with a validity period of 3 years - until 05.06.2028.

In the food chain, feed safety is of high importance. GMP+ is the largest certification scheme for safe and sustainable animal feed, with over 19,000 companies in 90 countries worldwide. The scheme consists of two modules:

1. GMP+ FSA - Feed Safety Assurance - with this certification, companies prove that they meet all the requirements and conditions for ensuring the safety of animal feed and contribute to safer animal feed around the world. It consists of different standards for all actors in the feed chain, including:

- production of animal feed
- distribution (trade)
- provision of transport and storage services
- **laboratory activities**

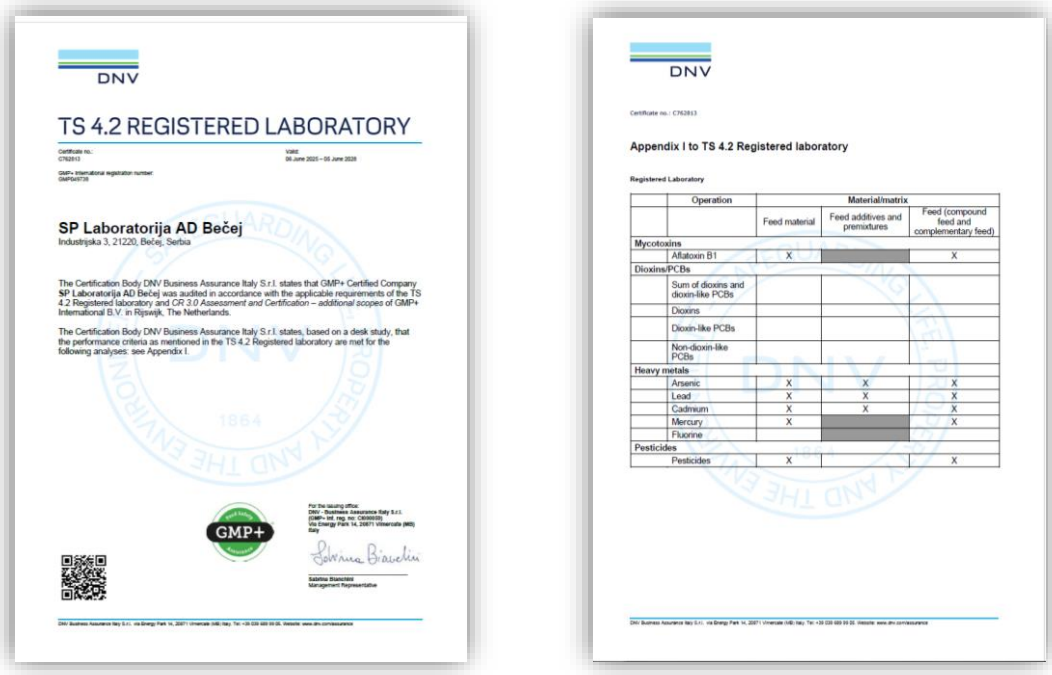
2. GMP+ FRA - Feed Responsibility Assurance - companies prove that they meet market requirements for more sustainable and responsible work. By using a responsible production process, companies contribute to more sustainable animal feed around the world.

High-quality laboratory testing is an essential element of ensuring the safety of animal feed. Within the GMP+ scheme, analyses of the following critical contaminants can be carried out only by GMP+ registered laboratories:

- Aflatoxin B1;
- sum of dioxins and dioxin-like PCBs /
- dioxins / dioxin-like PCBs / non-dioxin-like PCBs;
- heavy metals (arsenic, lead, cadmium
- and mercury) and fluorine;
- pesticide residues

SP Laboratorija has been a TS 4.2 registered laboratory for the determination of aflatoxin B1, heavy metals (Pb, As, Cd, Hg) and pesticide residues within the GMP+ FSA - Feed Safety Assurance module since 2019.

In order to complete the scope of testing, the remaining parameters - the sum of dioxins and dioxin-like PCBs/dioxins/dioxin-like PCBs/ non-dioxin-like PCBs and fluorine can also be determined in cooperation with SP Laboratorija, as subcontracted tests.



DNV

TS 4.2 REGISTERED LABORATORY

Certificate no.: C762813 Valid: 06 June 2025 – 05 June 2028

GMP+ International registration number: GMP045738

SP Laboratorija AD Bečej
Industrijska 3, 21220, Bečej, Serbia

The Certification Body DNV Business Assurance Italy S.r.l. states that GMP+ Certified Company SP Laboratorija AD Bečej was audited in accordance with the applicable requirements of the TS 4.2 Registered laboratory and *CR 3.0 Assessment and Certification – additional scopes* of GMP+ International B.V. in Rijswijk, The Netherlands.

The Certification Body DNV Business Assurance Italy S.r.l. states, based on a desk study, that the performance criteria as mentioned in the TS 4.2 Registered laboratory are met for the following analyses: see Appendix I.

GMP+

For the issuing office:
DNV - Business Assurance Italy S.r.l.
Sabrina Bianchini
Management Representative

DNV

Certificate no.: C762813

Appendix I to TS 4.2 Registered laboratory

Registered Laboratory

	Operation	Material/matrix		
		Feed material	Feed additives and premixtures	Feed (compound feed and complementary feed)
Mycotoxins				
	Aflatoxin B1	X		X
Dioxins/PCBs				
	Sum of dioxins and dioxin-like PCBs			
	Dioxins			
	Dioxin-like PCBs			
	Non-dioxin-like PCBs			
Heavy metals				
	Arsenic	X	X	X
	Lead	X	X	X
	Cadmium	X	X	X
	Mercury	X		X
	Fluorine			
Pesticides				
	Pesticides	X		X

picture 4. GMP+ certificate

PROTEINS – DUMAS OR KJELDAHL?

Ljiljana Vujačić, as a representative of SP Laboratorija, participated in the workshop 2025:NUTRIENTS, which was organized in the demo laboratory of PROANALYTICA DOO in cooperation with Elementar GmbH and Milestone Srl, manufacturers of automated instruments for determining protein and fat content. Ljiljana Vujačić presented the experiences of SP Laboratorija as an end user of Elementar Rapid N-cube and Elementar Rapid N-exceed for determining protein content.

Proteins are one of the basic parameters of food and feed quality. From 1983 to 2009, determination of protein content in SP Laboratorija was performed just by Kjeldahl method. The increase in workload, primarily of high-protein samples where protein content is a key parameter of the product category, required a larger number of samples to be analyzed in a shorter period of time. Therefore, the laboratory purchased the instrument that determines the content of total nitrogen by combustion according to the Dumas principle.

Jean-Baptiste-André Dumas is a French chemist who pioneered organic chemistry - he established quantitative organic analysis. The method according to Dumas is based on the determination of the total nitrogen content, by burning the sample in a combustion tube, at a temperature of at least 960°C in a CO_2 atmosphere, enriched with oxygen. At the same time, gaseous decomposition products remain in a closed system. Gases produced during combustion are introduced into pipes (columns) with catalysts where they are quantitatively transformed.

Inorganic and organic nitrogen compounds are oxidized and/or evaporated. Combustion products are nitrogen oxides (NO_x) or molecular nitrogen N_2. After the conversion of all forms of nitrogen into N_2 and after the separation of other combustion products (sulphur oxide, carbon, water), the total nitrogen content is measured using a TCD (thermal conductivity detector) in relation to the reference gas, and based on the obtained integral of the measurement, the nitrogen content in the sample is determined. Multiplying with the protein conversion factor gives the total crude protein content in the sample.
Methods by Dumas used in SP Laboratorija:

- SRPS EN ISO 16634-1:2010 Food products - Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content - Part 1: **Oilseeds and animal feeding stuffs**

picture 5. Proteins in food

- SRPS EN ISO 16634-2:2016 Food products - Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content - Part 2: **Cereals, pulses and milled cereal products**
- SRPS EN ISO 14891:2010 **Milk and milk products -** Determination of nitrogen content - Routine method using combustion according to the Dumas principle
- AOAC Official method of Analysis 992.15:1996, Crude protein in **Meat and Meat Products Including Pet Foods**, Combustin Method
- AOAC Official method of Analysis 993.13:1997, Nitrogen (total) in **Fertilizer**
- MEBAK 1 Methods of analysis, Translation: Dr. Slobodan Gaćeša, Novi Sad, 2000 (point 2.5.2.2), Determination of nitrogen by the Dumas method (**malt and cereals**), (Compliant with the EBC method)
- SRPS ISO 13878:2005 **Soil quality —** Determination of total nitrogen content by dry combustion ("elemental analysis")

Annually, about 25,000 samples with different protein content from 0.1% to 90% are analyzed using the Dumas method in SP Laboratorija.

Location of testings: laboratory (Bečej, Industrijska 3)

Chemical (analytical) testings: food, animal feed and fertilizers

O.N.	**Test object material / product**	**Type of test and/or measured characteristic (testing technique)**	**Measurement range/limit of detection/limit of quantification (if applicable)**	**Reference document**
5.	**Food** **Animal feed** **Fertilizers**	Determination of crude protein content (Total combustion by Dummas)	LOQ 0,01% of nitrogen LOQ 0,1% of protein	SRPS EN ISO 16634-1:2010 SRPS EN ISO 16634-2:2016 SRPS EN ISO 14891:2010 AOAC 992.15:1996 AOAC 993.13:1997

picture 6. Excerpt from Scope of accreditation

Parameter	DUMAS	KJELDAHL
Accuracy of the method	both methods with high accuracy	
Repeatability	both methods have high matching between two determinations	
Personells exposure to harmful influences	significantly less exposure to harmful influence	
Duration of the analysis	4-6 min	cca 8h
Notifying any mistake during the analysis	easier and simpler	

Picture 7. Comparison of the method according to Dumas and Kjeldahl

Why to choose the Dumas method?

The Dumas method has following advantages:

- faster, takes only a few minutes, compared to the Kjeldahl method, which takes about 8 hours
- after measuring the weight of the sample, it is fully automated
- increased safety and protection of personnel - the use of strong bases and acids is avoided and thus the potential possibility of injury to people is reduced, both internal injuries (by inha-ling strong vapors) and external injuries (caused by contact with strong acids and bases, with glassware...)
- environmental protection

picture 8. Elementar Rapid N-cube and Elementar Rapid N-exceed

NEW TESTING - FISH ALLERGEN DETERMINATION

Certain ingredients or other substances (such as processing aids), when used in the production of food and remain contained in it, can cause allergies or intolerance in certain people, which can even pose a health hazard. Even very small amounts of a food ingredient to which a person is sensitive can cause allergic reaction. Symptoms of allergic reaction can be mild (itching or rash) or more severe, such as vomiting, diarrhea, and sometimes anaphylaxis (shock). In the case of food intolerance, people have a problem with digesting the given food. The symptoms are similar to those of a food allergy, but an allergic immune reaction does not occur. Intolerance is a disease of the digestive system, not the immune system.

In accordance with the Regulation on declaration, labeling and advertising of food (Official Gazette of the RS No. 19/2017, 16/2018, 17/2020, 118/2020, 17/2022, 23/2022 and 30/2022, 61/2024 - another regulation), data on ingredients that can cause allergies and/or intolerances have to be stated on the food declaration.

The regulation in the Republic of Serbia is harmonized with the European regulation and defines 14 allergens - milk, soy, peanuts, cereals containing gluten, nuts (hazelnuts, almonds, walnuts, cashews, pecans, pistachios, macadamia nuts and Queensland nuts, Brazil nuts), eggs, sesame, mustard, celery, lupine, SO_2 and sulphites, fish, crabs, shellfish and other molluscs).

A newly introduced test in SP Laboratorija is determination of **allergen fish**. Method for determining allergen pistachio is in the development phase currently. Accordingly, the range of allergens that can be determined in SP Laboratorija is as follows:

- gluten
- peanuts
- hazelnut, walnut
- soybeans
- milk
- egg
- mustard
- sesame
- sulfites (by analytical determination of SO_2 content)
- lupine
- celery
- fish

picture 9. Determination of allergens – ELISA photometry

10 YEARS OF FLEXIBLE SCOPE OF ACCREDITATION

Accreditation confirms the laboratory's competence to carry out tests that are strictly defined in the scope of accreditation. Any change in the scope of accreditation, including new testings, are subject to additional evaluation by the Accreditation Body of Serbia (ATS), and only after a successful evaluation and updated scope of accreditation is laboratory able to issue test reports under the accreditation symbol.

This way of expressing the scope (the so-called fixed scope of accreditation) can be limiting in cases where there is a need for frequent changes in the scope of accreditation depending on the needs and requirements of the customer or the market, and additionally when the requirement is limited by time.

By awarding accreditation for flexible scope, the laboratory, based on previously assessed competence and ability, is granted the opportunity to make changes in the scope of accreditation, without prior evaluation of such changes by Accreditation body of Serbia and issue test reports with the accreditation symbol.

picture 10. Pesticide residues determination (Triple Quad LC-MS/MS)

SP Laboratoija has introduced flexible scope of accreditation 10 years ago, in 2015, for the determination of pesticide residues and genetic modification, and then in 2018 for the determination of the content of metals and metalloids and mycotoxins.

picture 11. Pesticide residues determination (GC-MS/MS)

picture 12. Sample preparation by microwave digestion for the determination of metals and metalloids using ICP/MS

The most significant and numerous changes took place in the part of pesticide residue determination. In 2015, the laboratory determined 408 residues, while currently, after 10 years, it determines **845 residues**. New parameters (residues) were introduced according to customers requests as well as by following changes in both domestic and European regulations. Such a large number of changes would probably not be possible to implement within the fixed scope of accreditation, while simultaneously meeting customer and market requirements and food and feed safety requirements.

The laboratory is recognized and controlled by the European Reference Labo-ratories (EURL) for the determination of pesticide residues, heavy metals, myco-toxins and GMOs. The aim of EURL's work is continuous improvement of methods used by laboratories, as well as the quality and uniformity of the results of analytical tests. The methods applied should meet the most up-to-date scientific standards and provide accurate, reliable and comparable results throughout the European Union.

The comparability of the results is checked by organizing inter-laboratory tests (PT scheme - Proficiency testing scheme) by EURL. At the end of last year, the European Reference Laboratory for Metals and Nitrogen Compounds in Food and Animal Feed (EURL-MN) awarded SP Laboratorija a certificate of excellent participation in the PT scheme, which recognizes the laboratory as one of the three best European laboratories.

Applying a flexible scope of accreditation significantly improves the work of SP Laboratorija, enables a quick response to the requests of customers (especially in the field of pesticide residue testing), completes the satisfaction of customers needs for testing, and thus, we believe, increases satisfaction with the service provided by the laboratory.

picture 13. Real-time PCR for GMO determination

RAPID MICROBIOLOGICAL TESTINGS USING ELFA TECHNIQUE (Enzyme Linked Flourescent Assay)

Enzyme-linked fluorescence assay (ELFA), also known as enzyme-linked fluorescence immunoassay, is a laboratory technique used to detect specific molecules, such as peptides, proteins, antibodies, and hormones. This method combines the principles of immunology and enzymology to provide a sensitive and accurate way to measure the concentration of analytes in the sample. The principle of ELFA is based on binding of antibodies to a specific antigen, which is linked to an enzyme that catalyzes a fluorescent reaction. The enzyme converts non-fluorescent substrate into a fluorescent product, the intensity of which is directly proportional to the concentration of the analyte in the sample. The fluorescent signal is then measured using a fluorometer or microplate reader.

SP Laboratorija, within the scope of accreditation, by ELFA technique performs testings for the presence of pathogenic microorganisms, such as Listeria monocytogenes and Listeria spp (food and surface samples) and Escherichia coli O157 (including H7) (fresh and frozen fruits and vegetables).

Compared to classical microbiological methods, the application of ELFA technique allows customers to obtain results much faster with increased productivity.

picture 14. Appearance of L.monocytogenes colonies on ALOA selective medium

picture 15. Appearance of L.monocytogenes colonies under a light microscope

L. monocytogenes is mobile Gram-positive colloidal or rod-shaped forms bacteria (0.4 - 0.5 µm wide and 0.5 - 2 µm long). They are found independently (individually) or can form short chains. They are aerobic and facultatively anaerobic microorganisms, while they grow best in microaerophilic conditions. They tolerate relatively high concentrations of CO_2 (eg 30%), while environment with 100% CO_2 inhibits their growth. The optimal growth temperature is between 30 - 37°C, and the temperature limits in which it can survive are from - 1.5 to + 45 °C. It grows at refrigerator temperature (4°C), but does not survive at temperature of 60°C for 30 minutes. The growth of bacteria is possible in the interval of pH values from 4.3 to 9.6, while the optimal pH value is 7.0. It was found that they can survive for four hours at pH 3.3 and a temperature of 37 °C, or less than one hour at pH 1.4.

Based on observations of the disease, the most at-risk categories of the human population are:

• pregnant women: they are twenty times more susceptible to listeriosis than other healthy adults

• newborns: they get sick earlier than pregnant women, where serious disorders arise as a result of infection during pregnancy

• persons with impaired immune system

• persons suffering from cancer, diabetes or similar diseases

• people with AIDS are three hundred times more susceptible to infection than people with a healthy immune system

• people taking glucocorticosteroid drugs

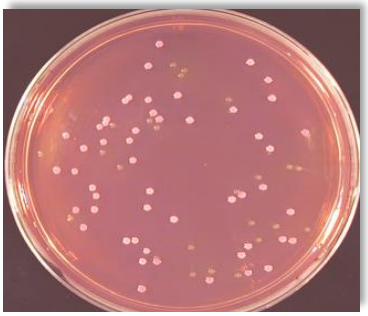
• elderly people

The length of the incubation period, from consumption of food contaminated with L. monocytogenes to the appearance of clinical symptoms, can vary considerably. Sometimes the incubation is shorter than 24 hours, but it can last up to several weeks too.

Although intensive research on L. monocytogenes and listeriosis has been undertaken in recent years, the minimum infectious dose that causes disease in humans is still not exactly known. Different countries have adopted different precautions for the potential presence of L. monocytogenes in food. In our country, valid legal regulations oblige and define the criteria for testing the presence of L. monocytogenes in food. The risk assessment was performed depending on the type and properties of the food consumed and its purpose, respecting the diversity of food that favors or does not favor the growth and development of this bacterium.

Escherichia coli is a Gram-negative, rod-shaped, facultatively anaerobic bacterium. There are strains that have evolved into pathogenic E. coli, such as enterohemorrhagic E. coli (EHEC) that produce Shiga toxins (Stxs). **E. coli O157:H7** is the most frequently isolated serotype of enterohemorrhagic E. coli, which damages the mucosa of the small intestine by producing and secreting toxins.

Infection with Escherichia coli O157:H7 can occur through ingestion of contaminated food or water or in contact with contaminated surfaces. Examples of this can be undercooked ground beef, but also leafy vegetables and raw milk. It is highly virulent, with a low infectious dose: inoculation of less than 10 to 100 colony-forming units (CFU) of Escherichia coli O157:H7 is sufficient to cause infection, compared to over a million CFU for other pathogenic E. coli strains. One of the hundreds of strains of Escherichia coli, E. coli O157: H7 is the cause of disease through ingestion of food and water.



picture 16. Appearance of E. coli O157:H7 colonies on selective medium Sorbitol MacConkey Agar

Although most strains of E. coli are harmless and normally present in the gastrointestinal tract of humans and animals, this strain produces a powerful poison (Shiga toxin) and can cause serious illness. Infection with this bacterium often causes bloody diarrhea and stomach cramps.

Symptoms usually appear within two to four days, but may take up to eight days.

Thanks to the faster results obtained using the ELFA technique, customers are enabled to manage food production and monitor processes more easily and quickly, which certainly contributes to higher safety of the food we consume.

CHANGES IN LEGISLATION OF REPUBLIC OF SERBIA IN THE PERIOD FROM 16.12.2024 - 30.06.2025

HEALTH SAFETY

• "Official Gazette of the Republic of Serbia ", No. 103/2024 - Regulation on methods of sampling and testing of food to determine the presence and level of certain contaminants

• "Official Gazette of the Republic of Serbia" ,No. 73/2024, 90/2024, 47/2025 - Regulation on maximum concentrations of certain contaminants in food

• "Official Gazette of the Republic of Serbia" No. 53/2025 - Regulation on establishing the Health Safety Monitoring Program for items of general use for 2025

• "Official Gazette of the Republic of Serbia" No. 53/2025 - Regulation on establishing the Food Safety Monitoring Program for 2025

•"Official Gazette of the Republic of Serbia" No. 51/2025 - Regulation on establishing the Food Safety Monitoring Program for Imported Food of Animal Origin and Feed for 2025

• "Official Gazette of the Republic of Serbia" No. 51/2025 - Regulation on establishing the Food of animal origin Safety Monitoring Program for 2025

• "Official Gazette of the Republic of Serbia" No. 32/2025 - Regulation on establishing the Food Safety Monitoring Program of plant and mixed origin for 2025

• "Official Gazette of the Republic of Serbia" No. 28/2025 - Regulation on establishing the Annual Program of Post-Registration Control of Plant Protection Products for 2025

• "Official Gazette of the Republic of Serbia", No. 37/2025 - List of Approved Substances

GENERAL

• "Official Gazette of the Republic of Serbia" No. 47/2025 - Regulation on Additional Requirements for Placing on the Market Products Containing Palm Oil, Palm Fat, or Other Vegetable Oils and Fats

AGRICULTURAL PLANTS

• Official Gazette of the Republic of Serbia 30/2010, 19/2025 - Law on Recognition of Varieties of Agricultural Plants

CHEMICALS

• Official Gazette of the Republic of Serbia No. 11/2025 - Regulation on the List of Classified Substances

BIOCIDAL PRODUCTS

• Official Gazette of the Republic of Serbia No. 11/2025, 33/2025 - Lists of active substances in biocidal products

• Official Gazette of the Republic of Serbia, No. 11/2025 - 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

OCCUPATIONAL HEALTH AND SAFETY

• Official Gazette of the Republic of Serbia No. 76/2024, 38/2025 - Regulation on the method and procedure for risk assessment at the workplace and in the working environment

• Official Gazette of the Republic of Serbia No. 76/2024, 38/2025 - Regulation on the procedure for inspection and testing of work equipment and inspection and testing of electrical and lightning protection installations and testing of working environment conditions

• Official Gazette of the Republic of Serbia No. 5/2025, 38/2025 - Regulation on preventive measures for safe and healthy work at height

• Official Gazette of the Republic of Serbia 5/2025, 38/2025 - Regulation on the method of keeping and retaining records in the field of occupational safety and health

CHANGES IN EU REGULATIONS

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:
  – there were no changes in period 16.12.2024-30.06.2025

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) 2024/3196 of 18 December 2024 amending Annex I to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards **radish leaves**

- Commission Regulation (EU) 2025/115 of 21 January 2025 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 **fluxapyroxad, lambda-cyhalothrin, metalaxyl, and nicotine** in or on certain products

- Commission Regulation (EU) 2025/146 of 29 January 2025 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 **zoxamide** in or on certain products

- Commission Regulation (EU) 2025/158 of 29 January 2025 amending Annex II to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for **acetamiprid** in or on certain products

- Commission Regulation (EU) 2025/195 of 3 February 2025 amending Annex II to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for fenbuconazole and **penconazole** in or on certain products

- Commission Regulation (EU) 2025/581 of 27 March 2025 amending Annexes II and IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for **cycloxydim, dichlorprop-P, flupyradifurone, methyl nonyl ketone, plant oils/citronella oil, potassium sorbate and potassium phosphonate** in or on certain products

- Commission Regulation (EU) 2025/1163 of 13 June 2025 amending Annexes II, III and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for **chlorpropham, fuberidazole, ipconazole, methoxyfenozide, S-metolachlor and triflusulfuron** in or on certain products

- Commission Regulation (EU) 2025/1164 of 13 June 2025 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 **cyantraniliprole, cyflumetofen, deltamethrin, mefentrifluconazole, mepiquat and oxathiapiprolin** in or on certain products

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