

Swiss Confederation

Federal Department of Economic Affairs, Education and Research EAER State Secretariat for Economic Affairs SECO

#### Swiss-Ukrainian Project

### "ESTABLISHMENT OF A RISK-BASED FOOD SAFETY CONTROL SYSTEM IN THE DAIRY VALUE CHAIN IN UKRAINE"

Component 3: Private industry engagement in food safety control system

Importance of safe raw milk - policy level

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### **Outlook**

- 1. Introduction
- 2. Law of Ukraine "On Main Principles and Requirements to Safety and Quality of Food Products" dated 23.12.1997 # 771/97-VR
- 3. Law of Ukraine "On Milk and Dairy Products dated 24.06.2004 # 1870-IV
- 4. SSU 3662-97 "Cow's whole milk. The requirements for the procurement"
- 5. SSU 3662:2015 "Cow's milk. The requirements for the procurement. Technical requirements" (*in force from 01.01.2017*)



### Introduction: The EU's Food Law

#### The basic principles:

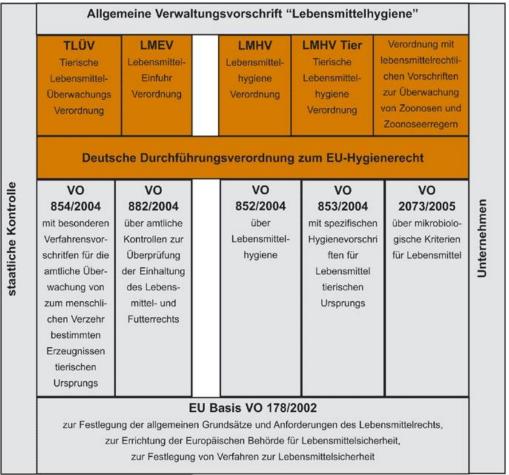
- protection of public health, plant health and animal health and welfare;
- risk analysis and independent scientific advice;
- precaution;
- possibility to trace the origin of all products;
- transparency and clear, unambiguous information on food and feed;
- clearly defined responsibilities for all actors in the agro-food chain. It is the prime responsibility of all actors along the food chain to put safe food on the market;
- strict controls and regular checks;
- training and education.

Source: European Union, 2014

- Regulation (EC) No 178/2002: General Food Law
- Regulation (EC) No 852/2004
  on the hygiene of foodstuffs
- Regulation (EC) No 853/2004 on the specific hygiene rules for food of animal origin
- Regulation (EC) No 882/2004
  on official control
- Regulation (EC) No 854/2004 on official controls on products of animal origin



## National implementation of the new EU food hygiene legislation: case Germany





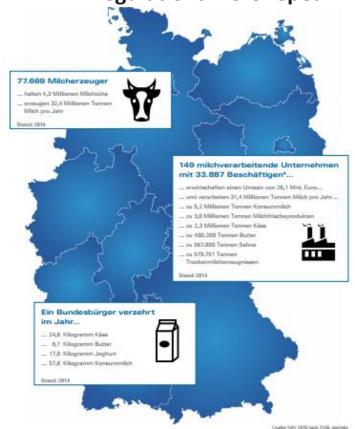




5 Regulations were adopted

16 Regulations were amended

12 Regulations were repeal



## 2. Law of Ukraine # 771/97-VR"On Main Principles and Requirements to Safety and Quality of Food Products" dated 23.12.1997

### Article 20. Duties of food business operators (FBO)

- 1. FBOs are responsible for the compliance with requirements of legislation on food safety and quality food products within the activities which they carry out
- 2.2 Develop, enact and implement permanent procedures based on HACCP principles, and to provide appropriate training on the use of permanent procedures based on HACCP principles, those who are responsible for these procedures in the production and circulation food;

shall take effect for facilities that carry out activities with food, which is a part of the raw ingredients of animal origin (*except small capacity*) - 20.09.2017 !!!

2.6 Provide traceability and provide information according Article 22 of this Law;



# Article 22. Requirements for operators for ensuring traceability

### "One step forward, one step back" approach:

- FBO should be able to track other operators that supply them food and other objects of sanitary
- FBO operators must be able to install other market operators, which they supply food and other objects of sanitary measures

FBO should apply systems and procedures to ensure the availability of such information to the competent authority upon request.

The information must be kept for six months after the final date of sale of the food put on the labeling.



## Chapter VII General hygiene requirements for handling with foodstuffs\*

Article 40. General requirements for FBO in primary production and record keeping to ensure food safety

1 To ensure the safety of primary products at the time of primary production, transportation, storage and other handling of primary products at the place of production and transportation of live animals and the protection of human health market operators implement measures to:

- 1) management of hazardous factors;
- 2) the health of plants and animals that have an impact on human health, including implementation of plans for state monitoring and control of zoonoses and their pathogens.



## Chapter VII General hygiene requirements for handling with foodstuffs \*

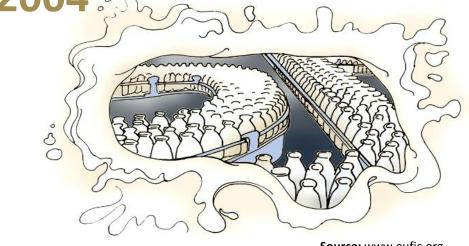
Article 40. General requirements for FBO in primary production and record keeping to ensure food safety

- 6. FBO who are engaged in breeding, hunting or primary production of food of animal origin make records:
- 1) the type and origin of feed;
- 2) veterinary drugs for animals, the date of their application, the waiting time after which permitted the use of animals and / or foodstuffs of animal origin;
- 3) the presence of animal diseases that can affect food safety;
- 4) results of research (tests) of samples obtained from animals or other samples taken for diagnostic purposes;
- 5) data on inspections of animals and / or food.



2. Law of Ukraine # 1870-IV "On Milk and Dairy Products dated 24.06.2004

Defines the legal and organizational basis to ensure safety and quality of milk and milk products



Source: www.eufic.org

Article 4. Requirements for safety and quality criteria for raw milk and dairy products

Article 9. Veterinary-sanitary requirements for milk production and processing

Article 10. Organization of control of safety and quality of raw milk and dairy products by business operators



# SSU 3662-97 "Cow's whole milk. The requirements for the procurement"

Indication	Extra	Higher	First	Second
Total bacterial	≤ 100.000	≤ 300.000	≤ 500.000	≤
contamination, in см <sup>3</sup>				3.000.000
Temperature, °C	≤ 6	≤8 *	≤ 10	≤ 10
Somatic cells, y cm³	≤ 400.000	≤ 400.000	≤ 600.000	≤ 800.000
Acidity, 0 T	from 16	From 16 до	≤ 19	≤ 20
	до 17,0	17,0		
Mass fraction of dry	≥ 12,2	≥11,8	≥11,5	≥10,6
matters, %				
Density, kg / m <sup>3</sup> at 20 C		1027		
no less than				



# SSU 3662:2015 "Cow's milk. The requirements for the procurement. Technical requirements"\*

Indicator,	The norm of milk grades		
Unit of measurement	extra	higher	first
Density, kg / m <sup>3</sup> not less than	1028,0	1027,0	
Mass fraction of dry matters, %	> 12,0	> 11,8	>11,5
Group of purity, not less than	1		
Freezing point, ° C, not higher than	Minus 0,520		
Acidity, °T	from 16,0 to 18,0 from 16,0 to 19,0		
Number of mesophilic aerobic and facultative	< 100	< 300	< 500
anaerobic microorganisms (QMAFAnM) CFU/cm <sup>3</sup>			
Somatic cell count, thousand / cm <sup>3</sup>	< 400	< 400	< 500

(\* in force from 01.01.2017)

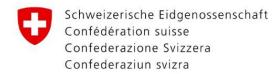


### **Conclusion**

Every FBO at all stages of production, processing and distribution within dairy chain should be aware about their responsibilities regarding food safety!!!







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### Thank you for your attention!