TRANSITION FROM NATIONAL TO EU LEGISLATION

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Dubrovnik, 19.10. 2011
1991 - 2000

1 Quality standard for fruit, vegetables and mushrooms
(SFRJ 1979)

a) General part: marking, presentation, minimum requirements
b) Special part: classification (E,I,II), quality requirements, tolerances
1991 - 2000

Quality standard for fruit, vegetables and mushrooms (SFRJ 1979) covered:

1. FRUIT: apples, pears, peaches, apricots, cherries, sour cherries, strawberries, raspberries, blackberries, gooseberries, bilberries, table grapes, walnuts, chestnuts, hazelnuts, almonds, peanuts, pistachio, figs, citrus fruits, bananas and dates;

2. VEGETABLES: tomato, aubergine, sweet peppers, watermelon, melon, cucumbers, courgettes, early and ware potatoes, cabbage, cauliflower, kale, brussels sprouts, kohlrabi, carrots, beets, radishes, turnips, mangold, spinach, salad, endivie, chicory, onion, garlic, leeks, celery, asparagus, peas, beans, lentils and mushrooms
INTERNAL MARKET: retail
wholesale

IMPORT: control of all consignments before customs procedures

OFFICIAL CONTROL
Trade Inspectorate
Quality of all products

EXPORT - not controlled
2001 - 2004

17 National quality standards (EU standards in form and content)

Covered:
leeks, sweet peppers, salad+endivie, garlic, kivi, cucumbers,
table grapes, cherries+sour cherries+strawberries, apples+pears,
apricots, asparagus, carrots, tomatoes,
cabbage+brussels sprout+ celery+spinach,
peaches+nectarines, onion+chicory,
aubergines+courgettes
EXPORT – not controlled

INTERNAL MARKET:
retail
wholesale

IMPORT:
control of all consignments
before customs procedures

OFFICIAL CONTROL
IRSAFF-IQF
Quality of all food products
2001-2004 DILEMAS AND PROBLEMS

1. Official control of quality of food in internal market and import - reorganization. Not enough inspectors!

2. New competences: certificated food, carcass classification
   Not enough qualification!

3. In control of fruit and vegetables national standards covered
   27 varieties/species
   What about others?

4. Food quality legislation increased and changed enormous
   In legal procedures we have to follow all changes!
2004 - 2007

- EU directives - implementation
- National standards (rules) decreased

F&V: 34 EU standards
  - manual, instructions, check lists
  - trainings

In 2004 internal reorganization of IRSAFF (Inspectorate of Republic of Slovenia for Agriculture, Forestry and Food)
7 Inspection services: IQF (Inspection service for Quality of Food)
  - FIS (Fitosanitarian Inspection Service)
**OFFICIAL CONTROL**
IRSAFF-IQF and FIS
Quality of all food products

**IMPORT of F&V:**
control of quality and safety before customs procedures by FIS in 6 BIPs

**EXPORT - Producers IQF**

**INTERNAL MARKET:**
retail
wholesale
packers
IQF
In 2006 Twinning project: quality of F&V
- 6 weeks for all inspectors
- 2 weeks for special group
- 4 inspectors trainers
- Completion of manual, instructions, check list

In 2007: new EU directives decreased no of standards 10 + 1
- Trainings for all inspectors 2/year
- Communication with traders and producers - meetings and seminars
2008 - 2011

In 2010 REORGANIZATION OF IRSAFF

FOOD SAFETY and FOOD QUALITY in IRSAFF-IQF
- Trainings for all inspectors
- Food safety manuals, instructions...
- Quality inspectors worked on food safety controls, too

In 2011: new EU directive again (more tolerances!)
- Training for all inspectors
- Communication with traders and producers
- Forming specialized groups (safety, quality)
BEFORE AND AFTER 2004

BEFORE:
- 1 STANDARD, defined quality requirements, not a lot of changes
- Less communication with traders and producers
- Less training
- Control oriented on labelling and minimum requirements
- Classification inspected at import stage
- Quality classes and prices at retail stage not connected

AFTER:
- 11 STANDARDS, not so defined, more changes
- More communication
- More training
- International meetings
- Classification, labelling and minimum requirements inspected at all stages
THANK YOU FOR YOUR ATTENTION