



Chamber of Commerce and Industry of Slovenia - CCIS

Jana Ramuš, Ms.C.
Head of Food Safety Area
Jana.Ramus@gzs.si



Slovenia - Dynamic EU member

I FEEL

SLOVENIA



Slovenia in brief:

Location:Central Europe

Capital: Ljubljana

Stable multi-party democracy

Strong macroeconomic performance

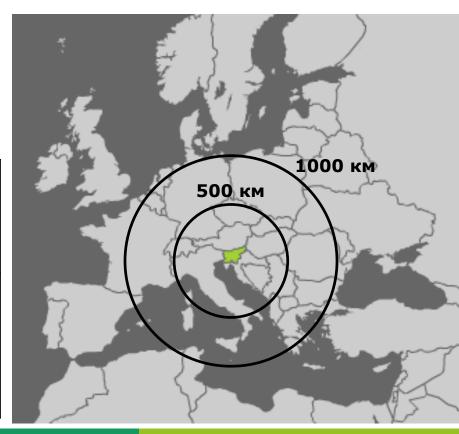
EU member: May 2004

EURO area: January 2007

Member of OECD: May 2010



| | Area size | Population | Forest |
|----------|----------------------------------|---------------------|-------------------|
| Slovenia | 20.273 km ² (145.) | 2 million (145.) | 2/3 of total land |



Slovenian food processing industry in 2018

QUALIFY Interreg Europe

- 755 enterprises
- 14.125 employees
- 2.192 mio € sales income stabile
- 627 mio € export sales income
- 28,6 % export orientation
- 2.204 mio € assests stabile
- 155.193 € productivity -
- 38.863 € added value on empl.











CCIS – Chamber of Commerce and Industry of Slo CAFE - Chamber of Agricultural and Food Enterprises Close partner to Slovenian SMEs

- An independent interest group of legal entities in the agricultural and food sector.
- Representing agricultural and food enterprises on national and EU level.
- Forming positions towards authorities and other stakeholders.
- Promoting Slovene agri-food sector.
- Providing professional assistance through consulting, information sharing, education and training.
- Managing Food Safety commettee.
- Cooperating with GFSI partners.

CCIS – Chamber of Commerce and Industry of Slo QUAI CAFE - Chamber of Agricultural and Food Enterprises

 Member of FOOD DRINK EUROPE (contaminants in general, process contaminants, food safety management, hygiene, food contact materials, nanotechnology, food fraud ...).



- Member of eight European Agri Food sector associations.

















HORIZONTAL CCIS /CAFE working bodies

- Committee on Food Composition, Nutrition and Food Labelling,
- Food Safety Committee (Food Fraud included),
- Public Procurement Committee,
- Committee for International Business,
- Environmental Protection Committee,
- Marketing Committee,
- Negotiating Group for Branch Collective Contract of the Agri Food Sector,
- Slovene Technological Platform "Food for life".



VERTICAL – CCIS /CAFE working bodies

- Sector Association of Agricultural Enterprises,
- Sector Associations of Feed Producers,
- Flour Milling Sector Association,
- Bakery Sector Association,
- Sector Association of Non-alcoholic and Alcoholic Beverages Producers,
- Fruit Growers Sector Association,
- Biogass Sector Association,
- Dairy Sector Association,
- Food Supplements Sector Association.

Our team





dr. Tatjana Zagorc direktorica



dr. Petra Medved Djurašinović samostojna svetovalka



mag. Tina Buh samostojna svetovalka



Tamara Srdarev strokovna sodelavka



mag. Jana Ramuš samostojna svetovalka



Barbara Rupnik samostojna svetovalka



Dea Zavadlav administrativno strokovna sodelavka



Nina Barbara Križnik samostojna svetovalka



Katarina Jevšjak svetovalka



Tjaša Gorjanc administrativno strokovna sodelavka



Maja Oblak administrativno-strokovna sodelavka



Barbara Lončarek administrativno-strokovna sodelavka





Part 2 – VACCP (Food Fraud) Vulnerability Assessment and Critical Control Points











Best practices of special interest

1.Companies certified against IFS, BRC, FSSC22000 (GFSI) are obligatory to assess the food fraud risk through -

Vulnerability assessment which contains:

- identification of potential product fraud activities with help of reliable data sources,
- evaluation of the level of risk for product and supply source (supplier chain),
- evaluation for the need for additional control measures.

The criteria used to evaluate the level of risk are:

- History of product fraud incidents,
- Ease of fraudulent activity,
- Supply chain complexity,
- Current control measures,
- Supplier confidence.

(Negative – not enough experience by the company, not enough reliable information, only for bigger companies obligated, problematic analytical methods – (you have to know what are you looking for or you need comprehensive data base)



Best practices of special interest

- 2. Food business operators are attending the conferences on Food fraud topics (Negative until now all such conferences were abroad (Manchester, London), attendance was mainly from big companies and not SMEs.)
- 3. In the frame of food public procurement it was found that most problems are connected with origin and eco certification now we use "Catalogue of Food for Public procurements" where all food data are inserted, including labels and certificates. The control over the data is now much easier and more efficient. (Negative origin testing can be done only with product traceability and not with analysis.)



Best practices of special interest

4. RASFF - monthly news for our members:

Between 1.1. 2010 and 25.9.2019 there were 1020 food fraud notifications (absence of health certificates, illegal imports of food from China, India, Turkey, Nigeria and other countries, horse meat scandal, melamine added to raise the proteins in water diluted milk, metanol in wine and other alcohol beverages, substitution of hazelnuts for peanuts, fipronil in eggs...

5. EU commission portal – occasionally news for our members:

https://ec.europa.eu/knowledge4policy/publication/food-fraud-summary-month-reports



Most often published food fraud (9.2016-12.2018) were fish and seafood (67 notifications), meat and meat products (40 notifications), wine (34 notifications), milk and dairy products (30 notifications). Reasons were: mislabelling, poor traceability records, treating milk or meat with chemicals, adding water to milk, replacing ingredients...



- 6. According AFSVSPP's (The Administration of the Republic of Slovenia for Food Safety, Veterinary Sector and Plant Protection) data 10 most commonly fraud food in Slovenia are:
- extra virgin olive oil (mixing with cheaper oils),
- fish and fish products (illegal trading, replacing fish with fish products, false origin),
- organic food (improper labelling),
- honey (adding sugar or glucose and fructose mixture),
- coffee (adding chicory),
- tea (replacing tea leaves with other's plants leaves),
- spices (adding olive leaves to oregano),
- wine (adding synthetic glycerol),
- fruit juices (mixing with cheaper fruit juices)
- fast food (replacing more expensive meat with cheaper one).



Best practices of special interest

7. FURS (Financial Administration of the Republic of Slovenia-http://www.furs.si/svn/ffs/) published warning for farmers who are buying phytosanitary products in order to prevent using fraud phytosanitary products.

Fraud phytosanitary products can be very inefficient or even dangerous for people or for the environment.

They can:

- -contain only colored water, without active substance,
- -be made from very diluted active substances,
- -contain substances that are forbidden in Europe,
- -contain composites with expired shelf life,
- -have false instructions for use,
- -contain substances that are harmful to treated plants.



Best practices of special interest

How to recognize fraud phytosanitary products?

- They are offered under lower prices and unusual trade routs.
- The labels often don't contain graphical symbols or warning signs and information.
- They are often packed in recyclable packaging, with fraud label of original preparation.
- They can be sold in wrong packaging, for example in oil bottle.
- Most of the fraud phytosanitary products (80 %) are imported from China.

The company which is selling registered, correctly packed and labelled phytosanitary products with all warning sign/sentences and instructions for use, is obligated to sell quality products.

Nobody, except the farmer, who had bought and used fraud phytosanitary products is responsible for potential damage, made by using those products.

How this topics relate (or could relate) to the policy instrument that is tackled by the partner



- Overviewing of current level of food fraud mitigation measures (State analysis).
- Determining the level of implementation of Food Fraud preventive system, including vulnerability assessment and mitigation plan.
- Defining barriers and gaps in Food Fraud preventive system.
- Sharing information with project partners.
- Results comparison between the project partners.
- Collecting and selecting useful information/results from project outcomes for SMEs.

Future possible impacts – policy instrument:

- Collaboration between stakeholders and better awareness on Food fraud problematic.
- More effective controls over frauds.
- Consequently impact on the EU market Less withdrawals / recalls / food waste / outbreaks (costs saving).
- Better competitiveness of SMEs.





- Networking and new contacts.
- Overview of current food fraud status in participating countries, EU and others.
- Getting better understanding about fraud food connected with geopolicy (crime).
- Getting better knowledge on vulnerability assessment and fraud mitigation plan.
- Implementation of efficient mitigation measures.
- Knowledge transfer to SMEs.





Thank you!











Project smedia