FDE 418 FOOD QUALITY CONTROL LESSON-14

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National and International Legislation on Food Quality

Codex Alimentarius Commission

✓ The Codex Alimentarius or "Food Code" established by FAO and the World Health Organization

✓ The main purpose;

- ✓ to protect consumer health
- ✓ to promote fair practices in food trade

Codex Alimentarius Commission

General Subject Committees		
CCCF	Codex Committee on Contaminants in Foods	
<u>CCFA</u>	Codex Committee on Food Additives	
CCFH	Codex Committee on Food Hygiene	
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems	
<u>CCFL</u>	Codex Committee on Food Labelling	
CCGP	Codex Committee on General Principles	
CCMAS	Codex Committee on Methods of Analysis and Sampling	
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses	
CCPR	Codex Committee on Pesticide Residues	
CCRVDF	Codex Committee on Residues of Veterinary Drugs in Foods	

Codex Alimentarius Commission

Commodity Committees		
CCCPL	Codex Committee on Cereals, Pulses and Legumes	
CCFFP	Codex Committee on Fish and Fishery Products	
CCFFV	Codex Committee on Fresh Fruits and Vegetables	
<u>CCFO</u>	Codex Committee on Fats and Oils	
CCPFV	Codex Committee on Processed Fruits and Vegetables	
CCS	Codex Committee on Sugars	
CCSCH	Codex Committee on Spices and Culinary Herbs	

Legislation - European

✓ EU General Food Regulation EC 178/2002 of European Parliament

- Food and animal feed safety, Food presentation, Food fraud,
 Traceability
- Regulation laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety



Legislation - European

✓ Food Control Regulation 882/2004

- Eliminate risk, permit fair trade, protect consumer interests
- Definitions, official control tasks, training of officials
- Official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules
- ✓ Food Control Regulation 882/2004 was recently reviewed and replaced by the Official Controls Regulation (EU) 2017/625

Legislation - European

Official Controls Regulation (EU) 2017/625

- ✓ The aim for replacement:
- ✓ Harmonizing, unifiying and rationalizing the regulatory framework of the entire agri-food chaing
- ✓ The Regulation (EU) 2017/625 widens the fielad of application to the following sectors:
 - Plant health
 - Trade and use of protected plant products,
 - Organic production
 - Use and labeling of Protected Designations of Origin or Protected Geographical Indications-Traditional Speciality Guaranteed

Legislation-Turkey

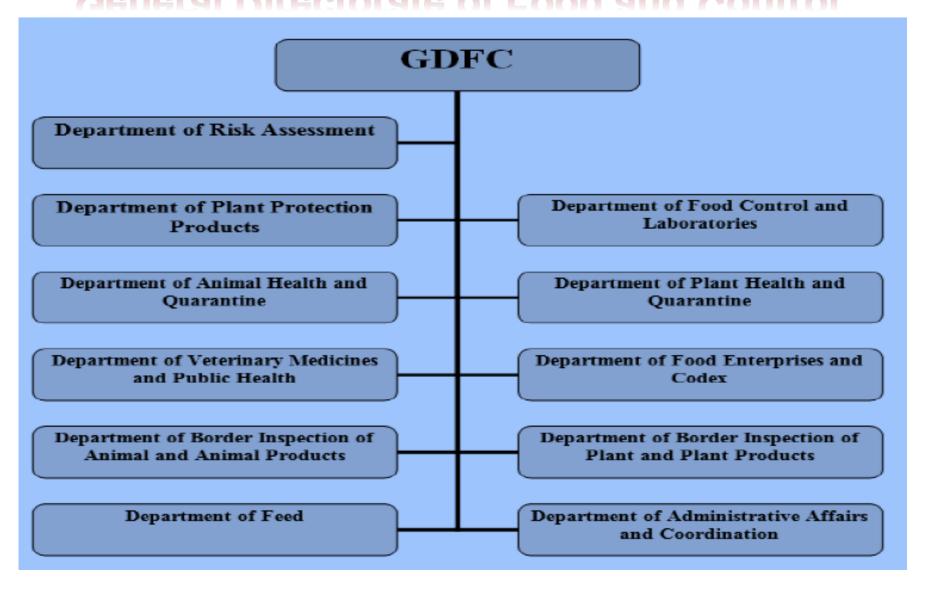
MINISTRY OF AGRICULTURE & FORESTRY

- ✓ Main policy: assurance of high level protection of human health and consumers' interest
- ✓ The competent authority in the fields of;
 - ✓ food safety, veterinary and phytosanitary
 - ✓ responsible for developing policy, legislation and the enforcement for food and feed safety, animal health, animal welfare and plant health in Turkey

Legislation-Turkey

- ✓ The Codex Contact Point in Turkey is General Directorate of Food and Control (GDFC) under Ministry of Agriculture and Forestry
 - General Directorate of Food and Control is the main directorate of the Ministry in charge of food safety, phytosanitary, veterinary and feed safety

General Directorate of Food and Control



Main Tasks

Horizantal Sub-Committees	Vertical Sub-Committees
Food additives	Alcoholic drinks
Methods of sampling and analysis	Non-alcoholic beverages
Foods for special dietary uses	Processed Fruits and vegetables
Pesticide residues	Coffee and chicory
Food contact materials	Cocoa products and chocolate
Flavourings	Fats and Oils
Food Labelling	Milk and milk products
Novel foods	Sugar and products
Contaminants	Cereals-legumes and products
Veterinary drugs and residues	Salt
Food hygiene and microbiology	Spices
	Honey
	Tea
	Meat and meat products
	Traditional foodstuffs
	Quick frozen foodstuffs Egg and egg products

The hierarchy of elements of Turkish food legislation

Constitution (Anayasa)

Law and DecreeBy-Law (DBL) (Kanun ve Kanun Hükmünde Kararname)

Regulation (Yönetmelik)

Communiqué (Tebliğ)

Legislation-Turkey

- ✓ Law on Veterinary Services, Phytosanitary, Food and Feed (No 5996)
- ✓ Law No. 5996 is almost fully harmonized with the EU General Food Law (Regulation No. 178/2002) and "Hygiene Package"
- ✓ The main responsibility for food safety belongs to Ministry of Agriculture and Forestry.
- ✓ The Ministry of Health also undertakes responsibilities with regard to food safety due to its tasks such as protection and improvement of public health, reduction of the risks of diseases and their prevention
 - ✓ Due to the Law 5996, water, food supplements and dietary food for special medical purposes are also under the responsibility of the Ministry of Health.

Ethics in Food Quality Assurance

- ✓ Ethics refers to the *values, principles and codes* by which people live
- ✓ If food safety and quality standards are implemented with lack of ethics, it is not possible to guarantee food safety.
- ✓ Influence of people by their behavior, decisions, work attitude
 - fraudulent or deceptive practices
 - ☐ the adulteration of food
 - any other practices which may mislead the consumer

Ethics and quality

- ✓ Food ethics should be a tool for decision making within the food industry, for the benefit of people and society, and the food industry itself.
- ✓ Without ethics and ethical behaviour nothing can work.

The main food crimes;

- > Blackmail
- Contamination
- Grievous bodily harm
- > Vandalism
- > Cannibalism
- ➤ Pillage
- > Fraud

CODE OF ETHICS

- ✓ The main purpose of codes is to show the correct behavior
- ✓ In the area of food there are many codes of ethics
- ✓ Very often food producers publish their own codes of ethics in food

CODE OF ETHICS

- ✓ The code of ethics in food should include:
 - production of safe food
 - production the high value food
 - honest information to consumers
 - perform under the professional standards in business
 - continuous development
 - sustainability

- ✓ IFST (Institute of Food Science and Technology) Professional Conduct & Professional Conduct Guidelines (guideline No. 1. Wholesomeness of food) the aspects involved in wholesomeness are:
 - ✓ consumer satisfaction
 - ✓ compositional standards
 - ✓ hygienic condition of manufacture storage and handling
 - ✓ absence of injury to health
 - ✓ nutrition value
 - ✓ nutrition comparison

Knowledge Center

Food Technology

Membership

Meetings & Events

Public Policy & Regulations

Career Cen



Certification

For Candidates

Eligibility

Prepare for the exam

Application & Fees

Professional Code of Ethics

For Employers

I'm a CFS

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Recertification

About the International Food Science Certification Commission Home > Certification > For Candidates > Professional Code of Ethics

Professional Code of Ethics

Both CFS credential holders and candidates will be asked to uphold a Professional Code of Ethics, which establishes professional conduct standards and minimal ethical behavior requirements. As a CFS or CFS candidate, you shall:

- Perform your duties with objectivity, due diligence, and professional care.
- · Strive for continuous learning and comply with recertification requirements.
- Be truthful, accurate, and complete with all information provided as part of the certification and recertification process.
- Maintain confidentiality and security of certification examination information and materials.
- Cooperate with International Food Science Certification Commission concerning ethics inquiries.
- Report personal conduct that may violate this Code of Ethics to the International Food Science Certification Commission in a timely manner









✓ NOTHING WITHOUT ETHICS AND ETHICAL BEHAVIOR CAN WORK !!!