

### Annex 3 PROGRAMME ON FOOD IMPROVEMENT AGENTS

#### Course A. Training for control staff on harmonised implementation and enforcement of the EU legislation on food improvement agents

##### Day 1

Time	Title of the session (Tutor)	Training Objective / Subjects Covered	Mod
14:00	14 :30	Registration	
14:30	15:00	Pre-course Test (presented by Dimitra Papadimitriou)	A0.01
15:00	15:15	Introduction to Better Training for Safer Food programme initiative Introduce Better Training for Safer Food programme and the training programme on Food Improvement Agents. Video on Better Training for Safer Food and Video on Food Improvement Agents.	A0.02
15 :15	15 :45	Introduction to the rationale of course A Presentation of the conclusions of SANTE F, fact finding mission on official controls of food additives and post slaughterhouse traceability in EU MS. Information on the SANTE F audit activities in Member in the field of Food Improvement Agents.	A0.03
15:45	16:30	Ice-breaking Coffee Break While having a coffee, the participants are participating to an ice-breaking game. They all receive half an image of Food Improvement Agent and try to meet the person with the other half. In the process, the participants get to talk to other participants.	A0.04
16:30	17:00	Review of trainees' expectations Each trainee formulates his expectation and questions that he/she would like to solve during the week. These questions are collected before the training by e-mails and during the 1st day. (presented by Dimitra Papadimitriou)	A0.05
17 :00	17 :45	Short introduction on the legislation applicable to the official control of Food Additives and Flavourings Presentation of the content of Regulation (EC) 882/2004, Regulation (EC) 1333/2008 and Regulation (EC) 1334/2008 through the angle of an audit plan prepared and implemented by an inspector, taking into account the recent changes introduced. To understand that FIA are food ingredients and to realise the need of the competent food authorities to put into the frame the implementation of the official control of FIA. To explain that authorities need to verify the proper use of food additives (to be safe, to be authorised, to have technological need, and consumers not misleading etc), to verify the proper use of flavourings (union list of flavouring substances, smoke flavourings, restricted use of undesirable substances, etc). (presented by Dimitra Papadimitriou)	A1.01

### Day 1

Time	Title of the session (Tutor)	Training Objective / Subjects Covered	Mod
17:45 18:00	Discussions Q. and A.	Question/answer	A1.02

### Day 2 – Common aspects

Time	Title of the session	Training Objective / Subjects Covered	
09:00 10:00	Inspection procedures of food additives, flavourings and food enzymes	Controls during inspection: checking out food improvement agents in production, producers of premixes, and users of food improvement agents (food processors) – what to focus on during the control. The information that needs to be checked at wholesaler, retail and import levels. Short presentation of the check lists prepared under the frame of the BTSF courses on FIA. (presented by Mar Carretero)	A2.01
10:00 10:30	Coffee break		
10:30 12:00	Inspection procedures of food additives, flavourings and food enzymes	Understanding of quantum satis and carry over principles. Presentation of certain case studies. Providing available informative tools that help officers and inspectors understanding uniform application of legislation on FIA (e.g. PAFF statements, draft Q/A paper on flavourings). To present the aspects of inspection attributed to food enzymes. (presented by Mar Carretero)	A2.02
12:00 12:15	Discussions/ Q. and A		A2.03
12:15 13:15	Lunch		
13:15 14:00	Inspection procedures of food improvement agents	Controls during inspection: checking food improvement agents specifications provided by the suppliers (e.g. against purity criteria). To explain the elements, need to be checked for smoke flavourings. (presented by Mar Carretero)	A2.03

14:00	15:00	Interpretation of analytical results following official sampling and analysis of foods containing FIA. Role and quality requirements for official control laboratories. Examples.	Brief introduction to quality requirements for official control laboratories (e.g. accreditation) and legal provisions as regards analysis (criteria and procedures for validation of methods) and analytical results (criteria to ensure quality and comparability for the interpretation of the results). Interpretation of analytical results in accordance with EU legislation and evaluation of the conformity of the detected concentrations of food additives. Sharing examples of analytical results from official controls and their interpretation when containing naturally occurring FA (e.g. phosphates, benzoates, sulphites). Examples of interpretation of results regarding smoke flavourings and flavourings (presented by Indre Stoskuviene).	A2.04
15:00	15:30	Coffee break		
15:30	16:30	Working groups exercises Inspection procedures 1. Carry over principle	Practical case of understanding how the carry-over principle applies in the composite product and is evaluated in terms of its conformity. (presented by Indre Stoskuviene)	A2.05
16:30	17:45	Working groups exercises – Inspection procedures 2. Interpretation of an official test result	Practical case of interpretation of an official test result of a food additive in a foodstuff containing an authorised food additive without being labelled in the final food. Elaboration of the discussion on the type of further information or documents that need to be investigated to conclude on the compliance of the product. (presented by Indre Stoskuviene)	A2.06
17:45	18:00	Discussions/ Q. and A . At then end, participants will have to answer in few questions to cover the most important lessons learnt during the day		A2.07

### Day 3 – Food Additives

Time	Title of the session	Training Objective / Subjects Covered	
09:00 09:30	Union list of food additives approved for use in other ingredients	To explain the Regulations (EU) 1129/2011 and 1130/2011 amending respectively Annex II and Annex III of Regulation (EC) 1333/2008 by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients. To explain the guidance on the interpretation of food categories. Clarification on specific interpretation issues. Understanding the EU Commission database on food additives. To describe the different parts of the Regulation. To explain the rational on the restricted use of aluminium in food additives. (presented by Emer O'Reilly and Claude Lambre)	A3.01
09:30 10:30	Practical Exercise in Union list of food additives Computer search	Practical training and understanding the use of the new EU food additives database. To work in groups on specific food products and to check them against EU requirements with the support of the EU food additives database. (presented by Emer O'Reilly and Claude Lambre)	A3.02
10:30 11:00	Coffee break		
11:00 11:30	Specifications of food additives	Specifications of food additives, explaining the current EU legislation (Regulation (EC) 231/2012) laying down specific purity criteria on food additives including sweeteners and food colours and the major changes of the current EU legislation with regard to the previous directives applicable. To highlight and stress out what needs to be checked during official controls on food additives. To understand the documents to be presented by producers, distributors and sellers of food additives, premixes, foodstuffs during official controls and their responsibilities. To emphasise on the calculation of the active food additive ingredient (e.g. colour pigment) in the commercial fa preparations and understanding of the particular use of aluminium lakes. (presented by Mar Carretero)	A3.03
11:30 12:30	Practical Exercise on food additive specifications	Controls during inspection: checking food improvement agents specifications provided by the suppliers (e.g. against purity criteria). Exercise on the calculation of the colour pigment in a commercial preparation and content of aluminium in final product when aluminium lake colour was used. (presented by Mar Carretero)	A3.04
12:30 13:30	Lunch		

### Day 3 – Food Additives

Time	Title of the session	Training Objective / Subjects Covered	
13:30 15:00	Practical exercise to understand how to distinguish between a substance used for the processing of food (processing aid) and one used for other reasons	Group exercise to distinguish between a substance used as “additive or enzyme”, as “processing aid” and as “food ingredient”. A scenario will be given to each group regarding a specific application of an additive or enzyme. Groups will be asked to discuss and decide whether in the application the ingredient should be considered a “food additive or an enzyme” a “processing aid” or a “food ingredient” and they will have to justify their decision. (presented by Mar Carretero)	A3.05
15:00 15:30	Coffee break		
15:30 16h30	Labelling requirements applicable to food additives and its preparations, sold to consumers, distributed B2B as such and to final food product.	<p>Short reminder of the provisions of Reg 1169/2011 on Food Information to Consumers and the requirements set in the Reg 1333/2008.</p> <p>Presentation of the administrative check-in labelling requirements, for both food additives not intended for sale to the final consumer and intended for sale to the final consumer.</p> <p>To explain the labelling Requirement of Foods Containing Certain Food Colours, polyols, sweeteners.</p> <p>To provide certain exceptions from labelling. To explain the labelling provisions of labelling of the final product containing food additives, providing examples of exemption of the mandatory labelling. (presented by Emer O'Reilly and Claude Lambre)</p>	A3.06

### Day 3 – Food Additives

Time	Title of the session	Training Objective / Subjects Covered	
16:30 17:30	Practical exercise on the provision of food information to consumers and users of food additives	Group exercise on Business to business labelling requirements. Groups will be given labels of food improving agent or pre-mix intended for business to business sale and participants should check the conformity of the labels with the relevant legislation. One person from each group should present their findings.  Group exercise on final products labelling. Groups will be given real labels of food improving agent or pre-mix or final food products containing food improving agents intended to be sold to the final consumers and participants will have to check the conformity of the labels with the relevant legislation. One person from each group should present their findings. (presented by Emer O'Reilly and Claude Lambre)	A3.07
17:30 17:45		Discussions. At the end, participants will have to answer in few questions to cover the most important lessons learnt during the day.	A3.08
19:30	Dinner		

### Day 4 – Food Flavourings

Time	Title of the session	Training Objective / Subjects Covered	
09:00 09:30	Reminder and definitions regarding flavourings	Short reminder about the content of Regulation (EC) 1334/2008 through the angle of an audit plan prepared and implemented by an inspector. (presented by Tatjana Marcenkova and Catherine Evrevin)	A4.01
09:30 10:00	Specific rules regarding flavourings	Introduction on the scope of regulation (e.g. flavourings, food ingredients with flavouring properties, source materials) and examples of the different categories of food flavourings (flavouring substances, flavouring preparations, thermal process flavourings, flavour precursors, other flavourings, source materials). Identification of flavourings (Flavis no, JECFA nos, CAS no., etc..) Explanation of specific rules regarding the restricted use of naturally occurring substances of toxicological concern in food ingredients with flavouring properties. (presented by Tatjana Marcenkova and Catherine Evrevin)	A4.02

### Day 3 – Food Additives

Time	Title of the session	Training Objective / Subjects Covered	
10:00 10:45	EU list of flavouring substances authorised in food	Presentation of the Regulation (EC) 1334/2008 and 872/2012 of EU amending respectively Annex I of Regulation (EC) 1334/2008 by establishing a Union list of flavouring substances approved for use in food. To explain the content and footnotes of the Union list and the maximum levels for some compounds. Clarification on specific interpretation issues. Understanding of the new EU Commission database on flavouring substances. (presented by Tatjana Marcenkova and Catherine Evrevin)	A4.03
10:45 11:15	Coffee break		
11:15 11:45	Practical Exercise in Union list of food flavourings. Computer search	To have practical training and understand the use of the new EU food flavourings database. To work in groups on specific food products and to check them against EU requirements with the support of the EU food flavouring database. (presented by Tatjana Marcenkova and Catherine Evrevin)	A4.04
11:45 12:15	General labelling and Specific labelling requirements for flavourings	Introduction to the labelling requirements for flavourings and provide clarification on the use of term “natural” in flavourings. To provide information on the guidance document on the labelling of flavourings in food products. To provide information on the draft EU guidance document on the labelling of flavourings in food products. To provide additional information relating to labelling of smoke flavourings to foods. (presented by Tatjana Marcenkova and Catherine Evrevin)	A4.05
12:15 13:30	Lunch		
13:30 14:00	Smoke flavourings legislation and specific rules	Presentation of the Regulation 2065/2003/EC on the scope and harmonized controls on smoke flavourings, how these are produced and used in food and definitions of smoke flavourings. To introduce the EU list of smoke flavouring primary products (EU 1321/2013/EU), the conditions of use and the validation rules when used B2B and added to foods. (presented by Vasiliki Giannouli)	A4.06
14:00 15:00	Smoke flavouring – Traceability	Case study on the traceability of smoke flavourings. (presented by Vasiliki Giannouli)	A4.07
15:00 15:30	Coffee break		
15:30 17:30	Practical exercise on labelling in relation to the use of flavourings in foods	Groups will be given labels of food flavourings intended to be used in foods and participants should check the conformity of the labels with the relevant legislation. One person from each group should present their findings. (presented by Tatjana Marcenkova and Catherine Evrevin)	A4.08

### Day 3 – Food Additives

Time	Title of the session	Training Objective / Subjects Covered	
17:30	17:45	Discussions/ At the end, participants will have to answer in few questions to cover the most important lessons learnt during the day.	A4.09

### Day 5 - Enzymes

Time	Title of the session	Training Objective / Subjects Covered	
9 :00	10:00	Lecture on the legislation applicable to the control of Food Enzymes.	A5.01
		Presentation of the content of Regulation (EC) 1332/2008 on Food Enzymes through the angle of an inspection/official control prepared and implemented by an inspector. It includes information on the state of play of food enzymes, what the Union List of food enzymes and information on the guidance document on criteria for categorisation of food enzymes. Labelling of food enzymes and preparations intended for sale to the final consumer, as well as labelling of the final product containing food enzymes. (presented by Vasiliki Giannouli)	
10:00	10:15	Overview of the lessons learnt	A5.02
		Summary and presentation of the knowledge acquired through presentation of two summarized diagrams; One in relation to the key points on FIA control targeting the effective and efficient enforcement of the legislation and the second on the decision tree for concluding on the conformity of the presence of a food additive into a foodstuff. (presented by Dimitra Papadimitriou)	
10:00	10:30	Information on the given training material and its use. Dissemination of information on FIA. (presented by Dimitra Papadimitriou)	A0.06
10:30	11:15	Coffee break – Check out	
11h15	11h45		A0.07
11:45	12:00	Closing of the Training (TC and EM)	A0.08
12:00	12 :30	Distribution of training certificates	A0.9
12 :30		Lunch and Airport Transfer of participants	