



Export products from West Africa to Europe and the European legislation

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Export to the European Union

Items:

- Legislation for export of foodstuffs to the European Union
 - Primary production (farmers)
 - Food business operators (food processors)
- European microbiological criteria
 - Food safety criteria
 - Food processing criteria
- Export of food products from West Africa
 - Mangoes
 - Baobab products
 - Shea butter



Export to the European Union

Legislation: Commission Regulation (EC) No 852/2004

Primary production (farmers)

Food business operators carrying out **primary production** and those associated operations listed in Annex I shall comply with the general hygiene provisions laid down in **Annex I (part A)** and any specific requirements provided for in **Regulation (EC) No 852/2004**.

Food Business operators (food processors)

Food business operators carrying out any stage of production, **processing and distribution of food** after those stages to which paragraph 1 applies shall comply with the general hygiene requirements laid down in **Annex II** and any specific requirements provided for in **Regulation (EC) No 852/2004**.

Export to the European Union

Primary production (farmers)

Part A: General hygiene provisions for primary production and associated operations

Contents:

- I Scope
- II Hygiene provisions
- III Record keeping

Part B: Recommendations for guides to good hygienic practice

Contents:

- I Information on hazards
- II Control of contamination (mycotoxins, heavy metals, etc)
- III Pest control
- IV Etc.

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Food Business operators (food processors)

General hygiene requirements for all food business operators

chapter I: General requirements for food premises

chapter II: Specific requirements in rooms where food is prepared etc.

chapter III: Requirements for movable and/or temporary premises

chapter IV: Transport

chapter V: Equipment requirements

chapter VI: Food waste

chapter VII: Water supply

chapter VIII: Personal hygiene

chapter IX: Provisions applicable to foodstuffs

chapter X: Provisions applicable to wrapping and packaging of food

chapter XI: Heat treatment

chapter XII: Training



Export to the European Union

Food Business operators (food processors)

Food business operators shall adopt the following specific hygienic measures for foodstuffs:

- **compliance with the EU-microbiological criteria**
(Commission Regulation (EC) No 2073/2005 and No14413/2007)
- **compliance with temperature control requirements**
- **maintenance of the cold chain**
- **sampling and analysis**
- **make use of the HACCP principles**
- **etc.**



European microbiological criteria

The microbiological criteria for foodstuffs are presented in the Commission Regulation (EC) No 1441/2007 and are amended by Regulation (EC) No 2073/2005

Main points:

- starting point is the use of good hygienic practice and HACCP principles;
- there are **food safety criteria** and **process hygiene criteria**;
- use should be made of pre-scribed reference methods. Other methods are allowed if they provide equivalent results;
- the number of samples may be reduced if the HACCP has proven to be effective;
- the food producer is always responsible.



European microbiological criteria

Food safety criteria and criteria for process hygiene

Food safety criteria:

- The criteria defining the acceptability of a product placed on the market.
- If the criteria are not met the products should not be placed on the market!

Process hygiene criteria:

- The criteria indicates the acceptable functioning of the production process.
- If the criteria are not met corrective actions are required!

Export products from West Africa to Europe

Common name	Scientific name
Mango	<i>Mangifera indica</i>
Cashew nuts	<i>Anacardium occidentale</i>
Roselle	<i>Hibiscus sabdariffa</i>
Acacia	<i>Acacia senegal</i>
Baobab	<i>Adansonia digitata</i>
Green beans	<i>Phaseolus vulgaris</i>
Sesame	<i>Sesamum indicum</i>
Shea	<i>Vitellaria paradoxa</i>
Yellow nutsedge	<i>Cyperus esculentus</i>
Cocoa	<i>Theobroma cacao</i>
Coffee	<i>Coffea canphora/Coffea arabica</i>

Mangoes



mango flowers



Immature black
mango fruit



Ripe mangoes

Mangoes: some background information

Mango can be used for among others to make:

- juices
- toppings for ice cream
- as fruit bars
- blended with milk
- sliced as dessert
- etc.



Mangoes are cultivated in many tropical regions and distributed widely in the world. They are one of the most extensively exploited fruits for food, juice, flavor, fragrance and color



Mangoes: Nutrition and other properties

- Mangoes are rich in prebiotic dietary fiber, vitamin C, polyphenols and carotenoids
- They contains essential vitamins and dietary minerals
- The antioxidant vitamins A, C and E comprise 25%, 76% and 9% of the Dietary Reference Intake (DRI) in a 165 g serving

EU-Microbiological criteria for fresh produce

Food safety criteria

<i>L. monocytogenes</i>	<p>1) Ready-to-eat foods able to support the growth of <i>L.monocytogenes</i> 5 samples < 100 cfu/g during shelf-life or absence in 5 samples after production</p> <p>2) Ready-to-eat foods unable to support the growth of <i>L.monocytogenes</i> 5 samples < 100 cfu/g</p>
<i>Salmonella</i>	<p>1) Pre-cut fruit ready-to-eat 5 samples absence in 25g</p> <p>2) Unpasteurised fruit juices ready-to-eat 5 samples absence in 25g</p>

EU-Microbiological criteria for fresh produce

Food process criteria

Escherichia coli

1) Pre-cut fruit (ready-to-eat)

5 samples: 3 < 100 cfu/g

2 < 1000 cfu/g

2) Unpasteurised fruit juices (ready-to-eat)

5 samples: 3 < 100 cfu/g

2 < 1000 cfu/g

The baobab tree



The tree:
Adansonia digitata



The flowers



Baobab fruit

Baobab: some background information

Trees reach up to 20 -25 m in height.

Baobabs store water inside the swollen trunk (up to 120,000 liter)

The bark is used for cloth and rope

The leaves are eaten as leaf vegetables (either fresh or as dry powder) and to prepare condiments (herbs) and medicines

The fruit, called 'monkey bread' is eaten

The seeds are mostly used as thickeners for soups, roasted for direct consumption or pounded to extract vegetable/cosmetic oil.



Baobab: some background information

Analysis of Baobab Fruit Pulp (mg/100 g)

Protein	2.3
Lipids	0.27
Fibers	52
Carbohydrates	75.6
Vitamin C	280-300 (to compare: 51 in oranges)
Calcium	293 (to compare: 125 in milk)
Potassium	2.31
Phosphorus	96-118

Baobab: some background information



Open fruit with the dried fruit pulp)



Powdered dried fruit pulp

- Is used in the treatment of fever, diarrhea, dysentery, haemoptysis, small pox and measles
- Has anti-inflammatory effect
- Etc.



Baobab products: Export to EU and legislation

REGULATION (EC) No 1924/2006 Article 6

Scientific substantiation for claims

1. Nutrition and health claims shall be based on and substantiated by generally accepted scientific data.
2. A food business operator making a nutrition or health claim shall justify the use of the claim.
3. The competent authorities of the Member States may request a food business operator or a person placing a product on the market to produce all relevant elements and data establishing compliance with this Regulation.



Baobab products: Export to EU and legislation

REGULATION (EC) No 258/97

Novel foods and food ingredients

Article 1:

- 1) The regulation concerns the placing on the market within the EU of novel food or novel food ingredients
- 2) It concerns foods and food ingredients which have not hitherto been used for human consumption to a significant degree within the EU



Baobab products: Export to EU and legislation

REGULATION (EC) No 258/97

Novel foods and food ingredients

Following the Commission Decision notified under document number C(2008) 3046):

Baobab dried fruit pulp may be placed on the market in the European Community as a novel food ingredient.

It should be labelled as: ‘Baobab fruit pulp’

(Decision is addressed to: PhytoTrade Africa, London Office, Unit W215, Holywell Centre, 1 Phipp Street, London EC2A 4PS, UK)

Baobab: Exported to Italia for processing

Organic Raw Materials and Extracts For Nutritional and Cosmetics Industries



Main Production Unit : Senegal
European Commercial & Extraction Branch: Italy



**Baobab Fruit
Pulp Dried
Recently
Approved
as Novel Food**

**Baobab Seed Endocarp
Vegetal Omega 3-6-9**

**Cosmetics Natural Powders
100% Natural Mask
Exfoliant**

**Cosmetic Extracts
Hydroglyceric & Glycolic**

CO2 Supercritical Baobab Oil

Ultrasound Baobab OXY Oil

B a o b a b F r u i t G i f t

Where The World Goes For Organic Baobab

Certified Organic by Suolo e Salute

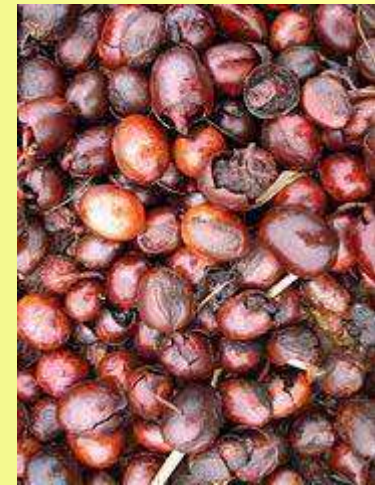
Shea butter



The Tree: *Vitellaria paradoxa*



Ripining nuts



Shea nuts

Shea butter: some background information

Making Shea butter

- Shea nuts are contained in shells
- Shells are cracked and opened by hand
- Nuts are dried to remove moisture
- Dried nuts are crushed and roasted
- Roasted nuts are grounded for oil extraction
- A nut pasta is made by adding warm and kneaded vigorously for coagulation
- Coagulated butter is heated in kettles at high temperature to release the oil
- Shea oil is skimmed and stored to solidify



Shea Butter: some background information

Shea Butter is vastly used by:

- Food and confectionery manufacturers making chocolates, margarine and bakeries
- Pharmaceutical laboratories for making pharmaceutical products
- Premium cosmetic manufacturers in making soaps, shampoos, hair conditioners, bath oils, lip balm, etc.



Shea butter is export to England, Holland, Sweden, and Denmark.



Microbiological criteria

Food safety criteria:

There are no food safety criteria and are not necessary. The reason is that microbial growth will not occur in the Shea butter!

Primary production

Nevertheless for the primary production of Shea butter as ingredient for chocolate, margarine, etc. shall comply with the general hygiene provisions laid down in **Annex I (part A)** and any specific requirements provided for in **Regulation (EC) No 852/2004** (primary production) and **Regulation (EC) No 1881/2006** (contaminants)