

National food quality scheme of LATVIA

Ministry of Agriculture
Juris Zinars



Euroopa Maaelu Arengu
Põllumajandusfond:
Euroopa investeringud
maapiirkondadesse

Food quality schemes

EU food quality schemes:

- Organic Agriculture scheme;
- Guaranteed Traditional Specialties scheme;
- Protected Geographical Indication scheme;
- Protected Denomination of Origin scheme.



National food quality scheme

National food quality scheme

- National food quality schemes play an important role in the development of food quality policy. They also allow producers who do not meet EU registration requirements for GIs to participate in food quality schemes.
- Often producers participating in national quality schemes decide to register their products as PPIs, PDOs or TSGs (producers cooperate with other producers, to increase of their production, agree on common methods of production and prepare common application for GI registration). Participation in food quality schemes also serve to prepare producers for further registration of their products as GIs.
- The purpose of these schemes is not to protected the names but confirm, through a certification system and dedicated labeling the quality of the product.



Benefits

► **Producer:**


Administrative protection by public authorities; Differentiation on the allows often a better price; Possibility to label products with the LV recognizable logo; Product is recognized in Latvia, The state support.

► **Consumer:**

Guarantee on the: Origin of the product; Quality of the product (specification); Authenticity of the product - no imitation; Assured by controls on production site and on the market; offer a wider choice to consumers.

► **Society:**

Secures more of the added value processes in local areas: maintain jobs and economic activities; lead potentially to job creation; Sustainable agriculture; Landscapes - tourism development.



National food quality scheme

REGULATION (EU) No 1305/2013 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 17 december 2013 on support for rural development by the European Agricultural Fund for Rural Development (EAFRD) and repealing Council Regulation (EC) No 1698/2005

Article 16

b) quality schemes, including farm certification schemes, for agricultural products, cotton or foodstuffs, recognised by the Member States as complying with the following criteria:

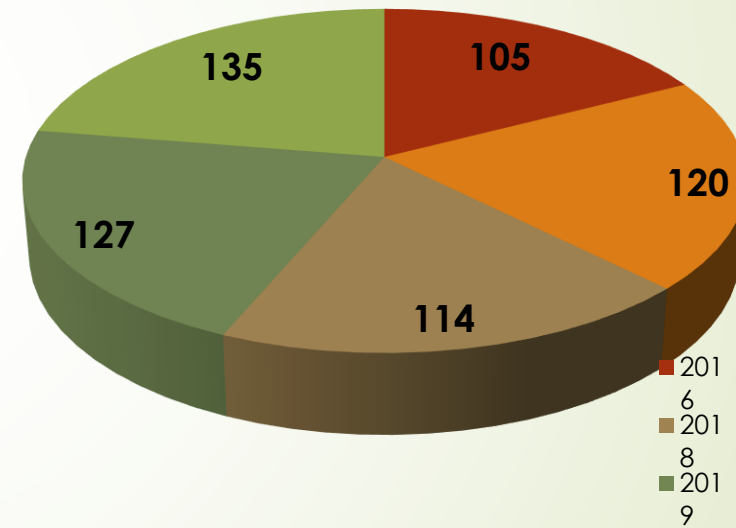
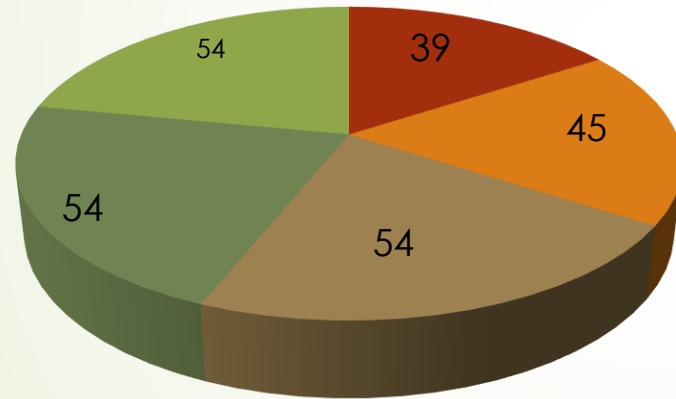
- (i) the specificity of the final product under such schemes is derived from clear obligations to guarantee any of the following:
 - specific product characteristics,
 - — specific farming or production methods, or
 - — a quality of the final product that goes significantly beyond the commercial commodity standards as regards public, animal or plant health, animal welfare or environmental protection;
- (ii) the scheme is open to all producers;
- (iii) the scheme involves binding product specifications and compliance with those specifications is verified by public authorities or by an independent inspection body;
- (iv) the scheme is transparent and assures complete traceability of products.

NFQS

Number of enterprises and products



- 2016
- 2018
- 2019
- 2020



NFQS

Number of enterprises and products

2021.



Producers	56	133
Products	296	588



Development of technical requirements for National food quality scheme

- ▶ *Twinning Light* project
Strengthening of the administrative capacity of the Ministry of Agriculture for development of the National Food Quality policy (2008)
- ▶ Authorities and public organizations have been involved in the project activities - Food and Veterinary Service, Marketing Council, Federation of Food Enterprises, Agricultural Organization Cooperation Council
- ▶ Working groups with participation of inter – professional organizations have prepared the proposals for requirements for foodstuffs in different product groups under the national food quality scheme
- ▶ At the end of the process, all working groups prepared requirements that added Cabinet regulations as quality requirements for different product groups

Development of National Food Quality requirements

Seven working groups, composed of representatives of the respective producers' associations, were formed to develop the standards for production of:


- fruits and vegetables, fresh and processed
- cereals and bread production
- animal and meat production from pigs and cattles
- milk and diary productions
- beekeeping, honey and bee-derived productions
- beer production
- Oilseed *and hen oil* production?

Each working group has prepared production standards for:

- primary (field) production;
- product processing.



Competent authority - Latvia



Food and Veterinary Service (FVS) – the State administrative institution supervised by the Ministry of Agriculture, responsible for implementing measures of food quality scheme control and supervision, including certification of food quality scheme products.



Promotion of National food quality scheme

Latvian Federation of Food Companies (LFFC)

- ▶ LFFC is the only multi-sector NGO of Latvian food processing industry that unites food companies and professional associations

In accordance with the license agreement “On the Quality Product” and the Collaborative Agreement “On the Quality Product”:

LFFC promotes of the national food quality scheme:

- ▶ organization and participation in competitions, trade fairs and exhibitions;
- ▶ publications aimed at raising awareness of NFQS products among the wider public (interviews, press releases, social media campaigns, etc.)

National food quality scheme

- Quality control in all stages – Food and Veterinary Service
- The product complies with the requirements of NFQS:
 - Product quality is higher than general requirements of the EU and national requirements for plant and animal products (e.g. product doesn't contain GMOs and synthetic dyes);
 - Traceable origin - 75% of raw materials is produced in one country (green spoon) or product is produced in only one country (bordo spoon)
 - The final product is in the retail trade.



National food quality scheme

NFQS provides the possibility for producers to produce and for consumers to receive higher quality products:

- Milk and dairy products, beef, pork, goat and sheep meat and its meat products;
- Honey and apiculture products; Cereals and their products, oilseeds and their products;
- Vegetables, potatoes and their products;
- Fruits and berries and products;
- Composite products and dietary supplements;
- Eggs, poultry meat and its products;
- Fish and their products;
- Mineral water, drinking water;
- Confectionery.



NFQS requirements for meat products

Requirements for Preparations and Products from Beef, Pigmeat, Goatmeat, Sheepmeat and Rabbit Meat

Example

- ▶ . It is prohibited to use the following in the production of products and preparations from beef, goatmeat, sheepmeat, pigmeat and rabbit meat:
 1. frozen and chilled meat (except for the case when technological process of the production of sausages envisages freezing meat at the place of production to -18 °C);
 2. mechanically separated meat;
 3. proteins of plant origin and hydrolysed proteins of animal origin;
 4. fat and skin emulsions;
 5. food additives for extension of storage period, improvement of external appearance, enhancement of flavour (E620 to E640), and achievement of the desirable structural properties.
- ▶ Fat and connective tissue contents in the meat (except for skin) shall not exceed the amount determined in point 17 of Part B of Annex VII to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (hereinafter - Regulation No 1169/2011) which the operator determined in an accredited laboratory once a year, and the meat production - sausages, preserves, meat preparations - shall contain at least 70 per cent of meat without skin.
- ▶ Added salt content per 100 g of meat products and meat preparations shall not exceed 1.25 g.
- ▶ The operator shall evaluate organoleptic properties of meat products in each batch, and indicators thereof shall comply with the requirements



The State support for participation in a National food quality scheme in 2021

The supports compensation:

- The cost of certification for the annual control (annual production control for agricultural enterprise, the annual control in the processing of agricultural products and extraordinary control);
- Analysis of food products;
- Administrative costs, which are related to the storage of the documentation, in addition to the costs associated with the inclusion on the label;
- The cost of membership of the group.



Role of NFQS

National quality schemes provide consumers with assurances on the quality and characteristics of the product or the production process used as a result of the participation of farmers in such schemes, achieve added value for the products concerned and enhance their market opportunities.

**Thanks for your
attention!**

