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4 - Food Quality

Content 2 : EU Food Law

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SUMMARY

1. General considerations regarding food quality law
2. Signs of quality: PDO/PGI/TSG
3. Organic farming regulation and indication
4. Signs of quality for Wines and spirits

1. General considerations regarding food quality

“European food and drink reflect the continent’s cultural diversity and rich lands.

EU geographical indication schemes protect specific know how, authenticity and agro environmental conditions”

(<https://ec.europa.eu/info/food-farming-fisheries/food-safety-and-quality/certification/quality-labels/eu-quality-food-and-drink>)



1. General considerations regarding food quality



In a first phase, the term quality was associated with: flavor, maturation, freshness. However, the growing consumer discontent associated with the gradual growth of concern for health, safety, homogeneity and environmental impacts has caused them to enter a search for alternative foods that can meet their nutritional needs.

1. General considerations regarding food quality



Quality is seen as a subjective term: food producers, distributors and consumers may have different perceptions concerning the quality of the product. WHICH MEANS, quality should be understood as a notion that aims to build stable and lasting networks

1. General considerations regarding food quality



One of the important aspect to attest the QUALITY of products is to evaluate the attributes of product quality in an agricultural policy related to specific production methods, resulting from local knowledge and traditions.

1. General considerations regarding food quality



- **LAW on** quality schemes for agricultural and food products:

REGULATION (EU) No 1151/2012 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 21 November 2012

OBJECTIVE: To help product producers to communicate their characteristics and agricultural attributes to buyers/consumers by ensuring:

- 1- Fair competition for farmers and agricultural producers;
- 2- Provide information on these products;
- 3- Respect for intellectual property rights; and
- 4- Integrity of the internal market

1. General considerations regarding food quality



AGRICULTURAL POLICY CHALLENGE: Maintaining the diversity of agricultural production in the Union. / Producers can only continue to produce a diverse range of quality products if they are fairly rewarded for their efforts.

IT IS REQUIRED that:

1) they will be able to communicate to buyers and consumers the characteristics of their products ensuring fair competition;

2) Facility in identifying the product in the market. **ALL**

**THIS CAN BE ACHIEVED THROUGH QUALITY SIGNALS:
PDO, PDI TSG.**

2. Signs of quality



A - Protected Designation of Origin

B – Protected Geographical Indication

C – Traditional Speciality Guaranteed

2. Signs of quality



A - Protected Designation of Origin (PDO)

Created with the aim of supporting producers of certain products linked to a particular geographical area. In essence, the product with protected designation of origin identifies a product:

- Originating from a specific place, region and/or country;
- Whose quality or characteristics are essentially or exclusively associated with some geographical environment with its inherent natural and human factors; and
- Whose stages of production take place all in the defined geographical area.

Which means products purchasing the PDO logo have proven characteristics resulting solely from the terrain and the capacities of producers in the region of the products to which they are associated, that is require that all stages of food in the production process be carried out in that area. / There must be a goal and a link between the characteristics of the product and its geographical origins.

2. Signs of quality



- These links are essential, it is not enough that products have only specific skills or specific natural conditions for a particular area.
- The specificity of this link is the protected notion and makes the identity of the product, that is, a similar product WILL NOT HAVE the same skills that the PDO product will have. the consumer, when he buys the product, also buys this specificity.
- EXAMPLES of Portuguese PDO products: Ameixa d'Elvas DOP; Azeites da Beira Interior (Beira Alta Olive Oil, Beira Baixa Olive Oil) PDO; Borrego Serra da Estrela DOP; Carne Barrosã PDO; Castanha Marvão-Portalegre DOP; Maçã Bravo de Esmolfe DOP; Manteiga dos Açores, DOP wines. LINK: (<https://tradicional.dgadr.gov.pt/pt/produtos-por-regime-de-qualidade/dop-denominacao-de-origem-protegida?start=60>)

2. Signs of quality



B- Protected Geographical Indication (PGI)

The Protected Geographical Indication indicates a name that identifies a product: - Originating from a specific location, region, or country; - Whose quality, reputation or other characteristic is essentially attributable to its geographical origin, and, at least one of the production steps must take place in the defined geographical area.

- In the background, products bearing PGI indication have a specific characteristic that associates them with a given area and at least one stage of the production process. (still, in this type of products, raw materials can come from other regions). **EXAMPLES** of Portuguese PGI Products: Alho da Graciosa; Arroz Carolino das lezírias Ribatejanas; Batata doce de Aljezur IGP; Citrinos do Algarve, Ginja de Óbidos and Alcobaça; Maçã da Beira Alta, Melo de Santa Maria- Açores; Borrego da Beira; Cabrito da Beira.

2. Signs of quality



C - Tradicional Speciality Guaranteed (TSG)

The Traditional Specialty Guaranteed is a sign used in products that have distinctive characteristics that either have traditional ingredients or are made with traditional methods. In essence, this name protects the product resulting from: - from a mode of production, processing or composition corresponding to the traditional practice associated with that product or food; or - It is produced from raw materials/ingredients that are traditionally used in a particular product.

These products, as long as they are registered, may be used by any producer who follows their specification. - Their "specific" character refers to the characteristic or set of characteristics which clearly distinguish them from other similar products or foodstuffs belonging to that category.

EXAMPLES of TSG Portuguese products: Bacalhau de Cura Tradicional Português ETG/Sopa da Pedra de Almeirim ETG.

3 – Organic Farming regulation and indication



ORGANIC FARMING - WHAT IS AND THE OBJECTIVES IT AIMS TO MEET? - Organic farming "is an agricultural method that aims to produce food using natural substances and processes (https://agriculture.ec.europa.eu/farming/organic-farming/organics-glance_pt)

It is a method that tends to have a limited environmental impact, since it encourages:

- The responsible use of energy and natural resources;
- Preservation of ecological balances that in turn will lead to the maintenance of biodiversity;
- Increased soil fertility and water quality conservation.
- Encouraging concern for animal welfare by requiring farmers to meet the specific behavioural needs of animals.
- **REGULATION:** It is intended to provide a clear structure for the production of organic products; aims to satisfy the growing consumer demand for organic products, reliable → leading to a fair market for producers, distributors and traders.

3 – Organic Farming regulation and indication



NEED TO TRUST IN ORGANIC FARMING

- In order of these methods could be able to provide benefits to farmers, consumers must trust that there is respect for the rules on organic production are being followed.
- It is necessary to have a strict system of control and enforcement that GUARANTEES compliance with organic rules and regulations. In essence, it is necessary that:
 - Each EU country names 'bodies or authorities' to inspect operators in the organic food chain. Producers, distributors and traders of organic products shall register with their local control body before being authorised to market their food as organic;

3 – Organic Farming regulation and indication



- Once they have been inspected and verified, they will receive a certificate to confirm that their products meet organic standards;
- All operators are checked at least once a year to make sure they continue to follow the rules;
- Imported organic foods are also subject to control procedures to ensure that they have also been produced and shipped in accordance with biological principles.“
(https://agriculture.ec.europa.eu/farming/organic-farming/organics-glance_pt)

3 – Organic Farming regulation and indication



ORGANIC LOGO - Gives consistent visual identity to this type of products produced and sold in the EU.

- Makes it easier for EU consumers to identify organic products by helping farmers market them in all EU countries.
- Only products that have been certified as organic by an authorised control body may use this logo.
- Basically the use of this logo attests to compliance with all strict conditions on how products are produced, transported and stored.

3 – Organic Farming regulation and indication



FARM TO FORK STRATEGY:

- Aims to implement a fair, healthy and environmentally friendly food system. / It is at the heart of the European Ecological Pact.

This strategy AIMS to accelerate the transition to more sustainable food systems

This strategy establishes regulatory and non-regulatory initiatives./ A proposal for a legislative framework for sustainable food systems is presented to support the implementation of the strategy and the development of a sustainable food policy.

3 – Organic Farming regulation and indication



Regulation (EU) No 1151/2012 OF the EUROPEAN PARLIAMENT AND COUNCIL of 21 November 2012 on the quality schemes of agricultural products and foodstuffs, discipline, among others, the designation of origin and geographical indication (arts 5, n.º s 1 and 2, 7.º, 12.º and 13, as well as traditional specialities guaranteed (Art.17-º)

4 – Signs of quality for wines and spirits



SPIRITS:

The European Union establishes a legislative framework for the production and labelling of these beverages containing quality signs.

The provisions governing their production and labelling are typified in Regulation (EU) 2019/787.

This Regulation also lays down the rules on ethyl alcohol to be used in the production of spirits protected by quality signs.

4 – Signs of quality for wines and spirits



IT IS DEFINED SPIRIT DRINK, as being "*an alcoholic beverage that (...) it is intended for human consumption, has specific organoleptic characteristics and whose minimum volume alcohol content of 15% (...)*" – Article 2, Regulation (EU) 2019/787.

The geographical indication of spirit drinks "*protects the name of a spirit drink originating in a country, region or locality where the particular quality, reputation or other characteristic of the product is essentially attributable to its geographical origin*". (https://agriculture.ec.europa.eu/farming/geographical-indications-and-quality-schemes/geographical-indications-and-quality-schemes-explained_en).

4 – Signs of quality for wines and spirits

WINES



"Wine is, generically, an alcoholic beverage produced by fermentation of grape juice. In the European Union, wine is legally defined as the product obtained exclusively by partial or total fermentation of fresh, whole or crushed grapes, or musts."
(<https://www.asae.gov.pt/newsletter2/asaenews-n-104-dezembro-2016/o-vinho.aspx>.)

- In a general way, the wine sector is covered by a specific regulation that focuses on its quality parameters, as well as by other diplomas implementing rules that are intended to such as labelling or the necessary controls and related to this drink.

Implementing Regulation (EU) 2019/34 Commission of 17 October 2018

4 – Signs of quality for wines and spirits



FLAVOURED WINES

- For these products, the European Commission has established rules aimed at protecting geographical indications relating to the flavoured wine sector.

Therefore, legally, there are regulations that typify certain legal aspects to be fulfilled for the marketing of this type of beverage.

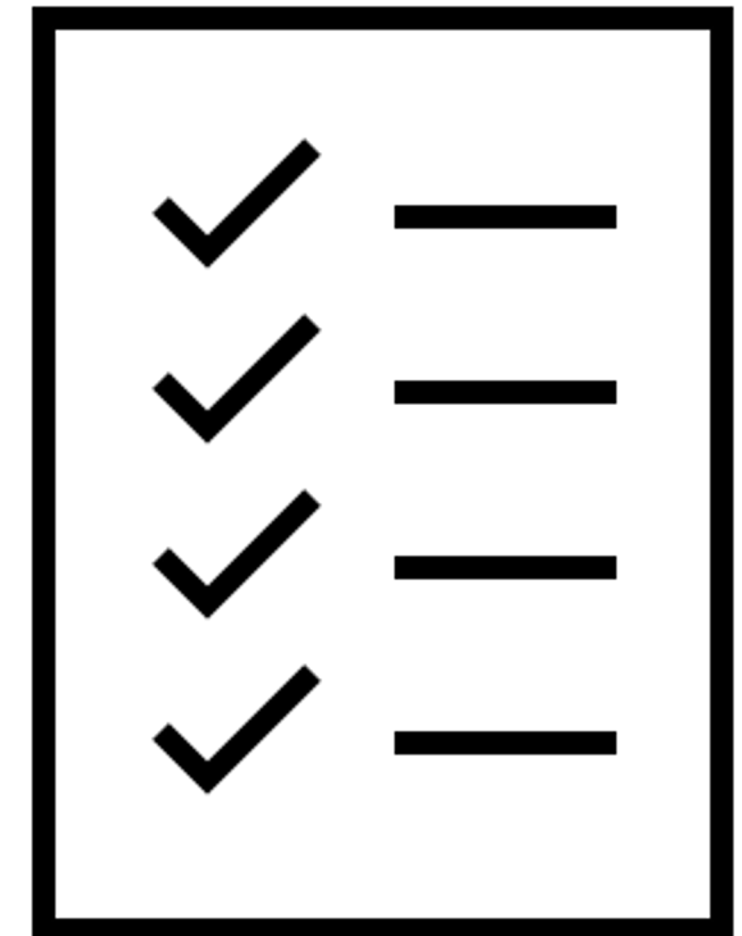
- Examples of flavoured wines:

- 1) flavoured wines;
- 2) wine-based flavoured beverages;
- 3) Flavoured cocktails of wine products

(Article 3, Regulation (EU) No 251/2014 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL, 26 February 2014)

Short Summary of the lecture

- 1.** The term quality is influenced by many factors, even though the consumers nowadays look for healthier and more sustainable products.
- 2.** The Regulation (EU) No. 1151/2012 of the European Parliament and of the Council of 21 November 2012 has the main objective to help producers communicate the characteristics of their products, ensuring compliance with several factors.
- 3.** The PDO quality sign was created with the aim of supporting producers of certain products linked to a geographical location.
- 4.** As for the PGI quality sign, this identifies a product with a specific characteristic that associates them with a certain area and with at least one step in the production process.



Short Summary of the lecture

5. The TSG sign is used on products that have distinctive characteristics that can be identified through the presence of traditional ingredients or methods.

6. The main goal of organic farming and its regulation is to create a clear framework to produce organic products, seeking to meet growing consumer demand for sustainable products.

7. The European Ecological Pact, through the Farm to Fork strategy, aims to implement a fair, healthy and environmentally friendly food system.

8. As far as spirits and wines are concerned, there are specific legal regulations that define the quality parameters and the rules that allow for their protection through the uses of quality signs.



Thank you for your attention!!

Any questions or doubts:

Please, contact us to apdc@sapo.pt

