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COMMISSION REGULATION (EC) No 1627/2005

of 5 October 2005

establishing the standard import values for determining the entry price of certain fruit and vegetables

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Commission Regulation (EC) No 3223/94 of 21 December 1994 on detailed rules for the application of the import arrangements for fruit and vegetables (1), and in particular Article 4(1) thereof,

Whereas:

(1) Regulation (EC) No 3223/94 lays down, pursuant to the outcome of the Uruguay Round multilateral trade negotiations, the criteria whereby the Commission fixes the

standard values for imports from third countries, in respect of the products and periods stipulated in the Annex thereto.

(2) In compliance with the above criteria, the standard import values must be fixed at the levels set out in the Annex to this Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The standard import values referred to in Article 4 of Regulation (EC) No 3223/94 shall be fixed as indicated in the Annex hereto.

Article 2

This Regulation shall enter into force on 6 October 2005.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 5 October 2005.

For the Commission
J. M. SILVA RODRÍGUEZ
Director-General for Agriculture and
Rural Development

^[1] OJ L 337, 24.12.1994, p. 66. Regulation as last amended by Regulation (EC) No 386/2005 (OJ L 62, 9.3.2005, p. 3).

ANNEX to Commission Regulation of 5 October 2005 establishing the standard import values for determining the entry price of certain fruit and vegetables

(EUR/100 kg)

CN code	Third country code (1)	Standard import value
0702 00 00	052	47,4
0,02000	096	34,2
	999	40,8
0707 00 05	052	102,5
	999	102,5
0709 90 70	052	83,4
6,6,7,6,6	999	83,4
0805 50 10	052	74,4
0003 30 10	388	69,8
	524	67,9
	528	62,7
	999	68,7
0806 10 10	052	86,9
	388	79,9
	624	163,0
	999	109,9
0808 10 80	388	97,7
	400	134,2
	508	26,4
	512	82,6
	528	45,5
	720	28,0
	800	164,2
	804	72,9
	999	81,4
0808 20 50	052	92,8
	388	67,1
	999	80,0

⁽¹⁾ Country nomenclature as fixed by Commission Regulation (EC) No 750/2005 (OJ L 126, 19.5.2005, p. 12). Code '999' stands for 'of other origin'.

COMMISSION REGULATION (EC) No 1628/2005

of 4 October 2005

establishing unit values for the determination of the customs value of certain perishable goods

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 2913/92 of 12 October 1992 establishing the Community Customs Code (1),

Having regard to Commission Regulation (EEC) No 2454/93 (2) laying down provisions for the implementation of Regulation (EEC) No 2913/92, and in particular Article 173(1) thereof,

Whereas:

(1)Articles 173 to 177 of Regulation (EEC) No 2454/93 provide that the Commission shall periodically establish unit values for the products referred to in the classification in Annex 26 to that Regulation.

The result of applying the rules and criteria laid down in the abovementioned Articles to the elements communicated to the Commission in accordance with Article 173(2) of Regulation (EEC) No 2454/93 is that unit values set out in the Annex to this Regulation should be established in regard to the products in question,

HAS ADOPTED THIS REGULATION:

Article 1

The unit values provided for in Article 173(1) of Regulation (EEC) No 2454/93 are hereby established as set out in the table in the Annex hereto.

Article 2

This Regulation shall enter into force on 7 October 2005.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 4 October 2005.

For the Commission Günter VERHEUGEN Vice-President

⁽¹⁾ OJ L 302, 19.10.1992, p. 1. Regulation as last amended by Regu-

lation (EC) No 2700/2000 (OJ L 311, 12.12.2000, p. 17).
OJ L 253, 11.10.1993, p. 1. Regulation as last amended by Commission Regulation (EC) No 2286/2003 (OJ L 343, 31.12.2003, p. 1).

ANNEX

	Description			Amount of un	it values per 100 k	g	
Code	Species, varieties, CN code	EUR LTL SEK	CYP LVL GBP	CZK MTL	DKK PLN	EEK SIT	HUF SKK
1.10	New potatoes 0701 90 50	-	_ _	_ _	_ _	_ _	_ _
		_	_				
1.30	Onions (other than seed) 0703 10 19	34,92	20,02	1 031,99	260,59	546,38	8 716,38
	0/03 10 19	120,57	24,30	14,99	136,83	8 364,04	1 354,55
		325,69	23,81				
1.40	Garlic 0703 20 00	163,60	93,77	4 834,81	1 220,83	2 559,75	40 835,67
	0/03 20 00	564,87	113,86	70,23	641,06	39 184,97	6 345,96
		1 525,83	111,57				
1.50	Leeks	62,17	35,64	1 837,31	463,94	972,75	15 518,25
	ex 0703 90 00	214,66	43,27	26,69	243,61	14 890,96	2 411,57
		579,84	42,40				
1.60	Cauliflowers 0704 10 00	_	_	_	_	_	_
1.80	White cabbages and red cabbages	47,52	27,24	1 404,36	354,61	743,53	11 861,47
	0704 90 10	164,08	33,07	20,40	186,21	11 381,99	1 843,30
		443,20	32,41				
1.90	Sprouting broccoli or calabrese	_	_	_	_	_	_
	(Brassica oleracea L. convar. botrytis (L.) Alef var. italica Plenck) ex 0704 90 90	_	_	_	_	_	_
1.100	Chinese cabbage	104,01	59,62	3 073,81	776,16	1 627,40	25 961,94
1.100	ex 0704 90 90	359,13	72,39	44,65	407,56	24 912,48	4 034,55
		970,07	70,93	44,00	407,50	24 912,40	4 034,33
1.110	Cabbage lettuce (head lettuce) 0705 11 00	——————————————————————————————————————	-	_	_	_	_
1.130	Carrots	30,30	17,37	895,46	226,11	474,09	7 563,18
	ex 0706 10 00	104,62	21,09	13,01	118,73	7 257,46	1 175,34
		282,60	20,66				
1.140	Radishes	52,35	30,01	1 547,10	390,66	819,10	13 067,08
	ex 0706 90 90	180,75	36,44	22,47	205,13	12 538,87	2 030,66
		488,25	35,70	ĺ	,	,	
1.160	Peas (Pisum sativum)	427,09	244,81	12 621,87	3 187,14	6 682,55	106 606,61
	0708 10 00	1 474,67	297,26	183,35	1 673,56	102 297,24	16 566,93
		3 983,37	291,26	100,00	2 3, 2,20		_0 ,00,,,,

	Description	Amount of unit values per 100 kg							
Code	Species, varieties, CN code	EUR LTL SEK	CYP LVL GBP	CZK MTL	DKK PLN	EEK SIT	HUF SKK		
1.170	Beans:								
1.170.1	— Beans (Vigna spp., Phaseolus	133,28	76,40	3 938,95	994,62	2 085,45	33 269,09		
	spp.) ex 0708 20 00	460,20	92,77	57,22	522,27	31 924,26	5 170,10		
		1 243,10	90,89						
1.170.2	— Beans (Phaseolus spp., vulgaris	151,09	86,60	4 465,16	1 127,49	2 364,04	37 713,57		
	var. Compressus Savi) ex 0708 20 00	521,68	105,16	64,86	592,05	36 189,08	5 860,78		
		1 409,17	103,04						
1.180	Broad beans ex 0708 90 00	_	_	_	_	_	_		
1.190	Globe artichokes 0709 10 00	_	_	_	_	_	_		
1.200	Asparagus:								
1.200.1	— green	263,59	151,09	7 789,81	1 967,00	4 124,25	65 794,13		
	ex 0709 20 00	910,12	183,46	113,16	1 032,87	63 134,53	10 224,57		
		2 458,40	179,75						
1.200.2	— other	424,61	243,39	12 548,48	3 168,61	6 643,70	105 986,78		
	ex 0709 20 00	1 466,09	295,53	182,28	1 663,83	101 702,47	16 470,60		
		3 960,21	289,56						
1.210	Aubergines (eggplants)	101,29	58,06	2 993,39	755,86	1 584,83	25 282,72		
	0709 30 00	349,73	70,50	43,48	396,90	24 260,72	3 929,00		
		944,69	69,07						
1.220	Ribbed celery (Apium graveolens L., var. dulce (Mill.) Pers.)	138,52	79,40	4 093,68	1 033,69	2 167,37	34 575,98		
	ex 0709 40 00	478,28	96,41	59,47	542,79	33 178,31	5 373,19		
		1 291,93	94,46						
1.230	Chantarelles 0709 59 10	334,34	191,64	9 880,75	2 494,98	5 231,98	83 454,61		
	0/09 39 10	1 154,41	232,70	143,53	1 310,11	80 081,12	12 969,05		
		3 118,29	228,00						
1.240	Sweet peppers 0709 60 10	103,56	59,36	3 060,46	772,79	1 620,34	25 849,21		
	0/09 00 10	357,57	72,08	44,46	405,79	24 804,31	4 017,03		
		965,86	70,62						
1.250	Fennel 0709 90 50	_	_	_	_	_			
1.270	Sweet potatoes, whole, fresh	102,86	58,96	3 039,86	767,59	1 609,43	25 675,23		
	(intended for human consumption) 0714 20 10	355,16	71,59	44,16	403,06	24 637,36	3 989,99		
·		959,36	70,15						
2.10	Chestnuts (Castanea spp.) fresh ex 0802 40 00	_	_	_	_	_	_		
2.30	Pineapples, fresh	119,08	68,25	3 519,02	888,59	1 863,12	29 722,31		
	ex 0804 30 00	411,14	82,88	51,12	466,60	28 520,84	4 618,92		
		1 110,58	81,20						



	Description			Amount of unit	values per 100 kg		
Code	Species, varieties, CN code	EUR LTL SEK	CYP LVL GBP	CZK MTL	DKK PLN	EEK SIT	HUF SKK
2.40	Avocados, fresh	139,84	80,16	4 132,78	1 043,57	2 188,07	34 906,24
	ex 0804 40 00	482,85	97,33	60,03	547,98	33 495,22	5 424,51
		1 304,27	95,37				
2.50	Guavas and mangoes, fresh ex 0804 50	_	_	_		_	_
2.60	Sweet oranges, fresh:						
2.60.1	— Sanguines and semi-sanguines	55,08	31,57	1 627,78	411,03	861,81	13 748,52
	ex 0805 10 20	190,18	38,34	23,65	215,83	13 192,76	2 136,55
		513,71	37,56				
2.60.2	— Navels, navelines, navelates,	45,37	26,01	1 340,90	338,59	709,93	11 325,45
	salustianas, vernas, Valencia lates, Maltese, shamoutis,	156,66	31,58	19,48	177,79	10 867,65	1 760,00
	ovalis, trovita and hamlins ex 0805 10 20	423,18	30,94				
2.60.3	— Others	44,42	25,46	1 312,74	331,48	695,02	11 087,68
	ex 0805 10 20	153,37	30,92	19,07	174,06	10 639,48	1 723,05
		414,29	30,29				
2.70	Mandarins (including tangerines and satsumas), fresh; clementines, wilkings and similar citrus hybrids, fresh:						
2.70.1	— Clementines	46,01	26,37	1 359,73	343,35	719,90	11 484,56
	ex 0805 20 10	158,86	30,02	19,75	180,29	11 020,32	1 784,73
		429,12	31,38				
2.70.2	— Monreales and satsumas	94,45	54,14	2 791,28	704,82	1 477,82	23 575,66
	ex 0805 20 30	326,12	65,74	40,55	370,10	22 622,66	3 663,72
		880,91	64,41				
2.70.3	— Mandarines and wilkings	87,77	50,31	2 593,84	654,97	1 373,29	21 908,07
	ex 0805 20 50	303,05	61,09	37,68	343,92	21 022,48	3 404,57
		818,60	59,85				
2.70.4	— Tangerines and others	71,45	40,96	2 111,67	533,22	1 118,01	17 835,56
	ex 0805 20 70 ex 0805 20 90	246,72	49,73	30,68	279,99	17 114,59	2 771,69
		666,43	48,73				
2.85	Limes (Citrus aurantifolia, Citrus	68,19	39,08	2 015,08	508,83	1 066,87	17 019,73
	latifolia), fresh 0805 50 90	235,43	47,46	29,27	267,18	16 331,74	2 644,91
		635,94	46,50				
2.90	Grapefruit, fresh:						
2.90.1	— white	29,71	17,03	878,09	221,73	464,90	7 416,49
	ex 0805 40 00	102,59	20,68	12,76	116,43	7 116,69	1 152,54
		277,12	20,26				
2.90.2	— pink	65,99	37,83	1 950,24	492,45	1 032,54	16 472,06
	ex 0805 40 00	227,85	45,93	28,33	258,59	15 806,21	2 559,80
		615,48	45,00				

	Description			Amount of unit	values per 100 kg	3	
Code	Species, varieties, CN code	EUR LTL SEK	CYP LVL GBP	CZK MTL	DKK PLN	EEK SIT	HUF SKK
2.100	Table grapes	_	_	_	_	_	_
	0806 10 10	_	_	_	_	_	_
		_	_				
2.110	Water melons	59,86	34,31	1 769,04	446,70	936,61	14 941,65
	0807 11 00	206,68	41,66	25,70	234,56	14 337,67	2 321,97
		558,30	40,82				
2.120	Melons (other than water melons):						
2.120.1	— Amarillo, cuper, honey dew	68,80	39,44	2 033,27	513,42	1 076,50	17 173,34
	(including cantalene), onte- niente, piel de sapo (including	237,56	47,89	29,54	269,60	16 479,14	2 668,78
	verde liso), rochet, tendral, futuro ex 0807 19 00	641,68	46,92				
2.120.2	— Other	125,56	71,97	3 710,70	936,70	1 964,99	31 341,28
	ex 0807 19 00	433,54	87,39	53,90	492,01	30 074,37	4 870,51
		1 171,07	85,63				
2.140	Pears						
2.140.1	— Pears — nashi (Pyrus pyrifolia), Pears — Ya (Pyrus bretscheideri)	_	_	_	_	_	
	ex 0808 20 50	_	_				
2.140.2	— Other	_	_	_	_	_	_
	ex 0808 20 50	_	_	_	_	_	_
		_	_				
2.150	Apricots	116,20	66,61	3 434,06	867,13	1 818,13	29 004,68
	0809 10 00	401,22	80,88	49,88	455,33	27 832,22	4 507,40
		1 083,76	79,24				
2.160	Cherries	473,31	271,30	13 987,73	3 532,03	7 405,69	118 142,91
	0809 20 95 0809 20 05	1 634,24	329,42	203,19	1 854,67	113 367,21	18 359,69
		4 414,42	322,77				
2.170	Peaches	100,40	57,55	2 967,12	749,22	1 570,92	25 060,84
	0809 30 90	346,66	69,88	43,10	393,42	24 047,81	3 894,52
		936,40	68,47				
2.180	Nectarines	100,40	57,55	2 967,12	749,22	1 570,92	25 060,84
	ex 0809 30 10	346,66	69,88	43,10	393,42	24 047,81	3 894,52
		936,40	68,47				
2.190	Plums	96,00	55,03	2 837,21	716,42	1 502,14	23 963,58
	0809 40 05	331,48	66,82	41,21	376,19	22 994,90	3 724,00
		895,40	65,47				
2.200	Strawberries	281,43	161,32	8 317,10	2 100,14	4 403,42	70 247,74
	0810 10 00	971,72	195,88	120,82	1 102,78	67 408,11	10 916,67
		2 624,81	191,92				



	Description			Amount of unit	values per 100 kg		
Code	Species, varieties, CN code	EUR LTL SEK	CYP LVL GBP	CZK MTL	DKK PLN	EEK SIT	HUF SKK
2.205	Raspberries	304,95	174,80	9 012,19	2 275,66	4 771,43	76 118,57
	0810 20 10	1 052,93	212,25	130,92	1 194,95	73 041,62	11 829,01
		2 844,18	207,96				
2.210	Fruit of the species Vaccinium	1 455,44	834,26	43 012,62	10 861,08	22 772,69	363 292,38
	myrtillus 0810 40 30	5 025,34	1 012,99	624,82	5 703,14	348 606,99	56 456,52
		13 574,45	992,54				
2.220	Kiwi fruit (Actinidia chinensis	152,26	87,27	4 499,64	1 136,20	2 382,30	38 004,79
	Planch.) 0810 50 00	525,71	105,97	65,36	596,62	36 468,52	5 906,04
		1 420,05	103,83				
2.230	Pomegranates	143,09	82,02	4 228,74	1 067,79	2 238,87	35 716,69
	ex 0810 90 95	494,06	99,59	61,43	560,70	34 272,92	5 550,46
		1 334,56	97,58				
2.240	Khakis (including sharon fruit)	305,27	174,98	9 021,59	2 278,03	4 776,41	76 197,97
	ex 0810 90 95	1 054,03	212,47	131,05	1 196,19	73 117,82	11 841,35
		2 847,14	208,18				
2.250	Lychees ex 0810 90	_	_	_	_	_	_

COMMISSION REGULATION (EC) No 1629/2005

of 5 October 2005

amending for the 54th time Council Regulation (EC) No 881/2002 imposing certain specific restrictive measures directed against certain persons and entities associated with Usama bin Laden, the Al-Qaida network and the Taliban, and repealing Council Regulation (EC) No 467/2001

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 881/2002 of 27 May 2002 imposing certain specific restrictive measures directed against certain persons and entities associated with Usama bin Laden, the Al-Qaida network and the Taliban, and repealing Council Regulation (EC) No 467/2001 prohibiting the export of certain goods and services to Afghanistan, strengthening the flight ban and extending the freeze of funds and other financial resources in respect of the Taliban of Afghanistan (¹), and in particular Article 7(1), first indent, thereof,

Whereas:

(1) Annex I to Regulation (EC) No 881/2002 lists the persons, groups and entities covered by the freezing of funds and economic resources under that Regulation.

- (2) On 29 September 2005, the Sanctions Committee of the United Nations Security Council decided to add seven individuals to the list of persons, groups and entities to whom the freezing of funds and economic resources should apply. Annex I should therefore be amended accordingly.
- (3) In order to ensure that the measures provided for in this Regulation are effective, this Regulation must enter into force immediately,

HAS ADOPTED THIS REGULATION:

Article 1

Annex I to Regulation (EC) No 881/2002 is hereby amended as set out in the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the day of its publication in the Official Journal of the European Union.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 5 October 2005.

For the Commission Eneko LANDÁBURU Director-General of External Relations

^{(&}lt;sup>1</sup>) OJ L 139, 29.5.2002, p. 9. Regulation as last amended by Commission Regulation (EC) No 1551/2005 (OJ L 247, 23.9.2005, p. 30).

ANNEX

In Annex I to Regulation (EC) No 881/2002 the following entries shall be added under the heading 'Natural persons':

- 1. Abd Allah Mohamed Ragab **Abdel Rahman** (alias (a) Abu Al-Khayr, (b) Ahmad Hasan, (c) Abu Jihad). Date of birth: 3.11.1957. Place of birth: Kafr Al-Shaykh. Nationality: Egyptian. Other information: May be living in Pakistan, Afghanistan or Iran.
- 2. Zaki Ezat Zaki **Ahmed** (alias (a) Rif'at Salim, (b) Abu Usama). Date of birth: 21.4.1960. Place of birth: Sharqiyah. Nationality: Egyptian. Other information: May be living on the Pakistani-Afghan border.
- 3. Mohammed Ahmed Shawki **Al Islambolly** (alias (a) Abu Khalid, (b) Abu Ja'far). Date of birth: 21.1.1952. Place of birth: El-Minya. Nationality: Egyptian. Other information: May be living in Pakistan, Afghanistan or Iran.
- 4. El Sayed Ahmad Fathi **Hussein Elaiwa** (alias (a) Hatim, (b) Hisham, (c) Abu Umar). Date of birth: 30.7.1964. Place of birth: Suez. Nationality: Egyptian.
- 5. Ali Sayyid Muhamed **Mustafa Bakri** (alias (a) Ali Salim, (b) Abd Al-Aziz, (c) Al-Masri). Date of birth: 18.4.1966. Place of birth: Beni-Suef. Nationality: Egyptian. Other information: May be living in Iran.
- 6. Mahdhat Mursi Al-Sayyid **Umar** (alias (a) Abu Hasan, (b) Abu Khabab, (c) Abu Rabbab). Date of birth: 19.10.1953. Place of birth: Alexandria. Nationality: Egyptian. Other information: May be living on the Pakistani-Afghan border.
- 7. Hani El Sayyed Elsebai **Yusef** (*alias* Abu Karim). Date of birth: 1.3.1961. Place of birth: Qaylubiyah. Nationality: Egyptian. Other information: Resides in the United Kingdom.

COMMISSION REGULATION (EC) No 1630/2005

of 5 October 2005

laying down the reduction coefficient to be applied under tariff subquota III for common wheat of a quality other than high quality opened by Regulation (EC) No 2375/2002

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 1784/2003 of 29 September 2003 on the common organisation of the market in cereals (1),

Having regard to Commission Regulation (EC) No 2375/2002 of 27 December 2002 opening and providing for the administration of Community tariff quotas for common wheat of a quality other than high quality from third countries and derogating from Council Regulation (EEC) No 1766/92 (²), and in particular Article 5(3) thereof,

Whereas:

(1) Regulation (EC) No 2375/2002 opens an annual tariff quota of 2 981 600 tonnes of common wheat of a quality other than high quality. That quota is divided into three subquotas.

- (2) Article 3(3) of Regulation (EC) No 2375/2002 fixes a quantity of 592 900 tonnes for subquota III for the period 1 October to 31 December 2005.
- (3) The quantities applied for on 3 October 2005, in accordance with Article 5(1) of Regulation (EC) No 2375/2002, exceed the quantities available. The extent to which licences may be issued should therefore be determined and a reduction coefficient laid down to be applied to the quantities applied for,

HAS ADOPTED THIS REGULATION:

Article 1

Each application for an import licence for subquota III for common wheat of a quality other than high quality lodged and forwarded to the Commission on 3 October 2005 in accordance with Article 5(1) and (2) of Regulation (EC) No 2375/2002 shall be accepted at a rate of 0,3% of the quantity applied for.

Article 2

This Regulation shall enter into force on 6 October 2005.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 5 October 2005.

For the Commission
J. M. SILVA RODRÍGUEZ
Director-General for Agriculture and
Rural Development

⁽l) OJ L 270, 21.10.2003, p. 78. Regulation as amended by Commission Regulation (EC) No 1154/2005 (OJ L 187, 19.7.2005, p. 11).

⁽²⁾ OJ L 358, 31.12.2002, p. 88. Regulation as last amended by Regulation (EC) No 777/2004 (OJ L 123, 27.4.2004, p. 50).

II

(Acts whose publication is not obligatory)

EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

RECOMMENDATION OF THE EFTA SURVEILLANCE AUTHORITY No 54/04/COL

of 30 March 2004

concerning a coordinated programme for the official control of foodstuffs for 2004

THE EFTA SURVEILLANCE AUTHORITY.

Having regard to the Agreement on the European Economic Area (EEA), and in particular Article 109 and Protocol 1 thereof,

Having regard to the Agreement between the EFTA States on the establishment of a Surveillance Authority and a Court of Justice, and in particular Article 5(2)(b) and Protocol 1 thereof,

Having regard to the Act referred to at point 50 of Chapter XII of Annex II to the EEA Agreement (Council Directive 89/397/EEC of 14 June 1989 on the official control of foodstuffs (1)), as adapted to the EEA Agreement by Protocol 1 thereto, and in particular Article 14(3) thereof,

After consulting the EFTA Foodstuffs Committee assisting the EFTA Surveillance Authority,

Whereas:

- (1) It is necessary, with a view to the sound operation of the European Economic Area, to arrange for coordinated food inspection programmes within the EEA designed to improve the harmonised implementation of the official controls by the EEA States.
- (2) Such programmes should place emphasis on compliance with the foodstuffs legislation in force under the EEA Agreement, which is particularly designed to protect

public health and consumer interests, and to ensure fair trade practices.

- (3) Article 3 of the Act referred to at point 54n of Chapter XII of Annex II to the EEA Agreement (Council Directive 93/99/EEC of 29 October 1993 on the subject of additional measures concerning the official control of foodstuffs (²)) requires the laboratories referred to in Article 7 of Directive 89/397/EEC to comply with the criteria set out in European Standard EN 45000 series, now replaced by EN ISO 17025:2000.
- (4) The results from the simultaneous implementation of national programmes and coordinated programmes may provide information and experience on which to base future control activities and legislation.
- (5) The participation of Iceland and Liechtenstein in the programmes in parts A and B of the scope of this Recommendation will have to be evaluated with respect to their exemptions from Chapter I of Annex I to the EEA Agreement,

HEREBY RECOMMENDS TO THE EFTA STATES:

- 1. During 2004, to carry out inspections and controls including, where indicated, taking samples and analysing such samples in laboratories, with the aim of:
 - assessing the bacteriological safety of cheeses made from raw or thermised milk,

⁽²⁾ OJ L 290, 24.11.1993, p. 14. Directive as amended by Regulation (EC) No 1882/2003 of the European Parliament and of the Council (OJ L 284, 31.10.2003, p. 1).

⁽¹⁾ OJ L 186, 30.6.1989, p. 23.

- assessing the bacteriological safety of fresh refrigerated poultry meat as regards thermophilic Campylobacter,
- assessing the bacteriological and toxicological safety of spices.
- Although sampling and/or inspection rates are not set out in this Recommendation, to ensure that those rates are sufficient to provide an overview of the subject under consideration.
- 3. To provide information as requested following the format of the record sheets set out in the Annexes to help enhance the comparability of results. This information should be sent to the EFTA Surveillance Authority at the latest by 1 May 2005 accompanied by an explanatory report which should include comments on the results and on the enforcement measures taken.
- 4. Foodstuffs to be analysed under this programme should be submitted to laboratories complying with Article 3 of Directive 93/99/EEC. However, if such laboratories do not exist in the EFTA States for certain analysis included in this Recommendation, the States may nominate other laboratories providing the capacity to carry out these analyses.

SCOPE AND METHODS

A. Bacteriological safety of cheeses made from raw or thermised milk

1. Scope of the programme

Contaminated cheeses made from raw or thermised milk have been responsible for outbreaks of food poisoning in humans by several types of bacteria such as Salmonella, Listeria monocytogenes, verotoxigenic Escherichia coli and Staphylococcal enterotoxins.

A long tradition of production and consumption of raw milk cheeses exists in the EEA. In order to continue this tradition while ensuring food safety, considerable improvements have been made in the system of production, collection and storage of raw milk used for the production of cheeses. Particular attention is paid by the concerned food operators in terms of hygiene and control along the entire process of production.

The aim of this element of the programme is to investigate the microbiological safety of cheeses made from raw or thermised milk, in order to promote a high level of consumer protection and to collect information on the prevalence of pathogenic and indicator micro-organisms in those products. This investigation concerns a one-year programme and will be followed up, during its second year, by a wider programme on the bacteriological safety of cheeses. The purpose of this wider programme is to establish the baseline contamination in other categories of cheeses in order to be able to draw meaningful conclusions on the specific risk of raw or thermised milk cheeses. The results of the investigations of this part on raw and thermised milk cheeses will be analysed and provided taking account of the results of the general overview in this sector becoming available after the second year.

2. Sampling and method of analysis

The investigations should concern fresh, soft and semi-hard cheeses made from raw or thermised milk. The competent authorities of the EFTA States should take representative samples of these products, both at the production level and the retail level, including imported products, with a view to testing for the presence of Salmonella, Listeria monocytogenes and thermophilic Campylobacter and enumeration of Staphylococcus aureus and Escherichia coli. If Listeria monocytogenes is detected, the number of these bacteria should be enumerated. When samples are taken at retail level, tests may be limited to the presence of Salmonella and thermophilic Campylobacter and enumeration of Listeria monocytogenes. The samples, of 100 g minimum each or of one cheese if less than 100 g, should be handled hygienically, placed in refrigerated containers and sent immediately to the laboratory for analysis.

Laboratories should be allowed to use a method of their choice provided that its level of performance matches the aim to be achieved. However, the most recent version of standard ISO 6785 or EN/ISO 6579 is recommended for the detection of Salmonella, the most recent versions of standards EN/ISO 11290-1 and 2 are recommended for detection of Listeria monocytogenes, the most recent version of ISO 10272:1995 is recommended for the detection of thermophilic Campylobacter, the most recent version of EN/ISO 6888-1 or 2 is recommended for the enumeration of Staphylococcus aureus and the most recent version of standard ISO 11866-2,3 or ISO 16649-1,2 is recommended for the enumeration of Escherichia coli. Additional equivalent methods recognised by competent authorities may also be used.

The overall level of sampling should be left to the judgement of the competent authorities of the EFTA States.

The results of the controls should be recorded on the model record sheet set out in Annex I.

B. Bacteriological safety of fresh refrigerated poultry meat as regards thermophilic Campylobacter

1. Scope of the programme

Thermophilic *Campylobacter* are a leading bacterial cause of food-related illness in humans. The number of reported human cases have been rising during recent years and epidemiological studies show that poultry meat is an important source of infection and that a significant proportion of fresh poultry meat for human consumption is contaminated with these bacteria.

There is currently not enough scientific information to set a criterion in the legislation in force under the EEA Agreement for *Campylobacter* and further studies are under development to further understand the epidemiology of this pathogen and the role played by other animal products and other food in general.

The aim of this element of the programme is to assess the microbiological safety of fresh poultry meat for *Campylobacter* in order to promote a high level of consumer protection and to collect information on the prevalence of these bacteria in such products.

2. Sampling and method of analysis

The investigations should concern fresh refrigerated poultry meat, in particular chicken and turkey. The competent authorities of the EFTA States should take representative samples of these products, both at the slaughterhouse level and the retail level, including imported products, with a view to testing for the presence of thermophilic *Campylobacter*. The samples, of 10 g each taken from neck skin before carcasses are chilled or, when samples are taken at retail level, 25 g or 25 square centimetres from breast meat, should be handled hygienically, placed in refrigerated containers and sent immediately to the laboratory for analysis. In addition, for a better comparability of results, it is recommended to carry out the sampling during the period from May to October.

Laboratories should be allowed to use a method of their choice provided that its level of performance matches the aim to be achieved. However, the most recent version of standard ISO 10272:1995 is recommended for the detection of thermophilic *Campylobacter*. Additional equivalent methods recognised by competent authorities may also be used.

The overall level of sampling should be left to the judgement of the competent authorities of the EFTA States.

The results of these controls should be recorded on the model record sheet set out in Annex II.

C. Bacteriological and toxicological safety of spices

1. Scope of the programme

Spices, herbs and vegetables seasonings (spices) are valued for their distinctive flavours, colour and aromas. However, spices may contain high numbers of micro-organisms, including pathogenic bacteria, moulds and yeasts. If not properly treated, they can result in rapid deterioration of food they are supposed to enhance. Spices have been reported to be the primary sources of food borne outbreaks when added to food where further growth of the pathogens was possible. This possibility is greater when spices are used in food which may not be thoroughly heat treated. The contamination with certain strains of moulds can also result in the production of toxins, such as aflatoxins which, if they exceed the levels laid down in the Act referred to at point 54zn of Chapter XII of Annex II to the EEA Agreement (Commission Regulation (EC) No 466/2001 of 8 March 2001 setting maximum levels for certain contaminants in foodstuffs (1)), can provoke serious risks for consumers' health.

The aims of this element of the programme are to assess the bacteriological and toxicological safety of spices, to collect information on the prevalence of pathogenic microorganisms and to verify that spices placed on the market do not exceed the limits of aflatoxins established in the legislation in force under the EEA Agreement, in order to ensure a high level of consumer protection.

2. Sampling and method of analysis

The competent authorities of the EFTA States should take representative samples of spices at import level, at production level/packing establishments, at wholesale level, in establishments using spices in the preparation of food, and at retail level, with a view to testing for:

(a) the count of Enterobacteriaceae, the presence of Salmonella and enumeration of Bacillus cereus and Clostridium perfringens.

Enterobacteriaceae count is used as an indicator for possible irradiation or other similar treatments of spices. The samples, of 100 g minimum each or one package if less than 100 g, should be handled hygienically and sent immediately to the laboratory for analysis. Laboratories are allowed to use a method of their choice provided that its level of performance matches the aim to be achieved. However, the most recent version of standard ISO 6579:2002 is recommended for the detection of Salmonella, the most recent version of standard EN ISO 5552:1997 is recommended for the enumeration of Enterobacteriaceae, the most recent version of standard ISO 7932:1993 is recommended for the enumeration of Bacillus cereus and the most recent version of standard ISO 7937:1997 is recommended for the enumeration of Clostridium perfringens. Additional equivalent methods recognised by competent authorities may also be used.

OJ L 77, 16.3.2001, p. 1. Regulation as amended by Regulation (EC) No 857/2005 (OJ L 143, 7.6.2005, p. 9).

The overall level of sampling should be left to the judgement of the competent authorities of the EFTA States.

The results of the following controls should be recorded on the model record sheet set out in Annex III, Section 1 and 2;

(b) the levels of aflatoxins in spices, which should not exceed the maximum levels laid down in the legislation in force under the EEA Agreement.

The sampling and analysis should be performed in accordance with the Act referred to at point 54 of Chapter XII of Annex II to the EEA Agreement (Commission Directive 98/53/EC of 16 July 1998 laying down the sampling methods and the methods of analysis for the official control of the levels for certain contaminants in foodstuffs (1)). Pursuant to that Directive, the sample size must be between 1 and 10 kg,

depending on the size of the lot to be controlled.

The overall level of sampling should be left to the judgement of the competent authorities of the EFTA States.

The results of the following controls should be recorded on the model record sheet set out in Annex IV to this Recommendation.

This Recommendation is addressed to Iceland, Liechtenstein and Norway.

Done at Brussels, 30 March 2004.

For the EFTA Surveillance Authority

Bernd HAMMERMANN

College Member

⁽¹) OJ L 201, 17.7.1998, p. 93. Directive as last amended by Directive 2004/43/EC (OJ L 113, 20.4.2004, p. 14).

ANNEX I

BACTERIOLOGICAL SAFETY OF CHEESES MADE FROM RAW OR THERMISED MILK

EFTA	State:	

Bacterial groups/criteria (¹)	Sampling stage	Product identification	Number of		Ana	lysis resul	ts (²)	Measures taken
Bacteriai groups/criteria (1)	Sampling stage	Froduct Identification	samples		S	A	U	(number and kind) (3)
		unripened soft (fresh) cheese						
	Production	ripened soft cheese						
Salmonella spp.		semi-hard cheese						
n = 5 c = 0 Absent in 25 g		unripened soft (fresh) cheese						
0	Retail	ripened soft cheese						
		semi-hard cheese						
		unripened soft (fresh) cheese						
T1 1.:11.	Production	ripened soft cheese						
Thermophilic Campylobacter		semi-hard cheese						
n = 5 c = 0		unripened soft (fresh) cheese						
Absent in 25g	Retail	ripened soft cheese						
		semi-hard cheese						
		unripened soft (fresh) cheese						
C4 - 1 - 1	Production	ripened soft cheese						
Staphylococcus aureus $n = 5 c = 2$		semi-hard cheese						
m = 1 000 cfu/g	Retail	unripened soft (fresh) cheese						
$M = 10\ 000\ cfu/g$		ripened soft cheese						
		semi-hard cheese						
		unripened soft (fresh) cheese						
Escherichia coli	Production	ripened soft cheese						
n = 5 c = 2		semi-hard cheese						
m = 10 000 cfu/g M = 100 000 cfu/g		unripened soft (fresh) cheese						
M - 100 000 ciu/g	Retail	ripened soft cheese						
		semi-hard cheese						
				A	P	≤ 100 cfu/g	> 100 cfu/g	
		unripened soft (fresh) cheese						
	Production	ripened soft cheese						
Listeria monocytogenes n = 5 c = 0		semi-hard cheese						
$ \begin{array}{c} n = 5 \text{ c} = 0 \\ \text{Absent in } 25 \text{ g} \end{array} $		unripened soft (fresh) cheese						
	Retail	ripened soft cheese						
		semi-hard cheese						

⁽¹⁾ The number of samples to be taken may be reduced when sampling at retail level. When a reduced sampling is made this should be indicated in the report.
(2) S = Satisfactory, A = Acceptable, U = Unsatisfactory, A = Absent, P = Present. As regards Staphylococcus aureus and Escherichia coli, the result is satisfactory if all the values observed are < m, acceptable if maximum of c values are between m and M, and unsatisfactory if one or more values are > M or more than c values are between m and M.

⁽³⁾ For reporting enforcement measures it is recommended to use the following categories: verbal warning, written warning, improved in house control required, recall of product required, administrative penalty, court action, other.

ANNEX II

MICROBIOLOGICAL SAFETY OF FRESH POULTRY MEAT (AS REGARDS THERMOPHILIC CAMPYLOBACTER)

EFTA	State:	

Bacterial pathogens/ Samplir criteria (¹)	Sampling stage	Product	Number of	Analysi	Measures taken (number and	
	Sampling stage	identification	samples	Absent	Present	kind) (2)
	n 1 .:	Fowl/chicken				
Thermophilic Campylobacter	Production	Turkey				
n=5 c=0 Absent in 25 g	Retail	Fowl/chicken				
		Turkey				

The number of samples to be taken may be reduced when sampling at retail level. When a reduced sampling is made this should be indicated in the report.
 For reporting enforcement measures it is recommended to use the following categories: verbal warning, written warning, improved in house control required, recall of product required, administrative penalty, court action, other.

ANNEX III

SECTION 1

BACTERIOLOGICAL SAFETY OF SPICES

EFTA State: _____

D 1	Sampling stage	p. 1 1 0	Number of	Ana	lysis resu	ılts (²)	Measures taken
Bacterial groups/criteria (¹)	Sampling stage	Product identification	samples	S	A	U	(number and kind) (3)
		Capsicum spp.					
	Import or production/	Piper spp.					
	packaging or wholesale	Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
Salmonella spp.	Establishment (using	Piper spp.					
n = 5 c = 0 Absent in 25 g	large amount of spices for food preparation)	Nutmeg/ginger/curcuma					
		Other spices and herbs					
	Retail -	Capsicum spp.					
		Piper spp.					
		Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
	Import or production/ packaging or	Piper spp.					
	wholesale	Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
Bacillus cereus $n = 5 c = 1$	Establishment (using	Piper spp.					
m = 1 000 cfu/g M = 10 000 cfu/g	large amount of spices for food preparation)	Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
	Dota:1	Piper spp.					
	Retail	Nutmeg/ginger/curcuma					
		Other spices and herbs					

⁽¹) The number of samples to be taken may be reduced when sampling at retail level. When a reduced sampling is made this should be indicated in the report.
(²) S = Satisfactory, A = Acceptable, U = Unsatisfactory. As regards Bacillus cereus and Clostridium perfringens the result is satisfactory if all the values observed are < m, acceptable if maximum of c values are between m and M, and unsatisfactory if one or more values are > M or more than c values are between m and M.

⁽³⁾ For reporting enforcement measures it is recommended to use the following categories: verbal warning, written warning, improved in house control required, recall of product required, administrative penalty, court action, other.

SECTION 2

BACTERIOLOGICAL SAFETY OF SPICES

EFTA	State:	

Bacterial groups/criteria (¹)	Sampling stage	Product identification	Number of	Ana	lysis resu	ılts (²)	Measures taken
bacteriai groups/eriteria ()	Sampling stage	Froduct Identification	samples	S	A	U	(number and kind) (3)
		Capsicum spp.					
	Import or production/ packaging or	Piper spp.					
	wholesale	Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
Clostridium perfringens $n = 5 c = 1$	Establishment (using	Piper spp.					
m = 100 cfu/g M = 1 000 cfu/g	large amount of spices for food preparation)	Nutmeg/ginger/curcuma					
10		Other spices and herbs					
		Capsicum spp.					
	n d	Piper spp.					
	Retail	Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
	Import or production/	Piper spp.					
	packaging or wholesale	Nutmeg/ginger/curcuma					
		Other spices and herbs					
		Capsicum spp.					
Enterobacteriaceae n = 5 c = 1	Establishment (using	Piper spp.					
m = 10 cfu/g M = 100 cfu/g	large amount of spices for food preparation)	Nutmeg/ginger/curcuma					
10		Other spices and herbs					
		Capsicum spp.					
	n d	Piper spp.					
	Retail	Nutmeg/ginger/curcuma					
		Other spices and herbs					
	1		1	1	1	1	L

⁽¹⁾ The number of samples to be taken may be reduced when sampling at retail level. When a reduced sampling is made this should be indicated in the report.
(2) S = Satisfactory, A = Acceptable, U = Unsatisfactory. As regards Bacillus cereus and Clostridium perfringens the result is satisfactory if all the values observed are < m, acceptable if maximum of c values are between m and M, and unsatisfactory if one or more values are > M or more than c values are between m and M.

⁽³⁾ For reporting enforcement measures it is recommended to use the following categories: verbal warning, written warning, improved in house control required, recall of product required, administrative penalty, court action, other.

ANNEX IV

TOXICOLOGICAL SAFETY OF SPICES

State:		
	State:	State:

					Analysi	s results			Measures
Sampling stage	Product identification	Number of samples	Ai	flatoxin (μg/kg)	B1	Af	latoxin t (μg/kg)	otal	taken (number and
			< 2	2-5	> 5	< 4	4-10	> 10	kind) (1)
Import or establishment for	Capsicum spp.								
packaging or wholesaler	Piper spp.								
wholesaler	Nutmeg/ginger/ curcuma								
	Other spices and herbs								
Establishment	Capsicum spp.								
(using large amount of spices for food	Piper spp.								
preparation)	Nutmeg/ginger/ curcuma								
	Other spices and herbs								
Retail	Capsicum spp.								
	Piper spp.								
	Nutmeg/ginger/ curcuma								
	Other spices and herbs								

⁽¹) For reporting enforcement measures it is recommended to use the following categories: verbal warning, written warning, improved in house control required, recall of product required, administrative penalty, court action, other.

RECOMMENDATION OF THE EFTA SURVEILLANCE AUTHORITY

No 3/05/COL

of 19 January 2005

on the monitoring of background levels of dioxins and dioxin-like PCBs in feedingstuffs

THE EFTA SURVEILLANCE AUTHORITY,

Having regard to the Agreement on the European Economic Area, and in particular Article 109 and Protocol 1 thereof,

Having regard to the Agreement between the EFTA States on the Establishment of a Surveillance Authority and a Court of Justice, and in particular Article 5(2)(b) and Protocol 1 thereof,

Having regard to the Act referred to at point 33 of Chapter II of Annex I to the EEA Agreement (Directive 2002/32/EC of the European Parliament and of the Council of 7 May 2002 on undesirable substances in animal fee (1)), as amended, and as adapted to the EEA Agreement by Protocol 1 thereto,

Having regard to the EFTA Surveillance Authority Decision 303/04/COL of 1 December 2004, whereby the competent Member of the College is instructed to adopt the Recommendation if the draft Recommendation is in accordance with the opinion of the EFTA Plants and Animal Feedingstuffs Committee,

Whereas:

- (1) The Act referred to at point 33 of Chapter II of Annex I to the EEA Agreement (*Directive 2002/32/EC*) establishes maximum levels for dioxins in feed materials and compound feedingstuffs.
- (2) Although from a toxicological point of view, the maximum level should include dioxins, furans and dioxin-like PCBs, maximum levels have been set only for dioxins and furans and not for dioxin-like PCBs, given the very limited data available on the prevalence of the latter. The abovementioned Act provides for a review of the maximum levels for the first time by 31 December 2004 at the latest in the light of new data on the presence of dioxins and dioxin-like PCBs, in particular with a view to the inclusion of dioxin-like PCBs in the levels to be set.
- (¹) OJ L 140, 30.5.2002, p. 10. Directive as last amended by Commission Directive 2005/8/EC (OJ L 27, 29.1.2005, p. 44).

- (3) It is necessary to generate reliable data across the EEA on the presence of dioxin-like PCBs in the widest range of products intended for animal feed (as defined in the relevant Act referred) in order to have a clear picture of the time trends in background presence of these substances in products intended for animal feed.
- (4) The relationship between the presence of dioxins, furans, dioxin-like PCBs and non-dioxin-like PCBs is important but to a large extent unknown. It is therefore appropriate to analyse the selected samples also for non-dioxin-like PCBs where possible.
- (5) According to Article 4(2) of the Act, the EFTA States shall transmit to the EFTA Surveillance Authority all relevant information and findings of the source and the measures taken to reduce the level or elimination of undesirable substances.
- (6) It is important that EFTA States participate in the monitoring of background levels of dioxins and dioxin-like PCBs in feedingstuffs and that these data are reported on a regular basis to the EFTA Surveillance Authority.
- (7) In accordance with Article 2(1) of Protocol 1 of the Surveillance and Court Agreement, the EFTA Surveillance Authority shall pass on that information to the European Commission.
- (8) The participation of the EFTA States in the programmes within the scope of Annex I to this Recommendation will have to be evaluated with respect to their exemptions from Chapter II of Annex I to the EEA Agreement.
- (9) The measures provided for in this Recommendation are in accordance with the opinion of the EFTA Plants and Animal Feedingstuffs Committee assisting the EFTA Surveillance Authority,

HEREBY RECOMMENDS TO THE EFTA STATES:

- 1. That EFTA States perform from the year 2004 onwards until 31 December 2006 the monitoring of the background presence of dioxins, furans and dioxin-like PCBs in products intended for animal feed using the recommended minimum frequency of samples to be analysed yearly, as foreseen in the table of Annex I as guidance. The frequency of the samples should be reviewed each year in the light of the experience gained.
- 2. That EFTA States provide on a regular basis to the EFTA Surveillance Authority the data with the information and in the format as foreseen in Annex II for compilation into one database. It is appropriate that data from recent years obtained by making use of a method of analysis
- complying with the requirements laid down by the Act referred to at point 1 zc of Chapter II of Annex I to the EEA Agreement (Commission Directive 2002/70/EC of 26 July 2002 establishing requirements for the determination of levels of dioxins and dioxin-like PCBs in feedingstuffs (1)) and reflecting background levels are also provided.
- 3. That EFTA States, if possible, also perform analysis on non-dioxin-like PCBs in the same samples.

Done at Brussels, 19 January 2005.

For the EFTA Surveillance Authority

Bernd HAMMERMANN

College Member

 $^{(^{\}rm l})$ OJ L 209, 6.8.2002, p. 15. Directive as amended by Directive 2005/7/EC (OJ L 27, 29.1.2005, p. 41).

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Table: Overview of the recommended minimum number of feed samples to analyse yearly. Distribution of samples is based on production and/or use in each country. Particular attention is paid to feed materials and compound feedingstuffs expected to have a larger variation in background levels of dioxins, furans and dioxin-like PCBs.

	Total	Mumber	14	29
	Fish	Чsт	3	99
Compound feedingstuffs		Other (rabbit, horse, pet food)	2	2
Compound f	Terrestrial animals	Рошиу	3	3
	Terrestria	8gi ^q	3	3
		Cattle	3	3
	Total	Дишрет	53	09
	n	Fish meal	16	15
	Animal origin	lio rlaiT	19	13
ş	d .	etouborq lamins/tat/aminA (including milk powder and egg (stoubord	8	8
, premixture		Premixtures — all species	7	5
Feed materials, additives, premixtures		Trace elements, binders, anti-caking agents	1	3
eed materia		Minerals	1	3
1		Other feed materials of plant nigino	2	3
	Plant origin	Forages and roughages	3	5
	Plant	Oil seeds, oil fruits, their products and by-products/legume seeds, their products and by-products	3	5
		Cereals, grains, their products and by-products	3	5
of samples	or each country	Number	29	127
Total number of samples	recommended for each country	Country	Iceland	Norway

ANNEX II

A. Explanatory notes to the form for analytical results of dioxins, furans and dioxin-like PCBs and other PCBs in feed

1. GENERAL INFORMATION ABOUT THE SAMPLES ANALYSED

Country: name of the Member State where the monitoring has been carried out.

Year: the year the monitoring was carried out.

Product: feed item analysed — use, if possible, for feed materials the terminology of Council Directive 1996/25/EC of 29 April 1996 on the circulation and use of feed materials. In the case of compound feed the composition is very useful information

Stage of marketing: place where the product (sample) was collected.

Expression of results: the results have to be reported on product basis. The results are to be expressed on the basis on which the maximum levels have been established (relative to a feedingstuff with a moisture content of 12% — Directive 2002/32/EC). In case of the analysis of non-dioxin-like PCBs, it is highly recommended to express the levels on the same basis.

Type of sampling: random sampling — analytical results from targeted sampling can also be reported but it must be clearly indicated that the sampling was targeted and does not necessarily reflect normal background levels.

Methods: refer to the method used.

Accredited: specify if the analytical method is accredited or not.

Uncertainty (%): the percentage of the measurement uncertainty embodied in the analytical method.

2. SPECIFIC INFORMATION ABOUT THE SAMPLES ANALYSED

Sample No: number of samples of same kind of product analysed. If you have results of more samples than there are marked columns, just add new columns with number at the end of the form.

Method of production: conventional/organic (as detailed as possible).

Area: insofar relevant, district or region where the sample was collected, if possible with indication if it concerns rural area, urban area, industrial zone, harbour, open sea, etc. E.g. Brussels — urban area, Mediterranean — open sea.

Number of subsamples: if the analysed sample is a pooled sample, the number of subsamples (number of individuals) should be notified. If the analytical result is just based on one sample, 1 should be notified. Number of subsamples in a pooled sample could vary, so please specify this for every sample.

Fat content (%): the percentage of fat content in the sample (if available).

Moisture content (%): the percentage of moisture content in the sample (if available).

3. RESULTS

Dioxins, furans, dioxin-like PCBs: results of every congener should be reported in ppt — nanogram/kilo (ng/kg).

Non-dioxin-like PCBs: results of every congener should be reported in ppb — microgram/kilo (µg/kg).

LOQ: limit of quantification in ng/kg or µg/kg (for non-dioxin-like PCBs).

LOD: limit of detection in ng/kg or µg/kg (for non-dioxin-like PCBs).

For congeners analysed but below the LOD (limit of detection) the case of results should be filled in as < LOD (the LOD should be reported as a value). For congeners analysed but being below LOQ (limit of quantification) the case should be filled in as < LOQ (the LOQ should be reported as a value).

For PCB congeners analysed in addition to the PCB-7 and dioxin-like PCBs the number of the PCB congener need to be added to the form, e.g. 31, 99, 110, etc. If the sample is analysed for more PCB congeners than there are marked rows, just add new rows at the bottom of the form.

4. REMARKS

Besides the lipid extraction methods used, additional relevant remarks to the submitted data can be mentioned.

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•	Ξ
	PCBS
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												Recovery (%)																			Recovery (%)	Recovery (%)	Recovery (%)	Recovery (%)	Recovery (%)	Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)	Recovery (%) Recovery (%)
Remarks	Lipid extraction method used:											дол дол	┢					_													OOI GOI	┼┼┼┼┼┼┼┼┼╂	┼┼┼┼┼┼┼┼┼ ┫┠╂┼┼	┤┤┤┤ ┤┤┤┤┤	┤┤┤╎╎╎╎╎ ┩┠╂┤┼┼	┤┤╎╎╎╎╎ ┼┼┼	┤┤┤┤╎╎╎╎ ╏┠╂┼┼┼┼╂	┤┤┤╎╎╎╎╎	┤┤┤╎╎╎╎╎╎	┤┤┤╎╎╎╎╎╎	┤┤┤┤╎╎╎╎╎ ╏┠╂┼┼┼┼╊╂┼┼┼	┤┤┤┤┤╎╎╎╎ ┨┠╂┼┼┼╂╂┼┼┼┼	┤┤┤┤┤┤┤┤ ┤╂	┤┤┤┤┤┤┤┤ ┤╂
	Lipid extractio											TEF		1	0,1	0,1	0,1	0,01	0,001	0,00 0,00001 0,1	0,01 0,0001 0,1 0,05	0,001 0,0001 0,1 0,05 0,5	0,01 0,0001 0,1 0,05 0,5	0,01 0,0001 0,1 0,05 0,5 0,1	0,01 0,0001 0,1 0,05 0,5 0,1 0,1	0,01 0,0001 0,1 0,05 0,5 0,1 0,1 0,1	0,01 0,0001 0,1 0,05 0,5 0,1 0,1 0,1 0,1 0,1	0,01 0,0001 0,1 0,05 0,5 0,1 0,1 0,1 0,1 0,01	0,01 0,0001 0,1 0,05 0,5 0,1 0,1 0,1 0,1 0,01 0,01	0,01 0,0001 0,1 0,1 0,5 0,1 0,1 0,1 0,01 0,0	┤┤┤┤┤ ┃	┤┤┤┤┤ ┠╂┤	┤┤┤┤ ╏ ╏╏┤	┤┤┤┤	┤┤┤┤ ╏╂┼┼┼	┈┈┈┈ ╸┠ ╏┈┈┈	┤┤┤┤┤┤┤ ╏ ╏┤┤┤	┈┈┈┈┈┈	┈┈┈┈┈┈┈	┤┤┤┤┤┤ ╏╂┼┼	┤┤┤╎╎╎╎╎ ┩╏╂┼┼┼╂╂┼┼	┤┤┤╎╎╎╎╎ ┩╏╂┼┼┼┼╂╂┼┼┼	╶┤┤╎╎╎╎╎ ┩╏╂┼┼┼╂╂┼┼┼┼	┤┤┤┤┤┤
											7	Congeners	2.3.7.8 — TCDD	1,2,3,7,8 — PeCDD	1,2,3,4,7,8 — HxCDD	1,2,3,6,7,8 — HxCDD	1,2,3,7,8,9 — HxCDD	1,2,3,4,6,7,8 — HpCDD								1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,7,8 — HxCDF 1,2,3,4,7,8 — HxCDF 1,2,3,6,7,8 — HxCDF 2,3,4,6,7,8 — HxCDF 2,3,4,6,7,8 — HxCDF 2,3,4,6,7,8 — HxCDF	1,2,3,4,6,7,8 — HpCDD CODD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8,9 — HxCDF 1,2,3,4,6,7,8 — HxCDF 2,3,4,6,7,8 — HxCDF	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,7,8 — HxCDF 1,2,3,6,7,8 — HxCDF 2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF		1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HyCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCDF 2,3,4,7,8 — PCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HyCDF 1,2,3,4,6,7,8 — HyCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,7,8,9 — HpCDF 1,2,3,4,7,8,9 — HpCDF 1,2,3,4,7,8,9 — HpCDF 1,2,3,4,7,8,9 — HpCDF	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCDF 2,3,4,7,8 — PCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,7,8,9 — HpCDF	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCDF 2,3,4,7,8 — PCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,7,8,9 — HpCDF	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCDF 2,3,4,7,8 — PCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,7,8,9 — HpCDF 1,2,3,4,7,8,9 — HpCDF 1,2,3,4,7,8,9 — HpCDF PCB-77 PCB-77 PCB-77 PCB-77 PCB-77 PCB-77 PCB-77	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCDF 2,3,4,7,8 — PCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,7,8,9 — HpCDF 1,2,3,4,7,8,9 — HpCDF PCB-77 PCB-77 PCB-77 PCB-126 PCB-126 PCB-126	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCDF 2,3,4,7,8 — PCDF 1,2,3,4,8 — HxCDF 1,2,3,4,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF PCB-77 PCB-77 PCB-169 PCB-169	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF PCB congeners PCB congeners PCB-126 PCB-169 PCB-169	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF PCB congeners PCB-77 PCB-169 PCB-169 PCB-105 PCB-105 PCB-105	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 — HpCDF PCB congeners PCB-169 PCB-1169 PCB-114	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,8,9 — HxCDF 1,2,3,4,6,7,8 — HpCDF PCB congeners PCB-126 PCB-126 PCB-116 PCB-118 PCB-118 PCB-118	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — PeCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF PCB-116 PCB-116 PCB-118 PCB-118 PCB-118 PCB-113	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — HxCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF PCB congeners PCB-106 PCB-116 PCB-114 PCB-114 PCB-113 PCB-113 PCB-113 PCB-113 PCB-113 PCB-113	1,2,3,4,6,7,8 — HpCDD OCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PeCDF 2,3,4,7,8 — HxCDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF PCB-105 PCB-116 PCB-116 PCB-116 PCB-118	1,2,3,4,6,7,8 — HpCDD 2,3,7,8 — TCDF 1,2,3,7,8 — PCCDF 2,3,4,7,8 — PECDF 1,2,3,4,7,8 — HxCDF 1,2,3,4,6,7,8 — HxCDF 1,2,3,4,6,7,8 — HpCDF 1,2,3,4,6,7,8 —
												s (ng/kg)	j.																		g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)	g or ng/kg)
y	ند	Stage of marketing	Expression of results	Type of sampling	oN :	Production method		Number of subsamples	Fat content (%)	Moisture content (%)		Dioxins and furans (ng/kg)		on		ited	Uncertainty (%)														Non-ortho PCBs (pg/g or ng/kg)													
Country	Year Product	Stage (Expres	Type c	Sample No	Produc	Area	Numb	Fat co	Moistu		1.	Methods	Detection	Unit	Accredited	Uncert															2. Methods	2. Methods Detection	2. Methoc Detection Unit	2. Methods Detection Unit	2. Metho Detecti Unit Accred	2. Method Detection Unit Accred Uncertain 3.							

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4.	PCB-7 (6) (μg/kg or ppb)	. pdb)	PCB congeners	TEF	TOD	COO	Results
	Methods		PCB-	28			
	Accredited		PCB-	52			
	Unit		FCB-	101			
	Uncertainty (%)		PCB-	118			
l			PCB-	138			
			PCB-	153			
			PCB-	180			
5.	Other PCBs (µg/kg or ppb)	r ppb)	PCB congeners	TEF	TOD	ÒOT	Results
	Methods		PCB-				
	Accredited		PCB-				
	Unit		PCB-				
	Uncertainty (%)		PCB-				
			PCB-				
			PCB-				
			PCB-				
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