



PROPOSAL for a NEW FIELD OF TECHNICAL ACTIVITY	
Date of circulation 2018-08-09	CEN/TC / SC N (where appropriate)
Secretariat	CENELEC/TC / SC (Sec) (where appropriate)
Type of technical body proposed (TC / SC / BTTF)	TC

IMPORTANT NOTE: Incomplete proposals risk rejection or referral to originator.

The proposer has considered the guidance given in Annexes 1 and 2 during the preparation

Proposal

<p>Title of the proposed new subject</p> <p>Food authenticity</p>
<p>Scope statement of the proposed new subject</p> <p>Standardization of validated analytical methods for detection of food authenticity, and in addition quantitative analyses, as appropriate. The CEN/TC will deal with horizontal and vertical methods regarding food authenticity.</p> <p>Vertical authenticity methods which are already dealt with by vertical CEN/TCs (i.e. cereals, fats and oils, cocoa, milk) are excluded. New methods for specific matrices which are covered by vertical CEN/TCs (i.e. cereals, fats and oils, cocoa, milk) will only be included in the work program of CEN/TC "Food authenticity" after consultation and in agreement with the respective vertical CEN/TC.</p>
<p>Purpose and justification for the proposal</p> <p>European Member States are forced to undertake measures to ensure food authenticity and integrity due to Regulation (EU) 2017/625 on official controls and other official activities to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products,</p> <p>It is emphasized in recital 73 that: <i>"the Commission should be able to designate, and rely on the expert assistance of, European Union reference centres for the authenticity and integrity of the agri-food chain..."</i>. However, at present, as no European Union reference centre is being established, the existence of a CEN/TC on food authenticity is crucial and helpful, especially as Article 34, paragraph 2a cites that <i>"available methods (...) including those that the European Committee for Standardization (CEN) has accepted"</i> shall be used by official laboratories in the absence of Union rules. As a matter of course, the new CEN/TC will cooperate with the European Union Reference Centre, once established. According to Articles 25 and 26 the European Commission is authorised to implement acts laying down rules on uniform practical arrangements for the performance of official controls regarding the methods for laboratory analyses and tests in the field of organic production and to protect designations of origin, as well as protected geographical indications. Thus, the standardization of laboratory methods regarding food authenticity by the proposed CEN/TC will support these acts of the Commission.</p> <p>In September 2016, a brainstorming meeting of all CEN/TCs dealing with horizontal or vertical analysis of food or feeding stuffs took place in Brussels. It was identified that there is a need to have validated and reliable methods of analysis for identification of food authenticity. As a result, the CEN Food Authenticity Coordination Group (FACG) was created, which identified (i) a list of already available standards, (ii) not yet standardized but already validated methods and (iii) needed techniques regarding this topic. It was confirmed, that these standards are highly needed and that they are crucial for consumer protection in the food sector. Up to now no existing CEN/TC can do the work as not all matrices are covered by existing vertical CEN/TCs (such as meat, fish, honey, beverages, spices, etc.). Following a specific request for the species identification of fish, CEN/TC 275 enlarged its scope for species analysis (excluding species which are dealt with by vertical CEN/TCs) but would certainly agree to transfer this area to the new TC once it has been established. The scope of CEN/TC 275 covers the determination of additives, residues and contaminants with few exceptions (irradiated food, genetically modified food, nutrients) but not food authenticity. Experts for complex but powerful techniques (i.e. NMR, Proteomics, MALDI-TOF, IR, IR-MS etc.) are able to develop standards within the new CEN/TC covering different matrices, and therefore preventing parallel work in many different TCs.</p> <p>During the 2nd meeting of the CEN Food Authenticity Coordination Group (FACG) in June 2018, the proposal of a new CEN/TC for food authenticity was highly appreciated.</p>

Is the proposed new subject actively, or probably, in support of European legislation or established public policy?

Yes No

If Yes, indicate if the proposal is

▪ in relation to EC mandate(s): not available

in relation to EC Directive(s)/Regulation(s): Regulation (EU) 2017/625 (recital 73, article 34, number 2, article 25 and article 26)

▪ in relation to other legislation or established public policy: not available

Proposed initial programme of work

Methods to support official food controls and regulations (2017/625) will be the main objectives of the initial programme of work. The CEN Food Authenticity Coordination Group (FACG) established a list of standardized, validated and needed methods regarding food authenticity (see annex A). Based on this list, the new CEN/TC will adopt already existing methods (International Standards for which, up to now, no TC was responsible for) and standardize newly proposed validated methods.

1. Prioritization of methods and identification of work items (1st meeting);
2. Adoption of national or International Standards as European Standards (EN);
3. Standardization of other validated methods not yet covered by standardization deliverables (EN, TS, as appropriate);
4. Standardization of validation concepts for non-targeted methods regarding food authenticity (EN, TS, as appropriate).

It is planned to establish different working groups (WG), e.g. matrix specific WGs (meat, olive oil, etc.) and methods specific WGs (NMR, Proteomics, MALDI-TOF, IR, IR-MS, etc.)

A statement from the proposer as to how the proposed work may relate to or impact on existing work, especially existing CEN, CENELEC, ISO and IEC deliverables.

Up to now, there is no existing CEN/TC dealing solely with food authenticity as such. For this specific topic a close collaboration between this CEN/TC and vertical or horizontal CEN/TCs is crucial. As mentioned in the scope, methods that are already addressed by other CEN/TCs are excluded. Therefore, duplication of work is avoided because new projects on matrices which are covered by other CEN/TCs (i.e. cereals, fats and oils, cocoa, milk) will only be included in the work program of the new CEN/TC after consultation and agreement with the respective vertical CEN/TC. In addition, the new CEN/TC will fill the gap of missing vertical CEN/TCs, regarding analytical methods for the detection of specific matrices, i.e. pollen analysis in bee products, as no CEN/TC "honey and bee products" exist.

Many non-targeted methods are independent of matrices. They analyse the fingerprint region of a sample and allow the detection of all kind of substances or modifications at once. These powerful methods need highly specialized experts and new validation approaches, which are not yet covered by other CEN/TCs.

A listing of relevant existing documents at the international, regional and national levels.

Based on the work of the Food Authenticity Coordination Group (FACG), **Annex A** provides a condensed list of relevant standards and methods regarding food authenticity. Furthermore, the EU-Projects "Food Integrity" and "Food Authent" develop methods for detecting food fraud in different matrices which will also be considered by the new CEN/TC. Many methods regarding food authenticity are not available as European Standards, but all methods are significant to this topic and important to protect consumer and industry towards food fraud.

Regulation (EU) 2017/625 Article 93 lays down the designation of European Union Reference Laboratories. As food fraud is not necessarily linked to food safety, for the most relevant food categories involved in food fraud there are no EU-Reference Laboratories on duty in these areas (e.g. spices, meat products, honey or other).

Regulation (EU) 2017/625 Article 97 refers to a future European Union Reference Centre for the authenticity and integrity of the agri-food chain which has not been established yet. However, National Reference Centres might have been created, such as the German "NRZ-Authent" already created in 2017.

Known patented items

Yes No If "Yes", see CEN-CENELEC Guide 8 and provide full information in an annex

A simple and concise statement identifying and describing relevant affected stakeholder categories (including small and medium sized enterprises) in particular those who are immediately affected from the proposal and how they will each benefit from or be impacted by the proposed deliverable(s)

This proposal strengthens consumer protection by the standardization of analytical methods regarding food authenticity and supports public policy and European regulations dealing with food fraud (Examples: horsemeat, spices (saffron), and other).

Small, medium and large enterprises in the food sector benefit from these standards which ensure that food products are correctly labelled throughout chain of custody. Consequently, all consumers are protected against food fraud.

Standards application businesses (e.g. testing laboratories, certification bodies) benefit from new techniques that require specific knowledge and equipment.

Health and food safety issues are indirectly affected. For example, food authenticity methods may improve the traceability of the food chain, and reduce the risk to consume mislabelled food products, which could be individually harmful (i.e. allergens, intolerances).

The government benefits directly from this proposal, as official control regulations (OCR) are dealing with food authenticity, see Regulation (EU) 2017/625 (recital 73 and article 34, number 2).

Liaisons:

A listing of relevant external European or international organizations or internal parties (other CEN, CENELEC, ETSI, ISO and/or IEC committees) to which a liaison should be established (in the case of ISO and IEC committees via the Vienna or Dresden Agreements).

- CEN/TC 275 on horizontal methods
- CEN/TC 302 on milk
- CEN/TC 307 on fats and oils
- CEN/TC 327 on feeding stuffs
- CEN/TC 336 on cereals
- CEN/TC 415 on cocoa
- ISO/TC 34 on food products

Furthermore, experts of the following institutions/organizations should be invited to participate in the proposed CEN/TC:

- Joint Research Centre of the EU (JRC),
- National Reference Centres (as soon as established),
- Union Reference Centre for food authenticity and integrity (as soon as established),
- ECOS

Joint/parallel work:

Possible joint/parallel work with:

- CEN (please specify committee ID)
- CENELEC (please specify committee ID)
- ISO (please specify committee ID)
- IEC (please specify committee ID)
- Other (please specify)

Name of the Proposer

(include contact details)

DIN Deutsches Institut für Normung e.V.
Am DIN-Platz
Burggrafenstr.6
10787 Berlin
Germany

Contact person:
Dr. Bärbel Schambach
Tel: +49 30 2601-2858
E-Mail: baerbel.schambach@din.de

An expression of commitment from the proposer to provide the committee secretariat if the proposal succeeds.

DIN is committed to provide the secretariat of the proposed Technical Committee.

Signature of the proposer

German CEN/BT Member

Annex(es) are included with this proposal

- Table of standards, validated methods and needed techniques; (results of the Food Authenticity Coordination Group).