Organic food processing

Principles and future concepts including the further development of Annex VI of EU regulation 2092/91

Results of an on-going EU project about processing methods in the organic food industry

Processing Workshop - Overview

Biofach 2007
Programme of the workshop

Introduction to workshop and EU financed project „QLIF“

Otto Schmid, FiBL-CH

New proposed regulation and new Annex VI an overview

Manuel Flórez Droop, European Commission

Organic Food Processing – Principles, Concepts and Recommendations for the Future

Ursula Kretzschmar, FiBL-CH

Conjugated linoleic acid in milk products

Brita Rehberger, ALP, Switzerland

Ozone disinfection of minimally processed organic lettuce

Hülya Ölmez, TÜBİTAK

Discussion

Otto Schmid, FiBL-CH
INTEGRATED PROJECT
Improving quality and safety and reduction of cost in the
European organic and ‘low input’ food supply chains

QualityLowInputFood

The
Sixth Framework
Programme

- European Commission
- Research DG
QLIF Subproject 5 Processing

Main work areas:

• 5.1. Development of a European framework/ code of practice for organic food processing

• 5.2. Assessment of chlorine replacement strategies for fresh cut vegetables

• 5.3. Processing technologies which improve the nutritional composition of dairy products
Key questions to be discussed

1. Is the revised EU regulation 2092/91 sufficient to close the gap between the regulation and the consumer expectation?

2. What is missing?

3. Which other instrument for are existing besides the EU Regulation?

4. Which instruments are needed?

5. Which role has the research?
Partner in the project

- FiBL Research Institute of Organic Agriculture, CH/DE: Ursula Kretzschmar, Alex Beck, Otto Schmid, Urs Niggli
- University of Kassel, Germany: Angelika Meier-Ploeger, Johannes Kahl
- University of Helsinki, Finland: Marita Leskinen, Marjo Särkkä-Tirkkonen
- TUBITAK-Marmara Food Science and Technology Research Institute (TUBITAK), Turkey: Hülya Ölmez, Gunner Qzay
- Swiss Federal Research Station for Animal Production and Dairy Products (ALP), Switzerland: Britta Rehberger
- DARCOF, Denmark: Thorkild Nielsen, Niels Heine Kristensen
- University of Newcastle, United Kingdom: Kirsten Brandt, Carlo Leifert
Summary

1. The revised EU Regulation makes the gap between consumer expectation smaller with the principles true nature and processing with care.

2. The code of best practice is a good instrument for the implementation of the existing and new regulation.

3. Actual research like ozon treatment shows, that alternatives could be evaluated. Further research is needed.

4. The progress in the EU Regulation 2092/91 is going to authentic organic food processed with care!