

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 Commision

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

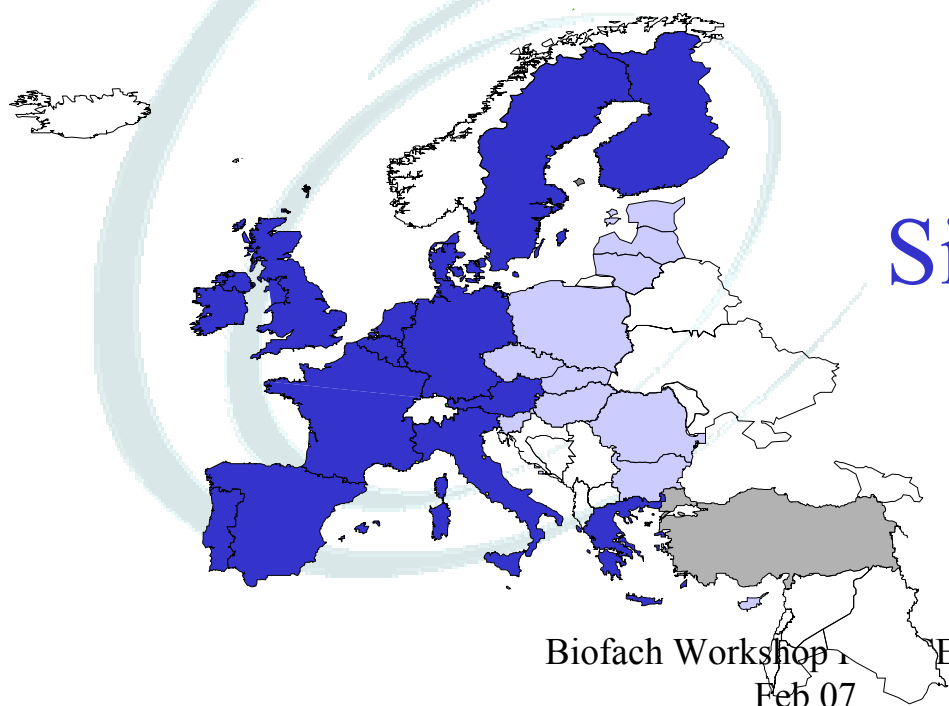
INTEGRATED PROJECT

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

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- 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!**