

CENTRE DE LIAISON DES INDUSTRIES TRANSFORMATRICES DE VIANDES DE L'U.E. LIAISON CENTRE FOR THE MEAT PROCESSING INDUSTRY IN THE E. U.

### **EFFECT OF NATIONAL MESURES ON ORIGIN LABELLING**

Joint meeting of the food labelling working group (Member States) and the advisory group on the FCAPH

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- 1. Introduction (CLITRAVI/FICT's)
- 2. French decree on meat origin labelling
- 3. Consequences on European market:
  - 1. French meat processors
  - 2. European meat providers
- 4. Origin values for consumers (real and supposed)
- 5. Clitravi position



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## **CLITRAVI**

- The Liaison Centre for the Meat Processing Industry in the European Union (CLITRAVI) is the professional organization whose aim is to represent the interest of the European Meat Processing Industry
- Established in 1958
- CLITRAVI has 28 member organizations in the different EU Countries
- About <u>12,000 companies</u> which together manufacture around <u>13,5 Mio tonnes of meat products per year.</u>

**Austria** Italy

Belgium Lithuania

**Bulgaria** The Netherlands

Czech Republic Poland

**Croatia** Portugal

Denmark Romania

Finland Spain

France Sweden

**Germany** Switzerland

**Greece United Kingdom** 

**Hungary** Norway

Ireland





### **FICT**

#### Fédération Française des Industriels Charcutiers, Traiteurs, Transformateurs de Viandes

#### 2018:

- 310 businesses
- 6,7 billions of Euros of turnover
- 7,1% exports
- 1,2 millions tons of products (83% made with pig meat)
- 450 different meat products
- 37.000 full-time employees (90% in SMEs with less than 250 employees)
- 135.000 workforce people around the sector
- More than 75% of the national pig meat production processed











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# French decree (n°2016-1137 du 19 août 2016):

On indication of meat's (used as ingredient) origin (and milk)

### Scope:

- •Meat defined in INCO (ANNEX VII): squelettal muscle including adherent tissus,
- •Sum (Bovine, ovine, goat, poultry and pork) > 8 %
- Prepacked products only



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On indication of meat's (used as ingredient) origin (and milk)

### Labelling:

- •The rule: In ingredients list « pork meat : X »
  - X: « Born in A, reared in B, Slaughtered in C »
  - If A=B=C; X: « Origine A »
  - A= country « UE » « Hors UE » « UE or non UE »

•In practice: All references to origin of meat are available including

claim, logo: ...





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### IMPACT ON FRENCH MEAT PROCESSORS

- when interested by origin, French consumer doesn't want information on origin. He wants French meat,
- Extra cost VS other countries Meat more expensive
  - Some French meat cut no more available or more expensive (ex. Ham, offals, ...)
  - New packaging : adaptation of labelling when the origin of meat changes
  - Organization: guaranty adequacy between labelling and meat origin (crisis risk)
- Adaptation of sourcing practices, changes in the mix of suppliers
- Less choice to achieve specifications
- Reorganization of storage and production
- More costs but no more income for FBO



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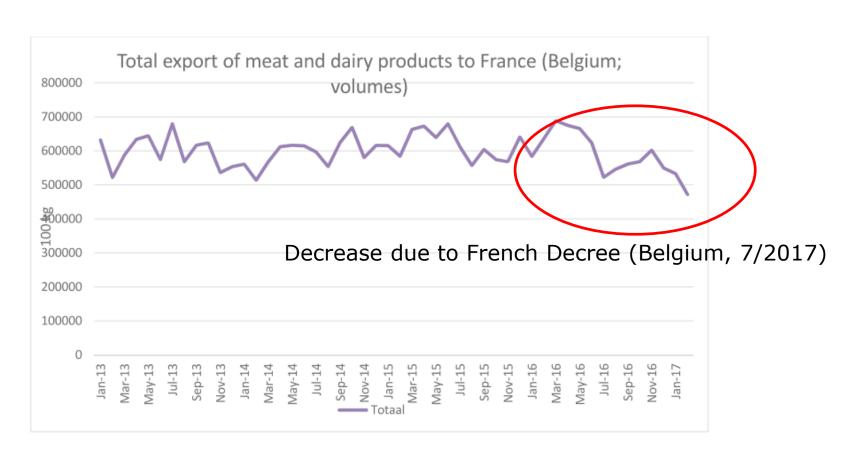
## **European meat providers**

- Protectionism (French consumer doesn't want information but buy French)
- Decrease of exports of raw materials to France (DK slaughterhouse: -9% compared to the same months the year before)
- Different supply chain system. Sometimes based on origin rather than on quality

Producers Slaughterhouses Cutting and packing plants Retailers



## **European meat providers**





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### **CONSUMER**

#### **Advantages of French meat:**

- Real "Buy French" supports local economy and territories development
- Supposed French meat is supposed to be better, more safe, with less environmental impact, ...

#### So:

- False perception. Misleading messages and "gastro-nationalism"
- Need to educate consumer to understand :
  - EU regulation
  - food labelling
  - the food supply chain



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# **QUALITY VS ORIGIN**



#### **Raw materials**

- Origin: in a few cases make the difference (i.e. PDO)
- Quality: is not depending from origin (more linked genetcs, feed, way of rearing, etc).
- Origin: is not more traçability, less environment impact, more food safety, more animal wellfair

#### «know-how of processors »

- Origin: only in few cases there is local specificity in pork rearing (PGI, PGO)
- <u>Generaly</u>: product quality is mainly due to know-how of the FBO Including the selection of raw materials and on recipes. Based on the best quality (for the product) at the best price.



# **Clitravi position**

- EU harmonized approach on Article 26(3). Regulation EU 775/2018: welcomed
- No national measures. Jeopardize the Internal Market
- Current EU legal framework on origin labelling adequately ensures consumers are protected from being misled (art. 26.2a and 26.3)
- Complementary voluntary indication: when there is an added value (choice for the consumer)
- Made in EU
- Labels limited space also to promote competitiveness
- Transparency: digital tools can have a role. More space, more information available. E.g. Blockchain



# THANK FOR YOUR ATTENTION!