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*Joint EU Guide to Good Hygiene Practices
for the collection, storage, trading and
transport of cereals, oilseeds, protein
crops, other plant products and products
derived thereof*

SCoPAFF meeting - Hygiene section
23 June 2015



The authors of the Guide:


- *COCERAL (the EU association of grain collectors and traders),*
- *COGECA (the EU association of the agri-cooperatives),*
- *UNISTOCK (the EU association of professional portside storekeepers for agribulk commodities)*



Scope of the Guide

- *The Guide applies for the collection, storage, trading and transport of cereals, oilseeds, protein crops, other plant products as well as their co-products resulting from them (e.g oils, meals and fats of vegetable origin) intended to be used **mainly for FEED** and/or for food*


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Steps of this guide (1)

- Key improvements from version 1 (2010) to version 2, V2.1 and V2.2 (May 2015)
- Revision started in 2010: regular consultations with MSs that could express their comments/suggestions for improvement
- The current version of the Guide is under circulation since 2014,


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Steps of this guide (2)


- Presentation of the updated Guide during the Restricted WG on 3 December 2014
- MS volunteered: AT/BE/DE/DK/ES/EE/HR/FI/FR/NL/SE/SI/PL/UK
- Exchanges of comments of MSs and UE organisation during 5 months (until May 2015)
- Discussion (Final revised version via Circa Bc) with MS/Animal nutrition section- 3rd June 2015

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2010-2013 V2

- Extension of scope to co-products derived from cereals, oilseeds, protein crops and other plant products (whole Guide);
- Inclusion of good practices for port terminal operators (chapter IV bis) based on SCoFAH recommendation to integrate the Unistock Guide within the existing Guide;
- Reinforcement of good practices for the management of salmonella (whole Guide) based on EU common set of principles for the management of Salmonella;
- Development of good practices for the dioxin monitoring of oils and fats (Chapter I § 4) based on Regulation (EU) NO 225/2012 on dioxin monitoring in oils and fats.




2014 V2.1

- Reinforcement of aflatoxin risk management and communication of related information along the chain (chapter I mostly) based on Commission's draft guidance to stakeholders on aflatoxins to ensure more consistent controls along the chain;
- Addressing several Member States comments all along the Guide.



2015 V2.2

- Strengthen of physical and administrative traceability guidance (Chapter II) based on request for MSs for clearer guidance on traceability;
- Reinforcement of good practices on drying (Chapter IV) - guidance on drying as a part of the storage operation procedures;
- Improving of transport chapter (Chapter V) and transport appendix (Appendix 9) based on the rules defined by Regulation (EC) NO 999/2001.



The swift adoption of the updated guide will:

- further support the collection, storage, trading and transport operators
- to comply with good hygiene practices,
- to identify important risks which might have an impact on the consumer's safety and
- to build up procedures for controlling them.