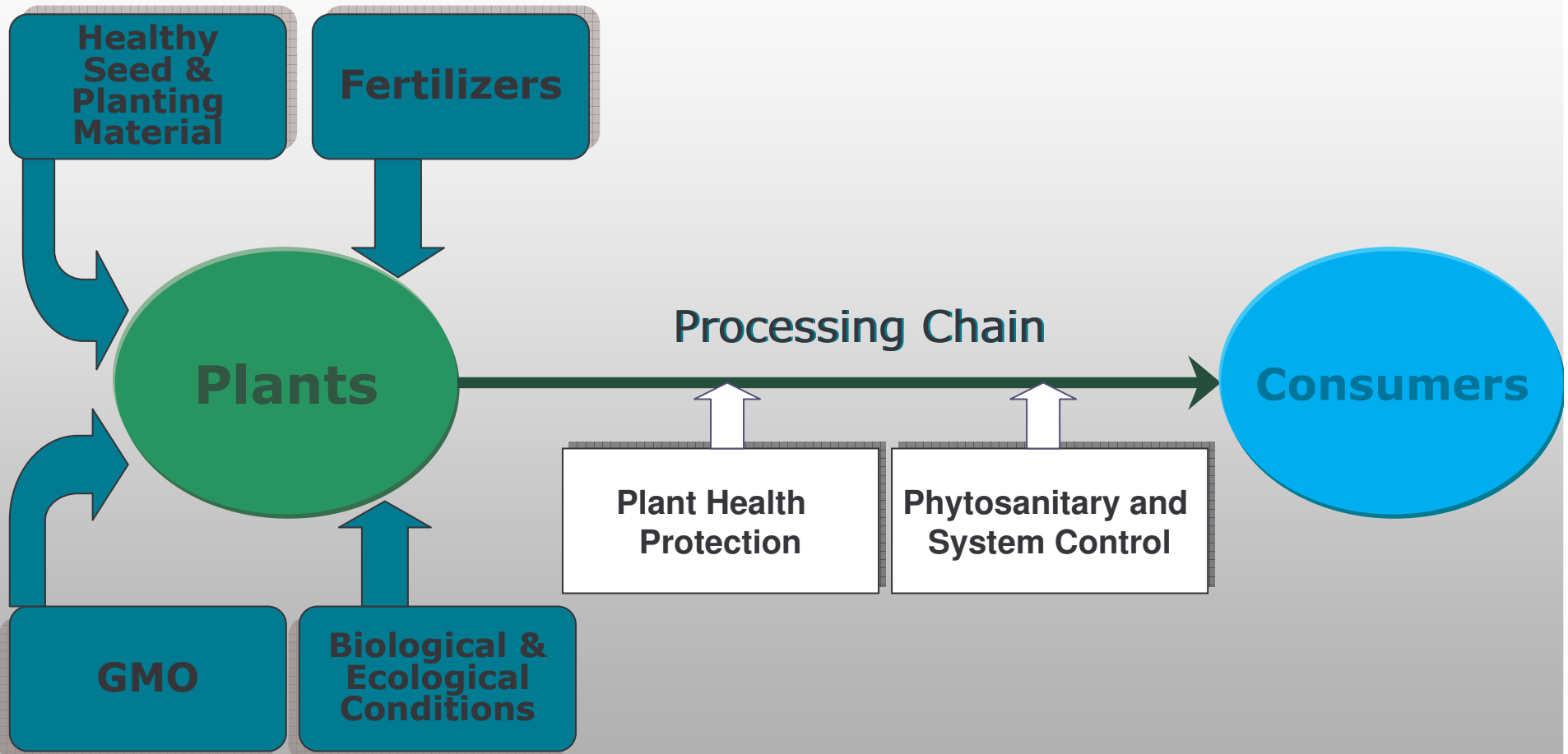


Chemical Contaminations in Food

Dr. Ivelin Rizov, MRSC
AgroBioInstitute, Sofia, Bulgaria

From Fork to Farm



Safety and Quality of Foods

Food Safety

- Shared Responsibility of all Actors in Food Chain:
 - ❖ **Producers;**
 - ❖ **Control Authorities;**
 - ❖ **Consumers.**

Aims

- Development of the legislative base for food sector;
- Control for adequate implementation of legislation from producers

Bulgarian responsible authorities are:

- **Ministry of Health**

- ❖ Hygiene and Epidemiological Inspectorates

- **Ministry of Agriculture and Forestry**

- ❖ National Service for Plant Protection, Quarantine and Agrochemistry

- ❖ National Veterinary Service

- ❖ Executive Agency Fisheries and Aquacultures National Grain Service

- ❖ Executive Agency for Vines and Wine

- **Ministry of Environment and Water**

- ❖ Regional inspectorates

- **Food Law** (New edition OJ. No 90 from 1999, modified OJ. No 102 from 2003r.;;)
 - ❑ It set up the main legislative framework of food safety in a country.
 - ❑ Introduces the main EU requirements for foods by adopting of directives **852/2004/EC**, **3/2004/EC**, **854/2004/EC**, **882/2004/EC** and etc.

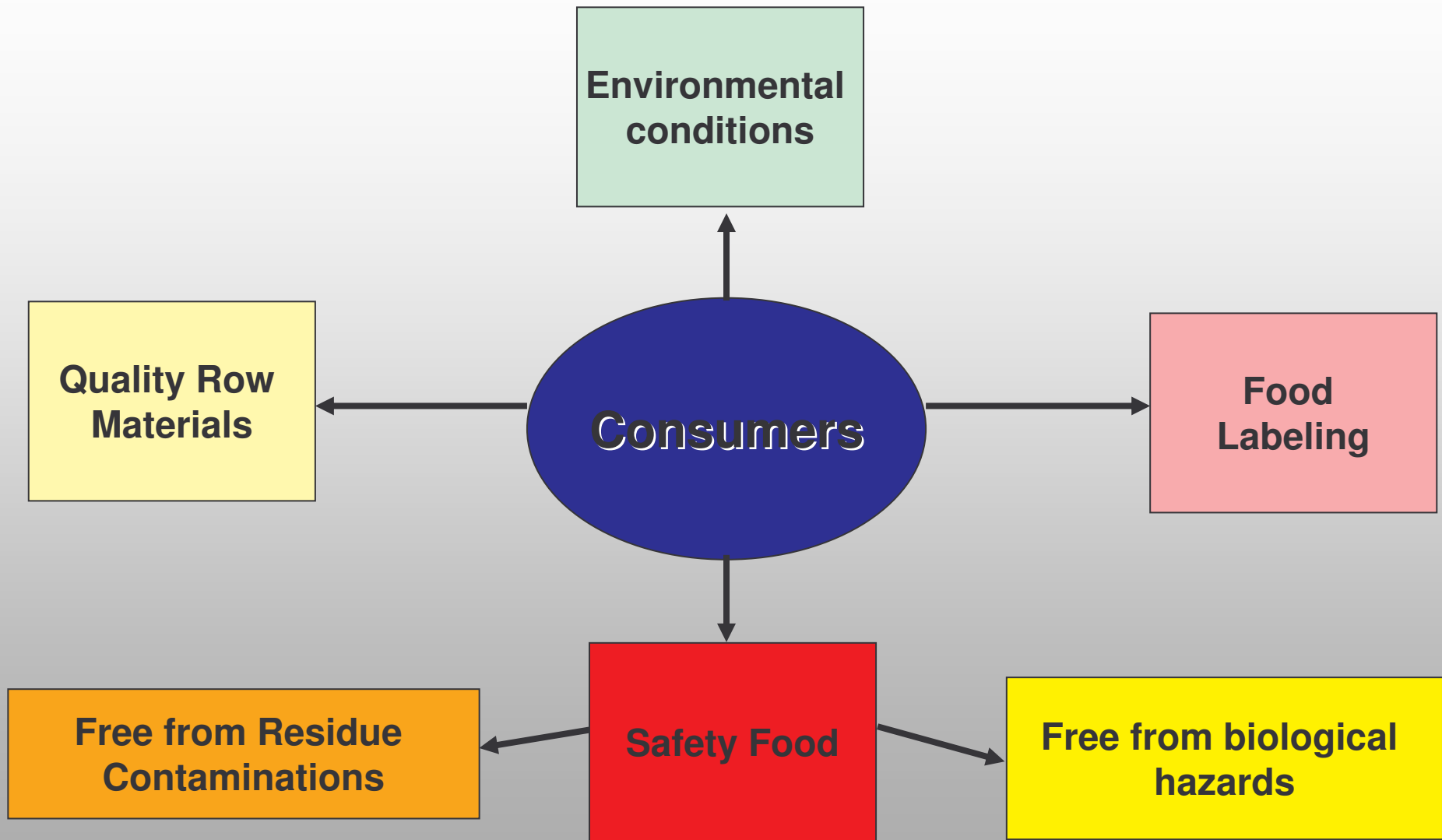
- **Specific Laws:**
 - ❖ **Veterinary Law** ;
 - ❖ **Law for Plant Protection**;
 - ❖ **Feed Law**;



Producer Engagements

- **The main responsible for food safety;**
- **To know and implement the legislation;**
- **To organize self control at different process and food chain stages for which is responsible by compulsory utilization of HACCP, GAP, GMP and GHP.**

ABI Consumer Requirements in Food Chain





Consumer Responsibilities

- **Selection of Information;**
- **Critical Choice of Food;**
- **Food package and labeling importance.**



Regulation № 31 for the maximum allowed contaminants level in food

The Regulation determined:

- ❖ The maximum allowed contaminant residues in foods;
- ❖ The method requirements for sample collection and analysis for official examinations.



Regulation № 31 for the maxim allowed contaminants level in food

- **Contaminants** – alien compounds, penetrating from outside or generated in volume or at the surface of foods during their production, processing or preservation. In higher amounts affect the health of consumers;
- Require from producers, traders and importers to apply GAP and GMP;



Regulation № 31 for the maxim allowed contaminants level in food

The listed contaminants are:

- **Nitrates** - mg/kg
- **Micotoxins** – µg /kg - aflatoxin - B1, M1, G1 и G2 ; ochratoxin A; patulin; desoxinivalenol, T2 toxin, B1+B2 toxins;
- **Heavy metals** – mg/kg - lead, mercury, cadmium;
- Aluminum, arsenic, copper, nickel, chrome, zinc and tin in preservatives;
- **Dioxins**;
- **Microbial and mycological**
- **Pesticide residues**



Thank you for attention