



FEFANA's reflection on the dioxin contamination in Irish pig meat

On 6th December 2008, the RASFF sent information about the notification from the Irish authorities on the presence of high dioxin levels and dioxin-like PCB in pig meat. The origin of the contamination is the use of waste oil (not suitable for use in production of animal feed) in direct drying operation of bread meal; this bread meal was directly delivered from the drying operation at home-mixer level to pig and beef farms.

Although the feed additive and premixture industry is not involved in this contamination case, FEFANA regrets the incident which is only one example of an improper/incomplete implementation of the Feed Hygiene Regulation, as the operator involved did not seem to fit the requirements established for feed business operators.

The Feed Hygiene Regulation 183/2005, in force since 1st January 2006, established that all feed business operators (other than primary producers) have to implement an HACCP system to ensure feed safety. HACCP compels each individual feed company to identify and register the critical control points in their production process and to monitor the process on critical risk factors. A proper implementation of the HACCP principles would have made this incident predictable because, from a feed safety point of view, the use of waste oil in drying operations at food waste recycling plants is a well known and well identified risk. Quality and nutritional value of by-products from the food industry is not under question, but it is not sufficient: safety should also be assured and a full implementation of the Feed Hygiene Regulation is therefore needed at all levels in the feed chain.

FEFANA would like to see a full implementation of this Regulation, which most operators in the chain have complied with. Although approval/registration of all feed businesses (including food businesses delivering to the feed sector) is mandatory and requested by competent authorities, it has nevertheless been shown that some companies are not yet committed to this and do not appear in the register of establishments, even though the legislation requires it.

FEFANA would like to insist on the fact that feed business operators source and use feed only from establishments which are approved or registered (i.e. that comply with the requirements) **and** which correctly apply HACCP rules according to EU feed safety law. Recent cases in the feed additive sector (e.g. sepiolite contaminated with lead from a proper registered establishment) show that having HACCP program is not enough, but remains a must in order to identify and control any potential risk.