



Questionnaire on the High Pressure Processing technology used in the food industry and the official controls related to this technology and other emerging/new food processing technologies which may influence food safety

The present questionnaire is part of a series of measures which the Commission intends to take in order to obtain an overview of the situation within the EU as regards the use of the High Pressure Processing (HPP)* technology by the food industry and related official controls. As HPP is an emerging technology for the EU food industry and it is important to establish the extent to which it is used in the EU, I would appreciate your assistance in identifying the companies providing HPP services to the food industry and the FBOs using/availing of this technology in your country.

The results of this collection of data will support the Commission in the decision making process with a view to determine the need for specific legislation on the use of such technology or for amendments to the current legislation (to ensure inclusion of this technology) and/or for the development of any specific guidance. At the same time, it is hoped to identify not only the actions taken by the competent authorities in relation to HPP, but also the systems in place in the different Member States for ensuring that new/emerging food processing technologies which may affect food safety are adequately considered during official controls. The information received will be reflected in a report aimed at providing not only an overview of situation in the EU as regards the use of HPP in the food industry, but also good examples of effective approaches to official controls on the use of food processing technologies that may have an effect on/influence food safety in general and the HPP in particular.

*High Pressure Processing (HPP), high hydrostatic pressure processing or pascalization is a technology/treatment increasingly applied for different types of foodstuffs (fishery products, shellfish, meat and dairy products, fruit and vegetable juices, baby food, etc.) throughout the world. It consists in the application of high isostatic pressure (transmitted through water) to foodstuffs for periods of time varying from seconds to minutes. One of the producers of this technology defines it as "a cold pasteurization technique".

Based on information collected so far, HPP is being used in different Member States. Certain information about the users of this technology (including food businesses and research institutes) in several countries is available on the websites of some of the producers/suppliers of the technology (e.g. <http://www.hiperbaric.com/en/customers> ; <http://avure.com/contact>). Scientific papers/articles are also available on the internet on the use of the technology (e.g. <http://www.teagasc.ie/research/reports/dairyproduction/4403/eopr-4403.pdf>, <http://www.sciencedirect.com/science/article/pii/S0260877404003462>).

Legal warning:

*The public may request access to the data provided to the Commission in this questionnaire, in accordance with the provisions of Regulation (EC) No 1049/2001 of the European Parliament and of the Council of 30 May 2001 regarding public access to European Parliament, Council and Commission documents (OJ L 145, 31.5.2001, p. 43). **In replying to this questionnaire you agree on behalf on your Member State that the data are accessible to the public and authorise the Commission to disclose them in case of request, without additional agreement.***

If you consider that some of the data should not be disclosed to the public, please indicate the corresponding Question numbers and provide the reasons for these exceptions which shall be justified by one of the exceptions foreseen in Article 4 of Regulation (EC) No 1049/2001.

MEMBER STATE	<i>Sweden</i>
COMPETENT AUTHORITY(IES) <i>(if several please indicate)</i>	<i>National Food Agency (NFA) at central level</i> <i>Municipalities, 290, at local level</i>

Q 1- DATA ON ESTABLISHMENTS

A. Is HPP technology used in food producing establishments?

NO YES

Please provide the details as described in table I.

B. Are Service providers (*establishments which have the HPP equipment but do not produce food and only carry out the HPP for the food produced elsewhere*) using HPP technology for food producing establishments?

NO YES

Please provide the details as described in table I.

C. Are the foodstuffs subject to HPP labelled as fresh foodstuffs?

NO YES

Please provide the details as described in table I.

D. Does the label of foodstuffs subject to HPP indicate the HPP treatment?

NO YES

Please provide the details as described in table I.

Q2 – LEGISLATION IN PLACE

Are there national laws/regulations/administrative provisions in place/drafted or considered to be developed in your country which cover the use of HPP equipment in the food industry (eg related to novel foods requirements or otherwise)?

NO YES

Please provide these national acts or rules and indicate which articles are relevant for the HPP technology.

At the moment there are no national laws/regulations/administrative provisions specifically adhering to high pressure processing. The only national provisions regarding processing/pasteurization can be found in 36 § NFA Regulation LIVSFS 2005:20 Food Hygiene. The regulation states

	<p><i>that milk and cream intended for immediate consumption must be pasteurized or processed in accordance with Codex Alimentarius Recommended International Code of Hygiene Practice for Milk and Milk Products (CAC/RCP 57-2004).</i></p> <p><i>This means that the Swedish legislation permits the use of HPP. Food that doesn't require processing by law is free to use HPP to enhance the shelf life of the product as long as the products meet the general requirements set up in EC and national food legislations.</i></p>
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Q3- GUIDES TO GOOD PRACTICES AND OFFICIAL CONTROL GUIDELINES

A. Are there guides in your country for the food business operators using HPP technology in the food industry in place/drafted?

<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES
Please provide these guidelines	

B. Are there guidelines and/or procedures in place/drafted in your country for official controls in establishments using HPP technology?

<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES
Please provide these guidelines and/or official control procedures.	

Q4 - OFFICIAL CONTROLS

A. Does the official control activity in your country cover the process of HPP in the food industry?

<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <i>NFA guide for official control of food establishments describes in control in general of e.g. HACCP, food contact material, labelling/information etc. where control of HPP could be included. However, control of HPP is not specially mentioned.</i>
Please describe which aspects are covered during the official controls related to HPP	

B. Have any food safety problems in your country originated from food subject to HPP?

<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES
Please provide the details of such incidents	

C. Has the impact of HPP on food safety been evaluated by the competent authority/other body?

<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES
Please provide the details of the food safety impact assessments carried out	

D. Is there a system in place in your country to ensure that new/emerging food processing technologies are adequately considered during official controls?

NO YES

Please describe the system in place

E. Are there procedures in place for the official controls staff for the cases where new/emerging food processing technologies are found to be in use in food establishments?

NO YES

Please describe the system in place

Table I

Type of establishments	Approval/ registration number (if applicable)	Location/ address	Capacity of HPP equipment (express in kg per hour) and actual throughput by using the HPP equipment (express in kg per week)	Type of products on which the technology is used (brief description)	Type of HPP equipment and producer/supplier of the equipment for each of the establishments (if more than one device per establishment please specify for each of them) E.g. Avure, Hiperbaric, OTHER (please specify)	Main purpose for using the HPP technology for the commodities listed (e.g. decontamination, prolongation of shelf-life, other – please specify)	Labelling of foodstuffs subject to HPP (e.g: Fresh product, HPP treated product, other- please specify)	Competent Authority (Name or reference)
Meat (red meat, poultry meat)	1. 2.		Capacity: Throughput:	E.g Fresh meat, minced meat, heat treated products, fermented products, cured or not-cured products, MSM, OTHER (please specify)				
Fruits and / vegetables			Capacity: Throughput:	Eg. Juices, cut fruits, fruit salads, guacamole, sweets, OTHER (please specify)				
Dairy products			Capacity: Throughput:	Eg milk, cheese (type), OTHER (please specify)				
Fishery products			Capacity: Throughput:	Eg. Fresh fish, fish salads, OTHER (please specify)				
Bivalve molluscs and Crustaceans			Capacity: Throughput:	Eg. Oysters, Lobster, crab, ... OTHER (please specify)				
Composite products			Capacity: Throughput:	Please specify				
Other			Capacity: Throughput:	e.g seeds for sprouting, other (please specify)				
Service Provider			Capacity: Throughput:	Please specify				