



FOOD TRADE STANDARDS

How Georgia's food safety standards are improving under the EU-Georgia Deep and Comprehensive Free Trade Area (DCFTA)











The Deep and Comprehensive Free Trade Area (DCFTA) is an essential part of the **EU-Georgia Association Agreement**. It envisages economic integration with the European Union (EU) and opening up the EU's market for Georgian enterprises through the removal of import duties on agricultural products.

Fulfilling the obligations envisaged by the DCFTA will help Georgia improve its sanitary and phytosanitary as well as animal welfare legislation. The reform process will be an opportunity to make Georgian food products safer, as EU food safety standards are the highest and strictest in the work. These measures will boost Georgia's exports of agricultural products, not only to the EU market, but across the world.

- 4 key benefits of improving Sanitary and Phytosanitary Standards in Georgia in accordance with the DCFTA:
 - 1. Higher quality of Georgian food products;
 - **2.** More protection of consumer health and public health in general, as higher quality products reduces the spread of diseases:
 - **3.** Georgia's food products will meet international standards and will face simplified legislation when trading with the EU and other markets;
 - **4.** Having higher quality products builds credibility of Georgian exports in the international market.

Georgia is taking responsibility to harmonise step-by-step its legislation with the European sanitary and phytosanitary legislation, as stipulated by the DCFTA.

GEORGIA'S SPS APPROXIMATION PROCESS

Within the first six months of the DCFTA coming into force, Georgia adopted a number of legislative measures which started the harmonisation process with European laws. There are several state agencies actively involved in this process, including Georgia's Ministry of Agriculture, and National Food Agency.



Under the agreement, Georgia identified 366 legislative acts, including:

FOOD SAFETY

- **>** Food safety microbiological indicators;
- > State control over animal feed;
- **>** Procedures related with recognition of a business operator;
- **>** Food hygiene;
- **>** General principles of food safety system;
- > Labelling of beef and beef products;
- **>** Maximum levels of pollutants and pesticides in food;
- ➤ General requirements regarding all the materials and items that are in contact with food;
- **>** Food additive regulations;
- **>** Fresh meat trade issues.

VETERINARY

- **>** Animal identification-registration;
- **>** Animal disease control, monitoring and disease eradication measures;
- > Animal feed hygiene;
- **>** Animal disease diagnostic.

PLANT PROTECTION

- > Regulations for wood packaging material in international trade;
- **>** Reporting phytosanitary violation cases identified in the process of exporting;
- ➤ Control on importation and movement of plants intended for scientific research in protected areas;
- **>** Plant protection from harmful substances;
- **>** Sustainable use of pesticides;
- Obligations to be taken by manufacturers and importers and their registration.













ENTERING THE EU MARKET —

THE SUCCESS STORY OF GEORGIAN HERBS AND SALAD GREENS

The only Georgian exporter of salad greens and herbs, Herbia's Director Revaz Janelidze, knew he had a tough road ahead to start a greens business, while developing and implementing food safety standards that meet EU requirements.

Herbia's management started in 2008 to adjust to the standards required for agricultural producers to access the European market. In order to achieve this, they equipped their greenhouse farm and consolidation centre in Tskaltubo, a city in western Georgia, with modern technology. The company also received the GLOBALG.A.P certificate, a private sector body that sets voluntary standards for the certification of production processes of agricultural products around the globe.

Herbia currently exports greens salad and herbs in EU member states including Germany, Poland, Netherlands, Estonia, Lithuania, Latvia and Bulgaria. Herbia's limited production does not allow the company to become a permanent exporter of products able to compete on the EU market, which demands a regular, steady supply of large amounts of quality salad greens and herbs.

Herbia's current weekly production is five tonnes, which is not enough to be a regular supplier. Thus, Janelidze believes that if more companies implement EU food safety standards in their production, there would be more possibility to increase the exports to EU market.

http://eeas.europa.eu/delegations/georgia/eu georgia/trade relation

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