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SCRIPT : From Farm to Fork – Safe Food for European Consumers

TC IN	TC OUT	Numéro DG COMM –
00:00:00		Colour bars/ 1000 Hz
00:01:30		Black
00:02:00	00:11:40	***From Farm to Fork – Safe Food for European Consumers***
00:11:50	00:21:30	VI
00:21:35	00:31:58	B-Roll
DURATION REPORT	**31'58"**	

INTERVIEWEES

NAME	***TITLE***	***LANGUAGE***
Graham Wood	Inspector, FVO, Ireland	English
Eric Poudelet	Head of Unit, European Commission, Belgium	French
Paola Testori Coggi	Director, European Commission, Belgium	Italian
Lucien Royen	Farmer, Belgium	French
Antoine Cuvillier	Director, EFSA, Italy	English
Muriel Detry	General Manager, DETRY, Belgium	French
Žarko Rovšček	Chief Veterinary, Border Inspection Post, Slovenia	Slovenian

ENGLISH SCRIPT: English voice-over + subtitles

TC LANG	***TC VI***	
00 02 21		Europe is the world's biggest importer of foodstuffs and one of the top exporters. To maintain control over the diversity and quality of products within the member states, the European Commission has developed laws, regulations and structures. Protecting the health of consumers is a priority in Europe The Food and Veterinary Office is located in Grange in Ireland. It is one of the branches of the European Commission charged with supervising the application of food safety laws in Europe. More than a hundred veterinary inspectors are based there.
00 03 04		**Graham Wood, Inspector, FVO, Ireland** *One of the key roles would be to check on the compliance with the community legislation - food safety, animal health and plant health, and that would be for the member states for the EU, but also for countries that are exporting products to Europe.*
00 03 25		Over the course of the year the FVO vets carry out some 200 inspections. Their work is not limited to the European Union: at least 25% of the inspections are carried out in non member countries. In 1996 the BSE crisis called into question the safety of food in Europe. The most probable cause was the introduction of animal meat and bone meal into

		cattle feed. Consumers became suspicious about the way food was being controlled.
00 03 57		**Eric Poudelet, Head of Unit, European Commission, Belgium** *The problem was that this disease was totally new to us. We'd known scrapie, a similar disease in sheep, for 200 years, but not that affected cattle.*
00 04 11		In 2000, the European Commission decided to launch a detailed review. The publication of a White Paper marked a decisive step in the protection of the health of consumers. It is a collection of proposals which identifies priority actions to improve food safety and develop integrated legislation. In 2002, the General Food Law reinforced, amongst other things, the basic concept of traceability.
00 04 37		**Paola Testori Coggi, Director, European Commission, Belgium** *One of the most important parts of the White Paper in the Food Law. It lays down the principles and requirements of food safety for every product at each level of the food chain. This is the conerstone. We also have legislation on chemical contamination, micro-biological criterion and above all specific legislation on controls. Passing legislation is not the only important thing, it is applying it in a coherent and harmonious way in the 25 countries.*
00 05 11		Traceability is at the heart of the General Food Law, and everything begins on the farm. This is a pig farm in Belgium. Animal feed represents the first link in the production/consumption chain. The animal's food is our food too. As soon as it's manufactured, this pig meal must be labelled to allow it to be traced.
00 05 39		**INT Lucien Royen, Farmer, Belgium** *Take our silos for example. They are all numbered, and it is impossible to make a mistake when the flour is delivered. Its composition and so on meet well-defined norms.*
00 05 54		These standards for animal meal ensure healthy food for young pigs. The traceability continues with identification of the animals shortly after their birth: they carry a tag with a code number engraved on it. The responsibility for that lies with the farmer. All this data will be transmitted throughout the production chain.
00 06 12 00 06 20		Parma in Italy is home to the European Food Safety Authority: this European Union agency was created in 2002 to deal with questions of food safety. Its job is to continually evaluate the risks posed by food for both humans and animals
00 06 38		**Antoine Cuvillier, Director, EFSA, Italy** *Besides evaluating the risk situations, we have a very clear obligation to be transparent. Not only in communicating the results of our work to our partners, the consumers' representatives, distributors, the industry, all parties involved, but also to be transparent towards the general public.*
00 07 03		Having started on the farm, animal traceability continues in the abattoirs and processing industries. To sell its products on the European market, this Belgian company must be able to meet the requirements of its distributors.

00 07 18		**Muriel Detry, General Manager, DETRY, Belgium** *People want to be sure of the products they buy, that food safety is guaranteed for meat or for manufactured foodstuffs.*
00 07 27		Let us take the example of producing a ham. On the farm, a tattoo identifies the live animal. The abattoir must then have its own identification scheme for the carcasses. The meat can then be traced at every stage of the company's production chain.
00 07 46		Safety and hygiene conditions during food processing must meet the same critical standards everywhere in Europe. At the end of the chain, the risk of bacterial contamination becomes critical. Employees and processing facilities must respect very strict hygiene regulations. As the slices of ham are wrapped, an identification code finalises the product traceability procedure.
00 08 16		According to European legislation, "business operators" take ultimate responsibility for the quality of their products
00 08 27		The European Union imports food products from more than 200 countries outside the EU. Everything must go through these Border Inspection Posts which guarantee the quality of these products
00 08 40		Today, this Slovenian Border Inspection Post is inspecting a shipment of canned tuna from Thailand. The load is sealed. The seals are broken in the presence of the transporter and inspectors and then a few boxes are checked.
00 08 57		Thailand is authorised to export to Europe, but the inspectors must check whether the information and traceability data furnished by the Thai company correspond to the actual products. The second check is on organoleptic qualities, in other words, that the products taste as they should. An unpleasant taste or odour could indicate bacterial contamination. For these inspectors the tuna seems to be of satisfactory quality. So the cans are put back in their packages.
00 09 37		**Žarko Rovšček, Chief Veterinary, Border Inspection Post, Slovenia** *The veterinary border inspection post has many tasks. Our main one is to ensure the safe import of foodstuffs that are en route to European consumers, irrespective of where they live.*
00 09 58		Once the inspection is over, the control post issues a Common Veterinary Entry Document, a certificate which authorises the entry and sale of products in the European Union.
00 10 17		The RASFF, Rapid Alert System for Food and Feed, was developed by the European Commission to identify potential risks such as contamination by bacteria or chemical substances.
00 10 29		**Eric Poudelet, Head of Unit, European Commission, Belgium** *The system circulates information very quickly. In this way, a member state can inform the European Commission of an accident or a problem, anything that might pose a risk to food earmarked for human consumption or for animal feed. The Commission then immediately relays this information to the other 24 member states and eventually third countries.*

00 10 05 00 11 40		Since 2000, the General Food Law has reinforced the rules aimed at protecting the health of Europeans. Food legislation is now completely integrated into a comprehensive system. The quality of products is guaranteed from farm to fork whatever their origin. In Europe, we can enjoy our food with peace of mind!

B-ROLL		
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00 22 16	Graham Wood	Interview
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00 23 21	Nigel Gibbens, DEFRA, UK	Interview
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00 24 03	Lucien Royen's farm	
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00 25 13	EFSA, Meeting in Parma	
00 25 43	DETRY factory	
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00 26 47	Muriel Detry	Interview
00 27 36	Pierre Cassart, Spokesperson, AFSCA	Interview
00 28 17	BEUC	Interview
00 28 56	EU Expert meeting	shooting of the meeting
00 29 36	Bernard Van Goethem, European Commission	Interview
00 29 50	Port of Koper – Slovenia	
00 30 13	Žarko Rovšček	Interview
00 30 27	Port of Koper, VURS, Slovenia	
00 30 46	Bozo Zakrajsek, VURS, Slovenia	Interview
00 31 06	Port of Koper – VURS, Slovenia	
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00 31 58	End	

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