



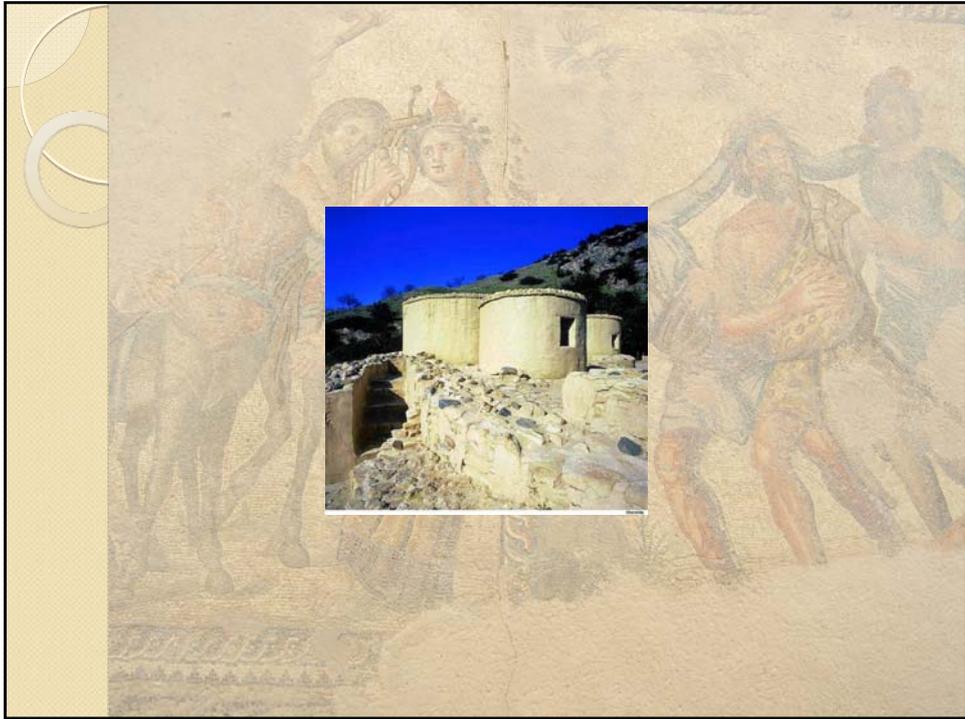
Quality and safety of products of animal origin and consumer attitudes: Cyprus perspective

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History

- Eteo – Cypriots: First inhabitants in Cyprus before 7000 BC
- Hellenize of island by Mycenes' civilization 13-12 century BC
- Roman Period 58 BC – 330 AD
- Byzantine Period 330 – 1191 AD (Arab conquest 668 – 958 AD)
- Crusades – Lusignan Period 1192–1489 AD
- Venetian Period 1489 – 1571 AD
- Ottoman conquest 1571 – 1878 AD
- English conquest 1878 – 1960AD
- Cyprus Independence 1960AD



Population (2008)

- 796 000 (Government controlled area)
- 885 600 inhabitants
 - 75.5% Greek Cypriot community
 - 10% Turkish Cypriot community
 - 14.5% Foreign residents
- Religious groups which belong to Greek Cypriot community (% of total population)
 - 0.3% Armenians
 - 0.5% Maronites
 - 0.1% Latins



Cypriots' diet

- Based on Mediterranean diet
- Comprised by animal origin products including traditional products, fresh fruits and vegetables, dry legumes, olive oil
- Influenced by various civilizations
- Recently influenced by modern western cuisine

Consumers' trends

- Organic foods
- Processed “luxury foods”
- Nutrient and “bioactive” supplements
- Exotic food from outside the EU
- Prescribed or self prescribed foods
- Eating out and takeaways
- Bottled water
- Alcohol and other mood modifying substances

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Consumers' attitude towards quality

- Safety part of quality
- Quality ensures health, manners and customs of Cyprus
- Preservation of manners and customs
 - consumption of traditional products (e.g. sausages, lountza, seftalies, halloumi)
- Use of traditional methods for the production of traditional products
 - Such establishments are usually located in villages
 - Upgraded after EU enrollment

Tradition and ethics

- Ethical issues include local or regional production, fair trade, animal welfare
- Cypriots' beliefs are associated with quality and safety as “pure” or natural products, as produced without using GM technology
- Technological know-how of traditional products is due the Mediterranean Climate of Cyprus (wet winters, hot & dry summers)
 - determine products' quality & safety, eg. wine

EU Cyprus

- EU Member State: May 2004
- Adoption of EU legislation (New Hygiene Package) in 2006
- Enforcement of EU requirements at all of the existing establishments
- Only a number of the establishments continued operation
 - eg. Slaughterhouses: 55 out of 59 were forced to stop their operation



Establishments 2010 (I)

- Slaughterhouses: 5
- Red meat cutting plants: 49
- Poultry slaughterhouses: 22
- Lagomorphs slaughterhouses: 2
- Poultry and lagomorphs cutting plants: 13
- Minced meat establishments: 29

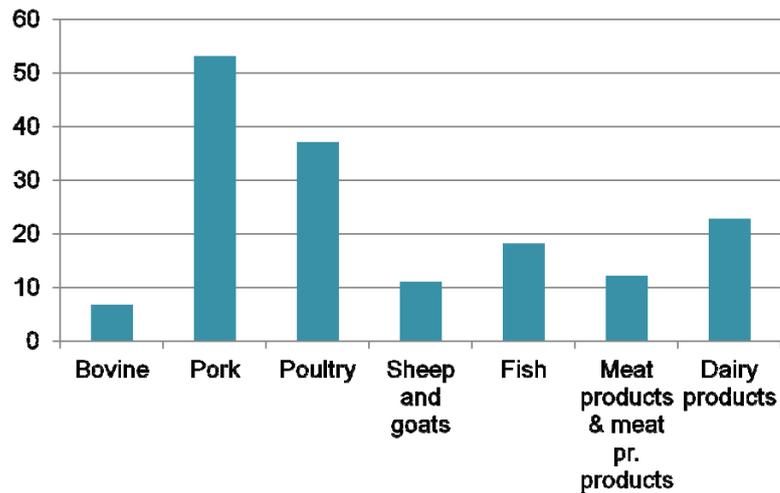
Establishments 2010 (II)

- Meat preparation establishments: 64
- Meat products establishments: 35
- Fish and fishery products establishments: 30
- Butcheries: 663
- Dairies: 83
- Registered farms producing dairy products for direct supply to the final consumer (approximately 1000)

Per head annual consumption of products (2008)

- Bovine: 6.7kg
- Pork: 53kg
- Poultry: 37kg
- Sheep and goat: 11kg
- Fish: 18.1kg
- Local meat products and meat preparation products: 12kg
- Imported meat products and meat preparation products: 0.4kg
- Local dairy products: 12kg
- Imported dairy products: 10.7kg

Per head annual consumption of meat and meat products (2008)



Wholesale level

- Reg. (EC) No. 852/2004, 853/2004
- Reg. (EC) No. 2073/2005
- Production of products in approved establishments
- Each establishment approved by Competent Authority
- Each product approved by Competent Authority

Retail level (raw products)

- Reg. (EC) No. 852/2004
- National measures
- Butcheries
 - registered
 - 663 in total
 - 300 with separate room for the production of meat products and meat preparation products intended to be consumed as cooked

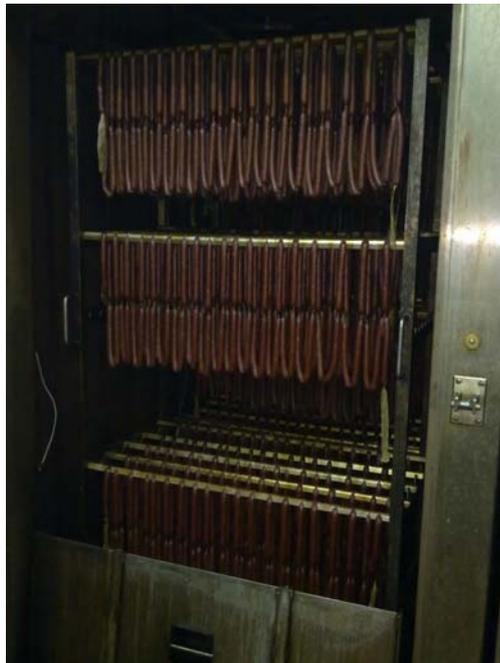
Meat preparation products

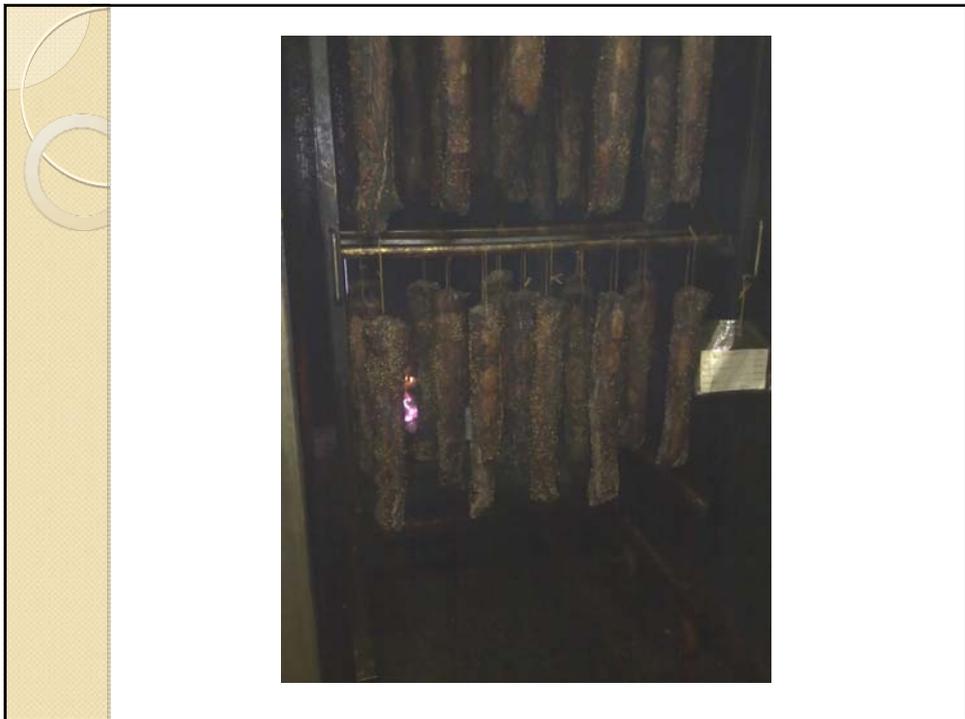
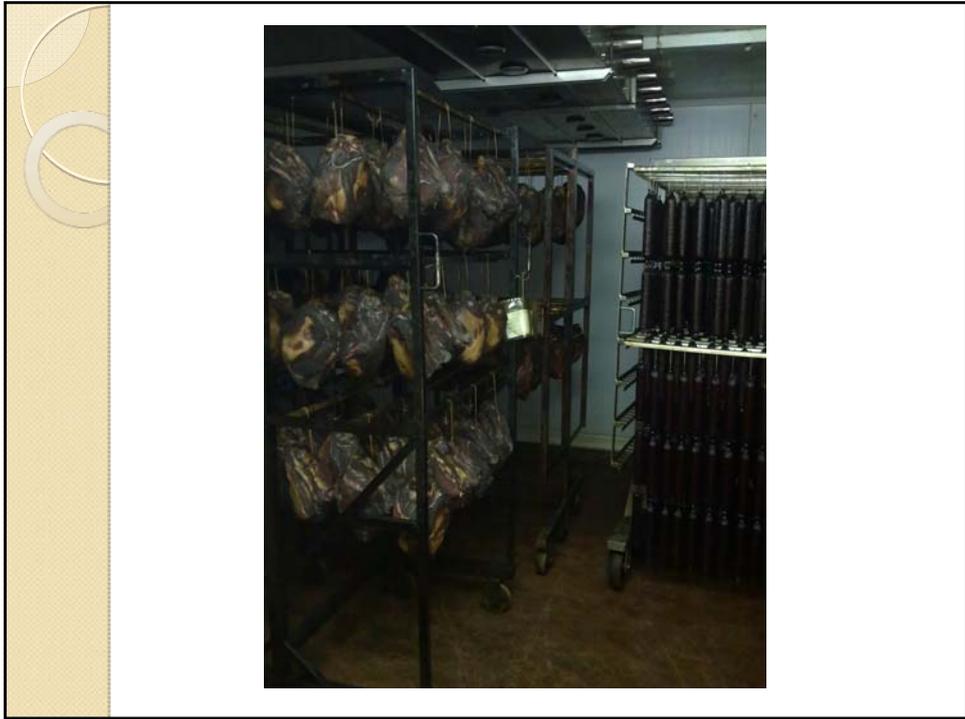
- Siefertalia (minced meat, omentum, onion, parsley, cinnamon, salt, pepper)
- Gyros (beef or chicken minced meat, herbs, salt, pepper)



Traditional meat products

- Tsamarella (goat meat, salt, oregano)
- Lountza (pork fillet matured in wine)
- Pastourmas (spicy sausages)
- Loukanika (wine or air sausages)
- Zalatina (portions of pork meat and by-products in fat)
- Hiromeri (pork leg fillet matured in wine)





Dairy products

- Halloumi cheese (heating in 85-90°C for 30 min, preserved in brine)
- Anari cheese (heating whey 80-85°C)
- Cheese of Paphos (semi soft cheese, sheep & goat milk)
- Flaouna cheese (soft cheese, sheep & goat milk, during Easter period)
- Trachanas (sheep milk, goat milk, cow milk, wheat, salt)



Establishments' self-controls

- Implementation of the New Hygiene Package
- Safety checks
- Quality checks
- Implementation of HACCP, ISO:22000 at approved establishments
- Implementation of generic plan based on HACCP principles at butcheries
- Laboratory checks on final products

HACCP consideration

- Obligation from legislation
- Increase in safety of the products
- Commercial advantage to the products produced
- Customer pressure

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Excuses to recommendations?

- Cost (consultant, samplings and analysis of products, training ...)
- Lack of commitment of FBO (Food Business Operator)
- Level of education of FBO (old small butcheries in distant villages)
- Lack of staff resources
- Lack of awareness of FBO
- Old business

Always consider what FBO can do!

Official controls

- Reg. (EC) No. 854/2004 & 882/2004
- By the Competent Authorities
- Verify the existing self-controls of the establishments and butcheries
- Do not substitute self-controls
- Include sampling and analysis of the final products
- From farm to fork

Food of animal origin

- Veterinary Services:
 - Establishments producing food of animal origin at wholesale level
 - Butcheries at retail level
 - Food of animal origin from EU and third countries
 - Exception: Honey and Ice-cream
 - From fork to farm

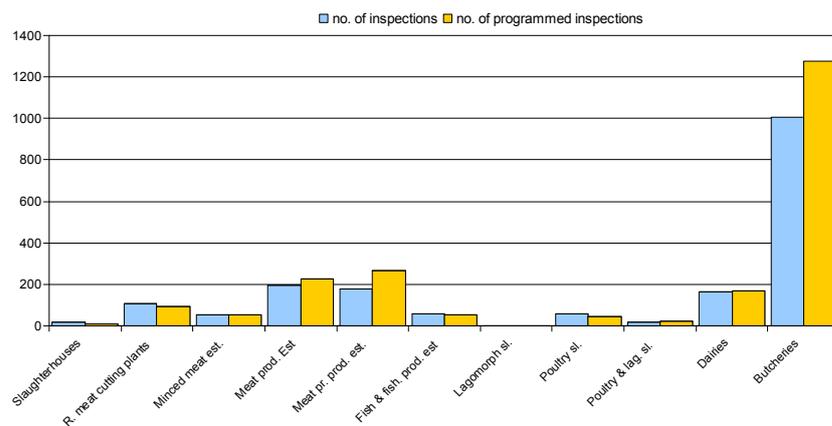
Program

- 3 year multiannual national control program
- Prepared by Veterinary Public Health Division of Veterinary Services
- Based on risk assessment
- Includes inspections', samplings' and analysis program
- Inspections: minimum 2 / year
- Samplings:
 - minimum 2 / year in approved establishments
 - 1 / year on the final products at butchereries producing meat products and meat preparation products

Inspections in numbers (2008)

	no. of inspections	no. of programmed inspections
Slaughterhouses	18	10
R. meat cutting plants	106	92
Minced meat est.	55	52
Meat prod. Est	197	224
Meat pr. prod. est.	178	268
Fish & fish. prod. est	58	54
Lagomorph sl.	2	2
Poultry sl.	58	44
Poultry & lag. sl.	19	24
Dairies	164	168
Butcheries	1006	1274
Total	1861	2212

Inspections in numbers (2008)



Non-compliance: establishments

1. Suspension of operation for up to 4 days
2. Second suspension of operation for up to 4 days
3. Suspension or withdrawal of the establishment's approval or registration
4. Charge of penal prosecution
5. Imposition of administrative fine (2010)



Non-compliance: Food

- Withdrawal / Recall
- Seizure
- Confiscation
- Destruction or re-dispatch (FBO's decision / information to Competent Authority of the country of origin)
- In accordance to RASFF
- Public announcements

Reporting systems – Verification of controls

- Multiannual National Control Program
- Annual reports
 - Inspections, prosecutions, suspensions of operations, samplings, confiscations etc
 - Upgraded in 2010 in order to include number and kind of non-compliance for each establishment
- Inspections by the FVO

Challenges

- Lack of microbiological criteria for final products in red meat cutting plants
- Lack of microbiological criteria for surface disinfection verification
- Lack of unified durability or expiry dates
- Consideration of E. coli as hygiene indicator → E. coli O157:H7?

Thank you for your attention!

