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This table summarises the general requirements and standards for food and agricultural imports into France.

Certification/ Requirements	Remarks
Food laws	<ul style="list-style-type: none">• French label and product ingredient regulations are among the strictest in the European Union• Current regulations require traceability of all produce from the producer to the consumer; thus, each handler must be able to supply information about its supplier or buyer• French legislature and related topics are available at http://www.legifrance.gouv.fr/
Regulatory Authorities	<ul style="list-style-type: none">• The General Direction for Food of the French Ministry of Agriculture (DGAL/MINAG - http://www.agriculture.gouv.fr)<ul style="list-style-type: none">– Participates in the preparation of food laws and the definition of norms– The Crop Protection Service (SPV) administers sanitary and phytosanitary policy at points of entry• The General Direction for Competition, Consumption and Frauds (DGCCRF - http://www.dgccrf.bercy.gouv.fr/)<ul style="list-style-type: none">– French regulatory agency responsible for the safety of all foods– DGCCRF's activities are directed against impure, unsafe, and fraudulently labeled foods.– Enforces French laws in manufacturing and marketing and also at the import level• The Association Française de Normalisation (AFNOR - http://www.afnor.fr)<ul style="list-style-type: none">– French authority in charge of coordinating work and research relating to establishing standards in France– French branch of the European Standardization System (CEN) and a member of the International Organization for Standardization (ISO)
Phytosanitary Certificate	<ul style="list-style-type: none">• Required to accompany plant, fruit, vegetables and nut shipments to the EU• Sanitary and phytosanitary policy administered by SPV of DGAL/MINAG
Sanitary Health Certificate	<ul style="list-style-type: none">• Required for animal products containing materials from bovine, ovine and caprine origins for human consumption, animal feed (including mixed animal feed/petfood and pre-mixes containing such products) or to be used as fertilizers• A declaration signed by the competent authority of the producing country is also required.• All certificates must be in French. To obtain certificates in French, please contact: Bureau Importation Pays Tiers Mission de Coordination Sanitaire Internationale

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	Direction Generale de l'Alimentation French Ministry of Agriculture E-mail: import.mcsi.dgal@agriculture.gouv.fr
Veterinary stamp	<ul style="list-style-type: none"> • Mandatory for products of animal origin (meat, pork, milk, eggs, fish and seafood)
Import certificates	<ul style="list-style-type: none"> • Required for: <ul style="list-style-type: none"> – garlic, bananas, canned mushrooms and canned mandarins – above 30 hectoliters of alcoholic beverages, wine and beer (Obtained from the wine department of France Agrimer: http://www.onivins.fr/)
Import documentation	<ul style="list-style-type: none"> • Import and export transactions exceeding 12,500 Euros in value must be conducted through an approved banking intermediary. Goods must be imported no later than six months after all financial and customs arrangements have been completed. • Commercial invoice • Bill of lading or air waybill • Certificate of origin
Not Accepted for Import into France	<ul style="list-style-type: none"> • Individual portions of beef under 3 kilograms • Any product made with flour enriched with vitamins is prohibited, with the exception of approved health/diet food products • Exotic meat (alligator) • Fresh potatoes from third countries - due to concerns about transmission of certain diseases
Labelling	<ul style="list-style-type: none"> • Regulated by EU Directive 2000/13/EC • More information available at http://ec.europa.eu/food/food/labellingnutrition/foodlabelling/index_en.htm
Language	<ul style="list-style-type: none"> • French • Multilingual labels are acceptable
General Requirements	<ul style="list-style-type: none"> • The product name and description of the product • Net quantity (in metric units. A small "e" may be used to indicate that the actual content corresponds to the quantity indicated) • Date of minimum shelf life (DLC) for perishable products or the date of optimal usage (DLUO) for non-perishable products • Name and address or EU identification number of the importer (must be in the same area of the label) • The name and address of the manufacturer, packer or vendor within the EU

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	<ul style="list-style-type: none">• Ingredients, including herbs and spices, listed in descending order of their quantity in the product at the time of manufacturing or processing• The country of origin (indicated in letters not less than 4 mm in height on all product cases (packing labels, etc.)• Alcoholic content (for beverages with 1.2% alcohol, by volume)• For prepackaged food products: the manufacturer's lot number must be listed on the packaging or on the commercial documents accompanying the product and should be preceded by the letter "L."• For frozen foods: maximum storage temperature should be specified for. If appropriate, the word "SURGELE" (quick frozen) should be in a highly visible place in capital letters on the label.• Instruction for use (or advice on preparation of a food product) is mandatory only when necessary, and should be clearly indicated and visible on the label to allow the appropriate use of the product
Date Marking	<ul style="list-style-type: none">• For non-perishable products, the date of optimal usage (DLUO): "A consommateur de préférence avant fin (Best consumed before) (day, month, year).• For perishable products, the Date of minimum shelf life (DLC): "A consommateur avant (to be consumed before) (day, month, year)"• For extremely perishable products, the DLC must: "A consommateur jusqu'au), (to be consumed until) (day, month, year)" or "A consommateur jusqu'à la date figurant (to be consumed no later than) (day, month, year)"• Exemptions: fresh fruits and vegetables, wines and spirits, alcoholic beverages with an alcoholic content equal to or greater than 10.5 percent by volume, vinegars, sugar, confectionery items, and live shellfish intended for raw consumption
Ingredients List	<ul style="list-style-type: none">• The list of ingredients should be preceded by the word, "Ingredients."• Certain substances, such as herbs, spices and aromatics, should be listed on the ingredients list• When ingredients are included in the name of the product, their weight, as a percentage of total net product, must be included in the ingredients list• Additives and preservatives must be included on the label of all food products, either by specific group name or by "E" Number.• Flavorings are considered additives and should be noted as "arôme de" followed by the name of the flavor.

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Allergen Labelling	<ul style="list-style-type: none">• Directives 2003/89 of 11/10/03 and 2006/142/EC of 12/22/06 require operators to include certain allergens used in the product's manufacturing process on the label's list of ingredients.• Groups of potential allergenic ingredients which must be indicated on food labels: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk and dairy products (including lactose), nuts and nut products, sesame seeds, lupin and products thereof, mollusks and products thereof and sulphite at concentrations of at least 10 mg per kg or 10 mg/l, celery, and mustard.• Allergen labeling also applies to alcoholic beverages. More information available at http://ec.europa.eu/food/food/labellingnutrition/foodlabelling/guidelines_6_10.pdf.• Commission Directive 2007/68/EC (amended by Commission Regulation 415/2009) establishes a list of ingredients and substances which are permanently exempted from the mandatory allergen labeling requirement.
Beef Labeling	<ul style="list-style-type: none">• France follows the EU requirement that all beef meat sold in France must be labeled with the country(ies) where the animal was born, raised, and slaughtered.
Nutrition Labelling	<ul style="list-style-type: none">• Governed by Council Directive 90/496/EEC, as amended by Commission Directives 2003/120/EC and 2008/100/EC.• Compulsory only when a nutrition claim is made in the labelling, presentation or advertising of a foodstuff• The energy value and the proportion of nutrients (protein, carbohydrate, fat, fiber, sodium, vitamins and minerals present in significant amounts) must be declared in specific units per 100 grams or per 100 milliliters.• Information on vitamins and minerals must be expressed as a percentage of the recommended daily allowance (RDA)
Nutrition & Health Claims	<ul style="list-style-type: none">• New products on the EU market must respect the conditions for using nutrition claims set out in detail in the Annex of Regulation 1924/2006• Food products carrying claims must comply with the provisions of nutritional labeling directive 90/496/EC
Special Terms	<ul style="list-style-type: none">• The use of the word "natural" may depend upon its location on the label and the product.• Using traditional French cuisine terms, such as "beef bourguignon" is prohibited.• Generic terms such as beer, yogurt, and candy can be used only if the product is certified as produced in accordance with specific processing procedures.

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	<ul style="list-style-type: none">• The use of foreign names is forbidden in place of existing equivalent French terms. However, the following names are allowed: chorizo, couscous, gin, merguez, paella, salami, vodka, aquavit, gorgonzola and whiskey.• The word, "butter" or "cream" may not be used on the label of certain foodstuffs, unless the only fat used is butter fat. Concentrated butter may be used instead of butter and the word "butter" may be used on the label provided the fatty acid composition of the concentrated butter has not been altered by any treatment, in particular by hydrogenation. Hydrogenated butter is considered to be a food fat and not butter. If concentrated butter is used in the product, one may not use the words "pure", "fine", "extra", "fresh", etc., in combination with the word "butter".• In certain foodstuffs, the word "milk" or "milk products" may only be used if certain minimum quantities of milk solids are present in the product.
Genetically Modified Organisms (GMO) in Food & Feed	<ul style="list-style-type: none">• Regulated by the EU Novel Food/Novel Feed Regulation (1829/2003) and the EU Traceability and Labeling Regulation (1830/2003)• Enforced by DGCCRF• The allowable adventitious presence level for EU-approved varieties of biotech products is set at 0.9 percent. Above this level, all products must be labeled as containing biotech
Other Information	
Inspection	<ul style="list-style-type: none">• SPV/DGAL tests imported products for sanitary/phytosanitary compliance at points of entry.• Enriched flour, animal genetics, "exotic meats" such as alligator and buffalo, crayfish, pet food, vitamin supplements, and certain fruits and vegetables are subject to EU quality norms and must be inspected at the point of entry.• Laboratory tests are often done for canned fruits and vegetables, beer, and dairy products, including yogurt, and generally requested by French supermarket buyers to assure compliance with French regulations of the products they intend to sell
Packaging and Container Regulations	<ul style="list-style-type: none">• France has its own packaging/container size requirements for a large variety of food products, including beers, fermented beverage, breakfast cereals, pre-packed fruits and vegetable, non-alcoholic beverages, coffee, milk, oil and vinegar, ice creams, frozen fish, frozen fruits and vegetables, dried fruits and vegetables, and pet foods.• The French regulation implementing EU Directives for packaging materials in contact with food products is contained in brochure No. 1227 of 2002, and includes previous modifications

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	<p>(http://ec.europa.eu/food/food/chemicalsafety/foodcontact/framework_en.htm)</p> <ul style="list-style-type: none">• A wide variety of prepackaged foods requires a declaration of unit price, per kilo, 100 grams, deciliter or liter. This requirement is already in force for all retail sales outlets.• The use of copper, zinc, and galvanized iron (except for use in the process of distilling, confectionary and chocolate manufacturing) in direct contact with foods is strictly forbidden in France
Products of Animal Origin	<ul style="list-style-type: none">• E.g. red meat, meat products, pet food, farm and wild game meat, ratites, milk and milk products, seafood, bovine embryos and semen, porcine and equine semen, gelatin and animal casings• Must originate from EU approved establishments (see EU-27 GAIN Report E48058 available at http://www.fas.usda.gov/scripts/attacherep/default.asp)• European Parliament and Council regulation 1774/2002 establishes the health rules concerning animal by-products not intended for human consumption
Dried Fruits and Nuts	<ul style="list-style-type: none">• French standards based on the United Nations Economic Commission for Europe (UNECE) are now established for the following dried fruits and nuts: Almonds; apples; apricots; cashew nuts; date; fig; raisins; pears; pine kernels; pistachios and prunes (please refer to the Agricultural standards available at http://www1.unece.org/unece/cgi-bin/unece.cgi/en/p/welcome/)• Only walnuts and hazelnuts apply EU standards
Dietetics/Health Foods	<ul style="list-style-type: none">• EU Directive 89-398 gives the definition of a health/dietetic food product (available at http://ec.europa.eu/food/food/labellingnutrition/nutritional/index_en.htm).• EU Directive 2001/15 lists nutritional substances that can be used in dietetic/health products.• In addition to the general French labeling requirements, all dietetic/health food products must indicate the following information on the label:<ul style="list-style-type: none">- Brand name of the product, immediately followed by its properties and nutritional characteristics- Quantity of each nutritional ingredient, expressed in grams (g), or milligrams (mg), per 100 grams of finished product- Calorie content expressed in KJ and Kcal per 100 grams of finished product- Product should be packed in a manner whereby the packaging covers the product entirely For bulk dietetic/health products, all nutritional characteristics should be clearly brought to the attention of the consumer on the outside packaging

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	<ul style="list-style-type: none">- The expiration date of the product must be clearly indicated for perishable products- The list of additives contained in the product.- Note: Dietetic/health foods are not medicines. Thus, the label may not indicate any curative or preventive properties.
Food Supplements	<ul style="list-style-type: none">• French Decree 2006-352 of March 20, 2006 establishes harmonized rules for food supplements on labeling, vitamins and minerals, and a list of permitted vitamin and mineral preparations that may be added for specific nutritional purposes in food supplements.• The maximum levels for vitamins and minerals used in food supplements in France may be found at: http://www.admi.net/jo/20060528/ECOC0600052A.html .
Pet food	<ul style="list-style-type: none">• Regulated by EU regulation 829/2007: http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:32007R0829:en:NOT• Pet food must originate from, and be produced in, plants certified by the French Ministry of Agriculture
Organic Food	<ul style="list-style-type: none">• The production and labeling of organic foods from vegetable origin is regulated by EU Regulation 2092/91 (please refer to http://www.agencebio.org/upload/guide_lect_pv_nov06.pdf)• Animal organic production and labeling (called REPAB) is regulated by EU Regulation 1804/99 (please refer to http://www.agencebio.org/upload/GuideLect_PA_avr_2008.pdf).• Guidance notes on exporting organic products from third countries to France, as well as an authorization form to market in France, can be found at the following website: http://www.agriculture.gouv.fr• To facilitate identification of organic products for French consumers, the words "Agriculture Biologique" (organic agriculture) and the "AB" logo are applied on the product label.• The "AB" logo represents the French Ministry of Agriculture certification that the product was organically grown or processed according to both specific EU and French criteria, and also signifies that the producer, the importer or the distributor has been duly registered with the EU Member State's organic food trade association.
Alcoholic Beverages, Wine and Beer	<ul style="list-style-type: none">• French wine imports from non-EU countries are subject to EU import duties, which vary depending on the percentage of alcohol contained in the wine and the type of container.• Other taxes, such as a transportation tax, which is the equivalent of an excise duty, and

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	<p>value added tax (VAT), apply to both domestically and foreign-produced wines.</p> <ul style="list-style-type: none">• Beers are subject to custom duties and tax laws and should correspond to criteria as defined in French decree 92-307 of March 31, 1992• For additional information, please visit the TTB website at: http://www.ttb.treas.gov/
Food Samples	<ul style="list-style-type: none">• Subject to the same import regulations as a commercial shipment with regard to sanitary or phytosanitary requirements• For customs, the sample shipment must be accompanied by a proforma invoice indicating the value of the sample product.• In order for samples of commercial value to enter France duty and tax free, a bond or deposit of the potential duties and taxes must be paid. Samples re-exported within one year get the deposit back. Samples of no commercial value enter France free of duties and taxes. "No commercial value" should be written on the appropriate shipping documents.• Meat, Poultry, Dairy and Fish Products for Food Shows are governed by French decree of July 27, 2004, and should be accompanied by relevant sanitary and animal health certificates which may be found at: http://www.legifrance.gouv.fr/WAspad/UnTexteDeJorf?numjo=AGRG0401657A. These products should not be sold or consumed and should be destroyed at the end of the food show
Additives	<ul style="list-style-type: none">• Inclusion of a food additive on the EU list of approved additives does not automatically imply that the additive is approved for use in France or that it is approved for use in all types of food products.• The list of authorized additives and substances is contained in French decree of October 2, 1997, published in the French Official Journal of November 8, 1997. The use of vitamins and minerals is governed by the French decree of August 4, 1986, as modified (http://www.legifrance.gouv.fr).

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Pesticides & Other Contaminants	<ul style="list-style-type: none"> • Legislation on pesticides and contaminants is partially harmonized in the EU. • The French Ministry of Agriculture's (MinAg) Directorate for Food (Direction Generale de l'Alimentation (DGAL) is the competent authority which authorizes pesticides. • Its website http://e-phy.agriculture.gouv.fr/ lists authorized phytosanitary products, those no longer authorized, authorized active substances, maximum residue levels ("Limites Maximales de Residus" or LMR) by substance and by plant, companies involved, fertilizers, blends, and toxicology information. • The Fraud Control Office (DGCCRF) of the French Ministry of Economy, Finance and Industry tests for pesticides and other contaminants on vegetable products.
Products which are subject to restrictive regulations and barriers	<ul style="list-style-type: none"> • As per EU regulations, certain fresh fruits and vegetables are subject to seasonal price restrictions • Bananas are subject to quotas and import certification.
Custom Duties	<ul style="list-style-type: none"> • When foodstuffs enter France, customs duties, ad valorem, must be paid. • The amount of these duties differs according to product. In addition, a value added tax (VAT), is applied (5.5 percent for all food products, except for alcoholic beverages, chocolate and candies where the VAT tax is 19.6 percent).

Reference: USDA FAS GAIN Report

EC Directives

MRLs (<http://e-phy.agriculture.gouv.fr/>)**DISCLAIMER:**

This document has been prepared by SPRING Singapore with the intention of assisting Singapore based exporters of food products. While every possible care has been taken in the preparation of this document, the information may not be completely accurate as policies may have changed or clear and consistent information on these policies were not available. They cannot be taken as the official interpretation of the regulations. It is highly recommended that Singapore based exporters verify the full set of certification and import requirements with the relevant authorities in importing country. **Please note that final import approval of any product is subject to the importing country's rules and regulations as interpreted by custom officials at the point of entry.**