

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :1/7

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

Certification/ Requirements	Remarks
Food Laws	<ul style="list-style-type: none"> • A member of the EU - conforms to all EU regulations and directives (available at http://eur-lex.europa.eu/en/index.htm) <ul style="list-style-type: none"> - Regulation (EC) 178/2002 (General Food Law) is the harmonized regulation which sets out the general principles and requirements of EU harmonized food law • The Dutch Food and Drugs Law is called "Warenwet." <ul style="list-style-type: none"> - provides the Dutch regulatory framework for all food and non-food products - Revisions of the Dutch Food and Drugs Law are published in the "Staatscourant" (can be found on http://wetten.overheid.nl)
Enforcement Agencies	<ul style="list-style-type: none"> • Food and Consumer Product Safety Authority (VWA - www.vwa.nl) <ul style="list-style-type: none"> - an independent agency in the Ministry of Agriculture, Nature and Food Quality and a delivery agency for the Ministry of Health, Welfare and Sport - monitors food and consumer products to safeguard public health and animal health and welfare • The Plant Protection service (PD - www.minlnv.nl/pd) <ul style="list-style-type: none"> - body within the Dutch Ministry of Agriculture, Nature and Food Quality (www.minlnv.nl/) - responsible for the phytosanitary inspections on imported products
Phytosanitary certificate	<ul style="list-style-type: none"> • Required to accompany plant, fruit, vegetables and nut shipments to the EU • Applicable regulation: Plant Health Directive 2000/29/EC
Import of Animal Products	<ul style="list-style-type: none"> • Applicable to food containing animal products • Country must first be recognized by the EU to export certain animal products, followed by the establishment • Certain establishments in Singapore are approved by the EU to export food containing animal products • All shipment must come with animal health and/or public health certificate • For seafood products, imports are subjected to official certification based on the EU's recognition of the country's competent authority • Certain establishments in Singapore are approved by the EU to export seafood products
Import Certificate for Organic Foods	<ul style="list-style-type: none"> • In order to export organic products to the EU, third countries must prove that their production standards are equivalent to the EU standards. • For the importation of organic products from outside the EU, the Dutch importer needs

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :2/7

Certification/ Requirements	Remarks
	<p>an import certificate and an import authorization.</p> <ul style="list-style-type: none">- The import certificate is issued by Skal (www.skal.nl)- The import authorization is issued by Dienst Regelingen, the executive body of the Ministry of Agriculture
Labelling	
Standard	<ul style="list-style-type: none">• Labeling requirements have been laid down in the Warenwetbesluit etikettering van levensmiddelen and can be found at http://wetten.overheid.nl (in Dutch)• The Netherlands follows EU legislation - Council Directive 2000/13/EC
Language	<ul style="list-style-type: none">• All labels must be in Dutch regardless of the origin of the product• Multi-language is allowed throughout the EU
Compulsory Information	<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)- Quantitative Ingredient Declaration (if the presence of an ingredient is emphasized, the minimum or maximum amount declared as % must be declared)- Allergens (e.g. 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)- 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- 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,

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :3/7

Certification/ Requirements	Remarks
	<p>the word "SURGELE" (quick frozen) should be in a highly visible place in capital letters on the label.</p> <ul style="list-style-type: none">- 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• Regulated by EU Directive 2000/13/EC. More information available at http://ec.europa.eu/food/food/labellingnutrition/foodlabelling/index_en.htm• Exceptions: Only the Federal Minister of Agriculture can grant an exception to the existing labeling regulations. The granting of an exception would be very rare.
Date Marking	<ul style="list-style-type: none">• For a shelf-life up to 3 month after the date of production: Tenminste houdbaar tot (<i>best before</i>) Day, Month, (Year)• For a shelf-life between 3 and 18 months: Tenminste houdbaar tot einde (<i>best before end</i>) Month, year• For a shelf-life longer than 18 months: Tenminste houdbaar tot einde (<i>best before end</i>) Year• For Highly perishable foodstuffs: Te gebruiken tot (<i>use by</i>) Day, Month, (Year). In addition to the date, the instructions for storage have to be mentioned as well
Country of Origin Labelling	<ul style="list-style-type: none">• Mandatory for beef and veal, fruit and vegetables, eggs, poultry meat, wine, honey, olive oil, aquaculture products and organic products.• For other products, the indication of the place of origin or provenance is mandatory only if the omission of such information might mislead the consumer.
Nutrition Labelling	<ul style="list-style-type: none">• Commission Directive 2008/100/EC updates the list of vitamins and minerals and their Recommended Daily Allowances (RDAs) and provides an EU definition of "fiber".• The conditions for the use of nutrition claims such as "source of fiber" or "high fiber" are laid down in Regulation 1924/2006.
Warning Statements	<ul style="list-style-type: none">• Commission Directive 2008/5/EC establishes a list of foodstuffs that require a warning on the label: foodstuffs whose durability has been extended by means of packaging gases foodstuffs containing (a) sweetener(s) foodstuffs containing added sugar(s) and sweetener(s) foodstuffs containing aspartame foodstuffs containing more than 10% added polyols confectionery or beverages containing liquorice• Regulation 1333/2008 requires foodstuffs containing the food colors sunset yellow (E110), quinoline yellow (E104), carmoisine (E122), allura red (E129) and ponceau 4R

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :4/7

Certification/ Requirements	Remarks
Phytosterols & Phytostanols	<p>(E124) to be labeled "may have an adverse effect on activity and attention in children".</p> <ul style="list-style-type: none"> Commission Regulation 608/2004 lays down labeling requirements for foods and food ingredients with added phytosterols, phytosterol esters, phytostanols and phytostanol esters (used to reduce cholesterol levels).
Medical/Health/Nutrition Claims	<ul style="list-style-type: none"> Conditions for using nutrition claims set out in detail in the Annex of Regulation 1924/2006 Nutrition claims can fail one criterion, i.e. if only one nutrient (salt, sugar or fat) exceeds the limit of the profile, a claim can still be made provided the high level of that particular nutrient is clearly marked on the label. <ul style="list-style-type: none"> For example, a yogurt can make a low-fat claim even if it has a high sugar content but only if the label clearly states "high sugar content". Disease risk reduction claims and claims referring to the health and development of children will require an authorization on a case-by-case basis, following the submission of a scientific dossier to European Food Safety Authority (EFSA). Health claims based on new scientific data will have to be submitted to EFSA for evaluation but a simplified authorization procedure has been established. A guidance document on how companies can apply for health claim authorizations can be downloaded from EFSA's website at http://www.efsa.europa.eu/EFSA/ScientificPanels/NDA/efsa_locale-1178620753812_1178684448831.htm. For the approval of claims, exporters and/or Dutch importers can send the text (claim) to: KOAG/KAG (www.koagkag.nl)
Other Information	Remarks
Packaging and Container Regulations	<ul style="list-style-type: none"> Directive 2007/45/EC abolishes regulations on mandatory pack sizes at both EU and national levels. Mandatory nominal quantities for wines and spirits are set out in the Annex to Directive 2007/45/EC Commission Regulation 450/2009 sets out definitions and authorization procedures for the use of active and intelligent materials and articles intended to come into contact with food. Commission Regulation 2023/2006 lays down rules on good manufacturing practice (GMP) for the groups of materials and articles intended to come into contact with food listed in annex I to Regulation 1935/2004.

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :5/7

Certification/ Requirements	Remarks
	<ul style="list-style-type: none">• Exporters are advised to verify if a Member State follows EU provisions as Member States are allowed to authorize provisionally the use of certain substances not listed in one of the specific directives. They may also restrict or temporarily prohibit the use of certain materials authorized by the specific directives for reasons of public health. A summary of national legislation can be downloaded from the European Commission website at http://ec.europa.eu/food/food/chemicalsafety/foodcontact/sum_nat_legis_en.pdf
Food Additives	<ul style="list-style-type: none">• Regulation 1331/2008 establishes a common authorization procedure for food additives, food enzymes and food flavorings• Regulation 1332/2008 for food enzymes• Regulation 1333/2008 for food additives (including colours and sweeteners)• Regulation 1334/2008 for flavorings• Council Directive 2009/32/EC regulates extraction solvents used in the production of foodstuffs and food ingredients• The use of flour bleaching agents: chlorine, bromates and peroxides are not allowed in the EU.• More information on labeling requirements for additives is available at http://ec.europa.eu/food/food/chemicalsafety/additives/add_labelling_en.htm
Pesticides and Other Contaminants	<ul style="list-style-type: none">• The legislation on pesticides and contaminants is partially harmonized in the EU.• Enforcement of both EU and remaining Member State rules is done at the Member State level.• Regulation 396/2005 regulates maximum levels of pesticides in or on food and feed of plant and animal origin• The marketing and use of plant protection products is regulated by Council Directive 91/414/EEC. This Directive provides for the establishment of an EU positive list of active substances.• Maximum residue levels (MRLs) are being harmonized throughout the EU- available at http://ec.europa.eu/sanco_pesticides/public/index.cfm?event=substance.selection&ch=1• EU wide harmonized maximum levels for contaminants are set in the Annex of Commission Regulation 1881/2006.• Commission Decision 2006/504/EC sets special conditions for the import of foodstuffs from certain third countries due to contamination risks by aflatoxins.

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :6/7

Certification/ Requirements	Remarks
	<ul style="list-style-type: none">• Official Member States controls are carried out on approximately 5 percent of consignments of foodstuffs which are covered by the "Voluntary Aflatoxin Sampling Plan" (VASP) and to each consignment of foodstuffs not covered by the VASP.• The following regulations concern the sampling methods and methods of analysis for the official controls of the levels of the different contaminants.<ul style="list-style-type: none">- Nitrates: Commission Regulation 1882/2006- Mycotoxins: Commission Regulation 401/2006- Dioxins: Commission Regulation 1883/2006- Heavy metals: Commission Regulation 333/2007• The monitoring of residues in animals and animal products is addressed separately in Council Directive 96/23/EC.• The prohibition of the use of hormones in meat production is addressed in Council Directive 96/22/EEC (amended by Directive 2008/97/EC).
Fortified Foods	<ul style="list-style-type: none">• Regulation 1925/2006 establishes an EU-wide regulatory framework for the addition of vitamins, minerals and certain other substances such as herbal extracts to foods.• The use of vitamins and minerals not included in the annexes to Regulation 1925/2006 is not allowed. However, Member States may under certain conditions provide for a temporary derogation (until January 19, 2014) for vitamins and minerals not included in the annexes.
Dietetic or special use foods	<ul style="list-style-type: none">• New framework Directive 2009/39/EC consolidates Directive 89/398/EEC and all its amendments into a single text and lays down rules for foodstuffs intended for particular nutritional uses.• Commission Directive 2001/15/EC lists the chemical substances in each category of nutritional substances (vitamins, minerals and amino acids) that may be added for specific nutritional purposes in foodstuffs for particular nutritional uses.• The introduction of foodstuffs intended for particular nutritional uses for which no specific rules are set must be notified to the VWA.
Wine, Beer and other Alcoholic beverages	<ul style="list-style-type: none">• Council Regulation 479/2008 establishes general rules on oenological practices, designations of origin and labeling.
Organic Foods	<ul style="list-style-type: none">• Council Regulation 834/2007 lays down a new legal framework for organic production and the labeling of organic products.• Commission Regulation 889/2008 lays down detailed rules for the implementation of

DOCUMENT REFERENCE

Code :NLD1000

Date :10/06/10

Page :7/7

Certification/ Requirements	Remarks
	Regulation 834/2007 with regard to production, labeling and control. <ul style="list-style-type: none">• Commission Regulation 1235/2008 lays down rules for the implementation of Regulation 834/2007 as regards the arrangements for imports of organic products from third countries.

Reference: USDA FAS GAIN Report
EC Directives

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.**