

Az élőcsíraszámra vonatkozó vizsgálatok vegyes eredménnyel záródtak. A Magyar Élelmiszerkönyv kefir vonatkozású előírásainak teljes mértékben csak 2 termék felelt meg. A kötelező, minimális mennyiségű élesztőt minden termékénél sikerült kimutatni, de a tejsavbaktériumok száma 16 kefir esetében alacsonyabb volt az előírt minimális értéknél.

A vizsgálatok továbbra is folyamatban vannak a kifogásolt termékek esetében. Nem megfelelőség esetén, amennyiben bebizonyosodik, hogy a kifogásolt csíraszám az előállítás hiányosságainak következménye, a vállalkozásokat figyelmeztetésben részesíti a NÉBIH.

A terméktesztnek megfelelően ezúttal is sor került a kedveltségi vizsgálatra, amelynek során laikus és szakképzett kóstolók értékelték a termékeket. A külső megjelenés, szín, illat, íz, állomány pontozása alapján alakult ki a Szupermenta rangsora, amelynek nyertese a Danone kaukázusi kefir lett. Másodikként végzett a Milli, míg harmadikként a Sissy márkajelzésű termék.

További információk és a részletes vizsgálati eredmények elérhetők a NÉBIH Szupermenta termékteszt oldalán: <http://szupermenta.hu/a-teszt-lezartult-a-vizsgalat-folytatodik/>

### ***Protection of bees is of key importance***

**30 to 35 percent of the food of mankind is dependent on bees and other pollinators. However, the transformation and utilization of ecosystems for intensive agricultural activities has a detrimental effect on pollinators. Experts respond to this in a study, one of the authors of which is Anikó Kovács-Hostyánszki, a member of the Lendület (Momentum) Ecosystem Services Research Group of the Center for Ecological Research of the Hungarian Academy of Sciences.**

The first comprehensive international report on the status of pollinators and pollination was published in February 2016 by the IPBES (Intergovernmental Platform for Biodiversity and Ecosystem Services). According to the document, the populations of certain wild pollinator species and the number of domestic bees are decreasing significantly throughout the world, even though their role is indispensable both from an ecological and from an economical point of view. More than 80 percent of angiosperms and 75 percent of the world's one hundred most important crops require the assistance of pollinators for successful pollination. Among the crops grown, the demand has increased by an order of magnitude over the last decades.

Anikó Kovács-Hostyánszki, a member of the Lendület Ecosystem Services Research Group of the Center for Ecological Research of the Hungarian Academy of Sciences, one of the lead authors of the IPBES report and her colleagues have discussed the effects and risks of changes in land use and agricultural cultivation on pollinators and pollination in a review article.

Ecological intensification includes methods of cultivation and land use, such as mixed crops, crop rotation, small-scale cultivation, mosaic sowing, ensuring rich and varied sources of flowers along the edges of and among the fields, moderate use of chemicals, adequate intensity and timing of the grazing and mowing of grasslands.

This requires an appropriate institutional and technical background, cooperation of researchers, agronomists, agricultural workers, decision-making bodies and NGOs and, last but not least, requires a common knowledge base. The goal is to protect and maintain the diversity and richness of pollinator communities, helping to increase yields, to make fruit and seed production more efficient and, in a broader sense, to achieve global sustainable development goals in the fields of food safety, land use and biodiversity conservation.

*Source: Orient Press Hírügynökség*

### ***Hungarian Codex Alimentarius requirements for bread has changed***

**The decree on the mandatory requirements of the Hungarian Food Codex has been amended, including the requirements for bakery products and, thanks to this, the quality of breads and bakery products could improve – said the Ministry of Agriculture.**

The ministry describes in its announcement sent to the MTI on Tuesday: new rules apply to the composition and varieties of bread, and the list of protected products has been extended.

Composition is regulated by the new specification in the case of 15 types of bread. Ingredients now include high vitamin, protein and fiber content pseudocereals.

The food codex lists the products with protected names, for example, pastry made from milk dough, fine baked goods made from filo pastry. Under the regulation, protected names can only be used if the products comply with the requirements of the food codex – points out the announcement.

*Source: MTI*

## ***Sugar-Free<sup>1</sup> Cake of Hungary Announced***

The cake of Margit Varga confectioner, with no added sugar, won the Sugar-Free Cake of Hungary competition, announced each year by the One Drop of Attention Foundation, together with the Hungarian Confectioner Industry Board. The victory of Spotted Annie was announced at the Parliament, together with the announcement of the Cake of Hungary and the program of the August 20 festivities. This year again, the cake was analyzed WESSLING Hungary Kft., operator of an independent food testing laboratory.

The Sugar-Free<sup>1</sup> Cake of Hungary competition, open to all confectioneries and catering businesses, was announced for the sixth time by the One Drop of Attention Foundation and the Hungarian Confectioner Industry Board. Confectioners could choose from a list of ingredients approved by the Hungarian Dietetic Association. The winner of the competition was Spotted Annie, created by the Zazzi Confectionery of Budapest.

The cake contains no added sugar or white flour, the delightfully sour taste of fresh raspberry mousse is gently complemented by the sweetness of the plum layer.

Spotted Annie is a low carbohydrate, light delicacy that can be included in a balanced diet, a cake which can be enjoyed by diabetics as well. Based on the calculations of the Hungarian Dietetic Association, one slice of the cake contains 6 g of carbohydrates and 167 kcal. Analyses were carried out by the independent food testing laboratory of WESSLING Hungary Kft., free of charge, since – as it appears in the company’s motto – its most important task is to serve and improve the quality of life.

With the competition, the goal of the One Drop of Attention Foundation is to draw the attention of confectioners to the increasing demand for cakes that contain no added sugar, which can be included in a balanced diet.

This year, the Cake of Hungary was the Balaton Hazelnut Mousse, prepared by Orsolya Vaslóczki. The two winning cakes will be first available to the general public for tasting on August 19 and 20 at the Street of Hungarian Flavors in Budapest.

**Microchefs and home aging – curiosities at Laboratorium.hu**

**What makes meat delicious and tender? Most important is the quality of the meat, but chemical processes do not stop after the slaughtering of the animal. What do the color and texture of the meat tell you? What does water retention have**

<sup>1</sup>Without added sugar

**to do with rigor mortis? How can we age meat at home? All this is revealed by the latest article of Laboratorium.hu on kitchen chemistry.**

The breed of the animal, its age, gender, nutrition, physical condition, muscle type, health status, slaughter conditions, stress before slaughtering, the method of stunning, and the extent of bleeding, among other things, are all responsible for the delicateness and tenderness of meat – this can be read on the Laboratorium.hu website operated by WESSLING Nonprofit Kft.

On the scientific portal, laboratory analyses are presented in a way that is easy to understand for everybody and, in addition, important information of public interest is also provided.

In another article, they write about “kitchen mikrochefs”, about organisms, beneficial bacteria, microfungi, without which our diet would be duller. Bread, beer, wine, yogurt and cheese would not exist without these “microchefs”!

The article of Laboratorium.hu reveals what kind of processes occur because of them, and which one of them is responsible for which process.

## ***NFC SO (NÉBIH) news***

***Soy drinks included in NFC SO’s Supermint test***

**15 soy drinks were inspected in the Supermint product test of the National Food Chain Safety Office (NFC SO). Potential milk protein, lactose and gluten contents of the natural vegetable beverages were also analyzed in the authority laboratories. Besides labeling problems, no other faults were found in the milk substitute test.**

Vegetable beverages can provide an alternative solution for the substitution of cow’s milk for those suffering from milk protein allergy or lactose intolerance, therefore, they are gaining more and more ground. In line with this trend, complex inspection of a total of 15 natural soy beverages, produced abroad, was carried out by the experts of NFC SO in the Supermint product test. During the laboratory analyses, the milk protein, lactose, gluten, protein, vitamin, calcium and GMO contents of the products were measured.

Since gluten contamination and lactose content may pose a risk to those susceptible, the lactose and gluten contents of the products were also investigated in the case of soy beverages labeled “gluten-free” and/or “lactose-free”. Based on the

results, no problems have been found. Another positive fact is that the presence of milk protein could not be detected in any of the samples.

Of the 15 soy beverages analyzed, the labels of 6 drinks indicated the presence of significant amounts of calcium, and in 3 cases there was information on the packaging regarding added vitamin content. During the inspection, all products proved to be adequate.

The GMO and protein contents of all 15 products were also checked by the experts. The good news is that no GMOs could be detected in any of the cases, while the protein contents on the nutrition facts label were consistent in all cases with the actual amounts.

In terms of labeling, some kind of irregularity was found in the case of 10 of the 15 products. A typical error was the incorrect display of storage conditions or an inaccurate reference to the product treatment (UHT). There were also problems regarding the nutritional facts label and Hungarian labels. Because of the labeling deficiencies, the distributor is warned by NFCSO, and is obligated to correct the errors.

The name of the product group was used correctly by the distributors in all cases. None of the products tested were described incorrectly as „soy milk”, all 15 boxes bore the correct description of „soy beverage”.

NFCSO did not fail to perform a preference test this time either. The appearance, color, taste, smell and texture of the drinks were scored by laypeople and expert judges. Based on the evaluations, the Alpro soy beverage finished first, Alpro bio was second, and Happy Soya came in third.

Further information and detailed test results are available on the NFCSO Supermint product test website.

### ***Budapest bakery closed by NFCSO due to serious hygiene deficiencies***

**Operation of a Budapest bakery was suspended, with immediate effect, by the National Food Chain Safety Office (NFCSO) due to serious food safety and hygiene deficiencies. During the on-site inspection, almost 60 kg of expired or non-traceable food raw materials were withdrawn from circulation by the experts of the authority.**

In the bakery operating in the IIIrd district of Budapest, the withdrawal from circulation and the banning of the use of 7 expired shelf-life and 3 un-

labeled, non-traceable food raw materials were ordered by NFCSO.

Hygiene conditions were not adequate in the bakery either. Inspectors were faced with plaster in the goods corridor that was missing, worn off to the bricks at the height of the freight carts, and with broken tiles that cannot be cleaned efficiently in the technological rooms.

Functional tools, machines and equipment were rusty and uncleaned, the product was also contaminated by the dough divider contaminated by grease. The quality of the final product was endangered by the falling ceiling plaster of the kneading-baking room, and wastewater poured into an open bucket from the washbasin found here. Handwashing facilities of the technological rooms were not equipped with the tools necessary for hygienic handwashing.

In several rooms of the unit, walls and floors were covered with mold and spiderwebs, and thorough cleaning of the floors was not possible because of the unused, unnecessary tools stored there. In the additive storage area, the kneading-baking and the bread roll making room, insects, rodent droppings and mice were seen by the inspectors.

The number of violations were further increased by the fact that the product sheets presented had not been updated according to changes in the food codex, and the day-to-day control sheets of the HACCP documentation had not been kept up-to-date for a month. All of the workers in the bakery had expired health booklets.

Because of the serious food safety deficiencies, suspension of the operation of the bakery, with immediate effect, was ordered by NFCSO. Official proceedings are in progress, a fine of several hundred thousands of HUF is expected in the case.

The bakery can only continue its activities after resolving the deficiencies and another authority inspection.

Data of the unit in question are available on NFCSO's violations subpage.

### ***Mixed results for blaufrankisch rosé wines***

**As the next stop of the Supermint series of the National Food Chain Safety Office (NFCSO), 2016 dry blaufrankisch rosé wines were inspected by experts of the office. A total of 28 products were tested from food safety, quality and preference aspects. The overall picture was adequate, but there were labeling deficiencies.**

Rosé wine is very popular these days, and the spritzer made from it is one of the best-selling products of summer. Selecting from the supply of commercial supermarket chains, a total of 28 blaufrankisch rosé wines were tested by the staff of the office. All of them were 2016 dry wines. In the reference laboratory of NFCSO, the actual and total alcohol contents, ash content and ascorbic acid content of the products were measured, among other things.

It was also checked, whether unauthorized artificial or natural dyes were used by the producers for the coloring of the wines, and whether foreign sugar could be detected in the products. The good news is that none of the rosé wines either artificial or added natural dyes. Based on the results of NMR and isotope ratio analyses performed on 6 randomly selected products, the sugar origin of the products was also satisfactory.

It can be stated, therefore, that the nutritional and food safety characteristics of the rosé wines inspected were in accordance with the requirements.

During the checking of the labels, inaccuracies were found by the wine inspectors in the case of 3 of the 28 drinks. For example, for one item, the measured alcohol content was higher than the value indicated on the label. Producers are warned by NFCSO because of the deficiencies.

In the case of a Supermint product test, NFCSO could not fail to perform a preference test, during which rosé wines were judged by experts and wine-loving laypeople. Products were scored by the judges according to their appearance, color, scent intensity, taste, aroma and overall impression.

The tasters' favorite was the Molnár Mátra Blaufrankisch Rosé. Gedeon Estate Blaufrankisch Rosé finished second in the Supermint ranking. Third place was awarded to the Babarczi Vineyard Pannonhalma Blaufrankisch Rosé.

Further information and detailed test results are available on the NFCSO Supermint product test website: <http://szupermenta.hu/konnyed-termek-teszt-a-forro-nyari-napokra/>

### ***Six-day inspection series in the capital's entertainment district by NTCA (NAV) and NFCSO***

**Targeted inspections of the catering businesses and clubs of the VIth and VIIth districts of Budapest, organized by the National Tax and Customs Administration (NTCA), were performed by**

**the experts of NTCA and the National Food Chain Safety Office (NFCSO). During the raid, 43 businesses were inspected, 169 alcoholic products were seized and 47 authority proceedings were initiated. In the case of one catering business, the complete operation was suspended, while for another 6 shops, food preparation activities were suspended by the inspectors of NFCSO, with immediate effect. 20 alcoholic product samples were tested in the authority's laboratory, and for 3 of them, analytical problems were found by the experts.**

In a joint series of actions from May 30 to June 4, businesses in the entertainment district of the capital in the VIth and VIIth district were investigated by the inspectors of NTCA and NFCSO. Because of the violations encountered during the on-site inspections, a total of 47 authority proceedings were initiated by NFCSO against catering businesses and clubs, drink producers and distributors.

During the operation, 169 alcoholic beverage items were seized by the inspectors, 11 products of which did not contain a unique lot ID, while in the case of 158 items, the ID on the bottle did not correlate with the ones found in the accompanying documents. In the case of 17 of the 235 rapid tests, significant difference was found between the alcohol content of the alcoholic drink as indicated on the bottle and the actual value. 3 alcoholic drink items failed the preliminary label inspection, and 2 beer items were withdrawn from circulation because of expiration. During the inspections, open alcoholic beverages stored in unmarked bottles or bottles labeled as other drink categories were seized on-site in several cases.

Of the 8 facilities inspected by NFCSO from a point of view of the food safety regulations of catering, food preparation activities were suspended with immediate effect in 6 cases. Almost none of the workers had valid health booklets, and processing of the raw materials requiring preparation was carried out under tight, crowded and hygienically highly objectionable conditions.

The complete operation of a catering business was suspended by the inspectors, with immediate effect, because of glaring hygienic deficiencies and endangering food safety. Some of the rooms of the unit were used improperly, there were many open bottles in the moldy fridge, and foods were stored next to antifreeze and other open chemicals.

Laboratory experts of NFCSO tested 20 alcoholic beverages, and analytical problems were found in the case of 3 of them. In the case of 3 of the 20 products, warnings were issued because of traceability or labeling errors, while fines were imposed

by the inspectors in 5 cases. During the inspections, operators of the catering units cooperated with the authorities and strove to correct the errors and eliminate them immediately.

Based on the experience of the inspections, NFCSO plans to compile an information material to assist the issuing of adequate product accompanying documents.

Data of the unit in question are available on NFCSO's violations subpage.

### ***Ranking of Caucasian kefir on the „Supermint”***

**The next step of the test series of the National Food Chain Safety Office (NFCSO) was the analysis of Caucasian kefir. Protein and fat contents of 18 natural products were measured in the laboratory, and the release of harmful substances from the packaging material was also investigated. The complex evaluation included preference testing of the products this time as well.**

Kefir is an acidified dairy product, whose characteristics are regulated by the Hungarian Food Codex, even though there are no specific requirements in it for Caucasian kefir. Of the 18 products with different brand names tested by the office, 1 was produced in another EU member state, while 17 of them were produced by 8 producers in domestic plants.

Protein and fat contents of the samples were measured by the experts in the laboratory, and migration from food contact materials, i.e., from PET bottles and caps was also investigated. The Caucasian kefir tested were fully compliant with regard to these aspects.

Although there is no specific rule on the alcohol content of kefir, as a point of interest, products were tested in this respect as well. Of the 18 Caucasian kefir tested, the amount of ethyl alcohol was over the detection limit in 7 cases. Of course, this does not make kefir an “alcoholic drink”, but it is worth taking into account when consuming larger quantities.

The chapter of the Hungarian Food Codex on acidified dairy products defines exactly what kind of special microbial cultures have to be used in the preparation of kefir, and what the minimum number of live lactic acid bacteria and yeasts coming from the culture in the case of live flora products.

Colony count tests provided mixed results. Only 2

products satisfied completely the requirements for kefir, as prescribed by the Hungarian Food Codex. The mandatory minimum amount of yeast was detected in each product, but the number of lactic acid bacteria was below the prescribed minimum value in the case of 16 kefir.

Investigations are still under way for the objectionable products. In the case of non-compliance, if it is established that the objectionable colony count is due to production deficiencies, warnings are issued to the businesses by NFCSO.

As in other product tests, preference testing was performed this time as well, during which products were evaluated by laypeople and trained judges. The ranking of Supermint was based on appearance, color, smell, flavor and texture scores, and the winner was Danone's Caucasian kefir. Second and third were the products with the brand names Milli and Sissy, respectively.

Further information and detailed test results are available on the NFCSO Supermint product test website: <http://szupermenta.hu/a-teszt-lezarult-a-vizsgalat-folytatodik/>