

írásnak megfelelt ugyan, de fogyasztásra alkalmatlan volt, így mellékíze miatt nem került bele a rangsorba.

Végeredményben a szeletelt sertéspárizsik Szupermenta-versenyében első helyen a Berger Feine Extrawurst végzett. Második lett a Pick Nosztalgia Párizsi, míg harmadikként a Wiesbauer Dunahús Delikát Párizsi zárt.

Rúd kiszerezésű sertéspárizsik között első helyen a Pick Nosztalgia Párizsi végzett. Második lett a Berger Feine Extra Párizsi, míg harmadikként a Pick Füst Ízesítésű Párizsi ért el helyezést a dobogón.

További információk és a részletes vizsgálati eredmények elérhetők a NÉBIH Szupermenta termékteszt oldalán: <http://szupermenta.hu/egy-igazi-klasszikust-teszteltunk/>.

2017-ben nem tárt fel lényeges szabálytalanságokat a téli szezonális élelmiszerlánc-ellenőrzés

A 2017-es téli szezonális élelmiszerlánc-ellenőrzés eredményei januári összesítése szerint a megelőző évekhez viszonyítva kedvezőbb képet mutatnak. A decemberben végrehajtott ellenőrzés-sorozatot Zsigó Róbert, a Földművelésügyi Minisztérium élelmiszerlánc-felügyeletért felelős államtitkára rendelte el. A szakhatóság az élelmiszerláncban végzett összesen 4.775 ellenőrzés során csaknem 11,5 millió Ft bírságot szabott ki és 14.143 kg élelmiszert vont ki a forgalomból.

A hagyományossá vált év végi ellenőrzési sorozat időszakában a friss húst, a haltermékeket, a pácolt, füstölt nyers vagy főtt húskészítményeket, a virslit, az édesipari termékeket, a borokat és pezsgőket, továbbá a szezonális zöldségeket és gyümölcsöket ellenőrizték kiemelten az élelmiszerlánc-biztonsági szakemberek. Az akciót a Nemzeti Élelmiszerlánc-biztonsági hivatal koordinálta.

A szezonális ellenőrzés fő célja az volt, hogy az ünnepeket megelőző időszak megnövekedett forgalma mellett hozzájáruljon az élelmiszerbiztonsági és minőségi követelmények maradéktalan teljesítéséhez. A rendszeresen visszatérő vizsgálatorozatnak is köszönhető, hogy az élelmiszer-vállalkozók évről évre felkészültebben vágnak neki a szezonnak, így súlyos szabálytalanságokra nem derült fény 2017-ben.

A szakemberek leggyakrabban – az ellenőrzések 3,5%-ánál – higiéniai hiányosságokat állapítottak meg, ami a 2016-os esztendőhöz képest 1%-os növekedést mutat. 2017-ben valamelyest több szabálytalanságot tártak fel a termékek minőségével és összetételével, valamint a dolgozók képzettségével, alkalmasságával kapcsolatban. Ezzel szemben a nyomon követhetőségre vonatkozó hiányosságok aránya 2,2%-ról 1,6%-ra csökkent.

A NÉBIH szakemberei az élelmiszerláncban egy hónap alatt 3.441 egységet ellenőriztek, ebből 563 élelmiszer-előállító, 2.003 élelmiszer-forgalmazó és 875 vendéglátóhely volt. A megvizsgált 16.569 hazai és külföldi élelmiszertételből mindössze 311 tétel (1,9%) kellett kivonni a forgalomból, országosan 14.143 kg mennyiségben. A kivont tételek aránya jelentősen csökkent az előző évihez képest (2016-ban 4,2% volt).

Az akció során feltárt szabálytalanságok miatt 64 esetben figyelmeztetést, 25 alkalommal a tevékenység korlátozását, míg 143 esetben bírság kiszabását alkalmazták szankcióként.

Acrylamide in foods made from potatoes

The amount of carcinogenic acrylamide in foods has to be reduced – the EU regulation, which entered into force recently, mainly concerns French fries, certain bakers' wares and coffee. Care should be taken in households as well that potatoes recommended for cooking are not baked, because basically the monomer of a plastic is produced in our foods when acrylamide forms as the result of inadequate heat treatment – reveals one of the awareness-raising articles published by the [Laboratorium.hu](http://laboratorium.hu) scientific portal in February.

Commission Regulation (EU) 2017/2158 requiring the affected companies to take risk mitigation measures to reduce the acrylamide content of foods came into force on December 11, 2017, and it will become mandatory within a few months, because acrylamide in foods potentially increases the risk of developing cancer in all consumer age groups.

The measures and their effectiveness have to be monitored by samplings and laboratory analyses.

Particular attention has to be paid by manufacturers of French fries made from fresh potatoes, other cut (fried) products and sliced potato chips; snack foods, salty biscuits, products made from potato pulp, bread; breakfast cereals (with the exception of oatmeal), and fine bakers' products (cookies, sweet biscuits, zwieback, cereal bars, etc.).

Coffee (both roasted and instant varieties, as well as coffee substitutes) and certain cereal-based baby foods may also contain acrylamide.

New compounds on the prohibited list

Starting from January 1, new anabolic steroids and stimulants have been added to the prohibited list of the World Anti-Doping Agency (WADA). Some of the compounds have so far been ingredients of various dietary supplements. Athletes need to be even more careful when

selecting the dietary supplements they take, to make sure they do not violate anti-doping rules – reveals Doppingmentés.hu, the homepage of the first database in Hungary containing doping-free dietary supplements.

The prohibited list of the World Anti-Doping Agency (WADA) is updated on January 1 each year. „This is a very important date, just remember 2016, when meldonium was added to the prohibited list” – Erika Horváthné Soós of WESSLING Hungary Kft., an independent laboratory which has been testing dietary supplements for more than ten years, said to Doppingmentés.hu. „The tennis player Maria Sharapova claimed during her doping offence that she had not followed the changes in the current prohibited list, that is why she had used the substance even when it had already been prohibited for athletes to use it. Naturally, she was banned” – added the expert, pointing out that for most groups the prohibited list is not closed.

Active substances are listed as examples, with the remark that agents with similar chemical structures or biological effects are also prohibited.

New compounds have been added to the list this year as well. These include the anabolic steroid 1-androsterone, and the stimulant 1,3-dimethylbutylamine.

Junior Prima Prize goes to a young chemist

Dr. Zsolt Bodai, former student of Eötvös Loránd university and the Joint Research and Training Laboratory on Separation Techniques (EKOL) was awarded the Junior Prima Prize, given to dominant researchers of the future. The young researcher has achieved remarkable results in the fields of analysis and migration testing, among other things.

Creators of one of the most prestigious awards in Hungary, the Prima Primissima Prize, have been rewarding young people under thirty years of age with an independent prize for outstanding achievement since 2007. Each year, the Junior Prima Prize is intended to give a significant stimulus to dominant personalities of the future.

Dr. Zsolt Bodai completed his studies at Eötvös Loránd University (ELTE) as a chemist, starting from 2009 he was a member of the team of the Joint Research and Training Laboratory on Separation Techniques, founded and operated by WESSLING Hungary Kft. and ELTE's Institute of Chemistry, and, for a while, he was also the acting head of the laboratory. During his work there, he developed several procedures, for example, for the determination of fragrant substances in perfume

samples, for the identification of drug residues, and he also investigated sugars that occur in breast milk.

His work is characterized by humility to science, a desire to learn, creativity and a high degree of dynamism. His doctoral work was devoted to the determination of additives that are leached from food contact plastic materials and, as a result, today we can determine 11 additives in foods in a reliable and rapid way. In addition, in his publication he also drew attention to the shortcomings of the relevant European regulation.

NFCSO news

Supermint, the product test program of NFCSO is three years old

Supermint has been publishing the test results of various product groups for three years as the awareness-raising program of the National Food Chain Safety Office (NFCSO). Over the past 36 months, comprehensive tests of 40 product groups have been carried out by the experts of the office.

The awareness-raising campaign of NFCSO, Supermint was launched in November 2014, to increase consumer awareness. The goal of the program is to help the conscious selection of foods and other products related to the food chain by consumers, by focusing on the issues of quality in the form of product tests.

The uniqueness of the Supermint tests is provided by the complex test system, which includes the measurements carried out in the laboratories of NFCSO and the authority inspection of the products. Results of the test series are available to anyone on the official page of the program, the Supermint website (www.szupermenta.hu).

African swine fever detected by NFCSO in a Ukrainian pig meat sample

The virus of African swine fever (ASF) was detected by the National Food Chain Safety Office (NFCSO) in a Ukrainian pig meat sample seized at the Záhony border station. Irresponsible human behavior plays an important role in the spread of the disease that causes serious economic damages, since the virus can travel a long distance within a short time through the illegal transportation of the meat of infected animals. The ban on the import of meat and meat products from Ukraine was stressed again by NFCSO, as well as the obligation to comply with disease control measures at pig farms, especially the ban on feeding food waste (swill) to pigs.

The virus of the disease is highly resistant, it can remain virulent in meat and non-heat-treated meat products for months, and in frozen meat even for years. For this reason, products obtained from infected animals and imported to Hungary illegally pose a significant risk in terms of the domestic appearance of AWF. It is forbidden to import meat or meat products from Ukraine (like from all countries outside the European Union, the so-called third countries), even for personal consumption! Still, such products are regularly found by the authorities during luggage checks performed at the border. In 2017, 7,040 kg of food was confiscated by the experts from personal luggage.

ASF is a viral disease of domestic swine and wild boar. It was first detected in the European Union in 2014, in Lithuania. In Zakarpattia, near the Hungarian border, the occurrence of the disease was reported first by the Ukrainian authorities in December 2016. The disease was diagnosed in June 2017 in the Czech Republic in wild boars, and in July in Romania, in Satu Mare at a backyard farm.

ASF is spread through the contact between infected wild boars on the one hand, and through irresponsible human behavior on the other hand, for example, through the illegal traffic of meat and meat products from infected animals. While the rate of natural propagation in wild boars is 20 to 50 km per year, the virus can travel very long distances in a short time as a result of human activities. This happened in the case of the Czech Republic as well, where the disease appeared hundreds of kilometers away from previously infected areas of Europe.

Wild boars and domestic pigs can become infected with food waste coming from infected animals, that is why feeding pigs with food waste (swill) is prohibited by law. Compliance with this prohibition is one of the most important elements of the protection of the pig population and the prevention of ASF.

Whether we can prevent the disease from being introduced to Hungary is largely dependent on compliance with the law on the part of both livestock farmers and consumers. It is very important not only in infected areas but, in view of the epidemiological risk, also in Hungary for livestock farmers to comply with animal health laws. This includes prudent purchase of pigs, the use of preventive measures at livestock farms, or observing the ban on feeding swill to pigs. Travelers coming to Hungary from infected areas can contribute to the prevention of ASF by observing the ban on the import of meat and meat products.

Lajos Bognár, the national chief veterinarian has repeatedly asked the cooperation of livestock farmers and all stakeholders to prevent the introduction of the disease to Hungary. Much more information on the disease can be found on the website of the office (portal.nebih.gov.hu/asp.)

Popular meat product also included in NFCSO product test

Parisians containing pork were inspected in the latest Supermint product test of the National Food Chain Safety Office (NFCSO). A total of 30 Parisians were tested, including sliced and bulk products. In the laboratory, it was verified whether these meat products met food safety requirements, and the criteria of the Hungarian Food Codex. In the case of one product, proceedings were initiated by the experts of the office because of quality complaints.

A total of 30 pork Parisians were tested by the staff of NFCSO. 17 sliced and 13 bulk products were compared, 27 of which were naturally flavored and 3 of them were smoke-flavored. In terms of their composition, 22 were produced using only pork, 7 contained pork and beef, and 1 contained pork and poultry meat. According to the regulations of the Hungarian Food Codex, only those products can be called „pork Parisian” which contain at least 51% meat, at least 70% of which is pork (35.7% pork based on the total weight of the product). The 30 Parisians tested were produced by 11 plants, 7 of which were Hungarian, 3 Austrian and 1 German.

In addition to the above, microbiological laboratory tests were also carried out by the food safety inspectors. Based on the microbiological tests performed it can be stated that, from a food safety point of view, each Parisian met the requirements.

Since August 1, 2017, it has been mandatory in the manufacturing practice to comply with those regulations, according to which the minimal meat content in Parisian was raised from the previous 40% to 51%, for example. Another criterion, set out in the Hungarian Food Codex for products named Parisian is that the amount of mechanically separated meat (MSM) cannot exceed 10% of the finished product.

Based on the results of the analytical tests, which were used by the experts of NFCSO to monitor the compliance with quality requirements, only one product had a problem. The water content of one of the Austrian Parisians named „wellness” (78.8 g/100 g) significantly exceeded the permissible value (70 m/m%), therefore, it was not compliant from a quality point of view. Authority proceedings were initiated by the experts of NFCSO against the producer in question, and a quality fine was imposed because of a quality defect.

The calcium content of each product was measured in the laboratory, based on which conclusions can be drawn regarding the amount of mechanically separated meat (MSM) used in the product. Exceptionally high calcium values may indicate large amounts of MSM used.

Among the 30 products analyzed during the test, several have been found, the packaging of which bore the inscription „gluten-free”, „lactose-free”, „soy-free” and „milk protein free”. It was analyzed by the experts, using laboratory methods, whether these claims were true. All the test were concluded with favorable results, i.e., the concentrations of the above-mentioned ingredients that the products were supposed to be free of were below the quantification limit of the analytical measurements, so they could indeed be considered “-free” products.

The popularity test was performed as usual also, which resulted in the Supermint ranking of pork Parisians. The 30 Parisians were tasted by expert and lay judges, as well as representatives of both manufacturers and vendors, with respect to the 5 aspects characteristic of the product range: cut surface, color, odor, consistency and flavor. In the Supermint popularity test, two groups of Parisians were tested by the judges, sliced and bulk products. Evaluations were carried out in a blind test system.

In the popularity test, one product was excluded by the judges, because of its sour taste, not characteristic of the product (the sour taste was presumably caused by the use of spoiled but heat-treated raw material). Even though the product excluded did comply with all chemical and microbiological requirements, but it was unsuitable for consumption, and because of its aftertaste it was not included in the ranking.

In the end, in the Supermint competition of sliced pork Parisians, Berger’s Feine Extrawurst finished first. Pick’s Nostalgia Parisian came in second, and Wiesbauer Dunahús’s Delicate Parisian was third.

Among bulk pork Parisians, Pick’s Nostalgia Parisian finished first. Berger’s Feine Extra Parisian came in second, and Pick’s Smoke-flavored Parisian was third on the podium.

More information and detailed test results are available on NFCSO’s Supermint product test page: <http://szupermenta.hu/egy-igazi-klasszikusteszteltunk/>.

No major irregularities found by the 2017 winter seasonal food chain inspection

According to the January summary of the 2017 winter seasonal food chain inspection results, the picture is somewhat better compared to previous years. The series of inspections, carried out in December, had been ordered by Róbert Zsigó, state secretary of the Ministry of Agriculture, responsible for food chain supervision. In a total of 4,775 inspections in the food chain, fines of nearly 11.5 million HUF were imposed by the authority and 14,143 kg of food were recalled.

During the time of the now traditional year-end inspection series, primarily fresh meat, fish products, cured and smoked raw and cooked meat products, frankfurters, confectionery products, wines and champagnes, as well as seasonal fruits and vegetables were inspected by food chain safety experts. The operation was coordinated by the National Food Chain Safety Office.

The main purpose of the seasonal inspection was to contribute to the full compliance with food safety and quality requirements in the period with increased turnover before the holidays. It is in part due to the recurring series of tests that each year food entrepreneurs start the season more prepared, and so no major irregularities were revealed in 2017.

Hygiene deficiencies have been identified most often by the experts, in 3.5% of the inspections, which is a 1% increase over the previous year. In 2017, the number of irregularities regarding product quality and composition have increased somewhat, as well as those regarding the qualifications and suitability of workers. On the other hand, the number of traceability deficiencies have decreased from 2.2% to 1.6%.

Over a period of one month, 3,441 units in the food chain were inspected by the experts of NFCSO, 563 of which were food producers, 2,003 were food distributors, and 875 were catering establishments. Of the 16,569 domestic and foreign food items examined, only 311 items (1.9%) had to be withdrawn from circulation, totaling 14,143 kg nationwide. The proportion of withdrawn items dropped significantly compared to the previous year (it was 4.2% in 2016).

Due to the irregularities found during the operation, 64 warnings were issued, activities were limited on 25 occasions, while fines were imposed in 143 cases.