

termék elemzésre került már. Az utóbbi időszakban csak pár mintával szemben merült fel kifogás, jellemzően jelölési hiba miatt, azonban a feltűnően alacsony árú termékek kiemelt ellenőrzése élelmiszerlánc-biztonsági szempontból indokolt.

Jól szerepeltek a búzasörök a NÉBIH tesztjén

A kedvelt nyári hűsítőik közül a búzasöröket vizsgálta legújabb terméktesztjén a Nemzeti Élelmiszerlánc-biztonsági Hivatal (NÉBIH). A Szupermenta projektben 18 terméket ellenőriztek a hatóság munkatársai, többek között laboratóriumban vizsgálták, hogy élelmiszerbiztonsági és minőségi szempontból megfelelőek-e, de a kedveltségi pontozás sem maradhatott el. A heteken át tartó teszten megnyugtató eredmény született: egyetlen terméknél sem találtak hiányosságot a szakemberek.



Legújabb terméktesztjén összesen 18, 9 üveges és 9 dobozos búzasört vizsgáltak a NÉBIH munkatársai. Magyar, német, belga, holland, osztrák és francia előállítású termék egyaránt „szerepelt az itallapon”.

A NÉBIH laboratóriumaiban ellenőrizték a termékek élelmiszerbiztonsági szempontból fontos paramétereit, azaz a toxin- és nehézfém-tartalmat, illetve növényvédőszer-maradék, köztük a glifozát tartalmat is. Valamennyi vizsgálat megnyugtató eredményt hozott, a mért értékek minden esetben a megengedett határérték alatt voltak.

A búzasörök a minőség hatósági próbáján is átmentek. Az alkohol-, a CO₂-, az energia-, az eredeti és valódi extrakttartalom, valamint a szín meghatározása során sem találtak kifogásolnivalót a szakemberek.

A kedveltségi vizsgálaton laikusok és szakértők együttesen kóstolták a termékeket. A 18 búzasör között előfordult világos szűrt-szűretlen, vörös, félbarna, barna, valamint egy biosör is, alkoholtartalmuk pedig 4,5-7% között volt. A tesztelés alkalmával a megjelenést, az illatot, az ízt és az összbenyomást pontozták.

A kóstolók kedvence egy világos belga fehér búzasör lett. A második helyen azonos pontszámmal egy hazai előállítású szűretlen vörös biosör és egy német világos szűretlen búzasör végzett. Harmadikként pedig egy belga minőségi félbarna búzasör zárta a sort.

További információk és a részletes vizsgálati eredmények elérhetők a NÉBIH termékteszt oldalán.

Conference on sugar consumption

A conference titled “Reducing sugar consumption: health policy objectives and possibilities in the light of nutrition science, food safety, technology and competitiveness” was organized by the Association of Food Manufacturers (ÉFOSZ) in Budapest on June 8, 2016.

The goal of the event was for speakers and participants to discuss, from as many aspects as possible, one of today’s most current nutrition science and public health topics, and also to obtain information about all the possibilities and constraints that determine manufacturer’s room to maneuver during product development.

The conference which was held with the participation of nearly one hundred people provided background information of adequate depth to stakeholders for the domestic implementation of the sugar reduction program advocated by the European Union.

It was also a goal of the meeting to promote the thinking together of relevant decision-makers and businesses in order to identify possibilities and challenges arising in connection with the solution of the issue, taking into account not least the current competitiveness problems of the food industry.

Presentations were given at the conference by Tamás Éder, chairman of ÉFOSZ (the National Food Processors Association), Róbert Zsigó, state secretary of FM (the Ministry of Agriculture), Krisztina Biró, department head of EMMI (the Ministry of Human Capacities), Eszter Sarkadi-Nagy, division head of OGYÉI-OÉTI (the National Institute of Pharmacy and Nutrition), and Tamás Szigeti, director of sales and business development of WESSLING Hungary Kft and editor-in-chief of the Journal of Food Investigations, among others.

Drilled wells – mandatory testing

Soon, official registration and laboratory testing of drilled wells, whose water is used for drinking, will be mandatory – announced www.laboratorium.hu.

Edict 100/2016. (V. 13.) came into effect on June 15 and, according to it, the existing edict 201/2001. (X. 25.) was supplemented, regarding private purpose drinking water plants. Specifically, this means that privately owned drilled wells have to be registered with the notary, and registration is accompanied with mandatory testing of the water, which is advisable to have an independent laboratory do.

Previously, mandatory analytical parameters concerned only tap water, however, based on the new section, they also concern drilled wells, from which water is consumed by the residents. In its summer compilation, the scientific and educational website www.laboratorium.hu describes in detail the (microbiological, physical and chemical) parameters to be analyzed, based on the edict that came into effect on June 15.

Lactose-free, but not sugar-free!

It can be heard often on national television and in the professional media that lactose-free products are lower in calories, and being lactose-free also means being sugar-free. These claims are not only wrong, they are dangerous as well, because the energy content of the product remains practically the same as that of the lactose-containing version.

In the consumer protection article of Laboratorium.hu, the issue is clarified by describing the structure of the lactose molecule. When considering the energy content of a lactose-free product, it can be stated that being lactose-free only means that lactose is broken apart into two sugar molecules, the energy content of the product practically remains identical to that of the lactose-containing version. Otherwise, the calory content of the given food item depends on processing and on the other ingredients.

The term “diabetic” disappears

Products previously bearing the label “diabetic” disappear from the shelves, and especially people with carbohydrate metabolism disorders, i.e., people with diabetes have to pay more attention because of the EU law coming into effect on July 20.

According to the analysis of Laboratorium.hu, this change of extraordinary significance requires great attention on the part of diabetics, as well as people suffering from insulin intolerance, and gen-

erally everyone who has to be on a sugar-free diet. In the consumer protection article, future labeling and information possibilities are taken stock of.

According to this, consumers are advised to look for the expressions *low sugar content*, *sugar-free*, *contains no added sugar*, *reduced sugar content* and *reduced energy content* on the labels of products on store shelves.

Bacteria threatening food safety are under the microscope

In a series recently launched on the website of the TOP-Hygiene system, microorganisms occurring in the hospitality business and public catering are presented. How do they look like? What are their dangers? How do they get into foods and how can we avoid infection?

Of microbes and bacteria that can be found in kitchens, the series of articles that can be read on the website www.top-higienia.hu began with Salmonella, and then Listeria, which can proliferate in refrigerators as well, was literally put under the microscope. Also were introduced E. coli, i.e., the two-faced bacterium, as well as Staphylococcus aureus and Clostridium perfringens is.

The goal of WESSLING Hungary Kft., operator of the TOP-Hygiene system is to help businesses active in the hospitality industry with accredited analyses, sampling and professional consulting, for whom a standard of hygiene, credibility, safety and trust are represented by the TOP-Hygiene certification and seal.

NÉBIH news

Lettuce tested by NÉBIH

In the latest product test of the National Food Chain Safety Office (NÉBIH), pre-packaged salad mixes, and their main ingredient, iceberg lettuce was examined. In the Supermint project, 35 products were inspected by the authority. Based on the laboratory analyses, all of them were good. However, food inspection fines were levied by the experts in the case of 10 pre-packaged salad mixes because of labeling errors, and official proceeding were launched in the case of iceberg lettuce for the use of unauthorized active ingredient.

In the July product test of Supermint, 12 iceberg lettuce samples and 23 pre-packaged salad mixes

were tested by the experts of NÉBIH. Salad mixes were packaged in Hungary and, with the exception of a Spanish product, iceberg lettuce was grown in Hungary. On-site inspections were also performed by authority inspectors at two manufacturers and two growers.

In the laboratories of NÉBIH, product underwent complex testing. Experts examined whether microorganism (e.g., Salmonella spp., Listeria monocytogenes, E. coli, Hepatitis A virus), pesticide residues, nitrate and nitrite can be found in the samples, but their quality was also checked by organoleptic testers. In the case of packaging materials, migration testing for metal ions (barium, cobalt, copper iron, lithium) was performed, among other things. All of the products tested complied with regulations.

In two cases, unauthorized pesticide residues were detected in fresh iceberg lettuce samples by laboratory analyses, for which official proceedings are initiated against the producers concerned.

In the case of pre-packaged products, there were several labeling problems. For example, ingredients were not listed by the producers in the proper order, the expression “in varying proportions” was used incorrectly, net weight was listed in a font size smaller than required, or the ingredients on the packaging were different from those in the manufacturing formula. Of the 23 products, official proceedings were launched in the case of 19, because of labeling errors. In the case of 10 products, a food inspection fee is levied by the food chain supervision authority, the expected amount of which is approximately 500,000 HUF. For less serious labeling errors, producers received a warning from NÉBIH.

Further information and detailed test results are available at the Supermint product test blog of NÉBIH, at www.szupermenta.hu!

Closer inspection of cooking oils by NÉBIH

In recent years, cooking oils – similarly to other product groups – were constantly monitored by the National Food Chain Safety Office (NÉBIH). Priority inspection of products with conspicuously low prices is justified from a food chain safety point of view, therefore, the request of Magyar Nemzet was treated as a public interest notification, and a nationwide series of inspections was launched immediately. 15 samples are being analyzed by the experts of NÉBIH. The majority of the complex laboratory analyses have already concluded, these prod-

ucts complied with regulations, however, there were labeling errors in the case of almost all domestically produced cooking oils.

In addition to the low price category, imported refined cooking oils identified in the public interest notification, other, domestically produced, low price category, commercial brand (so-called private label) products and items of popular brand are also being investigated by NÉBIH. Inspections are performed not only in the stores of the chains indicated in the notification, but also in wholesale units, hypermarkets, at importers and at first storage sites.

15 types of product are tested by the experts of NÉBIH, including cooking oils sold in online stores. Inspection of unfair distribution practices, and the documentations of first storage sites and supermarket chains to determine traceability is still in progress.

So far, during the inspection of product labels, all of the labels of cooking oils produced outside Hungary proved to be faulty. However, during the laboratory analyses already concluded, extending to safety and quality parameters, all of the samples complied with regulations.

Based on the data of EKÁER (the Electronic Public Road Trade Control System), the largest amount of cooking oil, roughly 24 thousand tons, was imported from Spain by two businesses since January 1, 2016. Roughly a quarter of this amount – approximately 7 thousand tons – arrived from Romania, as a result of the activities of 8 businesses. The third largest amount, almost 4 thousand tons, was imported from Austria by 11 companies. From Croatia, cooking oil was bought by 8 businesses, for a total amount of roughly 3 thousand tons.

Based on information in the EKÁER system, on-site inspections were carried out by the Directorate of Priority Affairs of NÉBIH at the three largest Hungarian importing businesses, however, their addresses were only headquarter service providers. Because of the obstacles to on-site inspections, NÉBIH continues the investigation with the help of its sister authorities.

Since 2008, more than 9000 authority laboratory tests have been performed by NÉBIH in connection with this product range. Based on this it can be stated that almost all of the products on the domestic cooking oil market, produced either in Hungary or abroad, have already been tested. There have only been problems with a few samples recently, typically because of labeling errors, however, priority inspection of products with conspicuously low prices is justified from a food chain safety point of view.

Wheat beers doing well in the test of NÉBIH

Of the popular summer cooling beverages, wheat beers were analyzed in the latest product test of the National Food Chain Safety Office (NÉBIH). In the Supermint project, 18 products were inspected by the staff of the authority, testing in the laboratory whether they were adequate from food safety and quality points of view, among other things, but preference scoring could not be omitted either. The result of the test, lasting for weeks, was reassuring: no shortcomings were found by the experts for even a single product.

In its latest product test, a total of 18 wheat beers, 9 in bottles and 9 in cans, were inspected by the staff of NÉBIH. There were Hungarian, German, Belgian, dutch, Austrian and French products on the “menu”.

In the laboratory of NÉBIH, product parameters important from a food safety point of view were checked, such as toxin and heavy metal content, and pesticide residues, including glyphosate. The results of all of the tests were reassuring, measured values were below permissible limits in all cases.

Wheat beers also passed the quality test of the authority. During the determination of the alcohol, CO₂-, energy, original and true extract content, and also of color, nothing objectionable was found by the experts.

In the preference test, products were tasted by non-professionals and experts together. Among the 18 wheat beers, there were light colored filtered/unfiltered ones, as well as red, half-brown, brown ones, and an organic beer, their alcohol content ranging from 4.5 to 7%. During the test, appearance, smell, flavor and overall impression were scored.

The favorite of the testers was the quality light Belgian white wheat beer. Tied for second, with the same score, were the domestically produced unfiltered red organic beer and a German light unfiltered wheat beer. In the third place was a Belgian quality half-brown wheat beer.

Further information and detailed test results are available at the product test site of NÉBIH.