

----- Original message -----

From: cfa@chilledfood.org

Date: 29/04/2020 14:58 (GMT+00:00)

Subject: CFA: Response from EC on Proposed phytochemicals MRLs for hygiene biocides BAC & DDAC - submission from European chilled food, meat, fish & dairy industries

To: ECFF, CLITRAVI, SIPA, Eucolait

Cc: FBIG, NW, GMcM, GH, JW, SK, AK, SB, KS, SK, AM, FSA, HSE, ACMSF

Dear all,

Response below from European Commission to our letter urging that micro food safety is not compromised by MRL revision activity for quaternary ammonium compounds BAC and DDAC.

Best wishes,

Karin

Karin Goodburn MBE  
Chilled Food Association

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----- Original message -----

From: Marc.LEGUEN-DE-LACROIX@ec.europa.eu  
Date: 29/04/2020 14:41 (GMT+00:00)  
To: cfa@chilledfood.org  
Cc: Klaus.Berend@ec.europa.eu, Kris.DE-SMET@ec.europa.eu, Eric.Thevenard@ec.europa.eu, Philippe.Loopuyt@ec.europa.eu, Frank.Andriessen@ec.europa.eu, Paolo.Caricato@ec.europa.eu, Stephanos.KIRKAGASLIS@ec.europa.eu, Almut.Bitterhof@ec.europa.eu  
Subject: RE: Proposed phytochemicals MRLs for hygiene biocides BAC & DDAC - submission from European chilled food, meat, fish & dairy industries

Dear Karin Goodburn,

thank you for conveying the views of CLITRAVI, ECFE, Eucolait and SIPA in relation to the temporary MRLs set for Benzalkoniumchloride (BAC) and Didecyldimethylammonium chloride (DDAC). We have considered your concerns and we intend to share them with Member States for discussion at the Standing Committee (PAFF-residues), which is scheduled on 15-16 June 2020.

We would like to clarify that the preliminary position expressed by the Commission in February 2020 was based on the information available at the time, which reflected the occurrences of BAC and DDAC in samples taken by Member States and food business operators from 2014 to 2019. We have recently consulted the EU reference laboratories for pesticide residues on the appropriate limits of quantification. They have confirmed that there are analytical limitations to reach such low values considering the existing residue definition comprising several components. We are also aware of the current use of quaternary ammonium compounds (QAC) for hygiene purposes to control *Listeria monocytogenes*. Furthermore, we need to consider the impact that the recent measure on chlorates and more generally the COVID-19 situation may have on the use of QACs.

In view of the above, we can reassure you that a measure reviewing the temporary MRLs for BAC and DDAC has not yet been prepared and that the Commission will consider all elements before acting.

Best regards,

**LEGUEN DE LACROIX MARC**



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**From:** cfa@chilledfood.org <cfa@chilledfood.org>  
**Sent:** Thursday, March 26, 2020 12:01 PM  
**To:** BITTERHOF Almut (SANTE) <Almut.Bitterhof@ec.europa.eu>  
**Cc:** BEREND Klaus (SANTE) <Klaus.Berend@ec.europa.eu>; DE SMET Kris (SANTE) <Kris.DE-SMET@ec.europa.eu>; THEVENARD Eric (SANTE) <Eric.Thevenard@ec.europa.eu>; LOOPUYT Philippe (SANTE) <Philippe.Loopuyt@ec.europa.eu>; ANDRIESSEN Frank (SANTE) <Frank.Andriessen@ec.europa.eu>; CARICATO Paolo (SANTE) <Paolo.Caricato@ec.europa.eu>; KIRKAGASLIS Stephanos (SANTE) <Stephanos.KIRKAGASLIS@ec.europa.eu>  
**Subject:** Proposed phytochemicals MRLs for hygiene biocides BAC & DDAC - submission from European chilled food, meat, fish & dairy industries  
**Importance:** High

Dear Mrs Bitterhof,

I enclose a letter from CLITRAVI, ECFE, Eucolait and SIPA, which represent European manufacturers supplying the EU's multibillion Euro chilled prepared food market. Many of these foods are ready to eat, to which legal *Listeria monocytogenes* (Lm) limits apply (EU Reg 2073/2005).

We have been following the BAC and DDAC (quaternary ammonium compounds - QACs) MRL dossier for several years, particularly from the perspective of the need for industry to continue to assure food safety and hygiene.

We note that the Commission recognises chlorate arises not from use as a phytochemical but from the necessary use of hygiene biocides with feed, food, water and equipment sanitation to protect the public from pathogens such as Lm.

**The same applies to BAC, DDAC and other QACs, which are not used as phytochemicals but as hygiene biocides for food contact and non-food contact surfaces.**

**QACs are the most effective hygiene biocides in the control of Lm<sup>[1]</sup>. In Europe Lm consistently kills more people, and has the highest fatality rate of the five most common food poisoning microorganisms<sup>[2]</sup>.**

We understand from the notes of the 17-18/2/20 SCOPAFF meeting that there is a proposal to reduce MRLs for BAC and DDAC, with different approaches for produce and POAOs, given levels found in meat products.

For commodities other than raw milk (0.1 mg/kg) we would urge a single MRL (0.05 mg/kg), reflecting necessary hygiene usage to protect public health.

The continued appropriate food hygiene usage of QACs on food contact and non-food contact surfaces must be protected. To repeat, QACs are the most effective hygiene biocides in the control of *Listeria monocytogenes*. Therefore, we recommend that the MRLs are set using a more considered application of the ALARA (as low as reasonably achievable) principle, taking into consideration the continued appropriate usage of QACs and the application of GMP.

We urge you to recognise the importance of QACs to assure food hygiene safety to protect public health, and reflect this in the MRL.

We very much look forward to your response.

Yours sincerely,



**DR MARKUS WECK DIRK DOBBELAAR DR ALICE O'DONOVAN IVAN BARTOLO**  
European Chilled Food Fed CLITRAVI Eucolait Seafood Importers & Processors Alliance

Cc: Mr Klaus Berend, Mr Kris de Smet, Mr Eric Thevenard, Mr Philippe Loopuyt, Mr Frank Andriessen, Mr Paolo Caricato, Mr Stephanos Kirkagalis

[1] <http://www.sciencedirect.com/science/article/pii/S016816051200267X>

[1] <http://ecdc.europa.eu/sites/portal/files/documents/zoonoses-%20food-borne-outbreaks-surveillance-2017.pdf>

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Best wishes,

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<sup>[1]</sup> <http://www.sciencedirect.com/science/article/pii/S016816051200267X>

<sup>[2]</sup> <http://ecdc.europa.eu/sites/portal/files/documents/zoonoses-%20food-borne-outbreaks-surveillance-2017.pdf>