



Liberté • Égalité • Fraternité  
RÉPUBLIQUE FRANÇAISE

MINISTÈRE  
DE L'AGRICULTURE  
DE L'AGROALIMENTAIRE  
ET DE LA FORÊT



# Flexibility options for small dairy production in FRANCE

Julie POIROT

Spain, October 2015

Processing and distribution establishments office  
General directorate for food - Food safety division

agriculture  
.gouv.fr  
alimentation  
.gouv.fr



# Background in France

- Many cheeses !
- More than 6,000 farmhouse cheese makers
- Strong stakeholders organisation for farmhouse dairy products
- Political will to maintain this small scale production ⇒
  - Actions to help small producers
  - Tools for inspectors



# Simplified form for approval

- For farmhouse dairy products
- Linked to the national GHP guidelines for farmhouse products
- List of necessary documents and detailed procedure explained
- Revision ongoing  $\Rightarrow$  more simplification, more personalisation



# Dairy products with traditional characteristics (1)

- Art. 7 of regulation 2074/2005
- Long negotiations between administration and stakeholders
- Scientific risk assessment
- Ministerial decree published on 7/11/2012
- What is a traditional dairy product ?
  - Products with PDO or PGI
  - Farmhouse\* products
  - Products with a reference to a PDO or PGI process



# Farmhouse\* products

- Order 27 april 2007 modified : Legal definition in France for farmhouse cheese
  - Cheese made using traditional techniques
  - By a farmer (i.e who has animals!)
  - Using only the milk that he produces
  - On his farm
- By extension, same definition for other dairy products



# Dairy products with traditional characteristics (2)

- Traditionnal materials must be taken into account
  - when applying good hygiene practises
  - when putting in place, implementing and maintaining a permanent procedure or procedures based on the HACCP principles

• No specific requirements for inspections  
• Guidelines for GHP for further explanations (i.e wood in maturing rooms)





# Premises



# Tools and Équipement



# National instruction for inspectors

- Elaborated with stakeholders organisation and local inspectors
- Aims = harmonisation of inspection and help to maintain **small** production
- Flexibility for buildings, equipments and functioning
- Use of a validated guidelines for GHP
- Food hygiene package objectives still respected



Food safety





# National instruction (2)

- For « small » establishments
  - Farmhouse or artisanal plants
  - Cheese makers < 2 millions liters of milk / year
- Whatever the status of the establishment (approved, derogation or simply registered)
- Takes into account the specificities of the farm sector
  - constraints: small units, limited time for administrative work
  - assets : highly concentrated responsibilities, total control of the raw material, processing often quickly after milking,



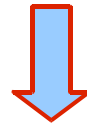
# Other tools for inspectors

- Training « Exchange of practises »
- Senior inspectors network specialised in dairy products
- Supervision
- Guidelines for inspections mentioning small scale establishments



# What's next ?

- Stronger citizens expectations
  - Promotion of short supply circuits
  - « eat local and seasonal »
- Economic context
- Work at EU level



- Generalisation to the other food sectors
- Legal work to use all the flexibility possibilities offered by the Hygiene package
- Guidelines completed



# Conclusion

- Importance to support small scale production
- Adaptations can be found within the Hygiene package and without compromising food safety for consumers
- High responsibility for farm producers, with a total control of the food chain
- Dialogue between stakeholders and competent authority essential





Liberté • Égalité • Fraternité  
RÉPUBLIQUE FRANÇAISE

MINISTÈRE  
DE L'AGRICULTURE  
DE L'AGROALIMENTAIRE  
ET DE LA FORÊT

# Gracias por su atención

agriculture  
.gouv.fr  
alimentation  
.gouv.fr

