Flexibility options for small dairy production in FRANCE

Julie POIROT

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Processing and distribution establishments office
General directorate for food - Food safety division
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 ⇒ 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 traditionnal 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)
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 functionning
- 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
Gracias por su atención