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Annual Report

Federation of the Food and Drink Industries of the Czech Republic



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2021 was a very challenging year for the food industry. The coronavirus pandemic was not over and placed more and more burdens on food producers. Nevertheless, the pandemic has been going on for almost two years and we have not seen any major turbulences in food supply. The production has been continuous, food supply has included all food products in the range to which consumers are used to, throughout the pandemic. Regular supply to our citizens is absolutely crucial. And in this respect, our food producers excelled. For that we owe them our big thanks.

But then another blow hit us in the middle of the year as smaller energy suppliers were gradually going bankrupt and electricity and gas prices began to rise sharply. This adverse situation affected not only the Czech Republic but the whole of Europe. Entrepreneurs who had, until then, faced only restrictions related to the Covid-19 pandemic, were affected by a sharp increase in costs – not only the

costs of energy but also the costs of packaging, feed, fertilizers and other commodities. The costs rose sharply and food producers had no choice but to start considering how to reflect the higher costs in food prices.

Although the circumstances were difficult, we also had some nice topics to address – quality Czech food, quality labels, the continuously expanding portfolio of the Czech Guild Standards, reformulations, food safety etc. There are several ways in which food producers can promote their products. And they certainly have enough to promote, whether in terms of freshness since the food does not travel around the world, or local character since the consumer knows both the producer and the origin of raw materials. There are also quality labels Regional Food, Klasa, Czech Guild Standard etc. which inform customers about quality food of Czech origin. The database of guild standards now includes more than 2000 products.

The Czech Republic has the fifth safest food in the world, which is great news. In the Global Food Security Index, in which The Economist's research centre compared food quality and safety in 113 countries of the world, the Czech Republic is among the best in the world. We placed fifth, right behind Finland, Ireland, the Netherlands and Austria. Czech, Moravian and Silesian food producers make one of the safest products in the world. I believe this is something to be proud of.

The state, however, must continue to support Czech products. It is necessary to keep explaining why they are important for the economy and prosperity as well as the fact that thanks to the well-functioning supervisory authorities, such as the Czech Agriculture and Food Inspection Authority and the State Veterinary Administration, we have the fifth safest food in the world. We are definitely in favour of systematic and considerable support to be provided by the Czech Republic to Czech farmers and food producers, but

the support has to be methodical and effective. We propose to continue working on targeted subsidy schemes and on the interconnection of the farmer – processor – trader line, to focus on improving the efficiency, cutting red tape, doing effective marketing campaigns and systematically educating consumers. Those are proven paths from abroad. Let's follow them and fight for real Czech national interests.

At the very end of the year, there was a change of government and, therefore, also a change in the course of the Czech agriculture and food industry. Submission of the strategic plan was rather unfortunate. The Ministry of Agriculture, led by Minister Toman, which had prepared the strategic plan and held rather long discussions about it with all interest groups, did not submit the plan to the EC and the new leadership of the Ministry had only minimum time to incorporate their proposals. Fundamental changes were, therefore, not discussed with all professional organizations and this is one of the reasons why most farmers consider the changes as rash and devastating. Nevertheless, it needs to be emphasized that the Czech agriculture is a unique one within Europe, mainly in terms of the size of hectares farmed, and therefore there is a unique solution. Time will tell whether such massive support for the first 150 hectares will bring the much needed change. Co-funding of agricultural projects financed by the Rural Development Programme up to 65% is surely a step in the right direction.

Changes we couldn't even imagine in the past years occur on the global food market every day. I believe that food producers will handle the turbulences and, in cooperation with farmers, complete their mission to regularly and continuously supply quality and safe food to our citizens.



Ing. Dana Večeřová
President of FFDI

FEDERATION OF FOOD AND DRINK INDUSTRIES OF THE CZECH REPUBLIC (FFDI) IN 2021

Ing. Miroslav Koberna, CSc., FFDI Director for Programming and Strategy

As I was assessing the previous year in the last annual report, I expressed my wish for such years not to reoccur too often. Unfortunately, my wish did not come true and we continued to ride the wave of the Covid-19 pandemic and “Green Deal” last year.

Let's now briefly examine both. In the case of the “Green Deal”, the initial vision was extended by a set of further strategies with the same objective – to build “clean” Europe no matter what it takes. Europe's Beating Cancer Plan was issued already in February last year; it enumerates the primary risk factors in the development of cancer and how the EC will eliminate them, which logically implies that once they are eliminated, Europe will be “cancer free”. But the implementation entails an endless series of regulations and measures, ranging from Europe free from tobacco to Europe free from alcohol, meat, impurities and contaminants, all through imposing a ban on advertising and marketing of practically everything, raising taxes on anything unhealthy or prohibiting the use and consumption of almost everything. Action Plan for the Development of Organic Production followed in March, completely ignoring the existence of the market environment in the Common Market and determining how many organic products are to be produced. And the states must ensure that those products get sold, mainly at the cost of further market distortions through massive subsidies, tax benefits and state marketing. The

effects on food production and prices are clearly subsidiary, just like the fact whether consumers and citizen actually wish or are willing to pay a considerably higher price for them. The next strategy “Pathway to a Healthy Planet for All: Towards Zero Pollution for Air, Water and Soil” so closely resembles the communist May-Day slogans that it could be amusing had it not been referring to legislative actions and enforcement of all those things especially against citizens. It is surprising that all the human rights organizations, which are so pro-active where minor transgressions from other countries are concerned, do not demonstrate against those strategies in front of the European Commission. The June vision of rural development entitled “Towards stronger, connected, resilient and prosperous rural areas by 2040” is another pink-green strategy. It is surprising that in this document, the EC introduces a new date – 2040, while everything else will be accomplished by 2030 and anything that is left will be completed by 2050. Everyone who reads the strategy and has ever lived in a rural area can see that the strategy's relationship to the current rural areas is similar to Božena Němcová's Babička

(The Grandmother). The strategy is easy to read and nice to dream of. At the same time, another strategy “End the Cage Age” was published, aiming at banning all “prisons” for our furry or feathered brothers and sisters. No discussion. It can be seen as good practice that animals are kept under conditions excluding animal cruelty, but they are still animals, primarily kept as a source of raw materials and our food. Humanizing of animals and often even prioritizing their interests over those of human society can be considered a dangerous deviation, and the fact that politicians give in to the pressure actions of activists can be seen as a dangerous signal to the majority society. The EC does all those things for people and only meets the demands of European citizens. By the way, it meets the demands of exactly 0.17% of European citizens, without asking the remaining 99.83% for their opinion within democratic processes such as a referendum. “Fit for 55: delivering the EU's 2030 Climate Target on the way to climate neutrality” can be clearly deemed the most problematic document of the last year since it increases individual targets of the EC regardless of the readiness of the Member States to meet those targets and of the citizens to pay for them. On the

same date, the strategy was supplemented with comprehensive documents relating to the fulfilment of the Paris Agreement etc. A number of additional strategies was published by the end of the year, for example for forestry, soil or measures to avoid deforestation.

Despite its summer decline, the Covid-19 pandemic continued in a similar scale in the autumn; nevertheless, the most brutal measures, fundamentally affecting the international trade as well as the domestic production, were no longer adopted. The collapse of tourism continued, including supplies to public catering sector, just like the problems related to the provision of workforce, not so much because of quarantines and sickness rate but rather due to the continuing barriers for employment of foreign workers who seem to be crucial for the functioning of the entire food chain. We hope that the new leaderships of the Ministry of Labour and Social Affairs and the Ministry of the Interior will no longer be subject to the influence of trade union leaders and will take a rational position in this respect. Unfortunately, the situation worsened again at the end of the year as the new coronavirus variants emerged and the numbers of quarantined people increased. Actions of both the former and the current government regrettably failed to support people's motivation to get vaccinated and our calls for operative vaccination directly in the workplace fell on deaf ears. All this time, the cooperation with the Ministry of Agriculture and the Czech Chamber of Commerce was excellent; unfortunately, the communicati-

on with the Ministry of Health has not been working for a long time and that hasn't changed even now.

The effects of both aforementioned disasters on both private and business life are clear and they are currently only starting to get serious. The Green Deal is starting to affect our lives through taxonomy, prices of emission allowances and unstable renewable energy sources, especially in Germany. All of this has translated into soaring prices of all forms of energy which will gradually impact the prices of all goods and transport and, in the case of gas, the prices of packaging materials (plastics) and primary agricultural production (fertilizers, plant protection products, feedstuffs), and we must be reasonably concerned about the citizens of the new Member States having to largely pay for this green experiment of a few Brussels politicians from the old Member States. In our sector, this leads to a rapid increase in costs which is unlikely to end any time soon; in the case of food, it will be socially and politically difficult to adequately increase consumer prices. Covid-19 is accompanied by a rapid increase in wages and the price of labour, associated with a complete lack of people on the labour market due to the restricted access of foreign workers and a large number of people on sick leave or taking care of a family member. In addition, this is accompanied by a permanent massive growth of prices of all packaging materials caused by the lack thereof, in particular in the case of imports, mainly from China and south-east Asia. The pandemic has had the same impact on the supplies of production equipment

and the increase in prices thereof. All this is combined with rising inflation and continued appreciation of CZK. So how should we evaluate the last year? We have survived but we struggle.

The Federation of Food and Drink Industries of the Czech Republic responded to the ongoing crisis at home and abroad by updating its objectives, proposing adequate measures and reflecting those measures in the Federation's main priorities. Main priorities for 2021 once again focused on sustained economic growth of individual sectors and competitiveness of the food industry as a whole. At the beginning of June, the Federation's General Meeting reflected the priority objectives in a set of tasks for 2021. When updating the objectives, the General Meeting evaluated the achievement of the priorities adopted and implemented in previous years; the evaluation was part of the report of the Board of Directors for the preceding year. The following were approved as the main priorities of the Federation for 2021:

- Food quality and consumption;
- Competition and competitiveness;
- Science and research;
- Nutrition and healthy lifestyle;
- Promotion and communication;
- Legislation;
- Sustainable food production and consumption, and food chain management;
- Support for feedstuffs industry;
- Internal organization.

In the economic area, the Federation once again ma-

naged to generate a surplus in 2021, which confirmed the responsible work performed by the Secretariat as well as the elected bodies and all members of the Federation who are active in individual committees, sections or working groups. Throughout the last year, the Secretariat was trying to update membership contracts as it was necessary to add provisions on the protection and sharing of personal data and to reflect the increased membership fee. The process was not completed by the end of the year since the communication with some members is really difficult.

The 2021 priorities were based on many activities, focused inter alia on positively developing the business environment, improving the functioning of the market, simplifying the legislation, supporting export and consumption of quality domestic products. Unfortunately, given the state of emergency and various population-wide measures, the Federation could make only marginal use of the opportunities such as meetings of the Business

Council, round tables organized by the Minister of Industry or Minister of Agriculture and working group meetings to disseminate views and opinions and draw attention to the problems faced by the sector. The Federation contributed to the resolution of topical issues of export support, such as cooperation with agricultural councils at embassies of the countries that are interesting in terms of export, and assessment of their contri-

bution to the growth of exports to those destinations. As for business missions and participation at foreign fairs and exhibitions, there was unfortunately only one participation for the whole year, at ANUGA 2021 exhibition in Cologne; the planned business mission to Serbia with the participation of the Ministry of Agriculture was cancelled, just like all other events planned.

As every year, the marketing department of the State Agricultural Intervention Fund (SAIF) prepared the quality label cutting out competition “Cut out round and round”, lasting from October to January, to promote quality Czech food with a focus on not only KLASA but all quality and origin labels. In the previous year, more than 7 million logos had been cut out and we are very happy that the logos “Czech Product – Guaranteed by the Federation of Food and Drink Industries of the Czech Republic” and “Czech Guild Standard” had ranked next highest after KLASA, with the sum of almost 2 million logos. It has been proven that customers know how to find quality Czech food and they buy it; similar results can be expected this year.

As concerns our cooperation with both government and elected authorities, we need to highly appreciate the relations with the Ministry of Agriculture. Cooperation with other departments was complicated and communication was not very successful. There was cooperation and communication with the Agricultural Committee of the Chamber of Deputies or its Sub-Committee for

Food Industry, Veterinary Activities and Animal Production, but we did not find much common ground in the area of amendments to, for example, the Foodstuffs Act or the Significant Market Power Act. Compromise proposals were prepared with the support from the Trade and Tourism Association (TTA) and the Czech Chamber of Commerce (CCC) and the legislative process was unblocked. The Foodstuffs Act was eventually adopted in an acceptable form thanks to the Senate’s changes and the compromise bill on significant market power is still undergoing the legislative process.

Over the past period, the Ministry of Agriculture managed to stabilize many areas that are important for food producers and fall within the Federation’s main priorities such as the support for the labels KLASA or Regional Food, or the volume of national aids for the food sector and support for the Czech Technology Platform for Foodstuffs or operation of Czech non-governmental organizations in Brussels, even though everything but grant title 13 was unfortunately affected by government restrictions and most events were gradually cancelled or significantly restricted.

As part of an amendment to the Foodstuffs Act relating to dual quality, a text was adopted that is acceptable to us. Methodical guidance is currently being refined in cooperation with SAIF. As concerns the work of supervisory authorities, consistent slaughter controls at farms have not been quite finalized both in terms of volume for



one's own consumption and in terms of health of slaughtered animals (emergency slaughtering). This is an issue that we need to continue to intensively deal with because these practices create, in addition to import, a significant segment of meat "black market" and unfair competition for fair farmers and processors.

Aids for food businesses continued to be a Federation's priority last year. We once again negotiated about aids under national subsidies and the Rural Development Programme (RDP). In view of the fact that the funds for support for innovation projects, measure 16.2.2 "Support for the development of new products, procedures and technologies in the processing and the placing on the market of agricultural products", had been used up in full since 2017, measure 4.2.1 "Processing and placing on the market of agricultural products"

was successfully extended. In 2020, the 10th round was conducted, to which the amount of CZK 1.6 billion was allocated; even large processing enterprises could participate in the round and CZK 650 million were earmarked for them. The 12th round was announced last year under similar conditions, with the initial allocation of CZK 1.25 billion, later increased from the reserves by CZK 700 million.

The amount of CZK 750 mil. was allocated to national aid for food producers DT13 for 2021. The total of 60 projects were submitted, the required aid amounting to CZK 1.070 billion. The proposed allocation for this year amounts to CZK 750 mil.

The consumer demand on the Czech retail market, which was directly linked to the ongoing pandemic and the restricted tourism and public catering, has stabilized. The assessment has confirmed that there was a slight increase in retail sales in connection with the forced home dining after the closure and subsequent restricted opening of restaurants, fast-food establishments and school canteens, but on the other hand, the significant decline in the restaurant sector after the withdrawal of tourists continued to have a significant impact on the food sector economy. At the beginning of the pandemic, we estimated the losses incurred while the restaurant

sector remained closed to amount to approx. CZK 1.5 billion a week; those losses are still incurred today, albeit less intensively. Compensations provided under various anti-covid schemes were negligible compared to the amounts of losses and they maybe worked only with respect to employee retention where the businesses acted as a substitute for the state. Now, as the pandemic is probably nearing an end, we have to confirm that the food sector was, on the whole, less affected than the majority of other processing sectors or services.

As concerns quality labels, we are pleased to announce that despite all the existing problems in the society, the consumers are still interested in buying quality and regional food. We can be surely happy about the fact that chain stores are interested in promoting quality Czech food and including their private labels into the quality system "Made to Czech Guild Standard" as well as in having the products so labelled supplied from local suppliers.

We have already mentioned the implementation of the European legislative framework for unfair practices, ensuring the effective control, enforcement and sanctioning by national authorities (Office for the Protection of Competition) in case of infringement of the legislation. Last year, the issue of dual quality, consistently emphasized by the Federation, was resolved at European level and the Directive on the protection of consumers was amended to include regulation of dual quality. As

we have mentioned, the rules are currently being implemented into the Foodstuffs Act and we, in cooperation with the supervisory authorities, are addressing guidelines for controls and procedures of the supervisory authorities because unifying European rules are still missing.

Other priorities of the Federation included communication with consumers whose role in the processing, distribution and consumption will constantly grow and whose habits and shopping preferences are changing and will change. This is particularly true of the young generation which sets new priorities and considers things such as nutritional value, production method and animal welfare or environmental impact to be more important than just price and origin of the goods. Consumers still lack enough objective information for responsible decision-making. At the moment it seems that after a big discussion, the current system is being abandoned to be replaced with systems such as Eco-Score or Planet-Score. In addition to nutritional composition, those systems will include sustainability of production, environmental impact of production or animal welfare, including social aspects. We still believe that it is important to promote quality labels such as KLASA, Regional Food etc., which make consumer choices easier. The Federation has a registered trademark “Czech Product – Guaranteed by the Federation of Food and Drink Industries of the Czech Republic” since 2011. Although it is

not one of the key activities of the Federation these days, 8 companies have been registered as trademark holders for 250 products on the basis of new contracts. Last year, the trademark was presented in both printed and electronic media and at seminars and events organized by the Federation. Czech Product has been well received by the public in the long term, both by the media and by traders. According to a STEM/MARK survey, Czech Product has for many years ranked second after KLASA in terms of consumer awareness of the mark. Although the initial aim was to have the trademark completely replaced with the system of Czech Guild Standards, producers as well as consumers continued to be interested therein even after the introduction of “Czech Foodstuff” by the Ministry of Agriculture, and as a result, after the expiry of the transitional period in September 2019, the Federation decided to continue to use the trademark provided

that the holders comply with statutory requirements for origin of raw materials.

At present, however, the system of Czech Guild Standards (CGS) is the Federation’s key activity in the field of food quality and consumer information. 335 guild standards have been established and the total of 396 companies with 2,135 products have entered the system, but those numbers keep changing. Following the standards for cuts of meat and other unprocessed products, which bring the CGS ever closer to the Austrian-type vertical systems of quality, new standards have been established for feedstuffs and pig farmers, allowing certification of pig farmers within the system. Standards for cattle farmers and poultry farmers are to be completed.

As part of the measures for the promotion of healthy lifestyle and balanced diet, especially with children, the Federation together with the Czech Technology Platform for Foodstuffs supports projects aimed at building proper eating and lifestyle habits within the framework of the project “In the Rhythm of Health”. There is continued interest in extending the project to include cooperation with the departments and schools concerned. This year, if the Covid 19 related measures are lifted, we plan to broaden cooperation with the retail sector and relaunch



discussions with the Ministry of Health and health insurance companies.

The situation of the Czech food and drink industries slightly improved again in 2021. Sales of industrial producers increased by 3.9% year-on-year in food production and by 1.6% year-on-year in beverage production, by 2.5% at the end of the year (NACE 10) and by 9.5% with drinks manufacturers (NACE 11) last year. Overall, the results were better compared to the manufacturing industry as a whole, which had grown by 11.1% year-on-year but considerably weakened at the end of the year by 3.2% for the year as a whole, mainly as a result of the automotive industry shutdown. The volume of food exports and imports increased; exports grew at virtually the same rate as imports. The external deficit of agricultural products thus remained virtually unchanged. Overall good results of the entire sector were once again driven by domestic demand. The growth rate increased by 6.5% for food imports and by 9.3% for food exports but the overall negative trend in the external balance of agricultural products continued. There was a year-on-year increase in consumer prices of food and non-alcoholic beverages by 14.4% and in consumer prices of alcoholic beverages and tobacco by 30.4%, which had been caused by many factors, inter alia by an increase in excise duties, but mainly by an increase in the costs of raw materials, energy, packaging and labour. Prices of the processors also went up but only by approx. 1% and so for now, the processors have not managed to reflect

the increased costs in their prices. At the same time, prices of manufacturers in the manufacturing industry increased by 8.4% and in the industry as a whole by 7%.

In 2021, we once again witnessed many price fluctuations of commodities, caused by various factors including bad weather in various parts of the world, the continuing epidemic and associated problems related to logistics, in particular from third countries and Asia, and persistent critical shortage of not just seasonal workers in agriculture and food industry. Issues concerning African swine fever and restrictions on export to China and south-east Asia lead to permanently low prices of pig meat and continuing problems of farmers practically across all of Europe, with no clear sign of a solution. There are also continued problems related to Brexit and a new era of business relations with the EU.

As mentioned earlier, in the field of the market, we implement priorities focused on consumer communication and support for quality production, regional brands and local producers. It has been confirmed that the solution does not lie in the processing at farms, direct sale from farms or at farmers' markets, or in the production of organic foodstuffs, which together represent and will probably always represent a minor part of the overall production even though the new government identified this area as one of its main priorities. This is why we keep emphasizing the need to normalize relations with the trade community, improve the transparency of margins and the

share of individual food chain players in margin distribution, and strengthen the role of the retail sector as the seller and promoter of local production. In this respect, the Federation actively negotiates not only with the Trade and Tourism Association but also with individual traders; unfortunately, it is left alone in these actions.

Important priorities of the Federation also include support for innovative efforts of producers, increasing the share of food research and development in the total science and research expenditure, and equalization of fundamental and applied research in the evaluation of results and access to funding. Applied research and the application of its results in practice are the basis for the current as well as future competitiveness of producers, and create resources for the support for fundamental re-



search and humanities. The Federation has been negotiating in the long term with all stakeholders in research, development and innovation within the framework of the Czech Technology Platform for Foodstuffs and Centrum zemědělsko-potravinářského výzkumu a inovací, s.r.o. (Agri-Food Research and Innovation Centre), which could become a recognized research organization this year.

In the field of innovation, another annual competition “The Best Innovative Food Product Award of the Federation of Food and Drink Industries of the Czech Republic” was held in 2021. A total of 27 companies with 65 products entered the competition. In view of the fact that companies tend to re-enter the annual competition, there is a clear trend of the companies in the Czech Republic beginning to divide into innovative and stagnating ones. For the sake of higher objectivity of evaluation, the participants were divided into categories according to their size – micro-enterprises, small enterprises, and medium-sized and large enterprises. In addition to the Reformulation of the Year Award, they competed for the Food for Particular Nutritional Uses Award and the Food Safety and Quality Award. The following companies earned awards in the three categories: in the first category Reformulation of the Year, Mišánek Curd produced by UNILEVER ČR won and other award-winning products included products of Emco spol. s r.o., IREKS ENZYMA, s.r.o, Lactalis CZ, s.r.o., MASO UZENINY PÍSEK, a.s., Řeznictvím H+H, s.r.o., UNILEVER ČR, spol. s r.o., Zeelandia spol. s r.o. In the category Food Safety and Quality, group

of micro-enterprises and small enterprises, Kitl rose petal sirup produced by Kitl won the best product award. No other products received an award. In the group of medium-sized and large enterprises, Míša Curd Dainty produced by OLMA, a.s. won the best product award. Other award-winning companies included Hollandia Karlovy Vary, s.r.o., Jizerské pekárny, spol. s r.o., Bidfood Kralupy s.r.o., MADETA, a.s. and Nestlé Česko s.r.o. In the category Food for Particular Nutritional Uses, group of micro-enterprises and small enterprises, Muffin produced by ADVENI MEDICAL was recognized as the best product. In the group of medium-sized and large enterprises, Gluten-free bread produced by Ireks Enzyma won the best product award and other award-winning companies included Hollandia Karlovy Vary, s.r.o., Jizerské pekárny, spol. s r.o. and PENAM. Representatives of the award-winning companies could attend the international food fair ANUGA 2021 in Cologne. Certificates were distributed to all award-companies by mail instead of being handed over at the food industry’s Žofín Forum, which was once again cancelled. All products entered into the competition were presented at the exhibition stand of the Federation of the Food and Drink Industries of the Czech Republic at the exhibition “Země živitelka 2021” in České Budějovice, and in the media.

The Federation of the Food and Drink Industries of the Czech Republic and the Czech Technology Platform for Foodstuffs have proved to play a key role in the implementation of the new Common Agricultu-



ral Policy and in the setting of the system of aids for food producer innovation in the new programming period. The structure of the Rural Development Programme, which is already ending, has offered considerably extended opportunities for cooperation in the development and introduction of new products and our work has been fully exploited, albeit not always appreciated. The submitted projects in the total volume exceeding CZK 3 billion demonstrate the great interest of companies and the well-set conditions for payment of the aid. The project structure confirms our common interest in ensuring that the limited funding that is available for innovation is used in the most efficient way and where benefits of society-wide significance can be expected. This includes, in particular, enhancing the competitiveness of food companies through innovation, preferably with an export potential. We certainly wouldn't want the subsidies to serve as social benefits to rescue those who are unsuccessful or incompetent.

In relation to the upcoming Rural Development Pro-

gramme but also the Operational Programme Technologies and Applications for Competitiveness under the management of the Ministry of Industry, we will apply the same intensity to the setting of new parameters for both the "Green Deal" and the "Farm to Fork" strategy. Sustainability and its reflection in the entire food vertical will undoubtedly be the main topics. The Cimrman's statement "we can doubt them, we can disagree with them, but that's about the only thing we can do about it" fully applies to the presented European strategies. So let's think of them as a challenge and opportunity for those who are pro-active and competent and as a threat for the lazy and incompetent ones.



DEVELOPMENT OF THE CZECH FOOD INDUSTRY

Ing. Hynek Strnad | Member of the Board of Directors

Just like across the EU, the Czech food industry is, by its nature, historically one of the important sectors of the manufacturing industry and represents a relatively independent link in the food chain. The importance is mainly due to the fact that food industry provides for nutritional needs of the population by processing the majority of domestic agricultural production and producing wholesome, quality and widely available food.

From this point of view, proper functioning of the entire food chain which links together three sectors – agriculture, manufacturing and trade – is an important aspect of the development of food industry. Any instability within the chain and structural problems of the economy negatively affects the socially useful functioning of the chain, including fulfilment of consumer expectations.

The food policy implemented through the food chain considers product safety to be the main priority. Responsibility for the safety lies with individual food business operators. In view of the constantly expanding range of foods, it means ever more stringent demands on the implementation of new technology and control mechanisms together with the increasingly topical obligation to disseminate health information in order to raise consumer awareness of food business operators' products.

On the whole, the Czech food industry continues to experience lower efficiency and productivity compared to the more developed EU countries. Labour productivity improvements, in

particular in terms of labour costs or manpower reductions, are gaining ground very slowly.

The cause behind the lower overall efficiency of the Czech food industry and other problems is an extraordinarily high share of the number of small enterprises in the total number of enterprises where, at the same time, the small enterprises have a relatively small share in the overall production and offer a wide range of foods with a focus on low added value products. The lower efficiency and export performance result in greater dependency on domestic market customers, in particular chain stores with greater economic power. Producers face not only price pressures from the customers (chain stores) who demand the lowest possible prices of products, and adverse conditions in supplier-customer relations, but they also face consumer expectations.

At the same time, the discrepancy grows between the potential of the Czech agriculture and the use of its production in the domestic food industry, which leads to increasing exports



of agricultural production (raw materials) and imports of manufactured products (often made from the originally domestic raw materials).

Support schemes at the level of both the state and the Federation of Food and Drink Industries of the Czech Republic are used to achieve at least a partial balance in relation to foreign competitors. The key support for the development of food products and beverages production in 2020-2021 included the following:

Direct financial aids

The support for the development of food products and beverages production was implemented via individual support programmes. The key programmes included the following:

- in the field of subsidies and aids from the Rural Development Programme (RDP), applications under the 10th round were received last year when the modernization measure opened even for large enterprises with an allocation of CZK 1.6 billion. In the 10th round for receiving applications, the Ministry of Agriculture opened two operations – Investments in agricultural holdings, and Processing and placing on the market of agricultural products. On the basis of the Government Resolution of March 2020, the total allocation from the state budgetary provision fund amounted to CZK 3.3 billion. Approx. CZK 700 mil. has been allocated to operation 4.2.1. Processing and placing on the market of agricultural products. Applications for the 10th extraordinary round of RDP were received from 14 July to 4 August 2020.

The main purpose of the planned RDP round was to support investments especially in sensitive sectors of animal and plant production where the external balance and, therefore, the self-sufficiency rate of the Czech Republic are the worst. The sectors included in particular pig farming and poultry farming for meat together with laying hens. In the plant production, investments in the sectors of fruits, vegetables, hops and ware potatoes and partially also investments in the expansion of vineyards were supported.

- national aids under Subsidy Scheme 13 – Support for the processing of agricultural products and increasing competitiveness of the food industry. The total volume of subsidies amounted to CZK 706 mil. in 2020; the amount of CZK 550 mil. had been granted in 2019. Funds in the amount of CZK 750 mil. have been allocated for 2021;
- Increasing the competitiveness of the food industry was supported from the Operational Programme Enterprise and Innovation for Competitiveness (OP EIC) 2014–2020, managed by the Ministry of Industry and Trade. Food businesses had participated since 2009, under the Operational Programme Enterprise and Innovation (OP EI). The funds for implementation of OP EI comprised 85% of EU funding and 15% of co-funding from the state budget. In 2020, projects focused in particular on energy savings, innovation, development of technologies and products or acquisition of new technologies mainly for the production of bakery products and confectionery, beer making, distillation, rectification and blending of spirits, manufacture of non-alcoholic beverages, bottling of mineral and other waters

etc., were supported from OP EIC under CZ-NACE 10 “Manufacture of food products” and CZ-NACE 11 “Manufacture of beverages”. Compared to 2019, the 2020 expenditure was higher by CZK 85.0 mil.

- in the context of the ongoing pandemic, the Ministry of Agriculture further announced the AGRICOVID programme to support business operators active in food production and supplying products to operators of catering services in order to mitigate adverse economic effects of the measures that had to be adopted due to the coronavirus. The first round was announced by the end of 2020 and it was entered by 199 operators; 177 applications were approved, the total financial requirements amounting to CZK 68 mil. The funds were disbursed during the first quarter of 2021.

Indirect support

Improvement of food product quality contributes to the competitiveness of the Czech agricultural production. It is also necessary to convince consumers of the advantages of quality food through the right promotion and nutritional education. Quality food products are usually certified and labelled so that they allow consumers to gain a better understanding of the market at the time of purchase. They include the following:

SUPPORT FROM THE GOVERNMENT OF THE CZECH REPUBLIC



KLASA label

Since 2016, the KLASA national label project has been included in the state aid scheme “Promotion campaign for quality food”. Its priority is primarily to offer consumers quality products which demonstrate exceptional qualitative characteristics that increase the added value of a given product and guarantee its uniqueness in relation to the commonly available products on the market. The main objective is, in particular, to raise interest in food quality and educate the public on food quality, thus affecting the shopping behaviour of consumers. The project also aims at enhancing the competitiveness of producers of quality food.

Over the course of its existence since 2003, the KLASA label has become not only a matter of prestige for its holders but, above all, it has gained the trust of the Czech population. It is awarded for three years and guarantees that food of real quality and safety is offered.

In 2020, the label was awarded to 212 products of 90 producers. The year-on-year drop in the number of products that were awarded the label was caused by the epidemiological situation – the impossibility to hold sessions of the evaluation panel.

In 2020, funds from the state budget in the amount of CZK 134.7 mil. were used for the promotion under the Promotion campaign for quality food, including presentation of the food bearing the quality label KLASA.



2020 Regional Food Product

The Regional Food Product label is awarded by the Ministry of Agriculture to the finest quality agricultural or food products on the basis of regional competitions in 13 regions of the Czech Republic. The products must be produced from local raw materials and have a link to their region – whether in terms of a traditional method of production or in terms of an original regional recipe. Panels of experts always select 1 winning product in 9 categories.

In 2020, the competition was entered by the total of 396 producers with 1,396 products and the label was awarded to 110 products.

The award-winning products receive a certificate from the Minister of Agriculture and the right to use the Regional Food Product label of a given region for 4 years. Only small and medium-sized enterprises of 250 employees or less can compete for the label. The project was launched by the Ministry of Agriculture at the end of 2009. It has been administered by SAIF since 2012.

In 2020, funds from the state budget in the amount of CZK 20.0 mil. were used for the promotion under the Regional Food Product competition.

Organic food

The rules for organic farming and organic food production are laid down in the European (Council Regulation (EC) No. 834/2007 of 28 June 2007 and Commission Regulation (EC) No. 889/2008 of 5 September 2008) and national (Act No. 242/2000 Sb.) legislation. The Ministry of Agriculture supervises compliance with the legislation and the control and certification system of organic farming; organic food is, therefore, guaranteed by the state.

As of 31 December 2020, 865 organic food producers were registered in the Czech Republic. The total turnover of organic food produced by Czech operators, including exports, and its consumption have been growing.

The 16th consumer information campaign of the Ministry of Agriculture “September – The Month of Organic Food” was held in 2020, its motto being “Buy ORGANIC with your heart”. By this traditional campaign, the Ministry of Agriculture wants to present to the public local organic farms and organic food producers who extend their range of organic food products every year.



SYSTEM OF PROTECTED INDICATIONS AND DESIGNATIONS OF AGRICULTURAL PRODUCTS AND FOOD

Protected indications and designations operate as a mechanism of support and protection of agricultural products and food. The system of protected indications and designations was introduced in the EU in 1993 and its purpose is to protect the names of agricultural products and food against the competition of products wrongfully passed off as the protected products.

The protection is provided subject to registration in the register of the European Commission. The indications and designations include:



Protected Designation of Origin (PDO)

The total of 6 Czech products are currently registered.

Protected Geographical Indication (PGI)

The total of 5 Czech products are currently registered.

Traditional Specialty Guaranteed (TSG)

The total of 23 products are currently registered.

In the context of the legislation in force and the three-year transitional period, all contracts for the use of the label were terminated in September 2019. New contracts are signed with companies which have expressed their interest in further use of the label and meet the conditions for the designation “Czech Foodstuff” as laid down in the Foodstuffs Act. At present, i.e. at the end of 2021, 15 companies with 269 products meeting the statutory definition of “Czech Foodstuff” have applied. In view of the high level of consumer interest in the products bearing this logo, the use of the label in accordance with the conditions for the use of the designation “Czech Foodstuff” has been extended.



Czech Guild Standards

At present (i.e. at the end of 2021), the system of Czech Guild Standards managed by the Federation of Food and Drink Industries of the Czech Republic in cooperation with the Czech Technology Platform for Foodstuffs continues to develop successfully; the system was included in the list of voluntary national quality labels in 2017, more precisely as a voluntary system of agricultural product certification in accordance with the requirements laid down in Commission Communication – EU best practice guidelines for voluntary certification schemes for agricultural products and foodstuffs (2010/C 341/04).

Each guild standard specifies the mandatory, permitted and forbidden ingredients and above-standard parameters. CGS are prepared in cooperation among producers, interest groups or professional associations, public authorities and scientific research institutions. The standards cover the basic food commodities.

Continuous reviews of many products are carried out, either in terms of product name or in terms of product composition – recipe adjustment.

As of 2 December 2021, there are 309 approved standards and 2,117 approved products including packaging, of which 27 new and 90 revised products.

Preparations for extending the CGS to the entire food vertical continue in cooperation with the relevant associations.

The Best Innovative Food Product Award of the Federation of Food and Drink Industries of the Czech Republic

Entries into the 8th competition were made in the course of March and June 2021. 27 companies with the total of 65 products entered the competition within the set deadline. Products were evaluated in the following categories – Reformulation of the Year, Food Safety and Quality, and Food for Particular Nutritional Uses. Results of the 8th competition were announced on 26 July 2021. The following companies and products were awarded a prize in three categories:

a) Reformulation of the Year

(only medium-sized and large enterprises competed in the category) the best product award was won by **UNILEVER ČR, spol. s r.o.** – Míšánek Curd

b) Food Safety and Quality

Micro-enterprise and small enterprise

the best product award was won by **Kitl, s.r.o.** – Kitl rose petal sirup

Medium-sized and large enterprise

the best product award was won by **Olma, a.s.** – MÍŠA curd DAINTY



c) Food for particular nutritional uses

Micro-enterprise and small enterprise

the best product award was won by **ADVENI MEDICAL, spol. s r.o.** – MUFFin

Medium-sized and large enterprise

the best product award was won by **IREKS ENZYMA, s.r.o.** – Gluten-free bread

In the Rhythm of Health

As part of the project “In the Rhythm of Health”, a follow-up of the project “Living and Playing Healthily”, the website (www.vrytmuzdravi.cz) was tested in the course of July and September 2021 and teacher registration started on 27 September 2021. The project consists of five lessons, just like the closed project “Living and Playing Healthily”. As many as 90 classes and 1000 fifth-graders registered from the opening date until the end of the year.

Student competition “Students for Food Quality”

In June 2021, the national round of the 2nd competition was held online via MS Teams. All competitors received a certificate of participation in the national round. The top three students received a certificate of the place won and all winners and participants received a financial prize.

PRODUCTION OF FOOD PRODUCTS AND BEVERAGES

For businesses of 50 employees or more, the total revenue (receipts) net of VAT from the sale of products,

services and goods in the Czech Republic in the reporting year 2020 for both reported productions, i.e. food products (CZ-NACE 10) and beverages (CZ-NACE 11), increased only by 1.3% year-on-year, food products experiencing an increase of 3.9% and the production of beverages falling by 8.4%. The drop in beverages was the result of the measures to fight the pandemic which slowed down or more precisely temporarily almost stopped the sale of beverages, in particular beer.

The volume of sales in both reported food sectors in 2020 reached the amount of CZK 331.3 billion (CZK 269.3 billion in the production of food products and CZK 62.0 in the production of beverages).

In the reporting year 2020, prices of products and services of the manufacturing industry fell by 1.4% year-on-year but the prices of food products, beverages and tobacco increased by 3.5%. Prices in the group of food products and related services and works increased by 2.1%. The rise in prices occurred mainly in the fourth quarter of 2020. With food products, including related services and works, the increase reached only 1.5%. The development of individual product groups was differentiated. The highest increase – by 4.5% – was experienced by the group of other food products, and the increase in the group of processed and preserved meat and meat products reached 3.4%. The biggest decline was observed in feedstuffs where it nevertheless reached only 1.0%. The prices of beverages slightly increased – by 0.5%.

The development in individual **food production sectors**, or more precisely sector groups, represented by businesses of 50 employees or more, was the following

in 2020: **Výroba masa a masných výrobků** vč. drůbeže i v hodnoceném roce 2020 patřila ke stěžejním oborům potravinářské výrobní struktury. Podíl tržeb v této struktuře však meziročně mírně klesl, na čemž se podílil podobor výroby masných a drůbežích výrobků. Nárůst tržeb naopak zaznamenal podobor zpracování a konzervování masa. Příznivý vývoj u nejvýznamnějších podniků s nejvyššími aktivy dosáhl obor u indikátoru přidané hodnoty.

Production of meat and meat products, including poultry, was one of the key sectors of the food production structure in 2020. But the share of sales slightly decreased year-on-year, partly owing to the sub-sector of meat and poultry products production. On the other hand, an increase in the sales was experienced by the sub-sector of meat processing and preserving. There was positive development of the added value indicator in the most important businesses of the sector with the highest assets.

Fish processing has a minority share in the food production structure and, therefore, has been assigned to feedstuff production. Fish consumption, and hence also fish production, remains highly seasonal. In 2020, fish processing continued to be closely linked to fish production, in particular in pond farming places. The fish considered to be the main farmed fish in the Czech Republic is carp.

Processing of fruits, vegetables and potatoes as a sector slightly strengthened its position in the sectoral structure of the industry. Its share in the structure, measured by sales, amounted to 2.6% in 2020. The production relied mainly on the higher domestic fruit and

potato harvest as well as on raw materials imported from abroad. This resulted in a year-on-year increase of the sectoral added value as one of the key efficiency indicators in the most important businesses.

Production of vegetable and animal fats and oils in 2020, measured by the sales indicator, slightly weakened its position in the sectoral structure while maintaining the level of sales. As concerns efficiency, this production (in the most important businesses with high assets, which are the majority in this sector) did not maintain the level of added value year-on-year.

Production of dairy products, measured by the share of sales in the sectoral structure, slightly increased by 0.2 pp. It remains an important segment of food production even in the pandemic year. The sector has become important thanks to the favourable year-on-year development in the supply of raw materials, in particular from the domestic production. The creation of added value has quite considerably increased in the most important businesses thanks to the assortment changes in consumer dairy products.

Production of milling and starch products, dominated by the manufacture of gran mill products, slightly strengthened its position in the sectoral structure in the reporting year 2020, measured by the indicator of sales which had increased. No better result was achieved due to regional unbalances in the raw material purchased, in particular wheat for food production, and a decline in the sales of starch products.

Production of bakery, confectionery and other flour-based products, being one of the major sectors in the reporting year 2020, did not maintain its position in the sectoral structure even though its sales slightly increased. Low prices and the related lower value of the production of ordinary bakery and confectionery flour-based products played a great role in the reporting year. Regular daily distribution of the products was a positive. A change in the assortment structure, which was focused rather on products different in price, such as crispbread and preserved confectionery products, had a positive effect on the increased creation of added value in the most important businesses.

Production of other food products is a varied production structure based in particular on plant production – sugar, cocoa, chocolate and sweets, processing of tea and coffee – and other production, in particular the higher stages of processing such as prepared meals, homogenized and dietetic food etc. This group considerably increased its performance in the sectoral structure,

measured by the share of sales, in the reporting year. The reason for this is a growth in sales, especially with producers of sugar that was stockpiled by people and with prepared meals under the conditions of population-wide measures which temporarily restricted the catering industry in the reporting year. Purchases of sugar and prepared meals for higher prices had a positive effect of a considerable year-on-year increase in the creation of added value in this production group.

Production of prepared feeds significantly increased by 0.6 pp according to the share of sales in 2020. This development is consistent with the rise in the sales indicator. There was also a considerable improvement in the indicator of added value creation in the most important businesses, in particular in the sub-sector of feeds for farm animals. The fish processing, which the Czech Statistical Office (CSO) has assigned to this sector, is a minority sector and has been assessed above.

Production of beverages as a whole, measured by sales, seriously weakened year-on-year in the sectoral structure of the industry by up to 1.9 pp. This deteriorated position was the result of the measures to contain the pandemic. The measures were applied generally to everyone and for a relatively long time, except for periods of time when they were lifted. The great fall in production was caused mainly by the closure of restaurants. The situation in the sector did not improve despite a moderate price increase. Although the impact varies from one beverage production to another, the overall volume of added value in the most important businesses decreased significantly year-on-year. All beverage productions contributed to this result even though some



emergency measures were adopted at the level of the sector and individual business operators, such as changes to the beer bottling structure or home delivery of beer. The situation did not change despite an increased interest in some spirits, e.g. whiskey or rum.

According to the register of the CSO, the number of business operators classified within food production or production of beverages has been growing over recent years. The total number of business operators in both productions rose to 28.741 in 2020. The number is higher by 1.392 year-on-year. However, not all of the entities included in the register are economically active, which is true mainly about natural persons. The structure of the legal forms used changes year to year. As in 2019, numbers of sole proprietorships were up the most in 2020.

The year-on-year development in the numbers of individual legal forms in food production and production of beverages was the following:

- the total number of natural persons, most of which operate under the Trade Licensing Act but are not registered in the Companies Register, further increased year-on-year in 2020, specifically by 1.168 entities making a total of 22.131. This upward trend with these entities is the result of the growing demand for food in the uncertain times affected by the pandemic. As concerns production sectors, this group of producers includes in particular small producers of bakery and confectionery products or meat products. At the same time, this form of establishing a business is relatively quick and does not require much capital;

- limited liability companies remained a significantly represented legal form in 2020; this is because the procedure of establishing and managing these entities is simpler compared to some other companies. In 2020, this form of company was registered for 5.999 entities, representing a further continuation of growth, with an increase by 243 year-on-year;
- the number of joint stock companies has been slightly decreasing over recent years. In 2020, there were 397 companies of this form;
- as in previous years, there were only 57 companies doing business in the legal form of a cooperative in 2020.

Food and beverage producers use also other legal forms to do business, such as limited partnership etc., but the number of such legal forms was insignificant in the reporting year 2020.

Data of the CSO show that, as in previous years, in terms of size (CSO monitors the average numbers of entities with 100 employees or more), businesses with 100-199 employees predominated. It is a characteristic of the Czech food industry that as the size of businesses grows, the number of businesses decreases.

In 2020, the most important size category in terms of performance – evaluated according to the absolute volume of revenue (receipts) net of VAT from the sale of products, services and goods – was the category of businesses with 200-499 employees, with a sales volume of CZK 97.8 billion. The next category according to the aforementioned indicator was the category of businesses with 100-199 employees, with a sales volume of

CZK 75.4 billion. Those two business categories contributed the most, i.e. 52.3%, to the sales in the production of food products and beverages (CZ-NACE 10 and CZ-NACE 11).

In 2020, in a year-on-year comparison based on the number of businesses, the category of food businesses with 50 employees or more was, as in previous years, dominated by the production of bakery and confectionery products even though the number of businesses in this sector decreased under the difficult conditions of 2020. Production of other food products is one of the large categories in terms of the number of businesses; it is very varied with regard to its production specialization and it is based mainly on productions that use vegetable raw materials (production of sugar and cocoa, chocolate and sweets) and productions including a higher degree of agricultural commodity processing – production of prepared meals, soups, dietetic food etc. for which there is an increasing demand, or processing of tea and coffee and production of spices and aromatic products.

Sectors with a higher number of businesses include the sector of meat processing and production of meat products, including the production and processing of poultry. Some sectors are rather concentrated (production of oils and fats, prepared feeds) or have a mainly regional character (fish processing).

In 2020, food exports and beverage exports reached CZK 119.4 billion and CZK 17 billion, respectively, which means an overall increase by CZK 4.1 billion compared to 2019. In view of the increased exports in relation to imports, the external deficit of food products was redu-

ced by CZK 4 billion. For beverages, the external surplus increased by CZK 0.5 billion in the context of a decrease in imports by approx. CZK 2 billion. Overall, the total external balance of food products and beverages reached a negative amount of CZK -40.8 billion in 2020 against the amount of CZK -44.7 billion in 2019.

Germany, Slovakia and Poland are the key export territories for the production of food products and production of beverages. Major customers also include Austria and, despite the embargo, Russia. The most important import territories include in particular Germany, Poland, Italy, Spain and Netherlands. As concerns third countries, our main suppliers are Norway, Vietnam and Turkey.

From a more detailed perspective, the commodity structure of Czech agricultural exports and imports in the category of food products and beverages in 2020 was represented, in terms of exports, in particular by “preparations of a kind used in animal feeding”, “other food preparations”, “bakery products” (i.e. baked goods, biscuits, wafers etc.), “milk and cream, not concentrated”, “chocolate and other cocoa preparations”, “beer”, “(low erucic acid) rapeseed oil” and “cheeses and curd”.

The goods most imported to the Czech Republic in 2020 included “pig meat” (with a share of 6.8%, i.e. a decrease by 0.3 pp year-on-year), “bakery products”, “preparations of a kind used in animal feeding”, “other food preparations”, “cheeses and curd”, “chocolate and other cocoa preparations”, “coffee”, “wine” and “meat and offal of poultry”.

Foreign trade in food commodities takes place mostly in the EU single market but there are also other territories sought after. Food exports are carried out mainly by food producers, and not only by large companies and enterprises with foreign capital participation. Nevertheless, a weakness is that the domestic portfolio of companies still lacks exporting companies capable of professionally representing domestic producers on foreign markets and completing their supplies to foreign customers.

An important role in carrying out the foreign trade is increasingly played by the established agricultural diplomats present in selected countries. On the other hand, it needs to be mentioned that food imports made by both foreign retail chains and some specialized trading companies still have not been reduced as required. However, it is essential that supervisory authorities perform monitoring to ensure that neither commodities intended for further processing nor final commodities that would present a health risk are the subject of import to the Czech Republic.

The above evaluation of the production of food products and beverages shows that the main priorities for the coming years will include reasonable food sovereignty, competitiveness and efficiency of food production and, last but not least, food safety and consumer protection. Sustainable development remains a strategic goal, including environmental improvements in the industry. Further development of the industry will require further energy intensity reductions, in particular in the case of older facilities. Modernization of the production capacity should focus on improved meeting of the increasingly varied demand for food, and demonstrate high

performance. Negative effects of globalization, amounting to market inequalities or, prospectively, the situation in the EU at post-Covid times and in the context of the tensions in international relations, may present a certain restriction or risk in further development.

Further development of the food industry will be impossible without long-term building of consumer trust. In addition, it is necessary to develop regional links by supporting local and regional markets linked to small domestic producers and processors. But at the same time, the technological concentration of businesses whose production is intended mainly for supra-regional markets needs to continue.

Legal definition of the terms “Czech Foodstuff” and “Made in the Czech Republic”, which have to, together with an effective marketing support, contribute to better consumer understanding of food labelling systems and to highlighting the Czech food, is an important step in terms of long-term consumer education.

The overall situation in the food industry in terms of future developments should be improved by closer cooperation between the business base and the science and research, in particular applied research, and the system of aids from funds established under the EU Common Agricultural Policy as well as from national resources. In this respect, as concerns exploration of new directions and innovations in food industry, it is necessary to keep strengthening effective Czech research, in particular the technological one, with vast potential for results that will be offered especially to small and medium-sized enterprises with no research of their own.

As in other EU countries, the Czech government must prepare feasible support measures for the development of food industry in terms of both improving its capacity for innovation and creating a level playing field on the domestic and foreign markets. Any deterioration of the conditions for carrying out business in this industry compared to the foreign competitors would have serious consequences not only for the industry but for the entire Czech economy. Experience of other EU countries shows that such situation can be prevented by significant support from the state for research and development and a nutrition policy that will build on the support for development of the quality of life. The Federation of Food and Drink Industries of the Czech Republic fully supports this trend by its activities, in particular by creating and supporting the Czech Technology Platform for Foodstuffs which is focused on all the above aspects.

Sectors with a higher number of businesses include the sector of meat processing and production of meat products, including the production and processing of poultry. The remaining sectors are mostly concentrated (production of oils and fats, prepared feeds).

The year-on-year comparison shows that in most sectors within this category of business with 50 employees or more, the number of companies evaluated in 2018 and 2019 did not change much.

In 2019, food exports and beverage exports reached CZK 120 billion and CZK 18.6 billion, respectively, which means an overall increase by CZK 7.3 billion compared to 2018. In view of the current increase in imports by CZK 11.3 billion in total, the external deficit of food pro-

ducts increased by CZK 4.6 billion. For beverages, the external surplus was maintained in the context of the imports that increased by approx. CZK 0.8 billion. Overall, the total external balance of food products and beverages reached a negative amount of CZK -39.7 billion in 2019 against the amount of CZK -34.6 billion in 2018.

As in 2018, the neighbouring Germany (25%) and Poland (19%) – EU Member States – were the key import territories for the production of food products in 2019. As concerns export territories for these products, the largest one is Slovakia (25%), followed by Germany (19%) and Poland (10%).

As in 2018, Germany (15%) and Italy (12%) – EU Member States – were the key import territories for the production of beverages in 2019. As concerns export territories for these products, the largest one is Slovakia (27%), followed by Germany (14%) and Poland (13%).

From a more detailed perspective, the commodity structure of Czech agricultural exports and imports in the category of food products and beverages in 2019 was represented, in terms of exports, in particular by “preparations of a kind used in animal feeding”, “bakery products” (i.e. baked goods, biscuits, wafers etc.), “other food preparations”, “milk and cream, not concentrated” (to a large extent raw milk), “wheat”,

“beer”, “chocolate and other cocoa preparations”, “(low erucic acid) rapeseed oil” and “cheeses and curd”.

The goods most imported to the Czech Republic in 2019 included “pig meat” (with a share of 7.1%, i.e. an increase by 0.6 pp year-on-year), “bakery products”, “cheeses and curd”, “other food preparations”, “chocolate and other cocoa preparations”, “preparations of a kind used in animal feeding”, “coffee”, “meat and offal of poultry” and “wine”.

Foreign trade in food commodities takes place mostly in the EU single market but there are also other territories sought after.



Food exports are carried out mainly by food producers, and not only by large companies and enterprises with foreign capital participation. Nevertheless, a weakness is that the domestic portfolio of companies lacks exporting companies capable of professionally representing domestic producers on foreign markets and completing their supplies to foreign customers.

An important role in carrying out the foreign trade is increasingly played by the established agricultural diplomats present in selected countries. On the other hand, it needs to be mentioned that food imports made by both foreign retail chains and some specialized trading companies have significantly increased. However, it is essential that supervisory authorities perform monitoring to ensure that neither commodities intended for further processing nor final commodities that would present a health risk are the subject of import to the Czech Republic.

The above evaluation of the production of food products and beverages shows that the main priorities for the coming years will include reasonable food sovereignty, competitiveness and efficiency of food production and, last but not least, food safety and consumer protection. Sustainable development remains a strategic goal, including environmental improvements in the industry. Further development of the industry will require further energy intensity reductions, in particular in the case of older facilities. Modernization of the production capacity should focus on improved meeting of the increasingly varied demand for food, and demonstrate high performance. Negative effects of globalization, amounting to market inequalities or, prospectively, the situation

in the EU after Brexit with respect to the position of the Czech Republic as a country with an open economy, may pose a certain restriction or risk in further development.

The overall situation in the food industry in terms of future developments should be improved by closer cooperation between the business base and the science and research, in particular applied research, and the system of aids from funds established under the EU Common Agricultural Policy as well as from national resources. Despite the aids provided to food and agricultural businesses in the context of the COVID-19 pandemic in 2020, it will be impossible, given the results of the food industry, to mitigate the impact of the pandemic on the structure and economy of the industry as a result of a decreased production and change in the sales structure to the detriment of public catering. It is to be expected that in the context of 2020 results, the business base of some sectors will narrow, indebtedness will increase and, potentially, the process of production concentration will accelerate.

The Czech Republic, being a country with an open economy, will first of all have to strengthen effective links of the producers to their domestic agriculture. Sustainable development remains a strategic goal, including environmental improvements in the industry. It is to be expected that further development of the industry will be accompanied by energy intensity reductions and establishment of more efficient food logistics. Production capacities will be concentrated and digitalized, with the application of robotization, and they will respond flexibly to the increasingly varied demand for food.



As in other EU countries, the Czech government must prepare feasible support measures for the development of food industry in terms of both improving its capacity for innovation and creating a level playing field on the domestic and foreign markets. Any deterioration of the conditions for carrying out business in this industry compared to the foreign competitors would have serious consequences not only for the industry but for the entire Czech economy. Experience of other EU countries shows that such situation can be prevented by significant support from the state for research and development and a nutrition policy that will build on the support for development of the quality of life. The Federation of Food and Drink Industries of the Czech Republic fully supports this trend by its activities, in particular by creating and supporting the Czech Technology Platform for Foodstuffs which is focused on all the above aspects.



Data

Production of selected products

Food products and beverages	Unit of measure	2015	2016	2017	2018	2019	2020
Meat of bovine animals, fresh or chilled	t	57,890	68,736	65,884	70,585	77,429	73,217
Meat of swine, fresh or chilled	t	200,345	229,017	232,332	229,932	218,792	226,450
Meat of poultry, fresh or chilled	t	47,137	46,614	45,876	48,298	51,121	49,738
Meat of poultry, frozen	t	8,891	8,621	7,594	7,050	7,129	5,305
Potatoes prepared and preserved	t	44,525	45,419	47,833	50,083	49,877	48,731
Vegetables frozen	t	i.d.	i.d.	i.d.	i.d.	i.d.	i.d.
Preserves, jellies, marmalades	t	42,695	37,259	36,678	37,918	37,216	36,245
Milk and cream with a fat content up to 6%	t	786,523	751,687	739,931	703,073	703,561	721,311
Milk and cream with a fat content greater than 6%	t	47,367	62,727	60,207	47,092	50,867	54,706
Butter	1,000 l	50,888	50,475	48,317	45,216	37,925	38,284
Cheese and curd	t	154,789	163,481	161,920	163,005	174,255	182,995
Fermented dairy products	t	181,834	195,770	198,564	199,141	191,364	195,432
Wheat flour	t	738,907	743,231	720,152	725,141	721,180	720,988
Fresh bread	t	274,725	263,950	266,724	258,465	253,533	238,023
Fresh white bread	t	277,135	271,649	276,435	263,554	263,455	225,915
Pastry cakes	t	44,875	45,677	45,374	49,954	445,692	45,250
Refined sugar	1,000 t	599	622	592	590	508	515
Harvesting fish in ponds and flowing waters	1,000 t	24	24.5	25.3	25.5	25.5	20.4
Spirits, liquors and other spirituous beverages	(1,000 l)	20,952	19,589	17,882	20,763	21,623	20,853
Wine of grapes, except sparkling wine, grape must	1,000 l	70,500	56,500	63,500	80,000	62,500	72,500
Beer	1,000 hl	18,540	18,725	18,547	18,547	18,145	18,182
Mineral water and aerated water without additives	1,000 l	661,514	735,797	887,087	770,916	671,534	630,723
Other non-alcoholic beverages	million l	1.883	1.815	1.684	1.629	1.526	1.691

Note: calculation based on 100% absolute alcohol

Export and import of products by individual sectors (major destinations) (major destinations)

Export of selected commodities

Commodity	rok 2018		rok 2019		rok 2020	
	Country	Million CZK	Country	Million CZK	Country	Million CZK
Wheat	Germany	6,219	Germany	5,894	Germany	8,878
Milk and dairy products (excl. cheese)	Germany	6,498	Germany	6,258	Germany	6,698
Vegetables	Slovakia	1,732	Slovakia	1,794	Slovakia	1,864
Butter and other fats derived from milk	Italy	127	Slovakia	296	Slovakia	92
Sugar	Austria	867	Austria	874	Austria	644
Eggs and yolks – fresh, dried etc.	Russia	557	Russia	675	Russia	514
Honey	Slovakia	37	Slovakia	34	Slovakia	51
Meat of bovine animals	Slovakia	666	Slovakia	652	Slovakia	680
Beer	Germany	1,491	Germany	1,670	Germany	1,511

Import of selected commodities

Commodity	rok 2018		rok 2019		rok 2020	
	Country	Million CZK	Country	Million CZK	Country	Million CZK
Non-alcoholic beverages	Poland	1,410	Poland	1,340	Poland	1,030
Fish including crustaceans	Norway	1,614	Norway	1,454	Norway	1,974
Rice	Italy	428	Italy	480	Italy	585
Spices	Germany	157	Germany	208	Germany	249
Tea	Poland	125	Poland	148	Poland	140
Animal and vegetable fats	Poland	1,799	Poland	1,767	Poland	1,542
Cocoa	Netherlands	709	Netherlands	761	Netherlands	792
Vegetables	Spain	2,967	Germany	2,962	Spain	3,050
Fruits and nuts	Germany	2,879	Germany	3,105	Germany	3,761
Coffee, not roasted	Germany	246	Germany	416	Germany	916
Alcoholic beverages	Italy	1,604	Italy	1,723	Italy	1,777

A glass jar filled with a vibrant orange soup, topped with several pumpkin seeds. The jar is placed on a green textured surface, possibly a placemat, with a wooden handle visible. The background is a blurred woven basket.

2021 in Food Legislation

Ing. Bc. Eliška Křížová
Head of the Legislation Department

”

The process of the most important legal regulation for food producers, which lays down at national level the basic requirements for all foodstuffs, was completed in 2021.

In 2021, we continued to be affected by the ongoing COVID-19 pandemic. Food producers had to deal with testing in their companies, lack of foreign workforce and vaccination strategy. Producers were also kept busy by the new requirements that are being prepared by the European Union in the context of the new green policy and the transition to sustainable food production and consumption. During the year, the producers had to respond to the constantly increasing production inputs (for example energy prices).

FOOD LEGISLATION

Despite many discussions on the support for Czech food and determination of a percentage of Czech food on the market, on 13 April 2021 the Chamber of Deputies passed the Senate version of the food and tobacco products bill with the so-called food quotas deleted. The primary objective was to incorporate changes due to the adoption of the new European Regulation (EU) 2017/625 on official controls. The amendment itself brought in a number of changes both in the regulation of activities of food business operators, and in the context of greater consumer protection or responsible procurement.

The most important changes include in particular:

- prohibiting dual quality of food,
- clarifying the notification obligation of food business operators,
- modifying the rules for producer identification,
- modifying the rules for handling unpacked food,
- modifying the rules for removal of food from further marketing,
- tightening the conditions for the use of the “Czech Foodstuff” label,
- clarifying the mechanism for provision of food to non-profit organizations by retail business, laying down the control rules,
- introducing new conditions for participation in tenders for the supply of food.

The Act was published in the Collection of Laws under No. 174/2021 Sb., and amended inter alia Act No. 110/1997 Sb. The amendment came into effect largely on 12 May 2021 and some of the changes adopted came into effect later.

As regards other local legislation, **Decree No. 204/2021 Sb., on the list of foods under Section 9b(1)(c) of the Food and Tobacco Products Act**, came into effect on 1 January 2022. By adding new point (c) to Section 9b(1) of Act No. 110/1997 Sb., on food and tobacco products and amending and supplementing some related acts, a provision was introduced which makes it possible to provide information on foods in the form of the words “**Czech Foodstuff**”, the graphics laid down in the implementing legislation (the logo “Czech Foodstuff”) or other information, in particular in the form of words, images or graphics, indicating that the country of origin of the food is the Czech Republic provided that it is food laid down in the implementing legislation and it was produced in the Czech Republic. The implementing legislation lays down the list of foods that are entitled to the aforementioned designation provided that they were produced in the Czech Republic. They are foods made from ingredients (raw materials) not grown in the Czech Republic because of the climate but traditionally produced in the Czech Republic. Examples from the list include extruded and puffed products, chocolate, chocolates etc.

Decree No. 397/2021 Sb., on the requirements for preserved fruits and preserved vegetables, nuts, mushrooms, potatoes and potato products, and bananas, was published in the Collection of Laws in the autumn.

A decree on the quality and health attestation requirements for **bottled water** and the method of bottled water treatment, a decree on the requirements for meals, and decree No. 330/1997 Sb., **on tea, coffee and coffee substitutes** were under preparation in the course of 2021. A draft **decree amending decree No. 231/2016 Sb., on the taking, preparation and methods of testing control samples of food and tobacco products**, was submitted to the notification process of the European Commission.

Furthermore, in 2021, the Ministry of Agriculture (MA) worked to prepare the Food Notification System that will make it possible to give notifications of food supplements and fortified food in electronic form. Advantages for food business operators include simplification of the notification process, possibility to register and store basic information about the operator on the portal eagri.cz, possibility to inspect one’s notifications and generate a proof of delivery in Czech and English. MA launched the system on 11 November.

UNFAIR TRADING PRACTICES

The Chamber of Deputies has been long dealing with the abuse of significant market power, unfair trading practices and misleading of consumers. At the end of April 2021, MA presented to the government of the Czech Republic for discussion an incomplete transposition text of the bill transposing the 2019 Directive. In view of major transposition deficiencies, it was clear that adoption of the implementation amendment corresponding to the valid version of the Directive was not feasible in the previous parliamentary term. It is the task for the next government formed after the October 2021 general elections to resume legislative work on the full transposition of the Directive. Countries which failed to transpose the Directive on unfair trading practices into national law within the required May deadline include not only the Czech Republic but also other Member States (AT, BE, CY, EE, FR, IT, PL, RO etc.).

The Directive was adopted in order to introduce a minimum EU standard of protection against abusive trade practices in the agricultural and food supply chain, which is to be achieved in practice by harmonizing the laws of individual EU Member States on the subject and by defining and consolidating the basic unfair trading practices together with laying down the method of curbing those practices. The protection provided by the Directive benefits agricultural producers and natural or legal persons that supply agricultural and food products (including producer organizations, whether recognized or not, and associations of producer organizations, whether

recognized or not), subject to their relative bargaining power. The Directive focuses on the business conduct of larger operators towards operators who have less bargaining power, and applies to all levels of the agricultural and food supply chain. As a compromise, the Directive includes the so-called dynamic approach that is based on the protection of the relationship on the basis of the relative size of the supplier and the buyer in terms of annual turnover. The Directive starts with suppliers which have an annual turnover not exceeding EUR 2 000 000 in relation to buyers which have an annual turnover of more than EUR 2 000 000, and after five levels based on the turnover criteria, the protection ends with suppliers which have an annual turnover not exceeding EUR 350 000 000 in relation to buyers which have an annual turnover exceeding EUR 350 000 000.

The Directive further establishes a minimum list of prohibited unfair trading practices by buyers such as late payments for goods, short notice cancellations of orders, unilateral changes to agreed contract terms, charging payments which are not related to the sale of the goods delivered, requirements to pay for the deterioration or loss of goods which have been delivered where such deterioration or loss is not caused by fault of the supplier, refusal to confirm in writing the contract terms, unlawful use or disclosure of trade secrets of the supplier, acts of commercial retaliation if the supplier exercises its contractual or legal rights, request for compensation for the cost of examining customer complaints. In addition to the completely prohibited practices, the Directive

lists practices that are prohibited only if they have not been previously clearly and unambiguously agreed in the contract terms, such as the buyer returning unsold products to the supplier without paying for those unsold products, the buyer requiring the supplier to bear the cost of discounts on products that are sold as part of a promotion, the buyer requiring the supplier to pay for the advertising of products, to pay for the marketing of products and to pay for fitting-out premises for the sale of products. The Directive imposes an obligation on EU Member States to designate enforcement authorities to ensure the enforcement of the rules against unfair trading practices and to define their powers. The enforcement authorities of Member States are obliged to effectively cooperate among themselves and report to the Commission. Furthermore, the Directive states that Member States may promote the voluntary use of effective and independent alternative dispute resolution mechanisms. The Directive should have been transposed into national laws of individual Member States by 1 May 2021 and the adopted measures are to be applicable from 1 November 2021 at the latest. In the transposition, stricter rules aimed at combating unfair trading practices than those laid down by the Directive may be maintained or introduced.

Source: Office for the Protection of Competition



DUAL QUALITY

In addition to the unbalanced supplier-buyer relationships, “dual quality” is also classified as an unfair trading practice in the EU. “Dual quality” was actively discussed in particular by the Sustainable and Ethical Production Committee. The prohibition of dual quality took effect simultaneously with the entry into force of the Food and Tobacco Products Act on 12 May 2021. Since this subject had been reflected in the provisions of the Food and Tobacco Products Act, the Czech Agriculture and Food Inspection Authority prepared a manual for these purposes, entitled “Basic Principles for Checking Dual Quality of Food”, in order to help fair food business operators avoid possible breaches of the new obligations. Since 28 November 2021 is set as a deadline for transposition of the relevant Directive into national laws, which is followed by a transitional period until 28 May 2022, the operators are now able to adapt to the new situation, for example in terms of food composition, packaging adjustment etc.

More information here: <https://www.szpi.gov.cz/clanek/zakladni-principy-kontroly-dvoji-kvality-potravin.aspx>



FOOD PRODUCTION AND THE ENVIRONMENT

„New legislation has brought modern trends: from landfilling to sorting, recycling and maximum use of materials...”

New waste and packaging legislation

At the beginning of the year, food business operators studied newly adopted laws, namely the new Waste Management Act (No. 541/2020 Sb.), new Packaging Act (No. 545/2020 Sb.) and other acts – the new End-of-Life Products Act (No. 542/2020 Sb.), the Amending Act (No. 545/2020 Sb.), all with effect from 1 January 2021. The new waste legislation has brought in particular substantial support for circular economy, waste prevention, recycling, recovery and sorting in the Czech Republic

Waste Management Act – main aspects:

- Increasing the goals for municipal waste recycling (55% – 2025, 60% – 2030, 65% – 2035),
- Fundamental reduction of the landfill of municipal waste (10% – 2035),
- Prohibition on landfill of recoverable and recyclable waste from 2030
- Sorting goals for municipalities – higher than the recycling goals
- Increasing the fee for landfill of recoverable waste (CZK 1850/t in 2029),
- Setting the percentage of individual waste management methods etc.

Packaging Act – main aspects:

- Increasing overall goals for packaging material recycling,
- Increasing recycling goals for individual packaging materials,
- Ecomodulation – authorized packaging company (APC) fees according to the environmental impact of packaging
- Conditions for the operation of APC.

Single-Use Plastics Act

The approved bill on the reduction of the impact of certain plastic products on the environment and amending certain acts, was pending for discussion in the Chamber of Deputies for almost 10 months. In early November, the Government once again approved the bill, and this time the bill headed to the newly elected Chamber of Deputies for discussion. The new legislation includes several types of measures – from the total ban on specific single-use plastic products, gradual reduction of the consumption of other plastic products to mandatory contributions of plastic product producers to the cleaning of municipalities and towns. As regards the bans, the law allows clearance sales to continue in accordance with the European legislation until the Act enters into force, i.e. until 1 July 2022.

In May 2021, the guidelines (Commission guidelines on single-use plastic products in accordance with Directive (EU) 2019/904 of the European Parliament and of the Council on the reduction of the impact of certain plastic products on the environment – 2021/C 216/01) were completed to facilitate identification of single-use plastics. The guidelines provide Member States with information on identification of single-use plastics in individual product categories.

Ministry of the Environment of the Czech Republic prepared answers to the most frequently asked questions about obligations arising from EU Directive 2019/904 and about the bill on the reduction of the impact of certain plastic products on the environment.

On 3 July 2021, directly applicable **Commission Regulation No. 2020/2151**, published at the end of 2020, came into effect; it provides for the marking of selected plastic products specified in part D of the Annex to the Single-Use Plastics Directive, e.g. **cups for beverages**.



Introduction of the non-recyclable plastics tax to secure new sources of finance for the EU budget is another environmental subject, in particular a European one, that has been and will be addressed. Last year, FFDI supported the opinion of CICPEN (Czech Industrial Coalition for Packaging and Environment), TTA and the Czech Association for Branded Products which drew attention to the proposal with the aim of allocating new sources of funding for the EU Multiannual Financial Framework after 2020. More than 90 organizations representing the packaging industry, including the food organization FoodDrinkEurope, published a joint statement in which they refused the proposal for introduction of the tax. According to the latest information of the Ministry of the Environment, the contribution of EUR 0.8 per kg of non-recyclable plastics is to be paid already this year. According to estimates of the EC, the Czech Republic should pay EUR 83 million but for now, the contribution is fiscally neutral and will be paid from the state budget. However, sooner or later, it will cease to be neutral and it is possible that it will be passed on to packaging producers. There is a clear pressure to increase the recycling of packaging waste.

In the context of its considerable popularity and trend, in March 2021, the Ministry of Health published information on the prohibition on placing on the market plastic food contact products with added bamboo and other plant fibres. Since the “bamboo” cups and other similar products present a problem across the EU, the European Commission in consultation with the European Food Sa-

fety Authority (EFSA) noted that from the legislative point of view, those products can no longer remain on the EU market. The thing is that plastic food contact products can only be made from the substances listed in Annex I to Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food. Bamboo fibres are not such an additive. As from 1 September 2021, plastic food contact products with added bamboo fibres may not be present on the market of the Czech Republic – and before that date only provided that the products do not release their components (in particular melamine and formaldehyde) in quantities exceeding the limits laid down in Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food. Plastic food contact products with added bamboo fibres may be placed on the Czech market/put into circulation until 30 April 2021 at the latest and only provided that those products do not release their components in quantities exceeding the limits laid down in Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food. In such cases, it is necessary to satisfy the requirements of Commission Regulation (EU) No. 284/2011 of 22 March 2011 laying down specific conditions and detailed procedures for the import of polyamide and melamine plastic kitchenware originating in or consigned from the People’s Republic of China and Hong Kong Special Administrative Region, China. Plastic food contact products may contain only monomers, other starting substances, macromolecules obtained

from microbial fermentation, additives and polymer production aids listed in Annex I to Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food. This means that forbidden fibres include not only the bamboo ones but also any other plant fibres.

The full text can be found here: <https://www.mzcr.cz/informace-o-zakazu-uvadeni-plastovych-vyrobku-pro-styk-s-potravinami-s-pridavkem-bambusovych-a-jinych-rostlinnych-vlaken-na-trh/>

FOOD LEGISLATION IN A BROADER CONTEXT

Food safety – foreign matters

The report of the European Commission Directorate-General for Health and Food Safety (DG SANTE), published on 23 August 2021, drew attention to an increase in Rapid Alerts System for Food and Feed (RASFF) notifications in 2020 compared to 2019, specifically by 22%. The number of notifications has doubled over the past seven years, the presence of ethylene oxide in sesame seeds being the most frequently reported issue. In this context, the Czech Agriculture and Food Inspection Authority issued procedures for food business operators to be followed in case sesame seeds are identified to be non-compliant due to excessive levels of ethylene oxide. **More information here:** <https://www.szpl.gov.cz/clanek/postup-provozovatele-potravinarskeho-podniku-v-pripade-zjisteni-nevyhovujiciho-sezamoreho-semene-z-duvodu-nadlimitniho-obsahu-ethylenoxidu.aspx>

Another chapter covers contaminants which are not natural constituents of food. Those substances may enter food inadvertently throughout the food chain. Contaminant concentrations must be at the lowest level that can be reasonably achieved by complying with the recommended good manufacturing practice. To protect public health, maximum levels for certain contaminants were set by Commission Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs, in force from 1 March 2007.

An overview of the main contaminants in foodstuffs which are discussed and monitored by the European Commission and the Directorate General for Health and Food Safety is provided below, or the contaminants can be monitored as part of the foreign matters monitoring at www.bezpecnostpotravin.cz.

For example on 25 August 2021, the Commission issued Commission Regulation (EU) 2021/1399 of 24 August 2021 amending Regulation (EC) No. 1881/2006 as regard maximum levels of ergot sclerotia and ergot alkaloids in certain foodstuffs.

Topical issues discussed in the field of contaminants in food – October 2021

The values indicated below are only proposals and they are listed here only to provide information about the current state of discussions; they are not the approved maximum levels.

Acrylamide

Commission Regulation (EU) 2017/2158 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food lays down an obligation to review after a certain period of time the existing benchmark levels for foods set out in Annex IV to the Regulation. The Regulation also states that the setting of maximum levels for acrylamide in certain foods should be considered. There is currently an ongoing debate on changes to the benchmark levels and possible setting of maximum levels in foods set out in Annex IV to Regulation 2017/2158. In addition, new benchmark levels have been proposed for other foods; some of them are set out in Commission Regulation (EU) 2019/1888 on the monitoring of the presence of acrylamide in certain foods, others have been set on the basis of the current data on the presence of acrylamide in foods.

Ochratoxin A

Maximum levels of ochratoxin A for certain foods were set out in Commission Regulation (EC) No. 1881/2006 and have been reviewed several times since then. The European Commission has proposed to set maximum levels also for some other foods such as dried fruits other than raisins, cocoa or pistachios.

Aflatoxins

EFSA has prepared and published a new scientific opinion on aflatoxins in food, reflecting new data and knowledge. Risks for developing cancer were reassessed. It is assumed that the greatest risk exposure is

associated with fine bakery products containing dried nuts. Nevertheless, despite the risk reassessment, the conclusion remains the same – aflatoxins constitute a serious health risk. There is currently an ongoing debate on amendment of the existing maximum level (laid down in Regulation 1881/2006) for almonds and almond products, and on extension of the maximum levels to other spices, herbs, condiments, ice-creams and deserts, cocoa and cocoa products, and corn gluten.

T-2 and HT-2 toxins

EFSA has reviewed the tolerable daily intake (TDI) for T-2

and HT-2 toxins – the new TDI was established at the level of 0.02 µg/kg bw (reduction to one fifth), ARfD 0.03 µg/kg bw, including modified forms. Based on the estimated dietary exposure, T-2 and HT-2 toxins probably pose a risk to human health. Commission Recommendation on the presence of T-2 and HT-2 toxins in cereals and cereal products (2013/165/EU) is currently in force.

Deoxynivalenol

EFSA has assessed the risk to human and animal health which comprises DON and its modified forms – 3-acetyl DON, 15-acetyl DON and DON-3-glucoside in food

and feed. The group TDI was established for the aforementioned substances at 1 µg/kg bw. The group ARfD was derived at 8 µg/kg bw. Estimated acute exposures are below those levels and do not increase the risk to human health. But estimated average chronic exposure was higher than TDI for babies and children and high exposures appeared also with adolescents and adults, which raises concerns about human health. Regulation No. 1881/2006 sets DON limits in cereals and cereal products only for DON as such, without the modified forms.

Non-compliance with food safety requirements (food safety breach)

- food injurious to health or food unfit for human consumption. Food is deemed unsafe under Article 14(2)(a) or (b) of Regulation 178/2002 since it is considered to be injurious to health or unfit for human consumption
- food exceeding maximum residue levels of pesticides under Regulation (EU) No. 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in food and feed of plant and animal origin and amending Council Directive 91/414/EEC, as amended
- food listed in the Annex if they contain any of the contaminants listed in the Annex in a quantity exceeding the maximum level set out in the Annex to Commission Regulation (EC) No. 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, as amended
- food not meeting the food safety criteria set out in Chapter 1 of Annex 1 to Commission Regulation (EC) No. 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs, as amended
- raw materials or foodstuffs of animal origin contain, in a quantity exceeding the maximum residue limits, residues of veterinary medical products listed in Commission

Regulation (EU) No. 37/2010 of 22 December 2009 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin, as amended.

Opinion of the Ministry of Agriculture (the Czech Agriculture and Food Inspection Authority and the State Veterinary Administration) on the application of Article 19 (EC) No. 178/2002:

Obligation of food business operators to effectively and accurately inform consumers of the reasons for product withdrawal under Article 19 of Regulation (EC) No. 178/2002

More information here: Opinion of the Ministry of Agriculture (the Czech Agriculture and Food Inspection Authority and the State Veterinary Administration) on the application of Article 19 (EC) No. 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (Food, eAgri) (<https://eagri.cz/public/web/mze/potravinny/publikace-a-dokumenty/stanoviska/stanovisko-mze-szpi-a-svs-k-aplikaci.html>)



Additives

Last spring, EFSA completed a safety assessment for titanium dioxide, a colouring matter permitted by Regulation (EC) No. 1333/2008 in various foods, its main function being to enhance white colour or opacity of the products. EFSA stated in its opinion that it cannot confirm the substance safety and, furthermore, it is impossible to eliminate genotoxicity concerns. On the basis of this opinion,

EFSA proposed to the EC to prohibit the use of E 171 in the EU. A draft regulation, presented in September 2021, provides for a transitional period of 6 months. On 8 October 2021, Member States approved the EC’s proposal for prohibition on the use of titanium dioxide (E171) as a food additive from 2022. Titanium dioxide is used as a colouring matter in many products such as chewing gums, bakery products, food supplements or soups.

DEVELOPMENTS IN FOOD INDUSTRY AT EU LEVEL OR WHAT LIES AHEAD IN 2022

„The Commission seeks to enhance the sustainability of the agri-food sector, achieve climate neutrality by 2050 and achieve a reduction of greenhouse gas emissions by 55% by 2030. In the course of 2020 and 2021, the European Commission published a number of strategies and plans (Farm to Fork, Action Plan for Organic Farming, Action Plan for Circular Economy...) setting out ambitious goals for later years on the basis of which reviews and submissions of legislative proposals can be expected, including a review of the rules on the information to be provided to consumers...”

Objectives of the strategies/actions plans with regard to the agri-food sector:

- Shortening of the supply chains
- Support for food reformulations
- Introduction of food nutritional profiles
- Food labelling – nutritional values, animal welfare...
- Reduction of food waste and losses/food fraud
- Maximum levels of carcinogenic contaminants in food
- Reduction of the excessive use of packaging, recycled components...

introduce new mandatory systems for front-of-pack nutrition labelling. Uniform EU rules have been laid down, the information is clear and available. Important aspects include consumer education, understanding of nutritional values as well as promotion of healthy lifestyle.

Information provided to consumers – labelling

Front-of-pack nutrition labelling

The Czech Republic considers the existing rules for nutrition labelling of foodstuffs as set out in Regulation (EU) 1169/2011 fully sufficient and does not see a need to

If it is decided at EU level to implement a new system, the Czech Republic will promote a system that:

- Is voluntary, not mandatory
- Does not assess the food in a simplified way as a whole but provides information on percentages of individual nutrients represented in the food
- Is objective and descriptive
- Does not divide food into “healthy” and “less healthy” categories.

The European Commission will implement a harmonized system of front-of-pack food labelling. According to the Commission, the labelling should motivate producers to change product formulations. The European Commission has asked EFSA to provide a scientific opinion by March 2022. By the end of 2022, the European Commission will present a proposal for a mandatory EU-wide harmonized system of FOPNL (front-of-pack nutrition labelling).

Establishment of nutritional profiles

The Commission intends to submit a proposal for food nutritional profiles and maximum levels of fat, salt and sugar content in food. This proposal should be submitted by the Commission in the fourth quarter of 2022. According to the Commission, nutritional profiles are crucial to ensure the operation of the Nutrition and Health Claims Regulation. The Commission states in its documents that since 2009, when nutritional profiles were first considered, many producers have reformulated their foods so that they meet all requirements for nutrition and health claims if food nutritional profiles are established, but many producers have not taken this step and, therefore, now enjoy an unfair advantage, including the fact that they did not need to incur additional costs of changing the information on food packaging.

Review of use by date and best before date

According to Euronews and the European Commission, the enhanced clarity and comprehensibility of the European food durability labelling could lead to a reduction of the volume of food waste in the EU by 10% (just under 9 tuns a year). According to the latest surveys, up to 49% of consumers believe that better understanding of the terms “use by” and “best before” would lead to a considerable reduction of household food waste. A total of 50% of the respondents admit that they don't understand the “best before” labelling correctly. Last year, as part of the Farm to Fork strategy, the European Commission initiated a review of the existing legislation in order to address this issue and, at the same time, asked the European Food Safety Authority for a scientific opinion. The review of the rules for “use by” and “best before” labelling should be available in the fourth quarter of 2022.

Country-of-origin labelling

The designation of origin provides consumers with information on where their food originates. It is already mandatory for some food (fruits and vegetables, fish and seafood, beef and beef products, unprocessed meat of swine, sheep, goats and poultry, olive oil, wines, eggs and spirits). The Commission is considering extending the mandatory labelling of origin to other food, specifically the milk in dairy products, meat used as the main ingredient in processed food, rabbit and game meat, rice, durum wheat used in pasta, potatoes and tomato-

es in tomato products. The label of origin may include information on one or several stages of production of the product (for example in the case of milk, it may be information on the place of milking, processing and/or packaging). For any of those stages, the origin is defined on the basis of the geographical area where the activity took place (e.g. in the EU, in a particular country or region – it may be a region within a single country or a region stretching across multiple countries).

Other labels (green claims, sustainable production labelling, animal welfare labelling)

The European Commission will further explore the possibility of harmonizing the voluntary “green claims” labelling, the possibility of creating sustainable production labelling – nutritional, climatic, environmental and social aspects should be included. In the course of 2023, the Commission should also present labelling that informs consumers about animal welfare.

Public consultation on the revision of Regulation (EU) No. 1169/2011 on the provision of food information to consumers:

On 13 December 2021, the European Commission launched a public consultation on the revision of the above Regulation.

The public consultation concerns various initiatives relating to the revision of EU legislation on the provision of food information to consumers. The revision concerns the front-of-pack nutrition labelling, origin labelling and date marking, which are the key measures under the “Farm to Fork” strategy, and labelling of alcoholic beverages as announced in connection with the Europe’s Beating Cancer Plan. The second initiative, as set out in the “Farm to Fork” strategy, concerns the establishment of nutritional profiles in order to prevent the use of claims on food that do not conform to nutritional quality. Through this public consultation, citizens and stakeholders can share their views and experience on the main obstacles they face in food labelling, and on the ways of overcoming those obstacles. The consultation is open until 7 March 2022.

New initiatives are proposed not only by the European Commission but also by individual Member States. France, for example, developed a new food labelling system in 2021, building on the French systems Nutri-Score (nutrition labelling) and Eco-Score (labelling of the environmental and climate impact of production). Planet-Score is a new labelling system which combines a traffic lights scheme (i.e. labelling from green to red) with information on pesticides used, impact on the climate and biodiversity as well as information on animal welfare. In 2021, Germany presented a proposal for labelling food containing eggs

with the farming methods for laying hens. In its opinion on labelling, Germany states that since the labelling of food containing eggs with the farming methods for laying hen is only voluntary, it is missing on most foods that are placed on the market and consumers are not informed about the farm from which the eggs used for example in pasta or mayonnaise come. Germany therefore asked the Commission to examine the possibilities for introducing new labelling. In June, the European Commission confirmed its interest in introducing a ban on battery cages from 2027.



Platform for Reformulations in 2021



Ing. Bc. Eliška Křížová
Head of the Legislation Department

” ...The Database of Reformulated Food and Beverage Products provides an up-to-date overview of reformulated products. Products in the database can be filtered based on the producer, category and type of reformulation...

The fifth annual conference of the Platform for Reformulations attached to the Czech Technology Platform for Food was traditionally held in Prague on 15 September 2021, under the patronage of the Minister of Agriculture, Minister of Health and the Chairwoman of the Health Committee of the Chamber of Deputies. The annual conference, this time entitled “The Role of Food Producers in Healthy Lifestyle of Consumers”, was attended by more than 150 experts, food producers and public administration representatives. Products which had received awards in the competition The Best Innovative Product of the Year Award of the Federation of Food and Drink Industries of the Czech Republic, were presented at the conference. “Food producers in the Czech Republic are fully aware of their potential to help improve consumer health through a wide range of their products, both standard ones and those with improved nutritional composition,” explains the President of the Federation of Food and Drink Industries of the Czech Republic, Dana Večeřová. “Members of the Federation of Food and Drink Industries of the Czech Republic have proceeded to revise their recipes and have been reformulating many products. The result is a range of products low in sugar, salt, or with an improved structure of the fats contained,” adds Dana Večeřová. “We wanted to create an expert forum for discussions about individual reformulation goals and technologies and to share experience with reformulation and innovation so that the share of products with improved content on the Czech market keeps increa-

”
The good news is that consumers increasingly look for healthier versions of food without high fat, sugar or salt content

ing,” says the Chairwoman of the Nutrition Policy Committee / Platform for Reformulations, Hana Langrová. Representatives of the Czech Association of Nutritional Therapists, University of Chemistry and Technology in Prague, Nutritional Therapist Section of the Czech Association of Nurses, STOB Association etc. spoke at the conference.

“The good news is that consumers increasingly look for healthier versions of food without high fat, sugar or salt content”, adds Ivana Pražáková, the President of the Czech Association of Nutritional Therapists, and continues “The Czech Association of Nutritional Specialists supports reformulations since they are one of the preventive measures against development of obesity, which is a risk factor in the development of non-infectious diseases. Those are the cause of 90% of deaths of our citizens.”

The opportunity to speak at the conference was given also to producers, the repre-

sentatives of Unilever CR/SR, Danone, a.s. and Nestlé s.r.o., who presented their commitments in the field of health food, content and packaging innovation and new trends in food industry. This year, the Platform for Reformulations announced the results of the 8th competition for The Best Innovative Food Product of the Year Award of the Federation of Food and Drink Industries of the Czech Republic. The competition could be entered by food companies, or more precisely their new or considerably improved products which their producers had put on the market within the last three years. 27 companies with the total of 65 products entered the competition within the set deadline. Products were evaluated in three categories – Reformulation of the Year, Food Safety and Quality, and Food for Particular Nutritional Uses. The

evaluation was performed in two groups on the basis of the enterprise size. The Best Innovative Food Product of the Year Award of the Federation of Food and





Drink Industries of the Czech Republic for 2021 in the category Reformulation of the Year was won by Míšánek Curd, produced by UNILEVER ČR, spol. s r.o. Míšánek Curd is another product within the Míša brand product line which is made from Czech curd. It is a new, smaller child version of the product without cocoa coating and with no added colourings and aromas, with the aim of improving the nutrition declaration compared to the standard product on the market – Míša Curd 55 ml, and complying with the EU Pledge criteria for the category of

ice cream for children. Kunín Dairy Oveska dairy product also won an award this year in the category Reformulation of the

Year for the innovative combination of whole oat-kernels in milk, reduced sugar content and increased fibre content by adding inulin (fibre content 3.3 g/100 g, sugar content 7.5/100 g). “And how did we achieve this? By carefully analysing consumer trends, making an ambitious proposal and heading continuously towards

our goal,” adds Jana Ovčáčková, the Quality Manager of Lactalis CZ. The ham of the highest quality produced by MASO UZENINY PÍSEK, a.s. was appreciated by the evaluation panel for its reduced salt content compared to other hams of the highest quality (salt content 1.8 g/100 g). “Average salt content in similar products is 2.5 g per 100 g. We consider the reformulated product a great success. Too much salt should be avoided, it is bad for adults as well as children,” adds Robert Štěpán, the Production Manager of MASO UZENINY PÍSEK, a.s. Other award-winning products in the category Reformulation of the Year included Super raspberry mini cake by Emco spol. s r.o., DĚČKO bakery products by IREKS ENZYMA s.r.o., Grandpa Pilčík’s sausages by Řeznictví H+H, s.r.o., and Sprint bread by Zeelandia spol. s r.o.

But the producers face a significant restriction in their reformulations. The applicable EU legislation allows the information on reduction of some nutrients to be provided only if the particular change reaches 30%. If a food producer reduces for example the sugar content in a particular product by 20% – and that is no small amount – it cannot inform about this fact on the product packaging or via other communication channels, e.g. advertising, or websites and social networks. This regulation allows the producers to communicate the reduction of some nutrients only once the reduction limit of 30% is reached. But such modification of recipes is very problematic in practice since it would be hard for consumers to accept such a radical reduction. Therefore, the producers rather tend to reduce the quantities of nutrients gradually but they are unable to declare this

on the product packaging or in other materials. And this often discourages them from innovations and reformulations. There are quite a few obstacles and hence it is necessary to further motivate and support the producers so that they keep reformulating, i.e. improving their products. The Platform for Reformulations looks for ways that would allow the producers to legally inform consumers of the improved product composition. One of the options is the recently opened Database of Reformulated Food and Beverage Products. “I’m very glad that today we can present the database to experts as well as the general public. The database provides an up-to-date overview of reformulated products, you can search it by producer, product category and type of reformulation, for example sugar content reduction. In the database, you can also find product composition before and after the reformulation,” explains Hana Langrová, the Chairwoman of the Nutrition Policy Committee / Platform for Reformulations. The database can be found on the website www.reformulace.cz. Finally, it should be added that the European Commission will look for other opportunities for the transition to healthy eating. The Farm to Fork strategy is an opportunity for improvement of lifestyle, health and environment. If we create a favourable food environment that will make the choice of healthy and sustainable eating easier, it will contribute to the health and quality of life of consumers and reduce healthcare costs throughout society.

For more information on the projects of the Platform for Reformulations see www.reformulace.cz.



A photograph of two glasses filled with a pink smoothie, garnished with fresh raspberries and a sprig of mint. The glasses are placed on a light-colored burlap mat. The background is a soft-focus red surface. The image is framed by a white, angular border.

Educational Events

Ing. Bc. Eliška Křížová
Head of the Legislation Department

”

This year, FFDI organized not only its own expert webinars but it also cooperated with Centrum zemědělsko-potravinářského výzkumu a inovací, s.r.o. (*Agri-Food Research and Innovation Centre*) on one-day webinars under the Rural Development Programme in the fourth quarter of the year...

FFDI EXPERT WEBINARS

Current trends and the future of food industry not only from the legislative point of view

At the end of January 2021, a seminar was held focused on the current trends in food industry in terms of legislation and labelling. The agenda included information on the new EU “Farm to Fork” strategy which has brought many goals in the area of food industry. The information was presented not only by representatives of supervisory authorities but also by the permanent representation of FFDI in Brussels, where especially the recent actions of the European Commission were presented.

Food safety and novelties not only in food legislation

In June 2021, FFDI organized another webinar that was still held via the MS TEAMS application. The seminar examined the experience of supervisory authorities related to food safety and health safety of food supplements, which had proved vital at the time of the pandemic; attention was paid also to the currently discussed contaminants in food. Last but not least, legislative developments in the food industry and the environment were presented.

Trends in food sales and promotion, including legislative requirements

Before the end of the year, in November 2021, FFDI organized a webinar that examined the trends in food sales and promotion. As the coronavirus pandemic had

triggered a boom of online stores and online sales and the online shopping had soared, the webinar focused on the distance selling of food. The webinar also covered information on the new food labelling systems which are now becoming the focus of attention (Nutri-Score, Eco-Score, Planet-Score).

WEBINARS IN COOPERATION WITH THE AGRI-FOOD RESEARCH AND INNOVATION CENTRE

The events organized via the MS TEAMS platform have an ambition to familiarize corporate quality managers and managers of other departments with innovations and trends in the food industry, food safety management systems and quality labelling and certification while always reflecting the European “Green Deal” and “Farm to Fork” strategies. These webinars will continue in the second half of 2022.

Registered food business employees will gain new knowledge, the latest news from the field, recommendations and opportunity to consult key issues with lecturers with respect to the following:

- innovations and trends in food, meat, dairy, baking and beverage industries, nutrient intake, dietary recommendations, alternative nutrition reflecting the EU “Green Deal” and “Farm to Fork” strategies,
- food safety management systems reflecting the EU “Green Deal” and “Farm to Fork” strategies,
- quality labelling and certification reflecting the EU “Green Deal” and “Farm to Fork” strategies.





PROJECTS
of the Federation of Food and Drink
Industries of the Czech Republic

Ing. Dana Gabrovská, Ph.D.
Head of the Science,
Research and Innovation Department

”

...FFDI continues to implement projects dedicated to quality and improvement of nutritional value of the Czech food...

Czech Guild Standards

The Federation of the Food and Drink Industries of the Czech Republic and the Czech Technology Platform for Foodstuffs have been administering the system of Czech Guild Standards for quality food since 2015. In 2017, the system was included in the list of voluntary national quality brands, or more precisely voluntary agricultural product certification scheme in accordance with the requirements of the Commission Communication – EU best practice guidelines for voluntary certification schemes for agricultural products and foodstuffs (2010/C 341/04).



The system of Czech Guild Standards is the food and beverage manufacturers' response to long-standing criticisms from professionals and consumers regarding non-existence of quality standards. Revocation of the Czechoslovak national standards (CNS) resulted in a factual legislative vacuum which was compensated by the post-1997 legislation only in part. The system of Czech Guild Standards offers a solution which clearly defines quality requirements for a broad portfolio of food and will thus provide better guidance to consumers and partners in supplier-customer relationships.

A Czech Guild Standard is supposed to be a basic standard setting out quality parameters for the food for which it has been prepared, and indicating above-standard parameters by which the food concerned differs from other comparable food placed on the market. The system is partly based on the original system of CNS and Industry Standards (IS) and defines specific permitted

manufacturing processes for individual foods and their qualitative characteristics that are verifiable. The principal objective of this activity is to maintain traditional view of food production and processing. At the same

time, this concept is not to exclude reasonable innovation that leads to the preservation of good nutritional quality or improvement of food safety. The multi-stage and independent system of standards development, which includes both producers and processors, and supervisory authorities and academics, guarantees that there is no deterioration in the quality and traditional perception of individual foodstuffs

and production technologies in the name of innovation. Since there are clearly defined qualitative characteristics and production processes for individual products, there is room for supervisory authorities (the State Veterinary Administration and the Czech Agriculture and Food Inspection Authority) which are able to check compliance with the rules.

The Czech Guild Standards define the mandatory, permitted and forbidden ingredients, minimum content of key ingredients, production processes and verifiable characteristics of finished products, including checking procedures.

EXAMPLES OF ABOVE-STANDARD PARAMETERS

MEAT PRODUCTS: Higher meat content, lower fat content, higher net muscle protein content, ban on the use

of flavour enhancers and E 120, ban on the use of mechanically separated meat, restrictions on additives

DAIRY PRODUCTS: for cheeses – minimum maturation period, restrictions and ban on additives, raw material used – milk complying with CGS for raw cow's milk; ban on the use of some additives; for yogurts – requirement to use both microorganisms of yogurt cultures in the specified proportion; for flavoured fruit yogurts – minimum fruit content; for traditional spread – where ham is used as a flavouring ingredient, only ham of the highest quality or select ham may be used.

BAKERY PRODUCTS: restrictions or ban on additives, higher rye flour content in rye-wheat products, higher content of cereals other than wheat and rye, legumes or oilseeds in multigrain products than the content indicated by legislation, preference for sourdough starters and sponges; use of soakers, scalds and softened grains; **DELICATESSEN PRODUCTS:** ban on the use of colours and sweetening matters except for sugar, ban on the use of less beneficial fats (palm, coconut fats, partly hydrogenated fats); defined quantities of main ingredients.

CHOCOLATE: higher content of total dry cocoa solids, cocoa butter and milkfat than the content indicated by legislation; restriction on the use of other vegetable and animal fats; ban on the use of flavourings other than natural ones.

FISH AND FISH PRODUCTS: FRESHWATER FISH: Fish rearing under semi-intensive conditions of the fishpond environment or in the aquaculture in the territory of the Czech Republic

SALTWATER FISH: total 100% fish content; sea-frozen quality, at least packed in the Czech Republic; forbid-

den ingredients: common salt content higher than natural occurrence, added water, food additives, minced fish muscle. In the case of fish fillets, glued or shaped fillets are not allowed. No raw material meeting the definition “from glued fish meat pieces” are allowed.

KETCHUPS: higher content of tomato raw material dry matter compared to the content indicated by legislation for ketchups “Extra”, “Prima” or “Special”.

BLUE POPPY SEED, GROUND BLUE POPPY SEED: seeds of the annual blue poppy (*Papaver somniferum* L.), oil type, obtained from food varieties registered in the Czech Republic (currently in the State Book of Varieties), are the mandatory ingredient; in addition, this applies to varieties Major, Opal, Gerlach and Orfeus which are not listed in the State Book of Varieties. The above-standard

refers to the production in the Czech Republic and to a ban on the use of pharmaceutical poppy seeds.

GAME: listed cuts, conditions of technological processing, detailed above-standard parameters such as: the input raw material is accompanied by a “game origin card”. This ensures that the game was killed in hunting in the territory of the Czech Republic. The hunted wild game must be labelled with a permanently fixed seal and the seal number must be stated in the accompanying game origin card. After the body of the hunted animal has been processed, the seal is kept for at least one year after the expiry of the product’s use by date / best before date. The meat is offered only after cooking treatment, with a permitted fat cover up to 1 mm on 15% of the surface or less. No meat from gut-shot wild game may be used.

VIZOVICE SLIVOVITZ: Genuine slivovitz spirit made from plums produced in micro-region “Vizovicko”; forbidden ingredients: refined alcohol of agricultural origin, colours and flavourings

BOTTLED WATER, EXCEPT FOR NATURAL MINERAL WATERS: above-standard parameters: sodium content not exceeding the limit of 20 mg/l; bottled water is produced from an underground water source; the water is named after the source and the name must be one and a half times bigger than any other text on the label, it must be noticeable at first glance and clearly legible. The producer must have a certified HACCP in place, confirmed by certification under higher standards such as IFS, BRS, ISO 22000, FSSC 22000 etc.

LIST OF PRODUCERS USING THE LOGO “MADE TO CZECH GUILD STANDARD”



COMMODITY	PRODUCER	PRODUCER	PRODUCER
Milk and dairy products	AGROMER s.r.o.	Kralovická zemědělská a.s.	OLMA, a.s.
	Agro Podlesí, a.s.	KORA produkt, s.r.o.	Pavel Sotona
	BOHEMILK, a.s.	MADETA a.s.	POLABSKÉ MLÉKÁRNY a.s.
	Danone a.s.	Martin Kyrál	Selekta Pacov, a.s.
	Ekomiilk a.s.	Mlékárna Čejetičky, spol. s r.o.	Simabelle s.r.o.
	Eligo a.s., odštěpný závod Kolín	Mlékárna Hlinsko, a.s.	Sir Bohemia, s.r.o., farma Babina
	Eligo a.s., odštěpný závod Brno	Mlékárna Olešnice a.s.	TANY, spol. s r.o.
	Farma Bláto, s.r.o.	Mlékárna Pragolaktos, a.s.	ZEA Rychnovsko a.s.
	Hollandia Karlovy Vary, s.r.o.	Mlékárna Stříbro s. r. o.	Zemědělské obchodní družstvo Kolný
	Choceňská mlékárna s.r.o.	Mlékárna Žirovnice, spol. s r.o.	Zemědělské družstvo Černovice u Tábrpa
	Jaroměřická mlékárna, a.s.	Moravia Lacto a.s.	Zemědělsko-obchodní družstvo Žichlínek
	Lactalis CZ, s.r.o.	NET PLASY, spol. s r.o.	
	Laksyma, a.s.	NIVA, s.r.o.	

COMMODITY	PRODUCER	PRODUCER	PRODUCER
Milk and dairy products	AGRO – Měřín, obchodní společnost s.r.o.	Simabelle s.r.o.	PEJSKAR a spol. s r.o.
	Agrofyto, spol. s r.o.	Sir Bohemia, s.r.o., farma Babina	Ponnath ŘEZNIČTÍ MISTŘI, s.r.o.
	ALIMPEX-MASO, s.r.o.	TANY, spol. s r.o.	PRANTL Masný průmysl s.r.o.
	Andrea Bočanová	ZEA Rychnovsko a.s.	RAVY CZ a.s.
	ANTONI CZ s.r.o.	Zemědělské obchodní družstvo Kolný	Růžena Hejná
	Beskydské uzeniny, a.s.	Zemědělské družstvo Černovice u Tábrpa	Řeznictví H+H, s.r.o.
	BIVOJ a.s.	Zemědělsko-obchodní družstvo Žichlínek	ŘEZNICTVÍ SLOUPNICE s.r.o.
	Blanka Kloudová - řeznictví uzenářství	Kostecké uzeniny, a.s.	Řeznictví Kunovský s.r.o.
	Družstvo Džbány	Krahulík - MASOZÁVOD Krahulčí, a.s.	Řeznictví U Chvapilů
	Družstevní jatka Sádek, družstvo	Krušnohorské uzeniny J + J Radoš, s.r.o.	Řeznictví Stejskal s.r.o.
	Farma Benátky s.r.o.	LE & CO - Ing. Jiří Lenc, s.r.o.	Řeznictví Tichý s.r.o.
	Fox Meadows r.o.	Ligurský, s.r.o.	Řeznictví a uzenářství Tomáš Lajza
	Gril servis s.r.o.	Liponova AGRO EKO DNL SE	SKALIČAN a.s.
	CHOVSERVIS, a.s.	Liponova EKO DNL SE	Statek Netěchovice
	Jan Landa	Loudy s.r.o.	Steinhauser, s.r.o.
	Jaromír Dvořák	Lukáš Chvosta	Uzeniny a lahůdky Sláma s.r.o.
	Jatka Šebkovice, s.r.o.	MAJER-ŘEZNICTVÍ A UZENÁŘSTVÍ s.r.o.	Uzeniny Příbram, a.s
	Jaroslav Zajiček	MASO UZENINY PÍSEK a.s.	VÁHALA a spol. s r.o. výroba a prodej masných a lahůdkářských výrobků
	Jatky Bučovice, s.r.o.	Maso Brejcha, a.s.	VETLABFARM s.r.o.
	Jolana Bergmanová	Maso Jičín s.r.o.	Vsacko Hovězí a.s.
	Josef Lukáš	Masoma Klemensová, s.r.o.	ZEA Rychnovsko a.s.
	Kaufland Česká Republika, v.o.s. – Masozávod	MASO WEST s.r.o.	Zemagro, spol. s r.o.
	Kamil Bronec	MASO EKO s.r.o.	Zemědělská a.s.Krucemburk, akciová společnost
	KSZ s.r.o.	Maso-závod Hovorany, spol. s r.o.	Zemědělsko-obchodní družstvo Žichlínek
	Josef B E D Ř I C H spol. s r.o.	Matagro s.r.o.	Zdeněk Pašek
	KMOTR-Masna Kroměříž, a. s.	Mgr. Pavel Tlapák	ZVOZD „Horácko“ družstvo
	OLMA, a.s.	Mgr. Petra Strnad	Zvěřina BERBERA s.r.o.
	Pavel Sotona	Miroslav Hrtús	
	POLABSKÉ MLÉKÁRNÝ a.s.	MP Krásno, a.s.	
	Selekta Pacov, a.s.	Náhlík a Náhlík, s.r.o.	

COMMODITY	PRODUCER	PRODUCER	PRODUCER
Poultry products	Drůbežářský závod Klatovy, a.s. Jmbrojler Vacanovice s.r.o.	PROMINENT CZ s.r.o. Vodňanská drůbež, a. s.	Zemědělská a.s. Vysočina
Products of milling industry	ADÉLKA a.s.	MALITAS s.r.o.	MJM agro, a.s.
Bakery products	ADÉLKA a.s. ADVENI MEDICAL, spol.s r.o. BEAS,a.s. ENPEKA a.s. Globus ČR, v.o.s. HAVLÍK-OPAL,s.r.o.	Ing. Jiří Pekárek JIZERSKÉ PEKÁRNY spol. s r.o. NOPEK, a.s. MELITES, spol. s r.o. PAC Hořovice s.r.o. PECUD v.o.d. Žandov	PENAM, a.s. Pekárna Racek, s.r.o. Pekárna Srnín s.r.o. RNDr. Martin Tichý TESCO Stores ČR a.s. TYČINKY s.r.o.
Prepared meals	Orkla Foods Česko a Slovensko a.s.	SVOBODA – výroba domácích knedlíků s.r.o	
Pasta	Ramdam s.r.o.		
Alcoholic beverages	RUDOLF JELÍNEK, a.s.		
Fish and fish products	Bidfood Kralupy s.r.o	Rybářství Chlumeck nad Cidlinou,a.s.	
Non-alcoholic beverages	Crystalis s.r.o. FONTANA WATERCOOLERS, s.r.o	ŠUMAVSKÝ PRAMEN, a.s.	Ovocňák s.r.o.
Delicatessen products	ATLANTIK PRODUKT Třešňák s.r.o. BONECO, a.s. DELIMAX a.,s	GASTRO-MENU EXPRESS a.s. NOVA, a.s.	TRŽAN lahůdky s.r.o. ZÁRUBA FOOD, a.s.
Eggs and egg products	AG MAIWALD a.s. ČESKÁ VEJCE, a.s. MAVE Jičín, a.s.	OVUS - podnik živočišné výroby, spol s r.o. Podnik pro výrobu vajec v Kosičkách, s.r.o. PROAGRO Nymburk a.s.	Statek Slapy, družstvo TESCO Stores ČR a.s. TYČINKY s.r.o.
Chocolate and chocolates	Carla spol. s r.o.		

COMMODITY	PRODUCER	PRODUCER	PRODUCER
Processed fruits and vegetables	HAMÉ s.r.o.Kunovice SAMIR KYSANÉ ZELÍ s.r.o.	PT servis konzervárna spol. s r.o.	
Oilseeds and oilseed products	AGRA GROUP, a. s. AGRO ZVOLE, a.s. Agro Odersko, a.s. Bronislava Scheidelová Česká zemědělská univerzita v Praze ČESKÝ MÁK s. r. o. Ing. Jiří Pekárek JIZERSKÉ PEKÁRNY spol. s r.o. NOPEK, a.s. MELITES, spol. s r.o. PAC Hořovice s.r.o. PECUD v.o.d. Žandov PENAM, a.s. Pekárna Racek, s.r.o. Pekárna Srnín s.r.o. RNDr. Martin Tichý TESCO Stores ČR a.s. TYČINKY s.r.o. Dvůr Mezholezy DZS Struhařov a.s.	Farma Dřetovice Hana Páchová Ing. Jiří Černý, Ph.D. Ing. Jiří Opekar Ing. Martin Pilař Ing. Bohumil Kratochvíl IBK TRADE Ing. Petr Klečka Ing. Tomáš Kasal IREKS ENZYMA s.r.o. Jan Král Jan Peca Jiří Marek Kateřinská zemědělská a.s. LUPOFYT, s.r.o. Miroslav Daňhel s.r.o. Natural pack group s.r.o. Nouza s.r.o. OLPEJA s.r.o. Pavel Obrdžálek Petr Kubát	RAKOCHMEL s.r.o. ROLS Lešany, spol. s r.o. RYNAGRO a.s. SEEDCLEAN s.r.o. Sibagro spol. s r.o. Statek Domašín a.s. TROVER s.r.o. Úněšovský statek a.s. UNIAGRIS Pěnčín, a.s. Vladimír Pokorný VOG, s.r.o. VOPOL a.s. Zemědělská výroba Heřmanský s.r.o. Zemědělské družstvo Hněvošice ZD Klenovice na Hané, družstvo Zemědělské družstvo Netřebice Zemědělské družstvo Dolní Újezd Zemědělská společnost Komorno, a.s. Zemědělská a.s.Krucemburk,akciová společnost Zemědělská společnost Chrástřany s.r.o. Zemědělsko-obchodní družstvo Žichlínek
Fruit, vegetables, potatoes	AGRIPROD s.r.o. František Král organic s.r.o.	JASANKA s.r.o.	
Starch	LYCKEBY AMYLEX, a.s.		

COMMODITY	PRODUCER	PRODUCER	PRODUCER
Feedstuffs	ADÉLKA a.s.	Globus ČR, v.o.s.	ZENAP Trhové Sviny s.r.o.
	ADVENI MEDICAL, spol.s r.o.	Tekro, spol. s r.o.	Zemědělské služby Dynín, a.s.
	BEAS,a.s.	VKS Pohledští Dvořáci a.s.	ZZN Pelhřimov a.s.
	ENPEKA a.s.	Zemědělské zásobování Plzeň a.s.	

SUMMARY OF 2021

Two meetings of the evaluation panel took place in 2021. The first one was held on 6 May 2021 to discuss the draft standards prepared by the working group of Svaz pekařů a cukrářů v ČR, z.s. (Association of Bakers and Confectioners of the Czech Republic) as listed in table 1.

New draft baking standards

Coconut macaroons
Bakery semi-finished products from cream puff pastry
White meringues
White or coloured meringues, sprinkled with coloured granulated sugar or coated in dark fat glaze
Half-white wheat flour
Traditional South-Bohemian sauerkraut flat cakes
Gingerbread for grating and grated gingerbread
Gingerbread – shaped, with filling, and decorated

Comments and questions of the panel members were answered and incorporated in the drafts. The Executive Board of FFDI was advised to approve the amended drafts. The comments concerned for example the types of jams for coconut macaroons, two manufacturing processes for coconut macaroons, meringues, semi-finished products from cream puff pastry (variations from basic raw materials or premixes).

The second group of standards included standards for egg semi-products; comments in this respect were raised by both supervisory authorities, and producers and distributors. Parameters of individual standards were corrected by mutual agreement. The standards for dried egg white and yolk were not submitted to the Executive Board for approval since they are currently not produced in the Czech Republic.

Normy na vaječné výrobky

Furthermore, the following standards were discussed and approved by the Executive Board: sauerkraut,

Dried egg white
Dried egg yolk
Liquid egg white
Liquid egg yolk
Liquid whole egg
Stabilized liquid whole egg
Liquid whole egg for coating

sauerkraut in brine, Czech apple juice, vegetable juice and mixtures thereof, including fruit juices.

The second meeting of the panel was held on 13 October 2021 and the following was discussed and proposed there:

- Standard for white poppy seed, the panel recommending to discuss with Český modrý mák z.s., the author of the standard, a merger of the standard into a single Czech poppy seed standard that would include both the approved Czech blue poppy seed standard and the proposed white poppy seed standard.

- Standards for various kinds of spreads. The panel had received new proposals for several kinds of spreads (fish, salmon, horseradish, horseradish with ham, garlic and family spreads) and many standards for similar spreads have been approved. They differ solely in whether they are spreads with a mayonnaise basis or a milk-component basis (curd, fresh cheese, fresh thermized cheese, traditional spread) as a mandatory ingredient, and in many permitted ingredients. In view of the increasing number of draft spread standards which the panel receives from individual producers, the panel recommended to the delicatessen section to review those standards and find proposals for basic spread standards.
- Standards for prepared meals – on the basis of the submitted draft standards for prepared meals, the panel recommended not to discuss and approve the prepared meals standards for now since it is a rather complex food group. As the next step, the panel recommended finding a professional guarantor who would assist with technical aspects of those standards. In the first stage, the panel recommends to propose a structure of the standards (CGS prepared meals, preserved, pasteurized, frozen, ultra-fresh etc.), and then selected traditional meals, for example sirloin in cream sauce, goulash and other traditional meals.
- Standards for white and red cabbage coleslaw – with respect to these standards, the panel recommended to wait for the opinion of the delicatessen section,

which the panel had not received, and, if possible, merge those standards into a single standard for coleslaws, which happened at the end of the year.

The system of Czech Guild Standards was a regular part of the FFDI's presentation at the exhibition "Země živitelka". The standards were presented in display cases as well as in the form of tastings of the existing and newly registered companies producing bakery products (Pekárna Srnín s.r.o., TESCO STORES ČR a.s., Globus ČR, k.s., PENAM a.s., Adélka a.s.). PAC Hořovice s.r.o. is a company which is newly registered in the system but had no presentation at the exhibition. The CGS system is presented under the Rural Development Programme, Operation 1.1.1 Educational events, Support for activities in the field of vocational training and acquisition of skills in agriculture and forestry, as part of the educational event entitled "Quality and certification labelling in response to the European Green Deal and Farm to Fork strategies". Three training cycles were held in autumn 2021, the remaining three to be held in 2022.

A general standard for feed and compound feed producers was approved in 2021 and the producers will be able to rely on it once it is approved by Spolek pro komodity a krmiva, z.s. (Commodities and Feed Association). In the cour-

se of the year, negotiations were ongoing with Svaz chovatelů a prasat, z.s. (Pig Farmers Association) with the objective to complete the entire meat product processing vertical in the system. The association submitted two piglet and slaughter pig standards for discussion and approval; they were discussed by the newly formed evaluation panel for feed producers and breeders. In 2021, a project of support was approved for projects of non-governmental non-profit organizations, announced by the Ministry of Agriculture of the Czech Republic under the name "Czech Guild Standards – a tool to enhance quality". The project included considerable media promotion of the CGS system online, via information leaflets, articles and social media presentation.





The Best Innovative Food Product of the Year Award of the Federation of Food and Drink Industries of the Czech Republic

On 26 July 2021, the results of the 8th competition “The Best Innovative Food Product of the Year Award of the Federation of Food and Drink Industries of the Czech Republic” were announced. Products had been entered in the competition in the period from 31 March to 30 June 2021 and the competition could have been entered by food companies, or more precisely their new or considerably improved products which their producers had put on the market within the last three years. 27 companies with the total of 65 products entered the competition within the set deadline. One company withdrew its product from the competition one day before the evaluation. To ensure proper entry in the competition, it was necessary to submit an application, laboratory analysis of the product or formal declaration of product’s nutritional value and, for evaluation purposes, the product itself. All companies fulfilled the conditions for competing. In the application, each producer selected the category to be entered by its innovative product. Nutritional values were not required from micro-enterprises. Competing companies varied in size of the enterprise, from micro-enterprises to large companies.

Meeting of the evaluation panel of the 8th competition “The Best Innovative Food Product Award of the Federation of Food and Drink Industries of the Czech Republic” was held at FFDI headquarters from 9:30 am on 21 July 2021.

Appointed members of the evaluation panel:

doc. MVDr. Josef Kameník, MBA

University of Veterinary Sciences Brno

Ing. Hana Langrová

Federation of Food and Drink Industries of the Czech Republic

prof. Ing. Lenka Kouřimská, Ph.D.

Czech University of Life Sciences Prague

Ing. Ivana Laknerová

Food Research Institute Prague

Ing. Irena Němečková, Ph.D.

Dairy Research Institute

RNDr. Jana Olšovská, Ph.D.

Research Institute of Brewing and Malting

Ing. Jan Pivoňka, Ph.D.

EUROFINS CZ, s.r.o.

doc. Ing. Aleš Rajchl, Ph.D.

University of Chemistry and Technology Prague

Ing. Alena Saláková, Ph.D.

Mendel University in Brno

doc. Ing. Pavel Smetana, Ph.D.

University of South Bohemia in České Budějovice

MVDr. Ing. Dana Tříška

Ministry of Agriculture

At the start of the meeting, a short discussion on innovations was held and competition rules were reviewed. The evaluation took place in the following categories:

a) reformulation of the year

b) food safety and quality

c) food for particular nutritional uses

In categories b) and c), the evaluation took place in two groups, a group of producers – micro-enterprises or small enterprises, and a group of producers – medium-sized and large enterprises. Only medium-sized and large enterprises were registered in category a).

Products were evaluated one by one according to the categories and in alphabetical order of the companies. In the course of the evaluation, the panel reclassified some products into categories other than the ones chosen by the producer. A summary of product categories, after changes, is provided in the tables below:

Kategorie podle pravidel byly následující:

KATEGORIE A – REFORMULACE ROKU

- 1 Emco spol. s r.o.**
Super raspberry mini cake
- 2 Emco spol. s r.o.**
Super chocolate and peanut mini cake
- 3 Emco spol. s r.o.**
Super biscuits with no added sugar – Cocoa and coconut
- 4 Emco spol. s r.o.**
Super biscuits with no added sugar – Juicy apple
- 5 IREKS ENZYMA s.r.o.**
DĚČKO bakery products
- 6 Lactalis CZ, s.r.o.**
Kunín Dairy Oveska dairy product
- 7 MASO UZENINY PÍSEK**
Ham of the highest quality
- 8 Nestlé Česko s.r.o.**
JOJO Vegie
- 9 Nestlé Česko s.r.o.**
ZORA soya cut bar
- 10 PEK Group a.s.**
Our bakery vitamin sandwich (multigrain toast bread)



CATEGORY B – FOOD SAFETY AND QUALITY

- 1 Bidfood Kralupy s.r.o.**
Mazel – Minced pork and beef with vegetables
- 2 Danone a.s.**
Activia probiotic peach/pear yoghurt
- 3 Danone a.s.**
Alpro almond fermented product
- 4 Hollandia Karlovy Vary, s.r.o.**
Duo biscuit and amaretto
- 5 Hollandia Karlovy Vary, s.r.o.**
Duo chocolate and sour cherry
- 6 Jizerské pekárny, spol. s r.o.**
Organic rye-wheat bread
- 7 Jizerské pekárny, spol. s r.o.**
Organic braided bread with raisins and almonds
- 8 Jizerské pekárny, spol. s r.o.**
Organic wholemeal rye sourdough bread
- 9 MADETA a.s.**
Classic cheese for pan
- 10 MADETA a.s.**
South Bohemian yoghurt and curd
- 11 Kitl s.r.o.**
Kitl rose petal sirup
- 12 MASO UZENINY POLIČKA, a.s.**
Minced meat – meat preparations – the entire product portfolio
- 13 Milan Douděra**
Anežka's sea buckthorn syrup
- 14 Mlékárna Olešnice, a.s.**
Sýráci cheese sticks
- 15 Nestlé Česko s.r.o.**
JOJO Vegie
- 16 Nestlé Česko s.r.o.**
Garden Gourmet Sensational burger
- 17 OLMA, a.s.**
MÍŠA CURD DAINTY – Curd cream

- 18 OLMA, a.s.**
MÍŠA CURD DAINTY – Curd chocolate cream
- 19 UNITED BAKERIES, a.s.**
Nordic buns
- 20 VÁHALA, spol. s r.o.**
Ham of the highest quality
- 21 Západočeské konzumní družstvo Sušice**
Our genuine Carlsbad dumpling
- 22 Západočeské konzumní družstvo Sušice**
Our genuine Fruit dumpling
- 23 Západočeské konzumní družstvo Sušice**
Our genuine Potato dumpling with smoked meat

CATEGORY C – FOOD FOR PARTICULAR NUTRITIONAL USES

- 1 ADVENI MEDICAL, spol. s r.o.**
Rebel gluten-free wholemeal bread – mixture
- 2 ADVENI MEDICAL, spol. s r.o.**
MUFFin
- 3 COOC FOOD s.r.o.**
Koláček bakery Brownies
- 4 Hollandia Karlovy Vary, s.r.o.**
BiFi chocolate lactose-free drink
- 5 Hollandia Karlovy Vary, s.r.o.**
BiFi vanilla lactose-free drink
- 6 IREKS ENZYMA s.r.o.**
Gluten-free bread
- 7 Jizerské pekárny, spol. s r.o.**
Jizerka, naturally gluten-free mix
- 8 Jizerské pekárny, spol. s r.o.**
Multigrain gluten-free baguettes in an oven bag (product to be finished at home)
- 9 KONKORDIA, spol. s r.o.**
Organic maize porridge
- 10 KONKORDIA, spol. s r.o.**
Organic maize crumbs

- 11 PENAM, a.s.**
Gluten-free poppy strudel
- 12 SEMIX PLUSO, spol. s r.o.**
Sprouted oat and quinoa porridge with apple and cinnamon
- 13 SEMIX PLUSO, spol. s r.o.**
Sprouted oat and quinoa porridge with nuts
- 14 SEMIX PLUSO, spol. s r.o.**
Sprouted muesli with chocolate
- 15 SEMIX PLUSO, spol. s r.o.**
Sprouted muesli with fruits
- 16 SEMIX PLUSO, spol. s r.o.**
Mini gluten-free muesli bars with cocoa beans and orange
- 17 SEMIX PLUSO, spol. s r.o.**
Mini gluten-free muesli bars with apricots
- 18 SEMIX PLUSO, spol. s r.o.**
Mini gluten-free muesli bars with nuts
- 19 SEMIX PLUSO, spol. s r.o.**
Ovsánek Strawberry fermented sprouted oat product
- 20 SEMIX PLUSO, spol. s r.o.**
Ovsánek Apricot fermented sprouted oat product
- 21 SEMIX PLUSO, spol. s r.o.**
Ovsánek Natural fermented sprouted oat product
- 22 White s.r.o.**
Erebos original
- 23 White s.r.o.**
Erebos dry
- 24 White s.r.o.**
Erebos bitter
- 25 White s.r.o.**
Erebos fresh
- 26 White s.r.o.**
Erebos spicy
- 27 White s.r.o.**
Erebos honey

THE EXPERT PANEL AWARDED THE 2021 BEST INNOVATIVE FOOD PRODUCT AWARD OF THE FEDERATION OF FOOD AND DRINK INDUSTRIES OF THE CZECH REPUBLIC TO THE FOLLOWING PRODUCTS:

Reformulation of the Year

(only medium-sized and large enterprises competed in the category)

the best product award was won by:

UNILEVER ČR, spol. s r.o.

Míšánek Curd

Other award-winning companies and products:

Emco spol. s r.o.

Super raspberry mini cake

IREKS ENZYMA s.r.o.

DĚČKO bakery products

Lactalis CZ, s.r.o.

Kunín Dairy Oveska dairy product

MASO UZENINY PÍSEK, a.s.

Ham of the highest quality

Řeznictví H+H, s.r.o.

Grandpa Pilčík's sausages

Zeelandia spol. s r.o.

Sprint (bread)

Food safety and quality

MICRO-ENTERPRISE AND SMALL ENTERPRISE

the best product award was won by:

Kitl s.r.o.

Kitl rose petal sirup

No other award was granted

MEDIUM-SIZED AND LARGE ENTERPRISE

the best product award was won by:

OLMA, a.s.

MÍŠA curd DAINTY

other award-winning companies and products:

Hollandia Karlovy Vary, s.r.o.

Duo chocolate and sour cherry

Jizerské pekárny spol. s r.o.

Organic wholemeal rye sourdough bread

Bidfood Kralupy, s.r.o.

Mazel – Minced pork and beef with vegetables

MADETA a.s.

Classic cheese for pan

Nestlé Česko s.r.o.

JOJO Veggie

Innovative packaging award

MASO UZENINY POLIČKA, a.s.

Minced meat – meat preparations – the entire product portfolio

In addition to standard categories laid down in the rules, the evaluation panel decided to award an innovative packaging prize to the entire product portfolio of meat preparations produced by MASO UZENINY POLIČKA, a.s.

Food for particular nutritional uses

MICRO-ENTERPRISE AND SMALL ENTERPRISE

the best product award was won by:

ADVENI MEDICAL, spol. s r.o.

MUFFin

other award-winning companies and products:

COOC FOOD s.r.o.

Koláček bakery Brownies

KONKORDIA, spol. s.r.o.

Organic maize crumbs

MEDIUM AND LARGE ENTERPRISE

the best product award was won by:

IREKS ENZYMA s.r.o.

Gluten-free bread

other award-winning companies and products:

Hollandia Karlovy Vary, s.r.o.

BiFi vanilla lactose-free drink

Jizerské pekárny spol. s r.o.

Multigrain gluten-free baguettes in an oven bag (product to be finished at home)

PENAM, a.s.

Gluten-free poppy strudel

In addition to the categories laid down in the rules, the evaluation panel awarded a prize to the entire group of products produced by:

SEMIX PLUSO, spol. s r.o.

- Sprouted oat and quinoa porridge with apple and cinnamon
- Sprouted oat and quinoa porridge with nuts
- Sprouted muesli with chocolate
- Sprouted muesli with fruits
- Mini gluten-free muesli bars with cocoa beans and orange
- Mini gluten-free muesli bars with apricots
- Mini gluten-free muesli bars with nuts
- Ovsánek Strawberry fermented sprouted oat product
- Ovsánek Apricot fermented sprouted oat product
- Ovsánek Natural fermented sprouted oat product

The products are made using sprouted oat, sprouted pseudo-cereals and legumes. It is a significant innovative process improving the digestibility of cereals and legumes and the sensory characteristics.

In 2021, the panel and FFDI appreciated active participation of the producers. “FFDI feared that only a few producers would participate in the contest due to the coronavirus crisis. Those concerns proved to be unfounded. FFDI’s management really appreciates this and expresses its thanks to all producers who entered the contest, in particular those who withdrew at the last moment for the aforementioned reasons. The producers once again entered very interesting products. It is obvious that producers are increasingly interested in

innovations, in particular in showing off their products in order to make the consumer public aware of them. We are pleased that the contest is still popular among producers and that the producers understand the opportunities it presents,” says the Programming and Strategy Director of FFDI, Ing. Miroslav Koberna, CSc.

The award-winning companies in the aforementioned categories will receive certificates “The Best Innovative Food Product Award of the Federation of Food and Drink Industries of the Czech Republic” according to the particular category. Other participating companies will receive a certificate of participation. The companies with award-winning products received a media promotion package (promotion of the company and its products

in the printed and internet media) and promotion at the exhibition “2021 Země živitelka”. The winners of individual categories (the best product) received a voucher for participation of one company representative at the international food and drinks fair ANUGA in Cologne to be held from 9 to 13 October 2021. EUROFINs CZ, s.r.o. provided an opportunity to micro-enterprises to have the nutritional declaration for the award-winning products determined in accordance with the applicable legislation. The producers who are authorized to use the logo “Reformulation of the Year” presented the award-winning products at the annual conference of the Nutrition Policy Committee – Platform for Reformulations on 15 September 2021.



Czech Product – Guaranteed by the Federation of Food and Drink Industries

In 2021, the label was held by 15 companies and 3 producers applied for it (Bulko s.r.o., JOSEVA s.r.o. and Pekárna Tanvald Schneider s.r.o.).



LIST OF PRODUCERS AND PRODUCTS

1	AGROSPOL Bolehošť, a.s.	Bolehošť sauerkraut	20	JOSEVA s.r.o.	Czech garlic
2	Bulko s.r.o.	Czech garlic	21	MEDOKOMERC, s.r.o.	Czech blossom honey 500 g
3	České houby, a.s.	Cultivated mushroom	22	MEDOKOMERC, s.r.o.	Czech blossom honey 500 g
4	České houby, a.s.	Oyster mushroom	23	MEDOKOMERC, s.r.o.	Czech honeydew spruce honey 500 g
5	MADETA a.s.	Entire portfolio (188 products)	24	MEDOKOMERC, s.r.o.	Czech forest honey 500 g
6	GURMÁN KLUB, s.r.o.	Garlic spread	25	MEDOKOMERC, s.r.o.	Czech creamed honey 900 g
7	GURMÁN KLUB, s.r.o.	Baguet egg spread	26	Mlékárna Olešnice a.s.	Butter 125 g, 250 g
8	GURMÁN KLUB, s.r.o.	Aromatic curd cheese spread with caraway seeds and chives	27	Mlékárna Otínoves s.r.o.	NIVA extra cheese
9	GURMÁN KLUB, s.r.o.	Delicate aromatic curd cheese spread	28	Pekárna Tanvald Schneider s.r.o.	Brown bread 1300 g, 500 g, 1000 g
10	GURMÁN KLUB, s.r.o.	Ham spread	29	Pekárna Tanvald Schneider s.r.o.	Negrill 500 g
11	GURMÁN KLUB, s.r.o.	Gourmet egg	30	POEX Velké Meziříčí, a.s.	BIMBO WITHOUT ADDED SALT – gluten-free – extruded corn crisps
12	GURMÁN KLUB, s.r.o.	Švejk's salad	31	POEX Velké Meziříčí, a.s.	Crisp corn slices – gluten-free – extruded product
13	GURMÁN KLUB, s.r.o.	Ham roll in aspic	32	Tereos TTD, a.s.	White granulated sugar 1 kg
14	GURMÁN KLUB, s.r.o.	Curd spread with ham and horseradish	33	Tereos TTD, a.s.	White small-crystal sugar 1 g
15	Intersnack a.s.	Bohemia Hradec salt and caraway seed sticks, 100 g	34	Tereos TTD, a.s.	Powdered sugar 1 kg with anti-caking agents
16	Intersnack a.s.	Bohemia Hradec spicy sticks, 100 g	35	Tři věže, s.r.o.	ORGANIC Chodouň lavender tea
17	Intersnack a.s.	Bohemia Hradec cheese sticks, 90 g	36	Vodňanská drůbež, a.s.	Group portfolio (44 products)
18	Intersnack a.s.	Bohemia Hradec wholemeal sticks, 90 g			
19	Intersnack a.s.	Bohemia Hradec salt and caraway seed sticks, 90 g			

CZ Tests

CZ TEST POTRAVIN

In 2021, 14 food tests were organized, including 5 joint tests with SAIF. Most tests are planned and the selection of food is consulted with the sections or associations; representatives of associations, sections and producers are invited to sit as panel members for sensory evaluation.

- | | | | |
|---|--|----|--|
| 1 | běžné pečivo – rohlíky | 9 | apricot and strawberry jams |
| 2 | organic white yogurts – joint test with SAIF | 10 | milk chocolate |
| 3 | fresh cheeses – joint test with SAIF | 11 | fish fingers |
| 4 | doughnuts with fruit filling | 12 | cheeses with white mould on the surface |
| 5 | chicken meat – breast and leg fillets – joint test with SAIF | 13 | hams of the highest quality (stewed) |
| 6 | sauerkraut – joint test with SAIF | 14 | hams that were awarded the labels Klasa and Regional Food Product – joint test with SAIF |
| 7 | butter | | |
| 8 | butter braided Christmas breads | | |





“Living and Playing Healthily” Project

On 7 September 2020, the 14th competition “Living and Playing Healthily” was announced. Registration of teachers and their classes started on that date while students and pupils from individual registered classes started registering on 21 September 2020. Partners for this year included MADETA a.s., BONECO a.s., MORAVIA LACTO a.s., Danone a.s. and efko CZ s.r.o. This year, the description of sourdough starter and sourdough breads,

multigrain and wholegrain bakery products was added to the lesson on bakery products and the annexes were extended to include couscous, bulgur and legumes. The lesson on dairy products was also supplemented to include fermented products, probiotics and prebiotics.

In the light of the pandemic situation and the closure of schools, the competition was extended until the

“In the Rhythm of Health” Project



end of April 2021. Schools from only seven regions managed to finish the competition due to the pandemic. FFDI highly appreciates the teachers who, together with their students, participated in the competition under the difficult conditions. The schools received their prizes in May and June, either in person or by mail. The winning classes in accordance with their ranking in the Czech Republic are listed in the table below.

Region	School
Zlín	Primary School Komňa 169
Ústí	Primary School Školná 196, Budyně nad Ohří
Olomouc	Primary School Černotín 56
Vysočina	Primary School Jiřice 44
South Moravia	First Grade Primary School Masarykova 167, Hrušovany u Brna
Central Bohemia	T. G. M. Primary School Školní 556/II, Poděbrady
Hradec Králové	Primary School Lovčice 73

27. 9. 2021 otevřela PK ČR novou soutěž „V rytmu zdraví“. Tato soutěž navazuje na předcházející a je již čistě v režii komory. Projekt má opět pět lekcí, ale jejich obsah je upraven stávajícímu názoru odborníků na výživu, je využita pyramida výživy ministerstva zdravotnictví a lekce obsahují téma nakupování, skladování, zpracování a plýtvání potravinami (v souladu se Strategií WHO 5 klíčů pro prevenci alimentárních onemocnění), udržitelnost a některá loga na potravinách. Soutěž bude ukončena v únoru 2022 a ceny budou předány v průběhu jarních měsíců. Odborným garantem soutěže se stala Sekce nutričních terapeutů při České asociaci sester.

Student Competition “Students for Food Quality”

On 27 September 2021, FFDI opened a new competition “In the Rhythm of Health”. It is a follow-up to previous competitions, FFDI being its sole organizer. The project consists of five lessons again but their content is modified according to the current opinion of nutritionists and the lessons cover the topics of food shopping, storage, processing and waste (in accordance with the WHO Strategy: 5 keys to prevent foodborne diseases), sustainability and some food logos. The competition will end in February 2022 and the award ceremony will be held in spring. The Nutritional Therapist Section attached to the Czech Association of Nurses has become the professional guarantor of the competition.

The national round of the 2nd competition of FFDI “Students for Food” was held online via MS Teams from 9 am on 21 June 2021.

Members of the evaluation panel:

- Ing. Jan Pivoňka, Ph.D. (FFDI) – Chairman
- Ing. Dana Gabrovská, Ph.D. (FFDI)
- Mgr. David Fajfr (FFDI)
- Ing. Alena Saláková, Ph.D. (Faculty of AgriSciences, MENDELU)
- doc. Ing. Aleš Rajchl, Ph.D. (UCT)
- prof. Ing. Lenka Kouřimská, Ph.D. (CULS)

Student works entered in the competition:

1. **Bc. Zuzana Leischnerová:** Evaluation of quality parameters of long-keeping cheeses (MENDELU) – food production and technology

2. **Bc. Martin Liška:** Comparison of the production of leaf vegetables in soilless systems (CULS) – food quality and technology
3. **Bc. Vendula Němcová:** Evaluation of quality parameters of goat yogurts on the basis of the input raw material (MENDELU) – food quality and technology
4. **Bc. Kristýna Panušková:** Use of medicinal mushrooms in reformulation of toffee and fudge recipes (UCT) – food production and technology
5. **Bc. Daniela Slavíková:** Evaluation of life cycle and nutrient content of Jamaican field crickets (*Gryllus assimilis*) reared on the dried rapeseed protein (CULS) – food production and technology
6. **Bc. Tereza Vrbová:** Physical-chemical characteristics of lime and acacia honeys originating in the Czech Republic (UCT) – food production and technology

Students who had qualified in the school rounds took part in the national round of the 2nd competition. In the national round, they had 10 minutes to present their work and a short discussion followed. All participants could watch presentations of other contestants. Following the presentations, members of the evaluation panel reported placings of the contestants and the final ranking was made on this basis. The panel decided to award two first places in view of the equally high quality of the works.

Results of the national round:

1st place

Bc. Martin Liška: Comparison of the production of leaf vegetables in soilless systems (CULS) – food quality and technology

Bc. Daniela Slavíková: Evaluation of life cycle and nutrient content of Jamaican field crickets (*Gryllus assimilis*) reared on the dried rapeseed protein (CULS) – food production and technology

2nd place

Bc. Tereza Vrbová: Physical-chemical characteristics of lime and acacia honeys originating in the Czech Republic (UCT) – food production and technology

3rd place

Bc. Kristýna Panušková: Use of medicinal mushrooms in reformulation of toffee and fudge recipes (UCT) – food production and technology

All contestants received a certificate of participation in the national round of the 2nd competition. Students in the first three places received a certificate of the place won. In addition, all winners and contestants received a financial prize. In September 2021, the 3rd competition was announced for the school year 2021/2022. The following universities have expressed their interest: University of Chemistry and Technology in Prague, Czech University of Life Sciences Prague, University of South Bohemia in České Budějovice, University of Veterinary Sciences Brno, and Mendel University in Brno.

PROJECTS WITH EU FINANCIAL CONTRIBUTION



No. 773400

SEAFOODTOMORROW (Nutritious, safe and sustainable seafood for consumers of tomorrow)

The goal of the European project under the HORIZON 2020 programme, with a budget of EUR 7 million, is to develop an innovative sustainable solution for improvement of dietary properties of seafood production in Europe. By addressing the challenge to satisfy the growing market needs for safe and sustainable seafood, the project will generate new knowledge for development of commercial solutions for improving the socioeconomic and environmental sustainability of the European seafood production and processing industry.

The consortium of 35 partners in 18 European countries performs activities of the three-year project under the management of the coordinator, Instituto Português do Mar e da Atmosfera (IPMA)/Portugal.

The set objectives of the project include strengthening the use of eco-innovative solutions, higher visibility of these innovative solutions and creation of scalable markets, and increasing the availability of healthier seafood to improve consumers' diet and health. The consortium is built on interdisciplinary research teams of 19 RTDs involved, renowned by its top-quality applied technological development and with strong and cohesive links gathered in previous funded activities (e.g. FP7, ECsa-

feSEAFOOD), thus anticipating successful outcomes. In addition, 4 IAGs and 13 SMEs with diverse and complementary interests in the solutions under valuation and optimization are also integrated in the consortium.

By 2050, population and economic growth are expected to result in a doubling of global demand for food. One of the main associated challenges will be ensuring that food production and consumption are socially, economically and environmentally sustainable. Seafood is one of the most important food commodities consumed in Europe as it is an important source of high-quality protein and is naturally rich in valuable nutrients for a healthy diet. Therefore, it is vital to develop new, eco-innovative and transparent seafood production and processing methods that will support European seafood security and quality in line with market demands.

Activities are focused on the sustainable production and processing of nutritious and safe seafood products through the demonstration and first application in the market of eco-innovative, sustainable solutions of marine and aquaculture-derived food products and nutrients. The proposal will take into account impacts across different regions and population segments, as well as the specificities of different types of seafood. Activities will include, among others: utilization of agro and seafood by-products to develop sustainable feeds for aquaculture enabling the production of tailor-made products





fortified with specific essential nutrients for consumers, assess the feasibility of salt replacers in seafood, validate digestible, attractive, functional and nutritionally adapted seafood for senior people and youths, validate strategies to prevent/remove contaminants from seafood, and optimize sensors and biosensors for the assessment of safety. The consortium expects strengthening the wider utilization of eco-innovative solutions, as a result of greater user acceptance, higher visibility of these innovative solutions and creation of scalable markets, and increasing the availability of healthier seafood to improve consumers' diet and health.

The project is focused on validation and optimization of commercial solutions for improving the socioeconomic aspects and environmental sustainability of the seafood production and processing industry, while contributing to product quality and safety.

www.seafoodtomorrow.eu



No. 847040 ICCEE (Improving Cold Chain Energy Efficiency)

The key objective of ICCEE is to facilitate Small and Medium-Sized Enterprises (SMEs) in the cold chains of the food and beverage sector to undertake energy efficiency measures (EEMs) after carrying out supply chain energy audits.

The project promotes the provision of more efficient support schemes, taking into account the provision of Article 7 of Directive 2012/27/EU for energy efficiency schemes with respect to EEO. ICCEE, funded from the HORIZON 2020 programme (subprogramme LC-SC3-EE-8-2018-2019 Capacity building programmes to support implementation of energy audits), is a 36-month project with an official start date on 1 September 2019. In addition to 13 project partners from the Netherlands, Italy, Germany, Spain, Belgium, Greece and Romania, the project is coordinated by Università degli Studi di Brescia (Italy).

The focus on the cold chains of the sector is due to the significant energy requirements (refrigerated transport, processing and storage) with large potentials for savings. The implementation of the holistic approach, shifting from the single company perspective to the chain assessment, lead to increased opportunities for EEMs. To enable the update of EEMs, ICCEE will a) implement and apply an analytical energy efficiency tool to support and facilitate decision-making at different company organisational levels and b) launch a capacity building program

towards staff and relevant stakeholders and a community dedicated to support a change in energy culture of the sector. The feasibility of EEMs will be evaluated by considering economic, environmental and social impacts encompassing their entire life cycle and the entire supply chain. Non-energy benefits and behavioural aspects will also be addressed and recommendations on financing schemes for SMEs will be assessed.

The first part of the trainings reaches 300 companies through 20 national workshops thanks to the collaboration of associations in the consortium. 32 companies are gradually trained for the use of the tool in 4 workshops. As a final step, ICCEE will launch e-learning courses, which will be available beyond the project's lifetime, reaching additional 64 companies. ICCEE will introduce primary energy savings (118 GWh/year), increase invested capital in sustainable energy (EUR 64 million) and reduce GHG emissions (40,376 tons of CO₂/year). Capacity building activities allow increasing stakeholders' knowledge and enhancing their energy culture (2000 people). Outcomes from ICCEE will also support policymakers in defining tailored policies for the sector.

In the coming months, FFDI will actively engage in the implementation of, in particular, work package (WP) 2, WP4 and WP5. WP2 will include analyses and models/algorithms on which the framework of the decision-making support tool for the food and beverage sector will be based. Under WP4, employee trainings will be held

and capacity building programmes will be implemented to improve:

- corporate policy towards energy efficiency,
- energy culture (motivation, change in behaviour, mitigation of perceived risks and barriers) and
- sustainable supply chain initiative. The goal of WP5 will be to ensure:
 - effective and persuasive communication with relevant stakeholders;
 - availability of effective dissemination tools such as websites, information newsletters, conferences and manuals ensuring that outcomes from ICCEE are used;
 - use of the tool developed under WP3, with subsequent verification under WP4, to extend the use thereof to other supply chains and sectors;
 - effective support for training activities, including development of a learning platform and an efficient participant to be engaged in project activities;
 - extended impact of the project by creating an industrial information network platform.

<https://iccee.eu/>



No. 101000613

FOODSAFETY4EU (Multi-Stakeholder Platform for Food Safety in Europe)

FOODSAFETY4EU, a project launched in January 2021, is a step towards more active and cooperative Food Safety System (FSS) in Europe. FFDI is one of the consortium partners.

The project, funded by the European Union under the HORIZON 2020 programme, aims to design, develop and release a multi-stakeholder platform in order to establish a network of FSS actors (e.g. research organizations, supervisory authorities) at national, European and international level. To facilitate the cooperation, the consortium will develop knowledge and digital tools for activation of a joint action among those actors.

Future benefits of the FoodSafety4EU platform include:

- 1 Reduction of the existing FSS fragmentation and facilitation of the essential interaction among its actors within a multi-level system.
- 2 Support from the European Commission and the European Food Safety Authority (EFSA) in addressing

key challenges in food safety and formulating appropriate recommendations.

- 3 Making available the selected knowledge and data (by providing digital solutions) to enhance public confidence.

New digital tools, co-designed strategies and communication models will support Food Safety Authorities (FSAs), EU Agencies, policy makers, scientists and civil society in a coordinate approach, thus contributing to strengthen the EU approach to risk assessment and communication.

The European platform enables the FSS actors to access efficiently resources and data, synchronize food safety research strategies, share and exchange scientific knowledge and contributions for the future EU FSS. It will boost interactive cooperation within the system and with the civil society. In addition, a European Food Safety Forum will be set up to officially consolidate the participatory process and guarantee the long-term science-policy-society interface. New digital tools, co-designed strategies and communication models will support Food Safety Authorities (FSAs), EU Agencies, policy makers, scientists and civil society in a coordinate approach, thus contributing to strengthen the EU approach to risk assessment & communication.

The European network currently consists of 23 consortium partners and 44 actors (Food Safety Authorities, consumer associations, research centres etc.).

In addition to FFDI and the Czech Agriculture and Food Inspection Authority, the Czech Republic is represented in the project by the Department of Food Analysis and Nutrition, UCT Prague, which has a leading role in the project's working group focused on Definition of the Research and Innovation Framework for the future policies and the role of the East Hub leader; within the working group, it will coordinate activities focused on the interaction among actors from various fields (research organizations, supervisory bodies, representatives of various interest groups, organizations aimed at disseminating information etc.) which are concerned by food security.

<https://foodsafety4.eu/>





Czech Technology Platform for Foodstuffs

Ing. Miroslav Koberna, CSc.
Vice-President of the
Management Committee

”

FFDI provides regular information on its activities, attitudes, beliefs and opinions not only to media representatives but also experts and general public.

The Czech Technology Platform for Foodstuffs (CTPF), set up in 2006, brings together industrial enterprises, sectoral organizations, primary producers, research institutions, consumer organizations and public authorities in order to develop common visions in the food sector, in particular for research.

From the outset, CTPF relies on the activities and goals of the European Technology Platform FOOD FOR LIFE, the founding member of which is the Federation of Food and Drink Industries of the Czech Republic; the activities and goals include the following:

- to support sustainable, successful and competitive Czech agri-food industry;
- to ensure broader employment and business opportunities for the Czech Republic and for the whole of Europe;
- to ensure that a healthy choice becomes an easy one for consumers;
- to provide support for regulation and promote policy development at both national and regional level;
- to contribute to sustainable development in the Czech Republic and in Europe;
- to grow the capability of the Czech and European agri-food industry to create and use market segments that are less sensitive to price competition;
- to promote the “Farm to Fork” strategy, adding value throughout the food chain.

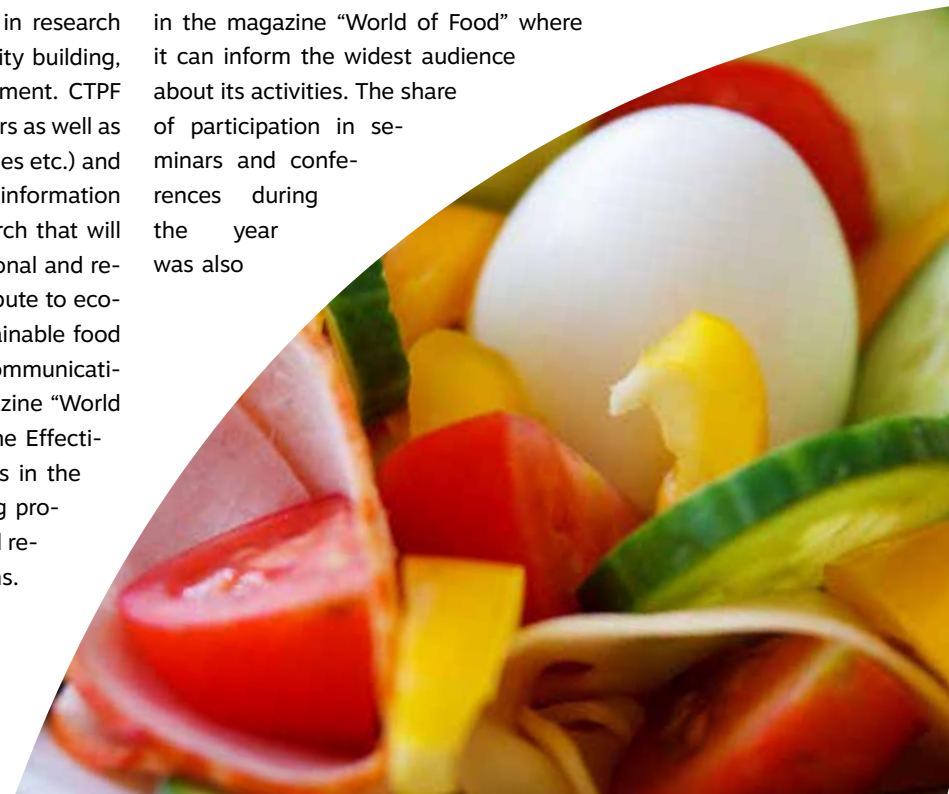
In addition, the goals include ensuring efficient and sustainable interaction among all stakeholders, presenting the newly defined Strategic Research and Innovation Plan (SRIA) for innovative food production, offering

an action plan that will include mobilization of resources for the support for pan-European research, training, education and dissemination of knowledge on a cooperative basis, building greater trust of consumers in food and food products, significantly reducing the cost of food which contributes to improvement of public health, expanding long-term job opportunities in the Czech and European food industry.

To meet those goals, CTPF annually adopts a work programme the content of which is the fulfilment of the common vision of the Czech Technology Platform for Foodstuffs together with other stakeholders from the agri-food industry and related sectors, including retail business, research institutions, regulatory bodies and consumer organizations. The long-term action plan that is based on this vision includes public and private activities in research and development, training, education, capacity building, innovation management and required equipment. CTPF extensively communicates with all stakeholders as well as non-member platforms (institutions, companies etc.) and consumers in order to harmonize consumer information and recommendations. CTPF supports research that will increase consumer trust in food, reduce national and regional expenditure on healthcare, and contribute to economically, environmentally and socially sustainable food production. In this respect, CTPF relies on communication tools which include its website, the magazine “World of Food”, the Project Advisory Centre and the Effective Communication Group. It also participates in the approval, administrative and decision-making processes related to the support for business and research provided by state and other institutions.

In the field of research, CTPF follows the priorities of the European Technology Platform (ETP) “FOOD FOR LIFE” which has established a general framework for food research until 2020. The contents of individual CTPF documents are gradually reflected in many strategic objectives and the fundamental thing is that CTPF becomes a partner of many important institutions and acts as an indispensable partner for example in the agriculture and food industry strategy.

Publication and communication outputs are delivered successfully thanks to the national support provided to CTPF by the Ministry of Agriculture since 2008. In addition to a comprehensive series of ETP and CTPF documents, many documents prepared by working groups have been published and CTPF promotes itself in particular in the magazine “World of Food” where it can inform the widest audience about its activities. The share of participation in seminars and conferences during the year was also



considerable; the participation continuously increases awareness of CTPF on the side of relevant persons as is the case for the information provided on a separate website of CTPF at www.ctpp.cz.

CTPF actively cooperates with the Science and Development Department of the Ministry of Agriculture in the context of the Agricultural Research Strategy and in the implementation of the departmental research programme “Comprehensive Sustainable Systems in Agriculture 2012– 2020” (CSS), and with the Czech Academy of Sciences and it has contributed to formulation of food research priorities and lines approved by the Ministry and the Government Council. The Research, Development and Innovation Strategy of the Ministry of Agriculture for 2023–2032 is currently under preparation.

Those priorities are passed on to other line ministries responsible for food production and consumption through meetings between CTPF and the Ministry of Agriculture. CTPF is also represented in advisory committees and evaluation panels of the ministries that are active in science and research.

The Scientific Committee of CTPF, set up in 2008, corresponding to the FFDI’s Science and Research Committee and carrying out its activities through leading food experts from research institutions and universities, intensively works on a broader involvement of CTPF and its experts in the European structures, whether in the ETP or in the programme HORIZON 2020.

The 2021 priorities of CTPF were set as follows:

“Nutrition Policy” priority:

- Food reformulations
- Commodity issues (meat, milk, cereals)

“Food Quality” priority:

- Membrane processes.
- Czech Guild Standards (CGS).
- Technologies in food industry

“Food Safety and Consumer Trust” priority:

- Antibiotics in food
- Food safety
- Problematic contaminants and alcohol

“Sustainable and Ethical Production” priority:

- Dual quality
- Food waste and food wasting
- Sustainable production and consumption

“Public Communication” priority:

- Educating children in healthy lifestyle

“Living and Playing Healthily”

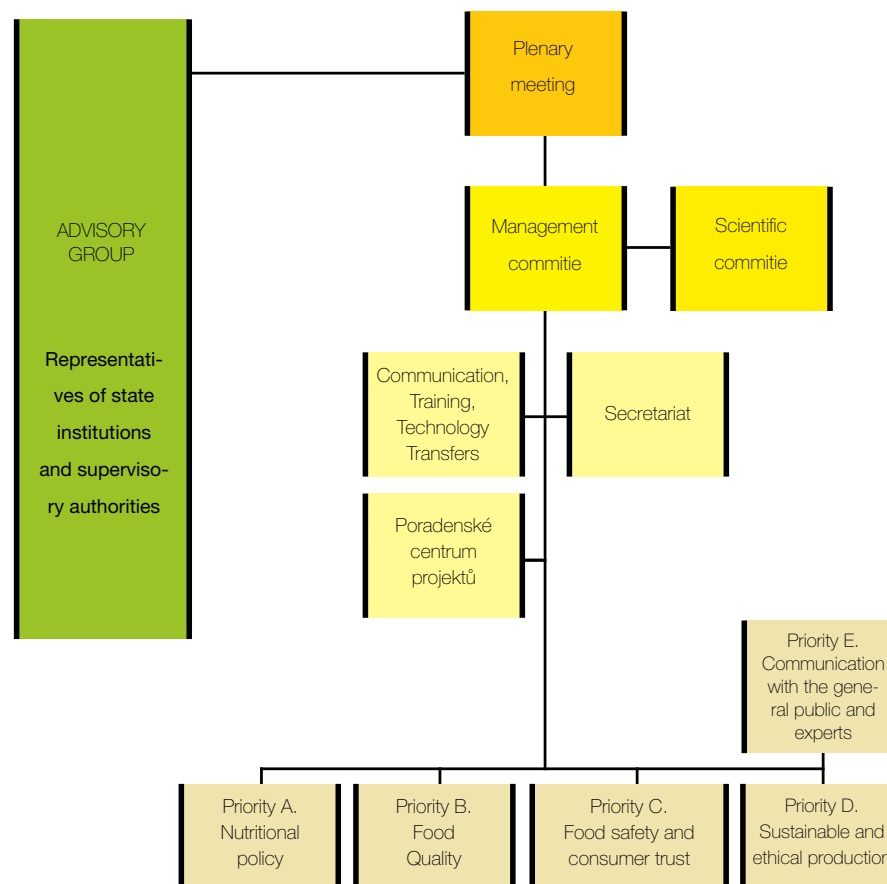
- Consumer information and food tests

“CZ Test”

- Social media activities



CTPF organizational structure



For detailed information, see the 2021 Annual Report of the Czech Technology Platform for Foodstuffs or the platform's website at

www.ctpp.cz.



Communication and External Relations

Mgr. Helena Kavanová
Communication Manager / Spokeswoman

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FFDI provides regular information on its activities, attitudes, beliefs and opinions not only to media representatives but also experts and general public.

We focused on the following topics in 2021: amendment to the Food and Tobacco Products Act, the Significant Market Power Act, amendment to the Waste Management Act, front-of-pack nutrition labelling, better-known as Nutri-Score, the Czech Presidency of the European Union Council, energy crisis, Common Agricultural Policy Strategic Plan, availability of supplies to citizens in times of crisis, importance of short supply chains, food quality and safety, quality label etc.

In 2021, FFDI prepared a new website at www.foodnet.cz. We regularly publish information, comments, invitations and other posts on social media.



Facebook Instagram Twitter LinkedIn YouTube

FFDI cooperates on other information websites:

www.ctpp.cz
www.cechovninormy.cz
www.foodeservis.cz
www.reformulace.cz
www.vrytmuzdravi.cz
www.svetpotravin.cz / www.cz-test.cz

FFDI had a total of 1136 media appearances in 2021. They included 28 TV, 210 radio, 210 print and 780 online media appearances.

Reports on FFDI's activities, workshops or events as well as its press releases and opinions are regularly published in the media featuring food industry (CZ Test, Retail Info Plus, Zboží & Prodej etc.) and in specialized

weekly magazines Euro, Ekonom, dailies (E15, idnes.cz), the newspaper Právo and news televisions.

In 2021, FFDI was regularly cited in the news of the Czech Press Agency and other media, mostly dailies – Právo, MFDnes, Lidové noviny, Hospodářské noviny, which based their articles on the issued press releases. FFDI was cited particularly in connection with the functioning of the food sector, compensations for entrepreneurs paid out due to the Covid-19 pandemic, energy crisis, increased costs and the related rise in food prices.

Regulation cooperation with the newspaper Právo continued in 2021. In the newspaper, FFDI provided information about the label “Czech Product – Guaranteed by the Federation of Food and Drink Industries of the Czech Republic”, the Czech Guild Standards, individual award-winning products and their producers, Green Deal issues, interview with the President of FFDI, Dana Večeřová etc., in the form of full-page articles, mainly in the Saturday issue.



“God's Gift – Story of Czech Food” project

The fifth series of the project followed the previous documentary series on Czech food. The project aims to promote a positive image of Czech agriculture and food industry with Czech consumers, significant consumption of regional food, and to support healthy diet and healthy lifestyle education. The perception of quality and safety of the presented food by consumers is another important aspect. Five episodes have been broadcasted.

Episode one of series 5, entitled “Kefir”, was premiered on the channel ČT2 on Friday, 5 November 2011. Episode two, entitled “Chicken”, was broadcasted on Friday, 12 November 2021, episode three “Dill” on Friday, 19 November 2021, episode four “Vysočina salami” on Friday, 26 November 2021, and the last episode five “Cabbage” on Friday, 3 December 2021.





Czech Guild Standards

The project aims to raise awareness of Czech consumers of the voluntary quality system “Czech Guild Standard” and influence the decision-making processes of consumers when buying food and beverages. This goes hand in hand with the promotion of consumption of domestic and regional food and support for healthy diet education. We want to inform consumers that by buying domestic and regional products manufactured in quality systems, they use the shortest supply chain and thus protect the environment in their region.

Thanks to the well-functioning controls along the entire production process, from farm to fork, at national level, consumers have a 100% safety and origin guarantee for those products.

The online campaign www.cechovninormy.cz was published on YouTube and Facebook. It got almost 380 thousand views on YouTube. On Facebook, the banner campaign entitled “Czech Guild Standard as a food safety guarantee” had 1,717,615 impressions. The campaign was premiered on 22 June 2022.

At the same time, an online campaign was conducted in the form of a PPC banner campaign in the display network Sklik (all websites of Seznam.cz and their partner websi-

tes). It was targeted at users who are interested in food quality and, therefore, are very likely to be interested in the subject of Czech Guild Standards. By clicking on the banners, the users get to the landing page where they can find more information about the Czech Guild Standards.

The campaign primarily focused on the reach, i.e. impressions. In total, we reached 3,074,133 impressions, which means that we met 102% of our goal. The banners were most efficient on more general Seznam websites such as Seznam homepage, Novinky etc.

On YouTube, we generated 1,109,937 impressions in total, which means 159% compared to the plan. Thanks to the quality targeting and management of the campaigns, we also exceeded the target views – compared to the planned 280,000 views, we managed to get 378,578, which means meeting 135% of our goal. Targeting the users looking for information on food proved to be most efficient on YouTube.

In the PR campaign carried out on the websites of Denik.cz, we managed to exceed all the targets set. In the case of the hypertext format, we got 3,166,501 impressions compared to the two million planned, which means meeting 158% of our goal. We also managed to exceed the click-through goal – almost by 900, which means meeting 109% of our goal. In the case of PR articles on the websites within the network of Denik.cz, we met 117% of the goal.

We cook with Czech Guild Standard

At the end of the year, we prepared video recipes invol-

ving the use of raw materials and products labelled with the quality label Czech Guild Standard. They are two recipes for half-coated nut half-moon cookies and baked chicken breast with salad. Both recipes are available for viewing on FFDI's YouTube channel

A close look at food

In the period leading up to the elections, we prepared a podcast entitled “A close look at food” where we asked representatives of political parties in the Parliament three questions about current problems in the agricultural sector and food industry. The podcast is available on Spotify and FFDI's Facebook. The podcast has been listened to by almost 10 thousand users.

What is, in your opinion, the biggest problem of the food industry in our country or perhaps in Europe? Why is there such a shortage of workers in the food industry and agriculture? What is it that you are missing on the Czech food market?

Answers were given by Miroslav Toman (Czech Social Democratic Party), Pavel Čížek (Mayors and Independents), Radek Holomčik (Czech Pirate Party), Petr Bendl (Civic Democratic Party), Vojtěch Filip (Communist Party of Bohemia and Moravia), Marian Jurečka (Christian and Democratic Union – Czechoslovak People's Party), Jaroslav Faltýnek (ANO); the representative of TOPO9 did not answer our questions.



“We Live for Food / Soil, Food, Life” project

“We Live for Food” is a joint project of FFDI and the Chamber of Agriculture of the Czech Republic. The project aims to present to the public the modern growing, storing and processing of quality domestic food in the Czech Republic. Chili Ta Tuy, the presenter and cook, visited 8 agricultural and food businesses to find out what comes before the wide choice of quality Czech food in the sales network. We visited selected producers with Chili: producers of apples, potatoes and onions, processors of beef and charcuterie, a dairy, a bakery, or a pig farmer and breeder of laying hens. Then, in the show, Chili cooked a meal from the particular food using her own recipe. Viewers can look forward to a combination of traditional Czech food and Chili’s unconventional recipes. The series was broadcasted by Stream TV in November 2021. Episodes were broadcasted on Thursdays and Mondays.

Apple is a traditional Czech fruit. Do we have a reason to be proud of it?

(Apples – Bohemia Apple) 10 November 2021

Czech minced beef or what a butcher has to do before the meat lands on your table

(Beef – Uzeniny Příbram) 17 November 2021

What is the secret behind Věstary onion? Meet the crop that is the basis of recipes

(Onion – Zemědělské družstvo Věstary) 21 November 2021

Poděbrady is not only a town of spa wafers.

In this beautiful town, Chili will taste even curd! (Milk and dairy products – Polabské mlékárny) Broadcasted on 24 November 2021.

Arrived from South America in the 16th century, now quite at home with us. Meet the potato!

(Potatoes – Hanka Mochovej) 28 November 2021

What is the Swiss rearing method? In Choťovice, they make sure that pigs feel good

(Pig meat – Farma Choťovice) 1 December 2021

There are no eggs without hens, and without eggs our series would be incomplete!

(Eggs – Česká drůbež) 8 December 2021

Discover the secret of local bread that is, surprisingly enough, not baked in a small family bakery

(Bakery products – Penam) 12 December 2021

The episodes reached 1,154,169 views in total.

All about the project can be found here:

www.zijeme-jidlem.cz



As part of the project “In the Rhythm of Health”, we prepared an animated video on food wasting entitled “Food is Valuable”.

Everything is available on the YouTube channels of FFDI, Czech Guild Standards, We Live for Food, and God’s Gift – Story of Czech Food.

Other activities included promotion and provision of information in the form of information leaflets that were also available in electronic form to the wide public willing to educate themselves. The leaflets were

distributed at the exhibition “Země živitelka” and other events, some materials as a supplement of the magazine CZ TEST.

The Christmas press conference, entitled “Activities and successes of FFDI in 2021 and what lies ahead in the next year?” was held already in person at Black Swan Gallery in Prague on 9 December 2021.

The press conference covered a look back at 2021, the adopted laws, interesting projects, educational events and other new activities of FFDI and the Czech Technology Platform for Foodstuffs.

Board of Directors (as of 31 December 2021)

BEDNÁŘ David, Ing.
BERÁNEK Ondřej, Ing.
COUFAL Stanislav, Ing.
DŘÍZAL Jaromír, Ing.
of the Czech Republic
DVOŘÁČEK Pavel, Ing.
FROLÍKOVÁ Martina, Ing.
GOJIŠ Oldřich, MVDr.
JEŽKOVÁ Jana, Ing.
JIRÁK Martin
KALOUSOVÁ Pavlína, Mgr.
KOLÁŘ Martin, Ing., Ph.D.
KRYSTIÁN Martin, Ing.
KUBISKA Zdeněk, Ing.
KURČÍK Jaroslav, Ing.

Drůbežářský závod Klatovy, a.s.
BOHEMIA SEKT, s.r.o.
Moravia Lacto a.s.
Association of Bakers and Confectioners

RUDOLF JELÍNEK a.s.
Orkla Food Česko a Slovensko, a.s.
INTERLACTO, spol. s r.o.
Mattoni 1873 a.s.
GURMÁN KLUB, s.r.o.
Plzeňský Prazdroj a.s.
Tereos TTD, a.s.
OLMA, a.s.
Commodities and Feed Association
PENAM, a.s.

LUKEŠ Jan
MATES František, MVDr.
MOTEJZÍK Čestmír
PILČÍK Karel
POJER Josef, Dr.
PRAŽAN Jiří, Ing.
STRNAD Hynek, Ing.

ŠTĚPÁNEK Zdeněk, Ing.
TEPLÝ Milan, Ing.
TŮMOVÁ Ivana
TOMÁŠ Pavel, Ing.
VÁVROVÁ Marie, Ing.
VEČEŘOVÁ Dana, Ing.

CARLA spol. s r.o.
Poultry Producers Association
MASO UZENINY PÍSEK, a.s.
Czech Association of Meat Processors
Czech-Moravian Sugar Association
Czech Soft Drinks Association
Association of Legal Entities in Canning Industry
and Distillery
BONECO a.s.
MADETA a.s.
Mondelez Czech Republic s.r.o.
PT servis konzervárna spol. s r.o.
LYCKEBY CULINAR a.s.
Federation of the Food and Drink Industries
of the Czech Republic



Executive Board (as of 31 December 2021)

DVOŘÁČEK Pavel, Ing. Vice-President of FFDI	RUDOLF JELÍNEK, a.s.
KURČÍK Jaroslav, Ing. Vice-President of FFDI	PENAM, a.s.
PILČÍK Karel Vice-President of FFDI	Czech Association of Meat Processors
ŠTĚPÁNEK Zdeněk, Ing. Vice-President of FFDI	BONECO a.s.
TEPLÝ Milan, Ing. Vice-President of FFDI	MADETA a.s.
VEČEŘOVÁ Dana, Ing. President of FFDI	Federation of Food and Drink Industries of the Czech Republic

Committees (as of 31 December 2021)

Legislation Committee

Chairwoman: Bártová Jana, Ing.

Committee for the Environment

Chairwoman: Ježková Jana, Ing.

Committee for Trade and Marketing

Chairman: Teplý Jan, Ing.

Supervisory Board (as of 31 December 2021)

Payer Petr, Ing.	MADETA, a.s.	Chairman
Kabeš Tomáš, Ing.	JH Group, spol. s r.o.	Member
MAŇÁSEK Miroslav, Mgr., MBA	Savencia Fromage & Dairy Czech Republic, a.s.	Member

Sections (as of 31 December 2021)

Section of Technology Suppliers

Section for Milk

Chairman: Fajfr David, Mgr.

Section of Delicatessen

Chairman: Štěpánek Zdeněk, Ing.

Section of Raw Materials and Preparations for Bakery and Confectionery Production

Chairman: Mach Petr, Ing.

Section of Frozen Food Products and Ice-Cream

Chairman: Rubáš Antonín, MVDr.

FFDI Full Members / Companies (as of 31 December 2021)

AG FOODS GROUP a.s.	Danone a.s.	LACRUM Velké Meziříčí, s.r.o.	POEX Velké Meziříčí, a.s.
AGRO Jesenice u Prahy a.s.	DELIMAX a.s.	Liqui B Zámecký ovocný lihovar Blatná s.r.o.	POLABSKÉ MLÉKÁRNÝ a.s.
AGROFERT, a.s.	Devro s.r.o.	LYCKEBY CULINAR a.s.	PROFROST a.s.
ALIKA a.s.	DOBŠICKÉ TĚSTOVINY s.r.o.	MADETA a.s.	PROQIN s.r.o.
ALIMPEK spol. s r.o.	Drůběžářský závod Klatovy a.s.	Mars Czech s.r.o.	Předměřická a.s.
ALIMPEX – Louny spol. s r.o.	Eligo 10 s.r.o.	MASO UZENINY PÍSEK, a.s.	PT servis konzervárna spol. s r.o.
AROCO, spol. s r.o.	Emco spol. s r.o.	MASO UZENINY POLIČKA, a.s.	RABBIT Trhový Štěpánov a.s.
ARTIFEX INSTANT, s.r.o.	EURO FRIGO Praha spol. s r.o.	Mattoni 1873 a.s.	RAVY CZ a.s.
AVEC provide CZ, s.r.o.	EXTRUDO Bečice s.r.o.	MEDOKOMERC s.r.o.	RUDOLF JELÍNEK a.s.
backaldrin s.r.o.	F&N dodavatelé, s.r.o.	MILCOM a.s.	Savencia Fromage & Dairy Czech Republic, a.s.
BEAS, a.s.	Fjord Bohemia s.r.o.	Mlékárna Hlinsko, a.s.	SEMIX PLUSO, spol. s r.o.
Bidfood Czech Republic s.r.o.	FRUTA Podivín, a.s.	Mlékárna Klatovy, s.r.o.	Slovácká Fruta, a.s.
Bohemia Apple, družstvo	FUNGHI CZ, a.s.	Mlékárna Kunín, s.r.o.	STOCK Plzeň-Božkov s.r.o.
Blanická s.r.o.	GURMÁN KLUB, s.r.o.	Mlékárna Olešnice a.s.	SVOBODA-výroba domácích knedlíků, s.r.o.
BOHEMIA SEKT, s.r.o.	Hamé s.r.o.	Mlékárna Pragolaktos, a.s.	ŠUMAVSKÝ PRAMEN a.s.
Bohušovická mlékárna, a.s.	Hügli Food s.r.o.	Mondelez Czech Republic s.r.o.	TANY, spol. s r.o.
BONECO a.s.	CH-MONT s.r.o.	Moravia Lacto a.s.	Tereos TTD, a.s.
Budějovický Budvar, národní podnik,	INTERLACTO, spol. s r.o.	Nestlé Česko s.r.o.	UNILEVER ČR, spol. s r.o.
Budweiser Budvar, National Corporation,	IREKS ENZYMA s.r.o.	NOVA, a.s.	UNITED BAKERIES a.s.
Budweiser Budvar, Entreprise Nationale	J&K řeznictví, a.s.	OLMA, a.s.	ÚSOVSKO FOOD a.s.
CARLA spol. s r.o.	JEMČA a.s.	Orkla Foods Česko a Slovensko a.s.	VALDEMAR GREŠÍK – NATURA s.r.o.
CATUS spol. s r.o.	JH GROUP, spol. s r.o.	Orkla Food Ingredients Česko s.r.o.	VÍNO BLATEL, a.s.
Coca-Cola Česká Republika s.r.o.	Jihočeské Jerky s.r.o.	PENAM, a.s.	VOC ZNOJMO, z.s.
Crocodile ČR, spol. s r.o.	Kitl s.r.o.	PIKA, a.s.	Vodňanská drůbež, a.s.
ČEROZFRUCHT s.r.o.	Kofola a.s.	Pivovar Protivín, a.s.	XAVEROV trade, a.s.
ČESKÉ HOUBY a.s.	KONKRODIA, spol. s r.o.	Pivovar Samson s.r.o.	ZÁRUBA FOOD a.s.
	Kostelecké uzeniny a.s.	Plzeňský Prazdroj, a.s.	ZNOVÍN ZNOJMO, a.s.

FFDI Full Members / Associations (as of 31 December 2021)

Association of Delicatessen Producers
Czech Watercooler Association
Czech-Moravian Poultry Union
Czech-Moravian Sugar Association
Czech-Moravian Dairy Union
Czech Beer and Malt Association
Czech Meat Processors Association
CZECH STARCH ASSOCIATION

Czech Fish Farmers Association
Poultry Producers Association
Union of Millers and Bakers of the CR
Commodities and Feed Association
Union of Ethanol Producers of the CR
Mineral Waters Union
Association of Bakers and Confectioners
of the Czech Republic

Czech Republic Industrial Mills Union
Czech Soft Drinks Association
Union of Distillers
Czech Republic Spirit Producers and Importers Union
CZECH UNION OF WINE PRODUCERS
Association of Legal Entities in Canning Industry and
Distillery

FFDI Partners (as of 31 December 2021)

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AGROTRADE, a.s.
Alchimica s.r.o.
Allivictus s.r.o.
ALS Czech Republic, s.r.o.
BARENTZ spol. s r.o.
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TÜV SÜD Czech s.r.o.
Veletrhy Brno, a.s.
University of Chemistry and Technology Prague
Research Institute of Brewing and Malting
Food Research Institute Prague



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