

9 / 2023

11 May

Connect to the world of dairy

European Dairy: tradition, excellence and performance

European dairy is the guardian of a unique cultural heritage and culinary treasures. The iconic mites cheese Mimolette is for sure one of the outstanding examples with cheese mites living in its rind.



Gérald Delporte, director of the cheese manufacturing site in Bouvron in France, welcomed last Friday **François-Xavier Huard**, the President of FNIL, one of our French members, and Alexander Anton, EDA Secretary General for a discussion on the state of play of the Emmental case (see <u>EDA Dairy Flash #8/2023</u>). He showcased the unique savoir-faire of his team: with its production of Emmental and Mimolette, the Bouvron cheese manufacturing site clearly focusses on tradition, excellence and performance.



Gérald Delporte (center) with FNIL President François-Xavier Huard (right) and EDA Secretary General Alexander Anton

EU School Scheme - EP's report adopted

On 9 May, the European Parliament adopted in Plenary the own-initiative report by MEP Carmen Avram (S&D, Romania) on the EU School Scheme revision. The adopted report sets the ground for the future European Commission's revision of the scheme. The report calls to limit added sugar, added fat and salt in the products and to avoid sweeteners. The priority should be given to organic and local products when possible. The European Parliament also calls on Member States to ensure that at least 10% of the funding allocated to the scheme each year is earmarked for educational measures. Regarding the scheme's budget, during the debate on the dossier in Plenary, MEP Carmen Avram defended an increase in the budget allocated to the scheme. "Inflation has made the Commission's proposed sum of €1.3 billion over six years quite simply unrealistic", she asserted. The tabled amendments calling for plant-based beverages to be included in the scheme's scope were rejected by the European Parliament with an overwhelming majority.

The European dairy industry welcomes the adoption of the report and congratulates MEP Carmen Avram.



"Agri-food is a strategic sector for the Union" - EDA meets with MEP Christine Schneider (EPP, Germany)

Together with SME Connect, MEP **Christine Schneider** (EPP, Germany) has invited EDA for an exchange on the EU challenge to become more self-reliant in food production.

"The agri-food sector is of strategic importance for the European Union. The Covid crisis and the unprovoked Russian attack on Ukraine have shown that we, as Europeans, can rely on our agri-food sector. We must make sure to keep it that way", stated MEP Christine Schneider just a week ahead of the publication of the EPP Resolution "European Farmers' Deal" on 05 May 2023 in Munich. In this paper, the political group defines the guiding lines for the next legislative term (2024 – 2029) regarding the agri-food sector. In their resolution the group asks inter alia for a stronger CAP to ensure European and global food security, for an evaluation of the current policy and to seek to improve the interest of farmers and society.



MEP Christine Schneider (EPP, Germany) with EDA Secretary General Alexander Anton

Talking CAP: EDA CAP post-2027 workshop!

The European Commission will soon start discussions on the future of the Common Agricultural Policy (CAP) post-2027. In order to be in a position to provide timely input to the European Commission, EDA is organizing a technical workshop with its members to set the priorities of the European lactosphère for the new CAP to come!

Our CAP Task Force will meet on 25 May in Brussels to brainstorm and discuss the first ideas for paving the way for the next CAP dairy. Guided by the Chair of EDA's CAP Task Force, **Koert Verkerk** (FrieslandCampina), the current challenges, priorities and trends of the EU dairy sector on the CAP as well as our vision of the CAP post-2027 will be some of the topics that we will reflect on during the workshop.

Your favourite dairy product?

"I adore the incredible variety of cheese with some many different flavours. For me, cheese represents the huge diversity of milk products. My favourite cheese is a strong raw milk cheese with a nice

glass of wine from my home region."

Christine Schneider

MEP (EPP, Germany)



Australia is milking the Free Trade Agreement (FTA) for what it is worth!

It becomes clear that EU negotiators have to be extremely vigilant now we have reached the final negotiating stages in the EU – Australia Free Trade negotiations. Australia keeps distracting by beating the drum on the protection of geographic indications, leaving them out of a deal is a non-starter for the EU. At the same time, we see a potential final EU market access offer that would be a big win for Down Under. The growth potential for EU dairy on the Australian market will be limited, while the EU seems to open its doors generously for Australian dairy products.

The European dairy sector has always had a positive approach towards an EU-Australia FTA, but a balanced deal is a must. Our message to our EU COM negotiators is to remain vigilant and not give them the milk for free. To the Australians, we would like to say that the protection of geographic indications will be part of the deal, benefiting both parties. Under these conditions, we can have a prosperous trading relationship till the cows come home.

EDA Trade Day 2023

On May 24, we will welcome high-level speakers from the European Commission and representatives from some of our main trading partners at our (members only) EDA Trade Day 2023. The focus will be on the positive momentum we see for trade agreements, including ongoing negotiations, and on strengthening existing ties.

Enzymes in the world of dairy

This week's EU livestock meeting in Plovdiv, Bulgaria's second biggest city, was an excellent opportunity to explore the "new & next" in enzymes for the dairy sector.

"In our EU-based production sites, we have over 60 years of expertise and state-of-the-art fermentation technology which allows us to assure full and transparent traceability for quality and environmental sustainability. We are developing the full environmental assessment of our products, including our enzymes: from strain to shelf, as we call it. This is a fully integrated part of our 'climate neutral 2030' strategy", concluded **Eddy Piron**, the Vice-President of Huvepharma.



Eddy Piron, Vice President of Huvepharma (right) and EDA Secretary General Alexander Anton at the Peshtera (Bulgaria) site of Huvepharma



"World, Europe, Ukraine - a view from the EU"

In yesterday's online meeting with the Ukraine lactosphère, **Maks Fasteyev** (Infagro) and the Ukrainian dairy sector expressed their appreciation for the support by the EU dairy.



"One can say that the EU policies have saved the Ukrainian dairy. We are troubled by the recent issues with Ukraine agri-food exports via and to the Union. Our European dairy partners are instrumental in voicing our concerns in Brussels. We understand that trade is not a one way operation", underlined Maks Fasteyev.



EDA experts: the voice of the EU dairy industry in the EFSA stakeholders groups on emerging risks and chemical occurrence data

As a registered EFSA stakeholder, EDA has been recently appointed a member of two EFSA stakeholder discussion groups: Emerging Risks and Chemical Occurrence Data. EDA representatives will share dairy expertise on various technical issues to contribute to the work of EFSA on the European food safety discussions.

Christian Bruun Kastrup of the Danish Dairy Board will represent EDA in the EFSA Stakeholder Discussion Group on Emerging Risks. The work of the group focuses on any new or potential hazard which results in exposure that may be a public health concern. Maria Libertini of Assolatte, supported by Julia Faure of the EDA Secretariat, have been nominated as members of the EFSA Stakeholder Discussion Group on Food Chemical Occurrence Data (see renewed membership). EDA representatives will use this opportunity to exchange with EFSA on how data is collected and interpreted, especially concerning food additives, enzymes and chemical contaminants. This structured stakeholder dialogue allows EFSA to gather input from the interested sectors and improve its safety assessment according to the highest transparency standards.

The renewed mandate of the Discussion Groups starts in 2023 and will last until 2026.

More information here: <u>Engagement platforms | EFSA (europa.eu).</u>



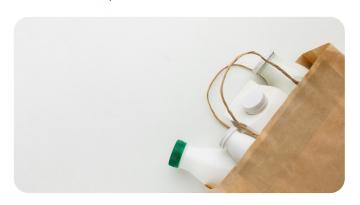


EDA-ACE joint workshop on Packaging and Packaging Waste

End of April, a workshop on the EU Commission proposal for a new Packaging and Packaging Waste Regulation (PPWR) was jointly organized by EDA and the Alliance for Beverage Cartons and the Environment (ACE). The high-level exchange involved a great number of dairy experts who had the opportunity to share the EDA position with Annick Carpentier, General Director of ACE, and Michael Brandl, Managing Director at EXTR:ACT and packaging expert. The discussions focused on the EPR (Extended Producers Responsibility) and the DRS (Deposit Return Systems) schemes for packaging. As outlined in article 44 of the proposed regulation, milk and dairy products are exempted from DRS, given the specificities of the products and the differences in their production and distribution systems.

We believe that this exemption is vital for our sector and should be kept, not least for hygiene reasons. This has also been highlighted in our EDA feedback to the EU Commission and Parliament.

Check our **EDA** position on PPWR



Save the date!

23 May 2023 in Brussels : presentation of a study on the dairy markets and consumer preferences in Hungary.

More information here!

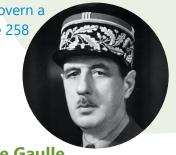


The favourite dairy product of Général Charles de Gaulle

Mimolette cheese was the favourite dairy product of Général Charles de Gaulle.

In love with France and its rich cultural and culinary heritage, he also said:

"How do you want to govern a country where there are 258 varieties of cheese?"*



Général Charles de Gaulle

*« Comment voulez-vous gouverner un pays où il existe 258 variétés de fromage ? »

(And with that he clearly underestimated the number of cheese types made in France!)