Sweden

Food and Agricultural Import Regulations and Standards

Country Report

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Approved by:
Roger Wentzel, Agricultural Counselor
U.S. Embassy, Sweden

Prepared by:
FAS Stockholm

Report Highlights:
This report gives an overview of food laws currently in force in Sweden. The following sections have been updated since the 2005 FAIRS Country Report for Sweden: labeling (new EU harmonized legislation on allergens and health claims), other regulations and requirements (import of honey), other specific standards (organic).
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SECTION I. FOOD LAWS

Responsibility concerning food and agriculture in Sweden is shared between three Swedish authorities: the Swedish Board of Agriculture, the National Food Administration (NFA) and, to a lesser degree, the National Board of Fisheries. The NFA is the central supervisory authority for matters relating to food, including imports of food.

The marketing and sale of foodstuffs in Sweden is governed by the Food Act (SFS 1971:511) adopted on June 18, 1971 as well as the Food Decree (SFS 1971:807) adopted on November 5, 1971. Since 1995, Sweden is a member of the European Union (EU). Swedish national legislation is, to a large extent, harmonized with the EU's food legislation. In certain cases, however, there is room for national interpretation of the EU's harmonized legislation. In Sweden, a high degree of precautionary measures and stringent control of imports as well as domestically produced foodstuffs is applied due to public health concerns. Under the umbrella of public health precautions, Sweden applies more restrictive legislation with regard to pesticides, health claims, additives and irradiation.

In its EU accession, Sweden succeeded in receiving a derogation allowing Sweden to apply stricter salmonella control and stricter border controls (quarantine on imports of live animals) than that of other EU member countries. Traditionally, Sweden has not had outbreaks of salmonella. This is due to a combination of a sea barrier separating Sweden from the continent, border control and an extensive and far-reaching domestic control system.

SECTION II. LABELING REQUIREMENTS

A. General Labeling Requirements

Coverage

Labeling rules apply to all operators handling food. Rules are primarily the responsibility of producers, packagers and importers, but the seller is also responsible for ensuring that the labeling of foods is appropriate and not misleading. Mandatory labeling requirements cover all types of packaging, whether the item is sold to the ultimate consumer or sold by a wholesaler.

How, when and where to label?

Prescribed labeling information must be provided either on the packaging itself or on a label attached to the packaging. The information must be in Swedish. Other languages may be
used only if the spelling differs insignificantly from Swedish. For example, it is permissible to use the English word “tomato” instead of the Swedish word “tomat” or “tea” instead of “Te”. Labeling information may be given simultaneously in several languages.

Labeling information must not mislead consumers by giving an incorrect impression of the foodstuff. For example, a product that has the sales name “minced pork chop”, although the list of ingredients states that it is made of minced pig meat from any part of the pig, would be deemed to have a misleading label.

Labeling should be clear and easily comprehensible, easy to read, and the size of the text must not be too small (in relation to package graphics, for example). It must not be obscured by, for instance, other text, price labels or sealing tape.

**Easy visible – Same field of vision**

Certain information (sales name, net quantity, best-before or use-by-dates, alcoholic strength) must be given (or for bottles at least referred to) in the same field of vision, e.g., on the back of the packaging. The intention of this Swedish rule is that the important information should be easily seen simultaneously under normal purchasing conditions. For certain packages, two joining areas may still be regarded as the same field of vision.

**Exemption**

There is one specific Swedish exemption from the general labeling requirements, namely, for “small packages” where the largest surface is less than 10 cm². This exemption is not generally applicable throughout the EU. Specific nutritional labeling rules are still applicable when a so-called nutrition claim is included on the label. For margarine, a fat declaration is required regardless of the size of the package. Information on sweet content of sweeteners is also required on small packages. Foodstuffs consisting of one single ingredient need no list of ingredients if the sales name of the foodstuff is identical to the sales name of the ingredient, or if the ingredient is clearly stated by the sales name, e.g. tea, sugar, raisins.

**B. Specific requirements**

The prescribed labeling information must contain:

- Sales name of the foodstuff

EU rules do apply, which means that whenever a generic sales name has been provided in EU regulations, that sales name must be used. Thus, “soy milk” is not accepted as a sales name.

Some foreign sales names have, over the years, become so well known to Swedish consumers that they can be considered to be generally accepted, e.g., mango chutney, lasagne, hotdogs, chorizo, dressing and popcorn.

The general rule is that the trademark or “fancy” name should not be used instead of the sales name of the product. Certain fancy names have, however, become traditional names, e.g., chocolate-covered (soft) marshmallows and spring rolls, and can thus be accepted as sufficiently descriptive names. In other cases, a fancy name of a foodstuff must be complemented with a description of the foodstuff and, if required, how to use it.
For example:

- Party balls – cinnamon buns
- Bulgur – wheat groats
- Trio – cookies with caramel icing
- Sea-sticks – fish product with crab flavor

- List of ingredients

There is no lower limit for the amount of which a substance is regarded as an ingredient. When a substance is intentionally used in the manufacture or preparation of a substance, it is deemed to be an ingredient. Substances unintentionally present in processed food products are not ingredients, such as residues of pesticides or substances used as processing aids.

The list of ingredients does not need to include:

- Constituents of an ingredient that have been temporarily separated during the manufacturing process but at a later stage returned to a foodstuff, though not in excess of the original proportions.
- Additives according to the “carry-over principle” -occur in foodstuffs only as a result of their inclusion in one or more ingredients of the foodstuff
- Additives used as processing aids. The occurrence of such additives must not imply any health risk or have any technological function in the finished product.
- Primary products, such as starter cultures, used as processing aids
- Solvents, i.e. substances used in quantities strictly necessary as solvents or carriers of additives or flavorings.

Ingredients must be indicated by their sales names in the list of ingredients. Abbreviations that might mislead the consumer should be avoided.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Name Recommended by the NFA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fructose</td>
<td>“Fruktsocker” (fruit sugar)</td>
</tr>
<tr>
<td>Invertase-treated sugar</td>
<td>“Invertsocker” (invert sugar)</td>
</tr>
<tr>
<td>Lactose</td>
<td>“Mjölksocker” (milksugar)</td>
</tr>
<tr>
<td>Maltose</td>
<td>“Maltsocker” (maltsugar)</td>
</tr>
<tr>
<td>Partially degraded starch (2-20 dextrose equivalents)</td>
<td>“maltodextrin”</td>
</tr>
<tr>
<td>Wheat protein</td>
<td>“vetegluten” (wheat gluten)</td>
</tr>
<tr>
<td>Soy protein concentrate</td>
<td>“sojaprotein” (soyaprotein)</td>
</tr>
<tr>
<td>Soy protein isolate</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td>“griskött” (pig meat)</td>
</tr>
<tr>
<td>Blood plasma</td>
<td>“blodprotein” (blood protein) + species of animal</td>
</tr>
</tbody>
</table>

The NFA also recommends that ingredients known to be capable of causing hypersensitivity reactions should always be stated in the list of ingredients. Examples of these are eggs, milk, gluten-containing grain and leguminous plants (e.g. soybeans, peas and peanuts)

- Quantity of an ingredient or category of ingredients

The main principle is that a Quantitative Ingredients Declaration (QUID) is compulsory. This also applies to beverages that contain more than one ingredient. However, there are some
exceptions. Generally, the QUID need only include the ingredients or category of ingredients which are decisive for the purchase, i.e. the most valuable from an economic or nutritional point of view.

- Net quantity

The term net quantity refers to the weight (kg or g) or volume (l, dl, cl or ml in the case of liquids) of the actual foodstuff. Thus, wrapping, clips, netting and labels must not be included in the net quantity. When a frozen foodstuff, e.g. shrimp, is water-glazed, the weight of the product must refer to the weight without water-glazing. That is, the weight without ice. However, this does not preclude text such as “.... to which x-y% protective water-glazing is added,” or similar text.

Information on the net quantity for bulk containers intended for the food industry, wholesalers or retailers may be submitted in a commercial document, such as a bill of lading or invoice.

- Best-before date or use-by date

The best-before date is the date until which a foodstuff, stored in a suitable manner, retains the specific properties normally associated with it. It may be retailed (in its packaging) also on or after the best-before date, provided that it remains in fully acceptable condition during a reasonable length of time. The durability must be stated by “bäst före…” (best-before...) when the indication includes information on the date, or “bäst före utgången av”... (best-before end of) in other cases.

The use-by date is the last date on which a highly perishable foodstuff (from a microbiological viewpoint) may be consumed without being unfit for human consumption. On such products the use-by date must be indicated instead of the best-before date. The foodstuff cannot be retailed after the indicated use-by date. Certain foods such as aromatized/flavored wines, cooking salt, saccharose (though not fructose, sweeteners etc.), confectionery (with a small surface area) and chewing gum such as bubble gum are exempted from shelf-life information. However, toffee and fruit jellies are not exempted.

- Special storage conditions

Storage conditions should always be indicated on labels for foodstuffs with a use-by-date. With regard to foodstuffs with a best-before date, storage conditions should be indicated if it is of importance to the durability of the foodstuff. The storage conditions might, for example, be "keep chilled, max + 8 degree C."

The minimum durability of a foodstuff depends highly on various factors, such as composition, processing method, wrapping technique, storage temperature and handling in other respects. The person responsible for the product -- generally the manufacturer or the packager -- must decide on the most suitable period of minimum durability.

- Name or company name and address

In Sweden, the company’s telephone number is accepted as sufficient address information for a seller, packager or importer who is based in Sweden.

- Origin
There is no general requirement to provide information on origin. Information on the place of origin must only be indicated if the lack of such information could mislead the consumer. For fresh and frozen beef, however, specific EU rules-of-origin do apply. EU rules of origin also apply to a variety of fresh fruit and vegetables, e.g. apples and pears, subject to EU mandatory quality rules. For these products – which currently number 35 items – it is mandatory to provide the origin.

There are no longer any national Swedish labeling rules governing country of origin. They were replaced in 2003 by the EU-harmonized regulations (1760/2000 and 1825/2000). For fishery products, labeling designations are published by the NFA (SLVFS 2001:37).

- Instructions for use

This information must be provided only if there is a risk associated with incorrect storage or use. On packages containing butter and margarine, the application should be clearly indicated, such as butter for cooking, margarine for making bread, table margarine.

- Actual alcoholic strength

Beverages with more than 1.2% alcohol by volume must be labeled with the actual alcoholic strength. It is not permitted to only indicate a maximum or approximate strength or a range of strength.

C. Illustrations

Illustrations and/or decorations must give a correct impression of the characteristics of the contents. The actual/ready-for-consumption quantity of the contents must not be exaggerated.

Illustrations of fruit must, as a basic rule, represent the proportion of the fruit in the product. Illustrations of fruit on a product that does not contain any fruit whatsoever are misleading if the consumer expects to find fruit in the product. For example, illustrations of fruit on a soft drink or fruit yoghurt are deemed to be misleading if no fruit is actually included and the product is flavoured only with flavourings. However, for certain foodstuffs in which the consumer does not expect fruit to be included, an illustration which includes fruit can normally be used without misleading the consumer – despite the taste of fruit originating only from the flavouring substances. Examples of this exception include products such as candies and cookies with fillings.

D. Stick-on labels

Labeling requirements differ between Sweden and the United States. Standard U.S. labeling does not match standard Swedish labeling in several areas.

In Sweden, voluntarily agreed upon rules based on an industry’s own agreement on accepted health claims are more restrictive than allowed under U.S. legislation. (This is discussed more fully below under Section M - Health Claims.) However, taking into account the wide acceptance of an industry’s program, most retailers have committed to abide by voluntary rules. These rules are more or less mandatory for exporters dependent upon Swedish operators to sell their food in the domestic market.

Stick-on labels can be used in addition to a U.S. label, or to cover certain text on the original label which does not conform to Swedish labeling requirements, such as certain nutritional or
health claims. It is advisable to always properly adapt labels to meet Swedish requirements, as all provisions can be enforced.

E. Quick-frozen Foodstuffs

Specific Swedish labeling rules do apply to quick-frozen foodstuffs sold without further processing to the ultimate consumer or to mass caterers.

- The expression “djupfryst” (quick-frozen) must accompany the sales name of the foodstuff.
- Storage conditions and the storage temperature required must be stated
- The text “bör inte frysas efter upptining” (do not refreeze after thawing) or a corresponding text must be included on the packaging.

Quick-frozen foodstuffs intended for further processing within Sweden need only be labeled with the expression “djupfryst” (quick-frozen), the weight or volume of the foodstuff, and the name and address of either the manufacturer or the packager.

F. Requirements for Lots

The requirement for “lot identification” labeling applies to all foodstuffs in all trade channels – including wholesale, retail, mass catering and food processing. Unpackaged foodstuffs sold to the ultimate consumer are exempted. However, when they are sold within the wholesale channel, lot identification labeling must be present. Lot identification labeling must be present on the external packaging of several small inner packages. Small packages need no lot identification labeling. If there is no external packaging, the information must be provided in a commercial document.

G. Can be used as ...can be used instead of...

It is not permitted to say that a foodstuff is a “xx substitute” or a “substitute for xx”. On the other hand, it is permitted to say that the product can be used in the same way as a well-known foodstuff. This is applicable provided that the labeling (size of the printing, coloring etc.) does not lead consumers to believe that it refers to the foodstuff for which the actual product can be used as/instead of. Examples:

Block-cocoa product, can be used as block chocolate.
Pressed smoked pork, can be used instead of smoke-cured loin of pork.
"Ädelvisp” (a kind of cream substitute) – can be used as cream.

H. “Natural” “Genuine” “Pure” “Real” and similar expressions

To regard a foodstuff as natural or as a natural product, the foodstuff must exist in its present condition in nature or may only have undergone minor treatment. A compound foodstuff can never in itself be a “natural product.” When expressions like “contains natural ingredients” are used, all the ingredients must fulfill the requirement for use of the term “natural.” “Genuine”, “pure” and “real” must not, in principle, be used for products with a protected name, as the contrasting status must not occur. Examples:

Pure minced meat
Real orange juice
Genuine Honey

The trigger question that should be posed is: Can the opposite of the expression be used for another similar foodstuff?
I. Free from ... without...

A foodstuff must not be ascribed qualities which it does not have. Likewise, there must be no indication that a foodstuff has special qualities when all similar foodstuffs have such qualities. It is not permitted to assert that a foodstuff is “free from”... or “without”... if all similar foodstuffs have the same properties. For example, labeling a vegetable oil as being “cholesterol free” is not permitted because no vegetable oil contains cholesterol. Correspondingly, it is deemed misleading to label a fruit syrup as being free from colorings, as colorings may not be added to fruit syrups.

Thus, expressions such as “free from” and “without” should be used with great care. When they are used, there should be pertinent justification. They must also be technically correct, which means that if expressions like “sugar-free” or “fat-free” are used, not even a low amount of sugar or fat may be present in the finished foodstuff or in its ingredients. Expressions like “90% fat-free” should be avoided as they are deemed difficult for consumers to understand.

J. Vegetable... Vegetarian...

Foodstuffs containing any animal ingredient (including additives of animal origin) may not be designated as vegetable, vegetarian or the like. However, there is nothing restraining the use of “fried lentil balls,” “lacto-vegetarian mushroom and broccoli pie,” “mushroom and broccoli pizza” or “ovo-lacto-vegetarian and vegetable pie” from being used, provided that the product label does not give the impression that the product is completely vegetarian. For spreadable fats, specific EU-harmonized rules do apply in this regard.

K. Non-compliance: Sanctions

If foodstuffs are labeled contrary to Swedish rules, the supervisory authority (the NFA) may prohibit the selling of the foodstuff in question. The supervisory authority may also issue an injunction in order to make someone correct a deficiency with regard to labeling. As a last resort, fines may be stipulated in decisions related to an injunction.

L. New EU-harmonized Legislation

On November 25, 2005, new food allergen labeling rules were introduced by Directive 2003/89/EC. The essence of the new legislation is that a specific list of allergen ingredients are specified. These ingredients should always be indicated on the list of ingredients, also for alcoholic beverages. Another important change is that the so-called 25% rule is abolished. Before, a limited number of compound ingredients may be specified on the list of ingredients only by means of their names if they constitute less than 25% of the foodstuff in which they are included.

In October 2006, the proposal for a regulation on nutrition and health claims was finally adopted and will likely enter into force on January 1, 2007. The new regulation will set EU-wide conditions for the use of nutrition claims such as “low fat” or “reduced sugar”. In addition, the Commission will compile an EU positive list of well-established health claims such as “calcium is good for your bones”, based on member states' lists of claims already approved at national level. For more information, please see GAIN Report E36086

M. Health Claims

The Swedish rules governing health claims are stricter than those of the United States. Sweden does not allow expressions such as “dietetic” or “diet.” However, it is allowed to use...
health claims covered by rules defined in the food industry’s self-regulating program entitled, “Health Claims in the Marketing of Food Products” (Swedish Nutrition Foundation), as well as guidance regarding dietary information issued by Swedish government authorities.

General health claims can be made for eight well-established diet and health relationships:

1. Obesity – energy content
2. Level of cholesterol – quality of fat and certain soluble fibers
3. Blood pressure – salt
4. Arteriosclerosis – factors influencing level of cholesterol, blood pressure and omega-3 fatty acids in fish
5. Constipation - roughage
6. Britteness of the bones – calcium
7. Caries – quality of carbohydrates
8. Iron deficiency – iron

Health claims should be communicated according to the mandatory “two-step principle.” According to this principle, a health claim must be made in two sentences. This is in order to make clear which ingredient the health claim relates to and not to mislead customers to believe that the health claim relates to all ingredients in the product. For example, a compliant health claim for roughage following the two-step approach could be: “A sufficient amount of roughage is important to facilitate digestion. This product contains plenty of dietary fiber.”

Since autumn 2001, the food industry’s self-regulating program has been extended to also allow some product-specific health claims. In order to obtain the necessary approval in advance, and thereby be able to use the special “hp-info” label (see below), the producer must prove scientifically that the foodstuff actually is as healthy as expressed through the health claim. The foodstuff in question should, for example, not have too high fat content.

The hp-info label is an industry label that can be used by both domestic and foreign industry. The label is issued by the Swedish Nutrition Foundation, http://www.hp-info.nu/snf.html. The Assessment Board for Diet-Health Information, a private sector entity, will scrutinize the marketing of functional food products, as well as all other kinds of products within the field of diet and health. More information on the approval procedure for using the approved hp-info logo for general as well as product specific claims can be found at www.hp-info.nu.

N. Nutritional Labeling

Nutritional labeling is compulsory only when a nutrition claim (for example “low in added sugar”) is present on the labeling or presentation of the foodstuff. QUID (discussed above in Section II-B) cannot replace nutritional labeling.

O. The Swedish “Keyhole” logo-- Voluntary Labeling of Low-fat/Healthy Products

Since 1989, a special symbol has been available for use in the labeling of foodstuffs that are either low in fat content or rich in dietary fiber.

The "keyhole" symbol can be printed on the package of the accepted products, attached on shelves in stores or used in advertising and marketing of the products. The symbol is free of cost as well as free to use for products from all countries. No previous acceptance or licensing is necessary. Its application is supervised by the local public health administration. However, the products must meet the standards established by the NFA and the symbol must be printed in green or black.
The principle behind the symbol is to label foodstuffs considered to be a better choice regarding the content of fat and dietary fiber for groups of foodstuffs where products can have either a high or low fat or dietary fiber content. Groups of foodstuffs that only include products that are low in fat or rich in dietary fiber, such as vegetables and fish, do not qualify for this label.

The keyhole symbol has become a simple aid for choosing healthy food when making food purchase decisions. An increasing percentage of consumers know what the keyhole means and are guided by the symbol when buying food. It is now found on almost all products which comply with one of the following relevant standards:

- **Milk**: Fat content should be 0.5 g or less per 100 g
- "Natural" fermented milk: Fat content should be 1.5 g or less per 100 g and sugar should not have been added.
- Fermented milk with added sugar and/or jam etc: Fat content should be 0.5 g or less per 100 g
- Skimmed milk-powder: Fat content of the product for sale should be 1.5 g or less per 100 g
- Cottage cheese: Fat content should be 4 g or less per 100 g
- Processed cheese and whey products: Fat content should be 10 g or less per 100 g
- Other types of cheese: Fat content should be 17 g or less per 100 g
- Margarine and similar cooking fats: Fat content should be 41 g or less per 100 g
- Edible ices: Fat content should be 6 g or less per 100 g
- Unmixed (whole) meat products and ground meat: Fat content of the product for sale should be 10 g or less per 100 g
- Mixed meat products, including sausages: Fat content of the product for sale should be 15 g or less per 100 g
- Bread, biscuits, pasta products and breakfast cereals: At least half of the cereal component should be whole meal flour or the product should contain at least 7% dietary fiber (dry weight)
- Flour, cereals and grains: Product should be based on whole meal grain or contain at least 11% dietary fiber (dry weight)
- Breakfast cereals: Product should contain at least 2/3 whole meal grain or at least 9% dietary fiber (dry weight) and contain less than 13% sugar
- "Ready-to-eat" foods; complete meals; restaurant dishes based on meat, fish or vegetables and with potato, rice or pasta: Fat content of the product, such as a frozen dinner, should be 30 percent of energy or less
SECTION III. PACKAGING AND CONTAINER REGULATIONS

A. Materials in Contact with Food

In accordance with EU rules, the NFA has published a regulation with regard to packaging materials (LIVSFS 2003:2, H 23) having contact with food. The overall principle is that use of packaging materials is allowed as long as, under normal and foreseeable conditions for usage, they do not pose a threat to human health. Furthermore, the packaging material used must not lead to an “unacceptable” worsening of the taste or smell of the foodstuff concerned. Similarly, the composition of the foodstuff must not be changed in an “unacceptable” way. There is a general labeling requirement for products and materials sold for use for food packaging. The words “för livsmedel” (for food) can be used for this purpose.

The name, address and registered trademark of the manufacturer or the seller established within the EEA (European Economic Area) -- to which both EU and some EFTA-countries (European Free Trade Association) belong -- shall be indicated. An exemption has been established for materials “obviously” intended for contact with food. Labeling should be in Swedish.

Specific requirements do apply for the usage of plastic materials and articles. In essence, the regulation establishes a positive list of monomers and starting substances permitted for use in the manufacture of food contact plastics.

In accordance with EU directives, certain migration threshold levels have been laid down for various substances (monomers, starting substances and additives) including PVC.

B. Swedish Procedure for Technical Accreditation

The Swedish Board for Technical Accreditation (SWEDAC; Styrelsen för Teknisk Ackreditering) publishes regulations on requirements for, and control of, package size and for the control of the net quantity declaration on pre-packaged foodstuffs. Provisions on weight and volume, e.g., permitted deviations and “e-labeling,” are decided by and can be ordered from SWEDAC (www.swedac.se). SWEDAC quite recently revised its regulation on pre-packaging according to volume and weight. The new regulation STAFS 2003:1 replaced STAFS 1994:19 and the single most important difference is that the new regulation broadens the definition of a “pre-packaged” commodity to also cover packaging in retail shops of products with varying weight.

C. Recycling of Packaging Materials in Packaging Waste

In Sweden, beverage cans are regulated by the Act on Recycling of Aluminum Beverage Containers (1998:349). Cans are recycled via a highly automated collection scheme tailor-made for beverage cans only. This system is managed by AB Svenska Returpack, a non-profit organization established jointly by the can manufacturer, breweries, and large distribution chains. A deposit system was adopted voluntarily -- with high recycling rates as a result. In 1997, 90.5 percent of cans were recycled.

A similar deposit system has been established for PET (plastic) bottles (SFS 1991:336, amended by SFS 1993:418). AB Svenska Returpack-PET, an independent company that works closely with AB Svenska Returpack, manages the plastic bottle recycling system. The required recycling level of 90 percent has not yet been reached. So far, the Swedish government has not taken any action. There are no non-compliance sanctions provided for in the Ordinance.
Imported PET bottles are not subject to any specific regulatory permit at the border. However, a permit is required to sell PET bottles on the Swedish market. Permits are issued by the Swedish Board of Agriculture. The annual registration fee for a permit is 10,000 SEK (approximately US$1,300).

The green dot logo on a package is an environmental seal indicating that the package manufacturer participates in a recycling waste disposal system. It should be stressed that this is a voluntary scheme. Sweden recently introduced new legislation stipulating, in principle, that it is the responsibility of all those responsible for the marketing of a food product to contribute or be helpful by providing for the elimination of all packaging waste matter. This is framework legislation. It is still possible to export various types of cans and bottles to Sweden. However, most major retailers do, as a part of their efforts to contribute actively to a sustainable food chain, prefer packages adapted to at least some form of Swedish waste disposal system.

The Green Dot System is, thus, applied in Sweden on a voluntary basis. The German-Swedish Chamber of Commerce is the official "DSD" (Duales System Deutschland) representative in Sweden, including Interseroh AG, REPACK and RIGK. These are consumer-oriented collection systems that exempt companies from their recycling obligation if they purchase a license for recycling.

SECTION IV. FOOD ADDITIVE REGULATIONS

A. Swedish Positive List for Additives

A set of Swedish food additive regulations implementing EU legislation (which specifies a positive list of permitted additives) entered into force in July 2003 (LIVSFS 2003:20).

Sweden maintains a positive list of additives that can be used in the manufacture of foodstuffs. Maximum allowed levels are included in the list that can be found on the NFA website. Codex evaluations of the safety of food additives are considered in the development of EU regulations; however, the list of CODEX-approved food additives for imported foodstuffs is not applicable as such. The Swedish positive additive list regulates the use of colorings, preservatives, antioxidants, emulsifiers, sweeteners and miscellaneous food additives. It does not include flavorings, processing aids, vitamins and other enrichment substances.

B. Labeling of Additives

With regard to labeling, additives should be listed with their suitable functional name and either the additive’s customary name or E number. It is, of course, permitted to voluntarily list both the customary name and the E number. When the additive has several functions, a choice is made for the functional name that best describes the function of the additive in the foodstuff in question. When the additive’s name is indicated instead of the E number, the name listed in the labeling regulation must be used. Example: “Preservative sodium benzoate,” “preservative E 211” or “preservative sodium benzoate.” A small number of food additives are listed only with their customary name, e.g., quinine, rennet and enzyme preparations.
C. Vitamins and Minerals

Swedish regulation (SLV FS 1983:2) also specifies a positive list of allowed vitamin and mineral sources, subject to certain conditions and maximum levels. EU directive 2002/46 has been implemented into Swedish law through LIVSFS 2003:9 (H 165).

SECTION V. PESTICIDE AND OTHER CONTAMINANTS

A. Pesticides

The Swedish pesticide regulation is primarily based on the common regulation within the European Union. If there is no EU/national maximum residue limit for a certain pesticide or pesticide/commodity combination, NFA may decide which limit shall apply. In such case, the CODEX limit, if any, will be considered. Application for “import tolerances” for pesticides not listed in EU/National regulations should be made to the European Commission.

The National Food Administration’s Provision on Pesticide Residues in Food (LIVSFS 2004:24, latest amendment LIVSFS 2005:4) provides maximum residue limits for a range of pesticides in various types of food. In the case of composite foods for which maximum residue limits are not specified, the relative concentrations of the ingredients in the mixture are also taken into account. With regard to infant formula and nutritional supplements, as well as cereal based foods and foods intended for infants and young children, specific restrictive rules are applied (“the EU baby food directive”).

Foods of plant origin are checked for pesticide residue by the National Food Administration (NFA). If pesticide residue exceeds the EU or national maximum residue limit (MRL), the NFA can prohibit or prescribe conditions for the sale or other handling of the food or the batch to which the food belongs. As a follow-up, subsequent lots of the commodity will be detained and enforcement samples collected. The condition/prohibition will be cancelled either when a certain number of lots are found to comply with the MRLs, or when other information shows that the residue problem no longer exists. Information on pesticide residues can be obtained from the Swedish National Food Administration.

B. Other Contaminants

Maximum levels have been established (provision SLV FS 1993:36, amended by LIVSFS 2002:16) for lead, mercury, glycoalkaloids, PCB 153, patulin and PAH in certain foods. Furthermore, maximum levels have been laid down for aflatoxins, histamine, tin and tetrachloroethylene in foods, with the exception of drinking water. EU maximum levels for certain contaminants are stipulated in Commission Regulation 466/2001.

C. Dioxins

Maximum levels for dioxins in meat and meat products, fish and fish products, milk and milk products, eggs, oils and fats are set in Council regulation (EC) No 2375/2001. Dioxin-like PCBs are not included in the present maximum levels.

There are no Swedish national standards deviating from established EU maximum levels. With regard to fish from the Baltic Sea, the EU has adopted special exceptional rules with regard to dioxin for Sweden and Finland. The exception will remain until December 31,
2006. Until then, fish with dioxin levels exceeding the EU thresholds may be sold in Sweden (and Finland), under the condition that they are not exported to other EU countries.

D. Atomic Radiation

Imports from “third countries,” such as the United States, are governed by Commission regulation (EC) No 1661/1999. In addition, Sweden does apply its own, national rules in order to restrict the annual intake of atomic radiation (to less than 50 000 Bequerel, calculated on the basis of Cesium 137) through consumption of foods (SLV FS 1987:4) stipulating a threshold ceiling of 300 Bq/kg for meat, meat products, cereal-based commodities, fruits (except nuts) vegetables (except mushrooms), baby food, dairy products and marine (sea) fish.

SECTION VI. OTHER REGULATIONS AND REQUIREMENTS

A. Registration Requirement

Those who bring food commercially into Sweden must be registered with the NFA. The application form for such registration can be obtained from www.slv.se.

B. General Information on How and For Which Commodities Border Inspection is Carried Out

All products derived from animals (meat, milk and dairy products, eggs, fish) and, in addition, some other products subject to special safeguard measures are subject to border inspection controls when imported into Sweden or other EU countries. Products currently covered by this inspection scheme are listed in the “positive” list (NFA web site "positivlistan"). In Sweden, such inspections are only carried out at one of the following border inspection posts (gränskontrollstationer) listed in Appendix I.

For these products, all shipments must be notified in advance. The detailed notification and application procedure is described (in Swedish) on the NFA website: föranmälas.

Among the conditions for imports from third countries, the following are of special importance:

- The country must be EU-approved by the EU Commission for export to the EU.

- The export facility must be subject to EU approval. Foodstuffs derived from animals (meat, fish, milk, eggs and products thereof) must be accompanied by a health certificate (for meat, a veterinary certificate) and come from an EU-approved export facility. In addition to the EU-approved facilities, Sweden has a bilateral agreement with the United States regarding certain fish products (http://vm.cfsan.fda.gov/~frf/sfeuexp.html).

- Prevention against outbreaks of salmonella. Fresh meat (included frozen), ground meat and meat preparations imported into Sweden are subject to salmonella control at the border inspection post, unless the consignment is accompanied by a certificate from a recognized responsible authority that it has been tested according to Commission decision 95/409/EC and 95/411/EC with negative results. If the consignment tests positive for salmonella, the Swedish National Food Administration is entitled to take appropriate action. The basic control fee for inspection during normal working hours is 500 SEK for vegetable products and 700 SEK + 0.06 SEK per kilo for livestock products. For certain foodstuffs, extensive
safeguard control measures decided upon at the EU level are applied. At present, the United States is not targeted for such safeguard measures.

C. Ionizing Radiation

Food may not be treated with ionizing radiation. Swedish legislation only allows for spices to be treated with such radiation. A food that has been treated with ionizing radiation may be imported only if the treatment is permitted in Sweden. Foodstuffs treated with ionizing radiation must be labeled with either of the expressions “bestrålad” (irradiated) or “behandlad med joniserande strålning” (treated with ionising radiation).

D. Import of Honey

On January 11, 2003, the European Commission passed a decision amending the provisional approval of residue plans of third countries. This amendment effectively de-listed the United States from the list of third countries eligible to export honey to Sweden and other EU countries. Through EU Decision 2006/208, the United States was again put on the list of third countries eligible to export honey to Sweden.

E. Fruits and Vegetables

Fruits and vegetables can be sold unpacked by piece or by weight. Any surface treatment must be noted. The surface treatment of fruit is regulated through the food additives regulation. Processed fruits and vegetables are, in general, covered by the general food regulations. Jams, jellies and marmalade, as well as fruit and vegetable juices, are subject to special standards and labeling requirements based on EC directives.

SECTION VII. OTHER SPECIFIC STANDARDS

A. GMOs

On July 22, 2003, the European Council adopted new, comprehensive and far-reaching labeling and traceability requirements. The new legislation (EG 1829/2003 and EG 1830/2003) entered into force on April 18, 2004, and will be phased in gradually during a transition period. If applied rigorously, the new set of labeling and traceability rules will likely increase administrative and handling costs. In this context, it should be stressed that all new regulations are subject to EU harmonization, resulting in limited room for national interpretation.

B. EU-harmonized Standards for Fruit and Vegetables

The Swedish Board of Agriculture is responsible for enforcement of EU mandatory quality rules for certain fresh fruit and vegetables, such as apples and pears.

C. Import Permit and Standards for Alcoholic Beverages

Wine is subject to specific EU regulations.

The import of alcoholic beverages requires a special permit as a “registered trader” or warehouse keeper (wholesaler). The authority responsible for issuing permits to import alcoholic beverages into Sweden is the Special Tax Office in Sweden (Särskilda skattekontoret, Riksskatteverket), 771 83, Ludvika, Sweden, Tel: +46 240 870 00 (Monday-Friday 08.00-16.00), fax: +46 240 10 340, E-mail: ssk@rsv.rsv.se, Web site: www.rsv.se.
The granting of a permit is also linked to payment of Swedish alcohol taxes. It normally takes between 1 and 3 months from the date of application to receive this type of permit. The Medical Products Agency (Läkemedelsverket), is, among other things, the authority responsible for preparing rules on the highest alcohol strengths permitted in foodstuffs.

D. Natural Remedy

A natural remedy is defined as a medicinal product in which the active ingredient or ingredients are derived from natural sources, has not been processed too highly, and consists of part of a plant or animal, bacterial culture, mineral, salt or salt solution. Natural remedies may only be products which are suitable for self-medication in accordance with tested national tradition or tradition in countries close to Sweden with respect to drug usage.

The Medical Products Agency provides guidelines on authorization to place natural remedies on the market (LVFS 1995:18).

E. Swedish Guidelines - Nutritional Recommendations

The Swedish Nutritional Recommendations emphasize a balance between macronutrients in the diet. The amount of saturated and total fat should be limited to 10% and 30% of dietary energy, respectively. The amount of total carbohydrates should be 55-60% dietary energy. Data show that the average diet is too high in fat, especially saturated fat (36-37% and 16% of dietary energy, respectively), while the content of total carbohydrates and dietary fiber is too low.

The health message in Swedish nutritional recommendations can be briefly summarized as:
- Reduce fat intake, especially hard fats – saturated fats and trans fats
- Eat more food rich in dietary fiber and carbohydrates
- Eat a variety of food

F. Voluntary Labeling of Organic Products – Specific Swedish Implementation of EU Regulation

The Swedish organic sector is effectively protected, although not in any official way. Two private organizations are recognized by the National Food Administration to carry out inspection and certification. These are KRAV and SMAK AB. The most significant of these two is KRAV. The KRAV standards are based on the International Federation of Organic Agriculture Movement (IFOAM) standards for organic production and are also compatible with EU regulations. KRAV is so well known that marketing organic products in Sweden would be difficult without its label. This, in effect, means that imports by this market are restricted to organic products certified by an organization KRAV recognizes for certification. Only a small percentage of organic products on the Swedish market do not carry the KRAV label. For U.S. organic products which are IFOAM certified, getting access to the KRAV seal is not problematic. Without IFOAM certification, obtaining the KRAV seal could be both time-consuming and costly.

KRAV also approves foreign companies that produce or package according to its rules.
SECTION VIII. COPYRIGHT AND/OR TRADEMARK LAWS

A. What Is a Trademark?

A trademark is an identification symbol used in the course of trade in order to distinguish one trader’s goods/services from similar goods/services of another trader. The most common type of trademark is a word mark. It can consist of one or several words, e.g., MARS®

B. International Recognition

Application for a European Community (EC) trade mark can be made through a national Trademark Office or directly to the EC’s Office in Alicante. Like the United States, Sweden is a member of the Madrid Protocol. Under this agreement, a trader can apply to receive international registration of a trademark.

C. Swedish Trademark Protection

The Swedish Trademarks Act states among other things:

"A trademark can consist of any signs capable of being represented graphically. The mark must be distinctive. This means that through the mark, different traders' goods can be distinguished from each other."

It is not possible through registration to obtain exclusive rights to words that describe the goods/services or their characteristics. For example, everyone who trades in coffee must be allowed to use words like "GROUND COFFEE" or "DARK ROASTED". If the trademark consists of words that lack distinctiveness, those words will not be included in the exclusive right. This will be shown in the proof of registration with a so-called disclaimer. The wording of a disclaimer could be "Registration of this mark shall give no right to the exclusive use of the words ground coffee."

Simple shapes, as for example a circle or a triangle, are not considered distinctive either. Other words and graphics that cannot be registered include:

- National or international signs, such as memorial bearings and flags. This also includes signs for cities, boroughs and towns.
- Someone else's name, trademark or firm
- Geographical names
- Deceptive words
- Works protected by copyright e.g. distinctive titles of books or films. Sweden is a member, as is the United States, of the Universal Copyright convention.

D. Eligibility to Exclusive Rights in Sweden

A trademark registration gives the owner exclusive rights to the mark. More detailed conditions regarding this can be found in the Trademarks Act. The registration is only valid in Sweden. If, within 5 years of registration, the registered trademark has not been put to use, the registration may be terminated if someone makes a claim to do so in a court of law.
A trader can, without registration, have exclusive rights to a trademark if the mark has been used extensively and is known, in this country, to those to whom it is aimed at as a mark for that trader’s goods/services.

A trademark registration gives the owner exclusive right to the trademark. This means, among other things, that no one is allowed to use the mark or a confusingly similar mark for goods or on packaging, in advertising, or in any other way for the same or similar types of goods covered by the registration.

In principle, when the trademark is granted or deemed to be accepted as a traditional one, although not applied for formally, the recognition may last “forever.” However, in order to protect the trademark effectively, it is recommendable to renew the application every ten years. Thereby, one can safely protect the trademark for 10 years from the date of registration. Successive applications are fully acceptable, thus “perpetual” protection is possible.

Currently, the basic registration fee for trademark protection is SEK 1,400 SEK (currently, approximately USD 200). If the application also includes protection of the labeling logo, an additional fee will be levied.

**E. Infringement**

If someone, without permission, uses someone else’s registered trademark (infringement), the owner of the mark may sue for infringement in a court of law. The court can prohibit continued infringement and award damages.

**F. License and Assignment**

The owner of a trademark registration can, through a license agreement, let others use the trademark. Ownership may also be assigned to someone else. A registration fee must be paid at the same time as the application for registration is made. Registration fees are exempt from VAT. Registration of a trademark in Sweden may be obtained through the filing of an application with the Swedish Patent and Registration office. Contact information for this office is the following:

Trade Marks Department  
Box 530  
SE-826 27 Söderhamn  
Phone: +46 8-782 25 00  
Fax: +46 270-173 51  
E-mail: prv.varumarker@prv.se

The Trademarks Act (1960:644) is the main Swedish legal framework while the Trademarks Regulation (1960:648) deals with implementation issues. An English translation of the Swedish Trademarks Act and the Trademarks Regulation are provided by the service Collection of Laws for Electronic Access (CLEA) maintained by Wipo.

**G. Copyright**

Sweden and the United States are both members of the “Universal Copyright Convention.” As a consequence, the copyright of works of U.S. authors previously copyrighted in the United States is also protected in Sweden.
The fully harmonized EU legislation protecting so-called “Geographical Indications” is also fully applicable in Sweden. Only one traditional Swedish product, Svecia cheese, is covered by this safeguard measure.

SECTION IX IMPORT PROCEDURES

A. General Requirements

To import foodstuffs for commercial purposes it is necessary to be registered as an importer with the National Food Administration. The application should be sent to:

Livsmedelsverket
Box 622
751 26 Uppsala
Sweden
Telephone +46 18 17 55 00
Web site: www.slv.se

B. Specific Compliance Requirements

- Animal products and some non-animal products are subject to special import regulations (e.g. peanuts, Brazil-nuts and dried figs). Please contact the National Food Administration www.slv.se for more information.

- Fresh fruit and vegetables must undergo quality inspections and in certain cases sanitary health inspections. The National Board of Agriculture and its Plant Protection Service is the contact for such concerns. To import plant products requiring sanitary certificates, it is necessary to be registered as an importer with the Swedish Board of Agriculture.

- An import license/sanitary certificate must be obtained for many agricultural products. The contact information is:

National Board of Agriculture
551 82 Jönköping
Sweden
Telephone +46 36 15 50 00
Web site www.sjv.se.

The Board’s Plant Protection Service works to prevent the spread of quarantine and regulated pests through import inspections and inspections of national Swedish production and markets. Some general information can be found at the website www.sjv.se, växth (plants), miljö och vatten (environment and water), Växtinspektionen (Plant Inspection). Texts are partly also available in English.

C. General Information on Customs Clearance – CLASSIFICATION CODE IS ALWAYS THE KEY!

All kinds of goods can be classified and given a ten-digit commodity code based on the Harmonized Commodity Description and Coding System, which is the basis of European Union Customs tariffs. The HS code is the key to the determination of which duty rate must be applied, as well as whether or not an import license or permit is required. This classification also determines other responsible authorities -- notably the National Food Administration and/or the Swedish Board of Agriculture.
The length of time the entire Customs clearance procedure will take is dependent, to a high degree, upon the commodity type. For some commodities, phytosanitary or veterinary certificates and clearance may be required. In order to facilitate customs clearance, Sweden has introduced a “Stairway” system. Through the Stairway, business enterprises can obtain better service and simplified handling of their Customs procedures. Under this system, the Swedish Customs Service and private companies cooperate by ensuring that all information is correct from the start. This, in turn, provides quicker and smoother border crossing. The “step by step” approach is outlined on the website www.tullverket.se/TargetGroups/Business_English/frameset.htm Step by Step - What is the Stairway®?

The Customs tariff schedule which provides information on what particular commodities will cost to import can be viewed on the following website: Customs tariff on the Internet (TARIC) or http://taric.tullverket.se.

Aside from the Customs duty, a value-added tax (VAT) as well as other applicable taxes and charges are payable to the Swedish Customs Service upon entry of the product. The VAT rate for foodstuffs is 12%, but a higher rate of 25% applies to alcoholic beverages and tobacco products. Other potential taxes and charges include an equalizing charge, an alcohol tax, a random sampling fee, a plant protection fee or a quality control fee.

Additional information may be obtained by contacting the Swedish Customs Information Service, Telephone +46 771 23 23 23.

Some commodities are fairly easy to classify while others may be more difficult. In most cases, the General Directions and the comments to each chapter of the tariff schedule can aid this process.

For commodities that are particularly difficult to classify, it may be advisable for the exporter/importer to contact his/her regional Customs office and perhaps apply for a Binding Classification Ruling. This is a written ruling stipulating the commodity code for a product. The ruling is normally valid for a period of six years from the date it was issued. It is only valid for the holder in whose name it was issued and cannot be invoked by any other party. It can be employed for importation and exportation in all EU member states.

All Binding Classification Rulings are registered in a database which is common to all EU countries. When applying for such a ruling, the exporter/importer acknowledges and approves of this procedure. To apply, a special form is available at all regional offices of the Swedish Customs Service as well as at the Head Office.

D. Customs Clearance: Division of Burden Between the Importer and Exporter

In brief, the Swedish procedure for customs clearance requires the importer to present a Single Administrative Document (SAD). Furthermore, an invoice (and eventual shipment invoice) should be presented.

The responsibility of the exporter is, thus, limited to providing such an invoice. It is normally not necessary to translate this invoice into Swedish. A commercial invoice must include the following particulars:

Name and address of the seller
Name and address of the buyer
Date when the invoice was issued  
Number and type of packages, gross weight and how the packages are marked  
Trade description of the goods  
Quantity of the goods  
Price for each item  
Discounts, if any, and what kind of discounts are to be applied  
Terms of delivery  
Terms of payment  

(The Swedish Customs Service may demand a translation in writing of foreign invoices)

A pro-forma invoice may be presented for shipments free of charge including:

Replacement deliveries and commodities supplied under guarantee  
Samples and advertising items  
Gifts  
Goods returned to sender  
Printed advertising material  

A pro-forma invoice is a product description declaration specifying the purpose. The commodity shipped will not be sold but must somehow be declared to the Customs authorities.

In accordance with Swedish law, all decisions made by authorities can be appealed. There is an appeal system for disputed and rejected shipments.

Further information on customs clearance can be obtained from the Swedish Customs website www.tullverket.se/TargetGroups/Business_English/frameset.htm.

APPENDIX I: GOVERNMENT REGULATORY AGENCY CONTACTS

For U.S. exporters and Swedish importers, the key authority for food legislation, as well as enforcement thereof, is generally the National Food Administration (NFA). Therefore, it is recommended that U.S. companies or their import agents primarily contact the NFA:

Livsmedelsverket (National Food Administration)  
Box 622  
751 26 Uppsala  
Sweden  
Tel: +46 18 17 55 00  
Web site: www.slv.se

However, it should be mentioned that other state authorities also have responsibility for issuing regulations affecting imports.

Veterinary, sanitary and phytosanitary issues, such as plant protection, animal health and animal welfare requirements and imports of live animals, are handled by the following authority:

Jordbruksverket, (Swedish Board of Agriculture)  
SE-551 82 Jönköping,  
Sweden  
Telephone + 46 36 15 50 00
The Board is responsible for import controls aimed at the prevention of diseases and pests as well as quality control of fruit, vegetables and meat classification. They also oversee the import of PET bottles and aluminum cans. In addition, the Swedish Board of Agriculture is the key authority for exporters/importers with regard to applications for tariff-rate quotas (reduced or zero tariffs within a quota).

The National Board of Fisheries advises the NFA on fishery topics, however, they do not directly fulfill any official functions with regard to import controls/legislation:

Fiskeriverket (National Board of Fisheries)
Box 423
SE-401 26 Gothenburg
www.fiskeriverket.se
Telephone: + 46 31 743 03 00
Telefax: 46 31 743 04 44

In order to import alcoholic beverages, a special permit must be obtained. Applications for permits are obtained at:

Särskilda skattekontoret (The Special Tax Office in Sweden)
771 83, Ludvika,
Sweden,
Tel +46 240 870 00
www.rsv.se

Some health foods may be classified as pharmaceutical products. The contact for such products is:

Läkemedelsverket (Medical Products Agency)
Box 26
751 03 Uppsala, Sweden
Tel: +46 18 17 46 00
www.mpa.se

Information regarding Swedish Trademark Protection can be obtained from:

PRV Bolag
SE-851 81 Sundsvall, Sweden,
Telephone +46 60 18 40 00
Telefax +46 60 12 98 40
E-mail prv.bolag@prv.se

The contact point for consultation/notification relating to the granting of single authorizations involving several Member States is:

The Swedish Customs Administration Head Office
P.O. Box 12 854
SE-112 98 STOCKHOLM
Telephone: +46 771 - 520 520
Fax: +46 8 - 405 05 50
huvudkontoret@tullverket.se
Below are regional Competent Authorities for submitting an application for authorization:

Övre Norrlandsregionen
The regional Office of Haparanda
Box 808
SE-953 28 HAPARANDA
Phone number: +46 771 - 520 520
Fax: +46 922 - 141 42
ovrenorrland@tullverket.se

Nedre Norrlandsregionen
The regional Office of Sundsvall
Box 796
SE-851 22 SUNDSVALL
Phone number: +46 771 - 520 520
Fax: +46 60 - 672 547
nedrenorrland@tullverket.se

Mälardalsregionen
The regional Office of Stockholm
Box 27311
SE-102 54 STOCKHOLM
Phone number: +46 771 - 520 520
Fax: +46 8 - 456 59 01
malardalen@tullverket.se

Östersjöregionen
The regional Office of Karlshamn
Box 153
SE-374 23 KARLSHAMN
Phone number: +46 771 - 520 520
Fax: +46 454 - 364 95
ostersjo@tullverket.se

Västsvenska regionen
The regional Office of Göteborg
Spannmålsgatan 19
SE-404 85 GÖTEBORG
Phone number: +46 771 - 520 520
Fax: +46 31 - 63 39 00
vastsvenska@tullverket.se

Skånegregionen
The regional Office of Malmö
Box 850
201 80 MALMÖ
Phone number: +46 771 - 520 520
Fax: +46 40 - 661 30 13
skane@tullverket.se

The authority responsible for issuing permits to import alcoholic beverages into Sweden is:

Särskilda skattekontoret (The Special Tax Office in Sweden)
APPENDIX II. OTHER IMPORT SPECIALIST CONTACTS

U.S. Embassy
Foreign Agricultural Service
Dag Hammarskjölds Väg 31
115 89 Stockholm
Tel: +46 8 783 5390
Fax: +46 8 662 8495
Email: AgStockholm@usda.gov

Customs clearance
Welcome to Call Customs
The Swedish Official Information Service
Co-surf to find your way!
E-mail: malardalen.info@tullverket.se
Phone +46 771 23 23 23 (open 8 a.m. to 4 p.m.) to get answers to your questions about Customs matters. On the telephone you will first hear a message in Swedish. Wait until the message is over, then press number 5 on the telephone keypad and you will be connected to a Customs officer who can answer your questions in English.

APPENDIX III: Functional Names

Groups/Functional names (English name/Swedish name)

Color/Färgämne
Preservative/Konserveringsmedel
Anti-oxidant/Antioxidationsmedel
Emulsifier/Emulgeringsmedel
Thickener/Förtjockningsmedel
Gelling agent/Geleringsmedel
Stabilizer/Stabiliseringsmedel
Flavor enhancer/Smakförstärkare
Acid/Syra
Acidity regulator/Surhetsreglerande medel
Anti-caking agent/Klumpförebyggande medel
Modified starch/Modifierad stärkelse
Sweetener/Sötningsmedel
Raising agent/Bakpulver
Anti-foaming agent/Skumdämpningsmedel
Glazing agent/Ytbehandlingsmedel
Emulsifying salts/Smältsalter (only for processed cheese and products based on processed cheese)
Flour treatment agent/Mjölbehandlingsmedel
Firming agent/Konsistensmedel
Humectant/Fuktighetsbevarande medel
Bulking agent/Fyllnadsmedel
Propellent gas/Drivgas