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The Netherlands

Food and Agricultural Import Regulations and Standards

Dutch Food Import Regulations and Standards Report

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Report Highlights:
Dutch labelling and ingredient requirement report

Includes PSD changes: No
Includes Trade Matrix: No
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A. Food Laws

National basic legislation
In the Netherlands, there is not one single and specific food law. The regulatory framework for foodstuffs is the *Warenwet* (Commodities Act) which forms the backbone of the Dutch system for food commodities legislation. The Warenwet supplies general guidelines and requirements concerning foods and other commodities. Basic objectives of this law are: (1) health protection, (2) guarantee of product safety, (3) provision of adequate and correct information to the consumer and discouragement of misleading information, and (4) promotion of fair trade. Besides the Warenwet, which concerns most foods, general aspects of some *primary foods* are regulated in two other laws: the *Landbouwkwaliteitswet* (Agricultural Quality Act), which concerns primary agricultural products, and the *Vleeskeuringswet* (Meat Inspection Act), which concerns (unprocessed) meat.

Specific standards
All the three Acts mentioned above are basic laws and can be characterized as enabling legislation. These laws provide a basis for setting standards but do not specify concrete standards themselves. Standards concerning specific products or subjects (e.g. labeling and hygienic production) are the domain of individual implementing decrees (Royal decrees), based on the Warenwet (Commodities Act) or one of the other Acts mentioned above.

Ministries involved
In general, implementing decrees concerning foods are realized in collaboration between the ministry of Public Health, Welfare and Sports and the ministry of Agriculture, Nature Management and Fisheries. Decrees are signed by the Queen and/or the responsible minister.

Regulations from Dutch commodity boards (Productschappen)
In specific cases, decrees are not drafted by ministries but by a specific Commodity Board. Commodity Boards are official organizations for several product sectors, founded by law, which have the legal ability to propose and enforce decrees on the basis of relevant enabling legislation.

Impact of EU harmonization
During the 1970s, the European Commission (EC) started a process of harmonization of food legislation of the member countries. This processs was accelerated in 1985, when the EC set itself the task of completing a fully united internal market within its territory of 15 member states, which was realized on January 1, 1993. In the meantime, important horizontal regulations on foods came into force on the European Union level concerning, for example, food additives, labeling and hygiene. Moreover, some product regulations became available. Existing legislation on the level of individual member states was harmonized for these subjects via implementation of the relevant EC guideline or directive. As a consequence, most of the Dutch Royal decrees are derived from these guidelines and directives. For these subjects, legislation is the same for all member countries.

Control system
In general, there is no registration system for foods destined for retail and consumers. However, it is the producer's responsibility that the foods meet legal requirements and are in conformity with the relevant standards. A network of Food Inspection Services (Keuringsdiensten van Waren) (Appendix II) take samples from the shops for analytical, microbiological and administrative control (labeling!). They also conduct inspections in factories. In case of deviations, measures like a charge or seizure can follow.

B. Labeling requirements

B1. *General labeling aspects*

Subject of EC harmonization
Since 1979, labeling of packaged foods for sale to the consumer is subject to EC harmonization. In that year, a basic directive on food labeling was published and subsequently implemented in the legislation of individual member states. The relevant directive (79/112/EEC) was followed by several directives with amendments. As a rule, these directives allow the member countries some time after publication for realizing implementation. The most recent amendment, not yet being implemented or not yet in force, concerns QUID (quantitative ingredient labeling). Due to this harmonization, the Dutch legislation concerning food labeling as mentioned below is, except for minor details, basically the same as in all other member countries. In the Netherlands, these requirements have been laid down in the "Warenwetbesluit etikettering van levensmiddelen" (Royal decree concerning food labeling).

Information to be mentioned on the label
The labeling information must be easily visible, clearly legible and indelible.
The information required is the following:

a. Name/designation of the product
For some products, the name to be used is prescribed by law. If this is not the case, a customary name may be used. If this is not available, a description should be used which makes it possible for the consumer to understand the nature of the food.
For frozen products which should be kept frozen the word "diepvries" must be added to the name.

b. List of ingredients (In Dutch: Ingrediënten: .....).
All ingredients should be listed, in descending order of weight.
In general, ingredients should be listed under their specific names. However, for some categories of ingredients generic names may be used (Appendix III). Additives as mentioned in Appendix V must be listed by their customary names or by their E-number (EC registration number); this has to be preceded by the name of the additive category (Appendix IV).
In case special emphasis is placed on the presence or the high or low content of an ingredient, the percentage must be stated in the list of ingredients.

c. Net quantity in units of the metric system (kilogram (kg) or g (gram), or liter (l), centiliter (cl) or milliliter (ml)
For products, with the exception of spices and herbs, which are packed and sold in quantities less than 5 g or 5 ml, the net weight does not have to be mentioned on the label.

d. Date of minimum shelf-life or, for foods that (from a microbiological point of view) are highly perishable, the "use by" date.
If the date is influenced by the method of storage, the prescribed way of storage has to be mentioned on the label.

The statements to be used are the following:

1. *Minimum durability*:

Tenminste houdbaar tot:	Day, month, year (for a shelf-life of 0 - 3 months after the date of packaging)
Tenminste houdbaar tot einde:	Month, year (for a shelf-life between 3 and 18 months)
Tenminste houdbaar tot einde:	Year (for a shelf-life longer than 18 months)

2. Perishable foods ("*use by date*"):

Te gebruiken tot:	Day, month (storage conditions must be mentioned).

e. Percentage of alcohol, if the level is higher than 1.2% v/v.

f. Batch number
Batch numbers may be mentioned in solvable codes. If the statement of shelf-life includes day, this may be considered as the batch code.

g. Instruction for storage and/or use
This instruction must be supplied if there is a risk for incorrect storage or use. It can be omitted if storage and/or use is a matter of course.

h. Name and address of manufacturer/exporter
The name and address of the US exporter/manufacturer may be substituted by the (trading) name and address of the EU importer or seller.

i. Place of origin
This has to be mentioned, for example as "Geproduceerd in de USA".

j. Irradiated
If the product has been irradiated, this must be stated by mentioning the word(s) "doorstraald" or "door straling behandeld" or "met ioniserende straling behandeld".
Irradiation is only tolerated for a very limited range of products.

k. Frozen
If the product is frozen and should be stored in a freezer, the word "Diepvries" should be mentioned near the product name/designation. Additionally, it must be mentioned that thawed products may not be frozen again: "na ontdooiing niet opnieuw invriezen".

l. Artificial/intensive sweeteners
The use of artificial sweeteners must be mentioned near the product name/designation by the words "met zoetstoffen". If a combination of sugars and sweeteners has been added, the words "met suikers and zoetstoffen" must be mentioned here.

m. Packaged in a protective atmosphere
For foodstuffs whose durability has been extended by means of packaging gases (in conformity with EC council directive 89/107), the words "verpakt onder beschermende atmosfeer" must be included on the label.

n. GMO proteins
In case the product contains an ingredient derived from a GMO, this must be mentioned in the list of ingredients. This is only required if DNA from the GMO or modified protein is detectable in the ingredient. Only GMO soy and corn products are allowed as yet. As required by EC regulation 1139/98, the statement in the list of ingredients must be (in the case of soy protein): “soya, genetisch gemodificeerd”.

Notes

- The following information must be mentioned in the same field of vision:
  - Product name
  - Net quantity
  - Shelf-life
  - Alcohol content (if alcohol is present at a level higher than 1.2% v/v)
- The information required must be well understandable for the consumer. To prevent any discussions, it is recommended to use exclusively the Dutch language for these items.
  It is allowed to mention information in other languages (e.g. English) *additionally*.
- *Stick-on labels* in addition to the standard US label can only be used as a temporary solution. Also in this case, the Dutch stick-on label shall meet all Dutch labeling requirements.
- The labeling requirements mentioned refer to products destined for the consumer (retail stage).
  In case the packaged foods are traded in an earlier stage, and also if the goods are destined for institutions such as hospitals, old people’s homes and restaurants, the external packaging must mentioned at least: designation/name, batch identification code, name and address of the producer/ packer or seller and minimum shelf-life. All other labeling information referred to above must be mentioned in accompanying documents. For products destined for a production or packing plant, only mentioning of the designation (name) and the batch identification number is required.
  Other information can be supplied in accompanying documents.
- Claims. Information and claims may not be misleading. Medical claims are forbidden for foods.
  Consultancy about labeling and claims can be provided by several Dutch institutions and bureaus, for instance by the TNO organization (address: Appendix I).

B2. Nutritional labeling

Legal basis
Nutritional labeling is regulated on a EC level (EC Directive 90/496/EEG). Nutritional labeling is voluntary unless a nutritional claim is made, on the basis of which nutritional labeling becomes compulsory and must be provided in a prescribed format. This information and the format differs from those of the standard US nutritional facts panel, which cannot be used for Europe/the Netherlands.

Labels
If nutritional figures are provided, the following labeling formats are compulsory:

(Option 1):		
energetische waarde	(kJ/100g)	(energy)
eiwitten	(g/100 g)	(proteins)
koolhydraten	(g/100 g)	(carbohydrates)
vetten	(g/100 g)	(fat)

(Option 2):		
energetische waarde	(kJ/100g)	(energy)
eiwitten	(g/100 g)	(proteins)
koolhydraten	(g/100 g)	(carbohydrates)
suikers	(g/100 g)	(sugars)
vetten	(g/100 g)	(fats)
verzadigde vetzuren	(g/100 g)	(saturated fatty acids)
voedingsvezel	(g/100 g)	(dietary fiber)
natrium	(g/100 g)	(sodium)

Extensions

The following extensions may be used for options 1 and 2:

zetmeel	(g/100 g)	(starch)*
polyolen	(g/100 g)	(polyols)*
enkelvoudig onverzadigde vetzuren	(g/100 g)	(monounsaturated fatty acids)**
meervoudig onverzadigde vetzuren	(g/100 g)	(polyunsaturated fatty acids)**
cholesterol	(mg/100 g)	(cholesterol)**
vitamins***		
minerals***		

*	labeled as follows:		
koolhydraten		(g/100 g)	(carbohydrates)
	waarvan:		(of which:)
	suikers	(g/100 g)	(sugars)
	zetmeel	(g/100 g)	(starch)
	polyolen	(g/100g)	(polyols)
**	labeled as follows:		
vetten		(g/100g)	(fats)
	waarvan:		(of which:)
	verzadigd vet	(g/100 g)	(saturated fat)
	enkelvoudig onverzadigd vet	(g/100 g	(monounsaturated fat)
	meervoudig onverzadigd vet	(g/100 g)	(polyunsaturated fat)

*** individual vitamins and minerals may only be listed here if, in general, 100 g of the product in

Nutritional claims

Nutritional claims are only permitted for energy value, protein, carbohydrates/sugars, fat/fatty acids, dietary fiber, sodium and prescribed vitamins and minerals, and for substances belonging to or derived from the above nutrients.

Concerning nutritional claims, there are no provisions on a EC level. However, in the Dutch regulation such provisions are formulated.

Dutch provisions are formulated concerning the following claims:

Low energy value (less than 210 kJ/100g)

Reduced energy level (at least 33% lower than that of comparable standard products)

Low fat content (less than 5%; must be calculated on a dry matter basis for beverages, soup and milk)

Reduced fat content (at least 33% lower than that of comparable products)

High protein content (at least 20%; should be calculated on a dry matter basis for beverages, soup and milk)

Raised protein content (at least 33% higher than that of comparable products)

High level of polyunsaturated fatty acids (at least 60% of the fat, saturated fat not more than 25% of the fat, daily consumption corresponding with at least 5 g of fat)

Raised level of polyunsaturated fatty acids (at least 30% and at most 60% of the fat and at least twice the level of comparable products; the level of saturated fat does not exceed the level of polyunsaturated fat and daily consumption must correspond with at least 5 g of fat)

Low content of saturated fat (saturated fat not more than 25% of total fat, polyunsaturated fat at least 60% of total fat, daily consumption of the product must correspond with at least 5 g of fat)

“Sugar-free” or “without sugar” (no sugar present, comparable products may contain sugars)

Reduced sugar level (at least 33% less sugars than in comparable products)

No sugars added/unsweetened (no sugars, syrups or honey added)

High dietary fiber content (at least 10% on a dry matter basis for soups, milk products and beverages in the ready-for-use product.

Raised dietary fiber content (at least 33% higher than in comparable products)

Low sodium/salt (less than 40 mg sodium per 100 g or 100 ml)

Reduced sodium/salt (at least 33% less sodium than in comparable products)

No salt added (no sodium used during manufacturing)

Other claims concerning sodium: only to be used after special admission from the minister.

High level of a specific vitamin or mineral: normal daily consumption of the product in question should supply at least 20% of the (Dutch/EC) RDI

Food enrichment
Since 1996, the addition of certain levels of some vitamins and minerals in food products is allowed in the Netherlands. Concerning this matter, US exporters must send the information concerning these products for notification to the ministry of Health, Welfare and Sports, P.O. Box 5406, 2280 HK Rijswijk, Netherlands (see Appendix I).
Enrichment of foods with vitamins A and D, folic acid, selenium, copper, zinc, iodine, fluorine and amino acids is not allowed.

C. Food Additive Regulations

Subject of EC harmonization
Food additive legislation has rigorously been harmonized among EC member states.
A basic framework directive concerning additives was published in 1989 (Directive 89/107/EEC).

Concerning the conditions of use for individual additives, including maximum levels of use in particular foods, directives concerning three groups of additives have come into force:

Directive 94/35/EC on Sweeteners for use in foodstuffs sets conditions for the use of permitted bulk and intensive sweeteners: *sorbitol, mannitol, isomalt, maltitol, lactitol, xylitol, acesulfame K, aspartame, cyclamic acid and its salts, saccharine and its salts, thaumatine and neohesperidine DC.*

Directive 94/36/EC on Colours establishes a list of permitted colours and conditions of use, including maximum levels of use in particular foods, a list of foods in which colours may not be used, and a list of colours permitted for certain uses only.

Directive 95/2/EC on Food Additives other than colours and sweeteners establishes a listing of generally permitted additives, conditionally permitted preservatives and antioxidants, anti-caking agents, emulsifiers,

stabilizers, etc.

As yet, the use of the additive category flour treatment agents has not been harmonized. For this subject, special regulations on an EC level will be formulated in the future. As yet, the use of chemical bleaching agents like bromates and peroxides is not allowed.

Definition of additives
The definition of *food additive* is different from the US definition.
EC directive 89/107 mentions the following definition:
*(Art. 1.2). * 'Food additive' means any substance not normally consumed as a food in itself and not normally used as a characteristic ingredient of food whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packaging, transport and storage of such food results, or may be reasonably expected to result, in it or its by-products becoming directly or indirectly a component of such foods.**

The directive does not apply to *processing aids*, the definition of which is as follows:
*(footnote to Art. 1.3.a). * 'Processing aid' means any substance not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the unintentional but technically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not present any health risk and do not have any technological effect on the finished product.**

On an EC level as well as on a Dutch national level, there is no specific regulation for or listing of processing aids.

Dutch legislation on additives
The Dutch legislation on additives is in full conformity with the EC directives mentioned above.

Survey of additives
Appendix IV presents a list of categories of additives as mentioned in the EC basic directive and the Dutch basic decree on additives. Appendix V gives a survey of all additives mentioned in the regulation. Please note that not for all additives the category is mentioned in legislation. In the list of ingredients of a specific food product, however, a category listed in Appendix II has to be mentioned in connection with the name and/or EC number of the additive. For the sake of completeness, we emphasize that concerning each additive allowed applications and concentrations are regulated in detail. The use of many additives is very limited (sometimes in one application only).

D. Pesticides and Other Contaminants

Pesticides
Legislation concerning the admission of pesticides and their use and residue tolerances is, as yet, only partly harmonized in the EU. In the Netherlands, this subject is not regulated by food legislation, but by a specific Act (the *Pesticide Act).*

On the basis of this Act, residue tolerances for agricultural and other food products are formulated for several product/pesticide combinations. The decrees based on this Act result, after compilation of the various Dutch and EC amendments published, in two positive lists, in which residue tolerances are mentioned for different foods/pesticides combinations. One of these lists is based on EU legislation, and the other one on Dutch legislation. It is important to realize that, in general, the Dutch residue tolerances are lower than those published by the Codex Alimentarius.

Each application of each pesticides formulation for each food product must be registered in the Netherlands, on the basis of a specific application procedure to be addressed to the *College Toelating van Bestrijdingsmiddelen* at Wageningen (address: Appendix I).

Detailed information on approved pesticides and residue tolerances can be obtained from the ministry of Health, Welfare and Sports and from TNO Nutrition and Food Research Institute (addresses: Appendix I).

Concerning PCBs, residue tolerances have been laid down in a *Warenwet* decree: the *Warenwetregeling Normen PCB's.*

Heavy metals
On the basis of an agreement of the Benelux authorities (Belgium, Netherlands and Luxembourg), concrete residue tolerances have been formulated concerning levels of cadmium, lead and mercury. These tolerances depend on the product/product category and vary for cadmium between 0.005 mg/kg (milk) and 1 mg/kg (pig's kidney), for lead between 0.05 mg/kg (milk) and 2.0 mg/kg (shellfish), and for mercury between 0.001 mg/kg (milk, fruit) and 1.0 mg/kg (some categories of fish like tunny and shark). Detailed information on the tolerances for specific products can be obtained from the ministry of Health, Welfare and Sports and from TNO Nutrition and Food Research Institute (Appendix I).
Concerning *canned foods,* there are norms for:
lead: canned milk and milk products max. 0.3 mg/kg, canned tomato products max. 1.5 mg/kg, other canned foods max. 0.5 mg/kg.
tin: all canned food products max. 150 mg/kg.

Mycotoxins and toxins from bacteria
These shall not be present at dangerous levels. Concrete residue tolerances are mentioned for aflatoxins:
Aflatoxin B1 in foods and food ingredients: max. 5 µg/kg
Aflatoxin M1 in cheese max. 0.2 µg/kg, in butter max. 0.02 µg/kg, in milk and milk products max. 0.05 µg/kg.

Radioactivity
Total radioactivity from cesium 134 + 137 shall not be higher than:
370 Bq/kg for milk and milk products, including baby and infant foods 600 Bq/kg for all other foods.

E. Other Regulations and Requirements

Registration requirements
Registration of imported regular foods is not required in the Netherlands. However, composition and labeling must be in conformity with Dutch legislation. Samples of products are taken from the Dutch consumer market and checked by the Dutch Food Inspection Services.
Only for *Novel foods* and *Enriched foods* (viz. ch B2.) registration or information/notification, respectively, is required.

Novel foods legislation
On May 16,1997, EC regulation 258/97 concerning novel foods and novel food ingredients came into force. This regulation concerns introduction to the market within the community of novel foods and novel food ingredients. In the sense of this regulation, novel foods and novel food ingredients are products that have not hitherto been used for human consumption to a significant degree within the community and that *also* fall under one of the following categories:
foods and food ingredients containing or consisting of genetically modified organisms;
foods and food ingredients producted from, but not containing, genetically modified organisms;
food and food ingredients with a new or intentionally modified primary molecular structure;
foods and food ingredients consisting of or isolated from micro-organisms, fungi or algae;
foods and food ingredients consisting of or isolated from plants and food ingredients isolated from animals, except for foods and food ingredients obtained by traditional propagating or breeding practices and having a history of safe use;
foods and food ingredients to which has been applied a production process not currently used, where that process gives rise to significant changes in the composition or structure of the foods or food ingredients which affect their nutritional value, metabolism or level of undesirable substances.

The person/firm responsible for introducing a novel food to the community market shall submit a request to the authorities of the member state in which the product is to be placed on the market for the first time (for the Netherlands: ministry of Health, Welfare and Sports).
The request shall contain the information necessary to demonstrate that the product does not present a hazard to the consumer and does not mislead the consumer.

Foodstuffs for particular nutritional use
Dutch legislation on foodstuffs for particular nutritional use is derived from EC directives.
A particular nutritional use must fulfil the particular nutritional requirements of certain categories of persons whose digestive processes or metabolism are disturbed; or of certain categories of persons who are in a special physiological condition and who are therefore able to obtain special benefit from controlled consumption of certain substances in foodstuffs; or of infants or young children in good health.

As yet, specific regulations/product standards are in force for:

- Infant formulae and follow-on formulae (*Warenwetregeling Zuigelingen-voeding).* This standard includes compositional requirements and labeling requirements
- Cereal-based foods and baby foods *(Warenwetregeling Babyvoeding).* This standard covers foodstuffs fulfilling the particular requirements of infants and young children in good health, which are intended for use by infants while they are being weaned, and by young children as a supplement to their diet and/or for their progressive adaptation to ordinary food
- Food intended for weight control diets *(Warenwetregeling Energiebeperkte diëten).* This decree lays down detailed compositional and labeling requirements for such products

Also for this group of foodstuffs, no registration is required.

Packaging and container size requirements
Generally, for solid products, there are no packaging size requirements. Net weight must be in conformity with the label declaration (g or kg). An example of an exception is butter. This product must be packaged in one of the units 10, 15, 20, 25, 125, 250, 400, 500 and 1000 g. Very usual is 250 g net weight.

For liquid products some packaging requirements are applicable. Examples are:
Alcoholic beverages/spirits: the range of allowed packaging size is 0.02, 0.03, 0.04, 0.05, 0.10, 0.20, 0.35, 0.50, 0.70, 1.00, 1.125, 1.50, 2.00, 2.50, 3.00, 4.50, 5.00 and 10.00 liters. The most usual sizes are 0.50, 0.70 and 1.00 liter.
Standard beer (malt basis): 0.25, 0.30, 0.33, 0.35, 0.45, 0.50, 0.75, 1.00, 2.00, 3.00, 4.00 and 5.00 liters. The most common sizes are 0.30, 0.33 and 0.50 liter.
Milk and related products: 0.125, 0.20, 0.25, 0.50, 0.75, 1.00, 1.50 and 2.00 litres. For consumption milk, the most usual sizes are 1.00, 1.50 and 0.50 litre.
Soft drinks: no specific requirements in the Netherlands. However, it is suggested to follow the EC list of sizes to be accepted in all member countries: 0.125, 0.20, 0.25, 0.33, 0.50, 0.75, 1.00, 1.50 and 2.00 liters. All these volumina are rather usual. For cans, the 0.33 liter size is most commonly used.

Ensuring conformity to import standard
In case of intended export of products, it is always recommended to have checked the conformity of the product and the label to legal requirements by an institute in the Netherlands. Especially for *food supplements and health foods*, this is strongly recommended. Concerning these products, a specific standard is still missing on an EC level as well as on a Dutch level. Concerning vitamin preparations only, a Dutch decree is in force (the *Warenwetbesluit Vrijstelling vitaminepreparaten).*
In general, product samples shipped via express mail or parcel post can be considered as ‘samples of negligible value’, as regulated by the International Convention to Facilitate the Importation of Commercial Samples and Advertising Material. These samples are exempt from import duties and taxes. In this connection, prior authorization is not required. It is advised to render these samples useless for sale, for instance by special marking.

Certification and documentation requirements
Shipments are only accepted if the required accompanying documents are present, generally in triplicate or more (original and copies). The *bills of loading* must mention the name of the party in the Netherlands to be informed.

The original bills are destined for the consignee.
A commercial *invoice* must be present, in which *detailed* information must be supplied concerning the shipment (shipper, description of goods, manner of packing, number/markings of packages, tariff information, price/costs, payment conditions, origin). For consignments of meat a *health inspection certificate* is required, including a official *hormone declaration.*
For products of animal origin such as meat meal, meat and bone meal and blood meal a *veterinary certificate* is required. Some primary foods like fresh fruit and potatoes need a *phytosanitary certificate.*
Other documents: generally not required are *packing lists, pro forma invoice, certificates of origin, certificates of analysis.* These, however, can be asked by the importer and can facilitate clearance.
A *US Shipper's export declaration* is required if the value of shipment exceeds USD 1.500.

F. Other Specific Standards

Other relevant specific Dutch standards are:

1. Pressure packagings (spray cans). *Warenwetbesluit drukverpakkingen.* Based on EC directives 75/324 and 94/1
2. Technical (strenght) requirements for soft drink bottles. *Warenwetregeling sterkte-eisen frisdrankflessen*
3. Milk, milk products, cheese, butter. *Warenwetbesluit zuivel* and *Warenwetregeling Zuivelbereiding.* Based on EC regulations (1411/71, 1898/87) and several EC directives
4. Egg products. *Warenwetbesluit eiproducten.* Derived from EC directives 89/437 and 91/684. Health requirements for import products: EC decision 97/38
5. Margarins and other spreadible fat products. *EC regulations 1898/87 and 2991/94*
6. Coffee. *Warenwetbesluit koffie en chichorei*
7. Tea. *Warenwetbesluit thee*
8. Veterinary/health control for foods of animal origin. *Warenwetregeling Gezondheids-controles levensmiddelen van dierlijke oorsprong.* Based on several EC decisions and EC directives 90/675 and 92/118
9. Proteins (soy and wheat). *Warenwetbesluit eiwitproducten*
10. Preserved fruit products (including jams). *Warenwetbesluit verduurzaamde vruchten-producten.* Partly based on EC directive 88/593
11. Flavorings. *Warenwetbesluit aroma's* and *Warenwetregeling Stoffen in aroma's* (based on EC directive 88/388) and *Regeling geur- en smaakstoffen*
12. Radiated foods. *Warenwetbesluit Doorstraalde waren*
13. Food manufacturing guidelines. W*arenwetbesluit bereiding en behandeling van levensmiddelen*
14. Food hygiene (including guidelines for a HACCP production system). *Warenwet-regeling Hygiene van levensmiddelen.* Based on EC directive 93/43
15. Frozen foods. *Warenwetregeling Diepgevroren levensmiddelen.* Based on EC directives 92/1 and 92/2
16. Vitamin- and mineral-enriched foods. *Warenwetbesluit Toevoeging microvoedings-stoffen aan levensmiddelen.* Notification of enriched products is mandatory.
17. Meat and meat products. *Vlees- en vleeswarenbesluit* and *Warenwetregeling Productie en verhandeling gehakt vlees en vleesbereidingen* (based on EC directive 94/65)

18. Food packaging materials. *Verpakkingen- en gebruiksartikelenbesluit* and *Regeling verpakkingen en gebruiksartikelen.* Partly based on EC legislation. Supplies requirements concerning composition.

19. Mineral water. *EC directive 96/70* is applicable, including EC directive 80/777

20. Bread. *Broodbesluit, Warenwet.*

21. Flour. *Meelbesluit, Warenwet*

G. Copyright and/or Trademark Laws

Copyright
The Netherlands and the US are both members of the "Universal Copyright Convention". As a consequence, the copyright to works of US authors previously copyrighted in the US is also protected in the Netherlands.

Trade marks
Trade mark registration in the Netherlands is based on Benelux legislation. On the basis of the relevant law, registration can be obtained for the 3 Benelux countries (Belgium, Netherlands and Luxembourg), not for the Netherlands only.
Applications for trademark registration in the Benelux can be sent to Benelux Merkenbureau (Benelux Trademark Office), Bordewijklaan 15, 2591 XR The Hague (Den Haag), phone +31 70 349 11 11, fax +31 70 347 57 08 (Appendix I).
International trademark registrations, as regulated by the Madrid Agreement, are also effective in the Benelux countries.

H. Import Procedure

In Chapter E, a survey is supplied concerning the required import/export documents. In general, for these documents the English language is accepted.
As a rule, registration by regulatory agencies is not required (exceptions: novel foods and enriched foods). Except when products are damaged, no specific problems are to be encountered which can hinder quick customs clearance. Goods can, however, only be cleared if the required shipping documents are available and relevant costs (customer duty, taxes) are paid.

Clearance is carried out by the customs house. As a rule, food regulatory agencies/Food Inspection Services are not involved at this stage. In harbors, airports and major cities sufficient warehouse facilities are present for customs storage.

In the Netherlands, retail organizations and supermarkets generally import through importers or wholesalers rather than importing directly. They have experienced that this enables quick customs clearance. Another advantage is that Dutch importers have nation-wide distribution.

Appendix 1: Major Regulatory Agencies

Ministry of Health, Welfare and Sports
Directie Gezondheidsbeleid
director Mr. S. Van Hoogstraten
Sir Winston Churchillaan366-368
P.O. Box 5406
2280 HK RIJSWIJK
tel: ++31-70-340 68 84
fax: ++31-70-340 51 77

Hoofdinspectie Gezondheidsbescherming van het Staatstoezicht op de Volksgezondheid
(Food Inspection Services Central Office)
Sir Winston Churchillaan 362
P.O. Box 5840
2280 HV RIJSWIJK
tel: ++31-70-340 50 60
fax: ++31-70- 40 54 35

College voor de Toelating van Bestrijdingsmiddelen
(Board for the Authorization of Pesticides)
Stadsbrink 5
P.O. Box 217
6700 AE WAGENINGEN
tel: ++31-317-47 18 10
fax: ++31-317-47 18 99

Benelux Merkenbureau
(Benelux Trademark Office)
Bordewijklaan 15
2591 XR 's-GRAVENHAGE
tel: ++31-70-349 11 11
fax: ++31-70-347 57 08

Information, Consultancy:
TNO Nutrition and Food Research Institute
Utrechtseweg 48
P.O. Box 360
3700 AJ ZEIST
tel: ++31-30-694 41 44
fax: ++31-30-695 72 24
e-mail Wesselink@voeding.tno.nl

Appendix 2: Local Contacts

Local Food Inspection Services - Keuringsdienst van Waren):

Keuringsdienst van Waren Alkmaar
Burgpoelwaard 6
P.O. Box 9376
1800 GJ ALKMAAR
tel: ++31-72-561 84 44
fax: ++31-72-562 53 24

Keuringsdienst van Waren Amsterdam
Hoogte Kadijk 401
1018 BK AMSTERDAM
tel: ++31-20-623 75 25
fax: ++31-20-620 82 99

Keuringsdienst van Waren Enschede
Vlierstraat 111
P.O. Box 777
7500 AT ENSCHEDE
tel: ++31-53-475 11 11
fax: ++31-53-477 11 55

Keuringsdienst van Waren Goes
Evertsenstraat 17
P.O. Box 167
4460 AD GOES
tel: ++31-113-21 49 10
fax: ++31-113-23 04 36

Keuringsdienst van Waren ‘s-Gravenhage
Neherkade 1k
2521 VA ‘s-GRAVENHAGE
tel: ++31-70-398 89 20
fax: ++31-70-398 91 67

Keuringsdienst van Waren Groningen
Eendrachtskade Zuidzijde 2
P.O. Box 465
9700 AL GRONINGEN
tel: ++31-50-313 48 11
fax: ++31-50-313 81 74

Keuringsdienst van Waren ‘s-Hertogenbosch
Rijzertlaan 19
P.O. Box 2280
5202 CG ‘s-HERTOGENBOSCH
tel: ++31-73-624 91 49
fax: ++31-73-621 15 45

Keuringsdienst van Waren Leeuwarden
Oostergoweg 2
8932 PG LEEUWARDEN
tel: ++31-58-289 02 05
fax: ++31-58-289 06 35

Keuringsdienst van Waren Maastricht
Florijnruwe 111
P.O. Box 2516
6201 GA MAASTRICHT
tel: ++31-43-354 63 00
fax: ++31-43- 343 73 85

Keuringsdienst van Waren Nijmegen
Meijhorst 60-02
P.O. Box 260
6500 AG NIJMEGEN
tel: ++31-24-344 64 44
fax: ++31-24-344 29 38

Keuringsdienst van Waren Rotterdam
Baan 74
P.O. Box 23081
3001 KB ROTTERDAM
tel: ++31-10-402 08 00
fax: ++31-10-413 08 69

Keuringsdienst van Waren Utrecht
Nijenoord 6
P.O. Box 10123
3505 AB UTRECHT
tel: ++31-30-246 16 11
fax: ++31-30-242 25 66

Keuringsdienst van Waren Zutphen
De Stoven 22
P.O. Box 9012
7200 GN ZUTPHEN
tel: ++31-575-52 66 44
fax: ++31-575-52 56 07

Appendix 3: Generic Name of Ingredients

(For ingredient declaration purposes)

	Ingredient	Generic Name
1.	any refined oil (*olive oil not included*)	olie
		plantaardige olie
		dierlijke olie
	(*If the oil is hydrogenated it must be labeled as such*)	geharde olie
2.	Any refined fat	vet
		plantaardig vet
		dierlijke vet
3.	Mixtures of flour	meel (*followed by a list of relevant cereals in correct order*)
4.	Starch, physically/enzymatically modified starch	zetmeel
	Chemically modified starch	gemodificeerd zetmeel
5.	Any species of fish	vis
6.	Poulty meat ingredients	pluimveevlees
7.	Cheese ingredients	kaas
8.	Herbs (*max. 2% in product*)	kruiden (*or:*) mengsel van kruiden
9.	Spices not exceeding 2% of product	specerijen (*or:*) mengsel van specerijen
10.	Gum preparation used in chewing gum	gombasis
11.	Crumbs	paneermeel
12.	All catergories of saccharose	suiker
13.	Dextrose anh. of monohydrate	dextrose (*or:*) glucose
14.	All kinds of caseinates	caseïnaten
15.	Crystallized fruit not exceeding 10% of the product	geconfijte vruchten
16.	All kinds of syrup, made from starch	glucosestroop
17.	Press, expeller or refined cocoa butter	cacaoboter
18.	Any mixture of vegetable	groenten
19.	Any type of wine (reg. EEC 822/87)	Wijn

Appendix 4: Categories Of Additives

Which must be identified in a list of ingredients

	Category	Translation (Dutch)
1.	Acid	Voedingszuur
2.	Acidity regulator	Zuurteregelaar
3.	Anti-caking agent	Anti-klontermiddel
4.	Anti-foaming agent	Anti-schuimmiddel
5.	Anti-oxidant	Antioxydant
6.	Bulking agent	Vulstof
7.	Colour	Kleurstof
8.	Emulsifier	Emulgator
9.	Emulsifying salt	Smeltzout
10.	Firming agent	Verstevigingsmiddel
11.	Flavour enhancer	Smaakversterker
12.	Flour treatment agent	Meelverbeteraar
13.	Gelling agent	Geleermiddel
14.	Glazing agent	Glansmiddel
15.	Humectant	Bevochtigingsmiddel
16.	Modified starch	Gemodificeerd zetmeel
17.	Preservative	Conserveermiddel
18.	Propellant gas and packaging gas	Drijfgas (verpakkingsgas)
19.	Raising agent	Rijsmiddel
20.	Stabilizer	Stabilisator
21.	Sweetener	Zoetstof
22.	Thickener	Verdikkingsmiddel

Appendix 5: Survey of Additives

Name	Category (if mentioned)	EC-registration number
curcumin	colour	E 100
riboflavin	colour	E 101
riboflavin-5'-phosphate	colour	E 101
tartrazine	colour	E 102
quinoline Yellow	colour	E 104
sunset Yellow FCF	colour	E 110
cochineal (carmine)	colour	E 120
azorubine (carmoisine)	colour	E 122
amaranth	colour	E 123
ponceau 4R (cochineal red A)	colour	E 124
erythrosine	colour	E 127
red 2G	colour	E 128
allura red AC	colour	E 129
patent Blue V	colour	E 131
indigotine (indigo carmine)	colour	E 132
brilliant Blue FCF	colour	E 133
chlorophylls and chlorophyllins	colour	E 140
chlorophylls	colour	E 140
chlorophyllins	colour	E 140
copper complex of chlorophylls and chlorophyllins	colour	E 141
copper complex of chlorophylls	colour	E 141
copper complex of chlorophyllins	colour	E 141
green S	colour	E 142
plain caramel	colour	E 150 a
caustic sulphite caramel	colour	E 150 b
ammonia caramel	colour	E 150 c
sulphite ammonia caramel	colour	E 150 d

brilliant black BN (black BN) vegetable carbon	colour	E 153
brown FK	colour	E 154
brown HT	colour	E 155
carotenes	colour	E 160 a
mixed carotenes	colour	E 160 a
beta carotene	colour	E 160 a
annatto (bixin, norbixin)	colour	E 160 b
paprika extract, capsanthin, capsorubin	colour	E 160 c
lycopene	colour	E 160 d
beta-apo-8'carotenal (C 30)	colour	E 160 e
ethyl ester of beta-apo-8'-carotenic acid (C 30)	colour	E 160 f
lutein	colour	E 161 b
canthaxanthin	colour	E 161 g
beetroot Red (betanin)	colour	E 162
anthocyanins	colour	E 163
calcium carbonate	colour	E 170
titanium dioxide	colour	E 171
iron oxides/hydroxides	colour	E 172
aluminium	colour	E 173
silver	colour	E 174
gold	colour	E 175
litholrubine BK	colour	E 180
sorbic acid	preservative	E 200
potassium sorbate	preservative	E 202
calcium sorbate	preservative	E 203
benzoic acid	preservative	E 210
sodium benzoate	preservative	E 211
potassium benzoate	preservative	E 212
calcium benzoate	preservative	E 213

ethyl p-hydroxybenzoate	preservative	E 214
sodium ethyl p-hydroxybenzoate	preservative	E 215
propyl p-hydroxybenzoate	preservative	E 216
sodium propyl p-hydroxybenzoate	preservative	E 217
methyl p-hydroxybenzoate	preservative	E 218
sodium methyl p-hydroxybenzoate	preservative	E 219
sulphur dioxide	preservative	E 220
sodium sulphite	preservative	E 221
sodium hydrogen sulphite	preservative	E 222
sodium metabisulphite	preservative	E 223
potassium metabisulphite	preservative	E 224
calcium sulphite	preservative	E 226
calcium hydrogen sulphite	preservative	E 227
potassium hydrogen sulphite	preservative	E 228
biphenyl, diphenyl	preservative	E 230
orthophenyl phenol	preservative	E 231
sodium orthophenyl phenol	preservative	E 232
thiabendazole	preservative	E 233
nisin	preservative	E 234
natamycin	preservative	E 235
hexamethylene tetramine	preservative	E 239
dimethyl dicarbonate	preservative	E 242
potassium nitrite	preservative	E 249
sodium nitrite	preservative	E 250
sodium nitrate	preservative	E 251
potassium nitrate	preservative	E 252
acetic acid		E 260
potassium acetate		E 261
sodium acetates		E 262

sodium acetate		E 262
sodium hydrogen acetate (sodium diacetate)		E 262
calcium acetate		E 263
lactic acid		E 270
propionic acid	preservative	E 280
sodium propionate	preservative	E 281
calcium propionate	preservative	E 282
potassium propionate	preservative	E 283
boric acid	preservative	E 284
sodium tetraborate (borax)	preservative	E 285
carbon dioxide		E 290
malic acid		E 296
fumaric acid		E 297
ascorbic acid		E 300
sodium ascorbate		E 301
calcium ascorbate		E 302
fatty acid esters of ascorbic acid		E 304
ascorbylpalmitate		E 304
ascorbylstearate		E 304
tocopherol-rich extract		E 306
alpha-tocopherol		E 307
gamma-tocopherol		E 308
delta-tocopherol		E 309
propyl gallate	antioxidant	E 310
octyl gallate	antioxidant	E 311
dodecyl gallate	antioxidant	E 312
erythorbic acid	antioxidant	E 315
sodium erythorbate	antioxidant	E 316
butylated hydroxyanisole (BHA)	antioxidant	E 320

butylated hydroxytoluene (BHT)	antioxidant	E 321
lecithins		E 322
sodium lactate		E 325
potassium lactate		E 326
calcium lactate		E 327
citric acid		E 330
sodium citrates		E 331
monosodiumcitrate		E 331
disodium citrate		E 331
trisodium citrate		E 331
potassium citrates		E 332
monopotassiumcitrate		E 332
tripotassiumcitrate		E 332
calcium citrates		E 333
monocalcium citrate		E 333
dicalcium citrate		E 333
tricalcium citrate		E 333
tartaric acid (L(+)-)		E 334
sodium tartrates		E 335
monosodium tartrate		E 335
disodium tartrate		E 335
potassium tartrates		E 336
monopotassium tartrate		E 336
dipotassium tartrate		E 336
sodium potassium tartrate		E 337
phosphoric acid		E 338
sodium phosphates		E 339
monosodium phosphate		E 339
disodium phosphate		E 339

trisodium phosphate	E 339
potassium phosphates	E 340
monopotassium phosphate	E 340
dipotassium phosphate	E 340
tripotassium phosphate	E 340
calcium phosphates	E 341
monocalcium phosphate	E 341
dicalcium phosphate	E 341
tricalcium phosphate	E 341
sodium malates	E 350
sodium malate sodium hydrogen malate	E 350
potassium malate	E 351
calcium malates	E 352
calcium malate	E 352
calcium hydrogen malate	E 352
metatartaric acid	E 353
calcium tartrate	E 354
adipic acid	E 355
sodium adipate	E 356
potassium adipate	E 357
succinic acid	E 363
triammonium citrate	E 380
calcium disodium ethylene diamine tetra- acetate (calcium disodium EDTA)	E 385
alginic acid	E 400
sodium alginate	E 401
potassium alginate	E 402
ammonium alginate	E 403
calcium alginate	E 404

propane-1,2-diol alginate		E 405
agar		E 406
carrageenan		E 407
processed echeuma seeweed (PES)		E 407 a
locust bean gum		E 410
guar gum		E 412
tragacanth		E 413
acacia gum (gum arabic)		E 414
xanthan gum		E 415
karaya gum		E 416
tara gum		E 417
gellan gum		E 418
sorbitol	sweetener	E 420
sorbitol syrup	sweetener	E 420
mannitol	sweetener	E 421
glycerol		E 422
polyoxyethylene-40-stearate		E 431
polyoxyethylene sorbitan monolaurate (polysorbate 20)		E 432
polyoxyethylene sorbitan monooleate (polysorbate 80)		E 433
polyoxyethylene sorbitan monopalmitate (polysorbate 40)		E 434
polyoxyethylene sorbitan monostearate (polysorbate 60)		E 435
polyoxyethylene sorbitan tristearate (polysorbate 65)		E 436
pectins		E 440
pectin		E 440
amidated pectin		E 440
ammonium phosphatides		E 442
sucrose acetate isobutyrate		E 444
glycerol, esters of wood rosins		E 445
diphosphates		E 450

disodium diphosphate	E 450
trisodium diphosphate	E 450
tetrasodium diphosphate	E 450
dipotassium diphosphate	E 450
tetrapotassium diphosphate	E 450
dicalcium diphosphate	E 450
calcium dihydrogen diphosphate	E 450
triphosphates	E 451
pentasodium triphosphate	E 451
pentapotassium triphosphate	E 451
polyphosphates	E 452
sodium polyphosphate	E 452
potassium polyphosphate	E 452
sodium calcium polyphosphate	E 452
calcium polyphosphate	E 452
cellulose	E 460
microcristalline cellulose	E 460
powdered cellulose	E 460
methylcellulose	E 461
hydroxypropyl cellulose	E 463
hydroxypropyl methyl cellulose	E 464
ethyl methyl cellulose	E 465
carboxy methyl cellulose	E 466
sodium, potassium and calcium salts of fatty acids	E 470 a
magnesium salts of fatty acids	E 470 b
mono- and diglycerides of fatty acids	E 471
acetic acid esters of mono- and diglycerides of fatty acids	E 472 a
lactic acid esters of mono- and diglycerides of fatty acids	E 472 b
citric acid esters of mono- and diglycerides of fatty acids	E 472 c

tartaric acid esters of mono- and diglycerides of fatty acids	E 472 d
mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	E 472 e
mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	E 472 f
sucrose esters of fatty acids	E 473
sucroglycerides	E 474
polyglycerol esters of fatty acids	E 475
polyglycerol polyricinoleate	E 476
propane-1,2-diol esters of fatty acids	E 477
thermally oxidized soybeanoil interacted with mono- and diglycerides of fatty acids	E 479 b
sodium stearoyl-2-lactylate	E 481
calcium stearoyl-2-lactylate	E 482
stearyl tartrate	E 483
sorbitan monostearate	E 491
sorbitan tristearate	E 492
sorbitan monolaurate	E 493
sorbitan monooleate	E 494
sorbitan monopalmitate	E 495
sodium carbonates	E 500
sodium carbonate	E 500
sodium hydrogen carbonate	E 500
sodium sesquicarbonate	E 500
potassium carbonates	E 501
potassium carbonate	E 501
potassium hydrogen carbonate	E 501
ammonium carbonates	E 503
ammonium carbonate	E 503
ammonium hydrogen carbonate	E 503

magnesium carbonates	E 504
magnesium carbonate	E 504
magnesium hydroxide carbonate	E 504
hydrochloric acid	E 507
potassium chloride	E 508
calcium chloride	E 509
magnesium chloride	E 511
stannous chloride	E 512
sulphuric acid	E 513
sodium sulphates	E 514
sodium sulphate	E 514
sodium hydrogen sulphate	E 514
potassium sulphates	E 515
potassium sulphate	E 515
potassium hydrogen sulphate	E 515
calcium sulphate	E 516
ammonium sulphate	E 517
aluminium sulphate	E 520
aluminium sodium sulphate	E 521
aluminium potassium sulphate	E 522
aluminium ammonium sulphate	E 523
sodium hydroxide	E 524
potassium hydroxide	E 525
calciumhydroxide	E 526
ammonium hydroxide	E 527
magnesium hydroxide	E 528
calcium oxide	E 529
magnesium oxide	E 530
sodium ferrocyanide	E 535

potassium ferrocyanide	E 536
calcium ferrocyanide	E 538
sodium aluminium phosphate, acidic	E 541
silicon dioxide	E 551
calcium silicate	E 552
magnesium silicate	E 553 a
magnesium trisilicate	E 553 a
talc	E 553 b
sodium aluminium silicate	E 554
potassium aluminium silicate	E 555
calcium aluminium silicate	E 556
bentonite	E 558
aluminium silicate (kaolin)	E 559
fatty acids	E 570
gluconic acid	E 574
glucono-delta-lactone	E 575
sodium gluconate	E 576
potassium gluconate	E 577
calcium gluconate	E 578
ferrous gluconate	E 579
ferrous lactate	E 585
glutamic acid	E 620
monosodium glutamate (MSG)	E 621
monopotassium glutamate	E 622
calcium diglutamate	E 623
mono ammonium glutamate	E 624
magnesium diglutamate	E 625
guanylic acid	E 626
disodium guanylate	E 627

dipotassium guanylate		E 628
calcium guanylate		E 629
inosinic acid		E 630
disodium inosinate		E 631
dipotassium inosinate		E 632
calcium inosinate		E 633
calcium-5'-ribonucleotides		E 634
disodium-5'-ribonucleotides		E 635
glycine and its sodiumsalt		E 640
dimethyl polysiloxane		E 900
bees wax, white and yellow		E 901
candelilla wax		E 902
carnauba wax		E 903
shellac		E 904
montan acid esters		E 912
oxidized polyethylene wax		E 914
carbamide		E 927 b
argon		E 938
helium		E 939
nitrogen		E 941
nitrous oxide		E 942
oxygen		E 948
acesulphame-K	sweetener	E 950
aspartame	sweetener	E 951
cyclamate (incl. sodium/potassium salts)	sweetener	E 952
isomalt	sweetener	E 953
saccharin (incl. sodium, potassium and calcium salts)	sweetener	E 954
thaumatin	sweetener	E 957
neohesperidine-DC	sweetener	E 959

maltitol	sweetener	E 965
maltitol syrup	sweetener	E 965
lactitol	sweetener	E 966
xylitol	sweetener	E 967
quillaia extract		E 999
lysozyme	preservative	E 1105
polydextrose		E 1200
polyvinylpyrrolidone		E 1201
polyvinylpolypyrrolidone		E 1202
oxidized starch		E 1404
mono starch phosphate		E 1410
distarch phosphate		E 1412
phosphated distarch phosphate		E 1413
acetylated distarch phosphate		E 1414
acetylated starch		E 1420
acetylated distarch adipate		E 1422
hydroxy propyl starch		E 1440
hydroxy propyl distarch phosphate		E 1442
starch sodium octenyl succinate		E 1450
triethyl citrate		E 1505
glyceryl triacetate (triacetin)		E 1518