EUROPEAN FEDERATION OF THE TRADE
IN DRIED FRUIT & EDIBLE NUTS • PROCESSED FRUIT & VEGETABLES
PROCESSED FISHERY PRODUCTS • SPICES • HONEY

FRUCOM WORKING GROUP:

PROCESSED FRUIT & VEGETABLES / PROCESSED FISHERY PRODUCTS

Food Safety

16 March 2026

Omnibus on Food and Feed Safety – Focus on imported products

On 16 December, the Commission has published its proposals for the omnibus simplification package, strengthening of food and feed safety requirements. These include a directive and regulation, accompanied by a staff working document. The proposals are currently being analysed by the Council and the European Parliament.

Measures on Official controls:

- Strengthen import control measures, including a 50% increase in audits of non-EU countries over the next two years and a 33% increase in audits at EU Border Control Posts.
- Increased frequency of checks for targeted non-compliant commodities and countries.
- Significantly increase import controls, with a special task force composed of Member States and experts. Provide training for around 500 Member State national authority staff on official controls.

State of Play – European Parliament and Council:

European Parliament

- Leadership of committees has been confirmed (COMAGRI and COMENVI).
- Rapporteur draft report expected spring 2026, committee vote expected mid-2026.

Council

- Working Party discussions underway (last meeting on 6 March).
- Member States generally welcome of the Omnibus but present individual concerns, mostly focused on Plant protection products (PPPs) and MRLs.
- The Council is encouraged by the Commission to move as fast as possible.

List of countries approved for imports to the EU

Regulation 2024/2599 in October 2024, **on the list of third countries or regions authorised for the entry into the Union of products of animal origin, regarding the application of the prohibition on the use of certain antimicrobial medicinal products.**

According to the Regulationsome , major EU aquaculture product suppliers **after 3 September 2026.** This list can still be amended in case countries submit the necessary information.

- **March 2026: Regarding Indonesia and India, the Commission informs that "no further information is currently requested from both countries". The country list will be published by DG SANTE in due time.**

AGRINFO requests feedback on a draft guidance on the new requirements on the use of antimicrobials / antibiotics in food producing animals, currently under development. FRUCOM will share it with members interested in providing feedback.

Commission Implementing Regulation (EU) 2026/187 of 28 January 2026 amending Implementing Regulation (EU) 2021/405 as regards the lists of third countries or regions thereof authorised for the entry into the Union of consignments of certain animals and goods intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council will apply on 18 February.

With respect to aquaculture products, the following amendments have been made:

- Ukraine has been delisted on 'Only marine gastropods'. It is now approved for 'finfish and finfish products only'.
- Albania has been approved for 'only raw crustaceans'.
- Uganda – approved control plan for aquaculture: finfish and finfish products.
- Japan approved for 'finfish and finfish products only'.
- Ukraine approved for 'finfish and finfish products only'.

Contaminants: PFAS

EU updates:

European Chemicals Agency (ECHA) – final opinion on "the universal restriction proposal on all per- and polyfluoroalkyl substances (PFAS)" announced for end of 2026, draft opinion agreed on 11 March, to be published soon. Expected to include:

- Derogation for fluorinated packaging essential for safe handling of chemicals in regulated sectors.

European Food Safety Authority (EFSA) – Two assessments ongoing (deadlines 31 July 2026, 1 August 2027).

- 1st assessment – Toxicological Reference Values assessment for Trifluoroacetic acid (TFA).
- 2nd assessment – General and will not focus on specific active substances. Subject to public consultation.

Germany submitted a proposal to ECHA for stricter hazard classifications for TFA (one PFAS substance).

- Legal deadline for ECHA opinion – 17 October 2026.
- Commission will draft regulation based on this opinion (expected publication on June-December 2027).

Denmark ban (phase out) of 33 Plant Protection Products associated to PFAS.

- Other MS following – Netherlands, Sweden (Norway). Reviews predicted to run until 2028.

Fisheries – European Environmental Bureau (EEB) report "'Forever Chemicals' poisoning Europe's waters and fish: The tip of the PFAS iceberg"

German Federal Institute for Risk Assessment – Fish consumption can account for 90% of total dietary PFOS (one PFAS substance) consumption for humans.

Report:

- Samples taken from inland and coastal fish in 7 EU Member States.
- Results: **Nearly all samples exceed the proposed levels.** Nearly ¼ of samples from Sweden, and 15% of samples from France, Austria and Spain exceeded the proposed levels 500 times.

Contaminants: PAH draft Maximum Levels

Draft Commission recommendation on monitoring of polycyclic aromatic hydrocarbons (PAH), furan-2(5H)-one, 3-methyl-2(5H)-furanone, 4-methyl-2(5H)-furanone, benzene-1,2-diol (catechol), 4H-pyran-4-one and benzofuran and other contaminants of relevance in foods smoked with the use of conventional smoking processes is under discussion with Member States and **is expected to be adopted on Q2 2026**.

Draft Commission Regulation amending Regulation (EU) 2023/915 as regards maximum levels of polycyclic aromatic hydrocarbons (PAHs) in certain foods:

Proposed changes in **red**.

	Polycyclic aromatic hydrocarbons (PAHs)	Maximum level (µg/kg)		Remarks
		Benzo(a)pyrene	Sum of PAHs: benzo(a)pyrene, benz(a)anthracene, benzo(b) fluoranthene and chrysene	For the sum of PAHs, maximum levels refer to lower bound concentrations, which are calculated on the assumption that all the values of the four substances below the limit of quantification are zero.
5.1.7	Smoked fishery products ([2]) except products listed in 5.1.8 **Fishery products containing smoked ingredients**	**1,5** (2,0)	**10,0** (12,0)	In case of fish, the maximum level applies to muscle meat of fish. Where fish are intended to be eaten whole, the maximum level applies to the whole fish. The maximum level for smoked crustaceans applies to muscle meat from appendages and abdomen, that means, that the cephalothorax of crustaceans is excluded. In case of smoked crabs and crab-like crustaceans (Brachyura and Anomura) it applies to muscle meat from appendages.
5.1.8	Smoked sprats and canned smoked sprats (Sprattus sprattus) Smoked Baltic herring ≤ 14 cm length and canned smoked Baltic herring ≤ 14 cm length (Clupea harengus membras) (*) Heat treated meat and heat treated meat products placed on the market for the final consumer	**4,0** (5,0)	**24,0** (30,0)	Where fish are intended to be eaten whole, the maximum level applies to the whole fish. Meat and meat products that have undergone a heat treatment potentially resulting in formation of PAH, i.e. only grilling and barbecuing. For the canned products, the maximum level applies to the whole content of the can. As regards the maximum level for the whole composite product, Article 3(1), point (c) and Article 3(2) apply.'
	Katsuobushi (dried bonito, Katsuwonus pelamis) Bivalve molluscs ([2]) (fresh, chilled or frozen)	5,0	30,0	

Contaminants: Mercury

Technical discussions between the Commission and Member States – Mercury in canned fish (November 2025)

- Member States discussed the setting of maximum levels on canned tuna and/other species. Some in favour, some question setting MLs for any canned fish as this could be problematic (e.g. to influence consumer choices).
- Discussions on the need for additional monitoring data before discussing maximum levels. The harmonization of sampling procedures was also discussed as a necessity to establish before additional data collection.
- Discussions on the possibility to extend measures to other heavy metals and inorganic arsenic.

The European Food Safety Authority (EFSA) has published a research paper on the "Frequency of consumption of different fish, crustacean and mollusc species contributing to methylmercury exposure and consumer awareness of national advice on their consumption“ (February 2026).

- The research assessed fish and other seafood consumption patterns and consumer awareness of related health risks and benefits across the 27 Member States, Iceland and Norway.
- The analysis showed that fish and other seafood consumption increased between the two surveys across all countries and species categories, regardless of whether updated advice was issued.
- Awareness of chemical contaminants was generally low, with mercury being the most recognised contaminant. Awareness of national advice was moderate and slightly higher among pregnant women but reported changes in consumption behaviour linked to this advice were limited.
- Information sources also played a role in shaping consumer behaviour and these varied per country and population group.

Contaminants: Mineral oil (MOH)

The EU has notified the WTO of a Draft Regulation amending Regulation (EU) 2023/915 as regards maximum levels of mineral oil aromatic hydrocarbons in food (MOH).

The proposed Maximum Levels are on the table below. These are in line with previously published drafts.

The fat/oil content refers to the declared fat/oil content or, in absence of a declared fat/oil content, to the fat/oil content as determined by the competent authority.

Mineral Oil Aromatic Hydrocarbons (≥C10 to ≤C50)	Maximum levels (mg/kg)
Fish oils and oils from other marine organisms and algae	10,0 from 01/01/2027, 5,0 from 01/01/2030
Products with < 4% fat/oil content	0,50 from 01/01/2030
Products with ≥ 4% and ≤ 50% fat/oil content	1,0 from 01/01/2030
Products with > 50% fat/oil content	2,0 from 01/01/2030

On 16 March, the Commission has shared the two draft Regulations (maximum levels + methods of sampling and analysis) and the Monitoring Recommendation.

A possible vote on these documents is scheduled for a Standing Committee meeting on Member States of 13 May 2026.

Contaminants: Inorganic Arsenic

On 3 December 2025, the Commission published a targeted stakeholder consultation regarding suggested possible maximum levels for cadmium, inorganic arsenic, iodine and lead in **seaweed**.

On 18 September 2025, the Commission published Regulation (EU) 2025/1891 amending Regulation (EU) 2023/915 as regards **maximum levels of inorganic arsenic in fish and other seafood:**

3.410	**Arsenic**	**Maximum level (mg/kg)**	**Remarks**
3.4.5	Muscle meat of the following fish:		The maximum level applies to the wet weight. Where fish are intended to be eaten whole, the maximum level applies to the whole fish. In case of dried, diluted, processed and/or compound food, Article 3(1) and (2) applies.
3.4.5.1	Species other than those listed under 3.4.5.2	**0,10**	
3.4.5.2	Anglerfish, monkfish and giant stargazer (*Lophius* species; *Kathetostoma giganteum*), flatfishes (*Pleuronectiformes* species), haddock (*Melanogrammus aeglefinus*), herring (*Clupea* species), ray (*Rajidae* species) and shark (all species).	**0,50**	
3.4.6	Crustaceans		The maximum level applies to the wet weight. The maximum level applies to muscle meat from appendages and abdomen, which means that the cephalothorax of crustaceans is excluded. In case of crabs and crab-like crustaceans (*Brachyura* and *Anomura*) the maximum level applies to the muscle meat from appendages. In case of dried, diluted, processed and/or compound food, Article 3(1) and (2) applies.
3.4.6.1	Crabs and crab-like crustaceans (*Brachyura and Anomura*), prawn and shrimps (all species).	**0,10**	
3.4.6.2	Crustaceans other than those listed under 3.4.6.1 and 3.4.6.3.	**0,20**	
3.4.6.3	Langoustine (*Nephrops norvegicus*) and rock lobster (*Jasus* species)	**1,5**	
3.4.7	Bivalve molluscs		The maximum level applies to the wet weight. In case of *Pecten maximus*, the maximum level applies to the adductor muscle and gonad only. In case of dried, diluted, processed and/or compound food, Article 3(1) and (2) applies.
3.4.7.1	Scallops	**0,10**	
3.4.7.2	Bivalve molluscs other than those listed under 3.4.7.1	**0,50**	
3.4.8	Cephalopods	**0,050**	The maximum level applies to the wet weight. The maximum level applies to the animal without viscera. In case of dried, diluted, processed and/or compound food, Article 3(1) and (2) applies.
		Total arsenic	The maximum level for total arsenic applies to the products listed in 3.4.9.

Additives: SO2 (sulphur dioxide) – MLs evaluation by EFSA

EFSA has published its updated assessment of dietary exposure to sulfur dioxide–sulfites (E 220–228), including scenarios based on two possible sets of alternative maximum permitted levels (MPLs) for these additives. The levels for processed fish and fishery products are:

Current provisions		Alternative scenarios		
Restrictions/exceptions	**ML (mg/kg or mg/L as appropriate)**	**Restrictions/exceptions**	**Scenario MPL1 (mg/kg or mg/L as appropriate)**	**Scenario MPL2 (mg/kg or mg/L as appropriate)**
Only cooked crustaceans and cephalopods	50	Only cooked crustaceans and cephalopods	100	100
Only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family up to 80 units	135	Only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family	200	200
Only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family between 80 and 120 units	180	/	/	/
Only dried salted fish of the 'Gadidae' species	200	Only dried salted fish of the 'Gadidae' species	10	10
Only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family over 120 units	170	/	/	/

None of these products was identified in the most significant categories contributing to dietary exposure.

Contaminants: BPA

Workshop by Agrinfo on BPA in packaging (December 2025):

- BPA has various uses in packaging, and it is an endocrine disruptor.
- Under the new obligations, migration into food shall not be detectable. Companies also need to prepare a declaration of conformity. The detection limit of 1 µg/kg poses challenges with the reliability of results, with a risk of false positives.
- BPA will be completely banned from 20 July 2026, and transitional measures will apply until January 2029.

Practical recommendations:

- For most packaging, it is sufficient to provide confirmation that BPA and any other Bisphenol are not used – very few exemptions.
- If BPA analysis is needed, make sure the lab has experience with the extremely low limits and discuss measures to avoid contaminations .