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If a whole or part of a paragraph has been amended, the date of the amending regulation appears in square brackets at the end of the paragraph. If a whole paragraph or sub-paragraph has been deleted, the date of the deletion appears in square brackets beside the deleted paragraph or sub-paragraph.

Republic of Latvia

Cabinet

Regulation No. 461

Adopted 12 August 2014

Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring, and Control Thereof

*Issued pursuant to
Section 4, Paragraph twelve of the Law on the Supervision of the Handling of Food*

I. General Provisions

1. This Regulation prescribes the requirements for food quality schemes, as well as the procedures for the implementation, operation, monitoring, and control thereof.

2. In conformity with Article 22(1) and (2) of Commission Regulation (EC) No 1974/2006 of 15 December 2006 laying down detailed rules for the application of Council Regulation (EC) No 1698/2005 on support for rural development by the European Agricultural Fund for Rural Development (EAFRD), food quality schemes shall be as follows:

- 2.1. the national food quality scheme;
- 2.2. the organic farming scheme;
- 2.3. the protected geographical indications scheme;
- 2.4. the scheme of protected designations of origin;
- 2.5. the traditional specialities guaranteed scheme.

3. In the food quality scheme all stages of the handling of food shall be traceable, a producer of a scheme product (hereinafter – the operator) shall comply with the requirements in conformity with the laws and regulations governing food quality schemes, and a product intended for human consumption has been placed on the market.

[20 October 2015; 11 October 2016]

3.¹ Labelling of the food quality scheme products shall include indications in accordance with the following:

3.¹ 1. Paragraphs 21 and 23 of and Annex 5 to this Regulation – for the national food quality scheme;

3.¹ 2. laws and regulations in the field of organic farming – for the organic farming scheme;

3.¹ 3. Articles 12 and 23 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs, as well as Article 13 of and Annex X to Commission Implementing Regulation (EU) No 668/2014 of 13 June 2014 laying down rules for the application of Regulation (EU) No 151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs – for the protected geographical indications scheme, the scheme of protected designations of origin, and the traditional specialities guaranteed scheme.
[20 October 2015]

4. A food product complies with the requirements of the organic farming scheme, provided it is produced in accordance with the laws and regulations in the field of organic farming and placed on the market after labelling thereof with an indication of organic farming.
[11 October 2016]

5. Conformity of the operator with the organic farming scheme shall be certified by control bodies laid down in the laws and regulations regarding the procedures for monitoring and control of organic farming (hereinafter – the control body) by complying with the following criteria:

5.1. the operator produces the food product laid down in Paragraph 4 of this Regulation;

5.2. the final product produced in conformity with the scheme has been placed on the market;

5.3. the total volume of production marketed in the organic farming scheme of each operator in the period from 1 September of the previous year to 31 August of the current year shall, in monetary terms, not be less than:

5.3.1. EUR 210:

5.3.1.1. for a producer of primary products of organic farming, including a producer of apiculture products who places pre-packaged and labelled organic products on the market (except for the operator referred to in Paragraph 5.² of this Regulation);

5.3.1.2. *[5 July 2016]*

5.3.2. EUR 1140 – for a producer of organic products who has registered production of home-made products with the Food and Veterinary Service (hereinafter – the Service) and received the relevant certificate from the control body with regard thereto;

5.3.3. EUR 1420 – for a company registered with the Service which is engaged in organic farming (except for treatment or processing of apiculture products, and home-made production) and whose processing of organic products has been certified by the control body;

5.3.4. EUR 2135 – for a company recognised by the Service which is engaged in treatment or processing of organic products and whose processing of organic products has been certified by the control body.

[20 October 2015; 11 October 2016]

5.¹ *[5 July 2016]*

5.² The control body shall also certify the conformity of such operator with the organic farming scheme who produces primary products of organic farming and supplies them to a company or a cooperative engaged in treatment and processing of organic products.
[11 October 2016]

6. A food product shall be compliant with the requirements of the protected geographical indications scheme and protected designations of origin, provided it is registered with the European Union Register of Protected Geographical Indications or Protected Designations of Origin in accordance with the laws and regulations governing agriculture and food quality schemes.

7. The protected geographical indications scheme and protected designations of origin shall include food establishments (hereinafter – the establishments) which produce raw materials for the food products referred to in Paragraph 6 of this Regulation, and scheme products.

8. A food product shall be compliant with the requirements of the traditional specialties guaranteed scheme, provided it is registered with the European Union Register of Traditional Specialities Guaranteed in accordance with the laws and regulations in the field of agriculture and food quality schemes.

9. The conformity of the operator with the protected geographical indications scheme, the scheme of protected designations of origin, or the traditional specialties guaranteed scheme shall be certified by the Service.

[20 October 2015]

10. A food product shall be compliant with the requirements of the national food quality scheme, provided it is produced in accordance with this Regulation and placed on the market with an indication of the national food quality scheme.

[11 October 2016]

11. The conformity of the operator with the national food quality scheme shall be certified by the Service in accordance with the procedures laid down in this Regulation.

12. All establishments involved in the food quality scheme shall comply with requirements of the laws and regulations in the field of the handling of food.

13. The control bodies referred to in Paragraphs 5, 9 and 11 of this Regulation shall maintain and publish a list of products of the relevant scheme on their websites by indicating the following information:

13.1. regarding the organic farming scheme – the name of the scheme product, the name or the given name and surname of the operator, the date when the operator started and ceased operation in the scheme, and the number of producers of primary products of organic farming who supply them to the establishment or a cooperative engaged in treatment or processing of organic products which ensures that the products reach the operator (hereinafter – the supplier of raw materials);

13.2. regarding the national food quality scheme – the name of the scheme product, the date when the certificate was issued, suspended or cancelled, the name or the given name and surname of the operator, the date when the operator started and ceased operation in the scheme, and the number of the suppliers of raw materials, as well as the colour of the indication of the national food quality scheme to be used in the labelling;

13.3. regarding the protected geographical indications scheme and the scheme of protected designations of origin – the name of the scheme product, the name or the given name and surname of the operator and the supplier of raw materials, the number of Commission Regulation, the date and name regarding the entry of the product produced in Latvia in the European Union Register of Protected Geographical Indications or of Protected Designations of Origin;

13.4. regarding the traditional specialities guaranteed scheme – the name of the scheme product, the name or the given name and surname of the operator, the number of Commission Regulation, the date and name regarding the entry of the product produced in Latvia in the European Union Register of Traditional Specialities Guaranteed.
[20 October 2015; 5 July 2016]

14. The control bodies referred to in Paragraphs 5 and 11 of this Regulation shall maintain a list of the suppliers of raw materials of the operator in the relevant scheme.

15. The operator shall, each year by 1 February, submit a report in writing on the products marketed in the previous year:

15.1. in the national food quality scheme – to the Service (Annex 1);

15.2. in the protected geographical indications scheme, the scheme of protected designations of origin, and the traditional specialities guaranteed scheme – to a group of producers (Annex 2).

16. Each year by 30 March a group of producers (Annex 3) and the Service (Annex 4) shall electronically submit summaries of the reports referred to in Paragraph 15 of this Regulation to the Ministry of Agriculture.

[20 October 2015]

II. General Requirements of the National Food Quality Scheme

17. The operator of the national food quality scheme shall be a natural or legal person who produces products complying with the requirements of the national food quality scheme.

18. A product of the national food quality scheme shall be labelled in conformity with the laws and regulations regarding the labelling of products. The labelling shall include an indication of the national food quality scheme presented and placed in accordance with Annex 5 to this Regulation.

19. A product of the national food quality scheme shall be produced in compliance with the requirements of the national food quality scheme which are laid down in:

19.1. Annex 6 to this Regulation – for milk and milk products, beef, pigmeat, goatmeat, sheepmeat and rabbit meat, and products thereof;

19.2. Annex 7 to this Regulation – for honey and apiculture products;

19.3. Annex 8 to this Regulation – for cereals and products thereof, oil plants and products thereof;

19.4. Annex 9 to this Regulation – for vegetables, potatoes, mushrooms and products thereof;

19.5. Annex 10 to this Regulation – for fruits, berries and products processed from them;

19.6. Annex 11 to this Regulation – for eggs, poultry meat and products thereof;

19.7. Annex 12 to this Regulation – for fish and fish products;

19.8. Annex 13 to this Regulation – for composite products and food supplements;

19.9. Annex 14 to this Regulation – for drinking water, spring water, mineral water and juice drinks;

19.10. Annex 15 to this Regulation – for confectionery.

20. Products of the national food quality scheme which are not labelled shall be separated by time or place at all stages of the handling of food (the handling of food is conducted at

another time or in another place) from the products which are not produced in compliance with the requirements for the abovementioned scheme.

21. A product shall be compliant with the requirements of the national food quality scheme and labelled with the indication referred to in Chapter III of Annex 5 to this Regulation, provided that:

21.1. [20 October 2015]

21.2. it does not contain genetically modified organisms, does not consist of them, and is not produced from them;

21.3. the food colours referred to in Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives are not used in the production of the product, except for those listed as group II food colours in Part C;

21.4. full processing cycle of the product takes place in one European Union Member State or region which is referred to in the indication.

22. Full processing cycle of the product is ensured by the establishments involved in the handling of food which conduct processing of products within the meaning of Article 2(m) of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs, producers of mineral water, drinking water and spring water, as well as slaughterhouses and establishments which are engaged in cutting of meat.

[20 October 2015]

23. A product shall be compliant with the requirements of the national food quality scheme and labelled with the indication referred to in Section II of Annex 5 to this Regulation, provided that it is produced in compliance with the requirements referred to in Sub-paragraphs 21.2 and 21.3 of this Regulation, and at least 75 per cent of the raw materials used in the production thereof (except for water, salt and sugar) are obtained from one European Union Member State or region which is referred to as a country or region of origin in the indication of the scheme.

[5 July 2016]

24. If reasonable suspicions arise that a product does not comply with the requirements of the national food quality scheme, or in case of a dispute, the Service shall take samples from the product for laboratory testing. Laboratory testing shall be ensured by the Institute of Food Safety, Animal Health and Environment “BIOR”, and costs of the laboratory tests shall be covered by the operator in accordance with the laws and regulations regarding the price list for activities carried out by the Institute of Food Safety, Animal Health and Environment “BIOR” within the framework of State administration tasks.

[20 October 2015]

25. Honey and apiculture products, fresh vegetables, potatoes, mushrooms, fruits and berries, fresh fish and fresh eggs shall only be labelled with the indication referred to in Chapter II of Annex 5 to this Regulation, and they shall be wholly obtained from one European Union Member State or region which is referred to as a country or region of origin in the indication.

[20 October 2015]

26. If frozen vegetables, potatoes, fruits and berries are labelled with the indication referred to in Chapter III of Annex 5 to this Regulation, additional labelling shall indicate the country of origin for the primary ingredient which comprises more than 50 per cent of the referred to food product.

III. Certification of the National Food Quality Scheme

27. The operator who wishes to commence operation in the national food quality scheme or produce a new scheme product shall submit the following in writing to the Service:

27.1 an application (Annex 16);

27.2. a list specifying suppliers of raw materials – producers of primary products who supply them to the operator or a cooperative which ensures that the products reach the operator (Annex 17), provided the indication referred to in Chapter II of Annex 5 to this Regulation is used for the labelling of products.

[20 October 2015]

28. The Service shall examine the application within 10 working days after the receipt thereof and agree on the time of inspection with the operator.

29. The Service shall:

29.1. conduct inspection of documents and the operator;

29.2. on the basis of risk analysis, inspect suppliers of raw materials, except for cereal producers, provided the operator uses the indication referred to in Chapter II of Annex 5 to this Regulation for the labelling of products;

29.3. after inspection of the operator prepare and present an assessment report to the operator and, if necessary, agree on the time period for rectification of the non-conformities established in the inspection.

[20 October 2015]

30. The Service is entitled to require the operator to provide information and documents which substantiate the compliance of the product with the requirements of the national food quality scheme.

31. If compliance of the operator and the scheme product is established with the requirements of the national food quality scheme in the inspection referred to in Paragraph 29 of this Regulation, the Service shall, within 10 working days after the abovementioned inspection, take a decision to issue a certificate of compliance with the national food quality scheme (hereinafter – the certificate).

32. If non-conformities are established in the inspection referred to in Paragraph 29 of this Regulation, after rectification thereof the Service shall:

32.1. conduct a repeated inspection, as well as prepare and present an assessment report to the operator. If only a repeated inspection of documents is conducted, the assessment report shall not be presented;

32.2. within 10 working days after the repeated inspection, take a decision to issue the certificate or refuse to issue the certificate and notify the operator thereof in writing.

[20 October 2015]

33. The certificate shall indicate the following:

33.1. the identification data of the operator (for a legal person – the firm name and registration number, for a natural person – the given name, surname and personal identity number);

33.2. the name of the product and the group of the food product in conformity with Paragraph 19 of this Regulation;

33.3. the number of the granted certificate;

33.4. the indication of the national food quality scheme to be used in the labelling of the product;

33.5. the date of issue of the certificate.
[20 October 2015]

34. In order to use the indication of the national food quality scheme in the labelling of the product, after receipt of the certificate the operator shall submit an application in writing for granting the right to use the indication to the owner of the mark or to the licensee determined in accordance with Section 26 of the law On Trade Marks and Indications of Geographical Origin and indicated on the website of the Ministry of Agriculture.

35. The Service shall, at least once a year, conduct inspection of the operators who use the indication of the national food quality scheme for the labelling of the products. The frequency of the planned inspections of suppliers of raw materials shall be determined on the basis of risk analysis.

36. If the Service establishes that the operator infringes the requirements of this Regulation, it shall notify the operator in writing of the established non-conformities and determine the time period for rectification thereof. After the expiration of the laid down time period the Service shall conduct a repeated inspection.

37. The Service shall cancel the certificate and prohibit the use of the indication of the national food quality scheme, if:

37.1. the Service establishes intentional infringements of the production of product at any stage of the handling of food;

37.2. the non-conformities referred to in Paragraph 36 of this Regulation are not rectified within the laid down time period;

37.3. the operator uses the indication of the national food quality scheme for the product for which no certificate has been issued;

37.4. the operator delays, hinders or prevents the Service from conducting inspection.

38. If the Service cancels the certificate of the operator, it shall not issue a new certificate to the operator for two years.

39. The operator shall, every year by 1 July and 1 January, submit information to the Service regarding any changes to the list referred to in Sub-paragraph 27.2 of this Regulation.

40. The operator and the supplier of raw materials shall, in accordance with the laws and regulations regarding the procedures for making payment for the State supervision and control activities and paid services of the Food and Veterinary Service, cover the following costs of the Service:

40.1. the operator – regarding the certification of products in the national food quality scheme, annual inspection and repeated inspection if non-conformity with the requirements for the national food quality scheme is established in the planned inspection;

40.2. the supplier of raw materials – regarding repeated inspection if non-conformity with the requirements for the national food quality scheme is established in the planned inspection.

41. If the operator ceases production of a product of the food quality scheme, it shall notify the Service and the licensee thereof in writing within 10 days.

III¹. Procedures for the Operation and Monitoring of the Organic Farming Scheme

[20 October 2015]

41.¹ In order to commence operation in the organic farming scheme, the operator shall submit the following to the control body in writing:

41.¹ 1. an application by indicating the operator's name, legal address, registration number in the Register of Enterprises, or the given name, surname, personal identity number and declared place of residence;

41.¹ 2. the list of the suppliers of raw materials for products of the organic farming scheme;

41.¹ 3. copies of documents confirming payments or a summary thereof which certifies that the organic products intended for human consumption have been marketed in the volume not less than that laid down in Sub-paragraph 5.3 of this Regulation.

41.² The control body shall, within five working days after receipt of the application, examine the documents referred to in Paragraph 41.¹ of this Regulation.

41.³ If it is established in the inspection referred to in Paragraph 41.² of this Regulation that the operator and the scheme product comply with the requirements of the organic farming scheme, the control body shall, within five working days after the inspection, take a decision to include the operator in the organic farming scheme and include the operator in the list referred to in Sub-paragraph 13.1 of this Regulation.

41.⁴ If the operator or the product fails to comply with the requirements of the organic farming scheme, the control body shall, within five working days after the inspection, take a decision not to include the operator in the organic farming scheme and notify the operator of this decision.

41.⁵ The operator shall, once in a quarter (not later than by the fifth day of the last month of the quarter), submit information to the control body regarding any changes to the list referred to in Sub-paragraph 41.¹ 2. of this Regulation.

41.⁶ The operator shall, each year (not later than by 1 September), submit copies of the documents confirming payments or a summary thereof which certifies that the products of the organic farming scheme were marketed in the period from 1 September of the previous year to 31 August of the current year in the volume referred to in Sub-paragraph 5.3 of this Regulation.

41.⁷ If the operator has not submitted the documents referred to in Sub-paragraph 41.⁶ of this Regulation, the control body shall make an entry in the list referred to in Sub-paragraph 13.1 of this Regulation of the cessation of the activity of the operator in the organic farming scheme and notify the operator thereof in writing.

41.⁸ Upon cessation of the activity in the organic farming scheme, the operator shall notify the control body thereof in writing.

IV. Closing Provisions

42. Cabinet Regulation No. 633 of 18 August 2008, Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring, and Control Thereof (*Latvijas Vēstnesis*, 2008, No. 129, 2009, No. 113, 200, 2010, No. 67, 2011, No. 102, 2012, No. 203), is repealed.

43. Until the day of coming into force of this Regulation stocks of the packaged products, which are labelled with labels containing an indication of a burgundy colour in accordance with Sub-paragraph 7.2 of Annex 6 to Cabinet Regulation No. 663 of 18 August 2008 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring, and Control Thereof, may continue to be placed on the market, as well as the produced labels may be used until stocks are exhausted, but not longer than until 1 June 2016.

Prime Minister

Laimdota Straujuma

Minister for Agriculture

Jānis Dūklavs

15.	Confectionery	
In total:		

(given name, surname)

(signature*)

Date* _____

Note. * The details of the document “signature” and “date” shall not be completed if the electronic document has been drawn up in accordance with the laws and regulations regarding drawing up of electronic documents.

Minister for Agriculture

Jānis Dūklavs

Report on _____ the Products Marketed in the Scheme
name of the scheme

1 January – 31 December 20__

Legal person _____
(name)

Registration No. of the legal person

Natural person (authorised person) _____
(given name, surname)

Personal identity number

Actual address _____

EC regulation under which the name of the product is entered in the Register of Protected Geographical

Indications, of Protected Designations of Origin or of Traditional Specialities Guaranteed number and date

No.	Name of the product	Volume of the marketed production (t)	Export (t)	Countries to which export is made
In total	x		x	x

(given name, surname) _____
(signature*)

Date* _____

Note. * The details of the document “signature” and “date” shall not be completed if the electronic document has been drawn up in accordance with the laws and regulations regarding drawing up of electronic documents.

Minister for Agriculture

Jānis Dūklavs

Summary of _____ the Products Marketed in the Scheme
(name of the scheme)

No.	Name of the product	Volume of the marketed production (t)	Export (t)	Countries to which export is made
In total	x		x	x

Minister for Agriculture

Jānis Dūklavs

Summary of the Products Marketed in the National Food Quality Scheme

No.	Given name, surname or name of the operator	Volume of the production produced in the national food quality scheme (t)														
		milk, raw milk and milk products	beef, pigmeat, goatmeat, sheepmeat and products thereof	poultry meat and products thereof	eggs	honey and apiculture products	cereals and products thereof	oil plants and products thereof	bread, flour products and hemp spread	beer, kvass and malt beverage	vegetables, potatoes and products thereof	fruits, berries and products thereof	fish and fish products	composite products and food supplements	drinking water, spring water, mineral water, juice drinks	confectionery
	In total															

Date _____

Signature _____

Presentation and Placement of the Indication of the National Food Quality Scheme

[20 October 2015; 5 July 2016]

I. General Requirements

1. Indication of the scheme shall be placed in such a way that a consumer can see and recognise it:
 - 1.1. on the primary and (or) secondary packaging;
 - 1.2. in the menu of a mass caterer with a reference to the specific product of the national food quality scheme.

2. The size of the indication shall be in proportion to the packaging. The minimum size of the indication shall be 17 x 12 mm, except for especially small packaging on which the indication may be presented with the minimum size of 11 x 8 mm.

II. Indication of the National Food Quality Scheme in Green Colour

3. A model of the indication of of the national food quality scheme in green colour (hereinafter – the green indication) is given in Figure 1.



Figure 1.

4. The green indication shall be in oval shape. A white spoon with a green shadow and a fragment of dish shall be centrally positioned within the indication against a green background. Black wording “KVALITATĪVS PRODUKTS” [QUALITY PRODUCT] shall be positioned against a white background on the top outside, while green wording shall be placed against a white background at the bottom which indicates the country or region of origin of the product (for example, “LATVIA”), and certifies that at least 75 % of the raw materials used in the production of the product are obtained in the relevant European Union Member State or region. The ratio of the size of letters to the size of the wording “KVALITATĪVS PRODUKTS” [QUALITY PRODUCT] shall be 0.5: 1. A gap between wordings shall be filled by two green stripes of different width. The green indication shall be surrounded by a black continuous line.

5. The following basic colours shall be used for the green indication against a white background:

PANTONE:  Black  3415 c
 CMYK :  Black  97/13/78/3

6. The green indication may also appear in black and white or other contrasting colours which fit the design of packaging, expect for burgundy.



Figure 2.

III. Indication of Burgundy Colour of the National Food Quality Scheme





7. A model of the indication of burgundy colour of the national food quality scheme (hereinafter – the burgundy indication) is given in Figure 3.



Figure 3.

8. The burgundy indication shall be in oval shape. A white spoon with a burgundy shadow and a silhouette of the map of Latvia shall be centrally positioned within the indication against a burgundy background. Black wording “KVALITATĪVS PRODUKTS” [QUALITY PRODUCT] shall be positioned against a white background on the top outside, while black wording shall be placed against a white background at the bottom which indicates the place of production – country or region (for example, “LATVIA”) – and certifies that full processing cycle of the product takes place in the relevant European Union Member State or region. The ratio of the size of letters to the size of the wording “KVALITATĪVS PRODUKTS” [QUALITY PRODUCT] shall be 0.5: 1. A gap between wordings shall be filled by two burgundy stripes of different width. The burgundy indication shall be surrounded by a black continuous line.

9. The following basic colours shall be used for the burgundy indication against a white background:

PANTONE:  Black  1815 C
 CMYK:  Black  33/94/82/47

10. The burgundy indication may not appear in black and white or other colours.

Minister for Agriculture

Jānis Dūklavs

Requirements of the National Food Quality Scheme for Raw Milk, Milk and Milk Products, Beef, Pigeat, Goatmeat, Sheepmeat, Rabbit Meat and Products Thereof

[20 October 2015; 5 July 2016]

I. Requirements for Keeping Animals

1. Animals shall be provided with wholesome feed which corresponds to their age, species and productivity direction. Control shall be performed by the Service in accordance with the requirements of Paragraph 22 of Cabinet Regulation No. 461 of 12 August 2014 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof (hereinafter – the Regulation) if the product is labelled with the scheme indication referred to in Chapter II of Annex 5 to the Regulation.

II. Requirements for Raw Milk, Milk and Milk Products

2. Quality control of raw milk shall be performed by the operator on a monthly basis. Raw milk shall comply with the following requirements:

- 2.1. freezing temperature of raw cow's milk shall not exceed -0.520°C ;
- 2.2. freezing temperature of raw goat's milk shall not exceed -0.540°C ;
- 2.3. acidity of raw cow's milk shall be from 15 to 18 $^{\circ}\text{T}$;
- 2.4. acidity of raw goat's milk shall be from 14 to 18 $^{\circ}\text{T}$.

3. It is prohibited to use oils and fats of vegetable origin in the products produced in the milk processing (hereinafter – the milk products), by partly or completely replacing the milk fat in milk products. The operator shall indicate the production process of the product and raw materials used therein in the technical specifications.

4. It is prohibited to use nitrates (NaNO_3 or KNO_3) in the cheese production in order to prevent development of micro-organisms which create gases.

5. Milk and milk products shall be subject to sensory evaluation in accordance with the standard LVS 354:2002 Sensory Evaluation of Milk and Milk Products by Scoring. Each indicator shall have a score of at least 4 points in the evaluation (in a five-point scoring system). The following indicators shall be evaluated:

- 5.1. external appearance (including the degree of water dispersion for butter);
- 5.2. consistency;
- 5.3. taste and odour;
- 5.4. appearance in section – for cheese.

6. Laboratory tests of milk and milk products shall be conducted by an accredited testing laboratory for each type of certified production in order to establish compliance with the safety criteria in accordance with the criteria determined in Annex I to Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs at least on an annual basis.

II¹. Requirements for Carcasses of Cattle, Pigs, Goats, Sheep and Rabbits

6.¹ The transport time for cattle, goats, sheep, pigs and rabbits to the slaughterhouse shall not exceed six hours.

6.² Carcasses and sub-products of the relevant animals shall be labelled with the indication referred to in Chapter II of Annex 5 to this Regulation if at the moment of slaughter the animals are not older than:

- 6.² 1. 30 months – castrated male bovine animals;
- 6.² 2. 24 months – cattle not referred to in Sub-paragraph 6.² 1 of this Annex;
- 6.² 3. three months – rabbits.

6.³ A cattle carcass and cut meat shall be labelled with the indication referred to in Chapter II of Annex 5 to this Regulation if, in accordance with the laws and regulations regarding classification of animal carcasses, the carcass complies with the following:

- 6.³ 1. by evaluation of conformation or lean meat – class E, U, R or O;
- 6.³ 2. by degree of fat layer – classes 2–3.

6.⁴ A pig carcass and cut meat shall be labelled with the indication referred to in Chapter II of Annex 5 to this Regulation if, in accordance with the laws and regulations regarding classification of animal carcasses, the pig corresponds to class S or E by amount of lean meat or the operator has indicated compliance thereof with the following indicators:

6.⁴ 1. the fattening pig (the age at slaughter is five to seven months), and gender of the animal. An owner of the slaughterhouse or an authorised person thereof (hereinafter – the representative of the slaughterhouse) shall indicate this in an accompanying document for moving of animals to the slaughterhouse by using the electronic notification system;

6.⁴ 2. slaughter weight of the animal shall be 70–92 kg. The representative of the slaughterhouse shall indicate this in the information regarding the farming animal slaughtered in the slaughterhouse by using the electronic notification system;

6.⁴ 3. male animals have not been castrated by means of immunovaccination – castration with veterinary medicinal products containing substances which have a hormonal action. The representative of the slaughterhouse shall indicate this in an accompanying document for moving of animals to the slaughterhouse by using the electronic notification system.

6.⁵ A carcass and cut meat shall be labelled with the indication referred to in Chapter III of Annex 5 to this Regulation if the animal has been bred in one European Union Member State or region but slaughtered and cut in another European Union Member State or region, and the animal carcass complies with the following:

6.⁵ 1. the requirements referred to in Sub-paragraphs 6.³ 1 and 6.³ 2 of this Regulation – cattle;

6.⁵ 2. the class S or E by amount of lean meat in accordance with the laws and regulations regarding classification of animal carcasses – pig.

6.⁶ A seal with the indication referred to in Annex 5 to this Regulation shall be used for the labelling of carcasses.

6.⁷ Before sale from the slaughterhouse pH in the deep muscles of carcasses shall not exceed 5.8.

6.⁸ Carcasses of cattle may not be treated with lactic acid.

III. Requirements for Preparations and Products from Beef, Pigeat, Goatmeat, Sheepmeat and Rabbit Meat

7. It is prohibited to use the following in the production of products and preparations from beef, goatmeat, sheepmeat, pigeat and rabbit meat:

7.1. frozen and chilled meat (except for the case when technological process of the production of sausages envisages freezing meat at the place of production to $-18\text{ }^{\circ}\text{C}$);

7.2. mechanically separated meat;

7.3. proteins of plant origin and hydrolysed proteins of animal origin;

7.4. fat and skin emulsions;

7.5. food additives for extension of storage period, improvement of external appearance, enhancement of flavour (E620 to E640), and achievement of the desirable structural properties.

8. Fat and connective tissue contents in the meat (except for skin) shall not exceed the amount determined in point 17 of Part B of Annex VII to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (hereinafter – Regulation No 1169/2011) which the operator determined in an accredited laboratory once a year, and the meat production – sausages, preserves, meat preparations – shall contain at least 70 per cent of meat without skin.

9. Added salt content per 100 g of meat products and meat preparations shall not exceed 1.25 g.

10. The operator shall evaluate organoleptic properties of meat products in each batch, and indicators thereof shall comply with the requirements referred to in Table 1 of this Annex.

Table 1

Organoleptic indicators of meat products

No.	Product	Indicator	Characterisation
1.	Smoked meat	external appearance	clean, dry surface, without meat and lard cuts, without tissues not fitting to the mass of the product, uniformly smoked of light brown to brown colour
		consistency	elastic
		appearance in section	lean meat of uniform colour, without grey patches, fat tissues of white colour or with a pink tinge
		odour and taste	pleasant, moderately salted, characteristic of the used raw materials, with a spicy and smoke flavour, without unusual taste and odour

2.	Cooked sausages, including frankfurters and small sausages	external appearance	clean surface, undamaged casing of sausages
		consistency	elastic
		odour and taste	lightly salted with a strong spicy flavour and taste
3.	Semi-dried, cold-smoked sausages	external appearance	sausages have a clean and dry surface, undamaged casing, without aggregations
		consistency	dense, elastic, without visible connective tissues, lard is uniformly distributed
		appearance of the mass of filling in section	mass of filling is uniformly distributed and contains cut pieces of lard of the relevant size
		odour and taste	fat of white colour or with a pink tinge, aromatic odour of smoke and spice, moderately salted taste

11. Moisture content of the finished product shall not exceed the following:

- 11.1. in cooked sausages, including frankfurters and small sausages – 70 %;
- 11.2. in semi-dried sausages – 45 %;
- 11.3. in cold-smoked sausages – 30 %;
- 11.4. in beef and pork products – 75 %.

12. The products referred to in Sub-paragraphs 11.1, 11.2 and 11.3 of this Regulation shall only be with a natural and edible collagen casing or without any casing.

13. Only non-coniferous wood shall be used in the smoking process of meat products, without using any smoke flavourings.

14. The operator shall, at least once a year, submit smoked meat and smoked meat products to testing in an accredited testing laboratory. Indicators to be tested and norms thereof shall be as follows:

14.1. amount of benzo[a]pyrene shall not exceed 2 µg/k, as well as the total amount of benzo[a]pyrene, benz[a]anthracene, benzo[b]fluoranthene and chrysene (PAO4) shall not exceed 12 µg/kg in smoked meat and smoked meat products;

14.2. amount of benzo[a]pyrene shall not exceed 5.0 µg/k, as well as the total amount of benzo[a]pyrene, benz[a]anthracene, benzo[b]fluoranthene and chrysene shall not exceed 30.0 µg/kg in traditionally smoked meat and smoked meat products which are smoked and intended for consumption in Latvia.

15. Laboratory tests of meat production shall be conducted by an accredited testing laboratory for each type of certified production in order to establish compliance with the safety criteria in accordance with the criteria determined in Annex I to Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs at least once a year.

16. Meat preserves shall be produced in accordance with the international standard CAC/RCP 32-1979 Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods.

17. Quality testing of meat preserves shall be conducted by an accredited testing laboratory at least once a year, and quality thereof shall comply with the indicators referred to in Table 2 of this Annex.

Quality indicators of sterilised meat preserves

No.	Testing stage	Indicator	Indicator value
1.	Sterilised preserves	non-spore-forming micro-organisms, CFU/g	not acceptable
		spore-forming thermophilic anaerobic, aerobic and optional anaerobic micro-organisms, CFU/g	not acceptable
2.	Organoleptic indicators of sterilised preserves	appearance	clearly visible pieces of meat, without undesirable impurity, characteristic of the relevant type of product
		colour	characteristic of heat-treated meat
		odour	pleasant, characteristic of the relevant type of product
		consistency	characteristic of the relevant type of product
		taste	pleasant, characteristic of the relevant type of product

Minister for Agriculture

Jānis Dūklavs

Requirements of the National Food Quality Scheme for Honey and Apiculture Products

I. Keeping of Bee Colonies, Harvest of Honey and Apiculture Products

1. A permanent or temporary holding for keeping of bees shall be placed not closer than three kilometres from waste landfills.
2. Smoke obtained from pieces of wood, pieces of rotten wood or any other natural materials shall be used during inspection of a bee colony.
3. Organic acids and essential oils shall be used to combat the wax moth, but it is prohibited to use insecticides.
4. Pollen traps shall be emptied on an evening basis prior to occurrence of the dew point.
5. It is prohibited to separate pollen from the honey.
6. During pre-treatment it is prohibited to heat and (or) treat propolis with hot water.
7. Royal jelly shall be obtained from 84–96 hours old larvae of queen bees.

II. Quality Requirements for Honey and Apiculture Products

8. The operator shall take a sample from each batch of honey from the production prepared for packaging and submit it to an accredited laboratory for the determination of quality indicators of the honey. The pollen content in monofloral honey shall be determined by the operator by sending a sample to a laboratory for pollen analysis.
9. Honey and apiculture products shall comply with the quality indicators referred to in the following Table of this Annex.

Table

Quality indicators of honey and apiculture products

No.	Product	Indicator	Indicator value
1.	Honey	Moisture, %	in heather, clover honey – not more than 21.5
			in other types of honey – not more than 18.5
		Sucrose, %	not more than 3.00
		Free acids, mmoleq/kg	not more than 30

		Diastase (amylase) (according to Schade scale)	not less than 12
		Hydroxymethylfurfural (HMF), mg/kg	not more than 25
		Content of pollen, %	in heather honey – at least 40 % of heather pollen
			in buckwheat honey – at least 25 % of buckwheat pollen
			in lime honey – at least 17 % of lime pollen
			in colza honey – at least 70 % of colza pollen
			in other types of monofloral honey – not less than 45 % of pollen of the same flora
2.	Fresh and frozen pollen	Moisture, %	in raspberry, buckthorn pollen – not more than 40.0
			in other pollen – not more than 35.0
		Other acids, %	not more than 0.15
		pH	for raspberry, buckthorn pollen – 3.2 for other pollen – not less than: 5.5 in May; 5.0 in June; 4.5 in July and August
3.	Dried pollen	Moisture, %	7.0–8.0
		pH	7.0–4.3
		Other acids, %	not more than 0.15
		Moulds and yeasts, cfu/g	not more than 200
4.	Bee bread	Moisture, %	10.0–14.0
		pH	not less than 3.8
		Moulds, cfu/g	not more than 200
		Yeasts, cfu/g	not more than 200
5.	Propolis	Wax impurity, %	not more than 30.0
		Content of flavonoids and other phenolic compounds by weight, %	not less than 25.0
6.	Royal jelly	pH	3.7–4.2
		Dry matter, %	30.0–35.0
		Biological activity by weight of larva of queen bees by cultivating in a bee colony, mg	not less than 180

Minister for Agriculture

Jānis Dūklavs

**Requirements of the National Food Quality Scheme for Cereals and
Products Thereof, Oil Plants and Products Thereof**
[5 July 2016]

1. Quality Requirements for Grains and Oil Plants

1. Quality control of grains and oil plants shall be performed by the operator upon acceptance of each batch.

2. Quality indicators of grains and rape seed shall comply with the indicators referred to in Table 1 of this Annex.

Table 1

Quality indicators of grains and rape seed

No.	Product	Indicator	Indicator value
1.	Wheat	moisture, %	not more than 14
		Hagberg falling number, s	220–350
		protein content (in the dry mass), %	not less than 12.5
		Zeleny index, ml	not less than 30
		waste impurities, %	not more than 1.0
		grain impurities of other crops, %	not more than 4.0
		impurities of small grains (which go through the sieve of 2.0 x 20 mm), %	not more than 2.0
		pest infestation	not acceptable
		grains infected with smut	not acceptable
		grains infected with fusariosis	not acceptable
presence of ergot (<i>Claviceps purpurea</i>), %	not more than 0.05		
2.	Rye	moisture, %	not more than 14
		Hagberg falling number, s	120–250
		waste impurities, %	not more than 1.0
		grain impurities of other crops, %	not more than 4.0
		impurities of small grains (which go through the sieve of 1.4 x 20 mm), %	not more than 2.0
		pest infestation	not acceptable
		grains infected with smut	not acceptable
		grains infected with fusariosis	not acceptable
presence of ergot (<i>Claviceps purpurea</i>), %	not more than 0.05		

3.	Barley, rye and wheat (for malt production)	germination, %	not less than 95
		protein content in the dry mass, %:	
		for barley (for beer malt production)	up to 12
		for rye (for beer malt production)	up to 18
		for wheat (for beer malt production)	up to 15
		moisture, %	not more than 14
		Homogeneity, % (seed of one variety)	not less than 95
4.	Rape seed	erucic acid content, %	not more than 2
		basic moisture, %	not more than 8
		acceptable impurity, %	not more than 2
		5.	Oats
hectolitic weight, g/l	500–600		
purity (other plants or impurities), %	not more than 2.0		
pest infestation	not acceptable		
6.	Linseed	basic moisture, %	not more than 8
		acceptable impurity, %	not more than 2.0

3. Cold-pressed crude vegetable oil shall be obtained by employing the mechanical pressing method.

4. Phosphatides and mucilages shall not be separated for crude vegetable oil.

5. The operator shall, at least on an annual basis, determine the benzo[a]pyrene content of vegetable oil in an accredited laboratory, and it shall not exceed 2.0 µg/kg wet weight.

6. The operator shall, at least once a year, determine the sum of aflatoxines (B1 + B2 + G1 + G2) in products, except for vegetable oil, and it shall not exceed 4.0 µg/kg of the product.

7. Quality control of processed grain and rape seed products shall be performed by the operator for each batch of production. Quantity of the batch shall be determined by the operator.

8. Quality indicators of processed grain and rape seed products shall comply with the requirements referred to in Table 2 of this Annex.

Table 2

Quality requirements for processed grain and rape seed products

No.	Product	Indicator	Indicator value
1.	Wheat flour	colour	white with a yellowish or bluish tinge

		odour	characteristic of fresh flour, without other odours
		moisture, %	not more than 15
		ash content, %	not more than 1.26
		Hagberg falling number, s	250–350
		gluten content, %	not less than 25
		pest infestation	not acceptable
		metal magnetic impurities, mg/kg	3.0
2.	Rye flour	colour	greyish blue or white
		odour	characteristic of fresh flour, without other odours
		moisture, %	not more than 14.5
		ash content, %	not more than 1.7
		Hagberg falling number, s	140–220
		pest infestation	not acceptable
		metal magnetic impurities, mg/kg	not more than 3.0
3.	Groats	colour	characteristic of cereal groats of the relevant colour
		odour	characteristic of fresh grain products, without other odours
		moisture, %	not more than 14.0
		whole kernel content, %	not less than 99.2
		unhulled flake content, %	–
		debris impurity content, %	not more than 0.30
		acidity in flakes, degrees	–
		pest infestation	not acceptable
		waste impurity content, %	3.0
		pest infestation	not acceptable
		metal magnetic impurities, mg/kg	3.0
4.	Flakes	colour	characteristic of flaked grains of the relevant colour
		odour	characteristic of fresh grain products, without other odours
		moisture, %	10.0–14.0
		waste impurity content, %	not more than 0.35
		acidity in flakes, degrees	not more than 5.0
		pest infestation	not acceptable
		metal magnetic impurities, mg/kg	not more than 3.0
5.	Pale barley, wheat, rye malt	colour (EBC)	characteristic of malt of the relevant colour
		moisture, %	not more than 6
		mash acidity, pH	5–7
		conversion (min)	5–20

		extractives in the dry substance, %	not less than: 75 – for barley 70 – for wheat 70 – for rye
		pest infestation	not acceptable
6.	Special malts	colour (EBC)	characteristic of the relevant malt
		moisture, %	not more than 6
		extractives in the dry substance, %	not less than 60
		pest infestation	not acceptable
7.	Cold-pressed crude rapeseed oil	external appearance	characteristic of the relevant oil
		colour	characteristic of the relevant oil
		odour and taste	characteristic of the relevant oil, without undesirable taste
		peroxide value, meq active O ₂ /kg	not more than 15
		acid value, mg KOH/g	not more than 4.0
		content of moisture and volatile substances by weight, %	not more than 0.2
		insoluble impurities, %	not more than 0.05
8.	Semolina	colour	characteristic of the product
		odour	characteristic of the product, without other undesirable odours
		moisture, %	not more than 15.5
		pest infestation	not acceptable
		ash content, %	not more than 60

9. When transporting flour in bulk by special transport, the operator shall perform control of the quality assurance documents for each batch. If disputes arise, physico-chemical analyses of flour shall be conducted.

2. Production of Bread, Flour Products and Hemp Spread

2.1. Production of bread and flour products

10. Bread shall be produced by using the flour whose quality requirements comply with the requirements referred to in this Regulation. Food additives shall not be used in the production of bread, and they shall not enter the product when transferred from complex ingredients.

11. Rye bread dough shall be made by using a natural starter.

12. Salt content per 100 g of bread shall not exceed 1.25 g.

13. Fibre content per 100 g of rye bread shall be at least 6 g.

14. Amount of trans-fatty acids shall not exceed 1 % of the total amount of fat.

15. Extruded crispbreads shall be produced from mixture of flour and brans without a starter and fermentation.

16. Flour products (except for those referred to in Annex 15 to this Regulation) shall not be produced by using flavourings.

17. Breadcrumbs shall be produced by using bread and flour products which comply with the requirements of this Regulation. Breadcrumbs shall comply with the following indicators:

- 17.1. moisture shall not exceed 4 % in the finished product;
- 17.2. E. coli shall not exceed 10 cfu/1 g;
- 17.3. mould – not more than 5 x 100 cfu/1 g.

2.2. Production of hemp spread

18. Hemp spread shall be produced from paste of fine-cut hemp seeds and cold-pressed crude vegetable oil in the following proportions:

- 18.1. paste of fine-cut hemp seeds – 70–90 %;
- 18.2. cold-pressed crude vegetable oil – 10–30 %.

3. Production of Beer, Kvass and Malt Beverage

3.1. Production of beer

19. Raw materials for production of beer are water, malt and hops. Brewer's yeast shall be used to ensure fermentation process.

20. Several types of malt may be used for one type of beer, as well as from different suppliers.

21. Sugar, sugar syrup or a substitute thereof shall not be used in the production of beer for increasing gravity of original wort.

22. The time of fermentation and post-fermentation of beer shall not be less than 15 days according to the technological scheme of the relevant type of beer and readiness of the product.

3.2. Production of non-alcoholic malt beverages

23. Malt shall constitute the basic raw material of the dry matter of malt beverage and kvass.

24. Tirage shall be used for production of kvass.

25. Quality control of beer, kvass and malt beverage shall be performed by the operator, and the quality thereof shall comply with the indicators referred to in Table 3 of this Annex.

Table 3

Quality indicators of beer, kvass and malt beverage

No.	Product	Indicator	Indicator value	Control
1.	Beer	content of the dry matter by weight in the original	10–20 ± 0.5	control is performed by the operator for each

		wort, %		batch
		percentage by volume of alcohol, %	3.8–5.5 ± 0.5 5.5–6.5 ± 1.0	control is performed by the operator at least twice a year for each type of beer
		content of CO ₂ by weight, %	not less than 0.3	
2.	Non-pasteurised beer	Coliform Group Bacteria	3.0 g not acceptable	
3.	Pasteurised/sterile filtered beer	Mesophilic aerobic and optional anaerobic micro-organisms, CFU/1g	not more than 20	control is performed by the operator at least twice a year for each type of beer
4.	Malt beverage	dry mass, %	6.5–14	control is performed by the operator at least twice a year
		acidity, ml 1n NaOH/100 ml or pH	2.5–3.5 ± 0.5	
		content of CO ₂ by weight, %	not less than 0.3	
		Coliform Group Bacteria 100 g	not acceptable	
		yeasts, moulds 1 g	not acceptable	
5.	Kvass	dry mass, %	6.5–14 ± 0.5	control is performed by the operator at least twice a year
		acidity, ml 1n NaOH/100 ml or pH	2.5–3.5 ± 0.5	
		content of CO ₂ by weight, %	not less than 0.3	
		Coliform Group Bacteria 100 g	not acceptable	

26. Organoleptic evaluation of beer, kvass and malt beverage shall be performed at least once a year in conformity with the quality criteria developed by a company.

27. Qualities, such as clarity, colour, flavour and taste of the beverage, as well as hops and foam/carbon dioxide (CO₂), shall be evaluated in the organoleptic evaluation of beer.

28. Qualities, such as clarity, colour, flavour and taste of the beverage, as well as carbon dioxide (CO₂), shall be evaluated in the organoleptic evaluation of kvass and malt beverage.

**Requirements of the National Food Quality Scheme for Vegetables,
Potatoes, Mushrooms and Processed Products Thereof**
[20 October 2015; 5 July 2016]

1. If a product will be labelled with the indication referred to in Chapter II of Annex 5 to Regulation No. 461 of 12 August 2014 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof, the producer of raw materials and the operator, which is the producer of primary products, shall comply with the requirements for applying environmentally friendly methods in horticulture in accordance with the laws and regulations regarding the granting, administration and monitoring of national and European Union aid for improvement of the environment, climate and countryside in the planning period for 2014–2020, and ensure that vegetables and potatoes are cultivated in accordance with the laws and regulations regarding requirements for integrated cultivation, storage and labelling of agricultural products, and general principles of and requirements for integrated plant protection laid down in accordance with the control procedures, and this is confirmed by an entry in the Register of Integrated Cultivation of Agricultural Products of the State Plant Protection Service.

1.¹ Potatoes for production of starch, if the starch will be labelled with the indication referred to in Chapter II of Annex 5 to this Regulation, shall be cultivated in accordance with the requirements referred to in Paragraph 1 of this Annex or laws and regulations regarding organic farming as products produced during the transition period, and this shall be confirmed by documentary evidence (a statement on commencing the transition period to organic farming, or a certificate) issued by a control body laid down in the laws and regulations regarding supervision and control of organic farming.

2. Fresh vegetables intended for processing shall be fresh, without unnecessary surface moisture, clean, undamaged.

3. Control of the vegetable intended for processing shall be performed by the operator for each batch.

4. Cucumbers, green peas, horseradish, cabbage, dill, onions, carrots, potatoes, beans, aubergines, pumpkins, sorrel and peppers shall comply with the quality indicators referred to in Table 1 of this Annex.

Table 1

Quality indicators of fresh vegetables, potatoes and mushrooms

No.	Product	Indicators
1.	Cucumbers	The centre of the cucumbers is dense, with green, soft seeds
2.	Green peas	Whole and fresh peas, with thin and soft skin. Without foreign bodies

		and earth impurities. Degree of readiness (according to finometer) – not more than 56 degrees
3.	Horseradish	Roots of horseradish are without fibrous roots, without the part of green leaves, unwilted. Earth impurities – not more than 2.5 % of the total mass. Roots wilted from storage in winter – not more than 15 % of the total mass. Diameter of roots – not less than 1.5 cm. Length of roots – not less than 6 cm. Mechanically damaged (cracks, bruising) – not more than 5 %
4.	Cabbage	Heads of cabbage – varieties suitable for the specific type of processing, firm, closely fitting leaves, weight not less than 0.5 kg
5.	Dill	Without roots. Might be slightly wilted, with yellowing leaves of up to 5 % of the mass. Dill without mould, not rotten, not withered, without earth impurities
6.	Onions	Bulb is firm, ripe, dry, with well-dried, dry external scales, dried neck of onion, without earth impurities
7.	Carrots	Shriveled, juicy, with a small part of core. Earth impurities – not more than 2 %
8.	Potatoes	Potatoes without sprouts, without green spots, without hollow centres, not exposed to freezing temperature. Earth impurities – not more than 1 %
9.	Potatoes for production of starch	Starch content not less than 15 %
10.	Potatoes for production of chips	Size of tubers – not less than 38 mm Blight – not more than 2.4 %, damage caused by wireworms – not more than 5 %, deep scab – not more than 15 %, growth cracks – not more than 15 %. The sum of total damage does not exceed 17 % (percentage is set by mass)
11.	Beans	Whole, without impurities of foreign bodies. Steady degree of ripeness
12.	Sorrel	Fresh, dry, firm new leaves, green colour, taste and odour characteristic of fresh sorrel. Leaves are cut in the active growing season, without impurities of other plants. Rich leaves in the form characteristic of the relevant botanical variety. Might be slightly wilted – up to 2 %, emerging floral stalks – up to 1 %
13.	Peppers	Size: varieties with elongated form – not less than 6 cm in length; varieties with round form – not more than 6 cm in diameter; thickness of fruit wall – not less than 4 mm; Acceptable deviations: inappropriate size – not more than 5 %, slightly wilted – not more than 5 %, with dry rot – not more than 10 %.
14.	Cultivated mushrooms	Fresh mushrooms, white, cap has not opened at the stem, clean, with the minimum soil rests. Odour and taste characteristic of cultivated mushrooms. Lamellas are light, pulp is evenly dense, white. Acceptable deviations: mushrooms with a stretched mantle at the stem which does not open – not more than 2 %; mushrooms with slight damages (dots of dark colour) – not more than 3 %; mushrooms with a greyish tinge – not more than 1 %.

15.	Aubergines	Firm, spongy pulp, undeveloped seeds. Size: diameter – up to 10 cm, length without limitations, length of stalk – up to 2 cm Acceptable deviations: inappropriate forms (curved) – not more than 20 %, slightly scraped peel, slight chafing and dents – not more than 10 %, diameter of up to 12 cm – not more than 10 %
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5. Food additives – preservatives, shall not be used for the production of processed products. It is permitted to use acetic acid and vinegar for the production of marinade for pickled vegetables.

6. Vegetables shall be fermented by applying natural fermentation methods.

7. Control of the microbiological and physico-chemical indicators of the products referred to in Tables 2, 3, 4, 5, 6, 7, 8, 9 and 10 of this Annex shall be performed by the operator once a year, and they shall comply with the quality indicators referred to in the relevant tables.

Table 2

Quality indicators of marinades for pickled vegetables

No.	Indicator	Indicator value
1.	Additional impurities	not acceptable
2.	Chlorides by weight, %	0.8–2.0
3.	Titrateable acid by weight, % (calculated on acetic acid)	0.3–1.0
4.	pH	not more than 4.5
5.	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 100 cfu/1 g.
6.	Moulds and yeasts	not more than 10 cfu/1 g.

Table 3

Quality indicators of preserved vegetables

No.	Product	Indicator	Indicator value
1.	Green peas	Peas by weight, %	peas, not less than 55 % of weight
		Chlorides by weight, %	0.8–1.5
		pH	not less than 5.3
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 100 cfu/1 g.
		Moulds and yeasts	not more than 10 cfu/1 g.
2.	Preserved sorrel	Chlorides by weight, %	0.8–2.0
3.	Vegetable salad	Chlorides by weight, %	0.9–2.25
		Titrateable acid by weight, % (calculated on acetic acid)	not more than 1.5
		pH	3.0–5.0

	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^3 cfu/1 g
	Moulds and yeasts	not more than 5×10 cfu/1 g

Table 4

Quality indicators of preserved, pickled mushrooms

No.	Indicator	Indicator value
1.	Content by weight of the net mass of preserves: the whole, %	not less than 50
2.	Additional impurities	not acceptable
3.	Chlorides by weight, %	0.7–1.5
4.	Titrateable acid by weight, % (calculated on acetic acid)	0.3–0.7
5.	pH	not more than 4.5
6.	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^3 cfu/1 g
7.	Moulds and yeasts	not more than 5×10 cfu/1 g

Table 5

Quality indicators of prepared horseradish, sauces and mustard

No.	Product	Indicator	Indicator value
1.	Prepared horseradish	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^4 cfu/1 g
		Titrateable acid by weight, %	0.6–1.9
		NaCl by weight, %	1.0–2.2
		pH	3.0–4.6
2.	Tomato sauces and ketchups	Dry matter, % Brix	not less than 13
		Chlorides by weight, %	0.5–3.3
		Titrateable acid by weight, % (calculated on acetic acid)	0.3–1.6
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^4 cfu/1 g
		Moulds and yeasts	not more than 1×10^2 cfu/1 g
		pH	2.5–4.5
3.	Sauces	Chlorides by weight, %	0.9–2.5
		Titrateable acid by weight, % (calculated on acetic acid)	0.3–1.9
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^4 cfu/1 g

		Moulds and yeasts	not more than 1×10^2 cfu/1 g
		pH	3.5–4.0
4.	Mustard	Chlorides by weight, %	0.6–3.0
		Titratable acid by weight, % (calculated on acetic acid)	0.5–3.0
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^4 cfu/1 g

Table 6

Quality indicators of vegetable soups

No.	Indicator	Indicator value
1.	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 100 cfu/1 g
2.	Moulds and yeasts	not acceptable

Table 7

Quality indicators of processed potato products

No.	Product	Indicator	Indicator value
1.	Potato starch	Form	powdered substance
		Odour	characteristic of starch, without additional odours
		Moisture, %	15.00–20.00
		Total ash content, %	not more than 0.50
		Ash (sand), insol. 10 % HCl, %, max	0.05
		Acidity – 0.1 NaOH consumption for neutralisation of 100 dry matter	not more than 12
		SO ₂ content, mg/kg	not more than 10
		Number of micro-organisms	not more than 1×10^5 cfu/1 g
		Coliforms 0.01 g	not acceptable
		Moulds, yeasts	not more than 500 cfu/1 g
		Salmonella 25 g	not acceptable
2.	Potato chips, potato sticks	Moisture content, %	not more than 3.5
		Fat content, %	28–36
		Salt content, %	0.8–2.0

Quality indicators of dried vegetables, dried mushrooms, candied fruits, frozen vegetables, vegetable nectars, jams, purees and the like products

No.	Product	Indicator	Indicator value
1.	Dried vegetables, dried mushrooms	Water content in the product, %	10–30
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than for dried mushrooms – 5×10^3 cfu/1 g for dried vegetables – 2×10^3 cfu/1 g
		Moulds and yeasts	not more than 100 cfu/1 g
2.	Candied fruits	Water content in the product, %	10–30
		Sugar content in the finished product, %	not more than 82
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^2 cfu/1 g
		Moulds and yeasts	not more than 50 cfu/1 g
3.	Frozen vegetables (unfrozen)	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^5 cfu/1 g
		Moulds and yeasts	not more than 50 cfu/1 g
4.	Vegetable jams, purees and the like products	Mesophilic aerobic and optional anaerobic micro-organisms	5×10^3 cfu/1 g
		Pathogenic micro-organisms and coliform group bacteria 1 g	not acceptable
		Moulds and yeasts	not more than 50 cfu/1 g
5.	Vegetable nectars	Content of the dry matter by weight, %	not less than 11
		Titrateable acid by weight (calculated on citric acid), %	0.3–0.9
		Moulds and yeasts	not acceptable

Table 9

Quality indicators of sauerkraut and pickled cabbage

No.	Product	Indicator	Indicator value
1.	Sauerkraut	Total acidity, %	0.7–1.5
		Salt content, %	0.8–2.0

		Proportion of cabbage to juice, %	85–90: 15–10
2.	Seasoned sauerkraut	Total acidity, %	0.7–1.5
		Salt content, %	0.8–2.5
		Proportion of seasoned cabbage to juice, %	85–90: 15–10
3.	Pickled cabbage	Total acidity, %	0.7–1.5
		Salt content, %	1.2–2.0
		Fresh cabbage and marinade, %	60: 40
4.	Seasoned pickled cabbage	Total acidity, %	0.7–1.5
		Salt content, %	1.5–2.5
		Fresh seasoned cabbage and marinade, %	60: 40

8. Content of pickled vegetables in preserves of the total mass:

8.1. at least 50 % if vegetables are not cut;

8.2. at least 55 % if vegetables are cut.

Table 10

Quality indicators of fresh and peeled, fermented and salted products

Product	Indicator	Indicator value
Fresh, peeled potatoes and vegetables	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 5×10^5 cfu/1 g
	Moulds and yeasts	not more than 100 cfu/1 g
Fermented, salted vegetables and mushrooms	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^4 cfu/1 g
	Moulds and yeasts	not more than 100 cfu/1 g
	Salmonella 25 g	not acceptable

Minister for Agriculture

Jānis Dūklavs

Requirements of the National Food Quality Scheme for Fruits, Berries and Processed Products Thereof
[20 October 2015; 5 July 2016]

1. If a product will be labelled with the scheme indication referred to in Chapter II of Annex 5 to Regulation No. 461 of 12 August 2014 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof, the producer of raw materials and the operator, which is the producer of primary products, shall comply with the requirements for applying environmentally friendly methods in horticulture in accordance with the laws and regulations regarding the granting, administration and monitoring of national and European Union aid for improvement of the environment, climate and countryside in the planning period for 2014–2020, and ensure that fruits and berries are cultivated in accordance with the laws and regulations regarding requirements for integrated cultivation, storage and labelling of agricultural products, and general principles of and requirements for integrated plant protection laid down in accordance with the control procedures, and this is confirmed by an entry in the Register of Integrated Cultivation of Agricultural Products of the State Plant Protection Service.
2. Fresh, frozen or dried fruits and berries, including wild berries, shall be used for the production of processed fruit and berry products.
3. Berries intended for processing shall be of the colour and with the odour characteristic of the relevant variety, amount of the damaged berries shall not exceed 3 %.
4. Frozen berries shall not be adhered to each other and shall not have a heavy coating of frost with frozen ice crystals. Control of the fruits and berries intended for freezing shall be performed by the operator for each batch, and the quality thereof shall comply with the requirements referred to in Tables 1 and 2 of this Annex.
5. Control of the fruits and berries intended for processing shall be performed by the operator for each batch, and the quality thereof shall comply with the quality indicators referred to in Table 1 of this Annex.

Table 1

Quality indicators of the fresh fruits and berries intended for processing

No.	Product	Indicator	Indicator value
1.	Raspberries	Dry matter (Brix)	not less than 8.0 %
		Berries which have not reached the degree of ripeness	not more than 5 %
2.	Blackcurrants	Dry matter (Brix)	not less than 12.0 %
		Green or brown berries	not more than 5 %

3.	Strawberries	Dry matter (Brix)	not less than 7.0 %
		Pith for calyxes	not more than 12 pieces/1 kg
		Berries which have not reached the degree of ripeness	not more than 5 %
4.	Cranberries	Dry matter (Brix)	not less than 8.0 %
5.	Red bilberries	Dry matter (Brix)	not less than 10.0 %
6.	Bilberries	Dry matter (Brix)	not less than 9.0 %
7.	Cherries	Dry matter (Brix)	not less than 11.0 %
8.	Blackberries	Dry matter (Brix)	not less than 8.0 %
9.	Vaccinium macrocarpon	Dry matter (Brix)	not less than 8.0 %

6. Fruit and berry jams and candied fruits, as well as dried fruits, fruit juices and the like products shall comply with the quality indicators referred to in Tables 2, 3, 4 and 5 of this Annex, and they shall be determined by the operator at least once a year.

Table 2

Quality indicators of fruit and berry jams, frozen fruits and berries

No.	Product	Indicator	Indicator value
1.	Fruit and berry jams	Fruit content in products, %	not less than 40
		pH	2.6–3.5
		Mesophilic aerobic and optional anaerobic micro-organisms	5×10^3 cfu/1 g
		Pathogenic micro-organisms and coliform group bacteria 1 g	not acceptable
		Moulds and yeasts	not more than 50 cfu/1 g
2.	Calorie-reduced fruit and berry jams	Fruit content in products, %	not less than 40
		Dry matter content, %	28.0–40.0
		pH	2.6–3.4
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 5×10^3 cfu/1g
		Pathogenic micro-organisms and coliform group bacteria 1 g	not acceptable
Moulds and yeasts	not more than 50 cfu/1 g		
3.	Frozen fruits and berries	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^5 cfu/1 g
		Moulds and yeasts	not more than 50 cfu/1 g

Table 3

Quality indicators of fruit juices and the like products

No.	Product	Indicator	Indicator value
1.	Fruit nectars	Moulds and yeasts	not acceptable/1 ml
		Titrateable acid by weight, %	0.1–1.6 (depending on the type of the product)
2.	Fruit juices (including fruit juices from concentrated juices)	Moulds and yeasts 1 ml	not acceptable
		Patulin content: For sea buckthorn juice	not more than 10 µg/kg
		For other fruit juices (except for apple juice)	not more than 50 µg/kg
		E. coli in unpasteurised juice	not acceptable 25 g of the product
		Mesophilic aerobic and optional anaerobic micro-organisms for unpasteurised products	not more than 5×10^3 cfu/1 g
		Mesophilic aerobic and optional anaerobic micro-organisms for pasteurised products 1 ml	not acceptable
3.	Syrups	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 5×10^3 cfu/1g
		Moulds and yeasts	not more than 50 cfu/1g

Table 4

Quality indicators of candied and dried fruits

No.	Product	Indicator	Indicator value
1.	Candied fruits	Water content in the product, %	10–30
		Sugar content in the finished product, %	not more than 82
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^2 cfu/1 g
		Moulds and yeasts	not more than 50 cfu/1 g
2.	Dried fruits	Water content in the product, %	10–30
		Mesophilic aerobic and optional anaerobic micro-organisms	not more than 5×10^3 cfu/1 g
		Moulds and yeasts	not more than 100 cfu/1 g

Quality indicators of apple purees with added berries, fruits or without them, and with sweet cream or without it

No.	Indicator	Indicator value
1.	Dry matter, % Brix	not less than 18
2.	pH	3.2–4.4
3.	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 1×10^3 cfu/1 g
4.	Coliform group bacteria 1 g	not acceptable
5.	Pathogenic micro-organisms, incl. salmonella, 25 g	not acceptable
6.	Moulds and yeasts	not more than 50 cfu/1g

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Jānis Dūklavs

**Requirements of the National Food Quality Scheme for Eggs, Poultry Meat
and Products Thereof**
[20 October 2015; 5 July 2016]

I. Rearing of Poultry

1. Poultry shall be provided with wholesome feed which corresponds to their age, species and productivity direction.
2. If industrially manufactured poultry feed or poultry feed purchased from another operator is used for the feeding of poultry, a certificate confirming the quality of feed or a quality certificate shall be required.
3. Farming methods, such as free range or barn, shall be applied for the poultry. It is permitted to use crates and cages for keeping of the quails or poultry whose production is labelled with the nutrition or health claim in conformity with the requirements laid down in Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods, and Commission Regulation (EU) No 432/2012 of 16 May 2012 establishing a list of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health.
4. Ostriches shall have access to an open-air run.
5. Compliance with the requirements referred to in Chapter I of this Annex shall be controlled by the Service in accordance with Paragraph 22 of Cabinet Regulation No. 461 of 12 August 2014 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof (hereinafter – the Regulation) if raw materials are supplied to the operator who labels the product with the scheme indication referred to in Chapter II of Annex 5 to the Regulation.

II. Eggs and Production of Products Thereof

6. The quality of eggs shall comply with the requirements referred to in the Table of this Annex.

Table

Quality requirements for eggs

No.	Indicator	Set requirements	Control
1.	Visual assessment of eggs	Eggs are clean, dry, with intact shell, without spots and signs of cracks	Control is performed by the operator for each batch

2.	Form and size of egg	The form, thickness and colour of shell are characteristic of the relevant species, breed and age of poultry	Control is performed by the operator for each batch
3.	Characteristics of egg	When raw, yolk is of yellow colour with different tinges and intensity of colour. White is firm and clearly transparent. The proportion of yolk to white is characteristic of the relevant species of poultry, specificity of feeding, and corresponds to consistency of a freshly laid egg	Control shall be performed by the operator as appropriate, but at least once per poultry laying season

III. Requirements for Poultry Meat and Products Thereof

7. Poultry meat shall be chilled in cold rooms to a temperature of not more than 4 °C.

7.¹ Fresh poultry meat shall comply with the category A of the poultry meat standard.

8. Chilled poultry meat shall be stored at a temperature not below 1 °C and not higher than 4 °C.

9. Frozen poultry meat shall be obtained according to the used freezing technology. During the storage of meat the temperature regime shall remain constant according to the relevant freezing technology.

10. It is prohibited to use the following for the production of poultry meat products and preparations:

- 10.1. mechanically recovered meat;
- 10.2. protein of plant origin;
- 10.3. fat and skin emulsion;
- 10.4. food additives for extension of storage period, enhancement of flavour (E620 to E640), improvement of external appearance, and achievement of the desirable structural properties.

11. Content of the salt added to the poultry meat products and preparations shall not exceed 1.25 g per 100 g of the product.

12. Fat and connective tissue contents in the poultry meat shall not exceed the amount determined in paragraph 17 of Part B of Annex VII to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 which the operator determines in an accredited laboratory once a year, and the poultry meat products shall contain at least 70 per cent of the poultry meat.

12.¹ Laboratory tests of poultry meat, eggs and poultry meat products shall be conducted by an accredited testing laboratory for each type of certified production in order to determine compliance with the safety criteria in accordance with the criteria laid down in Annex I to Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs at least once a year.

13. Only non-coniferous wood shall be used for the production of smoked poultry meat products.

14. The operator shall, at least once a year, submit smoked poultry meat and smoked poultry meat products to testing in an accredited testing laboratory. Indicators to be tested and norms thereof shall be as follows:

14.1. amount of benzo[a]pyrene shall not exceed 2 µg/k, as well as the total amount of benzo[a]pyrene, benz[a]anthracene, benzo[b]fluoranthene and chrysene (PAO4) shall not exceed 12 µg/kg in smoked poultry meat and smoked poultry meat products;

14.2. amount of benzo[a]pyrene shall not exceed 5.0 µg/k, as well as the total amount of benzo[a]pyrene, benz[a]anthracene, benzo[b]fluoranthene and chrysene shall not exceed 30.0 µg/kg in traditionally smoked poultry meat and smoked poultry meat products which are smoked and intended for consumption in Latvia.

15. Only natural and edible collagen casings shall be used in the production of sausages from poultry meat.

16. It is prohibited to use phosphates for the production of semi-dry and cold-smoked sausages from poultry meat.

Minister for Agriculture

Jānis Dūklavs

Requirements of the National Food Quality Scheme for Fish and Fish Products

I. Rearing of Aquaculture Animals

1. Aquaculture animals shall be provided with wholesome feed which corresponds to their age, species and productivity direction.
2. It is prohibited to use the following for feeding of aquaculture animals:
 - 2.1. growth promoters;
 - 2.2. synthetic colours;
 - 2.3. feed which contain genetically modified organisms or is produced from them;
 - 2.4. feed which is obtained from aquaculture animals of the same species that is grown in the holding.
3. It is prohibited to use hormones in the fish feed.
4. If it is necessary to use sedatives during the rearing of aquaculture animals, the determined excretion time (wash-out period) of the medicinal products shall be extended two times. If the laws and regulations regarding administration of medicinal products to productive animals do not determine the excretion period of the medicinal products, it shall not be shorter than 500 degree-days.
5. Common salt, hydrogen peroxide or chloramine-T shall be used for disinfection of aquaculture animals.
6. Chlorine powder shall not be used for pond disinfection.
7. If the product is labelled with the indication referred to in Chapter II of Annex 5 to Cabinet Regulation No. 461 of 12 August 2014 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof (hereinafter – the Regulation), the operator shall comply with the requirements referred to in Chapter I of this Annex.

II. Requirements for Fish and Processed Products Thereof

8. The product shall comply with the requirements of the national food quality scheme, and the operator may use the indication referred to in Section II of Annex 5 to the Regulation for labelling, if the fish comes from the following
 - 8.1. the inland waters of the Republic of Latvia, including aquaculture establishments;
 - 8.2. the fishing areas in the territorial waters or economic zone waters of the Republic of Latvia, or the international waters of the Baltic Sea where the catch quotas have been allocated for Latvia in accordance with laws and regulations of the European Union.

9. Quality indicators of fresh, whole fishery products shall comply with the requirements laid down in Table of this Annex.

Table

Quality indicators of fresh, whole fishery products

No.	Indicator	Characteristics	Control
1.	Skin	Smooth, colour characteristic of the relevant species, possible spots, slight damage is possible caused as a result of fishing and transportation of fish	The operator determines for each batch
2.	Mucus	Watery, transparent	
3.	Eyes	Protruding, transparent cornea, black pupil	
4.	Gills	Of bright colour, moist, without mucous	
5.	Peritoneum in gutted fish	Smooth, bright, close to tissues	
6.	Meat	Firm and elastic, with smooth surface	

10. In the production of processed products:

10.1. food additives for enhancement of flavour, odour and external appearance, stabilisers, antioxidants and flavourings shall not be used;

10.2. fish content in the product shall be at least 60 % (the operator shall, once a year, perform control in an accredited laboratory);

10.3. not more than 1.5 g of salt shall be added per 100 g of the product.

11. It is prohibited to use re-frozen fish.

12. Hot-smoked fish products shall be made from fresh, chilled fish. Sprats, cods, herrings and flatfish may also be frozen.

13. Only non-coniferous wood, which has not been treated with chemical compounds (painted, varnished, treated with antiseptics), shall be used in the smoking process

14. Temperature in a smokehouse shall be regulated with the help of shutters by adding wet alder chips as appropriate.

15. It is prohibited to use smoke flavourings.

16. The external surface of smoked fish is clean, without soot, unburned, smoked of pale golden to dark brown, moisture content in hot-smoked fish is 60–67 % (determined by the operator for each batch).

17. The following shall be ensured in the production of preserves:

17.1. carcasses or pieces thereof packaged in tins are covered with vegetable oil, oil is transparent, fragments of proteins and fish are acceptable in residues;

17.2. taste and odour of preserves are characteristic of the relevant type of preserves, consistency of fish meat is juicy, may be slightly dry, soft bones, whole pieces;

17.3. the length of carcasses packaged in one tin may not differ by more than 2 cm;

17.4. chemical and physical indicators are as follows:

17.4.1. common salt content – from 1 to 2.5 %;

17.4.2. the minimum mass of fish carcasses or pieces thereof in a tin – 70 % of the net mass of tin.

18. In addition, the following shall be ensured in the production of preserved sprats:

18.1. fish has been caught in the period from October to April. It is prohibited to use the fish feeding on zooplankton – pinniped patterns – and the fish with stomach filling exceeding 50 %;

18.2. after smoking head or head and tail fins have been cut from the fish, external surface of fish is clean, without soot, unburned, smoked of pale golden to dark golden;

18.3. until packaging fish is stored at a temperature of 2–6 °C for not longer than 16 hours;

18.4. the length of fish carcasses packaged in tins shall be as follows:

18.4.1. for Baltic sprats – 4–9 cm;

18.4.2. for herrings – 7–10 cm;

18.5. carcasses with small skin and stomach tears are acceptable in tins for no more than 30–50 % of the fish put in a tin.

Minister for Agriculture

Jānis Dūklavs

**Requirements of the National Food Quality Scheme for Composite
Products, Food Supplements, Tea and Coffee**
[20 October 2015]

1. The quality of the raw materials of animal origin used for the production of the composite product and food supplement shall comply with the requirements referred to in Annexes 6, 7, 11 and 12 of Cabinet Regulation No. 461 of 12 August 2014, Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof (hereinafter – the Regulation).
2. Raw materials of vegetable origin used for the production of the composite product and food supplement shall comply with the requirements referred to in Annexes 8, 9 and 10 of the Regulation.
3. Raw materials of natural origin shall be used for the production of the composite product and food supplement.
4. Tea and coffee shall comply with the indicators referred to in Table of this Annex.

Table

Quality indicators of tea and coffee

No.	Product	Indicator	Indicator value
1.	Tea	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 5×10^5 cfu/1 g
		Moulds and yeasts	not more than 500 cfu/1 g
2.	Coffee (incl. acorn, chicory, barley)	Mesophilic aerobic and optional anaerobic micro-organisms	not more than 5×10^5 cfu/1 g
		Moulds and yeasts	not more than 1000 cfu/1 g
		Waste impurity content, %	not more than 0.5

Minister for Agriculture

Jānis Dūklavs

**Requirements of the National Food Quality Scheme for Drinking Water,
Spring Water, Mineral Water and Juice Drinks**
[5 July 2016]

1. Drinking water shall be obtained from an underground deposit.
2. Compounds containing chlorine shall not be used for the treatment of drinking water.
3. The quality of drinking water, spring water and mineral water (hereinafter – the water) shall comply with the requirements referred to in Tables 1 and 2 of this Annex.

Table 1

Microbiological indicators of drinking water

No.	Indicator	Indicator value	Control
1.	Total number of micro-organisms 22 °C/1 ml	Not more than 100 cfu	Control is performed by the operator for each batch
2.	Total number of micro-organisms 37 °C/1 ml	Not more than 20 cfu	Control is performed by the operator for each batch
3.	Coliforms and Escherichia coli/250 ml	Not acceptable	Control is performed by the operator for each batch

Table 2

Microbiological indicators of spring water and mineral water

No.	Indicator	Indicator value	Control
1.	Coliforms, Escherichia coli 37 °C and 44.5 °C/250 ml	Not acceptable	Control is performed by the operator for each batch
2.	Faecal streptococci/250 ml	Not acceptable	Once a year
3.	Total number of micro-organisms 20–22 °C/1 ml	Not more than 100 cfu	Control is performed by the operator for each batch
4.	Total number of micro-organisms 37 °C/1 ml	Not more than 20 cfu	Control is performed by the operator for each batch

4. The total number of micro-organisms in water shall be determined within 24 hours after putting of water into bottles.

5. Juice drinks shall contain at least 10 % of the fruit juice or fruit juice from concentrate.

6. The operator shall determine yeast and mould content in 100 ml of juice drinks for each batch, and this shall not exceed 30 cfu.

Minister for Agriculture

Jānis Dūklavs

Requirements of the National Food Quality Scheme for Confectionery

I. General Requirements

1. The raw materials of vegetable origin used for the production of confectionery shall comply with the requirements referred to in Annex 10 of Cabinet Regulation No. 461 of 12 August 2014 Requirements for Food Quality Schemes, Procedures for the Implementation, Operation, Monitoring and Control Thereof.
2. Amount of trans-fatty acids in the used fats of plant origin shall not exceed 2 %.

II. Quality Requirements for Sweets

3. Milk sweets shall be produced from fresh milk, concentrated milk or whole milk powder.
4. The operator shall, at least on an annual basis, determine microbiological indicators for milk sweets in an accredited laboratory, and they shall comply with the indicators referred to in Table 1 of this Annex.

Table 1

Microbiological indicators of milk sweets

No.	Indicator	Indicator value
1.	Coliform group bacteria 0.1 g	Not acceptable
2.	Moulds 1 g	Not more than 50 cfu

5. Quality indicators of sweets, marshmallows and drops shall be determined by the operator for each batch, and they shall comply with the indicators referred to in Table 2 of this Annex.

Table 2

Quality indicators of sweets, marshmallows and drops

No.	Indicator	Characteristics
1.	Taste, odour and colour	Characteristic of the relevant type of product Sweets containing fats shall not have a waxy, bitter or other unpleasant taste.
2.	Form	Characteristic of the relevant type of product Sweets whose bodies are made of dried fruits and seeds may have uneven surface.
3.	External appearance	Appropriate to the particular type of product

6. Microbiological indicators of sweets (except for milk sweets), marshmallows and drops shall be determined by the operator at least once year, and they shall comply with the indicators referred to in Table 3 of this Annex.

Table 3

Microbiological indicators of sweets (except for milk sweets), marshmallows and drops

No.	Indicator	Indicator value
1.	Pathogenic micro-organisms, incl. salmonella, 25 g	Not acceptable
2.	Coliform group bacteria 0.1 g	Not acceptable
3.	Mesophilic aerobic and optional anaerobic micro-organisms 1 g	Not more than 5×10^4 cfu/g
4.	Moulds 1 g	Not more than 100 cfu
5.	Yeasts 1 g	Not more than 50 cfu

III. Quality Requirements for Biscuits

7. Quality indicators of biscuits shall be determined by the operator for each batch, and they shall comply with the indicators referred to in Table 4 of this Annex.

Table 4

Quality indicators of biscuits

No.	Indicator	Characteristics
1.	Taste and odour	Appropriate to the relevant product
2.	Form	Characteristic of the relevant product. Broken biscuits are acceptable: 1) for packaged biscuits: • not more than 1 piece per packaging unit of up to 180 g; • not more than 3 piece per packaging unit of up to 300 g; • not more than 4 piece per packaging unit of up to 500 g; 2) for biscuits to be weighed – up to 5 % of biscuits per packaging unit.
3.	Surface	Unburned, with a distinctive pattern. Surface of icing of iced biscuits is smooth and slightly wavy, without fat bloom. Biscuits which contain nuts, raisins etc. may have uneven surface, pieces of the abovementioned ingredients may be visible on the surface.
4.	Colour	Characteristic of the relevant product
5.	Structure	Uniformly spongy, pieces of nuts, raisins etc. may be visible on the surface of biscuits containing such ingredients

8. Microbiological indicators of biscuits shall be determined by the operator at least once a year, and they shall comply with the indicators referred to in Table 5 of this Annex.

Table 5

Microbiological indicators of biscuits

No.	Indicator	Indicator value
1.	Pathogenic micro-organisms, including salmonella, 25 g	Not acceptable
2.	Coliform group bacteria 0.1 g	Not acceptable
3.	Mesophilic aerobic and optional anaerobic micro-organisms 1 g	Not more than 1×10^4 cfu/1g
4.	Moulds 1 g	Not more than 100 cfu
5.	Yeasts 1 g	Not more than 50 cfu

IV. Quality Requirements for Chocolate, Cacao and Chocolate Products

9. Quality indicators of chocolate shall be determined by the operator for each batch, and they shall comply with the indicators referred to in Table 6 of this Annex.

Table 6

Quality indicators of chocolate

No.	Indicator	Characteristics
1.	Taste and odour	Characteristic of the relevant type of production
2.	Form	Appropriate to the form determined in the recipe, without deformations Drinking chocolate – powdered substance
3.	External appearance	Surface of chocolate is shiny, without fat or sugar bloom, small individual holes are acceptable. Chocolate figures, as well as chocolate with finely broken ingredients added may have matt surface. Chocolate with whole nuts, raisins, candied fruits etc., as well as aerated chocolate may have uneven surface. Chocolate with filling may have matt surface. Filling may percolate on the upper side and the bottom side in a form of small spots. Drinking chocolate brown granular powder
4.	Structure	Chocolate basis – uniform. For aerated chocolate – with uniform bubbles.
5.	Consistency	Characteristic of the relevant type of production. For aerated chocolate – with bubbles.

10. Microbiological indicators of cacao and chocolate products shall be determined by the operator at least once a year, and they shall comply with the indicators referred to in Table 7 of this Annex.

Microbiological indicators of cacao and chocolate products

No.	Indicator	Indicator value
1.	Pathogenic micro-organisms, including salmonella, 25 g	Not acceptable
2.	Coliform group bacteria 0.1 g	Not acceptable
3.	Mesophilic aerobic and optional anaerobic micro-organisms 1 g	Not more than 5×10^4 cfu/1g
4.	Moulds 1 g	Not more than 100 cfu
5.	Yeasts 1 g	Not more than 50 cfu

V. Quality Requirements for Wafers and Wafer Cakes

11. Quality indicators of wafers and wafer cakes shall be determined by the operator for each batch, and they shall comply with the indicators referred to in Table 8 of this Annex.

Table 8

Quality indicators of wafers and wafer cakes

No.	Indicator	Characteristics
1.	Taste and odour	Appropriate to the relevant product, without additional taste and odour
2.	External appearance	<p>Surface of wafers has a clearly distinct pattern of a wafer grid. Surface of wafer cakes corresponds to the recipe guidance. Wafer layers must closely touch the filling. Consistency of filling must be homogeneous, colour – uniform. Slight amount of filling may be spilled on the surface, highly visible damaged corners, and uneven cut are possible: 1) in a packaging of up to 100 g – for 1 wafer; 2) in a packaging of up to 200 g – for 2 wafers; 3) for production to be weighed – not more than 5 % of the packaging unit.</p> <p>Surface of iced products may be slightly wavy, without bubbles and cracks, without fat bloom. Iced products may have uneven icing on the bottom of the product.</p>

12. Microbiological indicators of wafers and wafer cakes shall be determined by the operator at least once a year, and they shall comply with the indicators referred to in Table 9 of this Annex.

Microbiological indicators of waffles and waffle cakes

No.	Indicator	Indicator value
1.	Pathogenic micro-organisms, incl. salmonella, 25 g	Not acceptable
2.	Coliform group bacteria 0.1 g	Not acceptable
3.	Mesophilic aerobic and optional anaerobic micro-organisms 1 g	Not more than 5×10^4 cfu
4.	Moulds 1 g	Not more than 100 cfu
5.	Yeasts 1 g	Not more than 50 cfu

Minister for Agriculture

Jānis Dūklavs

Application
for the Certification of the Product in the National Food Quality Scheme
(information shall be provided in block letters)

Food and Veterinary Service

(territorial unit of the FVS)

I, _____, personal identity number _____,
(given name, surname)

establishment _____, registration number _____,
(the operator's name)

legal or authorised representative, would like to carry out certification of the product

(product name)

in the national food quality scheme, monitoring and control thereof, and therefore I provide the following information:

1. Group of food products

Products of plant origin

- cereals and products thereof
- vegetables and products thereof
- fruits, berries and processed products thereof
- oil plants and products thereof
- beer, kvass and malt beverage
- composite products
- drinking water, spring water, mineral water and juice drinks
- confectionery

Products of animal origin

- raw milk, milk and milk products
- beef and products thereof
- pigmeat and products thereof
- goatmeat, sheepmeat and products thereof
- poultry meat and products thereof
- rabbit meat and products thereof
- fish and fish products
- honey and apiculture products
- eggs and products thereof

2. Name(s) of food product _____

3. Legal address of the establishment _____

4. Actual address of the establishment _____

5. Postal address _____

6. Contact telephone number, fax number, e-mail address: _____

I attach a list of suppliers of raw materials to the application*

I confirm that I am informed of the requirements of the national food quality scheme laid down in the laws and regulations regarding requirements for food quality scheme, implementation, operation, monitoring and control thereof, and undertake to comply with them and submit to control.

(date**)

(given name, surname and signature**)

Notes.

1. * To be completed if the scheme indication of green colour will be used in the labelling of products.
2. ** The details of the document “date” and “signature” shall not be completed, if the electronic document has been drawn up in accordance with the laws and regulations regarding drawing up of electronic documents.

List of Suppliers of Raw Materials for the Operator of the National Food Quality Scheme

Operator _____

Suppliers of raw materials who are involved in the production of the product applied for
certification in the reporting period _____

(reporting period/year)

No.	Supplier of raw materials (scheme participant)	Registration number or personal identity number	Address	Contact information (surname, telephone number)	Supplied product	Volume of the supplied product (t/year)	Date from which supply of the product was commenced
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							

(given name, surname)

(signature*)

Contact information

(telephone number, e-mail address)

Date* _____

Note. * The details of the document “signature” and “date” shall not be completed if the electronic document has been drawn up in accordance with the laws and regulations regarding drawing up of electronic documents.

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Jānis Dūklavs