European Food Legislation
International training course in Finland

In the global food market, it is important to understand the rules and regulations concerning food trade. European Union has set the common approach to its food legislation, harmonising the existing national requirements in its member countries.

The course offered by the University of Turku gives an overview of the current EU food legislation, with insight focus on requirements concerning the entry of novel foods or the labeling of nutrition and health claims.

**EU Food Legislation**

The food law aims at ensuring a high level of protection of human life and health. Legislation takes into account the protection of animal health and welfare, plant health and the environment. This integrated “farm to fork” approach is now considered a general principle for EU food safety policy.

Food law, both at national and EU level, establishes the rights of consumers to safe food and to accurate and honest information. The EU food law aims to harmonise existing national requirements in order to ensure the free movement of food and feed inside the the European Union.

**Training course outline**

The course topics cover the principles of European Union legislation concerning production, distribution and marketing of foods. An insight focus is laid in the topics such as regulation on novel foods, nutrition labeling and health claims of functional foods with case examples.

Food safety risk management is discussed with focus in traceability requirements and risk management systems. Also the industrial property rights concerning products and research are also discussed with cases.

The course speakers are distinguished professors and university teachers from food sciences and legal studies from the faculties of the University of Turku.
Course information
The week-long course is ideal for international professionals working with food industry, authorities and enterprises trading with European countries.
Suggested course duration is one week. The study excursions included depend on the interest of the course participants.
The course is organized annually or fixed upon for the groups. Please contact for quotes and details.
The course may also be accessed as part of the 30 ECTS Diploma Course in Food Safety and Quality offered by University of Helsinki, Finland.

Course topics
European Union Food Legislation
- Introduction to EU food legislation
- Framework of EU internal market
- Producer/trader responsibilities
Food labeling and food marketing
- EU law on food information to consumers
- Nutrition labeling
- Voluntary systems and labels
Health foods and novel foods
- Legal distinction of food and medicine
- Functional foods and the health claims
- Novel foods and novel food ingredients
Food safety risk management
- Food safety legislation in EU
- Food safety risk management systems
- EU food traceability requirements
Intellectual rights in the food sector
- Trademarks, brand names and patents
- EU scheme for designation of origin and geographical indications
- Ownership of the scientific research

The University of Turku & City of Turku
The University of Turku is an active academic community of 25 000 students and staff members – an international research university, a provider and developer of Finnish high-quality education and a strong bellwether of its area.
The University of Turku is located in the city of Turku, in the southwest coast of Finland. River Aura flowing through the city centre is the country’s most important river and has nurtured the development of the city’s economy over the centuries. The oldest city of Finland, Turku is nowadays an active hub of business and education.

Contact for more information
Jaakko Korpela (Mr)
jaakko.korpela(at)utu.fi
+358 40 125 1512
Functional Foods Forum, University of Turku
www.utu.fi