PRODUCT FACT SHEET

Partners in Transformation
Import Promotion Desk

PRACTICAL MARKET INSIGHTS INTO THE PRODUCT GROUP OF

Medicinal and Aromatic Plants MAPs

التعاون الألماني
DEUTSCHE ZUSAMMENARBEIT

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Around 30,000 plant species have medicinal and aromatic uses and between 60-90% of those in use around the world are wild collected. The number of medicinal and aromatic plants in Morocco accounts to about 800 species. Though the plants and the system they are living in get increasingly under pressure – due to the changes in demand and the change in climate.

1 Product description

Medicinal and aromatic plants (MAPs) are botanical raw materials, also known as herbal drugs, that are primarily used for therapeutic, aromatic and culinary purposes as components of cosmetics, medicinal products and traditional medicines, health food and phytopharmaceuticals and others such as condiment or herbal teas. They are also the starting materials for value-added processed natural ingredients such as essential oils, dry and liquid extracts and oleoresins.

Today, over 3,000 botanical raw material species can be found in global commerce.

MAPs can be found in the wild – in forests (also referred to as non-timber forest products), in deserts, mountain areas and remote, untouched natural habitat. This diversity of habitat and geography makes Morocco, for instance, a specific source of MAPs. Demand for a wide variety of wild species is increasing with growth in human needs, numbers and commercial trade.

A way towards increasing the volumes for continuous and uniform supply, fighting over-exploitation, and assuring conservation, some wild species thus are brought into cultivation systems. Though cultivation of MAPs supplies the market with consistent quality of the raw material, the active-ingredient levels are for most cultivated species lower in fast-growing cultivated stocks. Additionally, cultivation of MAPs is not always technically feasible, due to the biological features and ecological requirements.

As there is no comprehensive and exhaustive listing of harmonised tariff codes for MAPs, a clear definition is not feasible.

TABLE 1: OVERVIEW OF MAPS IN RELATION TO THE HS CODE TRADED UNDER

Source: ITC

HS Code	Product
09	**Coffee, tea, maté and spices**
0904	Pepper of the genus Piper
0905	Vanilla
0906	Cinnamon
0907	Cloves
0908	Nutmeg, mace and cardamoms Nutmeg, mace and cardamoms
0909	Seeds of anis, badian, fennel, coriander, cumin and caraway, juniper berries
0910	Ginger, saffron, turmeric, thyme, bay leaves, curry and others.
12 1190	Plants, parts of plants, incl. seeds and fruits (e.g. rosmary, calendula etc.)

This product fact sheet will focus on the following species, as they are the most relevant for the Moroccan producer market.

ROSMARY

Rosmary *(Rosmarinus officinalis)* is an ancient medicinal plant native to the Mediterranean region and today cultivated around the world. Rosemary leaf, as well as essential oil and extracts made from it, is used in traditional European herbal medicine but more widely used as a component of cosmetic, dietary supplement and food products. Rosmary is known as antimicrobial agent, is a rich source of antioxidants and anti-inflammatory compounds, further, it is considered a cognitive stimulant, enhancing mental function.

Rosmary is growing wild in Southern Europe and in Northern Africa, for instance in Morocco in the woodlands of the mountain region of northern Morocco, the Middle and High Atlas and in the Eastern Highlands of the Oriental Region. Wild grown rosmary hold specific properties and unique characteristics.

THYME

The most widely spread species of the Thymus genus used to produce dried thyme is *Thymus vulgaris* or common thyme. Thyme is used as a fresh or dried culinary herb or as raw material to produce essential oils, extracts, and oleoresins, which find application in foods and flavours, pharmaceuticals, health care and others.

The aromatic perennial herb is native to Europe and Northern Africa – cultivated and grown wild. Wild thyme can be found in the mountains of Southern Morocco with the main endemic species being *Thymus satureioides*, which holds specific compounds due to its genetic factors.

CALENDULA

The genus Calendula comprises of 20 named species, but only *Calendula officinalis* is used for its medicinal and culinary benefits. It is native to the Mediterranean region of Europe, although it can be found around the world.

The calendula flower is widely used as a medicinal plant whose antibacterial, antifungal, anti-inflammatory and antioxidant properties make it a strong ingredient. It is best known as wound healer.

Historically, calendula was called the “poor man’s saffron” as it was used to colour and flavour foods, also as dye or pigment used in pharmaceutical industry.

DANDELION ROOTS

While dandelion *(Taraxacum officinale)* has naturalised throughout much of the world, the species is native to northern temperate zones, including most of Europe, parts of northern Africa (e.g. Morocco), and parts of Asia. The material of commerce is primarily wild-collected in eastern European countries and Morocco, and additionally cultivated in countries such as Germany and Poland. Dandelion is used mainly as dietary supplement, herbal tea, but is also used in the culinary context.

Dandelions are versatile medicinal plants containing a range of properties, depending on the part of the plant – flowers, leaves and root. Leaves containing a wide range of vitamins (A, C, K, B) and minerals (potassium, calcium, iron, zinc), the flowers hold antioxidants.

HAWTHORN

Hawthorn *(Crataegus monogyna* and *laevigata)* is native to temperate North America, Europe, and North Africa and grows mainly in the wild. The pink flowers, as well as the red drupes (commonly called berries) and the leaves are the part which find application as active ingredient in traditional medicine, phytotherapy and dietary supplement. Moreover, the use of hawthorn is authorised for foods and as cosmetic ingredient (extract, floral water).

Wild hawthorn *(C. monogyna)*, e.g. from the Mid-Atlas mountains in Morocco, is a rich source of bioactive compounds – antioxidants – and thus used for treatment of cardiovascular diseases.

PEPPERMINT

Peppermint *(Mentha piperita)* is a perennial aromatic herb which is found growing wild throughout Europe and North America along stream banks and in moist wastelands where it has escaped from cultivation. For the use as medicinal ingredient, mint is entirely obtained from cultivation. Peppermint leave is used as a main component of a wide range of digestive, common cold, and decongestant dietary supplement. The menthol and menthone as component of the essential oil and extracts supports the use also as flavouring agent in foods, in medical products such as tooth paste, as well as in cosmetic and detergents.

CORNFLOWER

Centaurea cyanus is the wild cornflower best known for its anthocyanins, a naturally occurring plant pigment that have anti-inflammatory and antioxidant properties. Especially, the eye-related benefits and the skin benefits make cornflower a widely applied ingredient in cosmetics and for health products.

2 What is the demand for MAPs in Europe?

Measuring the size of the sector is a key challenge in itself. This is mainly due to the fact that there is no comprehensive and exhaustive listing of harmonised tariff codes for MAPs and their extracts.

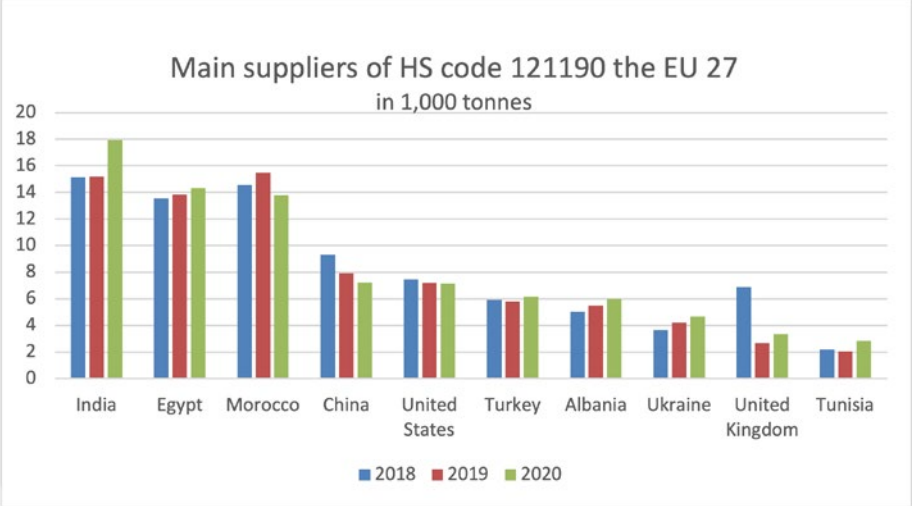
Medicinal and aromatic plants are offered in a wide variety of products on the market. The enormous demand in botanicals results in a huge trade from local to international level. The international trade is dominated by only few countries. About 80 % of the world-wide imports and exports are allotted to approximately 12 countries with the dominance of Asian and European countries. Whereas USA and Germany stand out as important trade centres.

In general, the European market for MAPs used as food, cosmetic or health product ingredient is growing steadily. The quality requirements create a specific hurdle in the trade with MAPs from any origin. Especially from cultivation, organic certified MAPs are on the frontline of demand as the pesticide issues remain. Producers and exporters of MAPs have to face more requirements in terms of quality but also regarding traceability and documentation along the supply chain.

For the category of plants and parts of plants, including seeds and fruits (HS 121190), the main global importers are the United States, Germany, Japan, France.

FIGURE 1:
MAIN SUPPLIERS OF HS CODE 121190 CATEGORY: PLANTS AND PARTS OF PLANTS. COMPARING THE IMPORTS TO THE EU27 FROM 2018-2020. IN 1,000 TONNES.

Source: Access2Markets



In the European context, the imports of the category of the HS code 121190 (flowers, bark, roots, leaves, freeze-dried herbs, etc) to the EU27 countries the main suppliers are India, Egypt and Morocco in the year 2018-2020. Whereas Morocco offers particularly in terms of wild collection advantages over India and Egypt.

The market demand for natural ingredients with multiple sustainability certifications is increasing (e.g. organic cultivated + fair trade or organic wild + fair wild certified), as conscious customers around the world are demanding more and more information about the herbal supply chain, nature conservation and sustainability, in consideration of the increasing awareness that most medicinal plant species in global commerce are wild harvested and are not grown on farms. In fact, most species in commerce will not likely ever be farmed which necessitates paying close attention to sustainable resource management and biodiversity conservation in the natural habitats of wild plants.

The use of medicinal and aromatic plants has never been out of focus throughout history. Our time, on the other hand, is witnessing a different approach to their utilization. MAPs have become industrial products for world-wide use. New concepts, such as nutraceuticals, cosmeceuticals, phytotherapy, aromatherapy, etc. are widening their use and new applications in functional foods, animal husbandry and agricultural pest management are taking place. Thus, the trade in MAPs will follow its upwards trend also in the upcoming years – globally, but Europe being a major region of MAP imports.

3 Market entry

3.1 MARKET CHANNELS AND SEGMENTS

Medicinal and aromatic plants are sold through different channels to and on the European market, highly dependent on the application and the use. It is important to note, that Europe has established intra-European trade, with particular countries working in a specific context. There a various entry options.

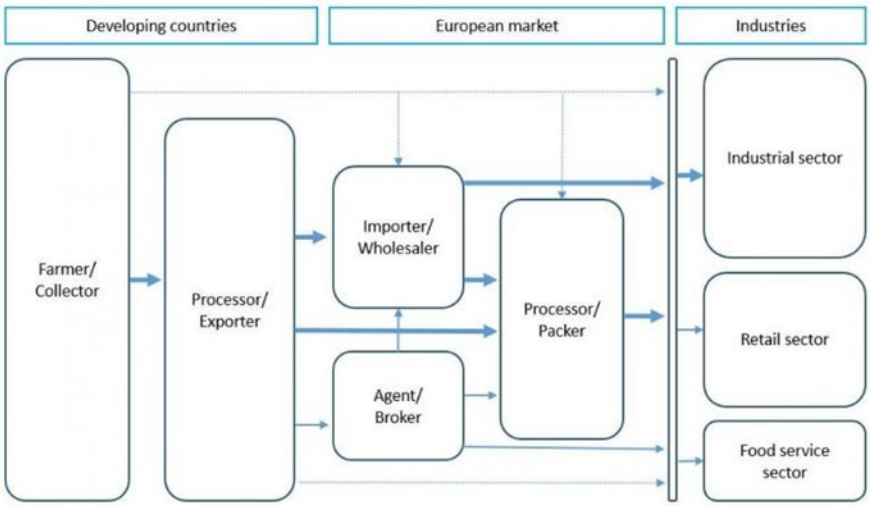
MAPs enter the market through agents, or directly supplied to food processors or food service companies.

Importers and wholesalers can be general spice and herbs importers or further specialised in specific roles. Some exclusively deal with ingredients aimed at the processing industry while others pack for retail chains. Retail chains have increasingly outsourced the purchase to importers with specific product focus.

As the consumers influence with setting requirements supply chain's dynamics, pressure is put on the chain but brings at the same time more value-added products to the market. Transparency and a clear traceability along the supply chain is essential in the MAP trade with European importers, combined with strict quality requirements (please refer to Requirement section).

FIGURE 2:
TRADE CHANNELS OF MAPS IN EUROPE.

Source: CBI



In Europe, herbal extracts from MAPs are mainly produced in Europe itself. Meaning the herbal dried raw material is being imported. Unlike essential oils are purchased as such in the countries of origin.

In this study only dried MAPs are covered. It does not apply in the same structure when looking at processed MAPs such as essential oils. Please refer to the CBI study on essential oils for further details.

3.2 MARKET COMPETITIVNESS

In general, for being competitive for the export to Europe, it is crucial to comply on the one hand with the legal requirements, but also to have additional food safety measure in place. The social component is increasingly of interest for the importers, which implies also the "story behind the product".

As MAPs are facing several qualitative challenges – starting from the appropriate harvesting time to adequate drying process, internal laboratorial checks etc – companies focussing on a traceable chain, thorough documentation and specific quality dedication hold competitive advantages.

Egypt is one of the world's leading producers of dried culinary herbs. At the same time, Egypt is one of the leading herb exporters to Europe, so it can be considered as a strong competitor for Morocco. One of the sustainability issues Egyptian producers face is having to use polluted water from the river Nile, and reoccurring pesticide issues have made their way into the reputation of the country.

In comparison to Egypt, **Morocco** is particularly known for MAPs from wild collection rather than cultivation with the chance for product without pesticide influence. Due to the ecological heterogeneity and climatic variations of Morocco the diversity of wild habitat is marked in comparison to other MAPs exporting countries.

Ukraine's territory accounts to about 30% of wild or partly wild flora, with a wide range of species. Especially the Carpathians are a diverse source of MAPs. As Ukraine is turning towards the European market within the last years, and due to wide regions which have never seen pesticides, the interest of the European importers rises. Though offers a slightly different variety in MAPs – just as the Balkan region, for instance - then the previously mentioned MAP supplying countries.

4 What trends offer opportunities?

4.1 HEALTHY LIFESTYLE

Healthy lifestyle habits are becoming the normal way of life as concerns over obesity, food sensitivity and people affected by disease continue to rise. However, perceptions of healthy living are shifting beyond just physical health to represent a much more holistic view.

As populations age and consumers' preference for natural health products increases, medicinal plants present a niche that exporters in many producing countries are looking to develop for sustainable production and export trade.

The use of medicinal plants has been done since ancient times and may even be considered the origin of modern medicine. Even before the pandemic, there was an increasing interest in botanicals to prevent, treat and to relieve conditions. Herbal remedies – from teas, to supplements, to processed essential oils etc.

4.2 ORGANIC

Consumers – not only in Europe - increasingly buy organic products as personal health, wellness and nutrition gain significant importance.

The main driver for the organic market in Europe is the growing consumer concerns over food safety, the environment and human health which are fuelling demand for organic products across Europe. More than ever before, European consumers are buying into the organic offering. However, brands need to step up efforts to gain consumer trust. The added value of the product – the story behind the product – needs to be transferred along the entire supply chain.

Organic is not enough anymore, meaning it is embedded in wider health and ethical positioning.

4.3 SUSTAINABILITY

People at all levels in the value chain are gaining interest in MAPs produced and traded under more sustainable and responsible practices. This trend relates to many aspects along the supply chain, including working conditions, water use, waste management, among other things and goes also back to consumer awareness growing as transparency is increasingly requested.

Not only the organic but the more sustainable way of cultivation reduces the risk of pesticides in the environment and lastly in the consumers' food, health products and cosmetics. In this respect, also the consumer is increasingly interested in the product one is consuming, but also to understand the supply chain – where the product and its ingredients are coming from.

To mitigate the increasing concentration of buyer power, the European Commission proposed a new directive to protect small and medium-sized suppliers in the food supply chain from unfair trade practices of economically stronger buyers. The directive aims at protecting farmers, processors, distributors, producer organisations, as well as suppliers from outside the European Union. The proposed directive – Supply Chain Act – was agreed in December 2018 and will be implemented over the next years (see also the chapter on requirements). Once fully adopted, countries in the European Union will have two years to integrate the directive into their national laws.

4.4 STANDARDISATION

The increasing popularity and acceptability of herbal medicine goes back to the idea, that natural products are safe, cheaper and broadly available. Though, standardisation of natural produce for safety and efficacy is the main bottleneck.

Product safety standards such as GACP and HACCP (refer to the section on requirements) developed into pre-requisites for trade with Europe. Moreover, not only the legal requirements in Europe request full traceability (documentation), but also the independent confirmation of practices in production.

When complying with the high standards and certifications of the European market, this does not only satisfy the export market, but shall also support the producer's internal system and risk management.

5 What legal requirements must MAPs comply with?

Legal requirements are the minimum requirements which must be met by products marketed in the EU – the must-haves in order to enter the market. Products which fail to meet these requirements are not allowed on the EU market. EU legislation sets the basis for legal requirements in the EU.

For a full list of legal requirements applicable to the specific product code (HS code), is provided on the platform Access2Markets. The Trade Assistant presents details on tariffs, taxes, including import requirements such as contaminants, pesticides, documents and customs declaration.

5.1 GENERAL FOOD LAW

Food safety is the key issue in EU food legislation, in which the General Food Law is the framework regulation. The legislation also introduces requirements on traceability. All information can be found in the Regulation (EC) No 178/2002.

5.2 PRODUCT SAFETY FOR FOOD PRODUCTS

When exporting MAPs to Europe, compliance with the requirements for food safety and product quality are crucial.

The EU has set **Maximum Residue Levels MRLs** on pesticides in food products to minimise health and environmental risks. The MRL, the pesticide residue, lies at 0.10 parts per million (ppm) for spices and 0.05ppm for herbs. For more details on the specific pesticides, the EU pesticide database provides all information relevant. A regular update is recommended, as Europe's food safety authorities amend levels on new developments of the market.

Please note: these are legal requirements, as baseline, however, countries and buyers may have specific requirements, which go beyond the legislative thresholds.

To prevent contamination of MAPs with insects and other microbiological contaminants, preventive measures can be e.g. heat treatment or fumigation. It is essential to use only officially approved disinfectants. The EU has banned methyl bromide and ethylene oxide. Therefore, food safety measures such as the implementation of HACCP are gaining importance, as managing the risk of cross-contamination. Also, packaging material, as well as pallets and containers can pose a threat as potentially treated with ethylene.

The EU calculates maximum residues as the total amount of ethylene oxide and 2-chloroethanol expressed as ethylene oxide.

Contaminants are substances which have not been intentionally added to food but which may be present as a result of the various stages of its production, packaging, transport or holding. For instance, contaminants are aflatoxins, heavy metals, dioxins and nitrates. Similar to the MRLs for pesticides, the European Union has set limits for several contaminants.

Contamination of spices and herbs with plant toxins is a frequent problem during production. Thus, the European Commission developed new maximum levels for contaminants, which are valid from July 2022. A first amendment can be found here.

Weeds can contain high amounts of alkaloids such as Pyrrolizidine alkaloids (PA) and tropane alkaloids (TA), which can be transferred to nearby plants as vegetables, MAPs etc. Both TA and PA are toxic to humans and animals, some even extremely toxic. The EU Commission is working on a regulation which sets maximum levels for PA in foodstuffs, at present this only exists for baby foods. Proposed limits for PA are 400 µg/kg for dried herbs and cumin seeds, and 300 µg/kg for mixtures where the proportion of the ingredients is not known. The maximum levels refer to the total amount of 21 pyrrolizidine alkaloids and N-oxides, and 14 more pyrrolizidine alkaloids and N-oxides. These proposed levels challenge not only the conventional MAPs production, but especially the organic.

The implementation of **hygiene and phytosanitary** measures are outlined in the EU legislation on hygiene of foodstuffs. Certification of such is voluntary and falls under the category non-legal requirements.

5.3 ALLERGENS

Among spices and herbs, celery and mustard are the only two labelled as allergens by the European Union Labelling Directive. Still, not all other spices and herbs may be safe to use by people with food allergies and intolerances.
Especially for dried herbs and spices, the European Spice Association ESA has published the Allergen Risk Assessment Model for Dried Herbs and Spices. This is an important tool, as contamination with allergens can happen at any stage of the supply chain.

5.4 LABELLING AND PACKAGING

Food placed on the EU market must meet the legislation on food labelling.

The European Union (EU) requires that the text on the label must be written in one of the official languages of an EU Member State and be understandable for the consumer.

Appropriate labelling must present at a minimum

+ Common name of the product,
+ Country of origin,
+ Name and address of producer, packer, importer, brand owner or seller in the EU – "packed for:",
+ Net content weight,
+ Producer identification / lot number,
+ Info on certification,
+ Additional info about quality class, size, post-harvest treatment, etc.

Packaging marketed within Europe must comply with the general requirements, which aim at protecting the environment, as well as with the specific provisions designed to prevent any risk to the health of consumers. The packaging must protect the product against contamination, leakage, and dehydration. Also pay attention to your buyer's preference for presentation.

TIPS

For MAPs, pesticide management is crucial and starting with high responsibility on the production level. Buyers will always require samples and test beforehand, and some – especially in the organic context – have zero-tolerance for any pesticides.

Check out the Factsheet on Food Traceability of the European Commission.

Update yourself regularly on the EU level MRLS and additionally on specific national levels.

Find out more about the prevention and reduction of lead contamination in the Code of Practice published by the FAO Codex Alimentarius.

The EU introduced the European rapid alert system for food (and feed) products

(RASFF) as a tool to exchange information on the enforcement of EU food safety legislation. Check on registered border rejections to understand the process.

Familiarise yourself with the Regulation EC/1756/2004 on plant health. Annex VI (page 170 – 171) of Directive 2000/29/EC provides an example of a phytosanitary certificate.

Read more about labelling and packaging guidelines for foodstuffs in Access2Markets.

The EU Directive 2019/904 on the reduction of impact of certain plastic products on the environment limits the use of single-use plastics by transferring the cost of waste and responsibility to the producers. With the European strategy for plastics, more and more buyers will demand alternative and environmentally friendly packaging.

6 What additional requirements may buyers have?

Non-legal requirements reach beyond legislation, as companies can go further in their requirements than legislation. The main categories of additional requirements are environmental requirements and social (labour) requirements.

Food Safety is top priority in all European food sectors, and importers increasingly require not only the implementation but also the certification thereof.

6.1 AGRICULTURAL & WILD COLLECTION PRACTICE

GACP

Due to the complex and changing nature of plant raw material the control, storage and processing is of outmost importance for the production of herbal medicines and foodstuffs. Consistency in quality from the sowing to the processing requires a quality management scheme based on Good Agricultural and Collection Practice GACP for starting materials of herbal origin. GACP covers the cultivation and wild collection as well as the harvest of plants, algae and mushrooms. For the production of herbal medicines, the processing stages are guided by the GMP – Good Manufacturing Practices.

6.2 SOOD SAFETY & PROCESSING

Buyers commonly require that their suppliers have a quality/food safety management system in place. These systems require companies to demonstrate their ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

HACCP

In general, all buyers in the supply chain, such as traders, food processors and retailers, require the implementation of a food safety management system based on hazard analysis and critical control points (HACCP). This is for all European importers a minimum requirement.

ISO 22000

Another food safety standards – ISO 22000 - is the industry-developed standard by the International Organisation for Standardisation ISO. The standard sets out the requirements for food safety management, can be certified and at the same time is working with other ISO standards. HACCP principles are included in the ISO 22000.

GFSI CERTIFICATIONS: FSSC22000, IFS AND BRC

The Global Food Safety Initiative GFSI is a private organisation and global network for the food industry. Several Standards are officially recognised by the GFSI, covering different levels of food safety standards.

FSSC22000 is based on the criteria of ISO22000, but the FSSC foundation added specific requirements. As the FSSC22000 is accredited by GFSI, it enjoys international trust.

For the handling or processing, including several aspects the Supply Chain Act is covering, the European market requires – especially for the retail sector – to comply with other GFSI standards such as **BRCGS** (formerly known as BRC) Global Standards, as general standard for hygiene and food safety. But also, the **IFS** International Featured Standard.

6.3 SOCIAL COMPLIANCE & SUSTAINABILITY

Though quality remains priority of the buyers, social compliance gains importance. There is growing attention to the social and environmental conditions in the producing areas. Initiatives in and attention to corporate social responsibility (CSR) vary across the various parts of Europe.

Additionally, the EU and specific countries within, prepare at present a **Supply Chain Act**, which requires full traceability and the compliance with labour laws. This will be a legislative requirement in future.

The **SMETA** (Sedex Members Ethical Trade Audit) is the most widely used social audit, as there is at first a self-audit feasible before getting into the certification schemes. Also, the Amfori **BSCI** enables the producing companies to improve social performance in the supply chain.

Fair trade labels are not commonly required in MAP trade. **FairWild** is the only standard focussing on fair wild collection. Other relevant certification schemes are **Fair for Life** by Ecocert or **Fairtrade** by FLO.

The **Rainforest Alliance** is an international, not for profit sustainable development organisation that works to conserve biodiversity and ensure sustainable livelihoods for grower communities. The seal means that the certified (agricultural or forestry) product or ingredient was produced using methods that support the three pillars of sustainability: social, economic, and environmental.

As a certification combining social compliance with sustainability, the Rainforest Alliance gains increasingly interest among the European buyers. A best-case scenario could be the Rainforest Alliance certification together with organic certification.

6.4 ORGANIC

Over decades, and strengthened again by the Covid-19 pandemic, the demand for organic products rose significantly. It cannot be named a niche anymore. The main driver for the organic market in Europe is the growing consumer concerns over food safety, the environment and human health which are fuelling demand for organic products across Europe.

To be granted the organic certificate, the production methods have to comply with the European legislation for organic farming and need to be at last audited regularly by an accredited certification body.

All organic products imported into the EU must have the appropriate electronic certificate of inspection (e-COI). These certificates are managed through the Trade Control and Expert System (TRACES).

On January 1, 2022, the new organic regulation (EU) 2018/848 will enter into force together with the new Official Control Regulation. The new regulation is designed to ensure fair competition for farmers whilst preventing fraud and maintaining consumer trust. A very positive aspect is a new process for group certification specifically interesting for small farmers.

TIPS

Exchange closely with the European buyer regarding the requirements. Check the changes of the new organic regulation. See links at the end of this study.

Evaluate the status-quo of compliance with standards and assess a certification carefully. Such certification, implemented by most competitors, keep producers abreast of the market.

Pay attention to the upcoming Supply Chain Act, which is developed within the EU.

Implement a food safety management system and check the FAO Guidelines for the implementation of HACCP.

Focus on GFSI Food Safety standards, as those enjoy the best reputation in Europe regarding hygiene and food safety.

Be prepared to tell the story of your company, the people working along the chain and the products. Next to quality, the questions where products are coming from, who was involved etc. gain of significant importance.

Consult ITC's Sustainability Map. It allows, for instance, a look into standards for a specific sector (agriculture) and products (various options) in a specific market (Europe). Additionally, a self-assessment can be conducted etc.

MAIN EUROPEAN TRADE FAIRS – FOR MAPs:

MAP EXPO

is an international event focused on connecting players in the full supply chain of medicinal and aromatic plants from seed and soil, research and development, production and processing to final product or extract. The program of the Map Expo includes also seminars, round-table sessions along with networking and matchmaking.

www.map-expo.com

BIOFACH

in Nuremberg, Germany, is the world's leading trade fair for organic food and the largest international meeting of the organic sector. More than 2,900 international exhibitors present the latest organic products, trends and innovations regarding organic food and beverages, and also natural and organic cosmetics in the co-located Vivaness trade fair.

Biofach and Vivaness are accompanied by several congresses, seminars and conferences.

www.biofach.de

FOOD & HEALTH INGREDIENTS EUROPE

Health ingredients (Hi) Europe and Food ingredients (Fi) Europe are co-located events, one year in Paris, France, and the other year in Frankfurt a.M., Germany.

These two trade fairs combined in the one ingredients event, relevant for the food&beverages industry, but also the ingredients with health benefits.

www.figlobal.com

ANUGA & SIAL

Every year in October for five days either Sial or Anuga takes place.

Anuga is the world's leading food fair for the food and beverage industry – for retail trade, food service and food processing, which takes place every two years in Cologne, Germany.

Every other year, producers, importers, buyers and retailers, media specialists and independent associations of every shape and size meet at the largest exhibition venue in Paris, France, at **Sial**.

www.anuga.de
www.sial.com

7 Useful sources

CBI Market Information:	www.cbi.eu
Import Promotion Desk:	www.importpromotiondesk.com
ITC Trade Map:	www.trademap.org
EU Pesticide Database:	https://ec.europa.eu/food/plants/pesticides/eu-pesticides-database_en
European Food Safety Authority Data Reports:	www.efsa.europa.eu/en/data/data-reports
data.europa.eu:	https://data.europa.eu/en
Access2Markets:	https://trade.ec.europa.eu/access-to-markets/en/content/welcome-access2markets-trade-helpdesk-users
Access2Markets Statistics:	https://trade.ec.europa.eu/access-to-markets/de/statistics
Codex Alimentarius:	www.fao.org/fao-who-codexalimentarius/en
Global Food Safety Initiative:	https://mygfsi.com
Information on Sedex:	www.sedex.com
Amfori :	www.amfori.org/content/amfori-bsci
"Supply Chain Act"/ Supply Chain Due Diligence:	www.europarl.europa.eu/RegData/etudes/BRIE/2020/659299/EPRS_BRI(2020)659299_EN.pdf
Info on new organic regulation:	www.eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32020R1693

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Herbalgram: www.herbalgram.com

Bahri et altera: Antioxidant activity of hawthorn from Morocco.

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