



#farm2fork

Food safety and sustainable agriculture are essential for protecting human health and ecosystems.

This project will develop and implement core components of the food safety system and support the effective implementation of EU standards all along the production chain of food products of animal origin.

Our goal is to improve food safety in the Turkish Cypriot community, which will benefit both consumers and producers. The EU's food safety and crisis-preparedness project will help safeguard food chains and open up new markets.

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FOOD SAFETY FROM FARM TO FORK

A €3.2m EU food safety and crisis-preparedness project, helping the food industry in the Turkish Cypriot community, with a focus on the dairy industry.



GOOD FOOD SAFETY IS GOOD BUSINESS

Your reputation and business success both depend on the quality and safety of your product and the EU is here to help.

Until 2024, the EU will be helping Turkish Cypriot food producers meet EU food safety standards. The project's current focus is on animal products and food products of animal origin.

Together, we will improve food safety standards, educate food producers, streamline documentation and train inspectors. We will regularly inform all food producers and the public on improvements in the implementation of EU-aligned food safety standards and how this is benefitting the Turkish Cypriot community.

Focus on Halloumi/Hellim businesses

Matching EU standards locally

Over the next three years, the EU will help Turkish Cypriot community livestock keepers, dairy, honey, meat producers, as well as veterinary professionals to understand food safety risks. The food industry will receive support on preventing and mitigating these risks and also be shown how to check and document that food products of animal origin is safe for human consumption.

- Every year, the Turkish Cypriot community produces 144.3 million litres of raw cow, sheep and goat milk, for cheese, yoghurts, UHT milk.
- In the Turkish Cypriot community, there are 66 dairy processing establishments (14 for export & 52 for the local market) and 14 large dairy plants, processing over 5 tonnes of milk per day.

Food safety at every stage

Putting special focus on Halloumi/Hellim producers, together we will set up a system of training, inspection and documentation every step of the production process. This will cover requirements, implementation, controls and verification procedures along the milk production, collection, transportation, processing of milk and dairy products, storage and delivery.

The final result will be a streamlined dairy industry:

- Local bodies will establish EU-aligned standards on food safety and know how to apply and enforce them.
- Livestock farms be educated on the EU benchmarks for milk production. They will know the importance of these benchmarks and how to fulfil hygiene and health requirements.
- Dairies will be assessed and supported on meeting EU structural, hygiene and other requirements.

From now until 2024, the project shall help to set up safety protocols to contribute the safety and integrity of milk from farms to the consumer. These protocols will fulfil EU structural, hygiene and other requirements applicable to such businesses. The system's implementation will contribute to new trade opportunities for Halloumi/Hellim produced by the Turkish Cypriot community.

By the end of the project, we aim to have supported at least five Turkish Cypriot dairy operators to become champions of EU-level food hygiene and safety requirements, and promote the entry of their Halloumi/Hellim into the EU market.

€3.2m over 3 years

Improving food safety together

In the period from 2006-2020, €35 million was provided under the Aid Programme related to animal and public health, food safety and alignment with EU standards.

Additional €40 million under 2021-2024 period is planned to support Turkish Cypriots in achieving compliance with the EU acquis on animal health and food safety.

Among the project highlights are over 70 local training sessions and hands-on assistance for more than 50 dairy, meat, poultry, honey, egg and other producers to identify and help addressing food safety hazards and risks along their production processes, as well as implement own-checks based on HACCP principles.



We will organise at least 13 study visits for food producers, in addition to town-hall meetings for food sector professionals, consumer representatives and food inspectors. These meetings will inform stakeholders on the implementation of EU food hygiene and safety standards, as well as the organisation and functioning of controls in several EU Member States.

The project will also contribute to the creation of an online platform on food safety, allowing an easy access to information on EU food standards, as well as guidelines, procedures and progress on the implementation of food safety standards in the Turkish Cypriot community.