

**Question for written answer E-010070/2015  
to the Commission**

Rule 130

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**Subject:** Enhancing transparency of food labels to protect consumer safety and encourage use of the highest quality feedstock in production

An inquiry launched by Italian newspaper *Il Fatto Alimentare* has demonstrated a low level of transparency in the food labels applied by enterprises to final products. These labels do not provide consumers with precise information on the origins of the feedstock used in the process.

The report concerns, in particular, the case of pasta manufacturing plants whose finished product is certified to be of Italian origin, although 40 % of the durum wheat used during the production process is of foreign origin.

On the basis of an increasing reduction in cultivated soil, producers resort to a mixture of local durum wheat and durum wheat imported from Canada, the USA and Ukraine, which offers fewer guarantees as to the quality.

Agricultural associations have carried out health checks on wheat grains originating overseas, with the results demonstrating a higher level of presence of mycotoxins, specifically ochratoxin, as compared with European wheat grains. The reasons for this lie in the moisture conditions of both the climate and the holds of ships, which support mould growth during storage and transport.

Does the EU intend to introduce stricter requirements for enterprises in labelling their food, in order to protect consumer safety and encourage use of the highest quality feedstock?