

**Question for written answer E-002744/2016**  
**to the Commission**  
Rule 130  
**Notis Marias (ECR)**

Subject: Measures to protect the traditional character of Greek yogurt and the living standards of Greek stockbreeders

In the name of adapting to the OECD toolkit, the Greek Government has submitted to the Commission for approval a Joint Ministerial Decision on changing the institutional framework in the Greek Food Code by dropping the term 'raw milk' for the process whereby Greek yogurt is manufactured. This would allow the use of cheap raw materials, such as wholly dehydrated milk or milk powder to make traditional Greek yogurt. The consequences of such a move would be to:

- Create potential public health risks;
- Threaten the traditional production character of Greek yogurt and thus jeopardise Greece's cultural heritage;
- Compromise the livelihood of Greek stockbreeders already reduced to poverty by the Memorandum who will be unable to compete with the prices of low-quality imported goods and raw materials;
- Harm consumers, since they will be consuming low-quality yoghurt.

The Czech Republic has already submitted a plan to the Commission asking to manufacture dairy products under the name 'Greek yoghurt'.

In view of the above, will the Commission say:

- Will it agree to the above amendments to the Greek Food Code (Article 82, etc.) that degrade the quality of traditional Greek yogurt?
- Will it allow producers from the Czech Republic illegally to use the name 'Greek yoghurt' for the dairy products that they produce?