

WRITTEN QUESTION E-2352/99
by Freddy Thielemans (PSE)
to the Commission

Subject: Food quality

Is the Commission aware that Parmigiano-Reggiano and Grana Padana cheeses apparently contain large quantities of copper – up to 20 times as much as is permitted in quality cheeses with a protected denomination of origin? It is a well-known fact that the copper salts which are probably used in cheese-making to prevent the milk from fermenting are highly toxic. Is the Commission planning to activate the rapid alert system?