

**Question for written answer E-001459/2013
to the Commission**
Rule 117
Anne Delvaux (PPE)

Subject: Flavouring in foodstuffs

Issue No 113 of the 'Test-Achat' Belgian consumer magazine of February/March 2013 contains a survey regarding flavouring in fruit yoghurts, fruit juices and traditionally made foods, pointing out in particular that certain 'strawberry' yoghurts contain only very small quantities of actual fruit (between 2.5 and 4 strawberries per 500g of yoghurt), that some 'traditionally made' products actually contain flavouring and that certain products labelled as containing no preservatives in fact contain flavouring made partly from preservatives.

1. Article 2(1) of Directive 2000/13/EC of 20 March 2000 states that labelling must not be such as could mislead the purchaser, particularly as to the characteristics of the foodstuff or its nature, properties, composition or quantity. Article 2(3) states that these restrictions shall also apply to packaging. However, the packaging of fruit yoghurts gives the impression that they contain a high percentage of fruit, while this is not necessarily the case at all. Can the Commission say whether it considers that directive is being complied with and justify its response?
2. In certain Member States, indications such as 'strawberry' or 'meat' are subject to legislation requiring a minimum percentage of the relevant ingredients in the finished product. In Germany for example, yoghurts may only be called 'fruit' yoghurt if their fruit content is at least 6%. Should the Commission not extend this provision to the entire European Union?
3. It is claimed that certain products are 'traditionally' made, despite the fact that they contain industrial ingredients, thereby misleading consumers within the meaning of Directive 2000/13/EC. Is it not possible for the Commission to introduce more stringent or restrictive rules regarding such designations?