

**Expert Working Group on**  
**REGULATORY TRANSFORMATION**  
**To Support**  
**FOOD INNOVATION IN AFRICA**  
 • Inaugural Meeting •

**CAIRO EGYPT** 24-25 JUNE 2026  
 Le Méridien -Cairo Airport- Skyline Ballroom

Organized by:  
 IUFoST | GFORSS

# ENABLERS OF FOOD INNOVATION

*Initial Guidance :  
Robust Food Control Systems*

Discussion Points

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# REVIEWING KEY PRE-REQUISITES

**FOOD CONTROL SYSTEMS ARE BASED ON ROBUST FOUNDATIONS:**

*CXG82-2013: PRINCIPLES AND GUIDELINES FOR  
NATIONAL FOOD CONTROL SYSTEMS*



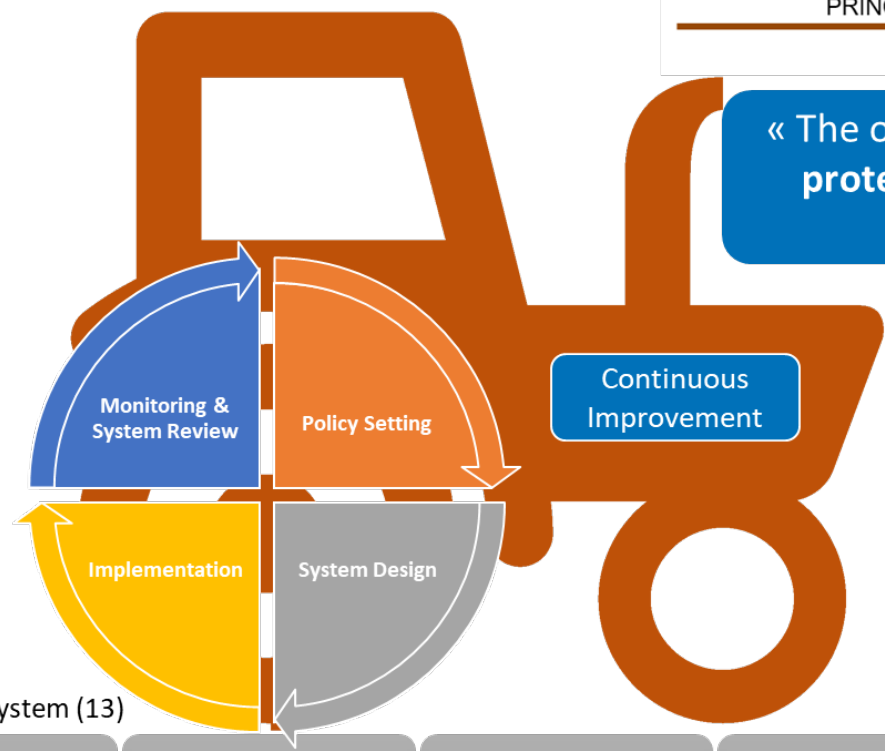


# EFFECTIVE FOOD CONTROL SYSTEMS (FCS) ARE GUIDED BY CODEX DIRECTION...

PRINCIPLES AND GUIDELINES FOR NATIONAL FOOD CONTROL SYSTEMS

CAC/GL 82-2013

« The objective of a national food control system is to protect the health of consumers and ensure fair practices in the food trade »



Principles of a National Food Control System (13)

- 1-PROTECTION OF CONSUMERS
- 2-THE WHOLE FOOD CHAIN APPROACH
- 3-TRANSPARENCY
- 4-ROLES AND RESPONSIBILITIES
- 5-CONSISTENCY AND IMPARTIALITY
- 6-RISK BASED, SCIENCE BASED AND EVIDENCE BASED DECISION MAKING
- 7-COOPERATION AND COORDINATION BETWEEN MULTIPLE COMPETENT AUTHORITIES
- 8-PREVENTIVE MEASURES
- 9-SELF ASSESSMENT AND REVIEW PROCEDURES
- 10-RECOGNITION OF OTHER SYSTEMS (INCLUDING EQUIVALENCE)
- 11-LEGAL FOUNDATION
- 12-HARMONISATION
- 13-RESOURCES

(Codex, 2013)



# ILLUSTRATION OF REQUIREMENTS

## Clear Roles and Responsibilities

### □ Clear Requirements Associated with the Operation of Food Business Operators

- Food Composition:
  - Additives, Contaminants, Indirectly Added/Present Substances
- Food Labelling
- Conditions of Production
- Marketing / Claims



Requirements Derived from Risk Analysis and Aligned with Codex.



# KEY PRE-REQUISITES

Guidance on Requirements:  
Clear and Transparent

Scientific and Food Regulatory  
Capacity Able to Address  
Safety Assessment of Food  
Products and Processes

Functioning Institutions

