1. Altered organoleptic characteristics of mozzarella from Germany:

   a. Information from DE: follow-up to the findings of altered organoleptic characteristics of mozzarella from Germany (alert notification No 2010.0746).

   b. Information from Commission on the outcome of the mission carried out by the Food and Veterinary office in DE from 23 to 25 June 2010. (KVD)

The Commission provided the background on the mozzarella cheese produced in Germany which had altered organoleptic characteristics (blue colour). It was first spotted in Italy based on a consumer complaint, which notified on 9 June all the Member States and the Commission through the Rapid Alert System for Food and Feed (RASFF).

The Commission presented the main findings of the Food and Veterinary Office (FVO) on site mission performed between 23 and 25 June. It identified, among other things, the failure of the company to inform the competent authorities when the contamination was detected. The concerned German authorities informed the other Member States and the Commission in detail about the investigations and controls carried out by its competent authorities and the corrective measures taken by the establishment. The findings were communicated through the RASFF to the Commission and the other Member States.

The Commission follows closely the situation with the altered mozzarella cheese and stated clearly that only when the competent authorities provide full guarantees that the source of contamination has been eliminated and the bacteriological quality of the products has been restored, production of milk products (like mozzarella) can resume.