



Best-ReMaP

Healthy Food for a Healthy Future

M7.3 Pilot protocol development

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1 Introduction

The main focus of the Best-ReMaP JA is to adapt, replicate and implement effective health interventions, based on practices that have been proven to work, also in the area of public procurement of healthy food in public settings.

WP7 activities contribute to the Best-ReMaP long-term overall objective to improve food choices for children, thus adding to increased healthy life years at the MS and EU level. Specific objectives of the WP 7 are as following:

- To support the establishment of the intersectoral working group for the public procurement of foods in public institutions, in the participating MS,
- To increase the understanding, knowledge and skills regarding public procurement of food/food products in selected public institutions,
- To enable more choice of quality food stuffs for balanced menus in selected public institutions, from at least one type of public institution (types of public institutions: kindergartens, schools, retirement homes, hospitals), by piloting the Catalogue of foods in the public procurement procedure,
- To recommend further institutionalised implementation of the public procurement procedures for foods, based on quality standards, in EU MS.

One of the major tasks is Task 7.3 Pilot procurement tool and joint public tender. Objective of the Task is following:

Task 7.3 PILOT PROCUREMENT TOOL AND JOINT PUBLIC TENDER
Task Leader: NIJZ, Participating partners: BMASGK, GoeG, MCA, PHI-FBH, PHI-RS, NCPHA, CPH-MUN, THL, ICH, SU, MFH

Task 7.3.2 The national/regional/local pilot study will be developed and implemented, based on the task 7.3.1. outcomes. A Pilot English-language Catalogue of food products, for selected food groups (minimum one selected food group, harmonized in the participating MS), will be designed jointly with a selected subcontractor, bringing in practical experiences from the field work:

(1) food groups for the implementation of the pilot study will be selected, harmonized for all the participating countries (priority – milk and milk products)

WP7 leaders prepared a template that served as a guidance (instructions with steps - e.g. to Member States). In addition, the provisional questions with answers were included.

Within 7.3.2 Task eight Member States have participated: Austria, Bosnia and Herzegovina, Denmark, Finland, Greece, Hungary, Poland and Malta. All Member States prepared excel sheets and entered the milk and milk product types in the Catalogue of foods. Instead of milk and milk product types Finland entered fish products in the Catalogue of foods.

2 Pilot protocol development (M7.3)

2.1 Austria: BMASGK and GOeG

2.1.1 First steps

Procurement of food in kindergartens and schools is in the competence of the regions and even more often municipalities. As we figured out that many schools and kindergartens procure whole meals, e. g. from catering companies or local restaurants, we followed two strains: (a) gaining deeper insights in procuring / tendering for catering services and creating quality criteria that could be included in tenders and contracts and (b) collecting feedback to the Slovenian Procurement Tool from Austrian procurement experts and persons who are responsible for food procurement in public institutions.

We had some meetings with the persons in charge for regional procurement in Austria and found out, that procurement criteria like the Austrian recommendations for school cafeterias are already used for procuring food in some regions/municipalities. These criteria are seen as very useful for the cafeterias which are more or less kiosks. That's one of the reasons we plan to define quality criteria for tenders.

Interviews with representatives from municipalities show that contracts often were in place for a longer time period and were timely unlimited. Selection criteria were mainly pragmatic, like ability to deliver the meals on time from Monday to Friday. Often the municipalities face the challenge to even find a local restaurant / service provider.

From interviews with representatives from a restaurant and a community kitchen that provide meals for schools and kindergartens we got the information that a platform with information on local food producers would be helpful, esp. when starting into that catering business. But they also mentioned that they already have established good relations with produces and order their food directly by telephone – because it is the easiest way for them both (kitchen staff and producer). The Representative from the community kitchen mentioned that they do not have the obligation to perform a tender because of the (smaller) amount of meals they prepare. And private businesses as restaurants do have a contract for the service they deliver without any obligations where they buy their food.

2.1.2 Experience using the Catalogue of foods

Since no data from producers was available until recently, the test run was carried out with our own data (data from another project). Therefore, we created categories for the products on our own, without feedback from the producers. Collaboration and support from the Slovenian Chamber of commerce was valuable.

2.1.3 Collaboration with public institutions

To date, we have received feedback from one milk producer in Austria in form of product lists. However, as we only received this data at the beginning of November, the catalogue has so far only been tested with our own data. Our approach was that we tried to assign each product to the given categories. In most cases, however, an assignment was difficult and new categories had to be defined. Especially in the area of fruit and dessert yoghurts, there were many differences in terms of ingredients. At the moment, for the purpose of creating food types, we did not collaborate with public institutions, because most of them have contracts with catering providers like local restaurants or community kitchens. Also we received data just recently.

In general, collaboration went well, we gained valuable information from interviews with representatives of municipalities and service providers as mentioned above. Main challenge was to identify, what we as Austrian team could do realistically, because of the fact that food or meal procurement in schools and kindergartens is done often individually by the municipalities and often via direct tenders.

2.1.4 Recommendations

We learned that procurement processes in Austria differ widely. In many meetings and telephone calls we learned a lot about the different aspects and we are pretty sure that defining quality criteria for tenders is an important next step.

In general, the Catalogue is very clearly laid out and user-friendly. However, the given categories for milk and dairy products are often confusing and the categories are often too narrow. A broader or structured classification would make it easier to enter the Austrian products. Often, products on the Austrian market differ only slightly, but as a result they no longer fit into the given categories and new categories have to be defined.

2.2 Bosnia and Herzegovina: MCA, PHI-FBH

2.2.1 First steps

We started the development of the pilot protocol with the formation of a working group from the FBiH Institute of Public Health headed by Dr. Aida Filipović Hadžiomerović, Dr. Aida Vilić Švraka, Sanela Tukulija, Mirsada Hadžović, Vesna Pažin Vrtić Čapljina, nutritionist. We also included a lawyer who should give us support for public procurement.

The beginning was that we initially selected potential producers from the list of producers of milk and dairy products by geographical location. We have selected manufacturers: Meggle Bihać, Milkos Sarajevo and ZEM Zenica.

2.2.2 Experience using the Catalogue of foods

It would be good to have a pilot flow of the Food Catalog in our official language, as well as information about products to make it as easy as possible for manufacturers to enter their products.

When creating the product type as well as the catalog, we had problems because there was insufficient training for entering data into the catalog. We sent our list of products and received a response about the correction of some products. We are currently preparing data for entry into the Catalog by assigning the administrator role to the head of our team from the Institute of Public Health of the Federation of Bosnia and Herzegovina, Sanela Tukulija. All members of the working group are maximally involved and work hard to continue the activities.

We have the greatest support from all relevant participants participating in this task. We are satisfied with the producers, but it would be better if all producers of milk and milk products participated in this project. A big obstacle is adapting the language to manufacturers, because they could fill in the official language themselves for their products.

Cooperation with the Slovenian Chamber of Commerce is excellent. They are very accommodating and give us full support for all the tasks we do.

2.2.3 Collaboration with public institutions

We sent selected manufacturers a propaganda program and a request for cooperation. Given that we had a very short deadline and vacation time, we had to act quickly. Shortly after 10 days we received feedback. We got in touch by phone first with the producer Milkos from Sarajevo and Dr. Aida Filipović and I arranged a meeting and a tour of the production. We were met there by friendly staff who gave us information and pictures for 54 products. We sorted all the data according to the instructions, translated it into English and prepared it in excel files for entry into the catalog. The next manufacturer is Meggle Bihać, which has 107 products where it was impossible to go to Bihać in time, so they sent us their list of their products, which we also processed, entered into an excel file, translated into English and prepared for entry into the catalog. And finally, the third producer is ZEM Zenica, with whom we also achieved excellent cooperation. They themselves entered 40 products into an excel file, translated them into English and prepared them for inclusion in the catalog.

We have an idea to perhaps include small producers of milk and dairy products, but the Chamber of Commerce and Industry of the Federation of Bosnia and Herzegovina must give us the contact information because there is also a great potential for this type of product.

2.2.4 Recommendations

Recommendations would be that it would be good if the education and data entry for the Catalog lasted longer. For a better understanding of the tasks, however, more communication and meetings are needed. The instructions for the catalog would also be good in the official language because it would be easier for all participants to use it. Geographical locations could be adjusted for each country for an easier and better overview of manufacturers and products.

2.3 Bosnia and Herzegovina, Republic of Srpska: PHI-RS

2.3.1 First steps

In the first phase, we formed a working group for the task of catalog piloting. The working group consists of a graduate food technologist, a graduate agricultural engineer, a graduate economist who knows public procurement and a doctor of medicine, nutrition specialist and we conducted market research and selected three dairies that produce milk and dairy products in the territory of the Republic of Srpska.

We chose three dairies from different geographical areas of Republic Srpska and with different geographical distribution of their products.

After selecting three dairies: 1. Dairy "Mlijekoprodukt" Kozarska Dubica, in the north of Republic of Srpska, dairy Pađeni, Bileća, in the south of Republic of Srpska, and dairy "Dule", Bijeljina, in the east of Republic of Srpska.

We contacted all three producers and prepared a letter intention in which we introduced them to the project task, the importance of the data that we need and the importance of their inclusion in the project.

We had to contact all the producers several times, since it was the vacation period, both by phone and by e-mail. The time of data collection was four to six weeks from the moment of the first contact.

Of the three selected dairies, two submitted their data, dairy "Mlijekoprodukt", Kozarska Dubica and dairy "Pađeni", Bileća. While dairy Dula refused to submit data without explanation, we had several contacts with it, we used the Internet and collected data about the products of this dairies.

2.3.2 Experience using the Catalogue of foods

Two of the three selected dairies entered data about their products directly into the tables that we sent them, after which we checked and asked them to make certain corrections. For the third dairy, the "Dule" dairy, members of the working group entered data into excel tables.

We forwarded all the data for all three dairies to the colleagues from the Chamber of Commerce of Slovenia for review and approval, in order to proceed to the second step, creating our catalog of dairy products.

After the approved data, in accordance with the instructions, we started cleaning the base in the catalog and preparing our catalog of dairy products for the next phase, piloting our catalog of dairy products by kindergartens and dairy product manufacturers

2.3.3 Collaboration with public institutions

The communication with the producers of dairy products was not ideal, but it can be evaluated as good, since it was the vacation period and we have to take that as a limiting factor.

On the other hand, the communication with partners, the Chamber of Commerce of Slovenia, was excellent.

2.3.4 Recommendations

SWOT analysis

STRENGTHS

- Examples of good practices of colleagues from Slovenia and Denmark and well-prepared instructions, trainings and working meetings by the Chamber of Commerce of Slovenia and colleagues from work package 7
- The motivation of the established project team for the implementation of the BestReMap project and the working group for piloting the food catalog
- Exchange of information with other project partners in WP7 (the industry of milk and milk products kindergartens, Ministry of Education and Culture, Chamber of Commerce and other relevant stakeholders)
- Prior knowledge and cooperation with some of the milk producers
- Good communications with two of three dairy producers

OPPORTUNITIES

- Easy-to-use food catalog - user-friendly
- Simple and easy to understand instructions for food catalog
- Partners from the Chamber of Commerce of Slovenia are always available for any clarifications and organization of the meeting
- The present motivation and interest of kindergartens in piloting the food catalog

WEAKNESSES

- Fear of new documentation and „additional papers,“
- Differences in the legal regulations for public procurement of food and the limitations of our law
- Misunderstanding the purpose of piloting the food catalog the industry of milk and milk products
- Lack of motivation to provide information/data about products and participate in piloting

THREATS

- Misunderstanding the purpose of piloting the food catalog the industry of milk and milk products
- Lack of motivation to provide information/data about products and participate in piloting

2.4 Denmark: CPH-MUN

2.4.1 First steps

The city of Copenhagen has the role as affiliated entity in work package 7 (WP7) representing Danish interests. The WP7 work is carried out with high involvement of an experienced procurement lawyer who is employed in the city of Copenhagen. The procurement lawyer has many years of practical experiences with public food procurement and as the chair of the Danish network of public food procurement officers she has the knowledge about current state and the different perspectives of public food procurement in Denmark.

In February 2022, the municipality of Copenhagen arranged the inter-sectorial meeting, which led to knowledge sharing and engagement across sectors. The organization GS1 participated and was very interested in the pilot. The engagement from GS1 has been discussed and evaluated in closed collaboration with the lead beneficiary (NIJZ) of WP7 and opportunities and risk has been evaluated. The openness shown by the lead beneficiary (NIJZ) is highly appreciated and has inspired the CPH team to take the opportunity to test and evaluated the use of GS1 barcode data as the primary input data source. The procurement lawyer responsible for public food procurement (PFP) has been involved in the whole process and it has been valuable for the pilot.

2.4.2 Experience using the Catalogue of foods

It has been a challenge for the Danish team to understand the different viewpoints from the two Slovenian partners: NIJZ team and Slovenian Chamber of Commerce and Industry (CCIS). In respect to the cooperation with the Slovenian Chamber of commerce it was valuable to meet the team in Ljubljana in May 2022 as it gave an even better understanding of the Catalogue of Food. The Danish team asked for more detailed information about the backend of the Slovenian Catalogue of Food as the Danish team would like to test an integration with GS1 data into the Slovenian Catalogue of food. Unfortunately, the visit did not give sufficient technical knowledge about the backend of the Slovenian Catalogue of Food. Hence, it has not been possible to test if the GS1 data could be read directly into the Slovenian Catalogue of Food. Luckily, NIJZ team has showed flexibility and been open for an alternative solution, which enables the Danish team to test the use of GS1 data in public food procurement.

2.4.3 Collaboration with public institutions

The deep knowledge and good relations with wholesalers have been helpful in the process of the pilot. The public institutions decide what food to buy themselves and the municipality is doing the tender. Hence, no individual tenders are made in the city of Copenhagen.

Asking the producers to write in product information has been the most challenging barrier for the Danish team in the pilot. As the project team had knowledge about the products from former public dairy procurements it was agreed to let the food data analyst create the food types and sets based on that. On top of this the procurement lawyer arranges working groups with the kitchens staff to include their requests in the tender material.

In the GS1 part of the pilot, there have been new situations where it was necessary to ask some of the dairy producers to contribute in another way than they are used to. As an example, the project needed permission to get access to the data in the Danish GS1 database. In the database, producers choose to have their data either public or private. For producers who have marked data as private, the project needed to ask the producers for permission to get access to the data. Due to good relations and a shared interest in working towards a more digitalized solution it has not been a challenge to get access to the data. The greatest challenge has been

to agree on the conditions with GS1. There have been many discussions between the municipality of Copenhagen and the Danish GS1 office before an agreement were made. Much of the work is handled through telephone conversations and informal meetings.

2.4.4 Recommendations

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2.5 Finland: THL

2.5.1 First steps

The national inter-sectoral public procurements working group (task 7.1.2) and the national stakeholder workshop (task 7.1.3) paved the way. The national inter-sectoral public procurements working group (WG) that was established in WP7, identified the inclusion of small local producers a key challenge in the public food procurement (PFP) in Finland. The WG concluded that the Finnish Best-ReMaP WP7 pilot should aim at supporting the identification and inclusion of small local producers in PFP. The WG includes representatives from the Ministry of Social Affairs and Health, the Ministry of Agriculture and Forestry, Hansel Ltd—the central purchasing body for central and local governments in Finland, the National Nutrition Council of Finland, Finnish Heart Association, Motiva Ltd—a government-owned sustainable development company, Finnish Environment Institute, the Association of Finnish Local and Regional Authorities, municipalities, and public kitchens.

In the national stakeholder workshop that was organized in October 2021 and that involved over 60 professionals of PFP in Finland, the experts evaluated that the Slovenian Catalogue of Foods application might be feasible for the Finnish context and could provide added national value in the identification of small local producers and in finding locally produced foods that would be suitable for PFP.

To design the Finnish pilot, we organised a meeting with the pilot participant—the catering service of the municipality of Muurame, Central Finland—and representatives from the Ministry of Agriculture and Forestry and Hansel, the central purchasing body of Finland. Hansel cares for the public procurement of most food product categories for a substantial proportion of public kitchens, including our pilot participant, the catering service of Muurame. This means that the catering service per se mainly conducts minor purchases directly from local providers. Since dairy, bakery, and meat products are procured centrally by Hansel, and since the dairy product market in Finland is dominated by few large producers, with these three product categories, procurement from smaller local producers would be challenging, if not impossible. Moreover, meat is a problematic food category from the perspectives of public health and environmental sustainability. Rather than fostering meat consumption, we ought to promote a shift towards healthier and environmentally more sustainable protein sources, including local fish.

Building on the discussions with the national inter-sectoral public procurements working group and the national stakeholder workshop, we decided to propose fish as the selected food category in the Finnish pilot. Providers to be contacted would be local fishermen and fish vendors in the Muurame region, and targeted fish products should preferably comply with the nutrition criteria of the Heart Symbol of the Finnish Heart Association and the Finnish Diabetes Association (<https://www.sydanmerkki.fi/en/>), and hence the nutritional quality criteria of the Finnish nutrition and meal recommendations (<https://www.ruokavirasto.fi/en/themes/healthy-diet/nutrition-and-food-recommendations/>). The Heart symbol is a voluntary, positive nutrition label that EU-Regulation (EC No. 1924/2006) acknowledges as a nutritional claim. In addition, targeted fish species should be listed as “green” (i.e., sustainable) in the WWF Finland’s sustainable seafood guide (<https://wwf.fi/ruoka/kalaopas/>).

Rationale for choosing fish as the pilot food category

Fish is a nutritionally high-quality and health-promoting source of numerous essential nutrients, including protein, unsaturated fatty acids, vitamin D, and Iodine. The national nutrition recommendations of Finland recommend the consumption of various fish species 2–3 times per week, which few achieve. With sustainable, domestic fish species, fish is also an environmentally sustainable alternative for meat. In Finland, however, the utilization rate of

local fish is low, and the galloping inflation threatens to further decline the provision of fish in public catering services, including canteens in schools and early childhood education and care.

Promoting the procurement and consumption of local fish supports the achievement of the Finnish Government's objective to achieve a carbon neutral Finland by 2035, and the implementation of several ongoing government programmes, including

- the local food programme (<https://julkaisut.valtioneuvosto.fi/handle/10024/163175>),
- the promotion programme of local fish (<https://mmm.fi/kalat/strategiat-ja-ohjelmat/kotimaisen-kalan-edistamisohjelma>, information unfortunately only in Finnish), and
- the Climate Food Programme that supports a just transition to a sustainable food system (<https://mmm.fi/en/climatefriendlyfoodprogramme>). One of the aims of the Climate Food Programme is to increase the per capita consumption of fish in Finland from the current 1.7 portions per week to 2.5 weekly portions by 2027.

The national sustainability goals and programmes support the implementation of:

- the UN Agenda 2030 for Sustainable Development,
- the European Green Deal,
- the EU Farm to Fork strategy, and
- the EU Green Public Procurement (GPP) criteria.

Moreover, the pilot participant, the catering service of Muurame, would benefit from finding a local fish provider.

2.5.2 Experience using the Catalogue of foods

Using the catalogue worked out fine with the instructions provided by CCIS and with a video recording from the knowledge sharing training in Ljubljana in spring 2022 (task 7.2.2). Yet, learning to use the Catalogue required substantial time and effort. In the Finnish pilot, THL conducted the data collection, created the categorisation of fish products, and entered all data to the Catalogue. We fear the application might be rather challenging for (small) providers to use. Similarly, the head of our pilot participant (i.e., the catering service of Muurame), who participated in the knowledge training workshop in Ljubljana, considered the Catalogue very complex to use. Using the Catalogue in Finland would require translating the entire application in Finnish and providing comprehensive training and local support for providers and public kitchens. Currently, we have not identified an actor in Finland that could take the responsibility and that would have sufficient resources for such efforts.

THL created the categorisation of fish products based on products identified on the market and entered all data to the Catalogue.

We had bilateral meetings and exchanged emails with CCIS during the process of creating food types and entering product data to the Catalogue of foods, and while creating the tender document. In addition to THL and CCIS, one meeting involved also the head of the catering service of Muurame (i.e., the pilot participant) and a procurement officer from Hansel. The meetings supported in finding a common language and in identifying the key differences between the public procurement process in Finland and Slovenia. Additionally, the meetings supported us in understanding the purpose of the Catalogue, its role in the Slovenian public procurement process, and the way in which food types should be created in the Catalogue.

The greatest barriers were the differences between Finland and Slovenia in the public procurement process and in the circumstances in which public procurers operate. These differences made it slightly challenging for us to understand the purpose of the Catalogue and its role in the public food procurement process. In Finland, national legislation, authorities, and comprehensive inspections guide the operations and production of domestic food industry operators and monitor the quality of imported products. The system ensures food safety and correctness. As a result, it is safe to say that there are no bad quality food products on the Finnish market; quality referring to risk factors, such as microbiological safety, hygiene, and food adulterations. Hence, public procurers in Finland do not have to worry about such issues.

The central procurement body, Hansel, conducts the procurement of most food product categories for a substantial proportion of public kitchens in Finland. Hansel defines the minimum quality criteria of procured products. In this context, quality refers to fairly detailed specifications, such as product-specific nutrition criteria, the dimensions and measures of product packages, or the level of processing, meaning whether, for example, a cucumber is delivered whole, in cubes, or in slices. Then, the industry and wholesalers must adapt to the defined minimum criteria. If they cannot meet all requirements, they cannot compete. As a result, all the providers that remain in the competition meet all set requirements, and the only factor that the procurers must compare is price. Hence, the public procurers of Hansel do not compare individual food products. In this respect, the operating logic in the procurement process of Finland differs from that of the Catalogue of foods. Regarding public kitchens that are not customers of Hansel, the municipality or an alternative joint procurement body typically conducts the PFP. Moreover, the procurement process of Finland is already digitalised, and all product information is available in digital databases.

2.5.3 Collaboration with public institutions

The pilot participant emailed their contacts and received the contact information of nearly 30 fish providers fairly close to Muurame. The pilot participant contacted the providers via email, introducing the Best-ReMaP project and inviting them to collaborate. Four providers responded, and three providers with the most promising products were selected to the pilot.

Product data were collected from the three providers via email and via their websites. Nutrition composition data were complemented using the Finnish food composition database, Fineli. Product-category specific nutrition criteria were retrieved from [the website of the Heart Symbol](#), and sustainable fish species were checked on [the website of WWF Finland's sustainable seafood guide](#). THL conducted the data collection with the help of the pilot participant.

Contact has worked excellently, mainly via email and Teams. THL was responsible for developing the categorisation of fish products, however, the pilot participant and a procurement officer from Hansel were consulted in the process.

Collaboration with the pilot participant has worked out excellently. To our understanding, the communication and collaboration has worked well also between the pilot participant and the collaborating fish providers. THL has not communicated directly with the fish providers.

Facilitators:

1. The head of our pilot participant, the catering service of Muurame, is very active and committed to the project and has good contacts/networks and relations with local producers.
2. Muurame is a small municipality with approximately 10 400 residents and belongs to the region of Central Finland; the fifth largest region of Finland with 22 municipalities and altogether approximately 275 000 residents. The relatively small size of the municipality and the surrounding region may have facilitated the identification of local fish providers.

3. The catering service of the municipality of Muurame is a relatively small public kitchen with 25 employees and nine kitchen units: one central production kitchen, seven service kitchens, and one meal distribution kitchen. The compact size of the catering service makes it agile to participate in various research and development projects.

2.5.4 Recommendations

GDPR statement should be added, since producers and public institutions are asked to provide identifiable data, such as IBAN, tax, and registration numbers, and contact information. For adoption in Finland, the catalogue should be translated in Finnish to enable easy access for Finnish users. As for the food subcategory it is unclear what the 3-letter label for subcategories should be. The VAT-rate of food in Finland is 14%. Currently, the only alternatives in the Catalogue are 0%, 9.5%, and 22%. The data fields "Mass/volume" and "Estimated mass/volume per unit of measure (kg/l)" are difficult to understand. Certificates: it is unclear what "suitable for protocol" means. The "Order code" field should not be mandatory, since smaller producers/providers may not have such codes for their products.

It is good that the food product cards contain a field for additional information, for example, if the product is seasonal and hence available only during a specific time of the year, or if the nutritional content can be modified according to the procurers' needs (e.g., lower salt content). Not all certificates have issuers, certificate numbers, or defined dates of validity. E.g., the WWF Finland's sustainable seafood guide. Adding certificates in the Catalogue is somewhat challenging and frustrating without these data. The logic is not quite intuitive that certificates must first be added to producers before they can be added to products.

2.6 Greece: ICH

2.6.1 First steps

First of all, we decided and contacted potential institutions that might be interested in the pilot protocol. After some discussions, 3 institutions expressed their interest and were included in the pilot process. Our next step was to organize the National Workshop for Public Food Procurement and the creation of a working group. All the procurement officers of the interested institutions attended the workshop and participated in the working group.

2.6.2 Experience using the Catalogue of foods

Food Catalogue seems to be a very useful tool, easy to navigation and to use. Though it depends on the National legislation if it would be applicable or not.

In addition to their help through the WP7 meeting, we did have 2 more meetings with the Slovenian Chamber of commerce, in order to discuss some issues and questions. Moreover, we had great communication through e-mail and they were very prompt and helpful with everything we need.

2.6.3 Collaboration with public institutions

The establishment of contacts with institutions was successful and the National Workshop for Public Food Procurement gave us the opportunity to meet the representatives of the institutions face to face. We believe that this made our collaboration much easier.

Once we knew what the public institutions procure, we created food types based on lists of procured milk and milk products that they gave us and the market analysis for Greece.

Concerning the industry of milk, the first contact with dairy companies was unsuccessful because of timing (summer vacation period for the nominated person), but we managed to contact them and collaborate with them a little bit later. We explained thoroughly the task to them, and they provided us with excel files with their products and product information. We then filled the data in the Catalogue of foods with the products.

It was a fruitful collaboration, taking into consideration their heavy workload. The personal contact with the Institutions was determining for our collaboration. The contact with the right person was the main difficulty with the industry. We have to indicate that industry found this new tool really attractive, and that was very helpful.

In most of cases, we managed to meet the needs of public institutions. The exception to this is cheese. The dairy companies we included in the Catalogue of foods produce more traditional types of cheese, while kindergartens often procure types of cheese originated from Europe (e.g. Edam, Gouda, Regato).

2.6.4 Recommendations

The task was a little bit overwhelming at first, but the knowledge transfer workshops in Ljubljana and the bilateral meetings with Slovenian Chamber of Commerce were very helpful for our understanding of the task.

Food Catalogue seems an interesting tool. This effort will be fruitful only if the engaged stakeholders recognize its necessity. That is our conclusion through our contact with Slovenian Chamber of Commerce. The contact of Slovenian Chamber of Commerce with the National Chamber of Commerce may be helpful to the dissemination of Food Catalogue.

2.7 Hungary: NIPN

2.7.1 First steps

In Hungary, we have many regulations and guidelines which have direct or indirect effects on public food procurement and public catering.

Public catering is really important for us (NIPN). In the last decades we conducted many surveys on this field, we took part in the preparation of the public catering decree and we also made many booklets and publications. We regularly educate the food managers, and last year we launched a public catering working group for the relevant professionals – there are consultations regularly, focusing on different topics – despite this, we have zero level of expertise on the field of public food procurement.

In the WP7 after the situation analyses and the small meetings we saw the complexity of the whole procurement procedure, and we decided to contract with an external expert (who is Lawyer, Public Procurement Specialist) during the implementation of the Best Remap project. There is also an ongoing contact and professional consultation with the food coordinator of the institutions selected for the project.

Our first intersectoral meeting was really successful, we got many useful comments. In the end of the meeting we held a roundtable discussion on the current situation and future possibilities regarding PFP in Hungary. It was a really great and fruitful day. All participants appreciated the intersectoral meeting and the possibility of consultation. They found the Best Remap project promising and the roundtable discussion very useful to hear the aspects of each other.

Some difficulties related to public food procurement in Hungary:

- Low proportion of local, organic, handmade and trademarked products
- The exemption rule in PFPs (similarly to Slovenia) is not well-known in Hungary
- It often occurs that the tenderer doesn't deliver the products that was defined in the contract and/or in time
- Public caterers are not involved from the beginning to the end of the process (lack of in-depth insights to the whole PFP process)
- In general public caterers don't have enough information about their own rights (education, trainings are needed)
- Administration is a huge burden. The procedure itself is quite long, slow, complicated
- It often happens that product specifications are not detailed enough

2.7.2 Experience using the Catalogue of foods

The knowledge transfer training in May was very useful for us, we received a lot of useful information about the food catalogue and its practical role in the PFP.

In the weeks following the knowledge training, we reviewed the food catalogue user guide and related presentations that project team sent us in details, as well as the recording of CCIS presentation. During this period many questions arose about the food catalogue. We always made notes about our questions, discussed together and then shared with Slovenian project team and CCIS.

Over the past months, we have collected hundreds of dairy products from the online marketplace (including the websites of large supermarket chains and smaller domestic/local producers) and from manufacturers. Of these, 180 products have been reviewed and categorised in the Slovenian food category system or a new dairy product category has been proposed. Modifications in the food types might be needed later by merging the categories

according to the net weight or fat/added sugar content (eg. creating ranges). As we're collecting data continuously, we'll probably have more new food types, and we'd like to record them also in the food catalogue. The data recording in the catalogue is still in process, but since we couldn't make proper contacts with the food industry, data will be filled by us (NIPN).

Before the knowledge transfer training in May, we did not have enough information and knowledge about the exact applicability of the catalogue and how it could be used in the Hungarian public procurement system. Sometimes we were confused about the tasks, because we didn't know about some of them in advance. It also happened that some tasks were not so clear for the first time, because we thought that we would need more details, but we could overcome these obstacles by asking our questions to Slovenian project team and CCIS. We collaborated with the Slovenian Chamber of Commerce via email and also via Teams. We always had many questions related to the catalogue and the tasks, and they always provided answers for which we are very thankful.

2.7.3 Collaboration with public institutions

Relations with the selected institutions (nurseries) are excellent, and the food coordinator is always on hand to help. For the products collected, she always helps us decide whether or not they are relevant for public catering. Unfortunately, building a close relationship with dairy producers is not easy.

Cooperation with selected institutions is much smoother than with the manufacturers. We have regular meetings with the food coordinator of the nurseries. This may be due to the fact that the food coordinator is very direct, helpful and has a passion for feeding children.

The lack of communication with the industry inhibited the process, but it is true, that we had to assign a tight deadline for them to give us information on their food types. And also the timing (August) of this task was an inhibiting factor.

The lower level of cooperation of the food industry/manufacturer may be due to the fact that Hungary declared a state of war immediately after the end of the coronavirus epidemic, due to the Ukrainian-Russian war, and an energy emergency from August, which led to many restrictive measures, while inflation in Hungary is rising at an extremely high rate, with food alone currently rising by 35 %. Food prices are constantly rising, and the summer droughts have ruined many crops. This also has a significant impact on manufacturers and on public catering also, where it is becoming increasingly difficult to provide certain foodstuffs and suppliers can only provide their products at higher prices. This often leads to the need to modify or even cancel public procurement contracts. We also see that in many cases, instead of increasing the price, some manufacturers choose to try to keep the price of the product, but starts to produce smaller pack sizes (e.g. from 125 grams to 100 grams of yoghurt).

Ten manufacturers were contacted, of which only two indicated that they would provide us with information on their products for the project. Of these, 1 helped us to develop possible dairy food categories for the food catalogue based on their own products. (This 1 sent back the excel table, but it was incomplete because it did not specifically name the products that require a new subcategory, but only wrote a comment next to the Slovenian food categories, e.g. that the fat content value or the range of the presentation unit should be changed in the category name.) We could reach out one more dairy company with the help of the food coordinator of the institutions selected for the project. This company provided the specifications of their milk, and dairy products.

2.7.4 Recommendations

In a nutshell, we had some difficulties during the tasks but we could overcome them with finding the suitable solutions. We have to be more flexible and accept that we could not complete the

tasks according to “ideal way” (e.g. we could make contact with the food industry, etc.), but this a learning process for us as well and it gives us many experiences that we can learn from. Now we really should to think it over that how we could manage better those challenges that we had to face with during the whole process.

If you could explain our next tasks as clear as you can, and with as many details as you can, it would be really helpful. This way we could plan our tasks more efficiently.

2.8 Malta

2.8.1 First steps

The development of the public food procurement tool (PFP) is an initiative aimed to ensure that government institutions (e.g. schools and hospitals) are able to purchase food and regulate food to promote more sustainable food development in offering a healthy diet.

The Slovenian team are leading the BestReMap project. Numerous meetings were organised and initiated in April to strengthen communication and give out information. The tasks assigned to the Maltese team were discussed. The Maltese working group was created consisting of 2 Senior Researchers, 2 Researchers and 1 Junior Researcher. A stakeholder meeting is being organized. The aim of this project is to allow public procurement using the list of healthier and nutritious food which fall in the nutrient criteria.

2.8.2 Experience using the Catalogue of foods

A transfer of knowledge meeting was organized by the Slovenian Chamber of Commerce yielding a clearer view to ensure that the training is relevant and tailored to what is required. During this meeting there was the launch of the pilot protocol of the Catalogue. Malta participated online. Access was given to be able to make use of this tool. The training focused on how to use, edit, manage and test the tool <https://pilot.katalogzivil.si/en-us/>. This was immediately tried and tested. Malta opted to include milk and dairy milk products in the pilot as this is being produced locally.

2.8.3 Collaboration with public institutions

The chosen public institution to work with is the Ministry for Education. Establishing the contact with the School institution and the milk industry was successful where both key personnel were willing to help.

To better explain this EU BestRemap initiative an online meeting was planned and relevant personnel were invited. In return the persons in charge provided the current situations in the Maltese schools whereby the mode of procurement was more centrally procured. There are 10 colleges in Malta and Gozo with each college having 6 -7 primary schools and some secondary schools. An excel sheet was provided by the EU project leader where this was sent to the Ministry for Education to provide the necessary information. The persons involved were from the Ministry for Education, HSEC, Health Promotion and Disease Prevention Directorate and the Superintendence of Public Health.

Contacts were initiated with the one local milk producer. The methodology applied to develop the food types was adapted from the Maltese National Food Consumption Survey (2015) in collaboration with IARC/WHO. Following this step: 1 food category milk and dairy milk products, 7 subcategories were identified including: Milk, Milk based beverages, Yoghurt, Desserts, Cream, Butter and Cheese. The information on milk and dairy milk products were collected from the Malta Dairy Company website www.benna.com.mt. A total of 57 products were used to build the nutrition composition for milk and dairy milk product. The prepared food types were inputted into the food catalogue upon approval. The food types were formulated in accordance with the current market situation which will help in the creation of the data set and for public tender. All progress was verified by the Slovenia Chamber of Commerce.

The meeting with both the milk industry and the public institution was an opportunity to improve collaboration. This was attributed to the frequent meetings, determination and to the

commitment of the personnel to conduct this pilot study. The Slovenian team were supportive in this task such, offering several bilateral meetings that were held online. Collaboration with the Slovenian Chamber of Commerce was successful. They were always ready to offer guidance and support throughout the task.

2.8.4 Recommendations

It is a new concept to achieve this task for its implementation besides All stakeholders needed to get on board and identify the usefulness of the food catalogue. It took us a while to try to understand the objective of the whole project concept especially being a small country where food procurement in schools is more based on centrally procured. This initiative is very challenging and interesting but to implement it may not be exactly easy or straight forward and may not be sustainable as only limited meals are provided in schools in Malta. It is satisfying that we were able to use the tool and apply it to local products. This tool should be useful as another scientific measure to halt the rise of obesity in children.

2.9 Poland: SUM

2.9.1 First steps

At the level of working group formation, we initially identified 80 potential partners - institutions. That's a lot, because we decided that the group should be as interdisciplinary as possible, so that its influence and outlook were as broad as possible. Therefore, we did not close the list of invitations only to people strictly related to public health, but we also expanded it to include institutions from the development, education, economy and even transport sectors.

As expected, only 20 invitations were accepted, and 16 external participants from 14 institutions attended the 1st Inter-sectoral working group meeting in Poland. The main challenge was finding „the right people” and lack of interest from other sectors (mainly ministries. We decided to use strategy “by the people, to the people” - a method of such informal networking. In terms of reaching public institutions for pilot, a huge intermediary role was played by the City Hall of Rybnik with which we cooperate under the Best Re-MaP Project. Their side was the recruitment of participants and the identification and encouragement of authorizing officers to cooperate.

2.9.2 Experience using the Catalogue of foods

We are very impressed with this tool. At the same time, I would like to strongly highlighted that work in our international WP7 group allowed me to see how different and separate are the state regulations concerning public food procurement among participated countries.

From the Polish perspective, ordering / facilitating the public procurement process will be extremely beneficial (both in terms of savings in financial resources and time). The usefulness of the application under the present conditions will be limited to this range.

Slovenian Chamber of commerce is always ready and willing to cooperate. Bilateral meetings are useful and concrete.

2.9.3 Collaboration with public institutions

In accordance with the adopted methodology, we contacted the 7 largest dairies in the country. Unfortunately, they were not interested in direct cooperation (as I indicated in the point above, the actual usefulness of this solution from their perspective is limited). Nevertheless, they remain on standby when consultation is needed.

Public institutions (in our case, nurseries, kindergartens and schools) are very interested and very active. They participate in the substantive process - defining product groups, and consult information on the applied procedures and regulations. From their point of view, the application is definitely more useful (apart from the language barrier). An additional profit, which we did not assume at the beginning, is that individual institutions share their experiences among themselves, which allows them to expand their knowledge and tighten contacts. SUM acts as a coordinator and moderator of actions and discussions.

We have collected detailed information on products that public institutions ordered earlier. This allowed us to define the product catalog and consult it among the authorizing officers. Cooperation with public institutions is at the highest level. They are committed, willing and genuinely interested. The key seems to be the fact that the public food procurement officers are aware of real benefit from the project and application.

Working with industry is definitely more difficult. But also, according to Polish law, it should not be too strict, especially when it comes to public procurement.

In terms of milk and dairy products we manage to meet the needs of public institutions for the products they wanted to procure. However, they do not see it as a need, but as another solution to facilitate their work. While in the working group we have established, we feel a little unsatisfied. Because in our opinion, it is necessary to work really at the very first steps. Even in the form of defining individual food products, so that they are of the highest quality (e.g. gouda cheese, not cheese type gouda).

2.9.4 Recommendations

In our opinion the main barrier is the different level of advancement of states in ordering public procurement and the regulations in force. Maybe we should adjust our activities to the levels of advancement.

Thanks to the Best Re-MaP project, we started the arduous and long work on a revolution in public food procurement. We are still at the beginning of the road, but since a number of people have been interested in these activities and have been “infected” with the will to act (in bottom-up approach), we would like to continue this work. Thanks to international work, we can use good practices from other countries and consult the solutions taken. The enormous support of both the WP7 Team and the partners is invaluable to us.

3 Conclusion

The process of preparation of the pilot public tender within WP7 has allowed many partners to experience how different and separate are the state regulations concerning public food procurement among participated countries.

The subcontractor, Slovenian Chamber of Commerce and Industry, organized many bilateral meetings with every Member State in order to support individual participating countries in the preparation of the national list of food products aligned with national distributors, researching and testing national pilot version and facilitate the development of the procurement testing tender and templates.

Bilateral meetings were held in two parts. The first meeting was intended for countries to present their national food types, from category milk and dairy products, which they managed to obtain from selected public institutions and national distributors. The purpose of the meetings, was also for the countries to present their collaboration with national distributors and local producers – how they connected with them and what kind of cooperation they managed to establish. Most countries managed to establish cooperation with national distributors, only Hungary and Poland have problems to establish contact with them, because national distributors did not want to cooperate. Hungary managed to obtain data on dairy products itself, from the online marketplace (including the websites of large supermarket chains and smaller domestic/local producers) and from manufacturers. While Poland managed to obtain a list of products from selected public institutions, as they work very well with them. Austria, however, failed to establish cooperation with public institutions, because of centralised PFP – most of them have contracts with catering providers like local restaurants or community kitchens. All countries, except Finland, have created food types and products list with descriptions for milk and dairy products. Finland has substitute the mentioned food group with fish and fish products. The dairy product market in Finland is dominated by few large producers, so in this case procurement from smaller local producers would be challenging, if not impossible.

At the end of the task, the participating countries shared the opinion that the cooperation with public institutions and national distributors proved to be successful, fruitful and something that is beneficial for both sides.

The process of creating the sets using the Catalogue is quite complex. Because there was a fear that the countries will not be able to create the sets on their own, two rounds of individual meetings were proposed in second part. In the first round of meetings, Chamber of Commerce and Industry of Slovenia (CCIS) explain, according to every country individual situations, how to design the sets in order to avoid confusion. The second round of meetings was devoted to reviewing the sets, that countries have already created in the Catalogue, and to help them with additional questions. Countries had the most difficulty in importing data from Excel spreadsheet to the Catalogue and vice versa, exporting data into an Excel spreadsheet, accessing food types (inserting estimated quantity, price, value), creating sets and creating public tender from food types. CCIS is through all meetings provided support to all countries, and provided all the necessary instructions. As part of bilateral meetings, partners were able to explore the principle of how the Catalogue works and will thus be ready to next step – simulation of the public tenders.

Most Member States found the Catalogue of Foods to be a very useful tool, which was easy to navigate and to use. Some of the greatest barriers in using the Catalogue of Foods were the differences between Member States and Slovenia in the public procurement process and in the circumstances in which public procurers operate. These differences made it slightly challenging for them to understand the purpose of the Catalogue and its role in the public food procurement process. The Catalogue of Foods could be further adapted to even better suit individual needs of Member States. Some of the suggestions were:

- Geographical locations could be adjusted for each country for an easier and better overview of manufacturers and products;

- GDPR statement should be added, since producers and public institutions are asked to provide identifiable data, such as IBAN, tax, and registration numbers, and contact information;
- Translating the Catalogue of Foods in national language.
- Providing comprehensive training and local support for providers and public kitchens;
- More training for entering data into the catalog and creating a broader or more structured classification.

Member states reported they gained deeper insights in procuring in their country and found more local providers. In the task itself the most challenging obstacle Member States highlighted was collaborating with producers to write in product information. They emphasized that knowledge transfer training was very helpful for them and they hope all stakeholders will identify the usefulness of the food catalogue. Especially benefits in terms of savings in financial resources and time by facilitating the public procurement process.

At the end of the task all countries reported good cooperation and support throughout the process from the Slovenian Chamber of Commerce and Industry and the Slovenian National institute of public health.

4 Attachments

4.1 Proposal to choose fish as the targeted food category in the WP7 pilot in Finland

Joint Action Best-ReMaP

WP7 Public procurement of food in public institutions – a pilot EU approach

Task 7.3.2 Development and implementation of the national/regional/local pilot study

Proposal to choose fish as the targeted food category in the WP7 pilot in Finland

Finnish Institute for Health and Welfare (THL) proposes fish as the selected food category in the Best-ReMaP WP7 pilot in Finland. Providers to be contacted would be local fishermen and fish vendors in the Muurame region in central Finland (number of providers to be confirmed). The public institution that participates in the pilot and that will conduct the simulated procurement with the Slovenian >>Catalogue of foods<< application is the catering service of the municipality of Muurame.

In the Finnish pilot, targeted fish products should preferably comply with the nutrition criteria of the Heart Symbol of the Finnish Heart Association and the Finnish Diabetes Association (<https://www.sydanmerkki.fi/en/>), and hence the nutritional quality criteria of the Finnish nutrition and meal recommendations (<https://www.ruokavirasto.fi/en/themes/healthy-diet/nutrition-and-food-recommendations/>). The Heart symbol is a voluntary, positive nutrition label that EU-Regulation (EC No. 1924/2006) acknowledges as a nutritional claim. In addition, targeted fish species should be listed as “green” (i.e., sustainable) in the WWF Finland’s sustainable seafood guide (<https://wwf.fi/ruoka/kalaopas/>).

- **Rationale for the proposal**

Fish is a nutritionally high-quality and health-promoting source of numerous essential nutrients, including protein, unsaturated fatty acids, vitamin D, and Iodine. The national nutrition recommendations of Finland recommend the consumption of various fish species 2–3 times per week, which few achieve. With sustainable, domestic fish species, fish is also an environmentally sustainable alternative for meat. In Finland, however, the utilization rate of local fish is low, and the galloping inflation threatens to further decline the provision of fish in public catering services, including canteens in schools and early childhood education and care.

Promoting the procurement and consumption of local fish supports the achievement of the Finnish Government’s objective to achieve a carbon neutral Finland by 2035, and the implementation of several ongoing government programmes, including

- the local food programme (<https://julkaisut.valtioneuvosto.fi/handle/10024/163175>),
- the promotion programme of local fish (<https://mmm.fi/kalat/strategiat-ja-ohjelmat/kotimaisen-kalan-edistamisohjelma>, information unfortunately only in Finnish), and
- the Climate Food Programme that supports a just transition to a sustainable food system (<https://mmm.fi/en/climatefriendlyfoodprogramme>). One of the aims of the Climate Food Programme is to increase the per capita consumption of fish in Finland from the current 1.7 portions per week to 2.5 weekly portions by 2027.

The national sustainability goals and programmes support the implementation of:

- the UN Agenda 2030 for Sustainable Development,
- the European Green Deal,
- the EU Farm to Fork strategy, and
- the EU Green Public Procurement (GPP) criteria.

Moreover, the pilot participant—the catering service of the municipality of Muurame—would greatly benefit from finding a local fish provider.

- **Background for the proposal**

The national inter-sectoral public procurements working group (WG) that was established in WP7 task 7.1.2 identified the inclusion of small local producers a key challenge in public food procurement (PFP) in Finland. The WG concluded that the Finnish Best-ReMaP WP7 pilot should aim at supporting the identification and inclusion of small local producers in PFP. The WG includes representatives from the Ministry of Social Affairs and Health, the Ministry of Agriculture and Forestry, Hansel Ltd—the central purchasing body for central and local governments in Finland, the National Nutrition Council of Finland, Finnish Heart Association, Motiva Ltd—a government-owned sustainable development company, Finnish Environment Institute, the Association of Finnish Local and Regional Authorities, municipalities, and public kitchens.

In the national stakeholder workshop that was organized as part of task 7.1.3 in October 2021 and that involved over 60 professionals of PFP in Finland, the experts evaluated that the Slovenian Catalogue of Foods application might be feasible for the Finnish context and could provide added national value in the identification of small local producers and in finding locally produced foods that would be suitable for PFP.

Otherwise, the Slovenian application does unfortunately not hold much potential in Finland because the professional enterprise resource planning software (ERP, e.g., *Aromi*, *Jamix*) that public catering services currently use are already integrated and function well with the Finnish *GS1/Synkka* food product database that provides extensive information (including nutritional values and quality certificates) on all EAN-coded food products available on the Finnish market. In Addition, the ERP software are integrated with the national food composition database *Fineli*, with the national nutrition and meal recommendations that are tailored to diverse customer groups, as well as with the wholesalers and suppliers. In this respect, the baseline situation of PFP in Finland differs quite substantially from the circumstances in Slovenia and many other EU member states.

In WP7, food categories suggested to be included in the pilot were dairy, bakery, or meat products. In Finland, the procurement of dairy and bakery products is highly centralised. With these product categories, procurement from smaller local producers would be challenging, if not impossible. Meat, in turn, is a problematic food group from the perspectives of public health and environmental sustainability. Rather than fostering meat consumption, we ought to promote a shift towards healthier and environmentally more sustainable protein sources, including local fish.

Sincerely on behalf of the Finnish Best-ReMaP team,
Eeva Rantala (MSc, Researcher) and Susanna Raulio (PhD, Senior Researcher)
Finnish Institute for Health and Welfare

4.2 Instruction for partners

We have divided tasks into the following steps.

1. Creating food types – so far you have created food types and products list with descriptions for milk and milk products. If you are missing any data or still haven't completed this step, please collaborate with the food producers and/or with public institutions who procure food and are familiar with the public tender. Such institutions (for example public schools, children hospitals, children refugee camps ...) usually have a vast list of food products which they procure and this list can help you with the market overview (find attached the example of created food types by CCIS Slovenia). Most likely, chosen competent institutions from T7.2.1 can help you. Team from Finland has asked for an exemption for milk and dairy products, therefore Finland will substitute the mentioned food group with fish and fish products (confirmed).

2. When the food types are created and the necessary data gathered, you must enter the products into the pilot version of the Catalogue. B. Lončarek from CCIS provided you with the necessary instructions for using the Catalogue, accessing as administrator (also attached). B. Lončarek is available for assistance by appointment, bilateral one-on-one meetings will be arranged.

3. By step 3 the Catalogue should be filled with your data - data from the products from the discussed food category – milk and milk products.

For better understanding of the task, a chosen public procurement officer from your MS should be present. We had bilateral meetings with CCIS Slovenia and all countries participated.

The following steps should be completed by 17th October. Our next WP7 partners meeting will be on 21st October, where partners will present the prepared food types in the Catalogue of food.

Kind regards,

WP7 NIJZ

4.3 Question guidelines

M7.3 - Pilot protocol development (deadline for partners 10th November 2022)

1. Introduction, warm up questions:

- How did you start pilot protocol development (first steps)? Please describe the process of how did you tackle the task from the beginning (creating a working group, including (or not) public procurement officers, gathering stakeholders information etc.).

2. Sub questions

- What is your experience in using the pilot protocol of the Catalogue of foods? How did you manage to use/test the pilot?

- How successful were you in establishing contacts with public institutions and the industry of milk and milk products (or fish for Finland)? How did you approach the task of creating food types, establishing contacts, filling the data in the Catalogue etc. within your institution?

- How have you collaborated with public institutions for the purpose of creating food types and how successful have you been in making contacts with them?

- How would you rate your collaboration with the public institutions who procure food and with the industry? What factors did contribute to the fruitfulness of your collaboration and/or what were the inhibiting factors? What/who supported you the most while creating food types?
 - Did you manage to meet the needs of public institutions for the products they wanted to procure?
 - How have you collaborated with the Slovenian Chamber of commerce and how successful were you in making contact with them?
 - What were barriers and the factors that contributed to your understanding of the task?
- Please, use these questions as guidelines in describing your process of pilot protocol development (to give you an idea of what kind of answers/descriptions we are expecting from you). Feel free to add any information you deem relevant.

3. Wrap up

- Final thoughts and lessons learned.
- Recommendations from your side.

4.4 Meeting minutes of bilateral meetings with CCIS-CAFE and MSs

Member State	Date of the meeting		
	First round	Second round	Third round
Austria	October 17 th , 2022	November 9 th , 2022	November 21 st , 2022
Bosnia and Herzegovina with Republic Srpska	October 11 th , 2022	November 11 th , 2022	November 30 th , 2022
Denmark	October 14 th , 2022	November 9 th , 2022	November 14 th , 2022
Finland	October 18 th , 2022	November 8 th , 2022	November 21 st , 2022
Greece	October 13 th , 2022	November 8 th , 2022	November 22 nd , 2022
Hungary	October 12 th , 2022	November 11 th , 2022	November 25 th , 2022
Malta	October 11 th , 2022	November 7 th , 2022	November 22 nd , 2022
Poland	October 17 th , 2022	November 7 th , 2022	November 15 th , 2022

4.4.1 Austria

First bilateral meeting with Austria

Organizer: CCIS and NIJZ

Date and time: October 17th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Sophie Hesina , Judith Benedics, Eda Bicer, Gabriele Antony, Barbara Lončarek, Polona Kamenšek, Petra Kravos

Agenda

S. Hesina presented Austrian products and explained their products consist of yogurts with added sugars and sweeteners because they are from the base they already collected in 2018. Plain yogurts were not collected. They collected the data by taking photos in the supermarket. The document is also not translated in English.

B. Lončarek asked if they also contacted milk companies and S. Hesina shared that they contacted 2 main producers and they did not provide any information yet. Producers have 1 data from products in the supermarket and 1 data only for catering/big kitchens. They are not sure information will be provided based on previous experience.

B. Lončarek suggested that for plain yogurts and other missing items they use Slovenian examples in the Catalogue of foods and make changes further (if producers will provide data).

G. Antony explained the main problem in Austria is that institutions order meals not ingredients because they use catering system. They are not sure they will be able to finish pilot testing (creating public tender on which producers will apply).

B. Lončarek presented in detail how food types are inserted in Food Catalogue. Later they will be able to insert products into the food type. B. Lončarek also shared instructions for that.

Next steps will be explained in the next bilateral meetings, which will be set after Friday's meeting.

S. Hesina will start with inserting food types and E. Bicer will attend the meeting on Friday.

Second bilateral meeting with Austria

Organizer: CCIS and NIJZ

Date and time: November 9th, 2022 at 12:00 (CET)

Meeting location: Microsoft Teams

Present: Sophie Hesina, Judith Benedics, Gabriele Antony, Rita Kichler, Barbara Lončarek, Lea Raztresen

Agenda

S. Hesina explained that they got a list of milk products from one of the Austrian producers. At the moment their team is checking the list of products and is adding some products they

found during their own research. Before the end of December they will have a complete list of milk products on the Austrian market.

S. Hesina asked some questions regarding Catalogue of Foods:

- Should they delete slovenian food types or should they just adjust them? They can adapt Slovenian food types if small changes are needed. If it is a completely different product type, they should add a new product type, and delete the Slovenian product types they do not need.
- Is it possible to import data from excel tables to the Catalogue of Foods? It is possible, they have to copy the table and then import it into the Catalogue of Foods. B. Lončarek showed the Austrian team how to do that.
- How to define the content of added sugar? B. Lončarek explained this using the example of fruit yoghurts. In Slovenia they had national market reserach on the content of naturally present lactose in yoghurts. When they had this information they calculated the content of added sugar from the declared nutritional value of individual product.

B. Lončarek checked if they have a username and password to enter the Food Catalogue as a public institution. As the Austrian team did not have this access yet, it was arranged together with B. Lončarek during the meeting. Afterward, B. Lončarek presented what a Catalogue of Foods looks like if you sign in as a public institution. She also explained how to export data to an excel spreadsheet.

The Austrian team explained that they have a different public procurement system as they procure mostly catering services in public institutions. Instead of participating in joint pilot tender, they will therefore prepare a list of criteria to be taken into account in the public food procurement. B. Lončarek explained that this is not a real procurement tender, just a simulation, and that they should nevertheless investigate the possibilities in the Catalogue of Foods and prepare a pilot tender for which the producer who had sent them the food types should apply. In this way, they will be able to explore the principle of how the Catalogue of Foods works.

The Austrian team agreed and decided to prepare a workshop in which they will prepare the pilot tender and explore other possibilities of the Catalogue of Foods. Later they will provide written feedback on the experience.

S. Hesina pointed out that no one from the Austrian team would be able to attend the meeting with the partners on 28th November, and she would only be able to attend for one hour. It was agreed to adjust the agenda of the meeting so that Austria could present first.

Third bilateral meeting with Austria

Organizer: CCIS and NIJZ

Date and time: November 21st, 2022 at 09:00 (CET)

Meeting location: Microsoft Teams

Present: Barbara Lončarek, Sandra Ecker, Sophie Hesina, Gabriele Antony, Polona Kamenšek

Agenda

S. Hesina started with milk and milk products categorization and had some questions:

1. How categories were made in Slovenia, was there used Food codex?
2. How specific should categories be? Will small business owners understand categories-are that many details practical (example, butter: different qualities).

B. Lončarek explained the first step was to create main categories. That continued in workgroups with providers where they gave products they produce. Based on that they created subcategories. Legislation was also used. Producers should know the properties of their products. This information is important for public institutions to choose the product based on properties and price. The aim of subcategories is that even smaller providers can apply.

S. Hesina will create main categories by the end of the week and continue with sets. S. Ecker won't be able to present at the meeting 28.11.2022. S. Ecker will attend the meeting and report on the Austrian team. Implementation of food categories is up to S. Hesina.

B. Lončarek proposed to arrange another meeting after starting the sets to discuss any questions.

4.4.2 Bosnia and Herzegovina with Republic of Srpska

First bilateral meeting with Bosnia and Herzegovina with Republic Srpska

Organizer: CCIS and NIJZ

Date and time: October 11th, 2022 at 12:00 (CET)

Meeting location: Microsoft Teams

Present: Aida Filipović Hadžiomergić, Dragana Stojisavljević, Petra Kravos, Barbara Lončarek, Polona Kamenšek, Lea raztresen, Neža Fras, Petra Ožbolt

Agenda

Republika Srpska (RS) and FBiH will create a separate public tender, while using the same law. RS and FBiH will create separate food types, but they are using the data bases from both countries, because both markets have pretty much the same products

B. Lončarek shared the sent excel tables, all present overviewed the data. The products which didn't classify under Slovenian food types are in the table named Market analyses. The list of ingredients is only needed to double-check the classification under food types.

B. Lončarek provided future instructions for FBiH and RS: arranging food types under one list of food types and transferring food types into the Catalogue, explaining while sharing the screen with the Catalogue. RS was wondering if each food type has to be inserted separately or they can all be imported at once? B. Lončarek replied they need to be inserted separately, each food type – one by one. The Catalogue needs to be filled with food types by the next WP7 Meeting on 21st October.

FBiH prepared the overview of the milk and milk products from 3 different producers. A. Filipović confirmed that their team understood the instructions and the assignment. Everything will be prepared by the next WP7 meeting.

Second bilateral meeting with Bosnia and Herzegovina with Republic Srpska

Organizer: CCIS and NIJZ

Date and time: November 11th, 2022 at 12:00 (CET)

Meeting location: Microsoft Teams

Present: Aida Filipović Hadžiomergić, Sanela Tukulija, Barbara Lončarek, Polona Kamenšek

Agenda

A. Filipović shared that they will send questions for Milestone 7.3 today. B. Lončarek explained how they will create public tender from food types. For that, they need public institution access. B. Lončarek showed the process and suggested to create lots until the next meeting. Next meeting will be on 25th November at 12:00.

Third bilateral meeting with Bosnia and Herzegovina with Republic Srpska

Organizer: CCIS and NIJZ

Date and time: November 30th, 2022 at 09:00 (CET)

Meeting location: Microsoft Teams

Present: Barbara Lončarek, Polona Kamenšek, Sanela Tukulija

Agenda

S. Tukulija reported they entered food types for 3 producers and asked how producers put in the information about products. B. Lončarek shared her screen and showed how to log in as administrator, how to enter legal entity data and how to import products. B. Lončarek also explained how to correctly create lots so providers will be able to apply and also how to edit orders if needed. After all that public tender is created, which will be sent to providers to fill in. This is all regarding the task until January.

4.4.3 Denmark

First bilateral meeting with Denmark

Organizer: CCIS and NIJZ

Date and time: October 14th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Lea Raztresen, Barbara Lončarek, Jana Ramuš, Neža Fras, Betina Bergmann Madsen, Mette Svendgaard Høgholm

Agenda

B. Bergmann Madsen from CPH-MUN shared an excel table with milk products in danish language. Currently the Excel sheet is filled with 275 milk products and its divided by columns, each column representing a different feature of the product (main group. position number, tonnage, product group, sub sub category, packing etc.). B. Lončarek and J. Ramuš from CCIS emphasized that food type (in the Slovenian Catalog) means the name of the food + grammage/volume of food + specific parameters/features. CPH-MUN should just merge the two columns from the shared Excel sheet (columns H and K) to get the list of food types. B. Lončarek explained how food types should be inserted into the Catalog manually, food products can then be directly exported from the Excel sheet.

B. Bergmann Madsen expressed that CPH-MUN and GS1 managed to come to an agreement, therefore Denmark will continue to evolve their own version of Catalog of foods, going forward with the real public tender. B. Bergmann Madsen believed that the agreement within WP7 was that CPH-MUN does not have to enter the data into the Slovenian pilot, because of their collaboration with GS1. CCIS was not aware of this agreement, therefore the WP7 NIJZ team and CPH-MUN must firstly discuss the topic with M. Gabrijelčič. B. Bergman Madsen expressed that CPH-MUN can forward the list of food types to CCIS and asked if CCIS can enter the food types into the Catalog for them. CCIS disagreed and emphasized the need to discuss everything with M. Gabrijelčič.

Second bilateral meeting with Denmark

Organizer: CCIS and NIJZ

Date and time: November 9th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Dennis Lars Olof Steffensen, Barbara Lončarek, Petra Kravos

Agenda

D. Steffensen presented that food products from the milk and dairy products category were inserted in the pilot application and warned that they cannot insert their own suppliers into the application, they can only choose Slovenian ones. B. Lončarek answered they will fix it, so that partners can also insert their own suppliers.

D. Steffensen does not yet have his own access to the application, B. Lončarek presented public institutions access (under user login they search for Denmark partners) and how to copy the PIN and create a new password and username. After registration, it is necessary to confirm the link received by email.

B. Lončarek showed how to access food types - click on Public procurement – Orders – Denmark milk and dairy products. By clicking food type (green basket) the estimated quantity and price can be inserted, and by clicking on green pencil their value can be changed. She also presented how a new set (food type in another lot) can be added. The sets are always marked in grey.

Barbara presented how to create public tender, insert food types into lots, that food providers could applied. She showed how to export an excel table and presented instructions for fulfillment public tender document – pro forma invoice.

Regarding Milestone 7.3 Dennis will ask Betina and Mette about the submission of the answers to the questions and remind them that they must be submitted by November 10th.

The second bilateral meeting with Denmark will take place on 14th November at 9h.

Third bilateral meeting with Denmark

Organizer: CCIS and NIJZ

Date and time: November 14th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Dennis Lars Olof Steffensen, Betina Bergmann Madsen, Barbara Lončarek, Lea Raztresen

Agenda

B. Lončarek summarised the instructions she had provided at the last bilateral meeting with Denmark.

D. Steffensen showed the invoice he made using the Catalogue of Foods. He raised the concern that they usually only procure organic food. B. Lončarek showed how to label organic food in the Catalogue of Foods. D. Steffensen also included the quantity and estimated value of the products. He estimated the value from their procurement last year.

B. Bergmann Madsen asked for the next steps, which B. Lončarek happily provided:

1. Meeting with partners is on the 28th November. All partners will present their work so far at this meeting.
2. Simulation of the public tender. Partners will send prepared invoices to the producers. Producers will apply to the tender. In this way we will test the working of Catalogue of Foods.
3. We will prepare the list of criteria which partners use in public tenders.

Finally, B. Bergmann Madsen advises that the core team need to clearly explain the difference between the list of food types they have to make for the simulation of the public tender and the list of foods they are making for the EU database (with the brand name and nutritional value of the food).

4.4.4 Finland

First bilateral meeting with Finland

Organizer: CCIS and NIJZ

Date and time: October 18th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Barbara Lončarek, Jana Ramuš, Neža Fras, Eeva Rantala, Ilja Saralahti, Susanna Raulio, Milja Virtanen

Agenda

E. Rantala from Finland shared their prepared list of food types for the food category Fish & seafood. E. Rantala explained the categorisation, which followed the Global product classification of GS1. Finland prepared 2 subcategories and 6 food types in close cooperation with two fish & seafood providers from the Muurame region (10 fish products in total). B. Lončarek from CCIS explained the point of creating food types and remarked that under 1 food type, very similar food products should be listed. E. Rantala explained that the Slovenian approach is very different in comparison to Finland's, so they had some difficulties adapting, but did what they thought was best and most logical from the food procurement officers point of view. Team from Finland asked CCIS for an explanation regarding the meaning and differences between data fields in the Catalog (example - what is the difference between Quantitative unit and Mass/volume). B. Lončarek explained that quantitative units are grams or liters (units of product, if it's liquid or solid food), mass/volume is the grammage of a certain food product (package of the product or a range of packages). E. Rantala also emphasized that the VAT % is different in Finland, but B. Lončarek explained that this does not matter in the simulation process. Currently, Finland is using its own database for food procurement and instead of food types, they are using specifications. J. Ramuš from CCIS explained why the specifications didn't work for the schools in Slovenia - because they were not accurate enough, schools did not know how to accurately describe what kind of products they need. J. Ramuš then explained what different quality schemes and certificates in the Catalog mean. E. Rantala mentioned two different certificates that are very important to the finish team - Hearth label and Sustainable green/fish species according to WWF. J. Ramuš suggested that Finland can add the names of the 2 certificates into the title of the food type (thereby making it obligatory). M. Virtanen emphasized that the biggest difference is the law for public procurement in Finland and the fact that Finland's market quality level is high, so they do not need to eliminate poor quality products (because there is none). All present concluded that they are looking forward to the findings of the pilot development, mostly because of the differences between Finland and Slovenia. Next steps will be explained in the next WP7 partners meeting on 21st October and in the next bilateral meetings.

Second bilateral meeting with Finland

Organizer: CCIS and NIJZ

Date and time: November 8th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Eeva Rantala, Neža Fras

Agenda

E. Rantala presented what Finland has done in the Catalogue so far and had questions about naming the sets and about prices per unit. CCIS wasn't able to attend the meeting, so Finland suggested they ask the questions with additional screenshots by email.

M7.3 questions are nearly complete, Finland will forward them by the 10th November at the latest.

The next date for the second round of bilaterals was chosen - 18th November at 12h.

Third bilateral meeting with Finland

Organizer: CCIS and NIJZ

Date and time: November 21st, 2022 at 14:30 (CET)

Meeting location: Microsoft Teams

Present: Barbara Lončarek, Eeva Rantala, Polona Kamenšek

Agenda

E. Rantala shared her screen. Public institution that works with them in this pilot created a list of products they would like to procure in the simulation. E. Rantala created order for them (products, amounts, prices ...) she also used sets. She exported the excel template and explained it in detail. B. Lončarek had no special comments only to export different excel document (it is very similar so it can be copied, not a lot of additional work).

The task will be presented at the next meeting 28.11.2022. E. Rantala explained there are still two products that need to be confirmed (price and size of package). For ordering code that is not available from some producers for the purposes of test B. Lončarek suggested using a random number. That is important for public institutions, it's easier for them when ordering.

After, B. Lončarek briefly explained some information regarding packaging in excel template. E. Rantala explained they can be flexible with packaging since they usually work with individuals, she adjusted excel template and inserted ranges (1-10kg). Currently E. Rantala inserted VAT manually, B. Lončarek informed they will make more options for VAT for different countries.

At the end E. Rantala shared how criteria for food producers work in Finland-how they are specified by law. B. Lončarek explained the system in Slovenia.

4.4.5 Greece

First bilateral meeting with Greece

Organizer: CCIS and NIJZ

Date and time: October 13th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Barbara Lončarek, Lea Raztresen, Venetia Vraila, Christos Barbaresos, Eleftheria Papachristou

Agenda

The Greek team firstly presented Christos Barbaresos, Food Technologist at Nursery of Municipality of Athens and a member of public procurement network.

The Greek team successfully collected food data from one food supplier. They are still waiting for data from two other food suppliers. Only 3 or 4 foods correspond to Slovenian food types, the others are unique foods specific to the Greek market.

B. Lončarek advised them to also contact public institutions, which can give them a list of milk and milk products they usually order.

They can start by creating new types of food (based on the information provided by the food supplier) and insert them in the Catalog of Foods. Once they have received information from two other suppliers, they will insert them subsequently.

They have to insert the newly formed food types and adjusted food types into the Catalog of Foods.

Participants also discussed the aim of this data collection:

1. The food types are needed for simulation of public tender (they need to include the products that public institutions need).
2. The branded food products are needed for EU data base (not all food types need to be linked to actual branded food products)

The Greek team asked following questions:

- How to design a food type for foods that are only available on the Greek market? *They can use the Greek name of the product (public institutions need to know which product the food type refers to) and then they need to specify the characteristics of the product.*
- How to define the grammature of a product, can they use a range in the food type? *For yogurts they have to use the unit in pieces. When they put out a tender, the food supplier will offer the grammature weight of the product.*
- How to design the food type for milk desserts? *As follows - dessert, fat content, added sugar content (if available)*

At the end of the meeting B. Lončarek demonstrated how to insert new food types into Catalog of Foods.

Second bilateral meeting with Greece

Organizer: CCIS and NIJZ

Date and time: November 8th, 2022 at 12:00 (CET)

Meeting location: Microsoft Teams

Present: Venetia Vraila, Eleftheria Papachristou, Barbara Lončarek, Petra Ožbolt

Agenda

Greek team is struggling with food products. They have food types. As for the price of the products, B. Lončarek said they could take last year's prices for foods and add 10%. Second round of bilateral meetings with Greece is on the 22nd November at 12:00.

Third bilateral meeting with Greece

Organizer: CCIS and NIJZ

Date and time: November 22nd, 2022 at 09:00 (CET)

Meeting location: Microsoft Teams

Present: Eleftheria Papachristou, Barbara Lončarek, Polona Kamenšek

Agenda

E. Papachristou and B. Lončarek clarified how access to application can be made for institutions. Further on E. Papachristou shared screen and B. Lončarek gave some useful information regarding access for institutions. E. Papachristou asked what to do with lots that won't apply to this tender, because producers don't have items in the lots. B. Lončarek explained for the purpose of the test it's better to insert products that are possible to provide. Sets will be ready for the meeting on Monday 28.11.2022. B. Lončarek explained how to export excel document after finishing the order and clarified question about packaging of products (for example yoghurts).

4.4.6 Hungary

First bilateral meeting with Hungary

Organizer: CCIS and NIJZ

Date and time: October 12th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Anita Varga, Barbara Lončarek, Lea Raztresen, Leonora Zambo, Annamária Berna-Csáki, Tamás Stráhl dr

Agenda

The Hungarian team introduced dr. Tamás Stráhl, who is a public procurement specialist and a dietitian Annamária Berna-Csáki, who is coordinating food menus in selected public institution.

Hungarian suppliers were not interested in cooperation to prepare a list of food types, so the Hungarian team used previous public tenders to draw up a list of food types. L. Zambo went through food types, asking following questions:

- Where should lactose-free dairy products be classified? *Lactose free products should be inserted in a new subcategory of milk and milk products. (when the new subcategory is created in the Catalog of Foods, the admin should untick the box for valid products only, otherwise the subcategory will not be visible).*
- Could ecological products also be added in Catalogue of Foods? *Ecological and unecological food products are included in the same food type. The only difference is in addition of ecological certificate. When an eco-certificate is added, the E mark appears before the product type.*
- To which food type should "turo", a product similar to cottage cheese, be added? *If the Hungarian team considers that turo has different characteristics than cottage cheese, they should create a new food type for this product.*
- What is the meaning of I. category in butter food type? *I. category to the water content in butter. The Hungarian team should check their legislation on milk and milk products and what contents of water they have in butter products.*
- How to determine the added sugar content? *In the Slovenian Catalog of Foods, the added sugar content is indicated for yogurts and soft drinks. Suppliers can be requested to provide information on the added sugar content or the Hungarian team can also calculate the added sugar content using the nutritional value.*

B. Lončarek demonstrated how to add new subcategories and new food types into the Catalog of Foods.

Currently the national pilot Catalogs are visible to all included Member States, but CCIS is working on a solution, to make the national pilot Catalog visible to only one Member State.

As the Hungarian team will not be able to attend the meeting with WP7 partners on 21st October, they will send the completed list of food types on 17th October and present it at the next meeting with WP7 partners. The core team WP7 will send the Hungarian team all information on the next steps by email.

Second bilateral meeting with Hungary

Organizer: CCIS and NIJZ

Date and time: November 11th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Anita Varga, Leonora Zambo, Barbara Lončarek, Polona Kamenšek

Agenda

Hungarian team did not enter all the food types in the catalogue yet. B. Lončarek explained they will use the types to create public tender. Hungary had problems with getting in touch with dairy providers, the types they created were filled in as a test user not as a real producer. B. Lončarek confirmed that is okay and asked about public institution access. B. Lončarek showed how to create sets and public tender. Next meeting will be on the 25th November 2022 at 9:00.

Third bilateral meeting with Hungary

Organizer: CCIS and NIJZ

Date and time: November 25th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Anita Varga, Leonora Zambo, Barbara Lončarek, Polona Kamenšek

Agenda

Instructions for creating sets out of food types were clear to the team. L. Zambo shared the screen and B. Lončarek checked the types and grammage. Further on B. Lončarek helped to export the document and explained how process will continue (what will the provider need to fill in). Hungarian team informed that the price increase is not 10% but estimated at 30%. B. Lončarek said they can increase the price accordingly. L. Zambo shared in the task they used test provider and asked if they can continue with products (used from websites). B. Lončarek agreed and shared how to sign in as administrator and create legal entities that will make the process easier.

4.4.7 Malta

First bilateral meeting with Malta

Organizer: CCIS and NIJZ

Date and time: October 11th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Charlene Vassallo, Mariella Borg Buontempo, Petra Kravos, Barbara Lončarek, Polona Kamenšek

Agenda

C. Vassallo showed examples from Catalogue of food for different categories: milk, yogurt, butter, cream, cheese.

B. Lončarek explained how to correctly use unit of measure for ordering yogurts. If they are in packages for one person (150/180/200 g) unit of measure is pieces (pcs), if package is bigger, correct use is liter. In the next step (if unit of measure is pcs) mass volume is divided by 1000 ($150/1000=0,15$) and this is estimated mass/volume per unit of measure. This is important for program to automatically calculate the correct price at the end.

C. Vassallo continued with presentation of Excel document, where they collected all the data of products (producer, food category, nutritional value, ingredients, allergens...).

B. Lončarek presented how to import all the information to Catalogue of foods. A new Excel document will be sent to C. Vassallo. She will fill it with her data as B. Lončarek explained in detail and import products to Catalogue of foods.

C. Vassallo and B. Lončarek went over important dates: 21st of October create food types, next insert food products. For year 2023 B. Lončarek explained how work will continue (creating public tender, simulation of public procurement).

C. Vassallo and M. Borg Buontempo asked if intersectoral meeting / public procurement workshop group will be online and what is the aim of meeting. Answer will be provided by the NIJZ team.

Second bilateral meeting with Malta

Organizer: CCIS and NIJZ

Date and time: November 7th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Charlene Vassallo, Barbara Lončarek, Neža Fras

Agenda

C. Vassallo from Malta shared the screen while accessing the Catalogue of foods. Some problems with the access to the Catalogue occurred, although B. Lončarek was able to see the products with the help of the administrator's view. B. Lončarek will contact CCIS programmers about the access issues.

Malta also reported problems with the green cart/basket creation. B. Lončarek arranged that Malta was able to sign in as a Public institution, providing new access data. After that, Malta was able to show its data and create sets in the Catalogue.

B. Lončarek guided C. Vassallo through the process of creating sets. B. Lončarek also explained the meaning of different baskets - green basket only means public tender, Malta does not have to click on the other baskets. Malta has only one producer so B. Lončarek suggested they can sort all the food types under one set. Creating separate sets is only important for producers because they can not apply if they don't offer all of the products from one set.

B. Lončarek also explained how to export data into an Excel spreadsheet and how to use already created sets as a template for the new order. Malta learned to add butter and cheese to the set for the public tender.

Report on 7.3 was already sent from Malta. All present have chosen a date for the next bilateral meeting – 22.11. at 9 am, Malta will create sets until then.

Third bilateral meeting with Malta

Organizer: CCIS and NIJZ

Date and time: November 22nd, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Charlene Vassallo, Barbara Lončarek, Polona Kamenšek

Agenda

C. Vassallo shared screen and showed the process of ordering milk products. B. Lončarek helped and continued with the explanation on what to fill in the excel template. C. Vassallo explained that prices were collected in the supermarket, currently waiting for the producer to send the prices. B. Lončarek explained what members will need to present at the next meeting on Monday, 28.11.2022.

4.4.8 Poland

First bilateral meeting with Poland

Organizer: CCIS and NIJZ

Date and time: October 17th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Katarzyna Brukalo, Barbara Lončarek, Petra Ožbolt, Petra Kravos, Polona Kamenšek

Agenda

K. Brukalo presented the prepared excel documents. Detailed list of products was presented. While preparing the list of products, one problem was highlighted. In Poland it is very common that information about size and ingredients of products are not use as part of public procurement. That's why their intersectoral group would like to start from very beginning step. They contacted 10 biggest dairy companies in Poland. From companies they received a messages, that all the information about products they could find it on their webpages. Based on the obtained information they than created the list of products.

K. Brukalo showed examples from Catalogue of food for different categories: milk, yogurt and butter. B. Lončarek explained how to correctly use unit of measure for ordering yogurts and butter. If they are in packages for one person (150/180/200 g) unit of measure is pieces (pcs), if package is bigger, correct use is liter. In the next step (if unit of measure is pcs) mass volume is divided by 1000 ($150/1000= 0,15$) and this is estimated mass/volume per unit of measure. This is important for program to automatically calculate the correct price at the end.

K. Brukalo pointed out, that is necessary to added the provider name in application, but they can not enter their Polish companies. CCIS will check this with their IT company and report back. B. Lončarek then presented how excluded sets can be removed, because in Poland they don't have them (click on Administration → Main food register → click on green pencil and tick off the excluded sets). The certificate information field can be left blank, because this information is now not important. For products, such as goat natural yoghurt and soy/oat drink B. Lončarek suggests to prepare subcategories.

B. Lončarek clarifies, that the Catalogue needs to be filled with food types by the next WP7 Meeting on 21st October, meanwhile food products can be entered into the application later.

Second bilateral meeting with Poland

Organizer: CCIS and NIJZ

Date and time: November 7th, 2022 at 9:00 (CET)

Meeting location: Microsoft Teams

Present: Katarzyna Brukalo, Barbara Lončarek, Petra Ožbolt

Agenda

K. Brukalo showed how they entered the products in the Food Catalogue. Then B. Lončarek showed under which username to log in and create the individual sets. Next meeting will be on 17 November at 9:00 where K. Brukalo will present the inserted sets.

They will send the answered questions, for the Milestone 7.3 report, on the 9th of November.

Third bilateral meeting with Poland

Organizer: CCIS and NIJZ

Date and time: November 15th, 2022 at 10:00 (CET)

Meeting location: Microsoft Teams

Present: Katarzyna Brukalo, Barbara Lončarek, Petra Kravos

Agenda

K. Brukalo showed prepared sets for one primary school. There was one problem, for the cream (e.g. sour cream) application requires to enter its quantity in kilograms. B. Lončarek explained that this is not a problem, as the cream is usually ordered in larger quantities and thus the quantity in liters or kilograms can be used.

Then B. Lončarek showed how the prepared public tender documentations can be viewed again (click on public procurement → history → use as template → create an order from the template). K. Brukalo inserted all the products in one set and B. Lončarek showed her how to save and export it. Then they reviewed inserted estimated amount and price for the individual food types.

The next step will be to define offers and send them to suppliers. First it will be necessary to insert data about suppliers. K. Brukalo will prepare the list of producers until the 28th November, when the next WP7 partners meeting will take place and prepare sets for all other public institutions, that have been selected by their side, to participate in the demo execution of public tender.

4.5 Food types

4.5.1 CCIS-CAFE Slovenia - example

Food types																			
Category	Subcategory	Food type	Unit	Range	Ordering unit	Estimated mass volume per unit	Type of VAT	Public tender	Excluded lots	Cert. ECO	Cert. Quality scheme	Food, with improved nutritional composition	Priority	Valid					
01	Milk and d/DMLE	Milk, homogenised	01AME007	Milk, pasteurised, with 1.5% - 1.80% milk fat, homogenised	ml	500 ml	lcom	0,5	2	X				1	YES				
			01AME001	Milk, pasteurised, not more than 0.5% milk fat, homogenised	ml	1 l	l	1	2	X					2	YES			
			01AME002	Milk, pasteurised, with a minimum of 3.2% milk fat, homogenised	ml	1 l	l	1	2	X	X	X			3	YES			
			01AME0012	Milk, pasteurised, not more than 0.5% milk fat, homogenised	ml	10 l	l	1	2	X					4	YES			
			01AME0008	Milk, pasteurised, with 1.5% - 1.80% milk fat, homogenised	ml	1 l	l	1	2	X				X		5	YES		
			01AME009	Milk, pasteurised, with 1.5% - 1.80% milk fat, homogenised	ml	10 l	l	1	2	X	X				X	6	YES		
			01AME0003	Milk, pasteurised, with a minimum of 3.2% milk fat, homogenised	ml	10 l	l	1	2	X						7	YES		
			01AME0013	Milk, sterilised, with at least 3.5% milk fat, homogenised	ml	200 ml	lcom	0,2	2	X						8	YES		
			01AME0015	Milk, sterilised, with at least 3.5% milk fat, homogenised	ml	1 l	l	1	2	X	X					9	YES		
			01AME0010	Milk, sterilised, with 1.5% - 1.80% milk fat, homogenised	ml	1 l	l	1	2	X						10	YES		
			01AME0023	Milk, sterilised, not more than 0.5% milk fat, homogenised	ml	1 l	l	1	2	X	X	X				15	YES		
			01AME0024	Milk, sterilised, not more than 0.5% milk fat, homogenised	ml	10 l	l	1	2	X	X					16	YES		
			01AME0026	Milk, sterilised, with 1.5% - 1.80% milk fat, homogenised	ml	500 ml	l	1	2	X		X				17	YES		
			01AME0020	Milk, sterilised, with 1.5% - 1.80% milk fat, homogenised	ml	10 l	l	1	2	X	X					18	YES		
			01AME0034	Milk, sterilised, with 1.5% - 1.80% milk fat, homogenised, with added calcium	ml	1 l	l	1	2	X				X		19	YES		
			01AME0035	Milk, sterilised, with 1.5% - 1.80% milk fat, homogenised, with added omega 3	ml	1 l	l	1	2	X				X		20	YES		
			01AME0036	Milk, sterilised, with 1.5% - 1.80% milk fat, homogenised, with 5 added vitamins	ml	1 l	l	1	2	X						21	YES		
			01AME0025	Milk, sterilised, with at least 3.5% milk fat, homogenised	ml	500 ml	l	1	2	X		X				22	YES		
			01AME0016	Milk, sterilised, with at least 3.5% milk fat, homogenised	ml	10 l	l	1	2	X	X					23	YES		
			01MNF	Milk-based beverages, plain, non-fermented	01MNF001	Milk-based beverage, chocolate	ml	200 ml - 250 ml	lcom	0,2	2	X					1	YES	
					01MNF002	Milk-based beverage with coffee (food coffee)	ml	1 l	l	1	2	X					2	YES	
					01MNF003	Milk-based beverage with coffee (food coffee)	ml	200 ml - 250 ml	lcom	0,2	2	X	X				1	YES	
					01MNF004	Milk-based beverage, different flavours, over 3% milk fat, 1.7 g of added sugar	ml	150 ml	lcom	0,15	2	X	X	X				1	YES
					01MNF005	Milk-based beverage, different flavours, over 0.5% milk fat, 1.7 g of added sugar	ml	200 ml - 250 ml	lcom	0,2	2	X	X	X				1	YES
					01MNF006	Milk-based beverage, different flavours, over 0.5% milk fat, 1.7 g of added sugar	ml	500 ml	lcom	0,5	2	X	X	X				1	YES
					01MNF007	Milk-based beverage, different flavours, over 0.5% milk fat, 1.7 g of added sugar	ml	1 l	l	1	2	X	X	X				1	YES
					01MNF008	Milk-based beverage, different flavours, over 0.5% milk fat, 1.7 g of added sugar	ml	3 l - 10 l	l	1	2	X	X	X				1	YES
					01MNF009	Milk-based beverage, different flavours, over 0.5% milk fat, with sweetener, with high protein content	ml	500 ml	lcom	0,5	2	X						1	YES
					01MNF010	Milk-based beverage, homemade, different flavours	ml	500 ml	l	1	2	X						1	YES

			095ME002 Sour cream	500 g - 900 kg	1	2	X					4	YES	
			095ME000 Sour cream	1 kg	kg	1	2	X	X	X			5	YES
			095ME002 Sour cream	5 kg	kg	1	2	X					6	YES
			095ME001 Sour cream	8 kg	kg	1	2	X					7	YES
			095ME000 Sour cream	10 kg	kg	1	2	X	X				8	YES
			095ME002 Sour cream	180 g - 250 kg		1	2	X					9	YES
			095ME002 Sour cream	500 g - 1 kg	kg	1	2	X					10	YES
			095ME000 Cream, for ml	200 ml - 25 l	l	1	2	X	X	X			11	YES
			095ME000 Cream, for ml	1 l	l	1	2	X	X	X			12	YES
			095ME002 Whipped cream	10 l	l	1	2	X					13	YES
			095ME000 Cream, for ml	200 ml - 25 l	l	1	2	X	X				14	YES
			095ME001 Cream, for ml	500 ml	l	1	2	X	X				15	YES
			095ME000 Cream, for ml	1 l	l	1	2	X	X				16	YES
			095ME001 Whipped cream	250 g	kg	1	2	X					17	YES
			095ME002 Cream, for ml	500 g - 1 kg	kg	1	2	X					18	YES
			095ME001 Cream, for ml	200 ml - 25 l	l	1	2	X					19	YES
			095ME000 Cream, for ml	500 ml	l	1	2	X					20	YES
			095ME001 Cooking cream	200 ml - 25 l	l	1	2	X					21	YES
			095ME001 Cooking cream	500 ml	l	1	2	X	X				22	YES
			095ME001 Cooking cream	500 ml	l	1	2	X					23	YES
			095ME001 Cooking cream	500 ml	l	1	2	X					24	YES
			095ME002 Overheated	500 ml	l	1	2	X					25	YES
	09MAS	Butter	09MAS000 Butter, raw	250 g - 1 kg	kg	1	1	X					1	YES
			09MAS000 Butter, raw	250 g - 1 kg	kg	1	1	X			X		2	YES
			09MAS000 Butter, raw	260 g - 1 kg	kg	1	2	X	X	X	X		3	YES
			09MAS000 Butter, raw	1,1 kg - 10 kg		1	2	X	X				5	YES
			09MAS000 Butter, raw	25 kg	kg	1	2	X					6	YES
	09SIR	Cheese	09SIR0091 Cheeselet	120 g	kg	1	1	X					1	YES
			09SIR0103 Cheeselet	125 g	kg	1	1	X					1	YES
			09SIR0104 Cheeselet	125 g	kg	1	1	X					1	YES
			09SIR0105 Cheeselet	125 g	kg	1	1	X					1	YES
			09SIR0106 Cheeselet	125 g	kg	1	1	X					1	YES
			09SIR0107 Cheese, M	125 g - 1 kg	kg	1	1	X					1	YES
			09SIR0108 Cheese, M	125 g - 1 kg	kg	1	1	X					1	YES
			09SIR0109 Cheese, M	125 g - 1 kg	kg	1	1	X					1	YES
			09SIR0111 Ricotta, fri	250 g	kg	1	1	X					1	YES
			09SIR0112 Ricotta, fri	250 g	kg	1	1	X					1	YES
			09SIR0113 Ricotta, fri	250 g	kg	1	1	X					1	YES
			09SIR0023 Cheese, ha	400 g - 800 kg		1	2	X					2	YES
			09SIR0001 Cheese, ha	1 kg - 2 kg	kg	1	2	X	X	X			3	YES
			09SIR0092 Cheese, ha	1 kg	kg	1	2	X	X				4	YES
			09SIR0002 Cheese, ha	2,5 kg - 3 kg	kg	1	2	X	X				5	YES
			09SIR0099 Cheese, ha	1 kg	kg	1	2	X					6	YES
			09SIR0098 Cheese, ha	1 kg	kg	1	2	X					7	YES
			09SIR0019 Grated cheese	40 g	kom	0,04	2	X					8	YES
			09SIR0003 Cheese, se	1 kg - 1,5 kg	kg	1	2	X	X	X	X		9	YES
			09SIR0004 Cheese, se	2,5 kg - 5 kg	kg	1	2	X	X	X	X		10	YES
			09SIR0005 Cheese, so	250 g	kg	1	2	X					11	YES
			09SIR0006 Cheese, so	1 kg	kg	1	2	X	X	X			12	YES
			09SIR0007 Grated cheese	1 kg	kg	1	2	X					13	YES
			09SIR0008 Grated cheese	300 g - 330 kg		1	2	X	X				14	YES
			09SIR0009 Grated cheese	330 g - 1 kg	kg	1	2	X			X		15	YES
			09SIR0013 Cheese, re	140 g - 200 kom		0,125	2	X	X				17	YES
			09SIR0014 Melted cheese	1 kg	kg	1	2	X					18	YES
			09SIR0015 Grated cheese	5 kg	kg	1	2	X	X				19	YES
			09SIR0018 Cheese, ex	100 g - 200 kg		1	2	X					20	YES
			09SIR0020 Cheese, se	140 g - 250 kg		1	2	X					21	YES
			09SIR0021 Cheese, se	300 g - 550 kg		1	2	X	X				22	YES
			09SIR0090 Cheese, se	300 g - 550 kg		1	2	X					23	YES
			09SIR0022 Cheese, se	50 g	kom	0,05	2	X	X				24	YES
			09SIR0026 Cheese, se	150 g	kg	1	2	X	X				25	YES
			09SIR0028 Cheese, se	300 g - 500 kg		1	2	X					26	YES
			09SIR0029 Cheese, sei	300 g - 500 kg		1	2	X					27	YES
			09SIR0030 Cheese, se	50 g	kom	0,05	2	X					28	YES
			09SIR0031 Cheese, se	140 g - 250 kg		1	2	X					29	YES
			09SIR0032 Cheese, se	140 g - 310 kg		1	2	X					30	YES
			09SIR0033 Cheese, se	150 g	kg	1	2	X	X				31	YES
			09SIR0036 Cheese, se	150 g	kg	1	2	X	X				32	YES
			09SIR0038 Cheese, se	1 kg - 1,5 kg	kg	1	2	X					34	YES
			09SIR0039 Semi-hard	1 kg - 1,5 kg	kg	1	2	X					36	YES
			09SIR0040 Cheese, se	2,5 kg - 5 kg	kg	1	2	X					37	YES
			09SIR0041 Cheese, se	2,5 kg - 5 kg	kg	1	2	X					39	YES
			09SIR0042 Cheese, se	2,5 kg - 5 kg	kg	1	2	X	X				40	YES
			09SIR0043 Cheese, se	2,5 kg - 5 kg	kg	1	2	X					41	YES
			09SIR0044 Cheese, se	2,5 kg - 5 kg	kg	1	2	X					42	YES
			09SIR0045 Cheese, so	150 g	kg	1	2	X					43	YES
			09SIR0046 Cheese, so	150 g - 500 kg		1	2	X			X		44	YES
			09SIR0047 Cheese, so	150 g - 500 kg		1	2	X			X		45	YES
			09SIR0048 Cheese, so	150 g - 500 kg		1	2	X					46	YES
			09SIR0049 Cheese, so	150 g - 500 kg		1	2	X					47	YES
			09SIR0050 Cheese, so	1 kg - 2 kg	kg	1	2	X			X		48	YES
			09SIR0052 Cheese, pr	125 g - 200 kg		1	2	X	X	X			49	YES
			09SIR0053 Cheese, pr	125 g - 200 kg		1	2	X					50	YES
			09SIR0054 Cheese, pr	140 g - 200 kg		1	2	X					51	YES
			09SIR0055 Cheese, pr	140 g - 200 kg		1	2	X	X				52	YES
			09SIR0056 Cheese, pr	125 g - 200 kg		1	2	X					54	YES
			09SIR0058 Cheese, se	60 g	kg	1	2	X					55	YES
			09SIR0059 Cheese, se	80 g	kg	1	2	X					56	YES
			09SIR0060 Cheese, se	100 g	kg	1	2	X					57	YES
			09SIR0061 Cheese, se	120 g	kg	1	2	X					58	YES
			09SIR0062 Cheese, so	60 g	kg	1	2	X					59	YES
			09SIR0063 Cheese, so	80 g	kg	1	2	X					60	YES
			09SIR0064 Cheese, so	100 g	kg	1	2	X					61	YES
			09SIR0065 Cheese, so	120 g	kg	1	2	X					62	YES
			09SIR0010 Cheese, ha	60 g	kg	1	2	X					63	YES
			09SIR0066 Cheese, ha	80 g	kg	1	2	X					64	YES
			09SIR0067 Cheese, ha	100 g	kg	1	2	X					65	YES
			09SIR0068 Cheese, ha	120 g	kg	1	2	X					66	YES
			09SIR0069 Cheese, se	60 g	kg	1	2	X					67	YES
			09SIR0070 Cheese, se	80 g	kg	1	2	X					68	YES

			09SIR0071 Cheese, se g	100 g	kg	1	2	X				69	YES
			09SIR0072 Cheese, se g	120 g	kg	1	2	X				70	YES
			09SIR0073 Cheese, se g	60 g	kg	1	2	X				71	YES
			09SIR0074 Cheese, se g	80 g	kg	1	2	X				72	YES
			09SIR0075 Cheese, se g	100 g	kg	1	2	X				73	YES
			09SIR0076 Cheese, se g	120 g	kg	1	2	X				74	YES
			09SIR0077 Cheese, se g	60 g	kg	1	2	X				75	YES
			09SIR0078 Cheese, se g	80 g	kg	1	2	X				76	YES
			09SIR0079 Cheese, se g	100 g	kg	1	2	X				77	YES
			09SIR0080 Cheese, se g	120 g	kg	1	2	X				78	YES
			09SIR0082 Cheese, se g	1 kg	kg	1	2	X	X	X		79	YES
			09SIR0083 Cheese, ha g	1 kg	kg	1	2	X	X	X		80	YES
			09SIR0085 Cheese, se g	1 kg - 1,5 k	kg	1	2	X				81	YES
			09SIR0017 Grilled che g	250 g - 1,3 kg	kg	1	2	X	X	X		82	YES
			09SIR0096 Grilled che g	1 kg	kg	1	2	X				83	YES
			09SIR0057 Grilled che g	250 g - 1 k	kg	1	2	X	X	X		84	YES
			09SIR0097 Grilled che g	1 kg	kg	1	2	X				85	YES
			09SIR0086 Cheese, fri g	400 g - 1 k	kg	1	2	X				86	YES
			09SIR0024 Cheese, se g	1 kg	kg	1	2	X				87	YES
			09SIR0087 Cheese, so g	1 kg	kg	1	2	X				89	YES
			09SIR0088 Cheese, so g	1 kg	kg	1	2	X				90	YES
			09SIR0089 Cheese, fri g	1 kg	kg	1	2	X				92	YES
			09SIR0093 Cheese wii g	250 g	kg	1	2	X	X	X		93	YES
			09SIR0094 Full-fat so l g	200 g - 500 kg	kg	1	2	X				95	YES
			09SIR0095 Soft chees g	200 g - 1 k	kg	1	2	X				96	YES
			09SIR0100 Mohant ch g	1 kg	kg	1	2	X		X		97	YES
			09SIR0101 Trnič chee g	1 kg	kg	1	2	X		X		98	YES
09MSC		Mascarpone	09MSC000 Mascarpone g	200 g - 250 kg	kg	1	2	X				1	YES
09SKU		Cottage ch	09SKU000 Cottage ch g	500 g	kg	1	2	X	X			1	YES
			09SKU000 Cottage ch g	2 kg	kg	1	2	X	X			2	YES
			09SKU000 Cottage ch g	500 g	kg	1	2	X	X	X		3	YES
			09SKU000 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X		4	YES
			09SKU001 Cottage ch g	10 kg	kg	1	2	X				6	YES
			09SKU001 Cottage ch g	250 g	kg	1	2	X		X		7	YES
			09SKU001 Cottage ch g	250 g	kg	1	2	X	X	X		8	YES
			09SKU001 Cottage ch g	500 g - 1 k	kg	1	2	X				9	YES
			09SKU002 Cottage ch g	100 g - 150 kom	kom	0,1	2	X				10	YES
			09SKU002 Cottage ch g	120 g	kom	0,1	2	X				11	YES
			09SKU002 Cottage ch g	100 g - 150 kom	kom	0,1	2	X				12	YES
			09SKU002 Cottage ch g	100 g - 150 kom	kom	0,1	2	X				13	YES
			09SKU003 Cottage ch g	100 g	kom	0,1	2	X		X		14	YES
			09SKU003 Cottage ch g	120 g - 150 kom	kom	0,1	2	X				15	YES
			09SKU003 Cottage ch g	250 g	kg	1	2	X		X		16	YES
			09SKU003 Cottage ch g	500 g	kg	1	2	X	X	X		18	YES
			09SKU003 Cottage ch g	500 g	kg	1	2	X	X	X	X	19	YES
			09SKU003 Cottage ch g	500 g - 1 k	kg	1	2	X				20	YES
			09SKU003 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X	21	YES
			09SKU003 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X	23	YES
			09SKU004 Cottage ch g	5 kg - 10 k	kg	1	2	X	X	X	X	24	YES
			09SKU004 Cottage ch g	500 g	kg	1	2	X				25	YES
			09SKU004 Cottage ch g	80 g - 100 kom	kom	0,08	2	X	X	X	X	26	YES
			09SKU004 Cottage ch g	120 g - 150 kom	kom	0,12	2	X	X	X	X	27	YES
			09SKU004 Cottage ch g	200 g	kom	0,2	2	X	X	X	X	28	YES
			09SKU005 Cottage ch g	1 kg	kg	1	2	X	X	X	X	29	YES
			09SKU005 Cottage ch g	10 kg	kg	1	2	X	X	X	X	30	YES
			09SKU004 Cottage ch g	500 g	kg	1	2	X	X	X	X	31	YES
			09SKU004 Cottage ch g	1 kg	kg	1	2	X	X	X	X	32	YES
			09SKU001 Cottage ch g	100 g - 150 kom	kom	0,1	2	X		X		33	YES
			09SKU001 Cottage ch g	1 kg	kg	1	2	X				34	YES
			09SKU000 Cottage ch g	50 g - 60 g kom	kom	0,05	2	X				35	YES
			09SKU001 Cottage ch g	110 g - 150 kom	kom	0,11	2	X				36	YES
			09SKU000 Cottage ch g	100 g - 150 kom	kom	0,1	2	X				38	YES
			09SKU000 Cottage ch g	50 g - 60 g kom	kom	0,05	2	X				39	YES
			09SKU000 Cottage ch g	100 g - 150 kom	kom	0,1	2	X				40	YES
			09SKU004 Cottage ch g	500 g	kg	1	2	X				45	YES
			09SKU005 Cottage ch g	1 kg	kg	1	2	X				46	YES
09NAM		Spreads	09NAM000 Spread, pls g	50 g	kom	0,05	2	X		X		1	YES
			09NAM000 Spread, pls g	1 kg - 5 kg	kg	1	2	X	X			2	YES
			09NAM000 Spread, pls g	140 g - 150 kg	kg	1	2	X	X	X		3	YES
			09NAM000 Spread, pls g	2,5 kg - 3 k	kg	1	2	X	X	X		4	YES
			09NAM000 Spread, wii g	50 g	kom	0,05	2	X	X	X		5	YES
			09NAM000 Spread, wii g	140 g - 200 kg	kg	1	2	X	X	X		6	YES
			09NAM000 Spread, wii g	2,5 kg - 3 k	kg	1	2	X				7	YES
			09NAM000 Spread, pls g	50 g - 70 g kom	kom	0,05	2	X				8	YES
			09NAM000 Spread, pls g	140 g - 200 kg	kg	1	2	X		X		9	YES
			09NAM000 Spread, pls g	2,5 kg - 3 k	kg	1	2	X				10	YES
			09NAM000 Spread, wii g	50 g - 70 g kom	kom	0,05	2	X				11	YES
			09NAM000 Spread, wii g	50 g	kom	0,05	2	X				12	YES
			09NAM000 Spread, wii g	140 g - 200 kg	kg	1	2	X	X	X		13	YES
			09NAM000 Spread, wii g	140 g - 200 kg	kg	1	2	X	X	X		14	YES
			09NAM000 Spread, wii g	140 g - 200 kg	kg	1	2	X	X	X		15	YES
			09NAM000 Spread, wii g	50 g	kg	1	2	X				16	YES
			09NAM000 Spread, wii g	140 g - 200 kg	kg	1	2	X	X	X		17	YES
			09NAM000 Spread, pls g	200 g - 250 kg	kg	1	2	X	X	X		18	YES
			09NAM000 Spread, pls g	500 g	kg	1	2	X	X	X		19	YES
			09NAM000 Spread, pls g	500 g - 1 k	kg	1	2	X	X	X		20	YES
			09NAM000 Spread, wii g	200 g	kg	1	2	X	X	X		22	YES
			09NAM000 Spread, wii g	500 g - 1 k	kg	1	2	X	X	X		23	YES
			09NAM000 Spread, wii g	200 g - 900 kg	kg	1	2	X	X	X		25	YES
			09NAM000 Spread, wii g	1 kg - 5 kg	kg	1	2	X	X	X		27	YES
			09NAM000 Spread, co g	1 kg	kg	1	2	X				28	YES
09PUD		Milk puddi	09PUD000 Pudding, di g	125 g	kom	0,125	2	X				1	YES
			09PUD000 Pudding, di g	170 g	kg	1	2	X				1	YES
			09PUD000 Pudding, di g	150 g - 180 kg	kg	1	2	X				1	YES
09DRU		Kaymak	09DRU000 Kaymak g	150 g - 250 kg	kg	1	2	X	X	X		1	YES
			09DRU001 Kaymak g	1 kg	kg	1	2	X				2	YES
			09DRU002 Kaymak, w g	150 g - 250 kg	kg	1	2	X				3	YES

4.5.3 Bosnia and Herzegovina with Republic of Srpska

Category	Subcategory	Food type	Unit	Ranges	Ordering	u	Estimated	Type of VA	Public	tenc	Excluded	s	Cert.	ECO	Cert.	Quali	Foods with	Priority	Valid		
10	BOSNIA AF 10KEF	Kefir	10KEF001 Kefir, 2,8 % ml	1 l	l	1	1	3	X	X	X	X	X						1	YES	
			10KEF002 Kefir, 2,8 % ml	300 ml	l	1	1	1	3	X	X	X	X	X						1	YES
			10KEF003 Kefir, 2,8 % ml	180 ml	l	1	1	1	3	X	X	X	X	X						1	YES
			10KEF004 Kefir, with g	500 g	kg	1	1	1	3	X	X	X	X	X						1	YES
			10KEF005 Kefir, with g	1 kg	kg	1	1	1	3	X	X	X	X	X						1	YES
			10KEF006 Kefir, with g	180 g	kg	1	1	1	3	X	X	X	X	X						1	YES
	10MLE	Milk	10MLE003 Milk, plain ml	500 ml - 1 l	l	1	1	1	1	X										1	YES
			10MLE003 Milk, plain ml	500 ml - 1 l	l	1	1	1	1	X										1	YES
			10MLE004 Milk, whole ml	500 ml - 1 l	l	1	1	1	1	X										1	YES
			10MLE004 Milk, fresh ml	500 ml - 1 l	l	1	1	1	1	X										1	YES
			10MLE004 Milk, skim ml	500 ml - 1 l	l	1	1	1	1	X										1	YES
			10MLE004 Milk, lacto ml	500 ml - 1 l	l	1	1	1	1	X										1	YES
			10MLE004 Milk, paste ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE004 Milk, fresh ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE004 Milk, stanc ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE004 Milk, short ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE004 Milk, short ml	500 ml	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE004 Milk, short ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE005 Milk, short ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE005 Milk, short ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE005 Milk, short ml	500 ml	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE005 Milk, short ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE005 Milk, short ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
			10MLE005 Milk, lacto ml	1 l	l	1	1	1	3	X	X	X	X	X						1	YES
10MLE005 Milk, short ml			1 l	l	1	1	1	3	X	X	X	X	X						1	YES	
10MLE005 Milk, steril ml			1 l	l	1	1	1	3	X	X	X	X	X						1	YES	
10MLE006 Milk, steril ml			1 l	l	1	1	1	3	X	X	X	X	X						1	YES	
10MLE006 Milk, steril ml			1 l	l	1	1	1	3	X	X	X	X	X						1	YES	
10MLE006 Product m g			320 g	kg	1	1	1	3	X	X	X	X	X						1	YES	
10MLE006 Product m g			814 g	kg	1	1	1	3	X	X	X	X	X						1	YES	
10MLE000 Milk, fresh ml	500 ml - 1 l	l	1	1	1	1	X					X						3	YES		
10MLE000 Milk, lacto ml	500 ml - 1 l	l	1	1	1	1	X					X						5	YES		
10MLE000 Milk, paste ml	10 l	l	1	1	1	2	X	X	X	X	X							6	YES		
10MLE000 Milk, paste ml	10 l	l	1	1	1	2	X	X	X	X	X							7	YES		
10MLE001 Milk, steril ml	200 ml	kom	0,2	2	2	2	X	X	X	X	X							8	YES		
10MLE001 Milk, steril ml	1 l	l	1	1	1	2	X	X	X	X	X							9	YES		
10MLE001 Milk, steril ml	1 l	l	1	1	1	2	X	X	X	X	X							10	YES		
10MLE002 Milk, steril ml	1 l	l	1	1	1	2	X	X	X	X	X							15	YES		
10MLE002 Milk, steril ml	500 ml	l	1	1	1	2	X	X	X	X	X							17	YES		
10MLE003 Milk, steril ml	1 l	l	1	1	1	2	X	X	X	X	X							19	YES		
10MLE003 Milk, steril ml	1 l	l	1	1	1	2	X	X	X	X	X							20	YES		
10MLE003 Milk, steril ml	1 l	l	1	1	1	2	X	X	X	X	X							21	YES		
10MLE002 Milk, steril ml	500 ml	l	1	1	1	2	X	X	X	X	X							22	YES		
10MNF00 Milk-based ml	1 l	l	1	1	1	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	200 ml - 25 kom	kom	0,2	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	150 ml	kom	0,15	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	200 ml - 25 kom	kom	0,2	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	500 ml	kg	1	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	1 l	l	1	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	3 l - 10 l	l	1	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	500 ml	kg	1	2	2	2	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	500 ml	l	1	1	1	1	X											1	YES		
10MNF00 Milk-based ml	750 ml	l	1	3	3	3	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	500 ml	l	1	3	3	3	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	200 ml	l	1	3	3	3	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	250 ml	l	1	3	3	3	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	250 ml	l	1	3	3	3	X	X	X	X	X							1	YES		
10MNF00 Milk-based ml	250 ml	l	1	3	3	3	X	X	X	X	X							1	YES		
10WHE	Whey	10WHE000 Whey, 2/1 ml	2 l	l	1	1	3	X	X	X	X	X							1	YES	
		10WHE000 Whey, 0,0 ml	1 l	l	1	1	3	X	X	X	X	X							1	YES	
		10WHE000 Whey, 0,0 ml	330 ml	l	1	1	2	X	X	X	X	X							1	YES	
		10WHE000 Whey, with ml	1 l	l	1	1	3	X	X	X	X	X							1	YES	
10FEI	Yoghurt	10FEI0001 Yoghurt, pl g	150 g - 180 kom	kom	0,15	2	2	X	X	X	X	X							1	YES	
		10FEI0200 Yoghurt, 1l g	110 g	kom	0,11	1	1	1	X										1	YES	
		10FEI0201 Yoghurt, gl g	150 g	kom	1	1	1	1	X										1	YES	
		10FEI0202 Yoghurt, gl ml	10 l	l	1	1	1	1	X										1	YES	
		10FEI0203 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0204 Yoghurt, n ml	500 ml - 1 l	l	1	1	1	1	X										1	YES	
		10FEI0205 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0206 Yoghurt, n g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0207 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0208 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0209 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0210 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0211 Fruit yoghi g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0212 Dessert, y g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0213 Yoghurt, la g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0214 Yoghurt, la g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0215 Yoghurt, la g	150 g	kom	0,15	1	1	1	X										1	YES	
		10FEI0216 Fruit yoghi g	110 g	kom	0,11</																

			10SME000 Cream ove ml	1 l	l	1	2	X	X	X			12	YES
			10SME002 Whipped c ml	10 l	l	1	2	X					13	YES
			10SME000 Cream, for ml	200 ml - 25 l	l	1	2	X	X				14	YES
			10SME001 Cream, for ml	500 ml	l	1	2	X	X				15	YES
			10SME000 Cream, for ml	1 l	l	1	2	X	X				16	YES
			10SME001 Whipped c g	250 g	kg	1	2	X					17	YES
			10SME002 Cream, for g	500 g - 1 k	kg	1	2	X					18	YES
			10SME001 Cream, for ml	200 ml - 25 l	l	1	2	X					19	YES
			10SME000 Cream, for ml	500 ml	l	1	2	X					20	YES
			10SME001 Cooking re ml	200 ml - 25 l	l	1	2	X					21	YES
			10SME001 Cooking re ml	500 ml	l	1	2	X	X				22	YES
			10SME001 Cooking cr ml	500 ml	l	1	2	X					23	YES
			10SME001 Cooking cr ml	500 ml	l	1	2	X					24	YES
			10SME002 Overheate ml	500 ml	l	1	2	X					25	YES
	10MAS	Butter	10MAS000 Butter, raj g	250 g - 1 k	kg	1	1	X					1	YES
			10MAS000 Butter, 82 g	250 g	kg	1	3	X	X	X			1	YES
			10MAS001 Butter, 82 g	200 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, 82 g	125 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, 82 g	20 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, 82 g	10 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, 65 g	200 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, w/ g	125 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Vegan "bu g	80 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Vegan "bu g	80 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, Cla g	250 g	kg	1	3	X	X	X	X		1	YES
			10MAS001 Butter, Sal g	250 g	kg	1	3	X	X	X	X		1	YES
			10MAS002 Buttercrea g	180 g	kg	1	3	X	X	X	X		1	YES
			10MAS002 Buttercrea g	180 g	kg	1	3	X	X	X	X		1	YES
			10MAS002 Butter, mil g	250 g	kg	1	3	X	X	X	X		1	YES
			10MAS000 Butter, rav g	250 g - 1 k	kg	1	1	X					2	YES
			10MAS000 Butter, rav g	260 g - 1 k	kg	1	2	X	X	X	X		3	YES
			10MAS000 Butter, rav g	1,1 kg - 10 kg	kg	1	2	X	X				5	YES
			10MAS000 Butter, rav g	25 kg	kg	1	2		X				6	YES
	10SIR	Cheese	10SIR0091 Cheeselet, g	120 g	kg	1	1	X					1	YES
			10SIR0103 Cheeselet, g	125 g	kg	1	1	X					1	YES
			10SIR0104 Cheeselet, g	125 g	kg	1	1	X					1	YES
			10SIR0105 Cheeselet, g	125 g	kg	1	1	X					1	YES
			10SIR0106 Cheeselet, g	125 g	kg	1	1	X					1	YES
			10SIR0107 Cheese, M g	125 g - 1 k	kg	1	1	X					1	YES
			10SIR0108 Cheese, M g	125 g - 1 k	kg	1	1	X					1	YES
			10SIR0109 Cheese, M g	125 g - 1 k	kg	1	1	X					1	YES
			10SIR0111 Ricotta, Fri g	250 g	kg	1	1	X					1	YES
			10SIR0112 Ricotta, Fri g	250 g	kg	1	1	X					1	YES
			10SIR0113 Ricotta, fr g	250 g	kg	1	1	X					1	YES
			10SIR0114 Cheese, Fri g	200 g	kg	1	3	X	X	X	X		1	YES
			10SIR0115 Cheese, fre g	450 g	kg	1	3	X	X	X	X		1	YES
			10SIR0116 Cheese, fre g	200 g	kg	1	3	X	X	X	X		1	YES
			10SIR0117 Cheese, fri g	450 g	kg	1	3	X	X	X	X		1	YES
			10SIR0118 Cheese, fri g	200 g	kg	1	3	X	X	X	X		1	YES
			10SIR0119 Cheese, fri g	450 g	kg	1	3	X	X	X	X		1	YES
			10SIR0120 Cheese, To g	150 g	kg	1	3	X	X	X	X		1	YES
			10SIR0121 Cheese, Er g	150 g	kg	1	3	X	X	X	X		1	YES
			10SIR0122 Cheese, Cf g	150 g	kg	1	3	X	X	X	X		1	YES
			10SIR0123 Cheese, M g	150 g	kg	1	3	X	X	X	X		1	YES
			10SIR0124 Cheese, m g	20 g	kg	1	3	X	X	X	X		1	YES
			10SIR0125 Cheese, m g	140 g	kg	1	3	X	X	X	X		1	YES
			10SIR0126 Cheese, m g	420 g	kg	1	3	X	X	X	X		1	YES
			10SIR0127 Cheese, m g	140 g	kg	1	3	X	X	X	X		1	YES
			10SIR0128 Cheese, M g	1 kg	kg	1	3	X	X	X	X		1	YES
			10SIR0129 Cheese, M g	125 g	kg	1	3	X	X	X	X		1	YES
			10SIR0130 Cheese, M g	125 g	kg	1	3	X	X	X	X		1	YES
			10SIR0131 Cheese, cr g	150 g	kg	1	3	X	X	X	X		1	YES
			10SIR0132 Cheese, cr g	250 g	kg	1	3	X	X	X	X		1	YES
			10SIR0133 Grated Chi g	40 g	kg	1	3	X	X	X	X		1	YES
			10SIR0134 Cheese, cr g	100 g	kg	1	3	X	X	X	X		1	YES
			10SIR0135 Cheese, cr g	200 g	kg	1	3	X	X	X	X		1	YES
			10SIR0136 Cheese, cr g	200 g	kg	1	3	X	X	X	X		1	YES
			10SIR0137 Cheese, cr g	200 g	kg	1	2	X	X	X	X		1	YES
			10SIR0138 Soft white g	250 g	kg	1	3	X	X	X	X		1	YES
			10SIR0139 Fresh semi g	450 g	kg	1	3	X	X	X	X		1	YES
			10SIR0140 Full-fat sol g	500 g	kg	1	3	X	X	X	X		1	YES
			10SIR0023 Cheese, h2 g	400 g - 800 kg	kg	1	2	X					2	YES
			10SIR0001 Cheese, h2 g	1 kg - 2 kg	kg	1	2	X	X	X			3	YES
			10SIR0092 Cheese, h2 g	1 kg	kg	1	2	X	X				4	YES
			10SIR0002 Cheese, h2 g	2,5 kg - 3 k	kg	1	2	X	X				5	YES
			10SIR0099 Cheese, h2 g	1 kg	kg	1	2	X					6	YES
			10SIR0098 Cheese, h2 g	1 kg	kg	1	2	X					7	YES
			10SIR0019 Grated che g	40 g	kom	0,04	2	X					8	YES
			10SIR0003 Cheese, se g	1 kg - 1,5 k	kg	1	2	X	X	X	X		9	YES
			10SIR0004 Cheese, se g	2,5 kg - 5 k	kg	1	2	X	X	X	X		10	YES
			10SIR0005 Cheese, so g	250 g	kg	1	2	X					11	YES
			10SIR0006 Cheese, so g	1 kg	kg	1	2	X	X	X			12	YES
			10SIR0007 Grated che g	1 kg	kg	1	2	X					13	YES
			10SIR0008 Grated che g	300 g - 330 kg	kg	1	2	X	X				14	YES
			10SIR0009 Grated che g	330 g - 1 k	kg	1	2	X			X		15	YES
			10SIR0013 Cheese, re g	140 g - 200 kom	kom	0,125	2	X	X				17	YES
			10SIR0014 Melted chi g	1 kg	kg	1	2	X	X				18	YES
			10SIR0015 Grated che g	5 kg	kg	1	2	X	X				19	YES
			10SIR0018 Cheese, ex g	100 g - 200 kg	kg	1	2	X					20	YES
			10SIR0020 Cheese, se g	140 g - 250 kg	kg	1	2	X					21	YES
			10SIR0021 Cheese, se g	300 g - 550 kg	kg	1	2	X	X				22	YES
			10SIR0090 Cheese, se g	300 g - 550 kg	kg	1	2	X					23	YES
			10SIR0022 Cheese, se g	50 g	kom	0,05	2	X	X				24	YES
			10SIR0026 Cheese, se g	150 g	kg	1	2	X	X				25	YES
			10SIR0028 Cheese, se g	300 g - 500 kg	kg	1	2	X					26	YES
			10SIR0029 Cheese sei g	300 g - 500 kg	kg	1	2	X					27	YES
			10SIR0030 Cheese, se g	50 g	kom	0,05	2	X	X				28	YES
			10SIR0031 Cheese, se g	140 g - 250 kg	kg	1	2	X					29	YES
			10SIR0032 Cheese, se g	140 g - 310 kg	kg	1	2	X					30	YES
			10SIR0033 Cheese, se g	150 g	kg	1	2	X	X				31	YES

				10SIR0036 Cheese, se g	150 g	kg	1	2	X	X							32	YES
				10SIR0038 Cheese, se g	1 kg - 1,5 k	kg	1	2		X							34	YES
				10SIR0039 Semi-hard g	1 kg - 1,5 k	kg	1	2		X							36	YES
				10SIR0040 Cheese, se g	2,5 kg - 5 k	kg	1	2		X							37	YES
				10SIR0041 Cheese, se g	2,5 kg - 5 k	kg	1	2		X							39	YES
				10SIR0042 Cheese, se g	2,5 kg - 5 k	kg	1	2	X	X							40	YES
				10SIR0043 Cheese, se g	2,5 kg - 5 k	kg	1	2		X							41	YES
				10SIR0044 Cheese, se g	2,5 kg - 5 k	kg	1	2		X							42	YES
				10SIR0045 Cheese, so g	150 g	kg	1	2		X							43	YES
				10SIR0046 Cheese, so g	150 g - 500	kg	1	2		X		X					44	YES
				10SIR0047 Cheese, so g	150 g - 500	kg	1	2		X		X					45	YES
				10SIR0048 Cheese, so g	150 g - 500	kg	1	2		X							46	YES
				10SIR0049 Cheese, so g	150 g - 500	kg	1	2		X							47	YES
				10SIR0050 Cheese, so g	1 kg - 2 kg	kg	1	2		X		X					48	YES
				10SIR0052 Cheese, pr g	125 g - 200	kg	1	2	X	X			X				49	YES
				10SIR0053 Cheese, pr g	125 g - 200	kg	1	2		X							50	YES
				10SIR0054 Cheese, pr g	140 g - 200	kg	1	2		X							51	YES
				10SIR0055 Cheese, pr g	140 g - 200	kg	1	2	X	X							52	YES
				10SIR0056 Cheese, pr g	125 g - 200	kg	1	2		X							54	YES
				10SIR0058 Cheese, se g	60 g	kg	1	2		X							55	YES
				10SIR0059 Cheese, se g	80 g	kg	1	2		X							56	YES
				10SIR0060 Cheese, se g	100 g	kg	1	2		X							57	YES
				10SIR0061 Cheese, se g	120 g	kg	1	2		X							58	YES
				10SIR0062 Cheese, so g	60 g	kg	1	2		X							59	YES
				10SIR0063 Cheese, so g	80 g	kg	1	2		X							60	YES
				10SIR0064 Cheese, so g	100 g	kg	1	2		X							61	YES
				10SIR0065 Cheese, so g	120 g	kg	1	2		X							62	YES
				10SIR0010 Cheese, ha g	60 g	kg	1	2		X							63	YES
				10SIR0066 Cheese, ha g	80 g	kg	1	2		X							64	YES
				10SIR0067 Cheese, ha g	100 g	kg	1	2		X							65	YES
				10SIR0068 Cheese, ha g	120 g	kg	1	2		X							66	YES
				10SIR0069 Cheese, se g	60 g	kg	1	2		X							67	YES
				10SIR0070 Cheese, se g	80 g	kg	1	2		X							68	YES
				10SIR0071 Cheese, se g	100 g	kg	1	2		X							69	YES
				10SIR0072 Cheese, se g	120 g	kg	1	2		X							70	YES
				10SIR0073 Cheese, se g	60 g	kg	1	2		X							71	YES
				10SIR0074 Cheese, se g	80 g	kg	1	2		X							72	YES
				10SIR0075 Cheese, se g	100 g	kg	1	2	X	X							73	YES
				10SIR0076 Cheese, se g	120 g	kg	1	2		X							74	YES
				10SIR0077 Cheese, se g	60 g	kg	1	2		X							75	YES
				10SIR0078 Cheese, se g	80 g	kg	1	2		X							76	YES
				10SIR0079 Cheese, se g	100 g	kg	1	2		X							77	YES
				10SIR0080 Cheese, se g	120 g	kg	1	2		X							78	YES
				10SIR0082 Cheese, se g	1 kg	kg	1	2		X		X		X			79	YES
				10SIR0083 Cheese, ha g	1 kg	kg	1	2		X		X		X			80	YES
				10SIR0085 Cheese, se g	1 kg - 1,5 k	kg	1	2		X							81	YES
				10SIR0017 Grilled che g	250 g - 1,3	kg	1	2	X	X	X	X					82	YES
				10SIR0096 Grilled che g	1 kg	kg	1	2		X							83	YES
				10SIR0057 Grilled che g	250 g - 1 k	kg	1	2		X		X		X			84	YES
				10SIR0097 Grilled che g	1 kg	kg	1	2		X							85	YES
				10SIR0086 Cheese, fri g	400 g - 1 k	kg	1	2		X							86	YES
				10SIR0024 Cheese, se g	1 kg	kg	1	2		X							87	YES
				10SIR0087 Cheese, so g	1 kg	kg	1	2		X							89	YES
				10SIR0088 Cheese, so g	1 kg	kg	1	2		X							90	YES
				10SIR0089 Cheese, fri g	1 kg	kg	1	2		X							92	YES
				10SIR0093 Cheese wli g	250 g	kg	1	2		X		X		X			93	YES
				10SIR0094 Full-fat sol g	200 g - 500	kg	1	2	X	X							95	YES
				10SIR0095 Soft chees g	200 g - 1 k	kg	1	2		X							96	YES
				10SIR0100 Mohant cl g	1 kg	kg	1	2		X				X			97	YES
				10SIR0101 Trnič chee g	1 kg	kg	1	2		X				X			98	YES
				10MSC000 Mascarpoi g	200 g - 250	kg	1	2	X	X							1	YES
				10SKU000 Cottage cl g	500 g	kg	1	2		X		X					1	YES
				10SKU005: Cheese, Cc g	180 g	kg	1	3	X	X	X	X					1	YES
				10SKU005: Cheese, Cc g	180 g	kg	1	3	X	X	X	X					1	YES
				10SKU005: Cheese, Cc g	180 g	kg	1	3	X	X	X	X					1	YES
				10SKU000: Cottage cl g	2 kg	kg	1	2		X		X					2	YES
				10SKU000: Cottage cl g	500 g	kg	1	2	X	X		X		X			3	YES
				10SKU000: Cottage cl g	1 kg - 5 kg	kg	1	2	X	X		X		X			4	YES
				10SKU001: Cottage cl g	10 kg	kg	1	2		X							6	YES
				10SKU001: Cottage cl g	250 g	kg	1	2		X				X			7	YES
				10SKU001: Cottage cl g	250 g	kg	1	2		X		X		X			8	YES
				10SKU001: Cottage cl g	500 g - 1 k	kg	1	2		X							9	YES
				10SKU002: Cottage cl g	100 g - 150	kom	0,1	2		X							10	YES
				10SKU002: Cottage cl g	120 g	kom	0,1	2		X							11	YES
				10SKU002: Cottage cl g	100 g - 150	kom	0,1	2		X							12	YES
				10SKU002: Cottage cl g	100 g - 150	kom	0,1	2		X							13	YES
				10SKU003: Cottage cl g	100 g	kom	0,1	2	X	X				X			14	YES
				10SKU003: Cottage cl g	120 g - 150	kom	0,1	2		X							15	YES
				10SKU003: Cottage cl g	250 g	kg	1	2		X				X			16	YES
				10SKU003: Cottage cl g	500 g	kg	1	2		X		X		X			18	YES

			07FEI0172	Yoghurt, fr g	10 kg	kg	1	2		X	X	X		49	YES
			07FEI0021	Yoghurt, fr g	500 g	kom	0,5	2		X	X	X		50	YES
			07FEI0049	Yoghurt, fr g	10 kg	kg	1	2		X				51	YES
			07FEI0128	Yoghurt, fr g	140 g	kom	0,14	2 X		X				52	YES
			07FEI0135	Yoghurt, fr g	150 g	kg	1	2		X	X	X		53	YES
			07FEI0122	Yoghurt, fr g	250 g	kom	0,125	2		X				54	YES
			07FEI0080	Yoghurt, fr g	500 g	kom	0,5	2		X		X		55	YES
			07FEI0088	Yoghurt, fr g	1 kg	kg	1	2 X		X		X		56	YES
			07FEI0181	Yoghurt, fr g	3 kg	kg	1	2		X	X	X		57	YES
			07FEI0062	Yoghurt, fr g	150 g - 180 kom		0,125	2 X		X	X	X		58	YES
			07FEI0134	Yoghurt, fr g	190 g - 250 kom		0,19	2 X		X	X	X		60	YES
			07FEI0147	Yoghurt, fr ml	10 l	kg	1	2		X	X	X		61	YES
			07FEI0065	Yoghurt, fr g	140 g	kom	0,125	2		X		X		62	YES
			07FEI0121	Yoghurt, fr g	150 g	kom	0,125	2 X		X	X	X		63	YES
			07FEI0067	Yoghurt, fr g	140 g	kom	0,125	2		X		X		64	YES
			07FEI0148	Yoghurt, fr g	125 g - 180 kom		0,125	2		X				65	YES
			07FEI0142	Yoghurt, fr g	10 kg	kg	1	2		X	X			66	YES
			07FEI0185	Yoghurt, fr g	150 g	kom	0,15	2		X				67	YES
			07FEI0186	Yoghurt, fr g	200 g - 250 kom		0,2	2		X				68	YES
			07FEI0187	Yoghurt, fr g	500 g - 1 kg	kg	1	2		X				69	YES
			07FEI0188	Yoghurt, fr g	10 kg	kg	1	2		X				70	YES
			07FEI0191	Yoghurt, fr g	180 g - 210 kom		0,18	2		X				71	YES
			07FEI0192	Yoghurt, fr g	210 g - 250 kg		1	2		X				72	YES
			07FEI0193	Yoghurt, fr g	250 g - 500 kg		1	2		X				73	YES
			07FEI0194	Yoghurt, fr g	500 g - 1,5 kg		1	2		X				75	YES
			07FEI0195	Yoghurt, fr g	1,5 kg - 5 kg	kg	1	2		X				77	YES
			07FEI0196	Yoghurt, fr g	5 kg - 10 kg	kg	1	2		X	X	X		78	YES
			07FEI0044	Yoghurt, w g	330 g	kom	0,33	2		X				80	YES
			07FEI0150	Yoghurt, w g	150 g - 250 kom		0,15	2		X	X	X		81	YES
			07FEI0027	Yoghurt, w g	500 g	kom	0,5	2		X	X	X		82	YES
			07FEI0031	Yoghurt, w g	150 g - 180 kom		0,15	2		X	X	X		83	YES
			07FEI0046	Yoghurt, w g	250 g	kg	1	2		X	X	X		84	YES
			07FEI0026	Yoghurt, w g	200 g - 250 kom		0,25	2		X	X	X		85	YES
			07FEI0047	Yoghurt, w g	500 g	kg	1	2		X				86	YES
			07FEI0048	Yoghurt, w g	1 kg	kg	1	2		X	X	X		87	YES
			07FEI0174	Yoghurt, w g	10 kg	kg	1	2		X	X	X		88	YES
			07FEI0097	Yoghurt, w g	250 g	kom	0,25	2 X		X	X	X		89	YES
			07FEI0106	Yoghurt, w g	500 g	kom	0,5	2 X		X		X		90	YES
			07FEI0143	Yoghurt, w g	3 kg	kg	1	2		X	X			91	YES
			07FEI0115	Yoghurt, w g	150 g - 180 kom		0,15	2 X		X	X	X		92	YES
			07FEI0144	Yoghurt, w g	150 g - 180 kg		1	2		X	X			93	YES
			07FEI0145	Yoghurt, w g	250 g	kg	1	2		X	X			94	YES
			07FEI0146	Yoghurt, w g	3 kg	kg	1	2		X	X			95	YES
			07FEI0173	Yoghurt, w g	10 kg	kg	1	2		X	X	X		96	YES
			07FEI0050	Yoghurt, w g	150 g	kom	0,14	2		X				97	YES
			07FEI0051	Yoghurt, w g	140 g - 180 kom		0,14	2		X				98	YES
			07FEI0189	Yoghurt, w g	150 g	kom	0,15	2		X				99	YES
			07FEI0112	Yoghurt, w g	150 g - 180 kom		0,15	2		X				100	YES
			07FEI0156	Yoghurt, w g	500 g	kg	1	2		X				102	YES
			07FEI0127	Yoghurt, w g	500 g	kg	1	2		X				103	YES
			07FEI0133	Yoghurt, w g	150 g	kom	0,15	2		X				105	YES
			07FEI0157	Yoghurt, pl g	150 g - 500 kg		1	2		X		X		106	YES
			07FEI0164	Yoghurt, pl g	1 kg	kg	1	2		X		X		108	YES
			07FEI0159	Yoghurt, pl g	10 kg	kg	1	2		X				109	YES
			07FEI0160	Yoghurt, fr g	100 g - 500 kg		1	2		X		X		110	YES
			07FEI0165	Yoghurt, fr g	1 kg	kg	1	2		X		X		111	YES
			07FEI0170	Yoghurt, w g	1 kg	kg	1	2		X		X		112	YES
			07FEI0161	Yoghurt, fr g	10 kg	kg	1	2		X				113	YES
			07FEI0162	Yoghurt, ci g	1 kg	kg	1	2		X	X	X		114	YES
			07FEI0163	Yoghurt, ci g	150 g	kg	1	2		X				116	YES
			07FEI0016	Greek type g	150 g - 180 kom		0,15	2 X		X		X		117	YES
			07FEI0166	Greek type g	1 kg	kg	1	2		X		X		118	YES
			07FEI0053	Greek type g	140 g - 180 kom		0,14	2 X		X		X		119	YES
			07FEI0199	Greek type g	150 g	kom	0,15	2 X		X		X		120	YES
			07FEI0198	Yoghurt, hi g	200 g - 250 kom		0,2	2		X				145	YES
		07KML	Sour milk	07KML000 Sour milk, g	150 g - 180 kg		1	2 X						1	YES
				07KML000 Sour milk, g	500 g - 1 kg	kg	1	2 X						1	YES
				07KML001 Sour milk, g	700 g	kg	1	2 X						1	YES
				07KML001 Sour milk, g	300 g	kg	1	2 X						1	YES
				07KML001 Sour milk, g	850 g	kg	1	2 X						1	YES
				07KML001 Sour milk, g	180 g	kg	1	2 X						1	YES
		07MLD	Desserts	07MLD002 Dessert, y g	150 g	kg	1	1 X						1	YES
				07MLD002 Dessert, y g	150 g	kg	1	1 X						1	YES
				07MLD002 Dessert, y g	150 g	kg	1	1 X						1	YES
				07MLD000 Dessert, y g	140 g - 180 kom		0,14	2		X				2	YES
				07MLD000 Dessert, y g	140 g - 180 kom		0,14	2		X				3	YES
				07MLD000 Dessert, y g	140 g - 180 kom		0,14	2		X	X	X		4	YES
				07MLD001 Dessert, m g	80 g - 120 kom		0,08	2		X	X	X		5	YES
				07MLD002 Dessert, m g	200 g - 250 kom		0,2	2		X	X	X		6	YES
				07MLD002 Dessert, y g	1 kg	kg	1	2		X	X	X		7	YES
				07MLD000 Dessert, y g	140 g - 180 kom		0,14	2		X				8	YES
				07MLD001 Dessert, y g	80 g - 120 kom		0,08	2		X		X		10	YES
				07MLD000 Dessert, y g	140 g - 180 kom		0,14	2 X		X	X	X		11	YES
				07MLD001 Dessert, y g	200 g - 250 kom		0,2	2		X	X	X		12	YES
				07MLD001 Dessert, y g	500 g - 1 kg	kg	1	2		X	X	X		13	YES
				07MLD001 Dessert, y g	10 kg	kg	1	2		X	X	X		14	YES
				07MLD000 Dessert, ke g	140 g - 180 kom		0,15	2		X	X	X		15	YES
				07MLD002 Dessert, ke g	200 g - 250 kom		0,2	2		X	X	X		16	YES
				07MLD000 Dessert, ke g	500 g - 1 kg	kg	1	2		X	X	X		17	YES
				07MLD001 Dessert, ke g	10 kg	kg	1	2		X	X	X		18	YES
				07MLD001 Milk rice, f g	140 g - 180 kom		0,14	2		X				19	YES
				07MLD001 Milk rice, c g	140 g - 180 kom		0,14	2		X				20	YES
				07MLD001 Milk rice, f g	140 g - 180 kom		0,14	2		X				21	YES
				07MLD002 Dessert, hi g	200 g - 250 kg		1	2		X				22	YES
		07SME	Cream	07SME000 Sour cream g	180 g - 250 kg		1	2 X						1	YES
				07SME002 Crème frai ml	10 l	l	1	1 X						1	YES
				07SME002 Crème frai g	250 g - 500 kg		1	1 X						1	YES
				07SME003 Cooking cr ml	500 ml	l	1	2 X						1	YES
				07SME003 Sour cream g	180 g	kg	1	2 X						1	YES
				07SME003 Sour cream g	400 g - 410 kg		1	2 X						1	YES

			07SIR0017 Grilled che g	250 g - 1,3 kg	1	2	X	X	X		82	YES
			07SIR0096 Grilled che g	1 kg	kg	1	2	X			83	YES
			07SIR0057 Grilled che g	250 g - 1 k	kg	1	2	X	X	X	84	YES
			07SIR0097 Grilled che g	1 kg	kg	1	2	X			85	YES
			07SIR0086 Cheese, fri g	400 g - 1 k	kg	1	2	X			86	YES
			07SIR0024 Cheese, se g	1 kg	kg	1	2	X			87	YES
			07SIR0087 Cheese, so g	1 kg	kg	1	2	X			89	YES
			07SIR0088 Cheese, so g	1 kg	kg	1	2	X			90	YES
			07SIR0089 Cheese, fri g	1 kg	kg	1	2	X			92	YES
			07SIR0093 Cheese wii g	250 g	kg	1	2	X	X	X	93	YES
			07SIR0094 Full-fat sol g	200 g - 500	kg	1	2	X	X		95	YES
			07SIR0095 Soft chees g	200 g - 1 k	kg	1	2	X			96	YES
			07SIR0100 Mohant ch g	1 kg	kg	1	2	X		X	97	YES
			07SIR0101 Trnič chee g	1 kg	kg	1	2	X		X	98	YES
07MSC	Mascarpoi	07MSC000 Mascarpoi g	200 g - 250	kg	1	2	X	X			1	YES
07SKU	Cottage ch	07SKU000 Cottage ch g	500 g	kg	1	2	X		X		1	YES
		07SKU005 Cottage ch g	900 g	kg	1	2	X				1	YES
		07SKU005 Cottage ch g	450 g	kg	1	2	X				1	YES
		07SKU005 Cottage ch g	10 kg	kg	1	2	X				1	YES
		07SKU005 Cottage ch g	10 kg	kg	1	2	X				1	YES
		07SKU005 Cottage ch g	500 g	kg	1	2	X				1	YES
		07SKU005 Cottage ch g	1 kg	kg	1	2	X				1	YES
		07SKU005 Cottage ch g	5 kg	kg	1	2	X				1	YES
		07SKU006 Cottage ch g	500 g	kg	1	2	X				1	YES
		07SKU006 Cottage ch g	900 g - 1 k	kg	1	2	X				1	YES
		07SKU006 Cottage ch g	5 kg	kg	1	2	X				1	YES
		07SKU006 Cottage ch g	10 kg	kg	1	2	X				1	YES
		07SKU000 Cottage ch g	2 kg	kg	1	2	X	X			2	YES
		07SKU000 Cottage ch g	500 g	kg	1	2	X	X	X	X	3	YES
		07SKU000 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X	4	YES
		07SKU001 Cottage ch g	10 kg	kg	1	2	X				6	YES
		07SKU001 Cottage ch g	250 g	kg	1	2	X		X		7	YES
		07SKU001 Cottage ch g	250 g	kg	1	2	X	X	X		8	YES
		07SKU001 Cottage ch g	500 g - 1 k	kg	1	2	X				9	YES
		07SKU002 Cottage ch g	100 g - 150	kom	0,1	2	X				10	YES
		07SKU002 Cottage ch g	120 g	kom	0,1	2	X				11	YES
		07SKU002 Cottage ch g	100 g - 150	kom	0,1	2	X				12	YES
		07SKU002 Cottage ch g	100 g - 150	kom	0,1	2	X				13	YES
		07SKU003 Cottage ch g	100 g	kom	0,1	2	X			X	14	YES
		07SKU003 Cottage ch g	120 g - 150	kom	0,1	2	X				15	YES
		07SKU003 Cottage ch g	250 g	kg	1	2	X			X	16	YES
		07SKU003 Cottage ch g	500 g	kg	1	2	X	X	X	X	18	YES
		07SKU003 Cottage ch g	500 g	kg	1	2	X	X	X	X	19	YES
		07SKU003 Cottage ch g	500 g - 1 k	kg	1	2	X				20	YES
		07SKU003 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X	21	YES
		07SKU003 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X	23	YES
		07SKU004 Cottage ch g	5 kg - 10 k	kg	1	2	X	X	X	X	24	YES
		07SKU004 Cottage ch g	500 g	kg	1	2	X				25	YES
		07SKU004 Cottage ch g	80 g - 100	kom	0,08	2	X	X	X	X	26	YES
		07SKU004 Cottage ch g	120 g - 150	kom	0,12	2	X	X	X	X	27	YES
		07SKU004 Cottage ch g	200 g	kom	0,2	2	X	X	X	X	28	YES
		07SKU005 Cottage ch g	1 kg	kg	1	2	X	X	X	X	29	YES
		07SKU005 Cottage ch g	10 kg	kg	1	2	X	X	X	X	30	YES
		07SKU004 Cottage ch g	500 g	kg	1	2	X	X	X	X	31	YES
		07SKU004 Cottage ch g	1 kg	kg	1	2	X	X	X	X	32	YES
		07SKU001 Cottage ch g	100 g - 150	kom	0,1	2	X		X		33	YES
		07SKU001 Cottage ch g	1 kg	kg	1	2	X				34	YES
		07SKU000 Cottage ch g	50 g - 60 g	kom	0,05	2	X				35	YES
		07SKU001 Cottage ch g	110 g - 150	kom	0,11	2	X				36	YES
		07SKU000 Cottage ch g	100 g - 150	kom	0,1	2	X				38	YES
		07SKU000 Cottage ch g	50 g - 60 g	kom	0,05	2	X				39	YES
		07SKU000 Cottage ch g	100 g - 150	kom	0,1	2	X				40	YES
		07SKU004 Cottage ch g	500 g	kg	1	2	X				45	YES
		07SKU005 Cottage ch g	1 kg	kg	1	2	X				46	YES
07NAM	Spreads	07NAM000 Spread, pls g	50 g	kom	0,05	2	X		X		1	YES
		07NAM000 Spread, pls g	70 g	kg	1	2	X				1	YES
		07NAM000 Spread, pls g	100 g - 150	kg	1	2	X				1	YES
		07NAM000 Spread, pls g	200 g - 250	kg	1	2	X				1	YES
		07NAM000 Spread, pls g	1 kg - 5 kg	kg	1	2	X	X			2	YES
		07NAM000 Spread, pls g	140 g - 150	kg	1	2	X	X		X	3	YES
		07NAM000 Spread, pls g	2,5 kg - 3 k	kg	1	2	X	X		X	4	YES
		07NAM000 Spread, wii g	50 g	kom	0,05	2	X	X		X	5	YES
		07NAM000 Spread, wii g	140 g - 200	kg	1	2	X	X	X	X	6	YES
		07NAM000 Spread, wii g	2,5 kg - 3 k	kg	1	2	X				7	YES
		07NAM000 Spread, pls g	50 g - 70 g	kom	0,05	2	X				8	YES
		07NAM000 Spread, pls g	140 g - 200	kg	1	2	X		X		9	YES
		07NAM000 Spread, pls g	2,5 kg - 3 k	kg	1	2	X				10	YES
		07NAM000 Spread, wii g	50 g - 70 g	kom	0,05	2	X				11	YES
		07NAM000 Spread, wii g	50 g	kom	0,05	2	X				12	YES
		07NAM000 Spread, wii g	140 g - 200	kg	1	2	X	X		X	13	YES
		07NAM000 Spread, wii g	140 g - 200	kg	1	2	X	X		X	14	YES
		07NAM000 Spread, wii g	140 g - 200	kg	1	2	X			X	15	YES
		07NAM000 Spread, wii g	50 g	kg	1	2	X				16	YES
		07NAM000 Spread, wii g	140 g - 200	kg	1	2	X		X	X	17	YES
		07NAM000 Spread, pls g	200 g - 250	kg	1	2	X	X	X	X	18	YES
		07NAM000 Spread, pls g	500 g	kg	1	2	X	X	X	X	19	YES
		07NAM000 Spread, pls g	500 g - 1 k	kg	1	2	X	X	X	X	20	YES
		07NAM000 Spread, wii g	200 g	kg	1	2	X	X	X	X	22	YES
		07NAM000 Spread, wii g	500 g - 1 k	kg	1	2	X	X	X	X	23	YES
		07NAM000 Spread, wii g	200 g - 900	kg	1	2	X	X	X	X	25	YES
		07NAM000 Spread, wii g	1 kg - 5 kg	kg	1	2	X	X	X	X	27	YES
		07NAM000 Spread, co g	1 kg	kg	1	2	X				28	YES
07PUD	Milk puddi	07PUD000 Pudding, di g	125 g	kom	0,125	2	X				1	YES
		07PUD000 Pudding, di g	170 g	kg	1	2	X				1	YES
		07PUD000 Pudding, di g	150 g - 180	kg	1	2	X				1	YES
07DRU	Kaymak	07DRU000 Kaymak g	250 g - 300	kg	1	2	X				1	YES
		07DRU003 Kaymak fri g	250 g	kg	1	2	X				1	YES
		07DRU004 Kaymak fri g	500 g	kg	1	2	X				1	YES
		07DRU001 Kaymak g	1 kg	kg	1	2	X				2	YES
		07DRU002 Kaymak, w g	150 g - 250	kg	1	2	X		X		3	YES

		12SME002 Crème frai ml	10 l	l	1	1	X					1	YES
		12SME002 Crème frai g	250 g	- 500 kg	1	1	X					1	YES
		12SME000 Sour cream g	400 g	kg	1	2	X	X				2	YES
		12SME002 Sour cream g	250 g	- 400 kg	1	2	X	X				3	YES
		12SME002 Sour cream g	500 g	- 900 kg	1	2	X	X				4	YES
		12SME000 Sour cream g	1 kg	kg	1	2	X	X	X	X		5	YES
		12SME002 Sour cream g	5 kg	kg	1	2	X	X				6	YES
		12SME001 Sour cream g	8 kg	kg	1	2	X	X				7	YES
		12SME000 Sour cream g	10 kg	kg	1	2	X	X				8	YES
		12SME002 Sour cream g	180 g	- 250 kg	1	2	X	X				9	YES
		12SME002 Sour cream g	500 g	- 1 kJ kg	1	2	X	X				10	YES
		12SME000 Cream, for ml	200 ml	- 25 l	1	2	X	X	X	X		11	YES
		12SME000 Cream ove ml	1 l	l	1	2	X	X	X	X		12	YES
		12SME002 Whipped c ml	10 l	l	1	2	X	X				13	YES
		12SME000 Cream, for ml	200 ml	- 25 l	1	2	X	X				14	YES
		12SME001 Cream, for ml	500 ml	l	1	2	X	X				15	YES
		12SME000 Cream, for ml	1 l	l	1	2	X	X				16	YES
		12SME001 Whipped c g	250 g	kg	1	2	X	X				17	YES
		12SME002 Cream, for g	500 g	- 1 kJ kg	1	2	X	X				18	YES
		12SME001 Cream, for ml	200 ml	- 25 l	1	2	X	X				19	YES
		12SME000 Cream, for ml	500 ml	l	1	2	X	X				20	YES
		12SME001 Cooking re ml	200 ml	- 25 l	1	2	X	X				21	YES
		12SME001 Cooking re ml	500 ml	l	1	2	X	X				22	YES
		12SME001 Cooking cr ml	500 ml	l	1	2	X	X				23	YES
		12SME001 Cooking cr ml	500 ml	l	1	2	X	X				24	YES
		12SME002 Overheate ml	500 ml	l	1	2	X	X				25	YES
	12MAS	Butter	12MAS000 Butter, ra g	250 g	- 1 kJ kg	1	1	X				1	YES
			12MAS000 Butter, rav g	250 g	- 1 kJ kg	1	1	X			X	2	YES
			12MAS000 Butter, rav g	260 g	- 1 kJ kg	1	2	X	X	X	X	3	YES
			12MAS000 Butter, rav g	1,1 kg	- 10 kg	1	2	X	X			5	YES
			12MAS000 Butter, rav g	25 kg	kg	1	2	X	X			6	YES
	12SIR	Cheese	12SIR0091 Cheeselet, g	120 g	kg	1	1	X				1	YES
			12SIR0103 Cheeselet, g	125 g	kg	1	1	X				1	YES
			12SIR0104 Cheeselet, g	125 g	kg	1	1	X				1	YES
			12SIR0105 Cheeselet, g	125 g	kg	1	1	X				1	YES
			12SIR0106 Cheeselet, g	125 g	kg	1	1	X				1	YES
			12SIR0107 Cheese, M g	125 g	- 1 kJ kg	1	1	X				1	YES
			12SIR0108 Cheese, M g	125 g	- 1 kJ kg	1	1	X				1	YES
			12SIR0109 Cheese, M g	125 g	- 1 kJ kg	1	1	X				1	YES
			12SIR0111 Ricotta, fri g	250 g	kg	1	1	X				1	YES
			12SIR0112 Ricotta, fri g	250 g	kg	1	1	X				1	YES
			12SIR0113 Ricotta , fr g	250 g	kg	1	1	X				1	YES
			12SIR0023 Cheese, ha g	400 g	- 800 kg	1	2	X	X			2	YES
			12SIR0001 Cheese, ha g	1 kg	- 2 kg	kg	1	2	X	X	X	3	YES
			12SIR0092 Cheese, ha g	1 kg	kg	1	2	X	X			4	YES
			12SIR0002 Cheese, ha g	2,5 kg	- 3 k kg	1	2	X	X			5	YES
			12SIR0099 Cheese, ha g	1 kg	kg	1	2	X	X			6	YES
			12SIR0098 Cheese, ha g	1 kg	kg	1	2	X	X			7	YES
			12SIR0019 Grated che g	40 g	kom	0,04	2	X	X			8	YES
			12SIR0003 Cheese, se g	1 kg	- 1,5 k kg	1	2	X	X	X	X	9	YES
			12SIR0004 Cheese, se g	2,5 kg	- 5 k kg	1	2	X	X	X	X	10	YES
			12SIR0005 Cheese, so g	250 g	kg	1	2	X	X			11	YES
			12SIR0006 Cheese, so g	1 kg	kg	1	2	X	X	X	X	12	YES
			12SIR0007 Grated che g	1 kg	kg	1	2	X	X			13	YES
			12SIR0008 Grated che g	300 g	- 330 kg	1	2	X	X			14	YES
			12SIR0009 Grated che g	330 g	- 1 kJ kg	1	2	X	X		X	15	YES
			12SIR0013 Cheese, re g	140 g	- 200 kom	0,125	2	X	X			17	YES
			12SIR0014 Melted chi g	1 kg	kg	1	2	X	X			18	YES
			12SIR0015 Grated che g	5 kg	kg	1	2	X	X			19	YES
			12SIR0018 Cheese, ex g	100 g	- 200 kg	1	2	X	X			20	YES
			12SIR0020 Cheese, se g	140 g	- 250 kg	1	2	X	X			21	YES
			12SIR0021 Cheese, se g	300 g	- 550 kg	1	2	X	X			22	YES
			12SIR0090 Cheese, se g	300 g	- 550 kg	1	2	X	X			23	YES
			12SIR0022 Cheese, se g	50 g	kom	0,05	2	X	X			24	YES
			12SIR0026 Cheese, se g	150 g	kg	1	2	X	X			25	YES
			12SIR0028 Cheese, se g	300 g	- 500 kg	1	2	X	X			26	YES
			12SIR0029 Cheese sei g	300 g	- 500 kg	1	2	X	X			27	YES
			12SIR0030 Cheese, se g	50 g	kom	0,05	2	X	X			28	YES
			12SIR0031 Cheese, se g	140 g	- 250 kg	1	2	X	X			29	YES
			12SIR0032 Cheese, se g	140 g	- 310 kg	1	2	X	X			30	YES
			12SIR0033 Cheese, se g	150 g	kg	1	2	X	X			31	YES
			12SIR0036 Cheese, se g	150 g	kg	1	2	X	X			32	YES
			12SIR0038 Cheese, se g	1 kg	- 1,5 k kg	1	2	X	X			34	YES
			12SIR0039 Semi-hard g	1 kg	- 1,5 k kg	1	2	X	X			36	YES
			12SIR0040 Cheese, se g	2,5 kg	- 5 k kg	1	2	X	X			37	YES
			12SIR0041 Cheese, se g	2,5 kg	- 5 k kg	1	2	X	X			39	YES
			12SIR0042 Cheese, se g	2,5 kg	- 5 k kg	1	2	X	X			40	YES
			12SIR0043 Cheese, se g	2,5 kg	- 5 k kg	1	2	X	X			41	YES
			12SIR0044 Cheese, se g	2,5 kg	- 5 k kg	1	2	X	X			42	YES
			12SIR0045 Cheese, so g	150 g	kg	1	2	X	X			43	YES
			12SIR0046 Cheese, so g	150 g	- 500 kg	1	2	X	X	X		44	YES
			12SIR0047 Cheese, so g	150 g	- 500 kg	1	2	X	X	X		45	YES
			12SIR0048 Cheese, so g	150 g	- 500 kg	1	2	X	X			46	YES
			12SIR0049 Cheese, so g	150 g	- 500 kg	1	2	X	X			47	YES
			12SIR0050 Cheese, so g	1 kg	- 2 kg	kg	1	2	X	X		48	YES
			12SIR0052 Cheese, pr g	125 g	- 200 kg	1	2	X	X	X		49	YES
			12SIR0053 Cheese, pr g	125 g	- 200 kg	1	2	X	X			50	YES
			12SIR0054 Cheese, pr g	140 g	- 200 kg	1	2	X	X			51	YES
			12SIR0055 Cheese, pr g	140 g	- 200 kg	1	2	X	X			52	YES
			12SIR0056 Cheese, pr g	125 g	- 200 kg	1	2	X	X			54	YES
			12SIR0058 Cheese, se g	60 g	kg	1	2	X	X			55	YES
			12SIR0059 Cheese, se g	80 g	kg	1	2	X	X			56	YES
			12SIR0060 Cheese, se g	100 g	kg	1	2	X	X			57	YES
			12SIR0061 Cheese, se g	120 g	kg	1	2	X	X			58	YES
			12SIR0062 Cheese, so g	60 g	kg	1	2	X	X			59	YES
			12SIR0063 Cheese, so g	80 g	kg	1	2	X	X			60	YES
			12SIR0064 Cheese, so g	100 g	kg	1	2	X	X			61	YES
			12SIR0065 Cheese, so g	120 g	kg	1	2	X	X			62	YES
			12SIR0010 Cheese, ha g	60 g	kg	1	2	X	X			63	YES
			12SIR0066 Cheese, ha g	80 g	kg	1	2	X	X			64	YES
			12SIR0067 Cheese, ha g	100 g	kg	1	2	X	X			65	YES
			12SIR0068 Cheese, ha g	120 g	kg	1	2	X	X			66	YES
			12SIR0069 Cheese, se g	60 g	kg	1	2	X	X			67	YES
			12SIR0070 Cheese, se g	80 g	kg	1	2	X	X			68	YES
			12SIR0071 Cheese, se g	100 g	kg	1	2	X	X			69	YES

			12SIR0072 Cheese, se g	120 g	kg	1	2	X					70	YES
			12SIR0073 Cheese, se g	60 g	kg	1	2	X					71	YES
			12SIR0074 Cheese, se g	80 g	kg	1	2	X					72	YES
			12SIR0075 Cheese, se g	100 g	kg	1	2	X					73	YES
			12SIR0076 Cheese, se g	120 g	kg	1	2	X					74	YES
			12SIR0077 Cheese, se g	60 g	kg	1	2	X					75	YES
			12SIR0078 Cheese, se g	80 g	kg	1	2	X					76	YES
			12SIR0079 Cheese, se g	100 g	kg	1	2	X					77	YES
			12SIR0080 Cheese, se g	120 g	kg	1	2	X					78	YES
			12SIR0082 Cheese, se g	1 kg	kg	1	2	X	X	X			79	YES
			12SIR0083 Cheese, hi g	1 kg	kg	1	2	X	X	X			80	YES
			12SIR0085 Cheese, se g	1 kg - 1,5 k	kg	1	2	X					81	YES
			12SIR0017 Grilled che g	250 g - 1,3	kg	1	2	X	X	X			82	YES
			12SIR0096 Grilled che g	1 kg	kg	1	2	X					83	YES
			12SIR0057 Grilled che g	250 g - 1 k	kg	1	2	X	X	X			84	YES
			12SIR0097 Grilled che g	1 kg	kg	1	2	X					85	YES
			12SIR0086 Cheese, fri g	400 g - 1 k	kg	1	2	X					86	YES
			12SIR0024 Cheese, se g	1 kg	kg	1	2	X					87	YES
			12SIR0087 Cheese, sq g	1 kg	kg	1	2	X					89	YES
			12SIR0088 Cheese, sq g	1 kg	kg	1	2	X					90	YES
			12SIR0089 Cheese, fri g	1 kg	kg	1	2	X					92	YES
			12SIR0093 Cheese wii g	250 g	kg	1	2	X	X	X			93	YES
			12SIR0094 Full-fat sol g	200 g - 500	kg	1	2	X					95	YES
			12SIR0095 Soft chees g	200 g - 1 k	kg	1	2	X					96	YES
			12SIR0100 Mohant ch g	1 kg	kg	1	2	X		X			97	YES
			12SIR0101 Trnič chee g	1 kg	kg	1	2	X		X			98	YES
12MSC	Mascarpone	12MSC000 Mascarpone	200 g - 250	kg	1	2	X	X					1	YES
12SKU	Cottage ch	12SKU000 Cottage ch g	500 g	kg	1	2	X	X	X				1	YES
		12SKU000 Cottage ch g	2 kg	kg	1	2	X	X	X				2	YES
		12SKU000 Cottage ch g	500 g	kg	1	2	X	X	X	X			3	YES
		12SKU000 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X			4	YES
		12SKU001 Cottage ch g	10 kg	kg	1	2	X						6	YES
		12SKU001 Cottage ch g	250 g	kg	1	2	X			X			7	YES
		12SKU001 Cottage ch g	250 g	kg	1	2	X	X	X	X			8	YES
		12SKU001 Cottage ch g	500 g - 1 k	kg	1	2	X						9	YES
		12SKU002 Cottage ch g	100 g - 150	kom	0,1	2	X						10	YES
		12SKU002 Cottage ch g	120 g	kom	0,1	2	X						11	YES
		12SKU002 Cottage ch g	100 g - 150	kom	0,1	2	X						12	YES
		12SKU002 Cottage ch g	100 g - 150	kom	0,1	2	X						13	YES
		12SKU003 Cottage ch g	100 g	kom	0,1	2	X			X			14	YES
		12SKU003 Cottage ch g	120 g - 150	kom	0,1	2	X						15	YES
		12SKU003 Cottage ch g	250 g	kg	1	2	X			X			16	YES
		12SKU003 Cottage ch g	500 g	kg	1	2	X	X	X	X			18	YES
		12SKU003 Cottage ch g	500 g	kg	1	2	X	X	X	X			19	YES
		12SKU003 Cottage ch g	500 g - 1 k	kg	1	2	X						20	YES
		12SKU003 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X			21	YES
		12SKU003 Cottage ch g	1 kg - 5 kg	kg	1	2	X	X	X	X			23	YES
		12SKU004 Cottage ch g	5 kg - 10 k	kg	1	2	X	X	X	X			24	YES
		12SKU004 Cottage ch g	500 g	kg	1	2	X						25	YES
		12SKU004 Cottage ch g	80 g - 100	kom	0,08	2	X	X	X	X			26	YES
		12SKU004 Cottage ch g	120 g - 150	kom	0,12	2	X	X	X	X			27	YES
		12SKU004 Cottage ch g	200 g	kom	0,2	2	X	X	X	X			28	YES
		12SKU005 Cottage ch g	1 kg	kg	1	2	X	X	X	X			29	YES
		12SKU005 Cottage ch g	10 kg	kg	1	2	X	X	X	X			30	YES
		12SKU004 Cottage ch g	500 g	kg	1	2	X	X	X	X			31	YES
		12SKU004 Cottage ch g	1 kg	kg	1	2	X	X	X	X			32	YES
		12SKU001 Cottage ch g	100 g - 150	kom	0,1	2	X			X			33	YES
		12SKU001 Cottage ch g	1 kg	kg	1	2	X						34	YES
		12SKU000 Cottage ch g	50 g - 60 g	kom	0,05	2	X						35	YES
		12SKU001 Cottage ch g	110 g - 150	kom	0,11	2	X						36	YES
		12SKU000 Cottage ch g	100 g - 150	kom	0,1	2	X						38	YES
		12SKU000 Cottage ch g	50 g - 60 g	kom	0,05	2	X						39	YES
		12SKU000 Cottage ch g	100 g - 150	kom	0,1	2	X						40	YES
		12SKU004 Cottage ch g	500 g	kg	1	2	X						45	YES
		12SKU005 Cottage ch g	1 kg	kg	1	2	X						46	YES
	12NAM	Spreads	12NAM000 Spread, pls g	50 g	kom	0,05	2	X		X			1	YES
			12NAM000 Spread, pls g	1 kg - 5 kg	kg	1	2	X	X				2	YES
			12NAM000 Spread, pls g	140 g - 150	kg	1	2	X	X				3	YES
			12NAM000 Spread, pls g	2,5 kg - 3 k	kg	1	2	X	X	X			4	YES
			12NAM000 Spread, wii g	50 g	kom	0,05	2	X	X	X			5	YES
			12NAM000 Spread, wii g	140 g - 200	kg	1	2	X	X	X			6	YES
			12NAM000 Spread, wii g	2,5 kg - 3 k	kg	1	2	X					7	YES
			12NAM000 Spread, pls g	50 g - 70 g	kom	0,05	2	X					8	YES
			12NAM000 Spread, pls g	140 g - 200	kg	1	2	X		X			9	YES
			12NAM000 Spread, pls g	2,5 kg - 3 k	kg	1	2	X					10	YES
			12NAM000 Spread, wii g	50 g - 70 g	kom	0,05	2	X					11	YES
			12NAM000 Spread, wii g	50 g	kom	0,05	2	X					12	YES
			12NAM000 Spread, wii g	140 g - 200	kg	1	2	X	X	X			13	YES
			12NAM000 Spread, wii g	140 g - 200	kg	1	2	X	X	X			14	YES
			12NAM000 Spread, wii g	140 g - 200	kg	1	2	X		X			15	YES
			12NAM000 Spread, wii g	50 g	kg	1	2	X					16	YES
			12NAM000 Spread, wii g	140 g - 200	kg	1	2	X		X			17	YES
			12NAM000 Spread, pls g	200 g - 250	kg	1	2	X	X	X			18	YES
			12NAM000 Spread, pls g	500 g	kg	1	2	X	X	X			19	YES
			12NAM000 Spread, pls g	500 g - 1 k	kg	1	2	X	X	X			20	YES
			12NAM000 Spread, wii g	200 g	kg	1	2	X	X	X			22	YES
			12NAM000 Spread, wii g	500 g - 1 k	kg	1	2	X	X	X			23	YES
			12NAM000 Spread, wii g	200 g - 900	kg	1	2	X	X	X			25	YES
			12NAM000 Spread, wii g	1 kg - 5 kg	kg	1	2	X	X	X			27	YES
			12NAM000 Spread, co g	1 kg	kg	1	2	X					28	YES
12PUD	Milk puddi	12PUD000 Pudding, di g	125 g	kom	0,125	2	X						1	YES
		12PUD000 Pudding, di g	170 g	kg	1	2	X						1	YES
		12PUD000 Pudding, di g	150 g - 180	kg	1	2	X						1	YES
12DRU	Kaymak	12DRU000 Kaymak g	150 g - 250	kg	1	2	X	X	X	X			1	YES
		12DRU001 Kaymak g	1 kg	kg	1	2	X						2	YES
		12DRU002 Kaymak, w g	150 g - 250	kg	1	2	X						3	YES
12KOZ	Goat milk	12KOZ000 Goat milk ml	500 ml	l	1	2	X						1	YES
		12KOZ000 Goat milk ml	1 l	l	1	2	X						2	YES
		12KOZ000 Goat yogh ml	150 ml - 1 l	l	1	2	X						3	YES
		12KOZ000 Goat yogh ml	300 ml	l	1	2	X						4	YES
		12KOZ000 Goat chee g	1 kg	kg	1	2	X						5	YES
		12KOZ000 Grilled goa g	1 kg	kg	1	2	X						6	YES
		12KOZ000 Goat milk g	300 g - 500	kg	1	2	X						7	YES
		12KOZ000 Goat milk g	1 kg	kg	1	2	X						8	YES
		12KOZ000 Goat secoi ml	1 l	l	1	2	X						9	YES

4.5.5 Finland

Category	Subcategory	Food type	Unit	Ranges	Ordering u	Estimated	Type of VA	Public tenc	Excluded s	Cert. ECO	Cert. Quali	Foods with Priority	Valid
04	FINLAND-104PRF	Fish - froze	04PRF000	Bream (Ab g	1 kg - 10 k	kg	1	2	X		X		1 YES
			04PRF000	Bream (Ab g	1 kg - 10 k	kg	1	2	X		X		1 YES
			04PRF000	Roach (Ru	1 kg - 10 k	kg	1	2	X		X		1 YES
			04PRF000	Roach (Ru	1 kg - 10 k	kg	1	2	X		X		1 YES
	04UPF	Fish - froze	04UPF000	Vendace (f	1 kg - 10 k	kg	1	2	X		X		1 YES
			04UPF000	Burbot (Lo	1 kg - 10 k	kg	1	2	X		X		1 YES
			04UPF000	Pike-vend	1 kg - 10 k	kg	1	2	X		X		1 YES
			04UPF000	Pike (Esox	1 kg - 10 k	kg	1	2	X		X		1 YES
			04UPF000	Vendace (f	1 kg - 10 k	kg	1	2	X		X		1 YES

4.5.6 Greece

Category	Subcategory	Food type	Unit	Ranges	Ordering u	Estimated	Type of VA	Public tenc	Excluded s	Cert. ECO	Cert. Quali	Foods with	Priority	Valid
11	GREECE - 11MLE	Milk	11MLE05 Milk, paste ml	500 ml	l	1	2	X						1 YES
			11MLE05 Milk, paste ml	1 l	l	1	2	X						2 YES
			11MLE05 Milk, paste ml	1,5 l	l	1	2	X						3 YES
			11MLE05 Milk, paste ml	2 l	l	1	2	X						4 YES
			11MLE06 Milk, paste ml	5 l	l	1	2	X						5 YES
			11MLE06 Milk, paste ml	10 l	l	1	2	X						6 YES
			11MLE06 Milk, paste ml	20 l	l	1	2	X						7 YES
			11MLE05 Milk, paste ml	1 l	l	1	2	X						8 YES
			11MLE00 Milk, paste ml	500 ml	l	1	2	X						9 YES
			11MLE05 Milk, paste ml	1 l	l	1	2	X						10 YES
			11MLE05 Milk, paste ml	1,5 l	l	1	2	X						11 YES
			11MLE05 Milk, paste ml	2 l	l	1	2	X						12 YES
			11MLE06 Milk, paste ml	5 l	l	1	2	X						13 YES
			11MLE05 Milk, paste ml	1 l	l	1	2	X						14 YES
			11MLE04 Milk, paste ml	2 l	l	1	2	X						15 YES
			11MLE05 Milk, paste ml	1 l	l	1	2	X						16 YES
			11MLE04 Milk, paste ml	2 l	l	1	2	X						17 YES
			11MLE06 Milk, paste ml	1 l	l	1	2	X						18 YES
			11MLE06 Milk, paste ml	1,5 l	l	1	2	X						19 YES
			11MLE06 Milk, paste ml	1 l	l	1	2	X						20 YES
			11MLE06 Milk, paste ml	1,5 l	l	1	2	X						21 YES
			11MLE04 Milk, concn g	400 g - 41l kom		0,4	2	X						22 YES
			11MLE04 Milk, concn g	170 g kom		0,17	2	X						23 YES
			11MLE04 Milk, concn g	400 g - 41l kom		0,4	2	X						24 YES
			11MLE04 Milk, concn g	170 g kom		0,17	2	X						25 YES
	11KML	Sour milk	11KML00 Sour milk, ml	500 ml	l	1	2	X						1 YES
			11KML001 Kefir, plain ml	330 ml	kom	0,33	2	X						2 YES
			11KML001 Kefir, fruit, ml	330 ml	kom	0,33	2	X						3 YES
			11KML001 Kefir, fruit, ml	500 ml	l	1	2	X						4 YES
			11KML001 Kefir, plain ml	500 ml	l	1	2	X						5 YES
			11KML00 Kefir, fruit, ml	330 ml	kom	0,33	2	X						6 YES
			11KML001 Ariani, 1.5l ml	330 ml	kom	0,33	2	X						7 YES
			11KML001 Ariani, 1.5l ml	500 ml	l	1	2	X						8 YES
			11KML001 Ariani, 1.5l ml	1 l	l	1	2	X						9 YES
	11MNF	Milk-based	11MNF02 Milk based ml	200 ml - 2l kom		0,2	2	X						1 YES
			11MNF02 Milk based ml	330 ml kom		0,33	2	X						2 YES
			11MNF02 Milk based ml	450 ml - 5l	l	1	2	X						3 YES
			11MNF02 Milk based ml	1 l	l	1	2	X						4 YES
			11MNF02 Milk based ml	200 ml - 2l kom		0,2	2	X						5 YES
			11MNF02 Milk based ml	500 ml	l	1	2	X						6 YES
			11MNF02 Milk based ml	1 l	l	1	2	X						7 YES
			11MNF02 Milk based ml	200 ml - 2l kom		0,2	2	X						8 YES
			11MNF02 Milk based ml	330 ml kom		0,33	2	X						9 YES
			11MNF02 Milk based ml	500 ml	l	1	2	X						10 YES
			11MNF02 Milk based ml	500 ml	l	1	2	X						11 YES
			11MNF02 Milk based ml	500 ml	l	1	2	X						12 YES
			11MNF02 Milk-based ml	300 ml kom		0,3	2	X						13 YES
			11MNF02 Milk-based ml	200 ml - 2l kom		0,2	2	X						14 YES
			11MNF02 Milk-based ml	200 ml - 2l kom		0,2	2	X						15 YES
			11MNF02 Milk-based ml	200 ml - 2l kom		0,2	2	X						16 YES
			11MNF02 Milk-based ml	500 ml	l	1	2	X						17 YES
	11OV	Sheep milk	11OV000 Yogurt, pla g	220 g - 24l kom		220	2	X						1 YES
			11OV000 Yogurt, pla g	310 g kom		0,31	2	X						2 YES
			11OV000 Yogurt, pla g	450 g - 50l kg		1	2	X						3 YES
			11OV000 Yogurt, pla g	920 g - 97l kg		1	2	X						4 YES
			11OV000 Yogurt, pla g	2 kg	kg	1	2	X						5 YES
			11OV000 Yogurt, pla g	220 g - 24l kom		0,22	2	X						6 YES
			11OV000 Cheese, so g	300 g kom		0,3	2	X		X				7 YES
			11OV001 Cheese, so g	300 g	kg	1	2	X						8 YES
			11OV001 Cheese, so g	1 kg	kg	1	2	X						9 YES
			11OV001 Dessert, y g	180 g kom		180	2	X						10 YES
	11KO2	Goat milk	11KO200 Goat milk ml	1 l	l	1	2	X						1 YES
			11KO2001 Goat kefir ml	330 ml	kom	0,33	2	X						2 YES
			11KO2001 Goat kefir ml	500 ml	l	1	2	X						3 YES
			11KO2001 Goat kefir ml	200 ml - 2l kom		0,2	2	X						4 YES
			11KO2001 Goat milk l ml	250 ml	kom	0,25	2	X						5 YES
			11KO2001 Yogurt, pla g	220 g - 24l kom		0,22	2	X						6 YES
			11KO2001 Dessert, tr g	180 g kom		0,18	2	X						7 YES
			11KO2001 Dessert, g g	140 g kom		0,14	2	X						8 YES
			11KO2001 Cheese, so g	300 g	kg	1	2	X						9 YES
			11KO2002 Cheese, so g	400 g	kg	1	2	X						10 YES
			11KO2001 Butter, goi g	200 g	kg	1	2	X			X			11 YES
			11KO2001 Butter, me g	250 g	kg	1	2	X						12 YES
	11PUD	Desserts	11PUD001 Dessert, tr g	150 g - 20l kom		0,15	2	X						1 YES
			11PUD001 Dessert, tr g	170 g kom		0,17	2	X						2 YES
			11PUD000 Dessert, tr g	180 g kom		180	2	X						3 YES
			11PUD000 Dessert, tr g	440 g kom		440	2	X						4 YES
			11PUD000 Dessert, tr g	180 g kom		180	2	X						5 YES
			11PUD000 Dessert, tr g	180 g kom		180	2	X						6 YES
			11PUD000 Dessert, tr g	180 g kom		180	2	X						7 YES
			11PUD000 Dessert, va g	150 g - 20l kom		0,15	2	X						8 YES
			11PUD001 Dessert, va g	180 g kom		0,18	2	X						9 YES
			11PUD001 Dessert, m g	180 g kom		180	2	X						10 YES
			11PUD000 Dessert, m g	100 g kom		0,1	2	X						11 YES
			11PUD000 Dessert, m g	150 g - 18l kg		1	2	X						12 YES
			11PUD000 Dessert, m g	100 g - 15l kom		0,1	2	X						13 YES
			11PUD001 Dessert, m g	150 g - 20l kom		0,15	2	X						14 YES
			11PUD001 Dessert, m g	180 g kom		0,18	2	X						15 YES
			11PUD001 Dessert, cr g	150 g - 18l kom		0,15	2	X						16 YES
			11PUD001 Dessert, y g	160 g kom		0,16	2	X						17 YES
			11PUD001 Dessert, y g	160 g kom		0,16	2	X						18 YES
			11PUD001 Dessert, y g	160 g kom		0,16	2	X						19 YES
			11PUD002 Dessert, y g	160 g kom		0,16	2	X						20 YES
			11PUD002 Dessert, y g	145 g kom		0,145	2	X						21 YES
			11PUD002 Dessert, y g	145 g kom		0,145	2	X						22 YES
			11PUD002 Dessert, y g	145 g kom		0,145	2	X						23 YES
			11PUD002 Dessert, y g	145 g kom		0,145	2	X						24 YES
			11PUD002 Dessert, y g	100 g - 15l kom		0,1	2	X						25 YES
			11PUD002 Dessert, y g	135 g - 15l kom		0,135	2	X						26 YES

11MAS	Butter	11MAS000 Butter, ker g	200 g - 250 kg	1	2	X					1	YES
		11MAS001 Butter, pas g	200 g - 250 kg	1	2	X					1	YES
		11MAS001 Butter, me g	300 g kg	1	2	X					2	YES
		11MAS001 Butter, me g	500 g kg	1	2	X					3	YES
		11MAS000 Butter, pas g	200 g - 250 kg	1	1	X			X		4	YES
	11SME	Cream	11SME003 Cream, for ml	200 ml l	1	2	X				1	YES
			11SME003 Cream, for ml	200 ml l	1	2	X				2	YES
			11SME003 Cream, for ml	330 ml l	1	2	X				3	YES
			11SME003 Cream, for ml	200 ml - 250 l	1	2	X				4	YES
			11SME000 Cream, for ml	200 ml - 250 l	1	2	X				5	YES
			11SME003 Cream, for ml	330 ml l	1	2	X				6	YES
			11SME001 Cream, for ml	500 ml l	1	2	X				7	YES
			11SME003 Cream, for g	5 kg kg	1	2	X				8	YES
			11SME003 Cream, for g	10 kg kg	1	2	X				9	YES
			11SME003 Cream, for g	10 kg kg	1	2	X				10	YES
			11SME003 Cream, fre ml	250 ml kom	250	2	X				11	YES
			11SME001 Whipped c ml	250 ml l	1	2	X				12	YES
	11SKU	Cottage ch	11SKU000 Cottage ch g	200 g - 250 kg	1	2	X				1	YES
			11SKU000 Cottage ch g	200 g kg	1	2	X				2	YES
			11SKU001 Cottage ch g	200 g kg	1	2	X				3	YES
			11SKU000 Cottage ch g	4,5 kg kg	1	2	X				4	YES
			11SKU001 Cream che g	175 g kg	1	2	X				5	YES
			11SKU001 Cream che g	175 g kg	1	2	X				6	YES
			11SKU001 Cream che g	200 g kg	1	2	X				7	YES
			11SKU001 Cream che g	200 g - 250 kg	1	2	X				8	YES
			11SKU001 Cream che g	300 g kg	1	2	X				9	YES
			11SKU002 Cream che g	150 g - 200 kg	1	2	X				10	YES
			11SKU002 Cream che g	200 g kg	1	2	X				11	YES
			11SKU002 Cheese spr g	200 g kg	1	2	X				12	YES
			11SKU002 Cheese spr g	250 g - 300 kg	1	2	X				13	YES
			11SKU002 Cheese spr g	250 g - 300 kg	1	2	X				14	YES
			11SKU002 Cheese spr g	130 g - 150 kg	1	2	X				15	YES
			11SKU002 Cheese spr g	130 g - 150 kg	1	2	X				16	YES
			11SKU002 Cheese spr g	200 g kg	1	2	X				17	YES
			11SKU002 Cheese spr g	200 g kg	1	2	X				18	YES
			11SKU003 Cheese spr g	200 g kg	1	2	X				19	YES
			11SKU002 Cheese spr g	200 g kg	1	2	X	X		X	20	YES
			11SKU003 Mascarpone g	200 g - 250 kg	1	2	X				21	YES
	11POS	Milk and d	11POS000 Milk, UHT, ml	1 l l	1	2	X				1	YES
			11POS000 Milk, UHT, ml	1 l l	1	2	X				2	YES
			11POS000 Milk, for ki ml	1 l l	1	2	X				3	YES
			11POS000 Milk, goat, ml	1 l l	1	2	X				4	YES
			11POS001 Yogurt, gre g	150 g kom	0,15	2	X				5	YES
			11POS000 Yogurt, gre g	175 g kom	0,175	2	X				6	YES
			11POS000 Yogurt, gre g	170 g kom	0,17	2	X				7	YES
			11POS000 Yogurt, gre g	500 g kg	1	2	X				8	YES
			11POS001 Yogurt, pla g	200 g kom	0,2	2	X				9	YES
			11POS001 Yogurt, tra g	220 g kom	0,22	2	X				10	YES
			11POS001 Yogurt, dei g	200 g kom	0,2	2	X				11	YES
			11POS001 Yogurt, dei g	200 g kom	0,2	2	X				12	YES
			11POS001 Yogurt, dei g	150 g kom	0,15	2	X				13	YES
			11POS001 Yogurt, dei g	150 g kg	1	2	X				14	YES
			11POS001 Yogurt, dei g	150 g kom	0,15	2	X				15	YES
			11POS000 Cream che g	175 g kg	1	2	X				16	YES
	11FEI	Yoghurt	11FEI0218 Yogurt, pla g	220 g - 240 kom	0,22	2	X				1	YES
			11FEI0220 Yogurt, pla g	470 g kom	470	2	X				2	YES
			11FEI0219 Yogurt, pla g	220 g - 240 kom	0,24	2	X				3	YES
			11FEI0228 Yogurt, pla g	150 g - 200 kom	0,15	2	X				4	YES
			11FEI0229 Yogurt, pla g	200 g kom	0,2	2	X		X		5	YES
			11FEI0243 Yogurt, pla g	185 g kom	0,185	2	X				6	YES
			11FEI0230 Yogurt, pla g	200 g kom	0,2	2	X				7	YES
			11FEI0242 Yogurt, pla g	375 g kg	1	2	X				8	YES
			11FEI0244 Yogurt, pla g	700 g kg	1	2	X				9	YES
			11FEI0232 Yogurt, pla g	200 g kom	0,2	2	X				10	YES
			11FEI0233 Yogurt, pla g	150 g - 200 kom	0,15	2	X				11	YES
			11FEI0234 Yogurt, pla g	1 kg kg	1	2	X				12	YES
			11FEI0235 Yogurt, pla g	900 g kg	1	2	X				13	YES
			11FEI0236 Yogurt, pla g	170 g kom	0,17	2	X		X		14	YES
			11FEI0237 Yogurt, pla g	150 g - 200 kg	1	2	X				15	YES
			11FEI0238 Yogurt, pla g	500 g kg	1	2	X				16	YES
			11FEI0239 Yogurt, pla g	900 g kg	1	2	X				17	YES
			11FEI0240 Yogurt, pla g	1 kg kg	1	2	X				18	YES
			11FEI0241 Yogurt, pla g	150 g - 200 kg	1	2	X				19	YES
			11FEI0221 Yogurt, pla g	500 g kom	500	2	X				20	YES
			11FEI0227 Yogurt, pla g	1 kg kg	1	2	X				21	YES
			11FEI0222 Yogurt, pla g	500 g kom	500	2	X				22	YES
			11FEI0223 Yogurt, pla g	200 g kom	0,2	2	X				23	YES
			11FEI0247 Yogurt, pla g	1 kg kg	1	2	X				24	YES
			11FEI0225 Yogurt, pla g	200 g kg	1	2	X				25	YES
			11FEI0246 Yogurt, pla g	1 kg kg	1	2	X				26	YES
			11FEI0231 Yogurt, pla g	150 g - 200 kom	0,15	2	X				27	YES
			11FEI0245 Yogurt, fru g	170 g kom	0,17	2	X				28	YES
	11SIR	Cheese	11SIR0114 Cheese, so g	1 kg kg	1	2	X		X		1	YES
			11SIR0128 Cheese, he g	200 g - 300 kg	1	2	X				2	YES
			11SIR0118 Cheese, so g	200 g kg	1	2	X		X		3	YES
			11SIR0115 Cheese, so g	400 g kg	1	2	X		X		4	YES
			11SIR0116 Cheese, so g	1 kg kg	1	2	X		X		5	YES
			11SIR0123 Cheese, so g	2 kg kg	1	2	X		X		6	YES
			11SIR0117 Cheese, so g	1 kg kg	1	2	X		X		7	YES
			11SIR0119 Cheese, se g	200 g kg	1	2	X				8	YES
			11SIR0120 Cheese, se g	360 g kg	1	2	X				9	YES
			11SIR0121 Cheese, se g	2,45 kg kg	1	2	X				10	YES
			11SIR0129 Cheese, se g	300 g kg	1	2	X				11	YES
			11SIR0130 Cheese, se g	300 g - 400 kg	1	2	X				12	YES
			11SIR0124 Cheese, se g	250 g - 300 kg	1	2	X		X		13	YES
			11SIR0131 Cheese, ha g	200 g - 400 kg	1	2	X				14	YES
			11SIR0127 Grated che g	150 g - 300 kg	1	2	X				15	YES
			11SIR0125 Grated che g	150 g - 250 kg	1	2	X		X		16	YES
			11SIR0122 Grated che g	100 g kg	1	2	X				17	YES
			11SIR0126 Grated che g	400 g kg	1	2	X				18	YES
			11SIR0107 Cheese, M g	125 g kg	1	1	X				19	YES
			11SIR0108 Cheese, M g	125 g kg	1	1	X				20	YES
			11SIR0109 Cheese, M g	125 g kg	1	2	X				21	YES
			11SIR0111 Ricotta, fri g	250 g kg	1	1	X				22	YES

4.5.7 Hungary

Category	Subcategory	Food type	Unit	Ranges	Ordering u	Estimated	Type of VA	Public tenc	Excluded	s Cert.	ECO	Cert.	Quali Foods	with Priority	Valid			
08	HUNGARY	08CCT	Curd and	08CCT000	Curd, 4.5 g g	200 g	kg		1	2 X		X	X		1 YES			
				08CCT001	Curd, 6.5 g g	250 g	kg		1	2 X		X	X		1 YES			
				08CCT002	Curd, 6.5 g g	450 g	kg		1	2 X		X	X		1 YES			
				08CCT003	Curd, 6.5 g g	5 kg	kg		1	2 X		X	X		1 YES			
				08CCT004	Curd, 7 g o g	150 g	kg		1	2 X		X	X		1 YES			
				08CCT005	Curd, 0.2 g g	250 g	kg		1	2 X		X	X		1 YES			
				08CCT006	Curd, 4.5 g g	200 g	kg		1	2 X		X	X		1 YES			
				08CCT007	Curd, 7 g o g	250 g	kom		0,25	2 X		X	X		1 YES			
				08CCT008	Curd, 7 g o g	500 g	kg		1	2 X		X	X		1 YES			
				08CCT009	Curd, 8.5 g g	140 g	kg		1	2 X		X	X		1 YES			
				08CCT010	Curd, at le g	250 g	kg		1	2 X		X	X		1 YES			
				08CCT011	Cottage ch g	150 g	kg		1	2 X		X	X		1 YES			
				08CCT012	Cottage ch g	250 g	kg		1	2 X		X	X		1 YES			
				08CCT013	Cottage ch g	200 g - 1 kg	kg		1	2 X		X	X		1 YES			
				08CCT014	Cottage ch g	200 g - 1 kg	kg		1	2 X		X	X		1 YES			
				08CCT015	Cottage ch g	200 g - 1 kg	kg		1	2 X		X	X		1 YES			
				08CCT016	Curd, with g	200 g	kom		0,2	2 X		X	X		1 YES			
				08CCT017	Curd, 7 g o g	250 g	kg		1	2 X		X	X		1 YES			
				08KEF	Kefir	08KEF001	Kefir, plain g	150 g	kom		0,15	2 X		X	X		1 YES	
						08KEF002	Kefir, plain g	315 g	kom		0,315	2 X		X	X		1 YES	
						08KEF003	Kefir, plain g	400 g	l		1	2 X	X	X	X		1 YES	
						08KEF004	Kefir, plain g	150 g	kom		1	2 X	X	X	X		1 YES	
						08KEF005	Kefir, plain ml	500 ml	l		1	2 X	X	X	X		1 YES	
						08KEF006	Kefir, plain ml	200 ml - 500 ml	l		1	2 X	X	X	X		1 YES	
						08KEF007	Kefir, plain g	175 g	kom		1	2 X	X	X	X		1 YES	
						08KEF008	Kefir, plain g	130 g - 200 g	kom		1	2 X	X	X	X		1 YES	
						08KEF009	Kefir, plain g	200 g - 500 g	kg		1	2 X	X	X	X		1 YES	
						08KEF010	Kefir, plain g	175 g	kom		1	2 X	X	X	X		1 YES	
						08KEF011	Kefir, plain g	130 g - 200 g	kom		1	2 X	X	X	X		1 YES	
						08KEF012	Kefir, plain g	200 g - 500 g	kg		1	2 X	X	X	X		1 YES	
						08KEF013	Kefir, plain g	500 g - 1 kg	kg		1	2 X	X	X	X		1 YES	
						08MLE	Milk	08MLE04	Milk, paste ml	1 l	l		1	3 X				
				08MLE04	Milk, paste ml			1 l	l		1	2 X	X	X	X		1 YES	
				08MLE04	Milk, steril ml			200 ml	kom		0,2	2 X	X	X	X		1 YES	
		08MLE04	Milk, steril ml	5 l	kg				1	2 X	X	X	X		1 YES			
		08MLE04	Milk, steril ml	1 l	l				1	2 X	X	X	X		1 YES			
		08MLE04	Milk, steril ml	1 l	l				1	2 X	X	X	X		1 YES			
		08MLE05	Milk, steril ml	200 ml	kom				0,2	2 X	X	X	X		1 YES			
		08MLE05	Milk, steril ml	500 ml	l				1	2 X	X	X	X		1 YES			
		08MLE05	Milk, steril ml	1 l	l				1	2 X	X	X	X		1 YES			
		08MLE05	Milk, steril ml	1 l	l				1	2 X	X	X	X		1 YES			
		08MLE01	Milk, steril ml	1 l	l				1	2 X	X	X	X		9 YES			
		08MLE01	Milk, steril ml	1 l	l				1	2 X	X	X	X		10 YES			
		08MLE01	Milk, steril ml	500 ml	kom				0,5	2 X	X	X	X		34 YES			
		08MNF	Milk-based	08MNF00	Milk-based ml			200 ml - 250 ml	kom		0,2	2 X	X	X			1 YES	
				08MNF00	Milk-based ml			200 ml - 250 ml	kom		0,2	2 X	X	X	X		1 YES	
				08MNF00	Milk-based ml			200 ml - 250 ml	kom		1	2 X	X	X	X		1 YES	
				08MNF00	Milk-based ml			500 ml	l		1	2 X	X	X	X		1 YES	
				08MNF00	Milk-based ml			500 ml	l		1	2 X	X	X	X		1 YES	
				08MNF00	Milk-based ml	330 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	450 ml	l		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	330 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	330 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	330 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	200 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	300 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	450 ml	kom		1	2 X	X	X	X		1 YES			
				08MNF00	Milk-based ml	1 l	l		1	2 X	X	X	X		1 YES			
		08WHE	Whey	08WHE00	Whey, frui ml	250 ml - 500 ml	l		1	2 X	X	X			1 YES			
				08FEI0218	Yoghurt, pl g	100 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0219	Yoghurt, pl g	125 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0220	Yoghurt, pl g	150 g	kom		0,15	2 X	X	X	X		1 YES			
				08FEI0221	Yoghurt, pl g	175 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0222	Yoghurt, pl g	200 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0223	Yoghurt, fr g	125 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0224	Yoghurt, fr g	200 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0225	Greek type g	140 g - 180 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0226	Greek type g	250 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0227	Greek type g	130 g - 500 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0228	Greek type g	400 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0229	Greek type g	1 kg	kg		1	2 X	X	X	X		1 YES			
		08FEI	Yoghurt	08FEI0230	Greek type g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0231	Yoghurt, fr g	130 g - 200 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0232	Yoghurt, fr g	250 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0233	Yoghurt, fr g	500 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0234	Yoghurt, fr ml	300 ml	kom		1	2 X	X	X	X		1 YES			
				08FEI0235	Yoghurt, fr g	125 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0236	Yoghurt, fr g	200 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0237	Yoghurt, fr g	125 g	kom		0,125	2 X	X	X	X		1 YES			
				08FEI0238	Yoghurt, fr g	200 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0239	Yoghurt, fr g	125 g - 210 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0240	Yoghurt, fr g	130 g - 200 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0241	Yoghurt, fr g	250 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0242	Yoghurt, fr g	330 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0243	Yoghurt, fr g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0244	Yoghurt, fr g	150 g	kom		0,15	2 X	X	X	X		1 YES			
				08FEI0245	Yoghurt, fr g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0246	Yoghurt, fr g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0247	Yoghurt, fr g	180 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0248	Yoghurt, pl g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0249	Yoghurt, pl g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0250	Yoghurt, pl g	250 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0251	Yoghurt, pl g	250 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0252	Yoghurt, pl g	500 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0253	Yoghurt, pl g	150 g	kom		1	2 X	X	X	X		1 YES			
				08FEI0254	Yoghurt, pl g	400 g	kg		1	2 X	X	X	X		1 YES			
				08FEI0255	Yoghurt, pl g	130 g - 200 g	kom		1	2 X	X	X	X		1 YES			
		08FEI0256	Yoghurt, vi g	150 g	kom		1	2 X	X	X	X		1 YES					
		08FEI0257	Yoghurt, pl g	150 g	kom		0,15	2 X	X	X	X		1 YES					

			08FEI0258	Yoghurt, pl	g	315	kom	0,315	2	X							1	YES	
			08FEI0132	Yoghurt, pl	g	250	kom	0,2	2		X							3	YES
			08FEI0002	Yoghurt, pl	g	130	- 200	kom	1	2	X	X	X	X				10	YES
			08FEI0018	Yoghurt, fr	g	150	- 180	kom	0,125	2		X	X	X	X			42	YES
			08FEI0051	Yoghurt, w	g	140	- 180	kom	0,14	2		X						98	YES
		08MLN	Milk-basec	08MLN001	Milk-basec	ml	200	- 50	l	1	2	X		X	X			1	YES
				08MLN002	Milk-basec	ml	250	ml	kom	0,25	2	X		X	X			1	YES
		08KML	Sour milk	08KML000	Sour milk,	g	500	g	kg	1	2	X						1	YES
		08MLD	Desserts	08MLD001	Dessert, cl	g	30	g	kom	1	2	X		X	X			1	YES
				08MLD002	Dessert, cl	g	30	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	30	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	155	g	kg	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	30	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	51	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	250	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	90	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	90	g	kom	1	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	28	g	kom	0,028	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	130	g	kom	0,13	2	X		X	X			1	YES
				08MLD003	Dessert, cl	g	30	g	kom	0,03	2	X		X	X			1	YES
				08MLD004	Dessert, cl	g	30	g	kom	0,03	2	X		X	X			1	YES
		08SME	Cream	08SME003	Sour cream	g	5	kg	kg	1	2	X		X	X	X		1	YES
				08SME003	Cooking cr	ml	200	ml	kg	1	2	X		X	X	X		1	YES
				08SME003	Cooking cr	ml	330	ml	kg	1	2	X		X	X	X		1	YES
				08SME003	Cooking cr	ml	500	ml - 1	l	1	2	X		X	X	X		1	YES
				08SME003	Cream, 20'	ml	200	ml	l	1	2	X		X	X	X		1	YES
				08SME003	Cream, 30'	ml	200	ml	l	1	2	X		X	X	X		1	YES
				08SME003	Cream, 30'	ml	500	ml	l	1	2	X		X	X	X		1	YES
				08SME003	Cream, 32'	ml	150	ml	l	1	2	X		X	X	X		1	YES
				08SME003	Cream, at	ml	250	ml	l	1	2	X		X	X	X		1	YES
				08SME004	Cream, for	ml	500	ml - 1	l	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	500	g - 1	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	250	g	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	250	g	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	130	g	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	150	g	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	250	g	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	500	g - 1	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	150	g	kg	1	2	X		X	X	X		1	YES
				08SME004	Sour cream	g	300	g	kg	1	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	315	g	kg	1	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	325	g	kg	1	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	330	g	kg	1	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	800	g	kg	1	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	150	g	kom	0,15	2	X		X	X	X		1	YES
				08SME005	Cream, 20'	ml	500	ml	kom	0,5	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	130	g	kom	0,13	2	X		X	X	X		1	YES
				08SME005	Sour cream	g	315	g	kom	0,315	2	X		X	X	X		1	YES
				08SME001	Cream, for	ml	500	ml	l	1	2	X		X				15	YES
		08MAS	Butter	08MAS000	Butter, 80-	g	10	kg	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, 80-	g	100	g	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, 80-	g	250	g	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, 80-	g	100	g	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, 80-	g	150	g	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, 80-	g	250	g	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, 80-	g	250	g	kg	1	2	X		X	X	X		1	YES
				08MAS001	Butter, sal	g	250	g	kg	1	2	X		X	X	X		1	YES
		08SIR	Cheese	08SIR0114	Cheese, fo	g	150	g	kg	1	2	X		X	X	X		1	YES
				08SIR0115	Cheese, fo	g	200	g	kg	1	2	X		X	X	X		1	YES
				08SIR0116	Cheese, fo	g	1	kg	kg	1	2	X		X	X	X		1	YES
				08SIR0117	Cheese, fo	g	5	kg	kg	1	2	X		X	X	X		1	YES
				08SIR0118	Cheese, fo	g	1	kg	kg	1	2	X		X	X	X		1	YES
				08SIR0119	Cheese, fo	g	150	g	kg	1	2	X		X	X	X		1	YES
				08SIR0120	Cheese, h	g	180	g	kg	1	2	X		X	X	X		1	YES
				08SIR0121	Cheese, pr	g	140	g	kg	1	2	X		X	X	X		1	YES
				08SIR0122	Cheese, pr	g	100	g	kg	1	2	X		X	X	X		1	YES
				08SIR0123	Cheese, pr	g	140	g	kg	1	2	X		X	X	X		1	YES
				08SIR0124	Cheese, pr	g	100	g	l	1	2	X		X	X	X		1	YES
				08SIR0125	Cheese, pr	g	125	g	kg	1	2	X		X	X	X		1	YES
				08SIR0126	Cheese, se	g	200	g	kg	1	2	X		X	X	X		1	YES
				08SIR0127	Cheese, se	g	700	g	kg	1	2	X		X	X	X		1	YES
				08SIR0128	Cheese, se	g	700	g	kg	1	2	X		X	X	X		1	YES
				08SIR0129	Cheese, se	g	125	g	kg	1	2	X		X	X	X		1	YES
				08SIR0130	Cheese, se	g	700	g	kg	1	2	X		X	X	X		1	YES
				08SIR0131	Cheese, se	g	125	g	kg	1	2	X		X	X	X		1	YES
				08SIR0132	Cheese, se	g	125	g	kg	1	2	X		X	X	X		1	YES
				08SIR0133	Cheese, se	g	140	g - 250	kg	1	2	X		X	X	X		1	YES
				08SIR0134	Cheese, se	g	100	g	kg	1	2	X		X	X	X		1	YES
				08SIR0135	Cheese, se	g	200	g	kg	1	2	X		X	X	X		1	YES
				08SIR0136	Cheese, se	g	120	g	kg	1	2	X		X	X	X		1	YES
				08SIR0137	Cheese, so	g	500	g	kg	1	2	X		X	X	X		1	YES
				08SIR0138	Cheese, so	g	200	g	kg	1	2	X		X	X	X		1	YES
				08SIR0139	Cheese, so	g	100	g	kg	1	2	X		X	X	X		1	YES
				08SIR0140	Cheese, so	g	150	g - 500	kg	1	2	X		X	X	X		1	YES
				08SIR0141	Cheese, so	g	100	g	kg	1	2	X		X	X	X		1	YES
				08SIR0142	Cheese, so	g	200	g	kg	1	2	X		X	X	X		1	YES
				08SIR0143	Cheese, so	g	120	g	kg	1	2	X		X	X	X		1	YES
				08SIR0144	Cheese, so	g	250	g	kg	1	2	X		X	X	X		1	YES
				08SIR0145	Cheese, so	g	200	g	kg	1	2	X		X	X	X		1	YES
				08SIR0146	Grilled che	g	225	g	kg	1	2	X		X	X	X		1	YES
				08SIR0147	Cheese, pr	g	150	g	kom	0,15	2	X		X	X	X		1	YES
				08SIR0148	Cheese, fo	g	150	g	kom	0,15	2	X		X	X	X		1	YES
				08SIR0149	Cheese, pr	g	2,5	kg	kg	1	2	X		X	X	X		1	YES
				08SIR0150	Cheese, pr	g	140	g	kom	0,14	2	X		X	X	X		1	YES
				08SIR0020	Cheese, se	g	140	g - 250	kg	1	2		X					21	YES
				08SIR0047	Cheese, so	g	150	g - 500	kg	1	2		X			X		45	YES
				08SIR0060	Cheese, se	g	100	g	kg	1	2		X					57	YES
		08NAM	Spreads	08NAM000	Spread, pl	g	180	g	kom	0,18	2	X		X	X	X		1	YES
				08NAM000	Spread, pl	g	200	g	kg	1	2	X		X	X	X		1	YES
				08NAM000	Spread, pl	g	200	g	kg	1	2	X		X	X	X		1	YES
				08NAM000	Spread, wi	g	200	g	kg	1	2	X		X	X	X		1	YES
				08NAM000	Spread, wi	g	200	g	kg	1	2	X		X	X	X		1	YES

4.5.8 Poland

Category	Subcategory	Food type	Unit	Ranges	Ordering u	Estimated	Type of VA	Public tenc	Excluded s	Cert. ECO	Cert. Quali	Foods with Priority	Valid
05	Poland-Mil	05BML Buttermilk	05BML000 Buttermilk	ml	1 l	1	2	X					1 YES
		05CRD Curd	05CRD000 Semi-fat ci	g	1 kg	kg	1	2	X				1 YES
			05CRD000 Semi-fat ci	g	250 g	kg	1	2	X				1 YES
		05CRM Cream	05CRM000 Cream (12 ml		250 ml	l	1	2	X				1 YES
			05CRM000 Cream (12 ml		330 ml	l	1	2	X				1 YES
			05CRM000 Cream (12 ml		500 ml	l	1	2	X				1 YES
			05CRM000 Cream (12 g		180 g	kg	1	2	X				1 YES
			05CRM000 Cream (15 ml		1 l	l	1	2	X				1 YES
			05CRM000 Cream (18 g		180 g	kg	1	2	X				1 YES
			05CRM000 Cream (18 ml		500 ml	l	1	2	X				1 YES
			05CRM000 Cream (18 g		400 g	kg	1	2	X				1 YES
		05CSE Cheese	05CSE000 Cheese (bl		1 kg	kg	1	2	X				1 YES
			05CSE000 Cheese (slf		1 kg	kg	1	2	X				1 YES
			05CSE000 Edam chee		150 g	kg	1	2	X				1 YES
			05CSE000 Edam chee		250 g	kg	1	2	X				1 YES
			05CSE000 Gouda che		150 g	kg	1	2	X				1 YES
			05CSE000 Gouda che		1 kg	kg	1	2	X				1 YES
		05GTD Goat dairy	05GTD000 Goat curd		150 g	kg	1	2	X				1 YES
			05GTD000 Goata nati		120 g - 125	kom	200	2	X				1 YES
		05KEF Kefir	05KEF000 Natural ke		500 g	kg	1	2	X				1 YES
			05KEF000 Natural ke		400 g	kg	1	2	X				1 YES
			05KEF000 Natural ke		1 l	l	1	2	X				1 YES
		05MAS Butter	05MAS000 Butter 82%		200 g	kg	1	2	X				1 YES
			05MAS000 Cairiffied f		500 g	kom	2	2	X	X			1 YES
		05MLK Milk	05MLK000 Milk (3,2%		1 l	l	1	2	X				1 YES
			05MLK000 Milk (2,0%		1 l	l	1	2	X				1 YES
			05MLK000 Milk (1,5%		1 l	l	1	2	X				1 YES
		05PLN Plant-base	05PLN000 Coconut y		120 g - 150	kom	15	2	X				1 YES
			05PLN000 Soy/oat dr		1 l	l	1	2	X				1 YES
		05YGT Yoghurt	05YGT000 Natural yo		450 ml	l	1	2	X				1 YES
			05YGT000 Natural yo		370 g	kg	1	2	X				1 YES
			05YGT000 Natural yo		1 l	l	1	2	X				1 YES
			05YGT000 Natural yo		330 g - 400	kg	1	2	X				1 YES
			05YGT000 Natural yo		320 g	kg	1	2	X				1 YES
			05YGT000 Natural yo		1 kg	kg	1	2	X				1 YES
			05YGT000 Fruit yogh		100 g	kom	1500	2	X				1 YES
			05YGT000 Fruit yogh		150 g	kom	800	2	X				1 YES
			05YGT000 Fruit yogh		180 g	kom	18	2	X				1 YES
			05YGT001 Greek yogl		330 g	kg	1	2	X				1 YES
			05YGT001 Greek yogl		330 g - 400	kg	1	2	X				1 YES
			05YGT001 Actimel yo		100 g	kom	24	2	X				1 YES
			05YGT001 Cream yog		400 ml	l	1	2	X				1 YES

4.5.9 Malta

Category	Subcategory	Food type	Unit	Ranges	Ordering u	Estimated	Type of VA	Public tenc	Excluded	s Cert.	ECO	Cert.	Quali Foods wit	Priority	Valid					
06	MALTA - N 06MLE	Milk	06MLE003 Milk, plain ml	1 l	l	1	1	X							1 YES					
			06MLE004 Milk, whole ml	1 l	l	1	1	X								1 YES				
			06MLE004 Milk, fresh ml	500 ml	l	1	1	X									1 YES			
			06MLE004 Milk, skimi ml	500 ml	l	1	1	X									1 YES			
			06MLE004 Milk, lacto ml	500 ml	l	1	1	X									1 YES			
			06MLE004 Milk, skimi ml	1 l	l	1	1	X									1 YES			
			06MLE004 Milk, lacto ml	1 l	l	1	1	X									1 YES			
			06MLE000 Milk, fresh ml	1 l	l	1	1	X									3 YES			
			06MNF	Milk-based	06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
					06MNF001 Milk based ml	500 ml	l	1	1	X								1 YES		
			06FEI	Yoghurt	06FEI0001 Yoghurt, 4, g	150 g	kom	0,15	1	X								1 YES		
					06FEI0200 Yoghurt, 1l g	150 g	kom	0,15	1	X								1 YES		
					06FEI0201 Yoghurt, 8l g	150 g	kom	1	1	X								1 YES		
					06FEI0202 Yoghurt, 8l ml	10 l	l	1	1	X								1 YES		
					06FEI0203 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0204 Yoghurt, n, ml	500 ml - 1 l	l	1	1	X								1 YES		
					06FEI0205 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0206 Yoghurt, n, g	150 g	kom	0,15	1	X								1 YES		
					06FEI0207 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0208 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0209 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0210 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0211 Fruit yoghi g	150 g	kom	0,15	1	X								1 YES		
					06FEI0212 Dessert, y g	150 g	kom	0,15	1	X								1 YES		
					06FEI0213 Yoghurt, la g	150 g	kom	0,15	1	X								1 YES		
					06FEI0214 Yoghurt, la g	150 g	kom	0,15	1	X								1 YES		
					06FEI0215 Yoghurt, la g	150 g	kom	0,15	1	X								1 YES		
					06FEI0216 Fruit yoghi g	110 g	kom	0,11	1	X								1 YES		
					06FEI0217 Fruit yoghi g	110 g	kg	1	1	X								1 YES		
					06FEI0218 Fruit yoghi g	110 g	kom	0,11	1	X								1 YES		
					06MLD	Desserts	06MLD002 Dessert, y, g	150 g	kg	1	1	X								1 YES
							06MLD002 Dessert, y, g	150 g	kg	1	1	X								1 YES
							06MLD002 Dessert, y, g	150 g	kg	1	1	X								1 YES
							06MLD00C Dessert, y, g	140 g - 180 kom	0,14	2	X									2 YES
							06MLD00C Dessert, y, g	140 g - 180 kom	0,14	2	X									3 YES
							06MLD00C Dessert, y, g	140 g - 180 kom	0,14	2	X				X		X			4 YES
							06MLD001 Dessert, m, g	80 g - 120 kom	0,08	2	X			X	X	X				5 YES
							06MLD002 Dessert, m, g	200 g - 250 kom	0,2	2	X			X	X	X				6 YES
			06MLD002 Dessert, y, g	1 kg			kg	1	2	X		X	X	X				7 YES		
			06MLD00C Dessert, y, g	140 g - 180 kom			0,14	2	X									8 YES		
			06MLD001 Dessert, y, g	80 g - 120 kom			0,08	2	X					X				10 YES		
			06MLD00C Dessert, y, g	140 g - 180 kom			0,14	2	X			X	X	X				11 YES		
			06MLD001 Dessert, y, g	200 g - 250 kom			0,2	2	X			X	X	X				12 YES		
			06MLD001 Dessert, y, g	500 g - 1 kg			1	2	X			X	X	X				13 YES		
			06MLD001 Dessert, y, g	10 kg			kg	1	2	X		X	X	X				14 YES		
			06MLD00C Dessert, ke g	140 g - 180 kom			0,15	2	X			X	X	X				15 YES		
			06MLD00C Dessert, ke g	200 g - 250 kom			0,2	2	X			X	X	X				16 YES		
			06MLD00C Dessert, ke g	500 g - 1 kg			1	2	X			X	X	X				17 YES		
			06MLD001 Dessert, ke g	10 kg			kg	1	2	X		X	X	X				18 YES		
			06MLD001 Milk rice, f, g	140 g - 180 kom			0,14	2	X									19 YES		
			06MLD001 Milk rice, c, g	140 g - 180 kom			0,14	2	X									20 YES		
			06MLD001 Milk rice, f, g	140 g - 180 kom			0,14	2	X									21 YES		
			06MLD001 Dessert, h, g	200 g - 250 kg			1	2	X									22 YES		
			06SME	Cream			06SME002 Crème frai ml	10 l	l	1	1	X							1 YES	
							06SME002 Crème frai g	250 g	kg	1	1	X							1 YES	
							06SME003 Crème frai g	500 g	kg	1	1	X							1 YES	
			06MAS	Butter			06MAS00C Butter, ran g	250 g	kg	1	1	X							1 YES	
							06MAS00C Butter, rav g	250 g	kg	1	1	X							2 YES	
			06SIR	Cheese			06SIR0091 Cheeselet, g	120 g	kg	1	1	X							1 YES	
							06SIR0103 Cheeselet, g	125 g	kg	1	1	X							1 YES	
							06SIR0104 Cheeselet, g	125 g	kg	1	1	X							1 YES	
							06SIR0105 Cheeselet, g	125 g	kg	1	1	X							1 YES	
							06SIR0106 Cheeselet, g	125 g	kg	1	1	X							1 YES	
							06SIR0107 Cheese, M g	125 g	kg	1	1	X								1 YES
					06SIR0108 Cheese, M g	150 g	kg	1	1	X								1 YES		
					06SIR0109 Cheese, M g	250 g	kg	1	1	X								1 YES		
					06SIR0110 Cheese, M g	1 kg	kg	1	1	X								1 YES		
					06SIR0111 Ricotta, Fri g	250 g	kg	1	1	X								1 YES		
					06SIR0112 Ricotta, Fri g	250 g	kg	1	1	X								1 YES		
					06SIR0114 Cheese, M g	150 g	kg	1	2	X								1 YES		