

Message 001

Communication from the Commission - TRIS/(2025) 3022

Directive (EU) 2015/1535

Notification: 2025/0639/HR

Notification of a draft text from a Member State

Notification – Notification – Notifizierung – Нотификация – Oznámení – Notifikation – Γνωστοποίηση – Notificación – Teavitamine – Ilmoitus – Obavijest – Bejelentés – Notifica – Pranešimas – Paziņojums – Notifika – Kennisgeving – Zawiadomienie – Notificação – Notificare – Oznámenie – Obvestilo – Anmälan – Fógra a thabhairt

Does not open the delays - N'ouvre pas de délai - Kein Fristbeginn - Не се предвижда период на прекъсване - Nezahajuje prodlení - Fristerne indledes ikke - Καμμία έναρξη προθεσμίας - No abre el plazo - Viivituste perioodi ei avata - Määräaika ei ala tästä - Ne otvara razdoblje kašnjenja - Nem nyitja meg a késésekét - Non fa decorrere la mora - Atidėjimai nepradedami - Atlikšanas laikposms nesākas - Ma jiftaħx il-perijodi ta' dewmien - Geen termijnbegin - Nie otwiera opóźnień - Não inicia o prazo - Nu deschide perioadele de stagnare - Nezačína oneskorenia - Ne uvaja zamud - Inleder ingen frist - Ní osclaíonn sé na moilleanna

MSG: 20253022.EN

1. MSG 001 IND 2025 0639 HR EN 21-10-2025 HR NOTIF

2. Croatia

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4. 2025/0639/HR - C00A - AGRICULTURE, FISHING AND FOODSTUFFS

5. Amendment to the "Proven Quality" Product Specification for mushrooms.

6. Mushrooms

7.

8. The Croatian Chamber of Agriculture, as the applicant for the Request for Amendment to the "Proven Quality" Product Specification for mushrooms, partially referred to the EU Regulation (REGULATION (EC) No. 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL) when explaining the requested amendments to the Product Specification in question, while the amendment to the Product Specification was drafted in accordance with the Ordinance on the National Quality System for Agricultural and Food Products "Proven Quality" (Official Gazette, Nos. 18/20, 93/21, 128/22 and 20/24).

The amendment to the "Proven Quality" Product Specification for mushrooms aims to enable a more efficient implementation of the system in the mushroom sector, and the amendment includes the following points:

- 3.3. Duration of transport
- 3.4. Storage and reception of mushrooms
- 4.4. Labelling and packaging of mushrooms.

Changes to the text of the Specification in the document are marked and visible using the Track changes feature.

9. EXPLANATION OF THE TEXT OF THE AMENDMENT TO THE "PROVEN QUALITY" PRODUCT SPECIFICATION for mushrooms:

Point 3.3 Duration of transport

Proposed amendment:

If the time from the start of harvesting to delivery to the customer does not exceed 3 hours, during that period it is not necessary to store in cold rooms at a temperature of a minimum of 2 °C to a maximum of 7 °C, provided that the quantity of mushrooms delivered in the specified time interval does not exceed 50 kg.

Grounds for the amendment:

Distribution within three (3) hours of the start of harvest is carried out exclusively as direct sales at the producer's doorstep or delivery to the end customer within the local radius via a short sales chain. In such cases, without prior cooling, harvesting, sorting, packaging and delivery must be in an uninterrupted sequence, without storage and unnecessary manipulation.

Mushrooms are stored until delivery in a closed, clean, ventilated and temperature-stable space, without direct sunlight and heat. Since mushroom manipulation takes place continuously and in small quantities, cooling within this time frame is neither efficient nor technologically justified, while frequent introduction of mushrooms into the refrigerator would anyway disrupt the microclimate inside the refrigerator.

Point 3.4 Reception and storage of mushrooms

Proposed amendment:

Sensory properties of oyster mushrooms: Instead of the current formulation "characteristic brown colour", it is proposed to replace it with the expression: "characteristic colours for the cultivated oyster mushroom strain"

Grounds for the amendment:

This formulation is factually accurate because it encompasses the breeding varieties of oyster mushrooms

(brown, pink, yellow, blue, white), clearly indicating that the colour is inherent to a specific strain, not a pre-defined standard.

4. 4. Marking and packaging

Proposed amendment:

If the time from harvest to delivery to the customer lasts up to a maximum of 3 hours, during this time there is no need to label the mushrooms with the Proven Quality sign, nor to sort and pack them in cold storage. The following shall be used as packaging materials: plastics (PE, PP, PS, PET), paper, cardboard, multi-layer cardboard, stretch foils and flowpack foils (BOPP). The packaging with mushrooms must be stacked in such a way that the upper layers do not press the lower layers, and there is no lateral pressure.

Grounds for the amendment:

In addition to the above, paper must also be included as packaging raw material.

10. Reference(s) to basic text(s): The basic texts were submitted with a previous notification:
2024/0447/HR

11. No

12.

13. No

14. No

15. No

16.

TBT aspects: No

SPS aspects: No

European Commission

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