



CBI
Ministry of Foreign Affairs

CBI Product Factsheet:

Fresh Chilli Peppers in Europe

Introduction

The European market for fresh chilli peppers is a specialised market, which is supplied primarily by producers in Southern Europe, Turkey and Northern Africa. Opportunities can be found in specific varieties.

Product definition

The chilli pepper is the fruit of plants from the genus *Capsicum*. Red chillies contain large amounts of vitamin C and small amounts of carotene (provitamin A). Considerably lower amounts of both substances are contained in yellow and, especially, green chillies (which are essentially unripe fruit). Peppers are also a good source of most B vitamins, particularly vitamin B6. They are very high in potassium, magnesium and iron. The substances that give chilli peppers their intensity are called capsaicinoids.

The five domesticated species of chilli peppers are as follows:

- *Capsicum Annuum*: (Varieties including wax, cayenne, jalapeño and chiltepin)
- *Capsicum Baccatum*: (South American aji peppers)
- *Capsicum Chinense*: (Naga, habanero, Datil and Scotch bonnet)
- *Capsicum Frutescens*: (Malagueta, tabasco and Thai peppers, piri piri, and Malawian Kambuzi)
- *Capsicum Pubescens*: (South American rocoto peppers)

Table 1: CN commodity code for fresh chilli peppers

Number	Product
07096099	Fresh or chilled fruits of the genus <i>Capsicum</i> or <i>pimenta</i> (excl. for industrial manufacture of capsaicin or capsaicin oleoresin dyes, for industrial manufacture of essential oils or resinoids, and sweet peppers)

Source: Eurostat Comext.

Product specification

Quality:

Chilli peppers can be divided in three classes according to quality: Extra Class, Class I and Class II. Information on the quality requirements for each class is contained in the [Codex Alimentarius](#) ('Food code' of WHO and FAO) and in the [UNECE Marketing Standard on Chilli Peppers](#). The [General Marketing Standards of Regulation \(EC\) No. 543/2011](#) apply. Chilli peppers should be intact, clean and sound, practically free of pests, damage, abnormal external moisture and internal browning, in addition to being able to withstand transport and handling.

In the Annex to the same [UNECE Marketing Standard on Chilli Peppers](#), chilli peppers are differentiated into 'mild', 'medium', 'hot' and 'extra hot' varieties, depending upon the total amount of capsaicinoids per microgram of dry weight.

Size:

The EU regulations on size are presented in Part III of the [UNECE Marketing Standard on Chilli Peppers](#). As explained in these regulations, the chilli peppers in a package must be uniform and that packages should contain only chilli peppers of the same origin, variety or commercial type, quality and size (if sized). Nevertheless, a mixture of chilli peppers of distinctly different colours and/or commercial types may be packed together in a sales package, provided they are uniform in quality and, for each colour and/or commercial type concerned, origin.

The size of chilli peppers is determined by either length or diameter. (The following bullet points apply only to Extra Class and Class I).

- Sized by length:
 - Size Code 1: peppers < 4 cm.
 - Size Code 2: peppers 4–8 cm.
 - Size Code 3; peppers 8–12 cm.
 - Size Code 4: peppers 12–16 cm.
 - Size Code 5: peppers > 16 cm.
- Sized by diameter:
 - The difference between the diameters of chilli peppers in the same package may not exceed 2 cm.

- Provisions concerning the allowable size of chilli peppers are followed by provisions concerning tolerances, which appear in Part IV of the regulations. It is acceptable for about 10% percent of the product to be of the next lower standard.

Packaging:

Chilli peppers should be packed in a way that ensures proper protection for the product.

The visible part of the contents of the package must be representative of the entire contents.

The materials used inside the package must be clean and of such a quality that it prevents any external or internal damage to the produce. The use of materials (particularly paper or stamps bearing trade specifications) is allowed, provided that the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they leave neither visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

Labelling:

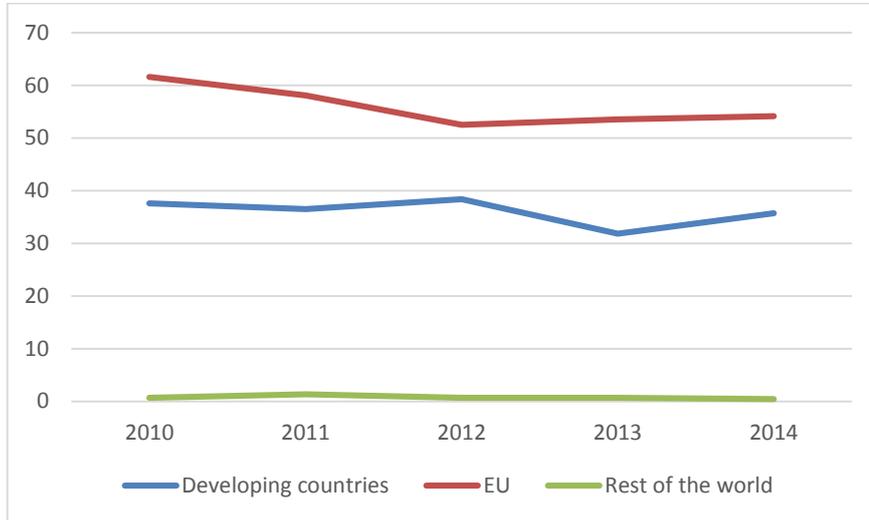
- To protect the right of consumers in the EU to access useful and appropriate information, [Regulation \(EU\) No. 1169/2011](#) establishes the general principles, requirements and responsibilities governing food information, particularly with regard to food labelling.
- Each package must bear the following details, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:
 - Information about the packer/dispatcher and or shipper
 - The nature of the product (including chilli peppers, if this is not visible from the outside)
 - Country of origin of the product
 - The class and size of the product
- Additional information about labelling, packaging and quality is available in the [Codex Alimentarius Standard for Chilli Peppers](#) and the [CBI Market Intelligence Platform for Fresh Fruits and Vegetables](#).

What is the demand for chilli peppers in Europe?

General information and figures about production and trade developments in the European market is provided in the [CBI Tradewatch for Fresh Fruit and Vegetables](#) on the [CBI Market Intelligence Platform](#). This section provides detailed statistics concerning the production, trade and consumption of fresh chilli peppers.

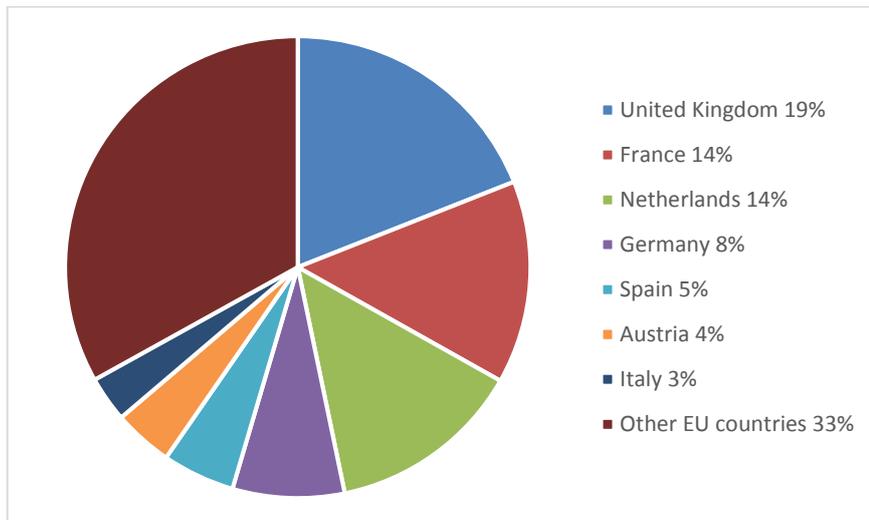
Import

Figure 1: EU imports of chilli peppers (in 1,000 tonnes)



Source: [Market Access Database](#) (Comext)

Figure 2: Import volume of chilli peppers in 2014; share per EU country



Source: [Market Access Database](#) (Comext), calculation by ICI Business

Interpretations and opportunities

The import of fresh chilli peppers to the European market from developing countries fluctuates between 30 thousand and 40 thousand tonnes annually, with an average value of €45 million. The United Kingdom, France and the Netherlands are the leading importing countries. France is the most significant importer of chilli peppers from outside the EU, importing over 10,000 tonnes directly from Morocco. The UK is an important buyer of chilli peppers originating from Ghana, Kenya and Uganda.

Fresh chilli peppers are often considered ethnic foods, and European countries (e.g. France and the UK) with historical ties to tropical and sub-countries are naturally larger markets, due to their larger population of ethnic African, South American or Asian people.

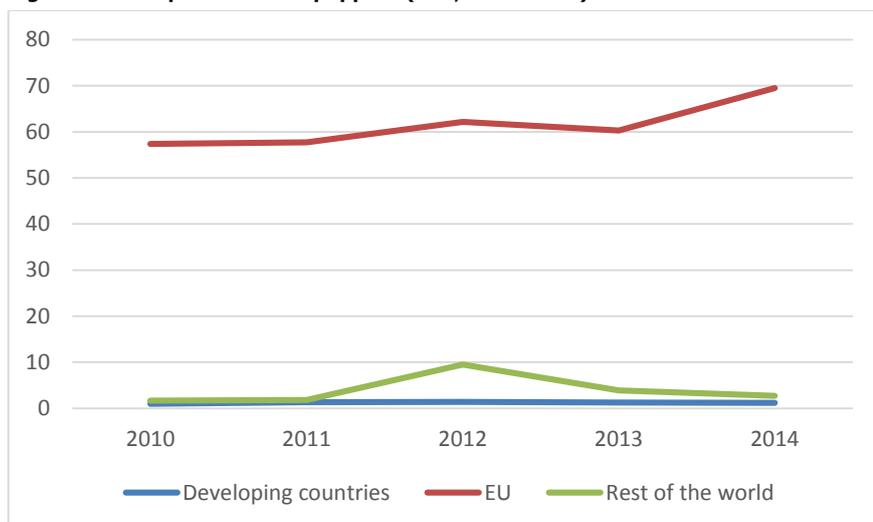
Morocco (15,700 tonnes) and Turkey (7,200 tonnes) are the leading suppliers of chilli peppers from outside Europe. Other medium-to-large suppliers in 2014 included Ghana, Macedonia, Kenya, Uganda and India, each supplying 1,300–2,000 tonnes.

Wholesalers in the European market favour larger producers, for reasons of supply certainty.

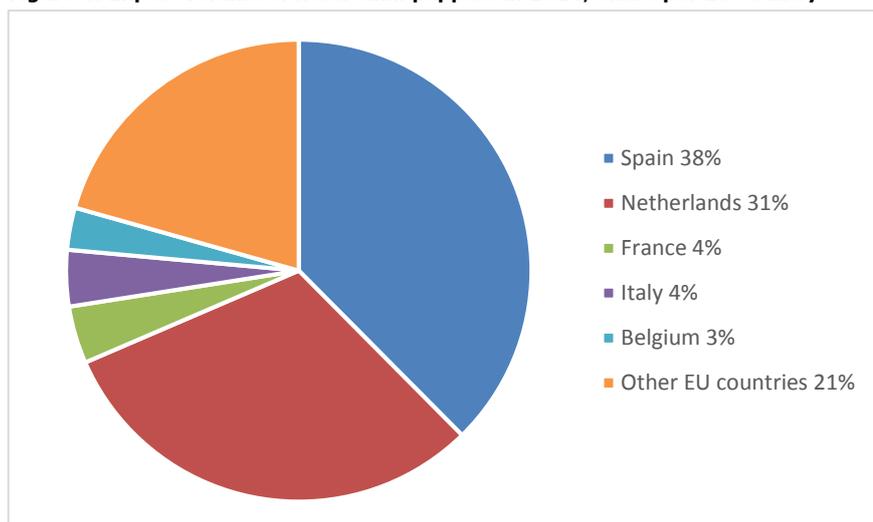
Tips:

- Consider using the established trade routes in consumption markets (e.g. the UK and France) or trade hubs (e.g. the Netherlands).
- Find a European importer by presenting yourself at trade fairs (e.g. Fruit Logistica). Additional information is available at the following address: <http://www.fruitlogistica.de/en/>

Export

Figure 3: EU exports of chilli peppers (in 1,000 tonnes)

Source: [Market Access Database](#) (Comext)

Figure 4: Export volume of fresh chilli peppers in 2014; share per EU country

Source: [Market Access Database](#) (Comext), calculation by ICI Business

Interpretations and opportunities

European exports of chilli peppers increased from around 65 thousand tons in 2013 to about 73 thousand tons in 2014. Nearly 95% of all European chilli pepper exports are destined for intra-EU trade.

The leading exporting countries for chilli peppers in Europe are Spain and the Netherlands. Spain exports predominantly its own production, while the Netherlands also re-exports imported chilli peppers in the winter season. The UK is the largest end market in the EU, with an estimated net import of 16 thousand tonnes.

The total EU exports of chilli peppers are valued at almost €130 million. Of this amount, €120 million represents export to EU member states.

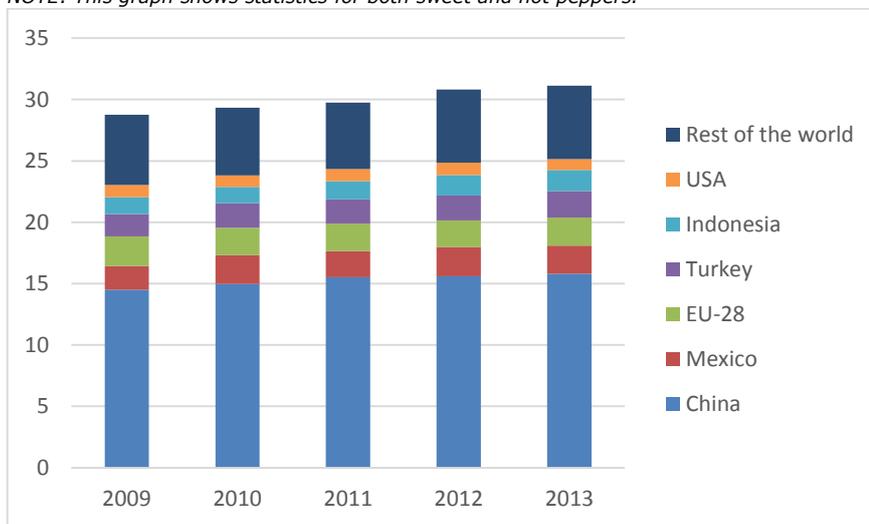
Tip:

- Consider entering the European market directly where consumption is high (e.g. the UK), or use the Netherlands as an entry point to other EU markets.

Production

Figure 5: Global production of peppers (in million tonnes)

NOTE: This graph shows statistics for both sweet and hot peppers.



Source: [FAOSTAT](#)

Interpretations and opportunities

There are no exact production statistics for chilli peppers. The total annual production of pepper varieties (Capsicum & Pimenta) is estimated to exceed 30 million tonnes, with an annual increase of around 2%. The production of chilli peppers is much smaller than the production of sweet pepper varieties. For example, according to the United States Department of Agriculture ([USDA](#)), the United States produced 696 thousand tonnes of sweet bell peppers and 210 thousand tonnes chilli peppers in 2014. The production of chilli peppers thus amounted to only 30% of bell pepper production.

India and China are major producers of chilli peppers. Much of the production in India and China is used to supply their own or nearby Asian markets, as well as for drying or processing purposes. Latin America and the USA also have large production, with many different varieties of chilli peppers. In the case of fresh chilli peppers, the leading suppliers to Europe are producers in Europe, Turkey and northern Africa.

In Spain, the Netherlands, Belgium and Italy, export volumes greatly exceed import volumes, thus indicating that these countries are dominant producers of chilli peppers.

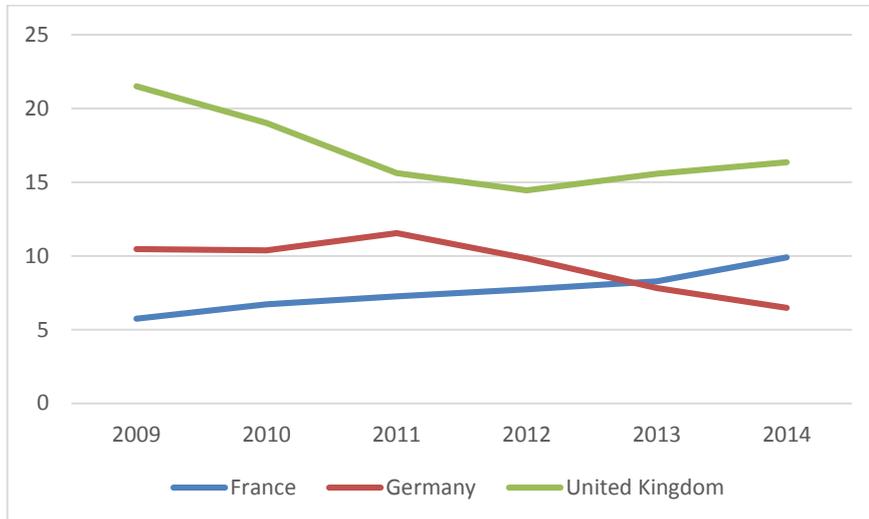
Spain produces peppers that are supplied throughout Europe. Imports from outside Europe are either counter-seasonal or special varieties intended for Asian and African consumers. Because the demand for chilli peppers is stable, the market can respond strongly to changes in supply. Being able to supply the right variety is crucial.

Tips:

- Information about varieties and characteristics of chilli peppers on such websites as [Thechileman](#) and [Chillibase](#). [The Chile Pepper Institute](#) and the [USDA](#) provide information about production in the USA.
- Exporting fresh chilli peppers to Europe is possible throughout the year, but it depends upon specific varieties. Ask your buyer about the varieties that offer the best opportunities.

Consumption statistics

Figure 6: Estimated consumption (in 1,000 tonnes); based on import and export data, excluding local production



Source: [Market Access Database](#) (Comext)

Interpretations and opportunities

Reliable data on the consumption of fresh chilli peppers in the European market are not available, due to the lack of production figures. Rough estimates can be made for the UK, France, Germany and other end markets based on import and export figures. Consumption is increasing in the UK and France, while the market appears to be decreasing in Germany.

Tip:

- Explore new or special varieties for the European market in order to distinguish yourself from the large producers in and nearby the European Union.

Which trends offer opportunities on the European market for chilli peppers?

[CBI Trend mapping](#) provides information on general trends in the European market for fresh fruits and vegetables. This section provides details about specific trends in the market for fresh chilli peppers.

Innovating cuisine: The market for fresh chilli peppers can be divided into two consumer segments: ethnic and non-ethnic. Ethnic consumers are quite accustomed to the product and cooking methods. Non-ethnic consumers are not as familiar with such products, and they therefore require additional attention in terms of marketing. Peppers are used primarily as an ingredient in spicy dishes. Although such dishes are less common in North-Western Europe, many consumers are willing to try 'new' products. Asian cuisine (e.g. Indian, Thai, Chinese) is constantly undergoing innovation. This offers opportunities for suppliers of special chillies, and it may stimulate future demand.

Tip:

- Define a common strategy with your buyer in order to inform the consumers about the usage and possibilities of chilli peppers in their home cooking (e.g. by offering recipes).

Growing interest in sustainability: In Europe, trends in the consumption of fresh fruits and vegetables are developing towards more sustainable approaches to production and processing. Environmental and social issues are becoming increasingly important. Social and environmental certification schemes include actions aimed at sharply reducing and registering the use of pesticides, taking action to ensure the safety of employees and/or even including price guarantees. Certification schemes that are in line with the [Global Social Compliance Program \(GSCP\)](#) are more likely to be accepted by European supermarkets.

Tips:

- Consult the [Global Social Compliance Program \(GSCP\)](#) website for more information about social and environmental conduct.
- Information on CSR labels and certification is available in the [Standards Map database](#).

Attention to health food: Consumers in Europe are becoming more aware of health-related issues, and they are paying more attention to their diet. In addition to their function of adding flavour and spice to food, the health benefits of chilli peppers are gaining fame as well.

Organic niche: The increased attention to health and the environment is also generating increased interest in organically produced fruits and vegetables. Although demand for organic chilli peppers is small, there are specialised channels, and general growth is expected in the organic niche.

Tips:

- Read more about organic farming on the [Soil Association website](#).
- Consult the website of the website of [Organic-Bio](#) to find specialised buyers of organic chilli peppers.

Geographical differences: In general, there is a growing market for niche products in Europe. Eastern European countries constitute a growing end market. Growth can come from countries like Bulgaria, Hungary and Romania. Less growth in the end market for chilli peppers is expected in North-West Europe, as such growth would need to come from Asian and African consumers and/or from changes in the eating habits of European consumers.

Tip:

- Pay attention to the special culinary value of your produce. Promoting various ways to use chilli peppers could help to increase consumption.

With which requirements should chilli peppers comply in order to be allowed on the European market?

Buyer requirements can be divided into (1) musts (e.g. legal requirements), which must be met in order to enter the market; (2) common requirements (which have been implemented by most competitors), with which you should comply in order to stay abreast of the market; and (3) niche market requirements for specific segments.

For general information, see also the buyer requirements for fresh fruits and vegetables on the [CBI Market Intelligence Platform for fresh fruits and vegetables](#).

Requirements that must be met

Pesticides

Pesticide residues constitute a crucial issue for suppliers of fruits and vegetables. With the objective of avoiding health and environmental damage, the EU has set maximum residue levels (MRLs) for pesticides in and on food products. Products containing more pesticides than allowed will be withdrawn from the EU market. Note that buyers in several member states (e.g. the UK, Germany, the Netherlands and Austria) use MRLs that are stricter than those specified in EU legislation.

Tips:

- To identify the MRLs that are relevant for chilli peppers, consult the EU [MRL database](#), which contains all harmonised MRLs. The database is searchable according to product or pesticide used, and it provides lists of the MRLs associated with specific products and pesticides. Additional information about [MRLs is available in the EU Export Helpdesk](#).
- Reduce the amount of pesticides by applying [integrated pest management](#) (IPM) in production. IPM is an agricultural pest control strategy that includes growing practices and chemical management.
- Ask your buyers whether they have any additional requirements concerning MRLs and pesticide use.

Plant health

Fruits and vegetables exported to the EU must comply with EU legislation on plant health. The EU has imposed [phytosanitary requirements](#) in order to prevent the introduction and spread of organisms that could be harmful to plants and plant products within the EU. The following are the most important implications of these requirements:

- Certain listed organisms may not be imported into the EU, except under specific circumstances. EU control measures are subject to change.
- Plants or plant products specified in Part B, Annex V of Directive [2000/29/EC](#) must be accompanied by plant health certificates.

Tips:

- Check with the relevant National Plant Protection Organisation (NPPO) or your EU importer to learn the requirements for your product. Click [here](#) for a list of NPPOs. A model phytosanitary certificate is available through [Annex VII](#) of the Plant Health Directive.
- Read more about [plant health in the EU Export Helpdesk](#).

Contaminants

Contaminants are substances that are not added to food intentionally, but which may be present as a result of the various stages of its production, packaging, transport or warehousing. With the objective of avoiding negative impact on the quality of food and risk to human health, the EU has set limits for several contaminants.

Tips:

- Identify the relevant contaminant levels in the annex of [Regulation \(EC\) 1881/2006](#). All contaminants are presented, and maximum levels are provided for each product or group of products.
- Learn more about prevention and reduction of lead contamination in the [Code of Practice](#) published by the Codex Alimentarius.
- Consult the European Commission's factsheet on food contaminants '[Managing food contaminants: how the EU ensures that our food is safe](#)', and read more about [contaminants in the EU Export Helpdesk](#).

Control of food imported to the EU

To ensure food safety and avoid environmental damage, the EU has adopted several Regulations and Directives that restrict the use of certain chemicals. Your products will be subject to official inspections, which are conducted to ensure that all foods marketed within the EU market are safe (i.e. in compliance with the applicable requirements). There are three types of inspections:

- Documentary inspections
- Identity inspections
- Physical inspections

In the event of repeated non-compliance of specific products originating from particular countries, the EU can decide to perform higher-level inspections or to impose emergency measures. Although inspections can be performed at all stages of import and marketing in the EU, most checks are performed at the points of entry to the EU.

Switzerland, Norway, Iceland and Liechtenstein are not EU member states, but they are part of the European Free Trade Association (EFTA). Their food laws are largely identical to those specified in EU legislation, although some aspects may differ. In Switzerland, import inspections are the responsibility of the [Swiss Customs Administration](#) and the [Federal Office of Public Health](#).

Tips:

- Become familiar with the procedures. Failure to follow the proper procedures could result in decreased and delayed orders, increased costs and actions by EU enforcement authorities.
- Make sure that the accompanying documents correspond exactly to the food products contained in the consignment.
- Check to determine whether any increased levels of control apply.
- Read more about [health control in the EU Export Helpdesk](#).

Full overview of requirements

For a full overview of requirements, consult the [EU Export Helpdesk](#), which provides information about fresh chilli peppers under the product code 07096099.

Common buyer requirements:

Certification as guarantee

Given the high priority assigned to food safety in all EU food sectors, you can expect most buyers to request additional guarantees in the form of certification. The most commonly requested food-safety certification scheme, [GLOBALG.A.P.](#), is, essential for exporting chilli peppers to the EU, especially through supermarkets. This pre-farm gate standard covers the entire agricultural production process, from before the plant is in the ground to the non-processed product (it does not extend to processing).

Other food-safety management systems that can be required include the British Retail Consortium ([BRC](#)) and the International Food Standard ([IFS](#)), [FSSC22000](#) or [SQF](#). These management systems are in addition to GLOBALG.A.P., and they are recognised by the [Global Food Safety Initiative \(GFSI\)](#).

Tips:

- Identify the food-safety management systems that are most commonly requested in your target market. Expect GLOBALG.A.P. to be one of them.
- Read more on the different Food-Safety Management Systems at the [Standards Map](#).
- Be aware that food safety is a major issue. Work proactively with buyers to improve food safety, taking care to be transparent and current with regard to buyer requirements and regulations.

Quality standards

The General EU Marketing Standards also apply to fresh chilli peppers. Many EU buyers require compliance with the standards of the United Nations Economic Commission for Europe ([UNECE](#)) or the [Codex Alimentarius Commission](#) (CAC). It should be noted that quality refers to both the safety and quality of food.

Tip:

- Make sure to supply the level of quality agreed upon in the product specifications.

Niche markets: Organic and Fair trade

Organic: A growing niche market

Consumers in the EU are increasingly expressing a preference for food products that have been produced and processed by natural methods. The market for organic chilli peppers is small, but it is growing along with the increasing demand for organic fruits and vegetables in general. In order to market organic products in the EU, you must use organic production methods, as specified in [EU legislation](#). Furthermore, you must have used these production methods for at least two years before you will be allowed to market the fruits and vegetables as organic. In addition, you (or your EU importer) must apply for import authorisation from EU organic control bodies. After being audited by an accredited certifier, you will be eligible to use the EU organic logo on your products, as along with the logo of the standard holder (e.g. [Soil Association](#) [especially relevant in the UK], [Naturland](#) [Germany] or [Bio Suisse](#) [Switzerland]). Regardless of several minor differences, all of these standards comply with the EU legislation on organic production and labelling.

Tips:

- Implementing organic production and becoming certified can be expensive. You should therefore assess the market potential before making any investments.
- Consult the [Standards Map database](#) for the different organic certifications.
- For the export of organic chilli peppers into the European market, use a competent and specialised importer who understands the market and who is familiar with the particular requirements and means of access for niche markets.

Fair and sustainable

A small but growing, niche market is developing for fresh products that have been produced with greater attention to social and/or environmental conditions in the producing areas. For chilli peppers, social compliance is important, although product quality remains the highest priority.

The existing social and sustainability labels for fresh fruits and vegetables include [Fairtrade](#) , [Fair for Life](#) and the [Rainforest Alliance Certification Scheme](#).

Importers may also adopt other initiatives, which could also affect suppliers. Examples include such retailer initiatives as the [Ethical Trading Initiative](#) (ETI) in the UK and the [Business Social Compliance Initiative](#) (BSCI) in North-Western Europe.

Tips:

- Examine your company's current performance (e.g. by completing a self-assessment on the [BSCI website](#)).
- Consult the [Standards Map database](#) for additional information and to learn about differences between fair trade labels.

What competition do I face on the European market for chilli peppers?

For general information about market competitiveness for fresh fruit and vegetables, consult the [market competitiveness information](#) available at the CBI market intelligence platform. The platform also includes [Tips for doing business with European buyers](#).

This section provides information on market-entry opportunities and barriers, as well as on competition at the company and product level regarding chilli peppers.

Buyer power: The North-Western European market is highly competitive, with many suppliers and a few dominant retail organisations. In Southern Europe, there are more street markets and specialist shops. For fresh chilli peppers, the quantities sold per store are usually small. Specialised (e.g. ethnic food) importers are more interested in buying smaller quantities and/or lesser known varieties. Because chilli peppers are often sold in channels other than supermarkets, the buying power is not as high.

Degree of competition: Rivalry is fierce, given that imported chilli peppers are used to fill gaps in supply or need to be a novel variety. Any surplus supply immediately results in dropping prices. Strong competition can be expected from Spain, Turkey and Morocco, as well as from greenhouse peppers from the Netherlands. During the winter, there is much less competition from Mediterranean producers.

Threat of new entrants: Certification and the need to fulfil both legal and non-legal requirements pose major obstacles to producers and exporters entering the market.

Substitute products: Chilli peppers are used for cooking, and the options of using other hot spices are limited. Nevertheless, fresh chilli peppers are easily replaced by easy-to-use chilli powder or ready-made sauces and curries.

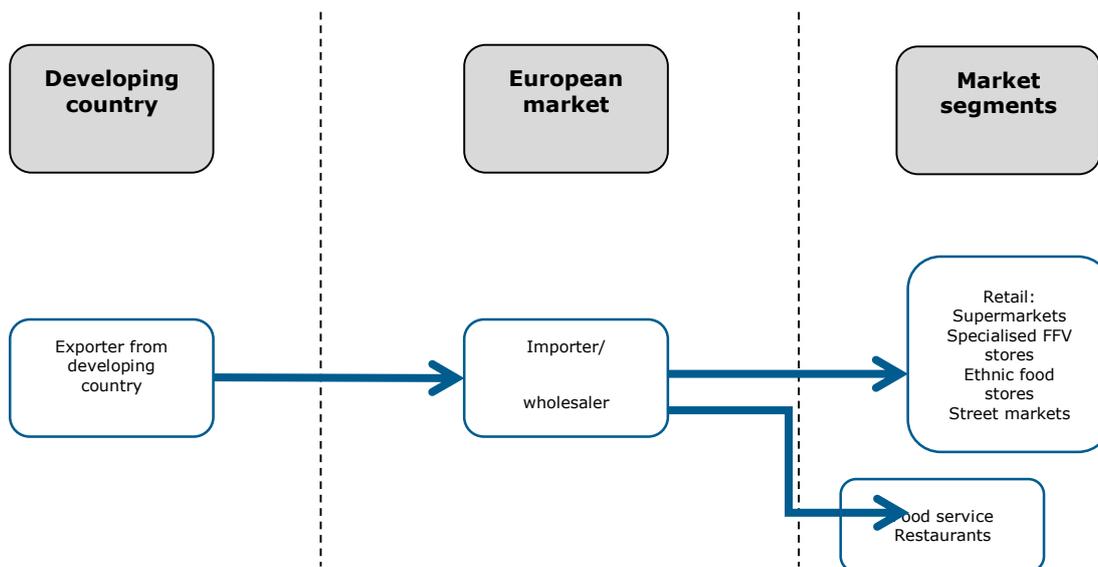
Tips:

- Become part of a long-term retail programme, and improve your company's performance by building relationships with experienced buyers.
- Try not to compete on price alone, instead building partnerships with buyers and striving for excellence in product quality and handling.
- Use the advantage of producing outside the European season and/or explore new varieties.
- Establish a credible track record of providing transparent information on your company and product quality. Being part of a stable partnership and being a trustworthy supplier can help you to establish and maintain your position on the market.
- Use storytelling (e.g. highlight the origin and producer of your products), cooking tips/recipes, novel packaging, health benefits and premium quality as methods for setting your product apart from the rest of the field.

What do the trade channels and interesting market segments for fresh chilli peppers look like in Europe?

For general information about market channels and segments for Fresh Vegetables and Fruit on the European market, consult the [Market Channels and Segments document](#) available on the CBI market intelligence platform. This section provides information about the various channels through which fresh chilli peppers are marketed in Europe.

Figure 8: Market channels for Fresh Fruits and Vegetables in the European market



Supply

Chilli peppers are produced primarily by small farmers. The quality of the produce and adherence to EU buyer requirements is more complicated when working with many small-scale producers.

Distribution

In the European market, fresh chilli peppers are imported predominantly by a relatively small number of specialised importers of tropical and exotic fruits and vegetables. In general, these importers trade in a wide assortment of fruits and vegetables, supplying outlets that focus on ethnic consumers or stocking the 'exotic shelf' in supermarkets with all sorts of fruits and vegetables.

Tips:

- Establish integrated producer cooperatives that provide sufficient assistance to farmers and that monitor both production methods and post-harvest handling and storage, in order to maintain quality that will meet the standards.
- Find trade partners at trade fairs (e.g. [Fruit Logistica](#)).

Segments and geographies

The leading segments include large retailers (supermarkets), specialised food stores, street markets, food service establishments and restaurants. Quality requirements are high throughout the European market, although supermarkets are the strictest with regard to on MRLs.

Restaurants usually buy these products through specialised wholesalers who trade in tropical or exotic fruits and vegetables, although the same importers supply both supermarkets and food service wholesalers.

For fresh chilli peppers, there is no noticeable distinction in price between the different market segments. In supermarkets, only the large commercial varieties are sold.

In Europe, there are regional differences in the composition of market channels. Northern countries (e.g. Germany, the UK, the Netherlands and Belgium) have a highly dominant retail channel (supermarkets). France and Spain go even further with large hypermarkets, alongside smaller specialist shops. Countries in the Alpine region (e.g. Switzerland and Austria) are more favourably disposed towards small local shops.

Tip:

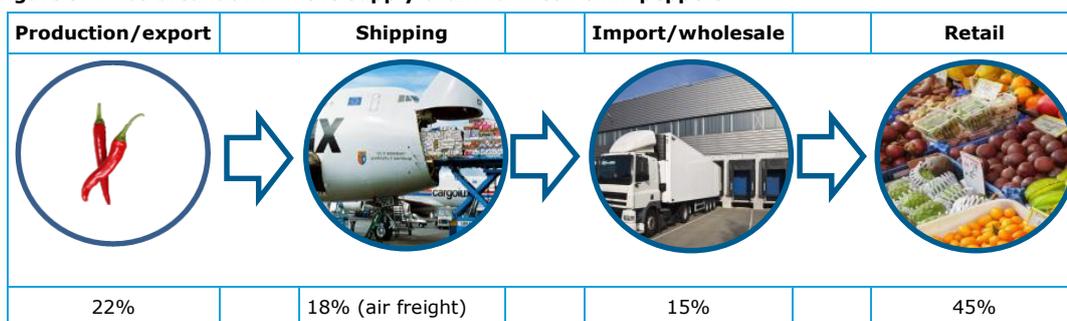
- Delivering to supermarkets is very demanding in terms of buyer requirements. Assess whether your company is ready to supply the large retail chains by applying certification and self-assessment procedures. Additional information is available in the [ITC Standards Map](#).

Price

The figure below provides an indication of the price breakdown. In Europe, consumer prices are generally between €0.50 and €1.00 per piece. The best prices for consumers are found in Southern Europe and in street markets.

Temporary shortfalls in supply or demand (e.g. due to border closures) can have a major impact on prices.

Figure 9: Price breakdown in the supply chain for fresh chilli peppers



Useful Sources

Export and market-entry support:

- CBI - <http://www.cbi.eu/>
- CBI market studies on fresh fruits and vegetables - http://www.cbi.eu/marketintel_platform/fresh-fruit-vegetables/136122/buyerrequirements
- EU Export Helpdesk - http://exporthelp.europa.eu/thdapp/index_en.html
- ITC - International Trade Centre of WTO and UN - <http://www.intracen.org/>
- SIPPO - <http://www.switzerland-ge.com/global/export/en/sippo-services>

Certification schemes:

- British Retail Consortium (BRC) - <http://www.brcglobalstandards.com/>
- BSCI - <http://www.bsci-intl.org/>
- FAIRTRADE - <http://www.fairtrade.net/>
- GLOBALG.A.P - http://www.globalgap.org/uk_en/
- ISEAL - <http://www.isealalliance.org/>
- ITC Standards Map - <http://www.standardsmap.org/>
- Rainforest Alliance - <http://www.rainforest-alliance.org/>

Marketing and trade standards:

- Codex Alimentarius - <http://www.codexalimentarius.org/codex-home/en/>
- European Food legislation - http://ec.europa.eu/agriculture/organic/eu-policy/legislation_en
- The United Nations Economic Commission for Europe - <http://www.unece.org/tradewelcome/trade-home.html>

Statistics and sector information:

- Agricultural Research for Development - <http://www.cirad.fr/en>
- Fruitrop - <http://www.fruitrop.com> (publication of CIRAD)

- [Freshfel](http://www.freshfel.org) - <http://www.freshfel.org>
- [Freshplaza](http://www.freshplaza.com) - <http://www.freshplaza.com>
- European Statistics Eurostat - <http://epp.eurostat.ec.europa.eu/portal/page/portal/eurostat/home/>
- FAOSTAT - <http://faostat.fao.org/>
- ITC Trade Map - <http://www.trademap.org/>
- United Nations Comtrade - <http://comtrade.un.org/>



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