Standard Summary Project Fiche
Project Number 2003.004-341.02.03

1. Basic Information

Objective 2 - Agriculture

1.1. CRIS Number: 2003.004-341.02.03

1.2.Title: Strengthening of food safety control, food control laboratories in Lithuania

1.3.Sector: Agriculture

1.4. Location: State Food and Veterinary Service, Lithuania

2. Objectives

2.1. Overall objective:

The overall objective of this project (total amount of **2.703 MEUR** of which **0.51325 MEUR** will be provided as national co-financing), is to assure standards on food safety in line with the relevant EU legislation.

2.2. Project purposes:

With a view to strengthening the food control system in the Republic of Lithuania the project purposes are as follows:

- To strengthen administrative and technical capacities and personal skills of food inspectors and laboratory staff;
- To develop and implement the system for control of foodstuffs via development of necessary documents and computer programs.
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2.3. Accession Partnership and NPAA priority

2.3.1 NPAA

The Lithuanian National Programme for the Adoption of the *Acquis* in 2002-2003 provides for the strengthening of the role of the State Food and Veterinary Service in exercising food control (Measure 3.1 - S5).

The *Action Plan for Reinforcing Lithuania's Administrative and Judicial Capacities* also stresses the importance of the above measure. It also takes into consideration Lithuania’s commitments made during the negotiations: strengthening of the capacities of the institutions responsible for the approximation of legislation and its implementation, training of the inspectors, upgrading the computer systems, introducing HACCP in the industry, and restructuring of the work of laboratories (CONF-LT 59/00).

2.3.2. Accession Partnership for Lithuania, 2001

“Implementation of food safety strategy” was identified as a priority in the agriculture sector.

2.3.3. Regular Reports:

2001 Regular Report
The 2001 Regular Report on Lithuania's Progress towards Accession stressed:
"As regards food safety legislation, transposition is quite advanced and efforts are being devoted to the training both the administration and the food operators. However, considerable progress still needs to be achieved to complete the co-ordination of the control activities, and ensure full implementation and transposition of the *acqui*s."

"Lithuania has adopted Food Safety Strategy and streamlined its administration with regard to food safety, and the veterinary services appear to be well structured. Particular attention is still needed to enhance the capacity to enforce legislation."

Supervision needs to be reinforced to guarantee uniform implementation of control measures. The developments in food establishments should be monitored closely. Rationalization of the work of laboratories dealing with food safety controls could further improve effectiveness in this area**.**

2002 Regular Report

As regards **food safety** (*see also Chapter 1 - Free movement of goods*), considerable steps have been taken, particularly regarding the upgrading of food establishments and the increase in measures to deal with BSE, although further improvements are needed to the level of targeted testing. Supervision needs to be reinforced to guarantee uniform implementation of control measures. The developments in food establishments should be monitored closely. Rationalisation of the work of laboratories dealing with food safety controls could further improve effectiveness in this area.

2.3.4. EU-Lithuania Sub-Committee No. 2 On Internal Market

An excerpt from the minutes of the EU-Lithuania Sub-Committee No. 2 On Internal Market held in Vilnius on 19 June 2002 says, "The Commission encourages Lithuania to submit a PHARE project for the food safety strategy."

3.1. Background and justification:

This project fiche is covering Chapter 1 (general food safety), and Chapter 22 (drinking water directive).

State Food and Veterinary Service is the competent authority in the Republic of Lithuania responsible for control of food safety and implementation of Regulation (EC) No 178/2002. The State Food and Veterinary Service is responsible for the assurance of high level protection of human life and health in the pursuit of both the Republic of Lithuania and the European Union policies. The SFVS has over 1380 staff; sufficient to absorb this and other Phare projects. Also in the future it is foreseen to hire additional 8 chemists to work with the new laboratory equipment, which have to be trained to work with it in the EU member states.

The main objectives of State Food and Veterinary Service are to safeguard the interests of the consumers, to ensure that the food supplied on the internal market and intended for export complies with the requirements for safety, labeling and other mandatory indicators established by the legal acts; to ensure food safety control at all the stages of food handling following the concept “from farm to fork”.

It should be mentioned that there are important differences in relation to concepts, principles and procedures for strengthening food control in accordance with the existing food laws of the Republic of Lithuania. Based on these concepts State Food and Veterinary Service is in need of technical assistance in establishing network and upgrading technical capacities and professional skills of laboratories at regional and/or interregional level, with the aim of ensuring efective monitoring of food safety and could play an important role in the prevention of potential health risks. The State Food and Veterinary Service is also involved in the regular surveillance of food handling establishments, and there is a lack of financial investments in the field of training the staff of establishments in order to implement fully the HACCP system – as one of the key components of food safety assurance.

Over several years, Lithuania has made considerable progress in food safety. The Law on Food has defined the limits of responsibility among ministries and other authorities in the development and enforcement of policies as well as in the exercise of food control. The recently passed laws and regulations have paved the way for the introduction of the Hazard Analysis and Critical Control Points (HACCP) system in food handling establishments. All legal acts are drawn up in accordance with the EU *Acquis*.

This project is also very important for the successful implementation of the Food Safety Strategy of Lithuania, which was submitted to the European Commission in the year 2001. The strategy described the institutions involved in the process of ensuring food safety from both the legislative and implementing aspect, their tasks, mutual cooperation and planned developments in the future.

3.2. Linked activities:

With support of PHARE project No. 97 - 0138 "Development of the National Food Control Program and Food Control Laboratories" the Food Control Laboratory as part of the National Veterinary Laboratory has been established and equipped. The staff has been trained in Lithuania and in Germany and the laboratory has been acredited.

The Klaipeda County laboratory (food control part) has been equipped from PHARE project No. LI 004.02.01 " Strengthening and Enforcing of EU Food Control System. Phase III Completion of modernization of Veterinary and Phytosanitary Border Inspection Posts" this laboratory has been supplied with analytical equipment (AAS with flame burner, AAS with graphite furnace, laboratory microwave sample digestion system, HPLC, GC with ECD, GC), equipment for microbiology laboratory, equipment for general chemistry, equipment for sample preparation for pesticide analysis.

With support of PHARE 2000 project No. LT010601 “Strengthening of institutional capacity to implement EU requirements on chemicals and genetically modified organisms management, IPPC and climat change” the National Veterinary Laboratory is going to be properly equipped for GMO testing.

3.3. Results

- The European Parliament and Council Regulation (EC) No. 178/2002 implemented;
- Operational RASFF;
- Central and regional food control laboratories properly equipped;
- Qualifications and personal skills of food inspectors at the central and regional level and of laboratory staff improved;
- Inspection manuals prepared;
- Inspection programs developed;
- A computerised food control database developed.

3.4. Activities:

The project will be implemented through one Twinning Component, one Supply Component and one Service Component.

3.4.1. Twinning and Training package

Scope of Twinning

- Evaluation of the food control programme according to the provisions set out in the Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- Assistance in the development of detailed working instructions on how and what to control and how to analyse the results of controls at the various levels of supervision. Training and retraining of food safety inspectors.
- Evaluation of the current system of food control and drinking water supply for people and assistance in developing new systems;
- Development of food and drinking water control and programs for monitoring;
- Analysis of the existing working documents and drawing up of detailed working instructions;
- Training of personnel of NVL in the application of the new equipment in EU laboratories having experience in usage of LC-MS/MS systems and other.
- Training of personnel of regional laboratories in Quality assurance, and in usage of less sophisticated equipment.
- Total number of staff trained – 170 persons.
- Study visits of the central SFVS and laboratory staff to the EU Member States.

Required Inputs:

One PAA (16 p/m) providing general management, consultations and assistance to the State Food and Veterinary Service in the development and implementation of food safety, drafting of technical specifications for computerised system of food control.

General Profile of the Pre-Accession Adviser (PAA)

- A civil servant from the EU Member State governmental institution, experienced in food control and food safety;
- Familiarity with the Food Safety legislation in the EU Member States;
- Good knowledge of its implementation practices;
- Familiarity with the structures and procedures of the relevant ministry of a EU Member State Ministry and associated bodies;
- Experience in training would be welcome;
- Good communication and management skills;
- Fluency in written and spoken English.

Short-term experts

Twenty short term experts (20 p/m total):

- Training in sampling, consultation on preparation of monitoring program for novel food and novel food ingredients. Irradiated food control at import;
- Consultations on preparation of monitoring program for foodstuffs intended for particular nutritional uses and food supplements;
- Organization of import and market control on materials and articles intended to come in contact with foodstuffs;
- Labeling of foodstuffs according to Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labeling, presentation and advertising of foodstuffs for sale to the ultimate consumer;
- Control of import for non animal foodstuffs, RASFF system at the national level and the EU level;
- Control of wine, beer and supplied drinking water at national level.
- Training and assistance to laboratory staff in area of marine biotoxins;
- Training and assistance to regional laboratories staff (food microbiology, general chemistry);
- Training and assistance to laboratory staff in area of analytical food chemistry;
- Training and assistance to laboratory staff in area of food microbiology and mycology.

The experts should have:

- Knowledge and experience in the working field;
- Experiency in preparing and delivering of training programmes for staff;
- Fluency in English (written and spoken);
- Computer literacy.

3.4.2. Supply Component

A Supply Tender will be organized and the following equipment will be purchased (see Annex 5):

- Equipment for food inspectors;
- Hardware and Software;
- Liquid Chromatograph - Mass Spectrometer system;
- Atomic Absorbtion Spectrometer;
- Liquid chromatography system;
- Radiospectrometer;

- Test equipment;
- Subsidiary test equipment;
- Equipment for microbiological laboratories.

3.4.3 Service Component.

A service Tender will be organised. A company will be contracted to develop, test and install computer programs for registration of food handling establishments, recording of inspection data and data analysis systems as well as to provide training on how to work with it.The Terms of Reference will be prepared by the SFVS together with the PAA and STEs. If the start of the Twinning component will be delayed, the ToR will be prepared by the SFVS itself.

4. Institutional Framework

The Project will contribute to the enhancement of food safety control system in Lithuania. It will be co-ordinated by the State Food and Veterinary Service of the Republic of Lithuania. The direct beneficiaries involved in this project are the following:

- State Food and Veterinary Service (SFVS) as the Central Competent Authority (CCA) and CA in the field of food safety control responsible for its legislative basis and control in Lithuania;
- National Veterinary Laboratory and regional food control laboratories as the institutions carrying out food safety control tests.

The State Food and Veterinary Service which is directly accountable to the Government of Lithuania, follows the EU concept of 'from farm to fork', i. e. it is responsible for the legislation and control of feeding stuffs, hygiene and safety of food, etc. The National Veterinary Laboratory, the State Inspection on Veterinary Preparations, the Border and Transport State Veterinary Service, the Food and Veterinary Audit Service as well as regional services: 10 County, 34 District, and 4 City State Food and Veterinary Services are subordinate to the SFVS. The National Veterinary Laboratory with its staff of 89 persons is responsible for testing of food safety and quality.

5. Budget

Project Components	Investment Support	Institution Building	Total PHARE (I+IB)	National Co-financing	Total
Twinning and Training package		0.65	0.65		0.65
Supply Component	1.50225		1.50225	0.50075	2.003
Service Component	0.0375		0.0375	0.0125	0.05
Total	**1.53975**	**0.65**	**2.18975**	**0.51325**	**2.703**

The amount is the maximum amount available for the project. The ratio between the PHARE and national co-financing has to be shown in the final contract price. The national co-financing commitment is a net after tax amount.

Implementation Arrangements

6.1. Implementing Agency

The Implementing Agency is the CFCU. The CFCU will be responsible for tendering and contracting. The responsibility for Project preparation, implementation and control will be given to the beneficiary institution.

PAO: Mr. Z. Pajarskas, CFCU Director
J.Tumo-Vaizganto 8A/2,
2600 Vilnius, Lithuania
Tel: +370 50 791 487, Fax: +370 52 225 335, e-mail: cfcu@takas.lt

Contact persons at the State Food and Veterinary Service:

Mr. Darius Remeika	Mr. Tadas Briedis
Deputy Director	Head of the EU Integration Department
State Food and Veterinary Service	State Food and Veterinary Service
Siesiku st. 19	Siesiku st. 19
LT-2010 Vilnius	LT- 2010 Vilnius
Lithuania	Lithuania
Tel + 370 5 2491629	Tel + 370 5 2404367
Fax +370 5 2404362	Fax +370 5 2404362
E-mail dremeika@vet.lt	E-mail tbriedis@vet.lt

6.2 Twinning

The Twinning Team will be based at the State Food and Veterinary Service. The counterparts of the PAA will be:

Mr. Darius Remeika	Mr. Tadas Briedis
Deputy Director	Head of the EU Integration Department
State Food and Veterinary Service	State Food and Veterinary Service
Siesiku st. 19	Siesiku st. 19
LT-2010 Vilnius	LT- 2010 Vilnius
Lithuania	Lithuania
Tel + 370 5 2491629	Tel + 370 5 2404367
Fax +370 5 2404362	Fax +370 5 2404362
E-mail dremeika@vet.lt	E-mail tbriedis@vet.lt

The PAA will be based at the State Food and Veterinary Service (SFVS).

6.3. Non-standard aspects

No no-standard aspects are foreseen.

6.4. Contracts

Three tendering operations are to be planned:

Value of the Twinning Covenant:	0.65 MEUR
Value of the Supply Tender:	*2.003* MEUR, including *0.50075* MEUR of national co-financing
Value of the Service Tender:	0.05 MEUR including *0.0125* MEUR of national co-financing

7. Implementation Schedule

Component	Start of Tendering	Start of Project Activity	Project completion
Twinning Component	2Q/03	4Q/03	1Q/05
Supply Component	2Q/03	4Q/03	1Q/05
Service Component	1Q/04	3Q/04	2Q/05

8. Equal Opportunity

The Constitution of the Republic of Lithuania, the Law on Equal Opportunities and other legal acts explicitly prohibit discrimination on the basis of sex, nationality, and religion. The Equal Opportunities Ombudsman has been appointed by the Seimas.

The beneficiary will also ensure equal access of men and women to the project activities and results. Both women and men will have the same opportunities to take part in the fulfillment of all the tasks provided for in this project.

9. Environment

All the equipment to be supplied will be in conformity with the relevant environmental standards of the European Union.

10. Rates of Return

Not applicable.

11. Investment criteria

There is an urgent need for development and mastery of new analysis methods in order to obtain credible laboratory results. New equipment will give a possibility to achieve this target. Training of laboratory staff in the use of new analysis and research methods will also contribute to this end.

Co-financing is from the approved State budget. No funds from any other sources are projected.

The approved Food Control Program will provide the basis for the initial and subsequent stages of the project. This program serves as the framework for the current activities in the sphere of analysis, research and monitoring and the extent of work
The project will have a positive effect on the strengthening of food safety in the country.

The project will prevent entry into the Republic of Lithuania of unsafe food products from third countries and ensure that only safe food is placed on common market. Its effect on the environment will be negligible. The Project is financially viable, supported by State budget.

12. Conditionality and sequencing

The project is conditional upon the availability of national co-financing.

The facilities for the laboratory equipment are prepared in accordance with the requirements by the start of supplies for the Investment component.

Additional 8 chemists to work with the new laboratory equipment are hired.

Supply of equipment is conditional on full information on the laboratory-restructuring programme being made available.

The remaining list of not specified laboratory equipment should be approved by PAA. If Lithuania would like to adjust the list of requested equipment within that budget at a later stage, they should do so only under guidance of the PAA.

The project will be sequenced as shown in the Detailed Implementation Chart for the Project.

Annexes to the Project Fiche

1. Logframe Planning Matrix
2. Detailed Implementation Chart
3. Cumulative Contracting and Disbursement Schedule for the Project (MEUR)
4. List of Relevant Laws and Regulations
5. Investment Part Substantiation.
6. Indicative list for standard equipment package for food inspector

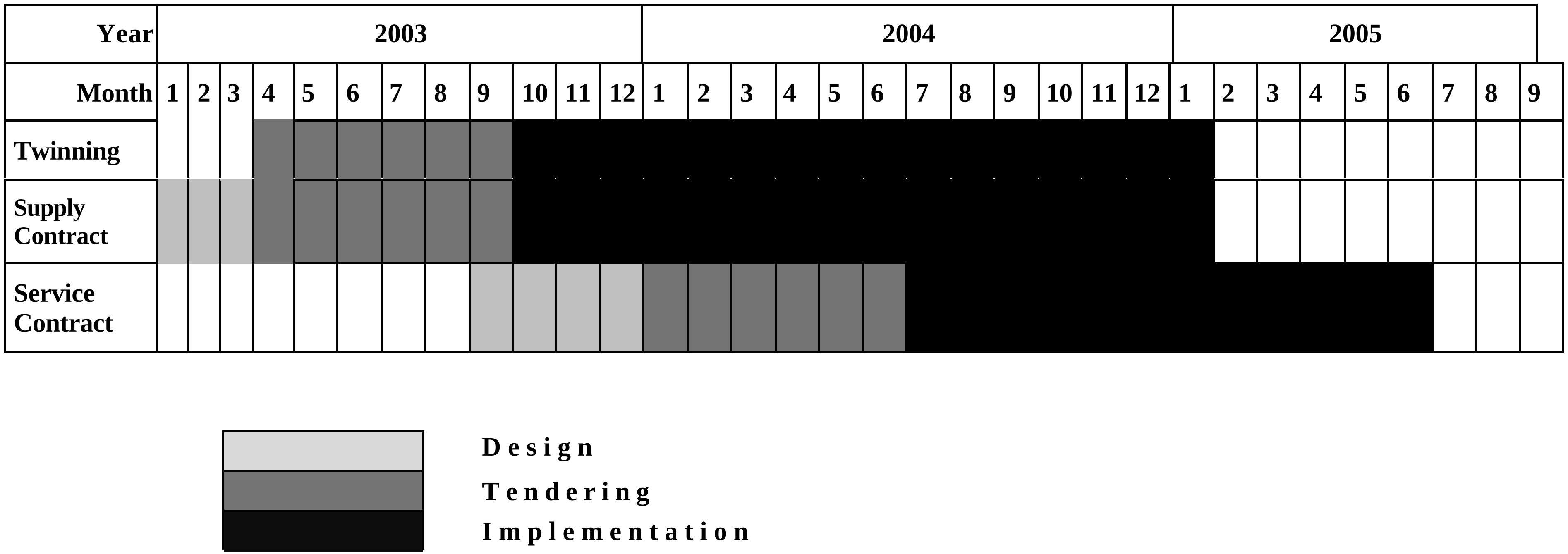
Annex 1

Logframe Planning Matrix **For Project** **Strengthening of food safety control, food control laboratories in Lithuania**			Project name and number	Strengthening of food safety control, food control laboratories in Lithuania LI2003-X-XX
			Contracting Period Expires: 2Q/05	Disbursement Period Expires: 2Q/06
			Total budget: **2.703 MEUR**	Phare contribution: **2.18975 MEUR**
Overall objective	**Objectively verifiable indicators**	**Sources of Verification**	**Assumptions**	
Strengthening of food safety control system in Lithuania in line with the relevant EU legislation	Strengthening of control of food safety in accordance with the Regulation of the Parliament and of the Council (EC) No 178/2002	EU Commission: OJ. Annual Reports of State Food and Veterinary Service (SFVS) and National Veterinary Laboratory (NVL)		
Project purposes	**Objectively verifiable indicators**	**Sources of Verification**	**Assumptions**	
To strengthen administrative and technical capacities and personal skills of food inspectors and laboratory staff. To develop and implement food control system via development of necessary documents and computer programs.	Fully operational system for control of food safety as in comparable EU member states;	EU Commission: , OJ. Annual Reports of State Food and Veterinary Service (SFVS) and National Veterinary Laboratory (NVL)	Full co-operation between staff in SFVS and NVL as well experts carrying out the project. Trained staff can be retained	
Results	**Objectively verifiable indicators**	**Sources of Verification**	**Assumptions**	
- Laboratory and inspections properly equipped; - Training programmes prepared and trainings of food inspectors at the central and regional level as well as laboratory staff delivered; - Inspection manuals prepared; - Inspection programs developed; - Computerised food control database developed; - Operational RASFF.	Food inspectors responsible for control of safety of food (140) and laboratory staff (30) trained; Inspection programs and manuals accepted by the SFVS; Newly created food control database tested, documented and installed; Hardware and software received in time and at the required quality, as planned.	Annual Commission report and Lithuanian progress report. Project reports and independent assessments.	Sufficient absorption capacity in the beneficiary institutions to effectively utilise project resources. Sufficient budget funds for staffing and operational costs. Trained staff can be retained	

Activities		Assumptions
- to develop monitoring programs for food contamination and control of water intended for human consumption; - to assist in strengthening of food control within the framework of internal market; - to develop control programs for food and data analysis system. - to develop the Rapid Alert System for Food and Feed (RASFF) and assist in its implementation; - to develop inspection manuals for food; - to develop computerised food control database; - to develop training programmes and deliver training of food inspectors and laboratory staff; - to purchase necessary equipment.	Twinning and training package for strengthening of food safety control system. One PAA 1 year (16 p/m). Short-term experts (20 p/m). Supply Contract. A Supply Tender will be organised. Service Contract. A Service Tender will be organised.	Sufficient absorption capacity in the beneficiary institutions to effectively utilise project resources. Sufficient budget funds for staffing and operational costs. Smooth process of procedures concerning the tendering, contracting and implementation.
	Preconditions	
	Suitable Twinning Partner can be found. Continuing sector policy including maintenance responsibilities. National co-financing available. Additional 8 chemists to work with the new laboratory equipment are hired. The facilities for the laboratory equipment are prepared in accordance with the requirements by the start of supplies for the Investment component.	

Annex 2
Detailed Implementation Chart for the Project

Strengthening of food safety control, food control laboratories in Lithuania



Annex 3

Cumulative Contracting and Disbursement Schedule (Phare Contribution only – 2,202 MEUR)

Strengthening of food safety control, food control laboratories in Lithuania

	2003		2004				2005			
	30/09	**31/12**	**31/03**	**30/06**	**30/09**	**31/12**	**31/03**	**30/06**	**30/09**	**31/12**
Contracting										
• Twinning	0.65									
• Supply	1.502									
• Service				0.05						
Total contracting (cumulative)	**2.152**			**2.202**						
Disbursement										
• Twinning	0.244	0.302	0.36	0.418	0.476	0.534	0.592	0.65	0.65	
• Supply	0.912	0.912	0.912	1.3518	1.3518	1.3518	1.3518	1.502	1.502	
• Service				0.04	0.04	0.04	0.04	0.04	0.05	
Total disbursement (cumulative)	**1.156**	**1.214**	**1.272**	**1.776**	**1.834**	**1.892**	**1.983**	**2.192**	**2.202**	

Annex 4

LIST OF RELEVANT LAWS AND REGULATIONS

LAWS OF THE REPUBLIC OF LITHUANIA

Law on Food (Official Gazette 2000, No. 32-893)
Law on the Amendment of the Law on Consumer Protection (Official Gazette 2000, No. 85-2581)
Law on Ratification of Agreement on Use of Special Means of Transport Intended for Transportation of Foodstuffs Susceptible to Fast Spoilage (Official Gazette 2000, No. -2046)
Law on Amendment of the Law on Product Safety (Official Gazette 2001, No. 64-2324)
Law on GMO (Official Gazette 2001, No. 56-1976)

ORDERS OF THE DIRECTOR OF STATE FOOD AND VETERINARY SERVICE OF THE REPUBLIC OF LITHUANIA

Order No 397 of September 21 2001 "On the control of foodstuffs within food handling institutions" (Official Gazette 2001 No.82-2886)
Order No. 289 of January 23 2000 "On the delivery of fresh fruit, vegetables, berries and vegetables produced within the framework of the domestic market" (Official Gazette 2000, No. 102-3247, 2002 No.30-1104)
Order No. 304 of July 16 2001 „On the approval of the rules for the control of activities of border control posts involved in control of imported foodstuffs of non-animal origin, foodstuffs for special purposes and food additives" (Official Gazette 2001, No .63-2319)
Order No. 432 of October 11 2001 "On the requirements of safety of fresh fruit, vegetables and walnuts imported in the Republic of Lithuania" (Official Gazette 2001, No. 88-3112)
Order No. 560 of December 21 2001 „On the rules of fresh fruit and vegetables sampling intended for determination of pesticide residue" (Official Gazette 2002, No.1-23)
Order No 29/53 of January 25 2002 "On the approval of the rules for control of imported, exported and applied for the domestic market of fresh fruits and vegetables" (Official Gazette 2002 No. 15-637)

HYGIENE NORMS OF THE REPUBLIC OF LITHUANIA

Hygiene Standard No. **15:2001** "Food Hygiene" (Official Gazette 2002, No. 9-324 December 29 2001, No. 684)
Hygiene Standard No. **106:2001** "Novel Foodstuffs" (Official Gazette 2002, No. 9-324 December 29 2001, No. 684
Hygiene Standard No. **107-2001** "Foodstuffs for Special Purposes" (Official Gazette 2002, No.5-199, December 22 2001, No.666)
Hygiene Standard No**. 53-1998** "Approved food additives" (Official Gazette 1999, No. 3-76, December 31 1998, No. 794)
Hygiene Standard No. **53-1:2001** "Approved Food additives. Flavorings and to source materials for their production" (Official Gazette 2002, No.24-891)
Hygiene Standard No. **24-1998** "Drinking water: quality requirements and programmable monitoring" (Official Gazette 1998, No. 105-2926, 1999, No. 69-2198 November 2 1998, No.684, August 6 1998, No. 369)
Hygiene Standart **No. 28-2001** "Natural mineral water, source water and mineralized water intended for human consumption. Quality requirements and programmable monitoring" (Official Gazette 2002, No. 5-198 December 21 2001, No.664)

Hygiene Standard No. **54-1998** “Raw materials and foodstuffs. Maximum permitted levels of chemical contaminants and radionuclids” (Official Gazette 1998, No. 61-1771, 1998 June 30 1998, No. 381)
Hygiene Standard No. **54:2001** “Foodstuffs: maximum levels of contaminants and pesticide residues (Official Gazette 2002, No. 34(1), 2001 December 29)
Hygiene Standard No. **16:1998** “Materials and articles intended to come into contact with products (Official Gazette 2002, No. 28, 2001 December 29)
Hygiene Standard No. **26:1998** “Raw materials and foodstuffs. Maximum permitted levels of microbiological contamination (Official Gazette 1998, No. 99, 1998 November 10)

Annex 5

Detailed List of Equipment

Indicative list of equipment to be financed under Technical Assistance and Investment Components of the Project

	Indicative Phare Budget	Indicative national Co-financing	Total Budget (EUR)
Equipment for food inspectors (51 set)			
TOTAL	**160650**	**53550**	**214200**
Hardware and Software for the food inspectors			
Hardware (Personal Computers (50) with printers, laptop computers for the inspectors (50)) and Software	200000	50000	250000
TOTAL	**200000**	**50000**	**250000**
Equipment for the National Veterinary Laboratory			
LC-MS/MS (Liquid Chromatograph - Mass Spectrometer)	262500	87500	350000
Atomic absorbtion spectrometer (1 unit)	60000	20000	80000
Poliarimeter	11250	3750	15000
Microwave moisture analyzer	18750	6250	25000
HPLC (high performance liquid chromatography)	45000	15000	60000
Active water analyzer	7500	2500	10000
Purge and Trap equipment	26250	8750	35000
Radio spectrometer (gamma spectrometer)	33750	11250	45000
Water purification systems (2 units)	13500	4500	18000
Kjeldal system	18750	6250	25000
Jacceted kettle with mixer - (2 units) (capacity 50 and 100 l.)	56250	18750	75000
TLC system	18750	6250	25000
Ion chromatograph	37500	12500	50000
Aflatest for mycotoxins analysis	18750	6250	25000
Incubators (5 units)	16500	5500	22000
Refrigerated incubators (4 units)	15000	5000	20000
CO2 incubators (2 units)	5250	1750	7000
Laminar sterile air flow cabinets (2 units)	9750	3250	13000
Rotary evaporator (2 units)	9000	3000	12000
General laboratory supply (pH meters, diluters, laboratory glassware, columns, pipettes, spare parts, standards, titrators, homogenisators, water baths and etc.)	67500	22500	90000
TOTAL	**751500**	**250500**	**1002000**
Equipment for 3 regional laboratories (Kaunas, Panevezys, Siauliai)			
Laminar sterile air flow cabinets (6 units)	30000	10000	40000

Autoclaves (3 units)	48750	16250	65000
Balances (8 units)	16500	5500	22000
pH-meters (6 units)	3300	1100	4400
Colony counters (6 units)	3000	1000	4000
Water baths (6 units)	6750	2250	9000
Computers with printers (6 units)	9000	3000	12000
Microscopes (6 units)	22500	7500	30000
Incubators (18 units)	30000	10000	40000
Kjeldal system (2 units)	37500	12500	50000
Soxlet system (2 units)	30000	10000	40000
Spectrometers (3 units)	39750	13250	53000
Mills, grinders, blenders (9 units)	20250	6750	27000
Subsidiary equipment: centrifuges, freezers and others	30000	10000	40000
TOTAL	**327300**	**109100**	**436400**
Equipment for detection of marine biotoxins in Klaipeda laboratory			
TOTAL	**75000**	**25000**	**100000**
TOTAL	**1501950**	**500650**	**2002600**

Justification for Investment Components of the Project

National Veterinary Laboratory (NVL) is reference laboratory of Lithuania in area of food safety. NVL has 9 branches in the counties. National Veterinary Laboratory with 9 branches performs official tests of animal and non animal origin food. According to Food Safety Strategy 4 of them will be left.

The responsibilities of National Veterinary Laboratory (NVL) is to conduct food testing according to the requirements of EU and nantional legal acts. Main tasks of National Veterinary Laboratory is to determine:

- veterinary drugs, hormones, pesticide residues and heavy metals in food of animal origin;
- mycotoxins, pesticide residues, heavy metals in food of plant origin and feeds;
- food and feeds composition according to parameters declared in label;
- laboratory control of drinking and mineral drinking water;
- laboratory control of usage of food additives, alcoholic drinks;
- radiological contamination of food imported or of local origin;
- Performing of monitoring programs for food, drinking water etc.;
- Zoonosis.

It is planned to extend field of activities of laboratory:

- to extend the list of determined veterinary drugs, pesticide residues, dioxins and other contaminants,
- to include new objects of analysis: genetically modified food, vitamins analysis, control of irradiated food,
- to organize monitoring of macro- and microelements in Lithuanian food and drinking water,

- to extent zoonosis monitoring programme in food.

National Veterinary Laboratory is supplied with the main equipment necessary for routine food control laboratory, but the sensitiveness of laboratory tests has to be increased.

Laboratory makes a lot of analysis of veterinary drugs, hormones, and uses for this purpose ELISA and HPLC methods. Unfortunately, NVL has no possibility to confirm results by more modern methods such as LC-MS/MS. The chloramphenicol crisis in Lithuania earlier this year showed the neccessity to get such equipment. Laboratory has a lot problems of chloramphenicol detection in milk powder. The detection level of this drug is at the limit of determination, then it is necessary to perform confirmation of these results by LC-MS/MS method, but there is no possibilities to do it in Lithuania. The similar problems arise during determination of other drugs and pesticide residues, and mycotoxins.

Information about composition of elements in food is very important for recommendation for nutrition, fulfilling requirements of legal acts for food, feeds and drinking water. AAS systems used in NVL have limited possibilities to perform more detailed analysis of elements in food, drinking water and feeds, since they are suited for analysis of a limited number of elements.

NVL activity does not cover some important food control areas, so it is necessary to extend possibilities of laboratory in purchasing new instruments. To extend food control area the laboratory needs new type of equipment, such as Ion chromatograph, Active water analyzer, Microwave moisture analyzer and others. HPLC and subsidiary (gal: auxiliary) equipment is necessary for wide range of analysis: veterinary drugs residues; pesticide residues, food additives, mycotoxins, hormones analysis in food, feeds and other objects. Quantity of HPLC, TLC and subsidiary equipment available in NVL is not sufficient for all important functions assigned to the NVL by State Food and Veterinary Service.

According to the Strategy for reorganisation of the network of the laboratories of State Food and Veterinary service it is foreseen to conduct all simple microbiological and chemical tests in ~~9~~4 regional laboratories meanwhile, all methods which require sophisticated equipment and highly skilled personnel will be concentrated at NVL. To date, regional laboratories have outdated and insufficient equipment. Only Klaipeda county laboratory got new equipment as the result of implementation of PHARE project No. LI 004.02.01 " Strengthening and Enforcing of EU Food Control System. Phase III Completion of modernization of Veterinary and Phytosanitary Border Inspection Posts". Other regional laboratories have never had any investment project in food field. The new equipment is planned at the quantity sufficient to equip 8 regional laboratories. The equipment purchased from this project will be distributed to the laboratories only in consultation with the PAA.

In NVL, the laboratory for food testing has the staff of 46, 26 with university education, 20 laboratory technicians. Due to concentration of tests it is foreseen to employ another 8 specialists with university education and 9 laboratory technicians. The number of staff in food sector of the regional laboratories will remain the same or slightly increase. The number of staff will increase in Klaipeda regional laboratory. The number of the staff will be sufficient to handle all delivered equipment.

The list below provides information on equipment, which is needed for the NVL and regional laboratories indicating the purpose, for which it is used. Most of the equipment is either not available or outdated or of not sufficient quantity. The new equipment will allow to increase the number of the samples to be analysed, but the number of the samples is not the most important component, because mainly equipment foreseen for NVL is not routine one, but for high quality analysis, which is impossible to reach with the equipment available in the laboratory. The equipment, especially for NVL, is allocated for the reference purposes: for confirmation of the test results, for wider analysis of substances in the samples, for analysis of the substances in food with very low limits. The equipment for regional laboratories allows to increase the number of samples to be analysed and quality of tests.

List of equipment necessary for upgrading of NVL and regional laboratories

Equipment for the National Veterinary Laboratory	Purpose of the equipment	Equipment available at NVL
1	**2**	**4**
LC-MS/MS(Liquid Chromatograph - Mass Spectrometer)	Necessary for the analysis of the veterinary drugs residues in products of animal origin, confirmation of the results obtained by other methods.	Not available
Atomic Absorbtion Spectrometer (1 unit)	Necessary to have such equipment with AC Zeeman correction background for routine analysis of metals (Pb, Cd, Hg) in food, which control is required by legal acts or they are important nutrients, in food and feeds and drinking water. Remark: ICP-MS is able to cover all range of analysis made by AAS, but use the ICP-MS for testing of one or two elements is too expensive.	There are three AAS, which are used for different purpose, but laboratory need modern AAS with Zeeman background correction
Poliarimeter	Necessary for food and feed analysis for determination of sugars content.	Not available
Microwave moisture analyzer	Necessary for food and feed analysis, determination of moisture content.	Not available
HPLC (high performance liquid chromatography)	Necessary for wide range of analysis veterinary drugs residues; pesticide residues, food additives, mycotoxins, hormones analysis in food, feeds and other objects.	There are 3 HPLC systems, but it is not enough for wide range of analysis
Active water analyzer	Necessary for determination of active water This parameter is important for control of food stability and to determine time of suitability.	Not available
Purge and Trap equipment	Necessary of analysis of volatile components of food, organic drinking water contaminants and materials in contact with foodstuffs	Not available
Radiospectrometer (gama spectrometer)	Necessary for detection of radioactive isotopes.	Available, outdated (20 yeas old)
Water purification systems (2 units)	Subsidiary equipment for many kinds of analysis	Available

Kjeldal system	Necessary for analysis proteins or other nitrogen compounds in food and feed.	Available, but outdated
Jacceted kettle with mixer - (2 units) (capacity 50 and 100 l.)	NVL is planing to organize proficiency testing for regional and other food and drinking water analysis laboratories, NVL need Jacceted kettke for preparing of test items.	Not available
TLC system	Necessary for determination of some kinds of mycotoxins pesticide and veterinary drugs residues.	Not available
Ion chromatograph	Necessary for analysis of anions and cations in drinking and mineral drinking water	Not available
Aflatest for mycotoxins analysis	Necessary for determination of mycotoxins	Other system is available
Incubators (5 units)	Subsidiary equipment for microbiological analysis of water, mycological analysis of food and analysis of antibacterial substances	Available, insufficient quantity and outdated
Refrigerated incubators (4 units)	Subsidiary equipment for microbiological analysis of water, for storage of reference bacterial strains, for storage of semi prepared samples	Available
CO2 incubators (2 units)	Subsidiary equipment for microbiological analysis of food (Cl.perfringens)	Available 1 unit, insufficient quantity
Laminar sterile air flow cabinets (2 units)	Subsidiary equipment for microbiological analysis, for safety of personnel, working with pathogens, isolated form water and food.	Available, insufficient quantity
Rotary evaporator (5 units)	Subsidiary equipment for many kinds of analysis, used for concentration of extracts.	Available, insufficient quantity
General laboratory supply (pH meters, diluters, laboratory glassware, columns, pipettes, spare parts, standards, titrators, homogenisators, water baths and etc.)	Subsidiary equipment for many kinds of analysis	Available, but insufficient quantity

Equipment for 3~~8~~ regional laboratories of National Veterinary Laboratory: Kaunas, Panevezys, Siauliai	**Purpose of the equipment**	**Equipment available at Regional vet lab.**
Laminar sterile air flow cabinets (~~8~~6 units)	Subsidiary equipment for microbiological analysis, for safety of personnel, working with pathogens, isolated form water and food	Available, but in insufficient quantity, some of them are outdated
Autoclaves (3~~8~~ units)	Subsidiary equipment for decontamination of material	Available, but outdated
Balances (~~16~~8 units)	Subsidiary equipment for many kinds of analysis	Available, but outdated and insufficient quantity

pH-meters (6~~8~~ units)	Subsidiary equipment for many kinds of analysis	Available, but outdated and insufficient quantity
Colony counters (~~8~~6 units)	Necessary for analysis of microbiological contamination of food, feed and drinking water	Available, but outdated and insufficient quantity
Water baths (~~8~~6 units)	Subsidiary equipment for many kinds of analysis	Available, but outdated and insufficient quantity
Computers with printers (6~~8~~ units)	Subsidiary equipment for many kinds of analysis	Available, but outdated and insufficient quantity
Microscopes (6~~8~~ units)	Necessary for analysis of microbiological contamination of food, feed and drinking water	Available, but outdated and insufficient quantity
Incubators (18~~24~~ units)	Necessary for analysis of microbiological contamination of food, feed and drinking water (Incubation in temperature of 30, 37, 44°C)	Available, but in insufficient quantity
Kjeldal system (2 units)	Necessary for analysis proteins or other nitrogen compounds in food and feed	Available, but outdated
Soxlet system (2 units)	Necessary for analysis fats in food and feed	Available, but outdated
Spectrometers (3~~5~~ units)	Necessary for analysis different kinds of parameters of food, feed, drinking and mineral drinking water	Available, only in some laboratories, in insufficient quantity
Mills, grinders, blenders (9~~0~~ units)	Subsidiary equipment for many kinds of analysis	Available, but outdated, insufficient quantity
Subsidiary equipment: centrifuges, freezers and others	Subsidiary equipment for many kinds of analysis	Available, but outdated, insufficient quantity

Annex 6

Indicative list for standard equipment package for food inspector

1. Refrigerated sample carrier with ice packs.
2. Portable sampling tools kit in carrying case (samplers for ice cream, powders and granules, surfaces, frozen products, pastes, cheese, for powders and granules in bags and drums, for liquid products, for powdered milk, for milk, cream, wine, water and other drinks; portable thermometer complete with thermoprobe).
3. Portable gas burner.
4. Set of sample transport containers.
5. Laser thermometer.
6. Photocamera.