

Application for
Amylopectin Potato Event EH92-527-1
according to Regulation (EC) No 1829/2003

PART IV LABELLING AND UNIQUE IDENTIFIER

Introduction

The following **Annex 1** provides the labelling information as required by Annex IV of Directive 2001/18/EC and as submitted for notification C/SE/96/3501 according to Directive 2001/18/EC. The complete Annex IV according to Directive 2001/18/EC is given in Part VI of this application.

Annex 2 presents a labeling proposal for feed products (e.g. pulp) derived from amylopectin potato event EH92-527-1.

Annex 3 presents a labeling proposal for starch derived from amylopectin potato event EH92-527-1 for technical uses.


Annex 1.

A.8. Proposed labelling on a label or in an accompanying document. This must include, at least in summarised form, a commercial name of the product, a statement that “This product contains genetically modified organisms”, the name of the GMO and the information referred to in point 2, the labelling should indicate how to access the information in the publicly accessible part of the register.


Within the scope of the Directive 2001/18/EC the notifier will include in a label attached to each bag/bulk containing potatoes derived from event EH92-527-1 and/or to mention in the accompanying documentation, the following information amongst other indications:

- **Product name:** name or code number of the variety,
- **Specification of the traits introduced by genetic modification:** “Amylopectin potato, authorized according to Directive 2001/18/EC – Reference C/SE/96/2501. In addition to amylopectin enrichment, a tolerance to kanamycin (*nptII*) has been introduced.”
- **Product description:**
 - “Seed potatoes of genetically modified potato derived from transformation event EH92-527-1” or
 - “Starch potatoes of genetically modified potato derived from transformation event EH92-527-1”
- **Unique Identifier Code:** ”BPS-25271-9” or adapted according to subsequent indications from the competent authorities.
- **Reference to public registers:** A reference to one or more public registers, as indicated by the competent authorities, where the public can obtain information on the GMO will be included.
- **Provider:** Name and address of breeder/distributor; idem as A.2.
- **Use indications:** “The amylopectin potato is intended for starch production. It is not intended for food use.”
- **Traceability:** “Operators are obliged to transmit in writing to operators receiving the product the fact that the material is contains or is derived from a genetically modified organism and the unique Identifier code (Art. 4(1) of Regulation (EC) 1830/2003). In addition operators are obliged to ensure, via appropriate systems and procedures in place, that the information accompanying each transaction will be held for a period of 5 years (Art. 4(4) of Regulation (EC) 1830/2003). Labelling instructions for derived products are provided by Regulation (EC) 1829/2003.”

In processing the amylopectin starch from the product, feed products will be obtained. These should be labelled according to Regulation (EC) 1829/2003. The notifier will communicate such obligations to all parties involved in the processing.

Annex 2.**PRODUCT DATA SHEET PROPOSAL**
AMYLOPECTIN POTATO PULP

Type of product	Pulp produced from genetically modified amylopectin potato
Appearance and description of product	[...]
Average composition	[...]
Storage	[...]
Conditions of use	[...]
Packaging	[...]
Regulatory information	Authorized according to Regulation (EC) No 1829/2003 and Directive 2001/18/EC for use in feed applications.
Labelling information	Pulp is labelled as ' <i>produced from genetically modified potatoes</i> '

Annex 3.**PRODUCT DATA SHEET PROPOSAL****AMYLOPECTIN POTATO STARCH**

Type of product	Native amylopectin potato starch produced from amylopectin potato
Appearance and description of product	White powder.
Declaration	Starch produced from amylopectin potato
Moisture content	Approx. 20 %, as packed.
Amylose content	Max. 2 %
[...]	
[...]	
Storage materials.	Clean, dry, at ambient temperature, away from odorous Open bags must be properly re-sealed.
Shelf-life	Minimum 4 years, if correctly stored.
Packaging	Paper bags or big bags.
Use	For technical uses only.
Regulatory information	Authorized according to Directive 2001/18/EC for use in technical applications.