Grüne Woche

The global hub for agribusiness

15 – 24 January 2027

Information on Management of Stands

A brand of MESSE BERLIN

Herewith, we specifically draw the attention of our exhibitors to the following statutory regulations.

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General Information on Management of Stands

1.1 Company Name
The full address of the exhibitor (and if applicable, the branch office responsible for the participation) must be clearly displayed in adequately sized letters on all stands (company name, full address, including city, street, house number).

1.2 Regulation on Pricing
In accordance with the Regulation on Pricing (PAngV) which came into force on 18.10.2002, BGBI page 4197, the persons offering goods for sale to the ultimate private consumer are responsible for displaying the price (including value added tax). The price labels on the goods must be displayed in an unambiguous way and should be clearly legible from a distance. When using price lists for goods which are only displayed as models or depicted in brochures, such lists should be displayed open to view, thereby eliminating any need to enquire about details of the sales price. This regulation does not apply if the supplier of goods makes it clear that he only wishes to sell items to the trade for use in a professional or commercial capacity. If sales, even individually, are made to private sector end-users, the obligation to display prices applies in full. Exhibitors will be monitored to ensure that they observe this regulation. To avoid action being taken against exhibitors, they are requested to strictly observe this regulation.

1.3 Finish of Serving Drinks
The serving of alcoholic drinks must stop every day half an hour before closing of the fair. Please also respect the announcements on the exhibition grounds. Controls are carried out regularly.

1.4 Order Books
If the exhibitor is using order books from suppliers, the supplier's full address must be printed or stamped on each form, along with that of the exhibiting firm.

1.5 Adressing Visitors
Visitors should only be addressed from within the confines of the stand, and in a correct and polite form, even if such persons are only seeking information.

1.6 Advertising Statements
All statements about the goods on display, especially concerning their materials, performance, price and ancillary costs must be accurate and comprehensive.

1.7 Delivery Dates
Delivery dates should only be agreed upon if they can be met. If delivery is delayed for some pressing reason, the customer must be notified immediately.

1.8 Items Manufactured to Order
The greatest care should be taken in recording the details for items which are to be manufactured to order, in particular with regard to color, design and dimensions. Care should be taken to ensure that the client is not burdened by the risks of manufacturing defects and with the cost of eliminating such defects.

1.9 Claims
Claims and complaints must be dealt with correctly within a suitable period of time. If disputes occur, it is advisable to call in the services of the exhibition management – the organizers. Failure to observe these regulations, even after suitable warnings have been given, may result in enforced closure of the stand, and the exhibitor may be prohibited from attending other exhibitions.

1.10 Complaints by Exhibitors
Complaints by exhibitors must be reported or notified in writing to the organizer or the exhibition management during the exhibition.

1.11 Copyrights, Protected Trademarks or Patents
The exhibition company expects exhibitors to observe the legal copyrights, patents, or protected trademarks of other exhibitors. If the regulations of the exhibition company are not observed, it reserves the right to take action and to refuse admission to future events. This regulation does not imply any obligation on the part of the exhibition company in cases of infringement of protected copyrights, trademarks, or patents. Under no circumstances may claims be made against the exhibition company.

1.12 Cleaning

Messe Berlin will arrange for display areas to be swept before handing them over. If exhibitors do not leave their display areas clean and tidy after the event, Messe Berlin will arrange cleaning at the exhibitor's expense. Any adhesive strips or nails left over after carpets have been removed must be taken up, or this will be done at the exhibitor's expense. In addition, it is not allowed to install any item on the wall.

1.13 Hygiene requirements for unpackaged food dispensed on the Exhibition Grounds

The Guidelines of Public Health and Building Inspectorate as listed overleaf, and the **Technical Guidelines** must be observed when setting up kitchen areas for preparing food which is intended for dispensing and immediate consumption on-site.
All persons preparing or dispensing unwrapped foodstuffs of animal origin, food for babies and infants, ice cream, bakery products with fillings that are not fully baked, delicatessen salads etc. must have received instructions in accordance with the Law on the protection against Infection.
For queries please contact:
District Office Charlottenburg-Wilmersdorf of Berlin – Public Health Department – Lebensmittelpersonal-Beratungsstelle, Hohenzollerndamm 177, 10713 Berlin, Germany, T +49 30 9029 16299, F +49 30 9029 16295

1.14 Structural Requirements for Sales Stands

- Suitable waste air extraction systems for ovens, deep fat fryers, roasting, baking cooking units or similar facilities are required. Annoyance caused to neighbouring exhibitors and visitors by smoke should be avoided. Failure to comply may result in enforced closure of the stand.
- The assembly, design and operation of such installations must be discussed with Messe Berlin GmbH before they are installed - **messetechnik@messe-berlin.de**
- Please note that liquid gas containers are not allowed on the Exhibition Grounds. Please see also Technical Guidelines, Item 5.5 Compressed air and gas installation and item 5.7 Use of pressurised gases and inflammable liquids. (Notification required)
- Wipe-resistant floor coverings (e.g., plastic sheets) and washable wall coverings on the stands.
- Washable storage and sales surfaces (e.g., plastic sheets) at a height of at least 60 cm above the floor.
- Running hot and cold water for cleaning plates, cups and glasses in dual sink units or dishwashers or in the case of rinsing units, cold water only).
- Hand-washing facilities with running hot water and with liquid soap and disposable hand towels.
- Effective protection against spitting or coughing (e.g., Plexiglas panels or similar barriers).
- Effective refrigeration facilities for perishable foodstuff.

2. Circumstances which require Notification

2.1 GEMA (Performing Rights Society) - Fees

Approval must be obtained from the GEMA (Performing Rights Society) for any public performance of copyrighted music by sound/picture media (e.g., CD, DVD, Blue-Ray, Flash memory), for instrumental performances or musical presentations as part of radio or television broadcasts or the screening of films. Applications should be made prior to the start of the exhibition to the following address:
GEMA, PO Box 30 12 40, 10722 Berlin, Germany
T +49 30 5885 8999, F +49 30 2129 2795, Email: kontakt@gema.de
Please also make use of the online service at **www.gema.de**

2.2 Permission for Alcoholic Beverages (Law Governing Restaurants)

For the sale and serving of alcoholic beverages (also in combination with food) for consumption on the premises a fee-based permit in accordance with § 12 of the Restaurant Act (Gaststättengesetz) must be applied for as early as possible from the Charlottenburg-Wilmersdorf District Office, preferably by e-mail:
veranstaltungen@charlottenburg-wilmersdorf.de
Please use the application form: **GastG-Gestattung-Antrag** (document in german only).

A fee will be charged per stand for a permit applied for in good time before the start of the fair. Please note that the licence must be paid for before it is issued! If permits have to be issued on site at the trade fair, a late fee will be charged. The current amount of the fee can be obtained from the district office.
Attention, there will be controls!

If several exhibitors use one stand, each company must apply for a separate authorisation. The fee must be paid in full. Furthermore, it is mandatory to visibly mount the sign of the the **German Youth Protection** onto your stand booth if alcohol (or the other mentioned products) is provided. You can download this sign in our **Download Center**. There will be controls and penalties if there is no sign on your booth.

For queries please contact:
Public Order Office Charlottenburg-Wilmersdorf,
Hohenzollerndamm 174-177, 2. floor, room 2049/2051, 10713 Berlin, Germany
T +49 30 9029 29045 /-29051 /-29052 /-29060, F +49 30 9029 29049
Email: veranstaltungen@charlottenburg-wilmersdorf.de
Consultation hours only after making an appointment by phone.

2.3 Sale of drugs, advertising of remedies

- **Special information referring to the dispensing of drugs:**

If exhibitors are planning to sell or dispense drugs (see § 2, Arzneimittelgesetz 1976 (Drugs Law) for a definition of what constitutes drugs under this law) e.g., free of charge, exhibitors are required to notify the Landesamt für Gesundheit und Soziales (LAGeSo), Turmstrasse 21, 10559 Berlin, Germany. No specific form is required for this notification. (The obligation to notify the authorities is laid down in § 67 item 1 of the Arzneimittelgesetz.)

- **Special information regarding advertising of remedies:**

Advertising that contains references to health is subject to the law on advertising for remedies. Information in this respect is also available from the same address: Landesamt für Gesundheit und Soziales (LAGeSo,
T: +49 30 902290, Email: poststelle@lageso.berlin.de).

2.4 Public Gambling

Gambling organized in connection with trade fairs or exhibitions are public events and, if a monetary stake is involved, require official approval in accordance with the lottery regulations. Applications should be made to the following office:
Landeseinwohneramt Berlin, Referat Verschiedene Ordnungsaufgaben – II B 122 –
Friedrichstraße 219, 10958 Berlin, Germany, T +49 30 902690, F +49 30 90269 1299

2.5 Goods Subject to Excise Duty

Procedures for Vendors of Goods Subject to Excise Duty (Wine Spirits / Goods Containing Wine Spirits, Beer, Sparkling Wine, Intermediate Products, Coffee / Goods Containing Coffee) from EU-states at Grüne Woche in Berlin.

Notification of Purchase or Possession
Notification must be made in advance to: Hauptzollamt Berlin/ SG B/ AB 22/ Mehringdamm 129c, 10965 Berlin, Germany - using the official form (2755/ 1833).
Notification must include the main characteristics relevant for taxation of goods subject to excise duty (type, quantity, alcohol content or original extract of the wort).

Security Deposit
In accordance with the information in your notification, you are required to pay a security deposit before the goods are brought into the tax territory or before you take possession of them in the tax territory.
The security is to be paid to: Hauptzollamt Berlin.

Bank Account: Deutsche Bundesbank – Berlin branch
IBAN: DE65 1000 0000 0010 0010 13
BIC: MARKDEF1100
Reference: „Sicherheit Einzelfall“

Carriage
You must fill in the simplified accompanying document or an equivalent commercial document and carry it with you during carriage of goods subject to excise duty, with the exception of coffee / goods containing coffee.

Tax Declaration
As the person liable to pay excise duty, you are required to make a tax declaration immediately after the tax liability arises. Please note that the linked documents are in german language only.
- **Vordruck 1276** alcohol/alcoholic-containing goods
- **Vordruck 2075** for beer
- **Vordruck 2404** for sparkling wine
- **Vordruck 2453** for intermediate products
- **Vordruck 1816** for coffee/goods containing coffee

In addition, you must present the second and third copies of the simplified accompanying document, both bearing confirmation of receipt, together with a copy of the invoice.
Once the tax declaration and other documents have been reviewed and in the absence of objections, the declared tax will be offset against your security deposit.

Further Information
Further information (e.g., tax rates, forms) can be found on the internet site of the German Customs Administration **www.zoll.de** also in English and French.

If you have further questions, please contact us:
Email: poststellesgb.hza-berlin@zoll.bund.de

Legal Basis for these Procedures
- Alcohol/Alcohol-containing goods: § 24 AlkStG i.V.m. § 48 AlkStV
- Beer: § 20 BierStG i.V.m. § 35 BierStV
- Sparkling wine: § 20 SchaumwZwStG (G) i.V.m. § 34 SchaumwZwStV (V)
- Intermediate products: § 29 Abs. 3 G i.V.m. § 20 G i.V.m. § 34 V
- Coffee/Goods containing coffee: § 17 KaffeeStG i.V.m. § 24 KaffeeStV

3. Hygiene and Labelling Requirements

3.1 General Hygiene Requirements
- Foodstuffs may not be stored, handled or sold anywhere except on the sales stands
- Hygienic storage (protected against dust and dirt, refrigerated if necessary) of all foodstuffs and utensils (e.g., plates, cooking pots)
- Water intended for consumption or for cleaning purposes may only be obtained from drinking water taps. No water may be obtained from toilet areas. Drawing water from the restrooms is not permitted.
- Prohibition on smoking on stands containing foodstuffs
- Clean working clothes for all personnel employed on the stands
- Live mussels must be stored under cool conditions at between +2 and +10 °C. Fresh oysters may only be served by suitably qualified personnel who are properly informed about the edibility of such items

For queries please contact:
District Office Charlottenburg-Wilmersdorf of Berlin – Veterinary and Food Inspection Office –
Dillenburger Str. 57, 14199 Berlin, Germany
T +49 30 9029 18407, Email: vetleb@charlottenburg-wilmersdorf.de

3.2 Installation used for Dispensing Drinks

The guideline data regarding the intervals between cleaning, as stipulated by DIN 6650-6, apply to all installations used for dispensing drinks. This specifies that regular cleaning of the dispensing installations (e.g., taps, lines, fittings) should be conducted at the following intervals:

Beverage	Interval
Fruit juices, sweetened fruit drinks, fruit juice drinks	daily
Still water, non-alcoholic Beer	1-7 days
Beer (excluding alcohol-free beer)	every 7 days
Wine, carbonated, non-alcoholic, refreshing drinks, carbonated water	7-14 days
Primary ingredients of drinks, spirits	30-90 days

This imposes a documentary obligation, i.e., the operator must provide proof that he has met his duties of supervision and care, and of the way in which he has fulfilled these obligations. Reference source for DIN standards: Beuth Verlag GmbH, Burggrafenstraße 6, 10787 Berlin, Germany, www.beuth.de

3.3 Regulation (EU) Nr. 1169/2011 on the provision of food information to consumers

Since 13.12.2014, the provisions of EU Regulation 1169/2011 on the provision of food information to consumers Food Information consumers about food (Food Information Regulation or FIR) must be complied with. Among other things, the FIR provides for requirements for better legibility (including a minimum font size), clear labeling of clear labeling of food imitations, improved allergen labeling of prepackaged foods and mandatory allergen information for loose goods. Since 13.12.2016, it has also been mandatory to include nutritional labeling on pre-packaged foods.

According to article 9, par. 1, indication of the following particulars of pre-packaged food shall be mandatory

- the name of the food
- the list of ingredients
- any ingredient or processing aid (or derived from a substance) listed in annex II causing allergies or intolerances
- the quantity of certain ingredients
- the net quantity of the foot
- the date of minimum durability or the "use by" date
- any special storage conditions and/or conditions of use
- the name or business name and address of the food business operator
- the country of origin or place of provenance (where provided for in art. 26)
- instructions for use (if necessary)
- the alcoholic strength with respect to beverages containing more than 1.2% volume of
- a nutrition declaration

Allergen labelling is obligatory: You must provide information on substances or products in food which cause allergies or intolerances. This includes substances produced or derived from allergens or used in processing the food. These substances are listed in annex II of the Regulation (EU) No 1169/2011:

- cereals containing gluten
- crustaceans
- eggs
- fish
- peanuts
- soybeans
- milk (including lactose)
- nuts
- celery
- mustard
- sesame seeds
- sulphur dioxide/ sulphites, if they are more than 10 milligrams per kilogram or 10 milligrams per litre in the finished product
- lupin
- molluscs

The European Commission reviews this list constantly and updates it if required. The complete Regulation (EU) No 1169/2011 can be found **here**. (Please note that the page is in german language only)

3.4 Regulations and Legislation

- Lebensmittel- und Futtermittel-Gesetzbuch (LFGB) of 28.04.2006 (Bundesgesetzblatt/Federal Gazette I, page 945), in the current valid version
- Food Hygiene Regulation of 08.08.2007 (Bundesgesetzblatt/ Fed. Gazette – BGBl. I, page 1816), amended on 29.04.2004 (EC regulations No. L 226 page 3), EG-Verordnung 852/2004 on food hygiene from 29.4.2004 (Amtsblatt d. EU Nr. L 226 S. 3)
- Regulation adapting national legislation to Regulation (EU) No 1169/2011 on the provision of food information to consumers of 05.07.2017

For queries please contact:
District Office Charlottenburg-Wilmersdorf of Berlin – Veterinary and Food Inspection Office –
Dillenburger Str. 57, 14199 Berlin, Germany
T +49 30 9029 18407, F +49 30 9029 18428, Email: vetleb@charlottenburg-wilmersdorf.de

3.5 Labeling and accountability requirements for product safety

Whenever products are made available on the market or exhibited on the exhibition ground the requirements of the product safety act must apply.
A product which does not comply with the requirements under paragraph 1 or paragraph 2, may be exhibited if the exhibitor clearly indicates that it does not comply with the requirements and cannot be acquired unless compliance is reached. When a product is presented, the necessary precautions for the protection of the safety and health of persons present shall be taken. (Article 3 (5) Product Safety Act)[1]

Please have verifiable documents (declaration of conformity, inspection and test reports, type certificates if applicable) to be able to present these during inspections by the State Office for Occupational Safety, Health Protection and Technical Health Protection and Technical Safety Berlin.

[1] Product Safety Act of 08.11.2011 (BGBl. | p. 2178, 2179; 2012 | p. 131), which was amended by Article 435 of the Ordinance of 31.08.2015 (BGBl. | p.1474) has been amended.

4. Reusable Packaging and Single-Use Plastic Prohibition

4.1 Reusable Packaging Obligation for Packaging filled at the Stand, Packaging Register

From 01.01.2023, in accordance with Section 33 of the German Packaging Act (VerpackG), if the size of the stand exceeds 80 square meters or if there are more than five stand employees, visitors to the stand must be offered appropriate reusable alternatives for disposable plastic food packaging or disposable beverage cups filled on site at no extra charge. This must be indicated by clearly visible and legible information boards or signs, stating the following note:
‚You get your food and drinks in reusable containers' | sign for you to **download**.

In the case of a smaller stand area and a maximum of 5 or fewer employees, in accordance with § 34 of the German Packaging Act (VerpackG), visitors to the stand may instead be offered the opportunity to fill the goods into reusable containers provided by themselves. This must be indicated by clearly visible and legible information boards or signs. This must be indicated by clearly visible and legible information boards or signs, stating the following note:
'We fill reusable containers that you bring along' | sign for you to **download**.

For distributors of packaging, there is a general obligation to register with the packaging register **LUCID**.

If you have any further questions, please contact the Charlottenburg-Wilmersdorf Environmental and Nature Conservation Office: Rudolf-Mosse-Str 9, 14197 Berlin, Germany
Email: Umweltamt@charlottenburg-wilmersdorf.de, T. +49 30 9029 188 31

4.2 Single-Use Plastic Prohibition Ordinance

Ordinance on the prohibition of the placing on the market of certain single-use plastic products and of products made of oxo-degradable plastic:
Certain single-use plastic products may no longer be placed on the market by the manufacturers of these products as of 03.07.2021. The ban is stipulated by the EU Single-Use Plastics Directive (Directive 2019/904) and implemented 1:1 in Germany by the Single-Use Plastics Ban Ordinance (EWKVerbotsV). Businesses that use the listed single-use plastic products in their to-go business and businesses with event business are thus directly affected by the new regulation. However, old stocks may continue to be sold after 03.07.2021.
The first-time provision of the following single-use plastic products, among others, has been prohibited since 03.07.2021:

- Cutlery, especially forks, knives, spoons, and chopsticks
- plates
- drinking straws
- stirrers
- Balloon sticks attached to balloons for stabilization, including their respective holding mechanisms
- Food containers made of expanded polystyrene (Styrofoam), i.e. containers, such as boxes with or without lids, for foodstuffs that are intended to be consumed directly on site or to be taken away for consumption, are generally consumed out of the container and can be consumed without further preparation such as cooking, boiling or heating ("to-go"); beverage containers, beverage cups, plates as well as bags and film packaging, such as wrappers, containing food-stuffs are not food containers in this sense
- beverage containers made of expanded polystyrene (Styrofoam) including their closures and lids
- beverage cups made of expanded polystyrene (Styrofoam) including their closures and lids

Further information can be found on the website of the **BMUV** and **DEHOGA**. (german only).

5. Infection Prevention and Control

5.1 Information for Employers about the Law on Prevention of Infection

(Details correct as of January 2015)

Employers also require a certificate stating that they have received initial instructions in accordance with § 43 IfSG (Law on Protection against Infection) or a bill of health / "Red Card" in accordance with § 18 BSeuchG (superseded on 01.01.2001 by the IfSG), if they carry out the relevant work on or with food-stuffs, deal with equipment used in the production of food, or market foodstuffs.

Employers or principals are required to instruct their staff about the Law on the Prevention of Infection. The obligation upon the employer to provide such instruction applies to all staff engaged in the relevant activities (production, handling or marketing of the foodstuffs listed in the written instructional material) – including those who are still working with a valid "Red Card" in accordance with § 18 of the Federal Law on Contagious Diseases (Federal Epidemic Diseases Act).

Initial instruction by the employer must take place immediately after the employees have taken up employment. Important: The initial instruction from the Health Department or an appointed physician may not have been received more than 3 months prior to the initial employment in the food sector. Subsequently such instruction shall be provided every second year.

In this respect it is useful to include instructions about hygiene in accordance with the rules laid down by the LMHV (Food Hygiene Regulations, maintenance of the cool chain, cleaning rules etc.). It is the responsibility of employers (including managers) to ensure that sufficient specialist knowledge about hygienic methods of production and processing is available. The directives contained in the LMHV also stipulate that such instruction is obligatory. Both forms of instruction must be carried out, and neither of them replaces the other! Documentary evidence of the instruction must be provided and confirmed by the signature of the staff member.

The certificates referring to the instruction in accordance with § 43 IfSG (initial instruction and documentation of the subsequent instruction as carried out by the employer) must be available at the place of work and must be presented for inspection by the Veterinary and Food Supervisory Office or by staff of the Health Department.

The absence of a certificate confirming initial instruction by the Health Department, or a physician appointed by the Health Department and the lack of documentation about subsequent instruction may lead to the imposition of substantial fines.

Advisory office for Charlottenburg-Wilmersdorf
District Office Charlottenburg-Wilmersdorf of Berlin, Health department food personnel advisory service
Hohenzollerndamm 177 10713 Berlin, Germany, T +49 30 9029 16299, F +49 30 9029 16290

5.2 Information concerning Fisheries Products and Shellfish

There has been a continuous increase in the trade in fish, crustaceans, and molluscs in recent years. However, fish and other fisheries products are among the most sensitive of food items.
Customs offices, in collaboration with the food inspection authorities, monitor imports of such items to ensure that they comply with the Fish Hygiene Regulations (FISCHHV). The measures that are undertaken regarding imports apply to fresh, treated, frozen and processed fisheries products and live shellfish.

The term fisheries products (§ 2 FischHV) apply to the following:
Fish, other saltwater or freshwater animals, parts of such animals, including spawn and roe and products obtained from these animals, also in combination with other foodstuffs, provided that the latter do not predominate, excluding aquatic mammals, frogs, live shellfish, echinoderms, tunicates, and sea snails, if alive.

Imports are subject to the following conditions:
Fisheries products and live shellfish may only be imported if a veterinarian at a border crossing point (a so-called border veterinarian) has checked the prescribed documents, carried out identity checks and has examined the goods.

Fisheries products and live shellfish may only be imported from certain approved third countries. Prior to the initial importation of fisheries products and live shellfish contact must in all cases be established with the official veterinarian, a border crossing post or your own veterinary authority.
If fisheries products or shellfish are obtained from or dispatched to other member countries of the European Community, notwithstanding the existence of the single market, procedural regulations must still be observed. The food inspection authority with responsibility for the place where the shipment is unloaded may, for example, carry out tests on samples.

Before they can be dispatched to the fair, please note that, consignments of oysters must undergo spot checks. Bacteriological tests must be carried out at the very least to identify the possible presence of
1. noroviruses and hepatitis A viruses, and
2. fecal coliforms and escherichia coli per 100 g of shellfish meat and fluid and for salmonella in 25 g of shellfish meat.

If you have any further queries, please contact:
District Office Charlottenburg-Wilmersdorf of Berlin – Veterinary and Food Inspection Office –
Dillenburger Str. 57, 14199 Berlin, Germany
T +49 30 9029 18407, Email: vetleb@charlottenburg-wilmersdorf.de

5.3 Information about preventing Legionnaire's Disease
In general, the **General Terms of Business** and **Technical Guidelines of Messe Berlin** apply, along with such valid and recognised technical rules as the DVGW worksheets (DVGW W 551), DIN standards, VDE regulations, the relevant accident prevention regulations (BGV C1), MVStättV and the Drinking Water Regulations.

In addition, the following conditions issued by the Health Department of the District of Charlottenburg – Wilmersdorf apply:
To prevent the spread of legionella and thus protect visitors and employees at trade shows, permanent chemical disinfection must be provided for the water in all exhibits containing water and in which aerosols can be created by the movement of water e.g., by means of fountains, waterfalls, whirlpools, bathtubs etc.

In accordance with the guidelines laid down by the Health Department the following recommended values must be adhered to:

Exhibits without occupants:
- free chlorine: upper recommended value 1.5 mg/l - lower recommended value 0.5 mg/l
- pH value: no specified figure

Exhibits with occupants (the Bathing Water Directive applies):
- free chlorine: upper specified amount 0.6 mg/l - lower specified amount 0.3 mg/l (for short periods a peak of max. 1.2 mg/l s is permitted)
- pH value: upper recommended value 7.5 - lower recommended value 6.5

It is advisable to use chlorine tablets / chlorine granules without isocyanuric acid for disinfection purposes because this product presents fewer technical safety problems than sodium hypochlorite or chlorine gas. When using chlorine products and pH-correcting agents the relevant provisions of the Hazardous Materials Regulation (GefahrstoffV) and the Prohibited Chemicals Regulation (ChemVerbotsV) must be complied with.
During trade shows adherence to these conditions is monitored by the Charlottenburg – Wilmersdorf Health Department. The Health Department draws particular attention to the fact that disinfection carried out using UV radiation is not as effective because it cannot reach the Legionella bacteria in any biofilm that may be used inside the installation.

Any further queries should be addressed to the health department of the local authority:

Health Department
Infection control, disaster prevention and environmental health protection
Hohenzollerndamm 174 – 177, 10713 Berlin, Germany
Mr. Norbert Gottwald, Sanitation Inspector
F +49 30 9029 16162, F +49 30 9029 16050, Email: norbert.gottwald@charlottenburg-wilmersdorf.de

As of: December 2016
Health Department Charlottenburg-Wilmersdorf, Mr. Norbert Gottwald
Messe Berlin – Kirsten Zimmermann, Person in charge of Hygiene Department

5.4 Information about ASF (African Swine Fever)

Due to spreading epizootic disease in Europe is it required to meet highly protective measures and to ensure strict compliance of the animal welfare regulations and standards on the exhibition grounds when delivering foreign products. Further, the regulations are necessary to guarantee biosafety for animal husbandry in the halls 25, 26 and 27 on the exhibition grounds for Grüne Woche.

- The movement of pork (domestic and wild boar) or products containing pork from ASF restricted areas is prohibited during Grüne Woche.
- This also applies to pork products (domestic or wild boar) for private consumption.
- Exhibitors are responsible for providing full proof of the safety of their products.

Please ensure that your stand builder and carrier are informed about our policy and point out that it affects private consumption as well. In the Webshop and on the Grüne Woche homepage we have provided a useful document on the **import of foods to Germany** for you.
Our veterinarians as well as our food inspection will monitor the import of foreign products at the Grüne Woche. Please note that violations may compromise the performance of Grüne Woche which could cause disrepute to our internationally successful platform.

You will also get more information about the export of animal food products from the veterinarians of your own country. Since ASF is a substantial risk concerning all countries, we expect our exhibitors to deal responsibly with this topic.

Please find the current listing of countries where ASF occurs and further information at:
https://www.fli.de/en/news/animal-disease-situation/african-swine-fever/

The Federal Ministery of Agriculture, Food and Regional Identity also provides on their website a great variety of information regarding Animal Diseases:
https://www.bmel.de/EN/topics/animals/animal-health/animal-health_node.html

Thank you for your understanding and compliance.

Grüne Woche

The global hub for agribusiness

15 – 24 January 2027

Organizer:
Messe Berlin GmbH
Messedamm 22, 14055 Berlin, Germany

Venue:
Exhibition grounds Berlin ExpoCenter City

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