

**Question for written answer E-002835/2024
to the Commission**
Rule 144
Emma Fourreau (The Left)

Subject: Mercury contamination of tuna

A report by the NGOs BLOOM and foodwatch reveals that tins of tuna sold in France, the UK, Spain, Italy and Germany are contaminated with mercury. Some 10% of the tins exceed the limit for fresh tuna, while 57% exceed the stricter limits for other marine animals.

The report stresses that the rules applicable to tuna under Regulation (EU) 2023/915 are putting the health of consumers at risk. A person weighing less than 70 kg who eats a single 100 g tin whose mercury content reaches the maximum permitted limit for fresh tuna would exceed the tolerable weekly intake (TWI) of mercury, as defined by the European Food Safety Authority.

1. How does the Commission justify the fact that the tuna currently consumed exposes European citizens to a higher dose than the TWI and endangers their health?
2. How does it ensure that operators in the food and feed sectors comply with the limits laid down in Regulation (EU) 2023/915?
3. How will it ensure that consumers, especially the most vulnerable, can make informed decisions about consuming products containing tuna?

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