

МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ
ЧЕРНІГІВСЬКИЙ ДЕРЖАВНИЙ ТЕХНОЛОГІЧНИЙ УНІВЕРСИТЕТ

АНГЛІЙСЬКА МОВА

ЗА ПРОФЕСІЙНИМ СПРЯМУВАННЯМ

Методичні вказівки

до практичних занять та самостійної роботи

для студентів напрямів підготовки

6.030510 «Товарознавство і торговельне підприємництво»,

6.051701 «Харчові технології та інженерія»

денної форми навчання

Затверджено
на засіданні кафедри іноземних мов
протокол № 12 від .27.06.2013 р.

Англійська мова за професійним спрямуванням. Методичні вказівки до практичних занять та самостійної роботи для студентів напрямів підготовки: 6.030510 «Товарознавство і торговельне підприємництво», 6.051701 «Харчові технології та інженерія» денної форми навчання /Укл.: Яковенко Т.М. – Чернігів: ЧДТУ, 2013-50 с.

Укладач: Яковенко Тетяна Миколаївна, викладач кафедри іноземних мов

Відповідальний за випуск: Литвин С.В., завідувач кафедри
іноземних мов, кандидат педагогічних наук,
доцент

Рецензент: Литвин С.В. кандидат педагогічних наук, доцент, завідувач кафедри
іноземних мов Чернігівського державного технологічного
університету

Зміст

Вступ

1. Basic course.....	5
1.1 Read and translate the text.....	5
1.2 Bread and Sandwiches	6
1.3 Processed Foods, Convenience Foods.....	7
1.4 The Magic of Mushrooms	8
1.5 The Canning Process	11
1.6 Market Opportunities for Paper and Board	14
1.7 Going to a Public Market.....	17
1.8 Food of the Future.....	19
1.9 Genetic Engineering	20
1.10 A New Tomato.....	23
1.11 New Food Products all around the World	25
2. Self-study.....	28
2.1 U.S. CUSTOMS MISSION AND ORGANIZATION.....	28
2.2 ENTRY OF GOODS	29
2.3 RIGHT TO MAKE ENTRY.....	31
2.4 EXAMINATION OF GOODS AND ENTRY DOCUMENTS	33
2.5 PACKING OF GOODS	35
2.6 ASSESSMENT OF DUTY.....	37
2.7 ANTIDUMPING AND COUNTERVAILING DUTIES	38
2.8 MARKING REQUIREMENTS	40
2.9 PROHIBITIONS AND RESTRICTIONS.....	42
2.10 SAFETY OF CONSUMER PRODUCTS	44
2.11 IMPORT QUOTAS	46
2.12 FOREIGN - TRADE ZONES	48
3. REFERENCE LIST.....	50

ВСТУП

У зв'язку зі значним зростанням контактів нашої держави з іншими країнами виникає нагальна потреба у вивченні міжнародної термінології комерційної діяльності, зокрема, сфери товарознавства.

Методичні вказівки призначені для студентів вищих навчальних закладів за спеціальністю «Товарознавство та комерційна діяльність» денної форми навчання за напрямами підготовки: 6.030510 «Товарознавство і торговельне підприємництво», 6.051701 «Харчові технології та інженерія».

Мета методичних вказівок до практичних занять та самостійної роботи для студентів денної форми навчання – забезпечення цілісного й послідовного засвоєння англійської лексики та термінології товарознавства продовольчих товарів і вироблення вмінь та навиків роботи з фаховою літературою, а також розширення знань студентів у сфері товарознавства та комерційної діяльності, що ґрунтуються на читанні та перекладі текстів за фахом і виконанні вправ, творчих завдань, які додаються до текстів. Ці вправи сприяють швидкому засвоєнню лексики та удосконаленню мовленнєвих умінь.

Методичні вказівки складаються з 2-х частин. Кожен розділ першої частини містить сучасний фаховий текст та завдання різного ступеня складності, які дозволяють перевірити рівень сформованості граматичних та лексичних навичок та умінь писемного мовлення, читання та говоріння для висловлення власних думок щодо професійних проблем, розглянутих у даному розділі. Читання запропонованих фахових текстів та виконання завдань сприятиме розвитку розуміння та тлумачення різних аспектів мовної поведінки у професійному середовищі, а також розвитку вмінь, характерних для поведінки в різних професійних ситуаціях.

Друга частина методичних вказівок включає в себе додаткові фахові тексти для самостійної роботи студентів над збагаченням їхнього словникового запасу, свідомого та систематичного засвоєння мовних елементів і дозволяє перевірити рівень сформованості граматичних та лексичних навичок після опрацювання навчального матеріалу.

1 BASIC COURSE

1.1 Read and translate the text

The Pawpaw

Most of the pawpaw available in store comes from Jamaica, although they are cultivated in tropical areas around the world. There are several different varieties of pawpaw - also known as papaya or 'tree melon'.

If you decide to buy pawpaw, choose one that is more yellow than green with smooth, unblemished skin and no soft spots. They will ripen in a warm kitchen - like avocados do-but all those on the ASDA shelves will be within one or two days of ripening.

When you cut one open, you'll find an intense rosy-orange flesh and glistening grey-black seeds. Just looking at it conjures up images of tropical climates and sunny beaches. But don't let its exotic properties put you off. Pawpaw is extremely versatile and easy to use.

The seeds are usually discarded. But, if you do want to try the slightly peppery flavour of the seeds, you can liquidise them with oil and vinegar and add other seasonings to make a piquant salad dressing.

You can adapt most melon recipes by using pawpaw instead. The taste of the pawpaw comes out best when it is served with a squeeze of lime.

Pawpaw contains the enzyme papain which acts as a meat tenderiser, so it's particularly good in marinades for tough meats. Because it tastes quite sweet, it's often used to enhance salty pork dishes and can be served as a vegetable dish or in a salad. On top of that, it's also a useful addition to chutneys, relishes, soups and curries.

Known as an aid to digestion, pawpaw is often eaten between courses as a palate refresher. Packed with vitamin C, vitamin A, a high fibre content and only 39 calories per 100g, it's healthy and great for slimmers.

Perhaps Baloo was right. Next time you're thinking of serving a melon dish, try pawpaw.

Notes:

pawpaw	папая
succulent	соковитий
glistening seeds	блискучі зерна,
unblemished	непошкоджена шкірка
soft spots	м'які місця
to conjure up	уявити
to discard	відкидати, викидати
seasoning	приправа
squeeze of lime	сік, видавлений з лимона
chutney	гостра приправа
relish	Соус
curry	<u>приправа з часнику та різних</u>

1.1.1 Suggest the Ukrainian for the following words and word combinations:

bare necessities of life; to be familiar with this exotic fruit; most of the pawpaw available in store; they will ripen in a warm kitchen; rosy- orange flesh; glistening grey-black seeds; pawpaw is versatile and easy to use; you can liquidise them with oil; salad dressing; squeeze of lime; relishes; an aid to digestion; palate refresher; it's healthy and great for slimmers.

1.1.2 Put questions to the text and let your friends answer them.

1.1.3 Retell the text.

1.2 Bread and Sandwiches

Bread is made with flour mixed with water and kneaded into a soft dough after adding some leaven or yeast and a little salt. When the dough is thoroughly kneaded it is left to rise or "prove" until twice its original size. Then it is kneaded very lightly before being made into loaves prior to baking in the oven. Bread is essentially a national thing; the crisp golden crust of the French baton or stick combines with the well leavened, even- holed crumb and makes it a world-famous delicacy. Sandwich bread is of course a British speciality.

Bread has, from time immemorial, been considered in most European countries as a daily article of food. It is plentiful, easy to buy, inexpensive and easily handled and stored. Detailed scientific research has proved the nutritive value of bread: it supplies six essential nutrients for our health: protein, calcium, iron, vitamin B1, riboflavin and nicotinic acid.

The quality of bread first depends upon the grains from which the flour is extracted, then upon the milling of the flour.. White bread, brown bread, wholemeal bread are produced from corresponding flours.

The making of wholesome, toothsome bread requires great skill based on a sound training and a taste for baking though the modern trend is towards industrial baking. In Britain, more than half of the bread eaten is plant bread produced in modern factories. Plant bread is sold either as ordinary or wrapped loaves some of which are ready sliced. Ready-sliced bread is said to go further and do away with crumbs and waste but it certainly allows quick and easy sandwiches.

The local baker's finds numerous competitors in general stores, dairies and groceries which offer plant bread as a supplement to their usual provisions.

Though bread is no longer the staple diet of the ordinary person in Britain, it is still considered as the staff of life. Sandwiches in particular are growing more and more popular. They knew a sharp decline with the development of industrial catering but they prove ideal for snacks and picnic baskets or cartons. Sandwiches provide an endless variety of combinations; they are easily made on the spot to meet the demand of the fastidious amateur or prepared some time ahead to be displayed on ready- to-serve counters to cater for the general public.

Notes:

to knead	замішувати
dough	тісто
crust	шкороинка
yeast	дріжджі
leaven	закваска
wholemeal	непросіяна
toothsome	приємний на
fastidious	вибагливий

1.2.1 Answer the following questions:

1. Why was bread so popular in most European countries?
2. How do you account for the change which has taken place of late?
3. What is bread made of?
4. What are the different kinds of bread?
5. Which do you like best? Can you give any reason to account for it?
6. Why is most bread in Britain produced in factories?
7. What is the advantage of ready-sliced bread?
8. Why do general stores and provision stores offer bread for sale?
9. Why does the catering trade show such interest in bread?
10. Are sandwiches very popular in Ukraine? Where are they sold?
11. What are the basic elements of a sandwich?
12. Why is there such a variety of sandwiches in Great Britain?

1.2.2 Speak about food value of bread.**1.3 Processed Foods, Convenience Foods**

It has been rightly said that successful catering is a matter of finding' and maintaining a delicate balance between quality and cost. Meats, vegetables, and to a lesser extent fruits, are the basis of most caterers bulk buying. Such items are naturally a matter of supply and demand; costs can soar overnight and accurate budgeting becomes an impossibility, hence the popularity of canned - or tinned - foods which help cut down supply bills and overheads.

Easy to handle and to store, reliable as to quality, always at the same price, canned goods have become one of the caterer's best assets.

Each variety of fruit, vegetables, meat and fish must be prepared in the manner best suited to its particular qualities. Peas must be picked very tender, shelled, graded for size, and washed; cherries are pitted, peaches peeled by special processes; pineapples have their skins removed, then are cut into slices or cubes; apples are pared, cored and sliced by machinery. Canning has now become a safe process, and the industry offers a variety of healthy foods which have their place in every caterer's store room.

But the highest peak man has attained in the long search for perfection in this particular domain is undoubtedly quick-freezing. Many caterers have reached the conclusion that the one answer to their budgetary problem is to substitute quick-frozen meat, fish, and vegetables for the traditional market-bought produce. The advantages of quick frozen foods - Q.F.F. for short - are quite simply that quality is

controlled in a factory by the most scientific methods, which no catering kitchen could equal; prices remain stable whatever the season of the year, and now, with the new methods of freezing, quick-frozen foods are easier to portion than ever before. This does not mean, of course, that fresh vegetables will never be served. During these seasons of the year when market produce is cheap and plentiful, it is obviously sensible to include them on the menu, but it is only in the cheap season that they come within the average catering budget.

In the United States, nearly all chefs are in favour of Q.F.F., which ensure an almost complete elimination of kitchen preparatory work. The usual routine of normal preparation such as fish filleting, vegetable washing, peeling and trimming is non-existent, and the labour force of the kitchen can be reduced accordingly.

Cooking times for quick-frozen foods are normally the same as for fresh food, the final presentation is similar and the traditional garnishing can be retained. For the caterer who does not employ the qualified personnel needed for the preparation of some high-class items, a new range of haute-cuisine quick-frozen foods has become available.

Notes:

processed foods	перероблені харчові
convenience	напівфабрикати
bulk buying	оптова торгівля
to soar	підніматись
budgeting	планування бюджету
overheads	витрати
to pare	знімати шкірку, почистити
to peel	знімати шкірку
to shell	лушити
to pit	виймати кісточки
to core	вирізати серцевину
domain	галузь, сфера
to fillet	готувати філе
to trim	нарізати, подрізати
haute-cuisine	добірні продукти

1.3.1 Answer the following questions:

1. What is successful catering?
2. What do most caterers buy in gross?
3. Why have canned goods become one of the caterer's best assets?
4. How must fruit, vegetables, meat and fish be prepared?
5. Why is quick-freezing very popular?
6. Why are many chefs in the USA in favour of quick frozen foods?
7. What do you think of quick frozen foods?

1.3.2 Retell the text.

1.4 The Magic of Mushrooms

It is now increasingly recognised that diet is intimately associated with optimal health and the tenet of Hippocrates c. 400 BC "Let food be your medicine and medicine be your food" is fast becoming a truism. Correct diet controls and

modulates many functions of the human body and as a consequence, participates in the maintenance of the state of good health necessary to reduce the risk of many diseases. The concept of functional foods has arisen from the awareness of the relationship between diet and disease. In essence, functional foods are foods that are eaten not only to satisfy fundamental dietary needs but also to elicit additional health effects and benefits. While the concept is not new it is the development of functional health claims that is a more recent and debatable issue. However, food as medicine underpins the paradigm surrounding this food category.

Functional foods do not claim to cure diseases but increasingly scientific studies are strongly supporting the role of some functional foods in disease prevention.

Mushrooms have long been valued as tasty, nutritional foods by different societies worldwide. The relationship between mushrooms and man can be traced far back into antiquity. To the ancient Romans they were 'the food of the Gods' resulting from bolts of lightning thrown to the earth by Jupiter during thunder storms and the Egyptians considered them as a gift from the God Osiris while the Chinese viewed them as the 'elixir of life'.

Early civilisations, by trial and error, built-up a practical knowledge of those suitable to eat and those that were poisonous and to be avoided. Running parallel to this - more specifically but not exclusively, in the Orient - was the identification that certain mushrooms could have profound health benefits.

However, fear of mushroom poisoning pervades many cultures and can in places achieve phobic extremes. Profound mycophobic reactions can be witnessed in the UK, Ireland and much of North America. In contrast, mycophilic or fungus-loving societies are to be found throughout Asia and in many parts of Europe, notably Poland, Russia, Italy, France and Germany where wild mushrooms are regularly used as a main source of food or added to soups, stews and teas.

In these countries food markets regularly display a wide range of edible wild mushrooms e.g. the chanterelle, at prices well above cultivated mushrooms.

The earliest recorded deliberate cultivation of mushrooms for food dates to about 600 AD with *Auricularia* in China. Since then there has been continued achievements of commercial cultivation methods for many edible mushrooms but particularly over the last century.

The white or button mushroom - *Agaricus bisporus* - is now cultivated worldwide and accounts for approximately 40% of total commercial mushroom production. Other important cultivated mushrooms are gaining in worldwide popularity because of their unique flavours, texture and amenability to culinary inclusion.

The Japanese undoubtedly lead the world with at least 12 individual cultivated species regularly on market sale.

In the West mushrooms are primarily consumed for their palatability and rather less for their nutritional value. While colour, shape, texture, flavour and taste can readily assess palatability, nutritional value is more difficult to accurately evaluate.

Chemical analyses have shown that the composition of amino and fatty acids,

vitamins, minerals etc., in the main commercial mushrooms is comparable in nutritional value to most meats and higher than most fruits and vegetables.

For crude protein values, mushrooms are below most meats but above most other foods including milk. Much of the carbohydrate content cannot be easily digested by humans and will function mainly as roughage, as a consequence the calorific value of most mushrooms - in general - is low.

However, without doubt mushrooms in a fresh, cooked or processed form are a nutritionally sound, tasteful food source for most people and can be a significant dietary component for vegetarians.

It has long been recognised, especially but not exclusively, in the Far East that many edible and non-edible types of mushrooms can have profound medicinal values and are routinely incorporated into health tonics, tinctures, teas, soups and herbal formulas.

Furthermore, a limited number of highly purified compounds derived from such medicinal mushrooms are now being used - particularly in Japan - as pharmaceutical products in medicine.

Compounds which can be extracted from either the mycelium or the mushroom fruit-body of the medicinal mushrooms and which exhibit either medicinal and/or tonic properties have been termed mushroom nutraceuticals.

These types of compounds are having immense potential as dietary supplements in the Far East and use in the prevention and treatment of various human diseases in the US is on the increase.

While the historical and traditional usage of medicinal mushrooms in the Far East is almost limitless, attention will be drawn only to current modern approaches, most of which have been verified in the last three decades by accurate scientific and medical studies.

Of significant relevance and importance is the ability of particular extracts to modulate the human immune system, to lower blood pressure and blood lipid concentrations, to inhibit certain tumour growths as well as microbial activity, and to reduce inflammation.

All of these areas are of immense concern in modern medicine worldwide and there is an extensive ongoing search for new and appropriate therapeutic solutions. Mushroom nutraceuticals show little or no adverse side-effects to humans unlike many highly purified and widely used modern pharmaceuticals.

Notes:

in essence	по суті
to elicit	добувати
to	підтримувати
bolts of lightning	блискавка
to pervade	охоплювати
phobic extremes	фобія; нав'язливий,
mycophobic reactions	страх отруїтись грибами
chanterell	лисичка(гриб)
button	молодий гриб
crude	сирий, необроблений
mycelium	міцелій, грибниця
inflammation	запалення
mushroom	гриби, які вживають з метою
nutraceuticals	лікувального (оздоровчого)

1.4.1 Put questions to the text and let your groupmates answer them

1.4.2 Say what are nutritional values of mushrooms.

1.4.3 Speak on: 1) the concept of functional foods; 2) medicinal merits of mushrooms.

1.5 The Canning Process

The steamboat Bertrand was heavily laden with provisions when it set out on the Missouri River in 1865, destined for the gold mining camps in Fort Benton, Mont. The boat snagged and swamped under the weight, sinking to the bottom of the river. It was found a century later, under 30 feet of silt a little north of Omaha, Neb.

Among the canned food items retrieved from the Bertrand in 1968 were brandied peaches, oysters, plum tomatoes, honey, and mixed vegetables. In 1974, chemists at the National Food Processors Association (NFPA) analysed the products for bacterial contamination and nutrient value. Although the food had lost its fresh smell and appearance, the NFPA chemists detected no microbial growth and determined that the foods were as safe to eat as they had been when canned more than 100 years earlier.

The nutrient values varied depending upon the product and nutrient. NFPA chemists Janet Dudek and Edgar Etkins report that significant amounts of vitamins C and A were lost. But protein levels remained high, and all calcium values "were comparable to today's products".

NFPA chemists also analysed a 40-year-old can of corn found in the basement of a home in California. Again, the canning process had kept the corn safe from contaminants and from much nutrient loss. In addition, Dudek says, the kernels looked and smelled like recently canned corn.

The canning process is a product of the Napoleonic wars. Malnutrition was rampant among the 18th century French armed forces. As Napoleon prepared for his Russian campaign, he searched for a new and better means of preserving food for his troops and offered a prize of 12,000 francs to anyone who could find one. Nicolas Appert, a Parisian candy maker, was awarded the prize in 1809.

Although the causes of food spoilage were unknown at the time, Appert was an astute experimenter and observer. For instance, after noting that storing wine in airtight bottles kept it from spoiling, he filled widemouth glass bottles with food, carefully corked them, and heated them in boiling water.

The durable tin can—and the use of pottery and other metals— followed shortly afterwards, a notion of Englishman Peter Durand. Soon, these "tinned" foods were used to feed the British army and navy.

21 Billion Cans a Year

Canned foods are more than a relic dug from the past. They make up 12 percent of grocery sales in the United States. More than 1,500 food products are canned—including many that aren't available fresh in most areas, such as elderberry, mango, and about 75 different juice drinks. Consumers can buy at least 130 different

canned vegetable products. More than a dozen kinds of beef are canned, including beefburgers and chopped, corned and barbecued beef.

According to a recent study, canned foods provide the same nutritional value as fresh grocery produce and their frozen counterparts when prepared for the table. NFPA researchers compared six vegetables in three forms: home-cooked fresh, warmed canned, and prepared frozen.

"Levels of 13 minerals, eight vitamins, and fiber in the foods were similar", says Dudek. In fact, in some cases the canned product contained high levels of some vitamins that in fresh produce are destroyed by light or exposure to air.

The Canning Process

Food-spoiling bacteria, yeasts and molds are naturally present in foods. To grow, these microorganisms need moisture, a low-acid environment (acid prevents bacterial growth), nutrients, and an appropriate (usually room) temperature.

Dennis Dignan, Ph.D., chief of FDA's food processing section, explains that foods are preserved from food spoilage by controlling one or more of the above factors. For instance, frozen foods are stored at temperatures too low for microorganisms (bacteria, yeasts and molds) to grow. When foods are dried, sufficient moisture is not available to promote growth.

It is the preservation process that distinguishes canned from other packaged foods. During canning, the food is placed in an airtight (hermetically sealed) container and heated to destroy microorganisms. The hermetic seal is essential to ensure that microorganisms do not contaminate the product after it is sterilized through heating, says Dignan. Properly canned foods can be stored unrefrigerated indefinitely without fear of their spoiling or becoming toxic.

Turning Up the Heat

Foods with a naturally high acid content—such as tomatoes, citrus juices, pears, and other fruits—will not support the growth of food poisoning bacteria. In tests, when large numbers of food poisoning bacteria are added to these foods, the bacteria die within a day. (The exact amount of time depends upon the bacteria and amount of acidity). Foods that have a high acid content, therefore, do not receive as extreme a heat treatment as low-acid foods. They are heated sufficiently to destroy bacteria, yeasts and molds that could cause food to spoil.

Canners and food safety regulators are most concerned about foods with low acid content, such as mushrooms, green beans, corn, and meats. The deadly *Clostridium botulinum* bacterium, which causes botulism poisoning, produces a toxin in these foods that is highly heat-resistant. The sterilization process that destroys this bacteria also kills other bacteria that may poison or spoil food.

Low-acid canned foods receive a high dose of heat—usually 107 degrees Celsius (250 degrees Fahrenheit) for at least three minutes. (The amount of time the food is heated, though, depends upon the size of the container and the product). The canned food is heated in a retort, a kind of pressure cooker.

Finishing the Attack on Food Spoilers

Another critical element in the canned food process is sealing products in airtight containers. It is essential that air be removed from the container before

sealing. Air could cause the can to expand during heating, perhaps damaging the seals or seams of the container.

A telltale sign of loss of this vacuum - and a possibly contaminated product - is a can with bulging ends. If a seal is not airtight, bacteria may enter the can, multiply, and contaminate the product.

The hermetic seal finesses the canning process. The bacteria in a food and container are killed through heating, and at the same time new bacteria are kept from contaminating the food.

The distinction between the canning process and food handling before processing is an important one for food processors and regulators. Last February, 22 students at Mississippi State University became ill after eating omelettes made with canned mushrooms imported from China. Similar outbreaks followed in New York and Pennsylvania, affecting more than 100 people.

FDA's investigation suggests that poor sanitation caused the problem, and that the mushrooms were contaminated with staphylococcal enterotoxin even before they were canned. The canning process did not destroy the substance because food preservation processes are not normally designed to destroy staphylococcal enterotoxin, a highly heat-resistant toxin.

Since this incident, FDA and the Peoples Republic of China have been working together to determine the source of the contamination. However, FDA authorities still are preventing mushrooms canned in China from entering the United States.

The canned food principle that won Nicolas Appert his prize of francs has endured over the years. What might surprise Appert, however, is how his discovery is making food shopping and storing easier for the 21 century consumer.

Notes:

laden	навантажений
to snag and swamp	налетіти на корч і потонути
the weight	вага
to retrieve	знаходити
kernel	зернина, зернятко
astute	хитрий, проникливий
elderberry	ягода бузини
telltale sign	контрольний знак

1.5.1 Suggest the Ukrainian for the following words and word combinations from the text:

heavily laden with provisions; among the canned food items retrieved from; bacterial contamination; were comparable to today's products; an astute experimenter and observer; durable tin can; corned and barbecued beef; are destroyed by light or exposure to air; acid prevents bacterial growth; canners and food safety regulators; which causes botulism poisoning; air-tight containers; a telltale sign; a can with bulging ends; the hermetic seal finesses the canning process; similar outbreaks; the source of contamination; the canned food principle has endured over the years.

1.5.2 *Make up various questions covering the text and be ready to answer such questions.*

1.5.3 *What new information about the canning process have you obtained from the text? Is it true that old preservation technique goes modern?*

1.5.4 *Retell the text.*

1.6 Market Opportunities for Paper and Board

Consumption of paper and board packaging in Europe is greater than for any other packaging material. The five main consumers are Germany, France, Italy, Spain and UK, which together account for 78% of the total paper and board packaging market in the European Union. Corrugated board is the largest single use of paper in packaging and it has shown steady growth. World demand for containerboard is expected to grow by 2.8% per annum through to 2010, reaching a volume of 125 million tonnes by the next decade. The global container board market has seen fundamental changes in terms of the overall grade structure and product specifications. Waste-based grades now account for over 50% of the total market as opposed to a third 20 years ago. Consumption of waste based products grew by an average of 7% per annum during the 1990 s.

In the main European markets of Germany, France, Spain, Italy and the UK, the top two or three packaging suppliers in each country together account for approximately a third of the market. The remainder of the market is held by a number of smaller multinationals and independent operations.

The corrugated case is recognised as an functional, flexible packaging product offering protection and increasingly good graphic ; opportunity at a competitive price. It has good environmental credentials, « in contrast to plastic, i.e. it is derived from a renewable resource with an efficient recycling structure.

Corrugated case consumption is expected to continue to increase, driven by end use markets such as the consumer durables area for home appliances and electronic goods and also by changes in shopping practices instigated by electronic media. It continues to dominate transportation packaging and is growing rapidly in display, point of sale and graphics applications. Food and beverages are the biggest segments and currently account for approximately 40% of the market. It is in this sector that the impact of substitution of corrugated with reusable plastic crates will grow.

However, such in-roads into the corrugated market are likely to be compensated for by the growth in the consumer durable sector and the ‘home shopping’ revolution.

Technological changes

In response to increasing market and end use demands a number of technological changes have been incorporated into the manufacturing and converting stages of corrugated case production. However, this process will need to be one of continuous improvement and innovation to ensure that paper-based product can

compete in the future. Emphasis on product quality and uniformity will be required to meet ever more exacting final product specifications which will include the incorporation of high graphics, enhanced printing and heightened requirements for performance packaging.

Paperboard usage in packaging covers a range of products and grades. In most of the developed markets i.e. North America, Western Europe and Japan, market growth to 2010 is expected to be modest at between approximately 1 to 1.5 % per annum.

However, developing areas such as Eastern Europe, China and other parts of Asia are expected to show growth rates of between 5 to 6 % per annum through to 2010. Packaging minimisation trends offer real opportunities for the development of innovative paperboard products that incorporate a number of functions in the different layers that make up the final paperboard product. Packaging is always going to be required and the

potential versatility afforded by the homogeneous or heterogeneous products formed by multi-ply forming of paperboard will offer development routes that fulfil functional as well as environmental/legislative requirements.

E-commerce as a business process has become rapidly established and for those involved in paper-based packaging, such technology will increasingly lead to a streamlining of the supply chain and a far greater integration of the paper/board manufacturers with those parties further down the packaging supply chain. It will also be a stimulus to increased requirements for transit packaging, as more consumers will expect home delivery of goods ordered electronically. Such packaging will increasingly have to evolve to provide improved protection as the range of products purchased via electronic media broadens to include fragile items.

The Packaging Directive, 94/62/EC and its revisions is, and will be, an issue for strategic planning on the use of packaging. The implications for recovery and recycling will need to be taken on board by all participants in the supply chain. Opportunities exist for corrugated packaging in particular to maximise its already good recovery rate.

Changes ahead

Changes taking place in the market place driven by environmental, technological and economic factors provide more opportunities than threats to the paper- and board-based packaging industry. A number of market opportunities already exist and more will develop that should drive the necessary technological developments required to service new market niches and segments. Emphasis will be placed on enhanced product functionality, increased environmental credentials and the provision of 'the complete packaging solution'.

One such example of paper and board packaging that has arisen to meet market and environmental related needs is the microflute (smaller fluting within the corrugated board). Growing environmental awareness and improved distribution and logistics methods have created favourable conditions for the development of lighter materials.

Microflute-based products can compete with folding boxboard in terms of

graphic quality and strength whilst using less fibre to achieve it; and with plastics, in terms of strength to weight requirements. It has been estimated that microflute structures will represent 10 to 15% of the total corrugated market in the next three years. It is already successfully competing with plastic in the fast food market, providing both enhanced thermal protection for “take away” products and better perceived environmental credentials than polystyrene in disposable food containers. Other applications are likely to follow.

Areas new to the corrugated sector are being established, with natural market sectors being in drinks, luxury food and confectionery products. The “corrugated appearance” is also increasingly being adopted as a fashion statement.

to instigate	спонукати
reusable plastic	пластикові упаковки
	використання
to incorporate	об'єднувати, включати
uniformity	однаковість, одноманітність
homogeneous or	однорідні чи неоднорідні товари
heterogeneous	
E-commerce	електронна комерція
streamlining	прискорення
fragile items	крихкі, ламкі речі
market niche	маркетингова ніша
market segment	невеликий сегмент ринку для певного товару
microflute	дрібно рифлений картон
logistics methods	техніка перевезень та поставок
corrugated board	рифлений картон
waste-based grades	сорти пакувального матеріалу,
credential	Рекомендація
renewable resource	відновлений засіб, ресурс
consumer durables	споживчі товари тривалого

1. 6. 1 Suggest the Ukrainian for the following words and word combinations from the text:

corrugated board is the largest single use of paper in packaging; by the next decade; account for over 50% of the total market; at a competitive price; it has good environmental credentials; is expected to continue to increase; home appliances; to meet ever more exacting final product specifications; enhanced printing; heightened requirements for performance packaging; a streamlining of the supply chain; expect home delivery of goods ordered electronically; to include fragile items; to meet market and environmental related needs; microflute-based products; a fashion statement.

1. 6. 2 Put questions to the text and let your groupmates answer them.

1. 6. 3 Say what you have learnt from the text about:

1. Consumption of paper and board packaging in Europe.
2. Some technological changes in paper-based packaging production.
3. New trends in the industry.

1.7 Going to a Public Market

Supermarkets are usually good to buy canned food, cereal, beverages and alcohol drinks. Though long before supermarkets appeared in Ukraine's capital, it was not uncommon for almost everyone to buy their foodstuffs at one of Kyiv's many public markets, and to this day it is still useful to shop for fruits and vegetables at public markets. In fact, public markets are somewhat of an institution in Ukraine.

Open-air public markets exist pretty well everywhere on the face of the planet. From Seattle Washington to St. Jacobs Ontario, and from Marakesh to Karachi, people shop at markets. Many westerners do not always shop at markets because its somewhere to get a good deal, they go there as an outing, as a form of entertainment. In Ukraine going to the market is a regular task, though it is not difficult to turn shopping at the market into something you can thoroughly enjoy.

Public markets, or 'bazar', as they are known locally, have existed for what it seems like forever. Although the choice is better at the weekends, you also have to deal with many more people. The regular market expedition requires a few items you must take with you. A clean empty plastic bottle, for your milk or sour cream, a couple of plastic bags for your produce, and another solid container or two. Though remember, like all expeditions, you will be better off if you leave early. The best time to be at the market is between 9 and 10 in the morning, as markets in Kyiv do not open as early as they do outside of the city.

Kyiv has quite a network of public markets. The biggest ones being Demiiivskiy on Moscovska Square, Zhytniy in the Podil, Sinniy near L'vivska Square, Bessarabskiy on Khreshchatyk as well as Lisoviy at the Lisova subway station. There are many smaller public markets in practically every neighborhood. You will even find 'instant' markets set up near bigger supermarkets. Though, if you are going to do some serious

shopping, you are best off heading for any one of the big markets, as some of the smaller ones, including the 'instant' ones are of the here-today-gone- tomorrow variety.

Prices at the markets are usually on a par with one another, though price seems to be a proven function of location: the further from the downtown the market is, the cheaper the goods are. Bessarabskiy and Volodymyskiy markets, therefore are the most expensive ones and Lisoviy • would be one of the cheapest. Sinniy and Zhytniy markets will be on the same level, being considerably cheaper than Volodymyrskiy or Bessarabskiy, but more expensive than Livoberezhniy or Lisoviy. In fact, the price difference is quite considerable if you compare one of the markets on the left bank and Volodymyrskiy, where the prices for meat, sour cream are a couple of hryvnia higher. Though choosing a market to visit should not be a problem. In most cases, your location will most often dictate, unless of course you want to make a serious expedition of it.

All expeditions have rules that must be followed, or at least you should know what they are. The first and best rule of the market is that usually you can try or taste everything before you buy it. For example, milk, cottage cheese, cream or sour cream are all natural products and some claim they are 'healthier'. So, do not hesitate to try

before you buy. You can usually taste fruits and some vegetables. Meat on the other hand is off limits, though in most cases it is fresh, and vendors require licences to sell such products. Additionally, most of the animals that eventually become these meat products are not raised on a large scale, so much more

attention is given to them. Though, as always you should take care when buying meat products.

As in all expeditions, one has to be cautious. You will meet all kinds of people along the way. You should check all items that you buy. Out of the 10 apples you buy, one will be rotten and you may want to blame the seller afterwards. However, almost all sellers allow you to choose for yourself, which is often impossible if you shop at the store. Another thing that could happen, which is not uncommon anywhere, is paying for more that you actually receive. You pay for 1 kilogram, and in fact only received

850 kg. Each market has control scales where you are allowed to check the weight of whatever you buy. This is just one way of keeping the salespeople honest.

Another note to keep in mind, Ukraine like many countries uses the metric system. Everything is weighed not in pounds, but in kilograms.

Now you are ready to go and do some shopping. Since Ukrainians are known for their heartiness and kindness, they will help should you have any problems. Remember, the first time is always rough, but after a short

period of time, before you know it an expert and you will be advising others how to shop at the 'bazar', and you may even lead a few expeditions of neophytes some day.

(from "Kyiv Weekly" February 22, 2002).

Notes:

expedition	<i>і мут</i>) ПОХІД,
to be better off	бути багатішим, краще
“instant” market	забезпеченим
(here-today-gone- tomorrow)	стихийний базар
on a par	на одному рівні
downtown	діловий центр міста
vendor	продавець
to be cautious	бути обережним,
rough	тяжкий, гіркий, важкопісний

1. 7. 1 Suggest the Ukrainian for the following words and word combinations from the text:

public markets are somewhat of an institution; they go there as an outing; to turn shopping into something you can thoroughly enjoy; price seems to be a proven function of location; rules that must be followed; they are all natural products and some claim they are “healthier”; most of the animals are not raised on a large scale; out of the 10 apples you buy, one will be rotten; control scales; Ukrainians are known for their heartiness and kindness; the first time is always rough.

1 . 7 . 2 *Make up an outline of the article.*

1 . 7 . 3 *Give your opinion of the article. What problems are raised here?*

1 . 7 . 4 *Role Play "Organizing a Party"*

Situation: You decide to celebrate a holiday or just organize a party at your home. Everyone will have to bring something for the table and later you'll cook together.

"Now you are asking your younger sister to buy some foodstuffs at one of Kyiv's public markets and advising her where to go and how to shop at the "bazar".

1 . 8 Food of the Future

Next time you take a bite out of a juicy red tomato, stop and think. Did you grow it in your own garden? If so, you're lucky. Or did you buy it at the supermarket? The chances are that soon, that tomato could be a genetically modified tomato. Many products on the shelves of our supermarkets already contain genetically engineered ingredients, and many more are ready to be introduced over the next few years.

What is genetic modification (GM)?

In an attempt to create nicer-looking, longer-lasting, more nutritional foods, scientists have played around with the genetic structure of foods such as fruit and vegetables, soya and com. GM food is created by taking DNA from one organism and putting it into another. Many people feel that there has not been enough research done into this genetic change, and that our entire food chain could be in danger. A leading geneticist, Dr Michael Antoniou said, "Once released into the environment, genetic mistakes cannot be cleaned up, but will be passed on to all future generations indefinitely".

Read the label!

Between 60 and 70 per cent of the processed foods we eat contain soya. 16 per cent of soya from the US is genetically engineered. No one is sure how much of this is used in our food, but many thousands of different types of food will soon be in our supermarkets, and very few will have labels which tell you exactly what the food contains.

Do we want it?

A recent poll in Europe suggested that 70 per cent of consumers did not want GM food, and in Denmark 95 per cent of consumers wanted labelling of any GM food. Why? Because our natural crops are being crossed with bacteria, viruses and genes from fish and animals to make them bigger, stronger and better. Potatoes have been engineered with chicken genes to increase resistance to disease, and tomatoes have had fish genes added to make them less delicate in the cold temperatures of fridges.

What does the future hold?

No one really knows just what the long-term effects of these 'experiments' will be. A senior scientist with the Environmental Defence Fund, Dr Rebecca Goldberg

said, "Genetic engineers are producing foods that have never before been eaten by human beings./Consumers should not be guinea pigs for untested food substances". GM food could help us achieve a better environment, improve our health and stop world hunger. However, it could also threaten farming, ecosystems, and our health. Scientists fear that if genetically modified organisms get into the natural food chain, our natural species will be in danger — imagine a GM fish that was 50 per cent bigger and ate 50 per cent more food.

Leave it to nature

Of course there are positive arguments for GM food,⁴ Even anti-GM campaigners 'Pure Food Campaign'* see the advantages of producing more nutritious and healthy food, "vegetables with more vitamins, rice with more protein, lower fat French fries and crisps made from potatoes don't soak up as much oil". Many scientists argue that genetic engineering is just like speeding up nature. But some people feel that as nature has controlled our genetics successfully for the last 3 billion years, we could be moving just a little too quickly.

Your choice

If you want to avoid GM food, eat organic foods and cut down on processed foods. You can also check with individual companies, who may supply you with a list of their products which contain genetically modified ingredients.

Notes:

take a bite	ВІДКУСИТИ
modify	ЗМІНЮВАТИ
engineer	ВИНАХОДИТИ
DNA	ДЕЗОКСИРИБОНУКЛЕІНОВА
indefinitely	НЕСКІНЧЕНО
processed	перероблений
poll	опитування
crop	культура
guinea pig	морська свинка; тут -
species	людина, на якій
campaigner	біол. вид
French fries	учасник кампанії
soak	амер. чіпси
	насичувати

1.8.1 Say why, according to the text, we should read the label before buying food products.

1.8.2 How do you understand this statement "Consumers should not be guinea pigs for untested food substances"

1.9 Genetic Engineering

Take a peek into the supermarket of the near future.

At first glance, products on display won't seem much different from those you are used to. Cucumbers. Peppers. Corn. They'll still be there. But amid all the produce and other kitchen staples, you're apt to find new versions of familiar foods—ones that

are custom "built" to improve quality or remove unwanted traits. Insect-resistant apples, long-lasting raspberries, and potatoes that absorb less fat are among the more than 50 plant products under study now that are likely to reside soon on grocers' shelves.

These commodities will arrive courtesy of genetic engineering, a process that allows plant breeders to modify the genetic makeup of a plant species precisely and predictably, creating improved varieties faster and easier than can be done using more traditional plant-breeding techniques. Genetic engineering already is improving lives in areas such as disease diagnostics and treatments, but at the moment it is a fledgling economic force in the commercial food business.

Though genetic engineering promises better and more plentiful products, genetically engineered foods may encounter a few obstacles to widespread public acceptance. Some consumers, along with a few advocacy groups, have voiced concern about the safety and environmental impact of these new food products. Some urge an outright ban on any genetically engineered foods. Others support mandatory labeling that discloses the use of genetic engineering. Still others advocate more stringent testing of these products before marketing.

New Foods Safe

From the standpoint of the Food and Drug Administration, the important thing for consumers to know about these new foods is that they will be as safe as the foods now on store shelves, and in some instances safer. All foods, whether traditionally bred or genetically engineered, must meet the provisions of the Federal Food, Drug, and Cosmetic Act.

To let both the public and companies know how these new foods would be regulated, FDA published a detailed statement in the May 29, 1992, Federal Register explaining how foods derived from new plant varieties—fruits, vegetables, grains, and their by-products, such as vegetable oil—will be regulated under the act. The statement contains a thorough scientific discussion, complete with carefully designed flow charts, to help plant developers ensure food safety in genetically engineered products.

Present Situation

To understand how FDA will oversee the safety of these new foods, it helps to know how new foods reach supermarkets today. Each year, to 20,000 new food products are introduced. In contrast, FDA expects only 100 to 150 genetically engineered foods to be introduced over the next five years.

Except for a handful of new "food additives" such as artificial sweeteners, which must receive premarket approval from FDA before entering the marketplace, most new foods are introduced under the "postmarket" authority of the Food, Drug, and Cosmetic Act. Under this authority, foods made up of proteins, fats and carbohydrates with a history of safe use in food can be sold once companies are satisfied the new product is safe without first getting FDA permission.

This system, which has been in place for more than 50 years, has resulted in the world's safest, most abundant, and cheapest food supply. Should a problem arise with any of these products, FDA has powerful enforcement tools that enable the

agency to seize a product as soon as a safety concern is identified.

To help assure the public that this system will work as well for genetically engineered foods as it has for the 30,000 products that can be found in the typical supermarket, FDA plans to require for the first five years that the sponsors of these products notify the agency before marketing these products.

Labeling Issues

FDA has received many inquiries asking about the labeling of genetically engineered foods. Congress has provided FDA a limited basis on which to require labeling. For FDA to require labeling there must be something tangibly different about the food that "is material with respect to consequences which may result from the use of the food".

In general, this means most genetically engineered foods will not need special labeling because they will be virtually identical to traditionally bred varieties. But there are exceptions, such as when a gene from a food that could cause an allergic reaction—peanuts, for example—is transferred into another food. In that case, FDA policy places the burden on the developer. "The food will have to be labeled so everyone will know it contains an allergen, unless the developer can show scientifically **that the** allergenicity has not been transferred", says Laura Tarantino, Ph.D., **chief** of FDA's biotechnology policy branch. "But under current **methods, that** would be hard to do. So this is one case where we would clearly insist on labeling. Fortunately, the products in front of us right now don't raise those issues".

. FDA also will require labeling if a company uses genetic engineering techniques to change a food's composition significantly. For example, if a vegetable normally containing high levels of vitamin C is engineered to remove the vitamin, FDA would require labels to disclose this change.

A New Twist on an Old Idea

For the last 10 years, genetic engineering has inhabited agricultural research laboratories and only now is making its initial appearance in food stores.

Last May, the agency gave the OK to a whole food product, a slow-ripening tomato. The tomato's developer, Calgene, Inc., seeking to build public understanding and confidence in the new product, decided to get FDA premarket approval for the tomato, called the Flavr Savr. Last November, FDA reviewed seven more genetically engineered foods from different companies. These products — which include three kinds of tomatoes, a squash, and a potato — did not undergo premarket approval as did the Flavr Savr. Instead, developers used the premarket notification/postmarket authority approach that will govern the introduction of these new foods during the next five years.

Several other products, especially new forms of vegetable oils, are poised for introduction. But it'll probably be a good five years before we see genetically engineered foods really take off commercially.

Though the notion of tinkering with a plant's traits is thought of as something radically new by some people, scientists have been doing it for many years in cruder, less predictable ways. For example, farmers have a long tradition of breeding desired qualities into crops. But this process took many plant generations. Researchers now

can isolate a known trait from any living species - plant, animal or microbe—and incorporate it into another species. These traits are contained in genes—segments of the DNA molecules found in all living cells. The process of recombining genes bearing a chosen trait into the DNA molecules of a new host is called "recombinant DNA".

Notes:

to take a peek into	заглянути в
fledgling economic force	невелика економічна сила
to obstruct	прагнути повної заборони
to urge an outright	обов'язкове маркування
mandatory labeling	відстоювати, пропагувати
to advocate	з точки зору
from the standpoint	наглядати за
to oversee	штучний замінник цукру
artificial sweetener	наслідок
consequence	новий хід, поворот
a new twist	риса
trait	ген
gene	дезоксирибонуклеїнова кислота,
DNA	ДНК

1.9.1 Suggest the Ukrainian for the following words and word combinations from the text:

ones that are custom “built”; insect-resistant apples; to remove unwanted traits; to modify genetic makeup of a plant species; obstacles to widespread public acceptance; the Federal Food, Drug and Cosmetic Act; new food additives; traditional bread varieties; it contains an allergen; undergo premarket approval; the process of recombining genes; can isolate a known trait.

1.9.2 Make up an outline of the text.

1.9.3 Retell the text.

1.9.4 Give your opinion of the text.

1.10 A New Tomato

The first genetically engineered whole product went on the market last May when FDA approved a tomato that can be shipped vine-ripened without rotting rapidly. The Flavr Savr is the first ready-to-eat food product available to the public that uses recombinant DNA processes. Its maker, Calgene, Inc., created the Flavr Savr on the premise that many consumers are not satisfied with most store-bought tomatoes, especially in the off-season. Surveys show that though 85 percent of U.S. households buy fresh tomatoes, some 80 percent are displeased with the quality of grocery store tomatoes.

The problem is that tomatoes need warm climates to grow, so most off-season store tomatoes must travel a long way after they are picked. To survive their journey intact, tomatoes are picked while they are still green, which is a good way to avoid

bruising, but which results in a tomato that is often described as having the consistency and mouth-feel of a tennis ball.

If picked when ripe, tomatoes rot quickly. Though Calgene vine-ripened tomatoes, the company solved the rotting problem by inserting a reversed copy—an "antisense" gene—of the DNA molecules that prompt tomato spoilage. This suppresses the enzyme that results in rotting, allowing the tomato to stay ripe, but not rot, up to 10 days—plenty of time for shipping and sale. Refrigeration is not necessary.

Though FDA policy didn't require premarket approval of the Flavr Savr tomato, Calgene sought it anyway. The company also asked FDA to approve as a new food additive the protein that produces kanamycin resistance. This marker protein allows breeders to identify early in the gene-transfer process which plant cells have successfully incorporated the new trait. Inserting the marker confers resistance to the antibiotic kanamycin. This is a valuable tool when trying to figure out which seeds have the new gene and which do not. But it also adds very small amounts of a new protein to diets of millions of Americans and raises concerns about issues such as antibiotic resistance.

"That was one of the scientific issues we evaluated", says Jim Maryanski, Ph.D., FDA's food biotechnology coordinator. "And we showed there really wasn't any chance the kan gene [marker protein] could affect the clinical effectiveness of kanamycin in people taking the drug orally".

FDA published regulations in 1994 allowing use of the kan gene in new plant varieties. Though not required, Calgene plans to provide point-of-sale information that describes the tomato as a genetically engineered product.

Reactions to the Flavr Savr have been largely positive, though some consumer groups have decried the product, giving it names like "Frankentomato". Others, including some restaurant chefs, have issued public criticism of all recombinant DNA-derived foods.

But industry groups are enthusiastic. Carl Feldbaum, president of the Biotechnology Industry Organization, calls the new tomato "a significant step forward for consumers in terms of the quality of the food they eat".

And Tom Stenzel, president of the United Fresh Fruit & Vegetable Association, says the genetically engineered food products now in development "will offer consumers more choices for improved quality, nutrition, and environmental benefits".

Ultimately, consumers will decide for themselves whether these new products and processes make sense. As for safety, FDA officials emphasize that these foods will be just as safe or safer than products consumers are used to finding on their store shelves.

Notes:

to rot	ГНИТИ, ЗГНИВАТИ
on the premise	НА ПІДСТАВІ
survey	ОБСТЕЖЕННЯ
to avoid bruising	УНИКАТИ УДАРІВ,
mouth-feel	СМАК, ВІДЧУТТЯ
to prompt	СПРИЧИНЯТИ
food additive	ХАРЧОВА ДОМІШКА
to confer	ЧИНИТИ ОПІР
to decry	ВІДКРИТО

1.10.1 What new information about genetical engineering have you obtained from the text?

1.10.2 Read the article critically, and state your agreement or disagreement with the author's arguments and conclusions.

1.10.3 Your friend believes that genetically engineered foods will be just as safe or safer than products consumers are used to finding on their store shelves. What do you think?

1.11 New Food Products all around the World

Functional foods in Japan

In Japan, blueberry has recently been the flavour of the day, following widespread coverage of the potential health benefits of the fruit. (It is naturally rich in anthocyanin, which has benefits to the eyesight). Blueberry products continue to hit the market, including yogurts, juice drinks and confectionery, but there is evidence that pomegranate, which is believed to have benefits especially to women's health issues, is taking over as the top fruit. Among the recent launches are Zakuro Roll from Dai Ichiya, a soft sweet roll filled with pomegranate and whipped cream, and Oen Sanka juice drink from Sapporo, which contains prune, blueberry and pomegranate juice. In the Japanese confectionery market, Pola Foods has added an anthocyanin-rich blueberry sweet to the Post Pet range, while Asahi Beer Pharmaceuticals has introduced Cool Dental Candy, a functional soft candy containing xylitol and apple polyphenol.

Targeting healthy eaters

Many companies involved in the functional foods market have been quick to realize that functional products may never have a broad, mass market appeal, but that they can be marketed to appeal to core groups of consumers. In Australia, Uncle Toby's introduced a breakfast cereal formulated specifically for women. Healthwise for Women 40+ contains calcium, phytoestrogens, zinc, antioxidants, vitamin B6 and fibre, and is 97% fat free. The product was developed with the Jean Hailes Foundation for Women's Health, and joins existing Healthwise cereals such as Healthwise Heart, and Healthwise Bowel and Digestive System.

Last year also saw the launch, in Belgium, of a new functional bread targeted at

women: the retail group Delhaize Le Lion introduced under private label Femina bread, a wholemeal sliced bread enriched with vitamins and folic acid. Bread is increasingly being used as a carrier for functional and healthy ingredients.

Omega - 3 remained a popular functional food ingredient last year, with several launches in diverse categories. In the French dairy market, Candia introduced a semi-skimmed milk with omega-3 fatty acids, claimed to be beneficial to the heart and circulation. In Spain, Dhul launched a chilled creme caramel dessert containing omega-3 and vitamin E. Also in Spain, Industrias Rodriguez introduced Biosan Activa with omega-3 plus high levels of fortification with eight essential vitamins. Grain Mills, in Brazil, introduced a breakfast muesli with fruit, typically enriched with vitamins and minerals, but also containing omega-3 oil.

The functional foods market also saw the launch of some less common types of product, such as PS Memorychip, a chocolate bar from Spanish company Chocolates Torras, formulated with a soya lecithin extract which is claimed to help improve the memory!

Organic foods

Last year provided further evidence of the move of organic foods into the mainstream, away from its roots in basic foodstuffs sold through specialist outlets.

Heinz finally entered the organic baby foods market in the UK, with the launch of a range of organic products. The products are controlled and certified organic by Bioagricoop (Italy), and are free from GM ingredients, artificial colours, flavours and preservatives. Although several players were already active in the organic baby foods segment, Heinz enjoys a significant market share in the UK, making its entry critical to more widespread take-up of organic baby foods. Also in the UK, Nestle introduced an organic version of its Nescafe instant coffee, alongside the regular variety which already dominates the UK coffee market

Organic convenience foods were a notable area of development, with some high profile launches including the Enjoy Organics line from- RHM Foods in the UK. The line covers 29 products including frozen ready meals, cooking sauces, pasta, rice and noodles. Again in the UK, Heinz introduced what it claimed was the first major branded range of meat-free organic products. Using the Linda McCartney brand, Kitchen Garden meal centres include pasties, burgers, pies and prepared meals.

Fairtrade and ethical issues have grown in importance in the past 12 months, with a wide variety of launches claiming use of ethically-sourced ingredients. Ethical issues involve the welfare of animals as well as issues which impact on growers and suppliers in developing countries. An example is Bananita, an organic and Fair Trade produced snack bar containing sun-dried bananas from Brazil, covered with Swiss chocolate produced from Bolivian Fair Trade cocoa and Philippine raw cane sugar.

Notes:

to hit the market
launch of a product
whipped cream

chilled creme caramel dessert

fortification with essential vitamins

GM (genetically modified) ingredients

завойовувати ринок початок
виробництва нового продукту
збиті вершки охолоджений

карамельно-кремовий десерт

збагачення необхідними вітамінами

генетично змінені інгредієнти

artificial colours	штучні кольори
preservative	консервант
to enjoy a significant market share	володіти значною частиною ринку
widespread take up of organic baby foods	продажу органічного дитячого харчування
instant coffee	розчинна кава
cane	цукрова тростина

1.11.1 Find in the text English equivalents for the following words and word combinations:

бути багатим на ...; завойовувати ринок; гранат; ксиліт; поліфенол; ринок функціональних харчових продуктів; система травлення; збагачений вітамінами та фолієвою кислотою; інгредієнти оздоровчого харчування; бути корисним для серця та кровообігу; покращувати пам'ять; розчинна кава; органічні продукти, що не містять м'яса; відігравати вирішальну роль; упакований в пакет із фольги.

1.11.2 The answers to these questions will cover the content of the text.

0. Why do blueberry products continue to hit the market?
1. What are the recent launches in Japan?
2. May functional products have a broad, mass market appeal?
3. What new food products were introduced in Australia?
4. What food product is increasingly being used as a carrier for functional and healthy ingredients?
5. Is semi-skimmed milk with omega-3 fatty acids beneficial to the heart and circulation or to the bowel and digestive system?
6. Are organic foods free from GM ingredients, artificial colours, flavours and preservatives?
7. What do you know about the development of organic convenience foods in the United Kingdom?

1.11.3 Retell the text.

1.11.4 Give your opinion of the article. Do you think it is important for many countries of the world to pay so much attention to the production of organic and functional foods?

2 SELF-STUDY

2.1 U.S. CUSTOMS MISSION AND ORGANIZATION

2.1.1 Read and translate the text making use of the vocabulary before it.

automated processing	автоматизована обробка
to expedite	прискорювати
to revamp	оновлювати, переглядати
to usher in	проголошувати, вводити
to keep abreast	йти в ногу
anti - dumping duty	антидемпінгове мито
to enhance	підвищувати
smuggling	контрабанда
fraud	шахрайство
revenue	річний дохід держави
to enforce	добиватись виконання законів
port of entry	порт увезення вантажів
vulnerable	уразливий
money launderers	ті, що "відмивають" гроші за кордоном
bidder	покупець, який пропонує більшу ціну
interdiction	заборона
to seize	вилучати

The volume, variety and complexity of commodities entering the United States each year require that certain importing procedures be followed. These procedures help assure that imports are processed as accurately and quickly as possible. They also help protect American business in international trade.

U.S. Customs is an international leader in fully automated processing. Numerous automated commercial systems applications can be utilized to expedite shipments.

The Customs Modernization Act was passed in 1994. It was the most comprehensive revamping of Customs laws and procedures to occur in almost half a century and ushered in a whole new way of doing business between the U.S. Customs Service and their customers. Importers should also be aware that legislative and administrative changes are always under consideration; such changes can occur at any time. Similarly, quota limitations on commodities are also subject to change. Foreign exporters and American importers are advised to keep abreast of all legal requirements, including, but not limited to, quotas, anti - dumping or countervailing duties, and prohibitions or restrictions on imports that may be applicable to their merchandise.

Approaching the 21st century, Customs is, thanks to the Modernization Act, moving in dramatic new directions, the primary concern being to develop and implement processes, procedures and technologies that will enhance trade partnership and the businesses of those it serves.

The major responsibility of the U.S. Customs Service is to administer the Tariff Act of 1930, as amended. Primary duties include the assessment and collection of all duties, taxes and fees on imported merchandise, the enforcement of customs and related laws. As a major enforcement organization, the Customs Service combats smuggling and fraud on the revenue and enforces the regulations of numerous other Federal agencies at ports of entry and along the land and sea borders of the United States. There is hardly a mile of that territory and not a single port that is not vulnerable to drug smugglers, the weapons traffickers, the money launderers or to the thief determined to sell potentially lethal technologies to the highest bidder. It is on the Southwest border that the struggle assumes its most vicious form.

Now, as great as this challenge is, the U.S. Customs Service has managed to score some significant successes. Its interdiction program on the Southwest border is extremely effective. Smuggling via general aviation aircraft has greatly diminished.

But the goal is not merely to catch smugglers and seize illegal narcotics but to prevent narcotic smuggling.

Organization. The customs territory of the United States consists of 50 States, the District of Columbia, and Puerto Rico. The Customs Service has its headquarters in Washington, DC, and is headed by a Commissioner of Customs. The field organization consists of seven geographical regions further divided into districts with ports of entry within each district. These organizational elements are headed respectively by regional commissioners, district directors (or area directors in the case of the New York region), and port directors. The Customs Service is also responsible for administering the customs laws of the Virgin Islands of the United States.

2.1.2 Answer the questions:

1. What do importing procedures help assure?
2. How can shipments be expedited?
3. What Act ushered in a new way of doing business between the U.S. Customs Service and customers?
4. What rules and regulations are subject to change?
5. Are only foreign exporters advised to keep abreast of all legal requirements?
6. What is the major responsibility of the U.S. Customs Service?
7. What do primary duties include?
8. The Customs Service combats smuggling and fraud, doesn't it?
9. Violations on borders present a great challenge to the Customs enforcement efforts, don't they?
10. How is the U.S. Customs Service organized?
11. 11 . Who are the organizational elements headed by?

2.1.3 Agree or disagree with the statement:

To depend on one method of interdiction or deterrence alone is only an invitation to the smuggler to invent a new, different, maybe even a better way of getting his goods past you.

2.1.4 Fill in the gaps with proper words or phrases from the brackets below.

The men and women who work for the U.S. Customs Service understand that their ... is not only tied to history, but to their future as well. Much of that future depends on their ability to stem the ... flow of narcotics into the country. Drug traffickers and ... will stop at nothing to bring ... across the border into the U.S. The bulk of illegal narcotics find their way into the country by way of someone's ... , by boat, in privately owned vehicles and very often in

(illegal; baggage; the couriers; containers; narcotics; mission;)

2.1.5 Give a short summary of the text.

2.2 ENTRY OF GOODS

2.2.1 Read and translate the text making use of the vocabulary before it.

Shipment

вантаж, партія товару

of record	по протоколу
consignor	консигнант, вантажовідправник
consigner	консигнатор, адресат (вантажу)
port of entry to	порт увезення вантажу
authorize	дозволяти
to enforce the law	забезпечувати виконання закону
to enter the goods	декларувати товари
in – bond	без сплати мита
bill of lading	коносамент; транспортна накладна
custody	зберігання
proforma invoice	рахунок – проформа
release	звільняти
warehouse	склад
to file	подавати документи
Entry Manifest	декларація корабельного вантажу
entry package	пакет увізних документів

When a shipment reaches the United States, the importer of record (i. e., the owner, purchaser, or licensed customs broker designated by the owner, purchaser, or consignee) will file entry documents for the goods with the port director at the port of entry. Imported goods are not legally entered until after the shipment has arrived within the port of entry, delivery of the merchandise has been authorized by customs and estimated duties have been paid. It is the responsibility of the importer of record to arrange for examination and release of the goods.

In addition to the U.S. Customs Service, importers should contact other agencies when questions regarding particular commodities arise. For example, questions about products regulated by the Food and Drug Administration should be forwarded to the nearest FDA district office.

The same is true for alcohol, tobacco, firearms, wildlife products (furs, skins, shells), motor vehicles, and other products and merchandise regulated by the 60 federal agencies for which Customs enforces entry laws.

Goods may be entered for consumption, entered for warehouse at the port of arrival, or they may be transported in - bond to another port of entry and entered there under the same conditions as at the port of arrival. Arrangements for transporting the merchandise to the interior port in - bond may be made by the consignee, by a customs broker, or by any other person having a sufficient interest in the goods for that purpose. Unless your merchandise arrives directly at the port where you wish to enter it, you may be charged additional fees by the carriers for transportation to that port if other arrangements have not been made.

Goods may be entered only by the owner, purchaser, or by a licensed customs broker. The bill of lading, properly endorsed by the consignor, may serve as evidence of the right to make entry. An air waybill may be used for merchandise arriving by air.

The entry of merchandise is a two part consisting of (1) filing the documents necessary to determine whether merchandise may be released from Customs custody and (2) filing the documents which contain information for duty assessment and statistical purposes. Both of these processes can be accomplished electronically by the Automated Commercial Systems.

Within five working days of the date of arrival of a shipment at a U.S. port of entry, entry documents must be filed at a location specified by the director, unless an extension is granted. These documents consist of:

1. Entry Manifest, Customs Form 7533;
2. Evidence of right to make entry;
3. Commercial invoice or a pro forma invoice when the commercial invoice cannot be produced;
4. Packing lists if appropriate;
5. -Other documents necessary to determine merchandise admissibility;
6. If the goods are to be released from Customs custody on entry documents, an entry summary for consumption must be filed and estimated duties deposited at the port of entry within ten working days of the time the goods are

entered and released. Entry summary documentation consists of:

7. The entry package returned to the importer, broker, or his authorised agent after merchandise is permitted release;
8. Entry summary (Customs Form 7501);
9. Other invoices and documents necessary for the assessment of duties, collection of statistics, or the determination that all import requirements have been satisfied.

2.2.2 Answer the questions:

1. Who files entry documents at the port of entry?
2. When are imported goods considered legally entered?
3. Whose responsibility is it to arrange for examination and release of goods?
4. Should importers contact other agencies when questions regarding particular goods arise? Give examples of such goods?
5. What may the goods be entered for?
6. Who is responsible for transporting goods in - bond?
7. When are additional fees charged?
8. What serves evidence of the right to make entry?
9. How are entry documents processed?
10. What do they consist of?

2.2.3 Agree or disagree with the statement:

If you contemplate importing articles made from wildlife you must contact the U.S. Fish and Wildlife Service before your departure.

2.2.4 Fill in the gaps with proper words or phrases from the brackets below.

1. The shipment is released, provided no legal or regulatory ... have occurred.
2. Following presentation of the entry,... may be waived.
3. The goods may remain in ... up to five years after the date of importation.
4. If the goods are destroyed under Customs supervision, ho ... is payable, (the shipment, violations, duty, the bonded warehouse).

2.2.5 Give a short summary of the text.

2.3 RIGHT TO MAKE ENTRY

2.3.1 Read and translate the text making use of the vocabulary before it.

to issue	- видавати, виписувати
power of attorney	- доручення
resident	- особа, яка постійно проживає
service of process	- виконання обов'язків по процедурі митного оформлення
charter	- статут (компанії)
scope	- масштаб; сфера
incorporation	- акціонерне товариство
authentication	- дійсність (документа)
to meet the formalities	- виконувати митні формальності

The only persons who are authorised by the tariff law of the United States to act as agents for importers in the transaction of their Customs business are Customs brokers who are private individuals or firms licensed by the Customs Service. Customs brokers will prepare and file the necessary Customs entries, arrange for the payment of the duties, take steps to effect the release of the goods in Customs custody, and otherwise represent their principals in customs matters. The fees charged for these services may vary according to the Customs broker and the extent of services performed.

Every entry must be supported by one of the forms of evidence of the right to make entry. When entry is made by a Customs broker, a Customs power of attorney is made in the name of the Customs broker.

A nonresident individual, partnership or foreign corporation may issue a power of attorney to a regular employee, Customs broker, partner or corporation officer to act for the nonresident employer in the United States. Any person named in a power of attorney must be a resident of the United States who has been authorised to accept service of process on behalf of the person or organisation issuing the power of attorney.

A power of attorney from a foreign corporation must be supported by the following documents or their equivalent when foreign law or practice differs from that in the United States:

1. A certificate from the proper public officer of the country showing the legal existence of the corporation, unless the fact of incorporation is so generally known as to be a matter of common knowledge.
2. A copy of that part of the charter or articles of incorporation which shows the scope of business of the corporation and its governing body.
3. A copy of the document by which the person signing the power of attorney derives his authority.

A nonresident individual or partnership or a foreign corporation may issue a power of attorney to authorize the persons or firms named in the power of attorney to issue like power of attorney to other qualified residents of the United States and to empower the residents to whom such power of attorney are issued to accept service of process on behalf of the nonresident individual or organizations.

A power of attorney issued by a partnership must be limited to a period not to exceed two years from the date of execution and shall state the names of all members of the partnership. One member of a partnership may execute a power of attorney for the transaction of the customs business of the partnership. When a new firm is formed by a change of membership, the power of attorney of the prior firm is no longer effective for any customs purpose. The new firm will be required to issue a power of attorney for the transaction of its customs business. All other powers of attorney may be granted for an unlimited period.

Foreign corporations may comply with Customs regulations by executing a power of attorney on the letterhead of the corporation.

Because the laws regarding incorporation and authentication of documents vary from country to country, the agent to be named in the power of attorney should consult the district director of Customs at the port of entry where proof of the document's existence may be required as to the proper form to be used and the formalities to be met.

2.3.2 Answer the questions:

1. Who can act as a Customs broker?
2. What are the duties of a Customs broker?
3. What does the amount of fees depend on?
4. A power of attorney is issued only by a foreign corporation, isn't it?
5. On whose behalf does a person named in a power of attorney accept service of process? What documents support a power of attorney?
6. Can a person named in a power of attorney empower other

residents to accept service of process?

7. What is the time limit of a power of attorney validity? What does it depend on?

8. Why should an agent consult the Customs of entry as to the proper form to be used?

2.3.3 Agree or disagree with the statement:

The authority of an employee to make entry for his employer is most satisfactorily established by a Customs power of attorney.

2.3.4 Fill in the gaps with proper words or phrases from the brackets below.

1. A foreign corporation in whose name merchandise is entered must have ... authorized to accept service of process in its behalf.
2. A licensed Customs broker may... on behalf of the exporter.
3. Every entry must be supported by one of the forms of... of the right to make entry.
4. Customs Form 5291 is used ... an agent to file protests on behalf of an importer.
5. (to empower; a resident agent; make entry; evidence).

2.3.5 Give a short summary of the text.

2.4 EXAMINATION OF GOODS AND ENTRY DOCUMENTS

2.4.1 Read and translate the text making use of the vocabulary before it.

marking	-	маркування
labeling	-	забезпечення продукту етикеткою
in excess of	-	більше, зверх чогось
shortage	-	недопостачання; недостача
cargo shipment	-	перевезення вантажів
trade - sensitive goods	-	товари чутливі до кон'юнктурних коливань ринку
allowance	-	скидка з оцінки вантажу
in metric terms	-	в метричній системі вимірів
to facilitate	-	сприяти
ascertainment	-	встановлення
gross negligence	-	груба необережність
to forfeit	-	конфісковувати
deterioration	-	погіршення; псування

Examination of goods and documents is necessary to determine, among other things:

1. The value of the goods for Customs purposes.
2. Whether the goods must be marked with the country of their origin or require special marking or labeling. If so, whether they are marked in the manner required.
3. Whether the shipment contains prohibited articles.
4. Whether the goods are correctly invoiced.
5. Whether the goods are in excess of the invoiced quantities or a shortage exists.
6. Whether the shipment contains illegal narcotics.
7. Some kinds of goods must be examined to determine whether they meet special requirements of the law. For example, food and beverages unfit for human

consumption would not meet the requirements of the Food and Drug Administration.

One of the primary method of smuggling narcotics into the United States is in cargo shipments. Drug smugglers will place narcotics into a legitimate cargo shipment or container to be retrieved upon arrival in the United States. Because smugglers use any means possible to hide narcotics, all aspects of the shipment are examined, including: container, pallets, boxes, and product. Only through intensive inspection can narcotics be discovered.

Textiles and textile products are considered trade-sensitive and as such may be subject to a higher percentage of examinations than other commodities.

Customs officers will ascertain the quantity of goods imported, making allowances for shortages under specified conditions and assessing duty on any excess. The invoice may state the quantities in the weights and measures of the country from which the goods are shipped or in the weights and measures of the United States, but the entry must state the quantities in metric terms.

The showing of the contents of each package on the invoice, the orderly packing of the goods, the proper marking and numbering of the packages in which the goods are packed, and the placing of the corresponding marks and numbers on the invoice facilitate the allowance in duties for goods which do not arrive and the ascertainment of whether any excess goods are contained in the shipment.

If any package is found by the Customs officer to contain any article not specified in the invoice, and there is reason to believe the article was omitted from the invoice by fraud, gross negligence or negligence on the part of the seller (shipper, owner, or agent) a monetary penalty may be imposed or in some circumstances the merchandise may be seized or forfeited.

Goods which are found by the Customs officer to be entirely without commercial value at the time of arrival in the United States because of damage or deterioration are treated as "nonimportation". No duties are assessed on these goods.

When damage or deterioration is present with respect to part of the shipment only, allowance in duties is not made unless the importer segregates the damaged or deteriorated part from the remainder of the shipment under Customs supervision.

When the shipment consists of fruits, vegetables, or other perishable merchandise, allowance in duties cannot be made unless the importer, within 96 hours after the unloading of the merchandise and before it has been removed from Customs custody, files an application for allowance with the port director.

2.4.2 Answer the questions:

1. What's the purpose of examination of goods?
2. Some goods must meet special requirements, mustn't they?
3. How do drug smugglers transport narcotics?
4. Are all aspects of shipment examined? Why?
5. What products are considered trade-sensitive?
6. What happens when Customs officers find shortages or excess of goods?
7. What factors facilitate the allowance in duties for goods?
8. In what case is monetary penalty imposed?
9. What other actions are undertaken by Customs officers in case of fraud or gross negligence?
10. What are the rules as to the damaged or deteriorated goods?

2.4.3 Agree or disagree with the statement:

When a deficiency in quantity or measure is found by the Customs officer in the examination of any package which has been dated for examination, an allowance in duty will be made for the deficiency.

2.4.4 Fill in the gaps with proper words or phrases from the brackets below.

1. Allowance in duty is made for deficiencies in packages not designated for examination, provided that the importer notifies the Customs of...
2. When the shipment contains perishable ... allowances in duties are made if the importer files an application for... with the port director.
3. In ascertaining the quantity of goods dutiable on net weight, a deduction is made from ... for just and reasonable tare.
4. If the importer files ... with the Customs an allowance may be made for excessive moisture and impurities not usually found in or upon the particular kind of goods. (an allowance; the shortage; a timely application; merchandise; the gross weight)

2.4.5 Give a short summary of the text.

2.5 PACKING OF GOODS

2.5.1 Read and translate the text making use of the vocabulary before it.

clearance	-	митне очищення
itemization	-	класифікація; перелік
time-consuming	-	такий, що забирає багато часу
labor-intensive	-	трудоемкий
damage	-	пошкодження
to expedite	-	прискорювати
to load	-	вантажити
to palletize	-	перевозити вантажі на піддонах
verification	-	перевірка
to commingle	-	змішувати
to segregate	-	відокремлювати; виділяти

Orderly packing and proper invoicing go hand in hand. You will speed up the clearance of your goods through Customs, if you:

8. Invoice your goods in a systematic manner.
9. Show the exact quantity of each item of goods in each box, bale, case or other package.
10. Put marks and numbers on each package.
11. Show those marks or numbers on your invoice opposite the itemization of goods contained in the package which bears those marks and numbers.

When the packages contain goods of one kind only, or when the goods are imported in packages the contents and values of which are uniform, the designation of packages for examination and the examination for Customs purposes is greatly facilitated. If the contents and values differ from package to package, the possibility of delay and confusion is increased. Sometimes, because of the kinds of goods or because of the unsystematic manner in which they are packed, the entire shipment must be examined. Pack and invoice your goods in a manner which makes a speedy examination possible. Also, be aware that Customs examines cargo for narcotics that may be hidden in cargo, unknown to the shipper or the importer. This can be time-consuming and expensive for both the importer and the Customs Service. Narcotics inspections may require completely stripping a container in order to physically examine a large portion of the cargo. This labor-intensive handling of cargo, whether by Customs, labor organizations, or private individuals, results in added costs, increased delays, and possible damage to the product. Importers can expedite this

inspection process by working with Customs to develop packing standards that will permit effective Customs examinations with a minimum of delay, damage and cost.

A critical aspect in facilitating inspections is how the cargo is loaded. Palletizing cargo - loading it into pallets or other consolidated units - is an effective way to expedite such examinations. Palletization allows for quick cargo removal. Another example is leaving enough space at the top of a container and an aisle down the center to allow access by a narcotic - detector dog.

Your cooperation in this respect will help the Customs officers to decide which packages must be opened and examined; how much weighing, counting or measuring must be done and whether the goods are properly marked. It will simplify the ascertainment of tare and reduce the number of samples to be taken for laboratory analysis or for customs purpose. It will facilitate the verification of the contents of the packages as well as the reporting by Customs officers of missing or excess goods. And it will minimize the possibility that the importer may be asked to redeliver for examination packages which were released to him on the theory that the packages designated for examination were sufficient for that purpose.

Whenever articles subject to different rates of duty are so packed and mingled that the quantity or value of each class of articles cannot be readily ascertained by Customs officers the commingled articles shall be subject to the highest rate of duty applicable to any part of the commingled lot, unless the consignee or his agent segregates under Customs supervision. The segregation is at the risk and expense of the consignee. It must be done within 30 days (unless a longer time is granted) after the date of delivery. The compensation and expenses of the Customs officers supervising the segregation must be paid for by the consignee.

2.5.2 Answer the questions:

1. What is essential in packing goods?
2. How can one speed up the clearance of his goods through Customs?
3. What facilitates the examination of packages?
4. What happens when the contents and values differ from package to package?
5. Is the shipper always aware of the narcotics hidden in his cargo?
6. Narcotics inspections are labor-intensive, aren't they?
7. What do they result in?
8. How can importers expedite these inspections?
9. What is palletization?
10. Why is the cooperation with the Customs service to the benefit of the importer?
11. What rates of duty are commingled articles subject to?
12. Who covers the expenses connected with the segregation of goods?

2.5.3 Agree or disagree with the statement:

It is impossible to pack goods and export them in a way which will permit U.S. Customs officers to examine, weigh, measure and release the goods promptly.

2.5.4 Fill in the gaps with proper words or phrases from the brackets below.

Assessment of duty on ... at the highest applicable rate does not apply to any part of a shipment if... or his agent furnishes satisfactory proof that (1) such part is commercially negligible, is not capable of segregation without... , and will not be segregated prior to its use in a manufacturing process otherwise, and (2) the commingling was not intended to avoid ... of lawful duties.

Any article for which such proof is furnished shall be considered for all Customs purposes as a part of the article, subject to the next ... , with which it is commingled.

(excessive cost; lower rate of duty; the commingled lot; the payment; the consignee)

2.5.5 Give a short summary of the text.

2.6 ASSESSMENT OF DUTY

2.6.1 Read and translate the text making use of the vocabulary before it

Dutiable	такий, що підлягає обкладенню митом
Harmonized Tariff Schedule	Гармонізована шкала тарифів
rate of duty	митна ставка
ad valorem	відповідно до вартості; від вартості
ad valorem duty	мито "ад валорем"
specific duty	специфічне мито
most-favored-nation (MFN)	країна найбільшого сприяння
burden	обов'язок
exemption	звільнення (від мита)
Generalized System of Preferences (GSP)	Загальна система митних пільг
Liability	обов'язок; відповідальність
to designate	визначати
van	автофургон
case	футляр

Rates of Duty. All goods imported into the United States are subject to duty or duty-free entry in accordance with their classification under the applicable items in the Harmonized Tariff Schedule of the United States. When goods are dutiable, ad valorem, specific, or compound rates may be assessed. An ad valorem rate, which is the type of rate most often applied, is a percentage of value of the merchandise, such as five percent ad valorem. A specific rate is a specified amount per unit of weight or other quantity, such as 5.9 cents per dozen. A compound rate is a combination of both an ad valorem rate and a specific rate, such as 0.7 cents per kilo plus 10 percent ad valorem.

Free of Duty or Dutiable Rates of duty for imported merchandise may also vary depending upon the country of origin. Most merchandise is dutiable under the most-favored-nation (MFN) rates of the tariff schedule. Merchandise from countries to which the MFN rates **have** not been extended is dutiable at the full or "statutory" rates-of the tariff schedule.

Duty-free status is available under various conditional exemptions also reflected in the tariff schedule. It is the importer's burden to show eligibility for a conditional exemption from duty. One of the more frequently applied exemptions from duty occurs under the Generalized System of Preferences (GSP). Some other exemptions include certain personal exemptions, exemptions for articles for scientific or other institutional purposes, and exemptions for returned American goods.

Liability for Duties. Liability for the payment of duty becomes fixed at the time an entry for consumption or for warehouse is filed with Customs. The obligation for payment is upon the person or firm in whose name the entry is filed. When goods have been entered for warehouse, the liability for the payment of duties may be transferred to any person who purchases the goods and desires to withdraw them in his own name.

Payment to a Customs broker will not relieve an importer of record of liability for Customs charges (duties, taxes and other debts owing Customs) in the event the charges are not paid by the broker. Therefore, if the importer pays by check, Customs charges may be paid with a separate check payable to "U. S. Customs Service" which will be delivered to Customs by the broker.

Containers or Holders. Cargo vans, shipping tanks, pallets and certain articles used **in** the shipment of goods **in** international traffic are designated as "instrument of international traffic" by the Customs service. So long as this designation applies, they are not subject to entry or duty when they arrive, whether they are loaded or

empty. However, any article designated as an instrument of international traffic must be entered and duty paid, if applicable, if it is diverted to a domestic use. Containers specially shaped or fitted to contain a specific article or set of articles, suitable for long term use and entered with the articles for which they are intended, are classifiable with the accompanying articles if they are of a kind normally sold therewith. Examples of such containers are: camera cases, musical instrument cases, gun cases, drawing instrument cases and **necklace** cases.

2. 6. 2 Answer the questions:

1. Are all goods imported into the U.S. Subject to duty entry?
2. What rates of duty are assessed on dutiable goods?
 1. What is an ad valorem rate?
 2. How is a combination of ad valorem rate and a specific rate called?
3. Rates of duty for imported merchandise depend upon the country of origin, don't they?
4. Where are duty exemptions reflected?
5. What are the more frequently applied exemptions?
6. Who is liable for the payment of duty?
7. How are containers and holders used in the shipment of goods designated?
8. Are they subject to duty?

2. 6. 3 Agree or disagree with the statement:

GSP - eligible merchandise qualifies for duty - free entry when it is from a beneficiary developing country and meets other requirements.

2. 6. 4 Fill in the gaps with proper words or phrases from the brackets below.

The Customs Service makes its decision as to ... of merchandise when the entry is liquidated after the entry documents have been filed. When advance information is needed, do not depend on a small "trial" shipment since there is no guarantee that the next shipment will receive the same An exporter, importer or other interested party may get advance information on any matter affecting ... of merchandise by writing the district director where ... will be entered.

There is no ... under which U.S. duties or taxes may be prepaid in a foreign country before exportation to the United states. This is true even in the case of gifts sent through

(the merchandise; tariff treatment; the mail; the dutiable status (2); provision)

2.7 ANTIDUMPING AND COUNTERVAILING DUTIES

2.7.1 Read and translate the text making use of the vocabulary before it.

Subsidization	надання субсидій
Allegation	звинувачення
to warrant	уповноважувати; доручати

to hamper	заважати, створювати труднощі
to file a petition	подавати заяву, петицію
bonding	зберігання на митному складі
to suspend	призупиняти
margin	різниця, маржа
settlement	врегулювання
refund	відшкодування

Antidumping Duties (ADs) are assessed on imported merchandise of a class or kind that is sold to purchasers in the United States at a price less than the fair market value. Fair market value of merchandise is the price at which it is normally sold in the manufacturer's home market. Countervailing duties (CVDs) are assessed to counter the effects of subsidies provided by foreign governments to merchandise that is exported to the United States. These subsidies cause the price of such merchandise to be artificially low, which causes economic "injury" to the U. S. manufacturers.

The Department of Commerce, the International Trade Commission and the U. S. Customs Service all play a part in enforcing antidumping and countervailing duty laws. The Department of Commerce is responsible for the overall administration of AD and CVD laws and for investigating allegations of dumping or foreign subsidization of imports. If warranted by the investigation, the Commerce Department also establishes the duty to be imposed on the merchandise. The International Trade Commission determines whether injury to industry has occurred, is likely to occur, or whether an industry may be hampered in its startup efforts as a result of alleged dumping or subsidies.

The Customs service assesses ADs and CVDs once the rates have been established and the ITC has made the necessary determinations.

AD and CVD investigations are typically initiated when a domestic industry files a petition with the Department of Commerce or when another interested party - an industry association, for example - alleges unfair competition by foreign manufacturers. Upon receipt of the petition, the Department of Commerce investigates the merits of the allegations to determine whether dumping or unfair subsidization has indeed occurred. The ITC, meanwhile, investigates whether there is reasonable indication that U. S. industries are, or are likely to be, harmed by the alleged dumping or subsidies. The Department of Commerce then calculates the difference between prices at which the merchandise in question is being sold in the United States and its fair market value. On the basis of such calculations, Commerce directs the Customs Service to: (1) assess cash deposits or require bonds on imports of the merchandise to cover possible AD or CVD duty liability, and (2) suspend liquidation of the entries until the Department has determined whether dumping or subsidization has occurred and has calculated the proper dumping or countervailing margins.

When the Department of Commerce and, if applicable, the ITC have completed their investigations and determined that dumping and subsidization has occurred, Commerce will publish an Antidumping or Countervailing Duty Order and direct the Customs Service to collect only cash deposits. Bonding is no longer permitted for AD or CVD duty deposits.

Final Settlement. Each year, on the anniversary of the final determination of dumping or subsidization, the Department of Commerce must, by law, perform an administration review of the AD or CVD case if requested by interested parties to determine whether duty rates are correct. At the completion of the review Commerce will direct Customs to liquidate the entries for the effected period. Customs will then review the entries and, if called for, make refunds to the importer or assess whatever additional duties may be owed.

2. 7. 2 Answer the questions:

1. What merchandise are antidumping duties assessed on?

2. What duties are assessed to counter the effects of subsidies?
3. What are the ill effects of the policy of subsidization?
4. With the efforts of what bodies are antidumping and countervailing duty laws enforced?
5. What is the Department of Commerce responsible for?
6. When does the Customs Service assess ADs and CVDs?
7. When are AD and CVD investigations typically initiated?
8. What are the functions of ITC?
9. What is the investigation procedure?
10. How is final settlement organized?

2.7.3 Agrée or disagree with the statement:

Assessing and establishing both kinds of duties occurs irrespective of the results of the investigation.

2.7.4 Fill in the gaps with proper words or phrases from the brackets below.

A 99 percent ... of duties is allowed for any imported merchandise found not to conform to samples or..., if returned to Customs ... within 90 days of its release for examination and exportation under Customs . The same ... may, in many cases, also be made when the merchandise is exported within three years of importation in the same condition as imported.

(specification; refund (2); supervision; custody)

2.7.5 Give a short summary of the text.

2.8 MARKING REQUIREMENTS

2.8.1 Read and translate the text making use of the vocabulary before it.

Conspicuous	помітний
Legibly	розбірливо, чітко
Indelibly	таким чином, щоб не змивалось
country of origin	країна-виробник
ultimate purchaser	останній покупець
at retail	в роздрібній торгівлі
foregoing	вищезгаданий
to obliterate	стирати, знищувати
to conceal	ховати, приховати
crude	необроблений
outermost	найвіддаленіший від середини
die – sinking	різьблення печаток
engraving	гравіювання

The United States Customs laws require each imported article produced abroad to be marked in a conspicuous place as legibly, indelibly, and permanently as the nature of the article permits, with the English name of the country of origin, to indicate to the ultimate purchaser in the United States the name of the country in which the article was manufactured or produced.

When an article is required to be marked to indicate the country of origin of the article, the marking is sufficiently permanent if it will remain on the article (or its container) until it reaches the ultimate purchaser. It is not feasible to state who will be the "ultimate purchaser" in every circumstance. Broadly stated, an "ultimate purchaser" may be defined as the last person in the United States who will receive

the article in the form in which it was imported. Generally, if an imported article will be used in the U. S. in manufacture, which results in an article having a name, character or usage different from that of the imported form, the manufacturer is the ultimate purchaser. If an article is to be sold at retail in its imported form, the purchaser at retail is the ultimate purchaser. ;

If marked articles are to be repacked in the United States after release from Customs custody, importers must notify the repackers of the marking requirements. Failure to comply with the certification requirements may subject importer to penalties and /or additional duties.

Articles which are otherwise specifically exempted from individual marking are an exception to these rules. Unless an article being shipped to the U.S. is specifically named in the foregoing list, it would be advisable for an exporter to obtain advice from U.S. Customs before concluding that it is exempted from marking.

The following classes of articles are exempted from marking to indicate the country of their origin:

1. An article imported for use by the importer and not intended for sale in its imported form.

2. An article which is to be processed in the United States by the importer in such manner that any mark of origin would necessarily be obliterated, destroyed or permanently concealed.

3. Articles that are incapable of being marked.

4. Articles that cannot be marked prior to shipment to the United States without injury.

5. Articles for which the marking of the containers will reasonably indicate the origin of the articles.

6. Crude substances.

7. Articles produced more than 20 years prior to their importation into the U.S.

8. Articles entered or withdrawn from warehouse for immediate exportation or for transportation and exportation.

9. Although such articles are exempted from marking to indicate the country of their origin, the outermost containers in which the articles will ordinarily reach the ultimate purchaser in the United States must be marked to show the country of origin of such articles.

10. Some more articles are excepted from marking to indicate the country of origin:

11. Products of American fisheries that are free of duty.

12. Products of possessions of the U.S.

13. Products of the United States exported and returned.

14. Articles valued at not more than 5 dollars that are passed without entry.

Certain articles are subject to special marking requirements. They must be conspicuously and indelibly marked by cutting, die - sinking, engraving or stamping. Such articles shall be denied entry unless marked in exact conformity with these requirements.

2. 8. 2 Answer the questions:

1. What are the marking requirements under the U.S. Customs laws?
2. In what case is the marking sufficiently permanent?
3. How can an "ultimate purchaser" be defined?
4. What does failure to comply with the certification requirements result in?
5. Are there any exceptions to the general rule?
6. What classes of articles are exempted from marking to indicate the country of their origin?
7. The outermost containers must be marked, aren't they?
8. How can marking be done to certain classes of articles?
9. Will they be allowed to enter if not so marked?

2.8.3 Agree or disagree with the statement:

It is recommended that the specific agency be contacted for any special marking or labeling requirements.

2.8.4 Fill in the gaps with proper words or phrases from the brackets below.

When article is of a kind which is usually combined with another article subsequent to importation but before delivery to ... , and the name indicating ... of the article appears in a place on the article so that the name will be visible after such combining, ... shall include, in addition to the name of..., words or symbols which clearly show that the origin indicated is that of the imported article only and not that of any other article with which the imported article may be combined after....

(importation; the country of origin (2); an ultimate purchaser; the marking)

2.8.5 Give a short summary of the text. .

2.9 PROHIBITIONS AND RESTRICTIONS

2.9.1 Read and translate the text making use of the vocabulary before it.

prohibition	заборона
restriction -	обмеження
bilateral agreement	двостороння угода
to be subject to	підлягати
grade -	сорт
maturity -	зрілість
Food Safety	безпека
inspection	свідцтво про огляд
injurious	шкідливий
quarantine	карантин
APHIS	служба санітарного контролю тваринами та рослинами
to derive from	отримувати від
health certificate	свідцтво про стан здоров'я
Nuclear Regulatory Commission	комісія з питань ядерного
under authority -	під контролем
household	побутові електроприлади
compliance	відповідність

The importation of certain classes of merchandise may be prohibited or restricted to protect the economy and security of the United States, to safeguard consumer health and well-being, and to preserve domestic plant and animal life. Some commodities are also subject to an import quota or a restraint under bilateral trade agreements and arrangements. It may be impractical to list all articles specifically. We will speak about some classes of articles.

Agricultural Commodities. Cheese, milk and dairy products are subject to requirements of relevant agencies and need import license.

Fruits, vegetables and nuts must meet U.S. import requirements relating to grade, size, quality and maturity. These commodities are inspected and an inspection

certificate must be issued by the Food Safety and Inspection Service of the Department of Agriculture to indicate import compliance.

Insects in a live state which are injurious to cultivated crops are prohibited importation, except for scientific purposes. Inspection and quarantine requirements must be met for the importation of livestock and animals. A permit for importation must be obtained from the Animal and Plant Health Inspection Service (APHIS) before shipping from the country of origin. In addition, all animal imports must be accompanied by a health certificate.

All commercial shipments of meat and meat food products (derived from cattle, sheep, swine, goats and horses) offered for entry into the United States are subject to the regulations of the Department of Agriculture.

Import permits are required for the importation of plants and plant products which include fruits, vegetables, plants, roots, seeds, certain fibers including cotton, sugarcane, certain cereals.

Poultry, live or canned, eggs and egg products are subject to the requirements and regulations of APHIS. Permits are required as well as special marking and labeling, and in some cases foreign inspection certification.

Arms, Ammunition and Radioactive Materials.

These items are prohibited importation except when a license is granted. Authority to import radioactive materials requires a license from the Nuclear Regulatory Commission.

To assure passage through Customs, the importer must demonstrate to U.S. Customs which Nuclear Regulatory Commission authority the controlled commodity is being imported under. The authority cited may be the number of a specific or general license, or the specific section of the Nuclear Regulatory Commission regulations which establishes a general license or grants an exemption to the regulations.

The Energy Policy and Conservation Act calls for energy standards for **household consumer appliances** and for labeling them to indicate expected energy of consumption. The Act covers the following consumer products: refrigerators, freezers, dishwashers, clothes dryers, water heaters, room air conditioners, home heating equipment, ovens, clothes washers, furnaces and certain other types of household consumer appliances, as appropriate. Importation of these products must comply with the applicable Department of Energy and Federal Trade Commission requirements, which will be in effect at the time of anticipated shipment.

2.9.2 Answer the questions:

1. Why are certain classes of merchandise prohibited or restricted to enter the U.S.?
2. What Department issues an inspection certificate to indicate import compliance?
3. What requirements must be met for the importation of livestock and animals?
4. What certificate must accompany all animal imports?
5. When and from what service must a permit for importation be obtained?
6. Are all commercial shipments of meat and meat products subject to the regulations of the Department of Agriculture?
7. Plants and plant products require import permits, don't they?
8. What items are prohibited importation?
9. In what case are they permitted entry?
10. Who gives the authority to enter radioactive materials?
11. What act calls for energy standards for household consumer appliances?
12. What consumer products are covered by the Act?

2.9.3 Agree or disagree with the statement:

Only U.S. Customs may: prohibit entry; limit entry to certain ports; restrict importation; require treatment, labeling or processing as a condition of release.

2.9.4 Fill in the gaps with proper words or phrases from the brackets below.

Many of the prohibitions and ... on importation are subject, in addition to Customs requirements, to the laws and regulations administered by other United States Government agencies with which Customs cooperates in The foreign exporter should make certain that the U.S. importer has provided proper information to (1) permit the submission of necessary information concerning ..., and (2) that necessary arrangements have been made by the importer for... into the United States.

(enforcement; packing and labeling; restrictions; entry of the merchandise_

2.9.5 Give a short summary of the text.

2.10 SAFETY OF CONSUMER PRODUCTS

2.10.1 Read and translate the text making use of the vocabulary before it

Hazardous	небезпечний
Flammable	вогнебезпечний
Apparel	одяг
Fabric	тканина
Finishing	заклучна обробка
Processing	переробка сировини
radiation performance	ступінь радіоактивності
adulterated	фальсифікований
false	фальшивий
misleading	такий, що вводить в оману
detention	затримка
paraphernalia	речі; приладдя
Drug Enforcement Department of justice	забезпечення виконання закону про наркотики Департамент юстиці

Any consumer product offered for importation will be refused admission if the product fails to comply with an applicable consumer product safety rule, specified labeling or certification requirements, or is determined to be a hazardous product or contain a product defect which constitutes a substantial product hazard.

Flammable Fabrics. Any article of wearing apparel or interior furnishing, or any fabric or related material which is intended for use or which may be used in wearing apparel cannot be imported into the United States if it fails to conform to an applicable flammability standard. Certain products can be imported into the United States for the purpose of finishing or processing to render such products not so highly **flammable as** to be dangerous when worn by individuals, provided that the exporterstate, on the invoice or other paper relating to the shipment, that the shipment is being made for that purpose.

Electronic Products. An electronic product imported for sale or use in the U.S. for which there is a radiation performance standard may be imported only if there is filed with each importation an importer's entry notice and an electronic product declaration. The declaration must describe the compliance status of the product' The importer must affirm that the product was (1) manufactured prior to the effective date of the applicable Federal standard; or (2) complies with the standard and has a label affixed by the manufacturer certifying compliance; or (3) does not comply with the standard but is being imported only for the purposes of research, investigation, study, demonstration, or training; or (4) does not now comply but will be brought into compliance.

Foods, Drugs, Cosmetics and Medical Devices

The Federal Food, Drug, and Cosmetic Act prohibits the importation of articles that are adulterated or misbranded including products that are defective, unsafe, filthy, or produced under unsanitary conditions. The term "misbranded" includes statements, designs, or pictures in labeling that are false or misleading and failure to provide required information in labeling. Shipments found not to comply with the laws and regulations are subject to detention. They must be brought into compliance, destroyed or re-exported. Any sorting, reprocessing, or relabeling must be carried out at the expense of the importer.

Narcotic Drugs and Derivatives. The importation of controlled substances including narcotics, is prohibited except when imported in compliance with regulations of the Drug Enforcement Administration of the Department of Justice. Items of drug paraphernalia are prohibited from importation or exportation. The term "drug paraphernalia" means any equipment, product, or material of any kind which is primarily intended for use in manufacturing, converting, concealing, producing, processing, preparing, injecting, inhaling, or otherwise introducing into a human body a controlled substance, possession of which is unlawful. Items of drug paraphernalia include, but are not limited to, the following items:

12. Metal, wooden, acrylic, glass, stone, plastic or ceramic pipes;
13. Water pipes;
14. Smoking masks;
15. Electric pipes;
16. Wired cigarette papers;

The penalty for violation of these laws and rules is imprisonment of not more than three years and fine under the United States Code.

2.10.2 Answer the questions:

1. What rule must consumer products comply with to be imported into the United States?
2. How are flammable products imported into the U.S.?
3. What documents are filed with each importation of electronic products?
4. What must the importer state in an electronic product declaration?
5. Importation of what products is prohibited under the Federal Food, Drug and Cosmetic Act?
6. In what case are shipments subject to detention?
7. At whose expense must any sorting, reprocessing or relabeling be carried out?
8. The importation of controlled substances is prohibited, isn't it?
9. What does the term "drug paraphernalia" mean?
10. What items are included in the group of drug paraphernalia?

2.10.3 Agree or disagree with the statement:

The importation into the United States for sale, barter or exchange of any biological materials is prohibited unless these products have been prepared at any establishment holding an unsuspended and unrevoked license for such manufacturing.

2.10.4 Fill in the gaps with proper words or phrases from the brackets below.

The manufacture and importation of biological products for ... are regulated under the Public Health Service Act. Domestic and foreign manufactures of such products must obtain ... for both the manufacturing establishments and the product intended to be produced or imported. Biological drugs for animals are regulated and administered by The importation of biological drugs for use in the treatment of domestic animals ... unless the importer holds a permit from ... covering the specific product. These importations are also subject to special...

(a license; human consumption; labeling requirements; the Department of Agriculture (2); is prohibited)

2.10.5 Give a short summary of the text.

2.11 IMPORT QUOTAS

2.11.1 Read and translate the text making use of the vocabulary before it

quota	кількісні обмеження на імпорт чи експорт
import quota	імпортна квота
global quota	загальна квота
tariff rate	тарифна ставка
rate of duty	ставка мита
to allocate	призначати, виділяти
with respect to	стосовно
pro rata	пропорційно
Harmonized	Гармонізована
Tariff Schedule	Шкала Тарифів
Anchovy	анчоус
Broom	мітла
derivatives	похідні
dried milk	сухе молоко

An import quota is a quantity control on imported merchandise for a certain period of time. Quotas are established by legislation, by directives and by proclamations issued under the authority contained in specific legislation. The majority of import quotas are administered by the U.S. Customs Service. The Commissioner of Customs controls the importation of quota merchandise but has no authority to change or modify any quota.

United States import quotas may be divided into two types: absolute and tariff - rate.

Tariff - rate quotas provide for the entry of a specified quantity of the quota product at a reduced rate of duty during a given period. There is no limitation on the amount of the product which may be entered during the quota period, but quantities entered in excess of the quota for the period are subject to higher duty rates.

Absolute quotas are quantitative, that is, no more than the amount specified may be permitted entry during a quota period. Some absolute quotas are global, while others are allocated to specified foreign countries. Imports in excess of a specified quota may be exported or warehoused for entry in a subsequent quota period.

The usual customs procedures generally applicable to other imports apply with respect to commodities subject to quota limitations. The quota status of a commodity subject to a tariff - rate quota cannot be determined in advance of its entry.

The quota rates of duty are ordinarily assessed on such commodities entered from the beginning of the quota period until such time in the period as it is determined that imports are nearing the quota level. District directors of Customs are then instructed to require the deposit of estimated duties at the over - quota duty rate and to report the time of official presentation of each entry. A final determination is then made of the date and time when a quota is filled, and all district directors are advised accordingly.

Some of the absolute quotas are filled at or shortly after the opening of the quota period. When the total quantity for these entries filed at the opening of the quota period exceeds the quota, the merchandise is released on a pro rata basis, the pro rata being the ratio between the quota quantity and the total quantity offered for entry. This assures an equitable distribution of the quota.

Merchandise is not regarded as presented for purposes of determining quota priority until an entry summary or withdrawal from warehouse for consumption has been submitted in proper form and the merchandise is located within the port limit.

As provided in the Harmonized Tariff Schedule of the United States the

following commodities are subject to quotas administered by Customs:

Tariff - Rate Quotas

1. -Milk (whole) and cream.
2. Anchovies, mandarin, oranges and olives.
3. Tuna fish.
4. Brooms, wholly or in part of broom com.
5. Sugars, syrups, and molasses.

Absolute Quotas:

1. Animal feeds, containing milk or milk derivatives.
2. Butter substitutes, containing over 45% butterfat.
3. Cheese, made from unpasteurized milk and aged not less than nine months.
4. Dried milk containing 5.5% or less butterfat.
5. Chocolate crumb.
6. Ethyl alcohol and mixtures thereof for fuel use.
7. Meat (Australia and New Zealand).
8. Milk and cream, fluid or frozen, fresh or sour (New Zealand).

2.11.2 Answer the questions:

1. How are quotas established?
2. Who controls the importation of quota merchandise?
3. What types of import quotas are there in the United States?
4. What do tariff - rate quotas provide for?
5. Are there any limitations on the amount of a quota product?
6. What happens to the quantities entered in excess of the quota?
7. What is an absolute quota?
8. What customs procedures apply to commodities subject to a tariff - rate quota?
9. When are absolute quotas filled?
10. 10. On what basis is the merchandise exceeding the quota released?
11. 11. What must be presented at Customs to determine quota priorities?
12. 12. What commodities are subject to quotas under the Harmonized Tariff Schedule?

2.11.3 Agree or disagree with the statement:

Some products are subject to annual import quotas assigned by the Department of Agriculture and may be imported only under import licenses issued by that Department.

2.11.4 Fill in the gaps with proper words or phrases from the brackets below.

There are no licensing requirements or ... on watches entering the United States. ... are issued only to establish insular producers. Certain dairy products are subject to annual import ... assigned by the Department of agriculture and **may** be imported only under import ... issued by that department. These quotas ... through the U.S. Customs Service.

The U.S. Customs Service administers ... on certain vegetable fibre articles manufactured or produced in designated countries. These controls ... on the basis of directives issued by the Committee for the Implementation of Textile Agreements.

(import controls; are imposed; quotas (2); licenses (2); are administered)

2.11.5 Give a short summary of the text

2.12 FOREIGN - TRADE ZONES

2.12.1 Read and translate the text making use of the vocabulary before it.

free trade zone	зона вільної торгівлі
to authorize	дозволяти; уповноважувати
detrimental	шкідливий
industrial park	промисловий парк
terminal facilities	станційні будови; залізниці
outlet	ринок збуту
to forward	відправляти
bond	застава; боргове зобов'язання
threshold	пори́г
cancellation	відміна; анулювання
showroom	демонстраційна зала
stock	склад продукції
in bulk	цілком; в масі
saving	економія; збереження
evaporation	випаровування
barrel	бочка
to regauge	заново заповнити
shipping charges	витрати на навантаження
to assemble	збирати; монтувати

Foreign or "free" trade zones are secured areas legally outside a nation's customs territory. Their purpose is to attract and promote international trade and commerce. The Foreign - Trade Zones Board authorizes operations that are not detrimental to the public interest. Foreign

- trade zones are usually located in or near Customs ports of entry, at industrial parks, or terminal warehouse facilities. Foreign - trade zones must be within 60 miles or 90 minutes driving time from the port of entry limits. A Foreign - Trade Zone Board, created by the Foreign - Trade Zones Act of 1934, reviews and approves applications to establish, operate and maintain foreign - trade zones. It is important to note that although foreign - trade zones are treated as being outside the Customs territory of the United States for tariff and customs entry purposes, all other federal laws are applicable to products and establishments with such zones.

Foreign exporters planning to expand or open up new American outlets may forward their goods to a foreign - trade zone in the United States to be held for an unlimited period while awaiting a favorable market in the United States or nearby countries without being subject to customs entry, payment of duty or tax, or bond.

Merchandise lawfully brought into these zones may be stored, sold, exhibited, broken up, repacked, assembled, distributed, sorted, graded, cleaned, mixed with foreign or domestic merchandise, or otherwise manipulated or manufactured. However, imported merchandise for use in the zone, such as construction material and production equipment, must be entered for consumption before it is taken into a zone. The Foreign - Trade Zone Board may determine, however that an operation is not in the public interest. The resulting merchandise may thereafter be either exported or transferred into customs territory.

When foreign goods, in their condition at time of entry into the zone or after processing there, are transferred into Customs territory of the United States, the goods must be entered at the customhouse.

An important feature of foreign - trade zones for foreign merchants entering the American market is that the goods may be brought to the threshold of the market,

making immediate delivery certain and avoiding possible cancellation of orders due to shipping delays after a favorable market has closed.

The Foreign - Trade Zones Act authorizes the exhibiting of merchandise within a zone. Zone facilities may be utilized for the full exhibition of foreign merchandise without bond, for an unlimited length of time, and with no requirement of exportation or duty payment. Thus, the owner of goods in a zone may display his goods where they are stored, establish showrooms of his own, or join with other importers in displaying his merchandise in a permanent exhibition established in the zone; and, since he may also store and process merchandise in a zone, he may sell from stock in wholesale quantities. Retail trade is prohibited in zones.

Advantages may result from manipulations and manufacture in a zone. For example, many products, shipped to the zone in bulk, can be dried, sorted, graded or cleaned and bagged or packed, permitting savings of duties or taxes on moisture taken from content or on dirt removed and culls thrown out. From incoming shipments of packaged or bottled goods, damaged packages or broken bottles can be removed. Where evaporation results during shipment or while goods are stored in the zone, contents of barrels or other containers can be regauged and saving obtained, as no duties are payable on the portions lost or removed.

Saving in shipping charges, duties and taxes may result from such operations as shipping unassembled or disassembled furniture, machinery, etc., to the zone and assembling or reassembling it there.

2.12.2 Answer the questions:

1. How are Foreign - trade zones defined?
2. Why are they set up?
3. Where are they located?
4. What does a Foreign - Trade Zone Board do to maintain free trade zones?
5. What possibilities do the zones offer to foreign exporters?
6. How may merchandise be manipulated in the zones?
7. What rule governs importing merchandise for use in the zone?
8. When must foreign goods be entered at the customhouse?
9. Are there facilities for merchandise to be exhibited within a zone?
10. The owner of goods may establish showrooms of his own, may not he?
11. What advantages may result from manipulations and manufacture in a zone?

2.12.3 Agree or disagree with the statements:

1. If there is any unrecoverable waste resulting from manufacture or manipulation, allowances are made for it, thereby eliminating payment of duty except on the articles which are actually entered.
2. The Foreign Trade Zone Act does not authorize the exhibiting of merchandise within a zone.

2.12.4 Fill in the gaps with proper words or phrases from the brackets below.

Merchandise may be ... in the zone (or in a bonded warehouse) to conform to requirements for entry. Substandard foods and drugs may be reconditioned ... of the Foods, Drug and Cosmetics Act. There is no time limit as to how long foreign merchandise may be stored in ... or when it must be entered into..., reexported, or destroyed.

When foreign merchandise is transferred to the zone from Customs ..., the bond is cancelled, and all obligations in regard to ... are terminated.

(customs territory; duty payment; remarked or relabeled; a zone; to meet the requirements; bonded warehouses)

3 REFERENCE LIST

1. Journal “Food Engineering and Ingredients”, 2000,2001.
2. Journal “Functional Foods and Nutraceuticals”, 2001.
3. Journal “Nutrition”, 2000.
4. “How to Export” Daily Telegraph Business Enterprise Book, 199&.
5. William M. Pride “Business”, Houghton Mifflin Company, 1988.