

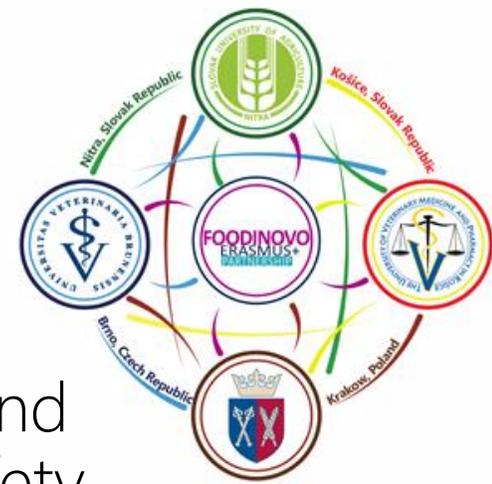
European legislation for fish and meat products



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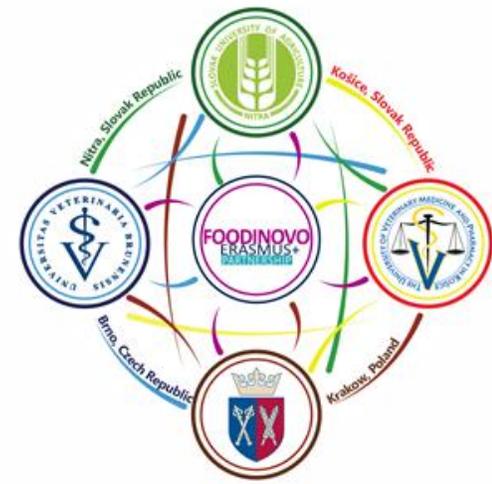
Meat products



- Regulation (EC) No 178/2002 laying down general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Regulation No 852/2004 on the hygiene of foodstuffs
- Regulation No 853/2004 laying down specific hygiene rules for food of animal origin
- Regulation (EU) No 1169/2011 on the provision of food information to consumers
- Commission regulation (EC) No 2073/2005 on microbiological criteria for foodstuff



Regulation (EC) No 178/2002 laying down general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

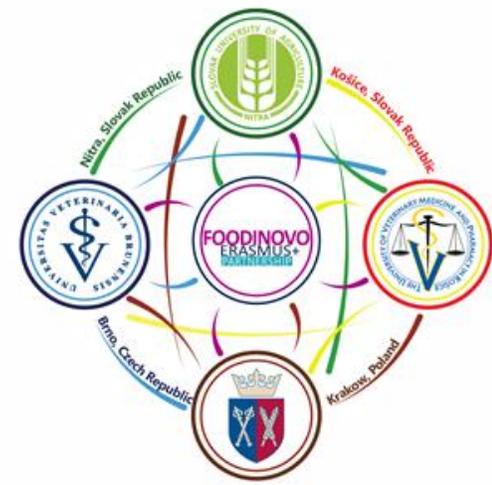


- Food' shall not include:
 - live animals unless they are prepared for placing on the market for human consumption
- Food safety requirements:
 - food shall not be placed on market if it is unsafe.
 - food shall be deemed to be unsafe if it is considered to be:
 - injurious to health
 - unfit for human consumption (through decay)



Regulation No 852/2004 on the hygiene of foodstuffs

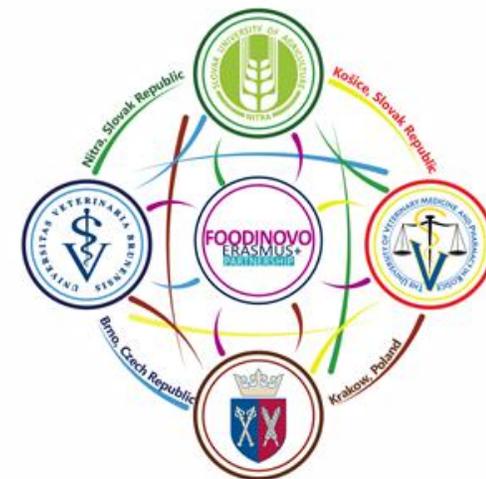
- Food business operators' obligations
 - General and specific hygiene requirements
 - Hazard analysis and critical control points
 - Official controls, registration and approval
- Guides to good practice
- Import and exports
- Annex 1 – primary production
- Annex 2 – general hygiene requirements for all food business operators (except when annex 1 applies)



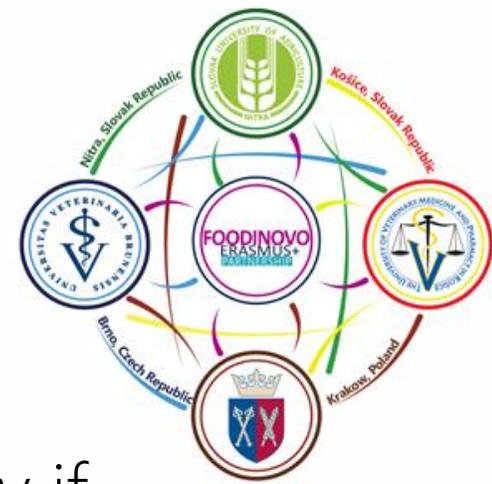
Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

Article 1

This Regulation lays down specific rules on the hygiene of food of animal origin for food business operators. These rules supplement those laid down by Regulation (EC) No 852/2004. They shall apply to unprocessed and processed products of animal origin.



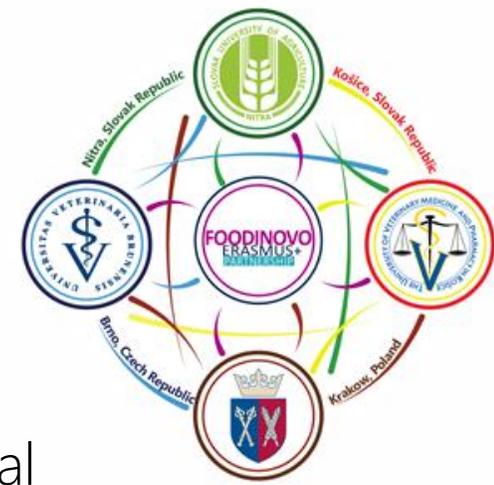
Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



- Food business operators shall place products of animal origin manufactured in the Community on the market only if they have been prepared and handled exclusively in establishments:
 - that meet the relevant requirements of Regulation (EC) No 852/2004, those of Annexes II and III of this Regulation and other relevant requirements of food law;
 - and that the competent authority has **registered** or, where required in accordance with paragraph 2, **approved**.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



Article 5: Health and identification marking

Food business operators shall not place on the market a product of animal origin handled in an establishment subject to approval in accordance with Article 4(2) unless it has either:

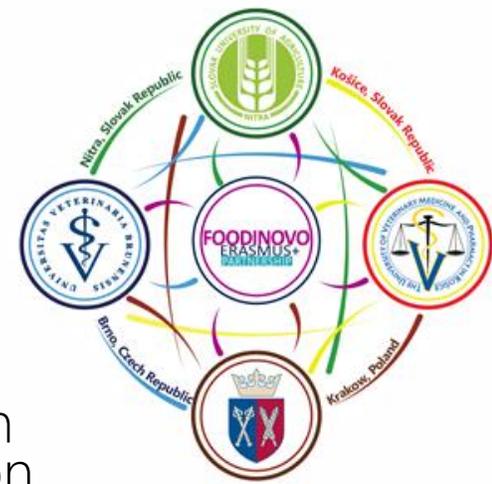
- a health mark applied in accordance with Regulation (EC) No 2017/625;
- when that Regulation does not provide for the application of a health mark, an identification mark applied in accordance with Annex II, Section I, of this Regulation.

Food business operators may apply an identification mark to a product of animal origin only if the product has been manufactured in accordance with this Regulation in establishments meeting the requirements of Article 4.

Food business operators may not remove a health mark applied in accordance with Regulation (EC) No 854/2004 from meat unless they cut or process it or work upon it in another manner.



Regulation No 625/2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products...



- Health mark' means a mark **applied after the official controls** have been performed and which attests that the meat is fit for human consumption.
- Where the official controls have not identified any shortcoming that would make the meat unfit for human consumption, **the health mark** shall be applied to domestic ungulates, farmed game mammals other than lagomorphs, and large wild game, **by the official veterinarian, under the supervision of the official veterinarian**, under the responsibility of the official veterinarian, or, by the slaughterhouse staff
- Health marking – Commission implementing regulation (EU) 2019/627 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption
- Article 48: Technical requirements of the health mark and practical arrangement for its application
- ANNEX II: Practical arrangements for health mark

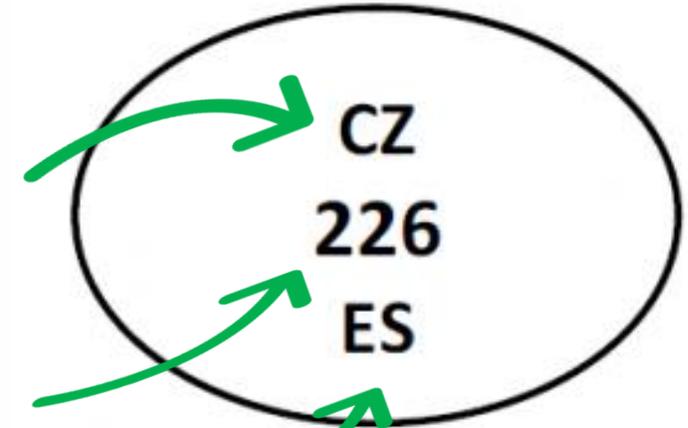


Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

Annex II

The **identification mark** must be applied before the product leaves the production place. The mark must be legible and indelible, and the characters easily decipherable. It must be clearly displayed for the competent authorities.

- The mark must indicate the name of the country in which the establishment is located, which may be written out in full or shown as a two-letter code in accordance with the relevant ISO standard.
- The mark must indicate the approval number of the establishment. If an establishment manufactures both food to which this Regulation applies and food to which it does not, the food business operator may apply the same identification mark to both types of food.
- When applied in an establishment located within the Community, the mark must be oval in shape and include the abbreviation CE, EC, EF, EG, EK, EO, EY, ES, EÜ, EK, EB, EZ or WE.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

SECTION VI: MEAT PRODUCTS

Food business operators must ensure that the following items are not used in the preparation of meat products:

- genital organs of either female or male animals, except testicles;
- urinary organs, except the kidneys and the bladder;
- the cartilage of the larynx, the trachea and the extra-lobular bronchi;
- eyes and eyelids;
- the external auditory meatus;
- horn tissue;
- in poultry, the head — except the comb and the ears, the wattles and caruncles — the oesophagus, the crop, the intestines and the genital organs.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



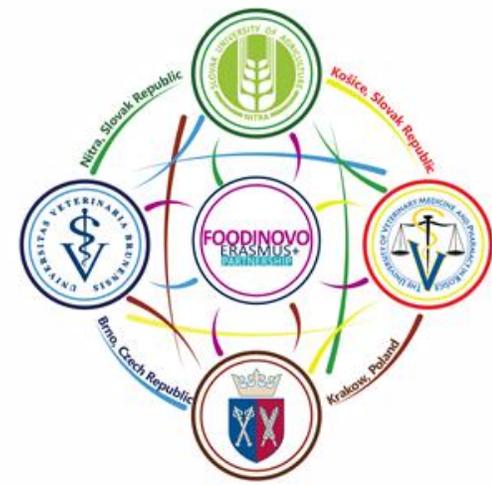
SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

SECTION VI: MEAT PRODUCTS

- All meat, including minced meat and meat preparations, used to produce meat product must meet the requirements for fresh meat. However, minced meat and meat preparations used to produce meat products need not satisfy other specific requirements of Section V.



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 6 - Basic requirement

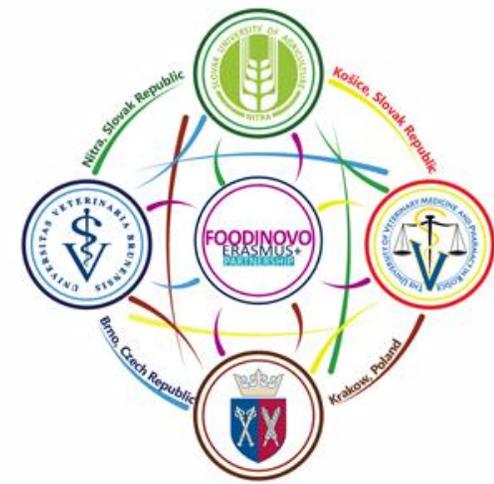
- Any food intended for supply to the final consumer or to mass caterers shall be accompanied by food information in accordance with this Regulation.

Article 7 – Fair information practises

- Food information shall not be misleading



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 12 and 13: Availability and Placement of mandatory food information; presentation

- Mandatory food information shall be available and shall be easily accessible
- In case of prepacked food – directly on package, durability, country of origin or place of provenance, method of manufacture or production
- Mandatory food information shall be marked in a conspicuous (attractive) place in such a way as to be easily visible, clearly legible (readable) and, where appropriate, indelible (can not be deleted)
- It shall not in any way be hidden, obscured, detracted from or interrupted by any other written or pictorial matter or any other intervening material.
- The mandatory particulars listed in Article 9(1) shall be printed on the package or on the label attached in such a way as to ensure clear legibility, in characters using a font size where the x-height, as defined in Annex IV, is equal to or greater than 1,2 mm
- In case of packaging or containers the largest surface of which has an area of less than 80 cm² , the x-height of the font size referred to in paragraph 2 shall be equal to or greater than 0,9 mm.



Regulation (EU) No 1169/2011 on the provision of food information to consumers

Article 9 - List of mandatory particulars

- The name of the food
- The list of ingredients
- Allergens
- The quantity of certain ingredients)
- The net quantity of the food
- The date of minimum durability or the use by date
- Any special storage conditions and/or conditions of use
- The name or business name and address of the food business operator
- The country of origin
- Instruction for use where it would be difficult to make appropriate use of the food in absence of such instructions
- A nutrition declaration
- In addition to the particulars listed in Article 9(1),
 - additional mandatory particulars for specific types or categories of foods are laid down in Annex III (for example: packaged in a protective atmosphere, with sweeteners, with sugar and sweeteners)



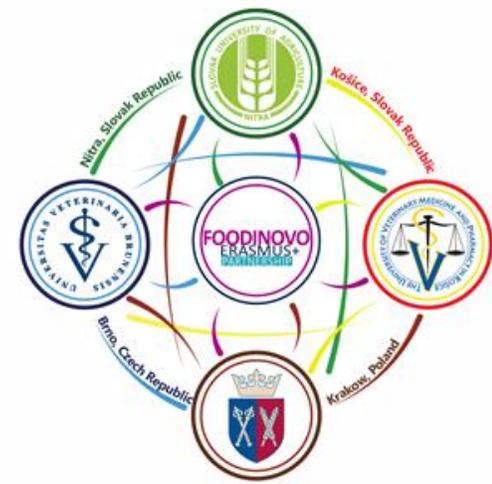
Directive 2011/91/EC- LOT indication

Article 1: LOT indication: a batch of sales units of a foodstuff produced, manufactured or packaged under practically the same conditions.

A foodstuff may not be marketed unless it is accompanied by an indication as referred to in Article 1(1).

Paragraph 1 shall not apply:

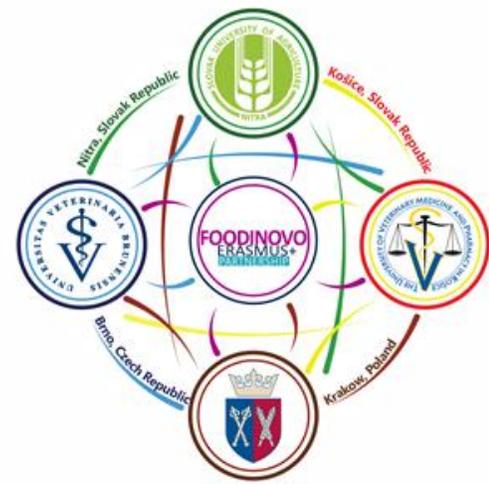
- agricultural products which, on leaving the holding, are:
 - sold or delivered to temporary storage, preparation or packaging stations;
 - transported to producers' organisations; or
 - collected for immediate integration into an operational preparation or processing system;
- when, at the point of sale to the ultimate consumer, the foodstuffs are not prepackaged, are packaged at the request of the purchaser or are prepackaged for immediate sale;
- to packagings or containers the largest side of which has an area of less than 10 cm²;
- to individual portions of ice cream. The indication enabling the lot to be identified shall appear on the combined package.



Minced meat

- Legislation common for meat: slide 2-10
- Regulation No 1760/2000 regarding the labelling of beef
- Commission Regulation (EC) No 1825/2000 laying down detailed rules for the application of Regulation No 1760/2000

Minced meat' means boned meat that has been minced into fragments and contains less than 1 % salt.



Minced meat

Food business operators producing minced meat, meat preparations or MSM must ensure compliance with the following requirements.

1. The work on meat must be organised in such a way as to prevent or minimise contamination. To this end, food business operators must ensure in particular that the meat used is:

- at a temperature of not more than 4 °C for poultry, 3 °C for offal and 7 °C for other meat; and
- brought into the preparation room progressively as needed.

2. The following requirements apply to the production of minced meat and meat preparations.

- Unless the competent authority authorises boning immediately before mincing, frozen or deep-frozen meat used for the preparation of minced meat or meat preparations must be boned before freezing. It may be stored only for a limited period.
- When prepared from chilled meat, minced meat must be prepared:
 - in the case of poultry, within no more than three days of their slaughter;
 - in the case of animal other than poultry, within no more than six days of their slaughter
 - within no more than 15 days from the slaughter of the animals in the case of boned, vacuum-packed beef and veal.
- Immediately after production, minced meat and meat preparations must be wrapped or packaged and be:
 - chilled to an internal temperature of not more than 2 °C for minced meat and 4 °C for meat preparations
 - or frozen to an internal temperature of not more than -18 °C.

These temperature conditions must be maintained during storage and transport.



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 6 - Basic requirement

- Any food intended for supply to the final consumer or to mass caterers shall be accompanied by food information in accordance with this Regulation.

Article 7 – Fair information practises

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Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 12 and 13: Availability and Placement of mandatory food information; presentation

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- The mandatory particulars listed in Article 9(1) shall be printed on the package or on the label attached in such a way as to ensure clear legibility, in characters using a font size where the x-height, as defined in Annex IV, is equal to or greater than 1,2 mm
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Regulation (EU) No 1169/2011 on the provision of food information to consumers



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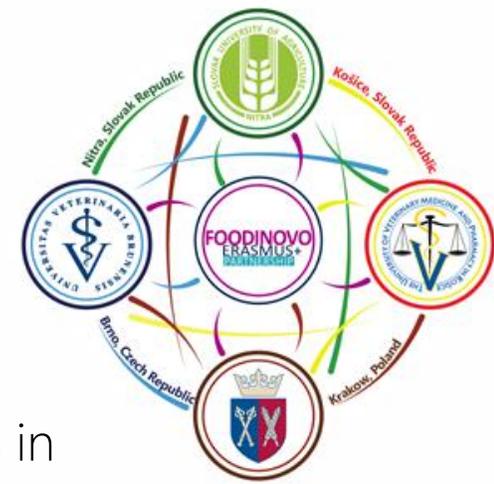
Fish and fish products



- Legislation common for meat: slide 2-10
- Regulation (EU) No 1169/2011 on the provision of food information to consumers
- Regulation (EU) No 1379/2013 on the common organisation of the markets in fishery and aquaculture products



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

Food business operators must ensure compliance with the following requirements in establishments handling certain processed fishery products.

A. REQUIREMENTS FOR COOKING OF CRUSTACEANS AND MOLLUSCS

- Rapid cooling must follow cooking. If no other method of preservation is used, cooling must continue until a temperature approaching that of melting ice is reached.
- Shelling or shucking must be carried out hygienically, avoiding contamination of the product. Where such operations are done by hand, workers must pay particular attention to washing their hands.
- After shelling or shucking, cooked products must be frozen immediately, or be chilled as soon as possible to the temperature set out in Chapter VII



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

B. REQUIREMENTS FOR FISH OIL INTENDED FOR HUMAN CONSUMPTION

Raw materials used in the preparation of fish oil for human consumption must:

- come from establishments, including vessels, registered or approved pursuant to Regulation (EC) No 852/2004 or in accordance with this Regulation;
- derive from fishery products which are fit for human consumption and which comply with the provisions set out in this Section;
- be transported and stored in hygienic conditions;
- be chilled as soon as possible and remain at the temperatures set out in Chapter VII.

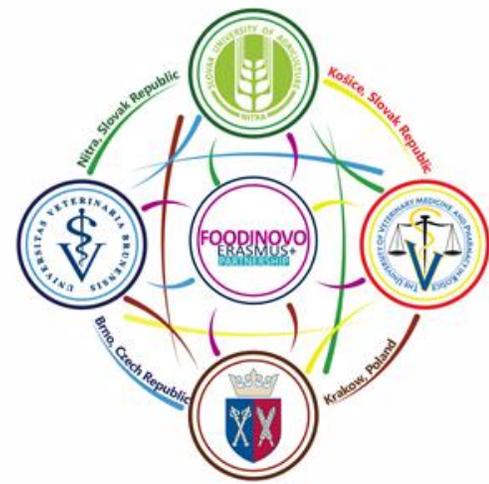


Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

HEALTH STANDARDS FOR FISHERY PRODUCTS

- In addition to ensuring compliance with microbiological criteria adopted in accordance with Regulation (EC) No 852/2004, food business operators must ensure, depending on the nature of the product or the species, that fishery products placed on the market for human consumption meet the standards laid down in this Chapter.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS HEALTH STANDARDS FOR FISHERY PRODUCTS

- A. ORGANOLEPTIC PROPERTIES OF FISHERY PRODUCTS

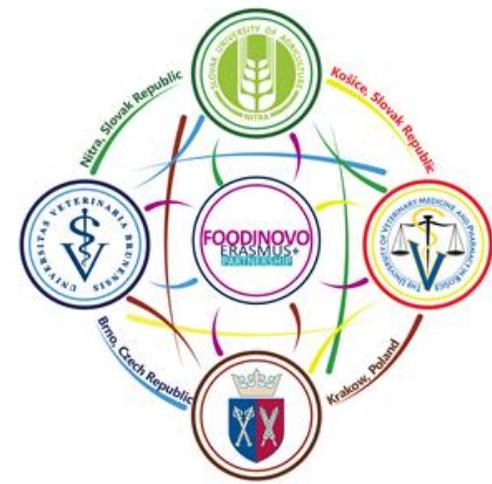
Food business operators must carry out an organoleptic examination of fishery products. In particular, this examination must ensure that fishery products comply with any freshness criteria.

- B. HISTAMINE

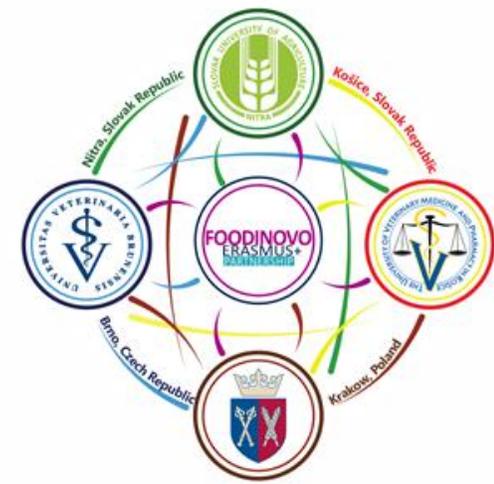
Food business operators must ensure that the limits with regard to histamine are not exceeded.

- C. TOTAL VOLATILE NITROGEN

Unprocessed fishery products must not be placed on the market if chemical tests reveal that the limits with regard to TVB-N or TMA-N have been exceeded.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS HEALTH STANDARDS FOR FISHERY PRODUCTS

- D. PARASITES

Food business operators must ensure that fishery products have been subjected to a visual examination for the purpose of detecting visible parasites before being placed on the market. They must not place fishery products that are obviously contaminated with parasites on the market for human consumption.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS HEALTH STANDARDS FOR FISHERY PRODUCTS

E. TOXINS HARMFUL TO HUMAN HEALTH

Fishery products derived from poisonous fish of the following families must not be placed on the market: *Tetraodontidae*, *Molidae*, *Diodontidae* and *Canthigasteridae*.

Fresh, prepared, frozen and processed fishery products belonging to the family *Gempylidae*, in particular *Ruvettus pretiosus* and *Lepidocybium flavobrunneum*, may only be placed on the market in wrapped/packaged form and must be appropriately labelled to provide information to the consumer on preparation/cooking methods and on the risk related to the presence of substances with adverse gastrointestinal effects.

The scientific name of the fishery products must accompany the common name on the label.

- 2. Fishery products containing biotoxins such as ciguatoxin or muscle-paralysing toxins must not be placed on the market. However, fishery products derived from bivalve molluscs, echinoderms, tunicates and marine gastropods may be placed on the market if they have been produced in accordance with Section VII and comply with the standards laid down in Chapter V, point 2, of that section.

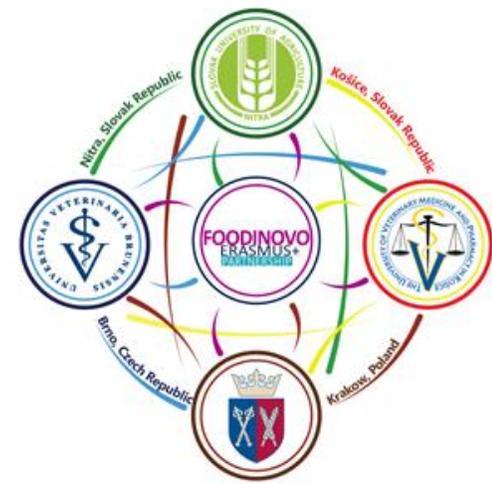


Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

WRAPPING AND PACKAGING OF FISHERY PRODUCTS

- Receptacles in which fresh fishery products are kept under ice must be water-resistant and ensure that melt-water does not remain in contact with the products.
- Frozen blocks prepared on board vessels must be adequately wrapped before landing.
- When fishery products are wrapped on board fishing vessels, food business operators must ensure that wrapping material:
 - is not a source of contamination;
 - is stored in such a manner that it is not exposed to a risk of contamination;
 - intended for re-use is easy to clean and, where necessary, to disinfect.



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

STORAGE OF FISHERY PRODUCTS

Fresh fishery products, thawed unprocessed fishery products, and cooked and chilled products from crustaceans and molluscs, must be maintained at a temperature approaching that of melting ice.

Frozen fishery products must be kept at a temperature of not more than $-18\text{ }^{\circ}\text{C}$ in all parts of the product; however, whole fish initially frozen in brine intended for the manufacture of canned food may be kept at a temperature of not more than $-9\text{ }^{\circ}\text{C}$.

Fishery products kept alive must be kept at a temperature and in a manner that does not adversely affect food safety or their viability



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

TRANSPORT OF FISHERY PRODUCTS

During transport, fishery products must be maintained at the required temperature. In particular:

- fresh fishery products, thawed unprocessed fishery products, and cooked and chilled products from crustaceans and molluscs, must be maintained at a temperature approaching that of melting ice;
- frozen fishery products, with the exception of whole fish initially frozen in brine intended for the manufacture of canned food, must be maintained during transport at an even temperature of not more than $-18\text{ }^{\circ}\text{C}$ in all parts of the product, possibly with short upward fluctuations of not more than $3\text{ }^{\circ}\text{C}$.

Food business operators need not comply with point 1(b) when frozen fishery products are transported from a cold store to an approved establishment to be thawed on arrival for the purposes of preparation and/or processing, if the journey is short and the competent authority so permits.

If fishery products are kept under ice, melt water must not remain in contact with the products.

Fishery products to be placed on the market live must be transported in such a way as not adversely to affect food safety or their viability.



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 6 - Basic requirement

- Any food intended for supply to the final consumer or to mass caterers shall be accompanied by food information in accordance with this Regulation.

Article 7 – Fair information practises

- Food information shall not be misleading

Article 12 and 13: Availability and Placement of mandatory food information; presentation

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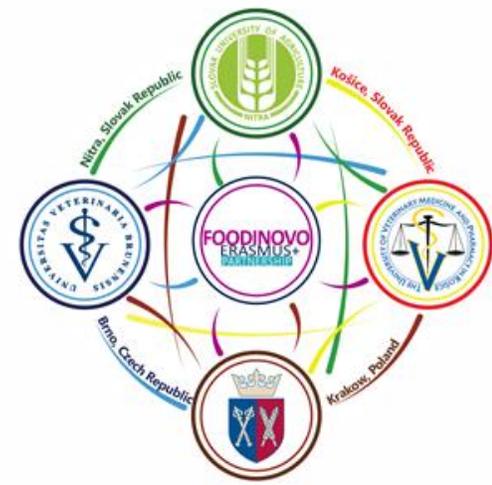
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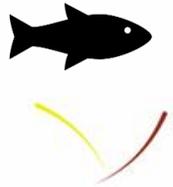


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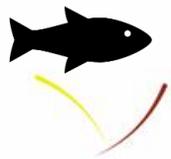


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Directive 2011/91/EC- LOT indication



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 - sold or delivered to temporary storage, preparation or packaging stations;
 - transported to producers' organisations; or
 - collected for immediate integration into an operational preparation or processing system;
- when, at the point of sale to the ultimate consumer, the foodstuffs are not prepackaged, are packaged at the request of the purchaser or are prepackaged for immediate sale;
- to packagings or containers the largest side of which has an area of less than 10 cm²;
- to individual portions of ice cream. The indication enabling the lot to be identified shall appear on the combined package.



Regulation (EU) No 1379/2013 on the common organisation of the markets in fishery and aquaculture products



ANNEX I

FISHERY AND AQUACULTURE PRODUCTS COVERED BY THE CMO

CN code	Description of the goods
(a) 0301	Live fish
0302	Fish, fresh or chilled, excluding fish fillets and other fish meat of heading 0304
0303	Fish, frozen, excluding fish fillets and other fish meat of heading 0304
0304	Fish fillets and other fish meat (whether or not minced), fresh, chilled or frozen
(b) 0305	Fish, dried, salted or in brine; smoked fish, whether or not cooked before or during the smoking process; flours, meals and pellets of fish, fit for human consumption
(c) 0306	Crustaceans, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; crustaceans, in shell, cooked by steaming or by boiling in water, whether or not chilled, frozen, dried, salted or in brine; flours, meals and pellets of crustaceans, fit for human consumption
0307	Molluscs, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; aquatic invertebrates other than crustaceans and molluscs, live, fresh, chilled, frozen, dried, salted or in brine; flours, meals and pellets of aquatic invertebrates other than crustaceans, fit for human consumption
(d)	Animal products not elsewhere specified or included; dead animals of Chapter 1 or 3, unfit for human consumption
	- Other:
	-- Products of fish or crustaceans, molluscs or other aquatic invertebrates; dead animals of Chapter 3:
0511 91 10	--- Fish waste
0511 91 90	-- Other
(e) 1212 20 00	- Seaweeds and other algae
(f)	Fats and oils and their fractions, of fish, whether or not refined, but not chemically modified:
1504 10	- Fish-liver oils and their fractions

Scope

The Regulation shall apply to the fishery and aquaculture products listed in Annex I to this Regulation, which are marketed in the Union.



Regulation (EU) No 1379/2013 on the common organisation of the markets in fishery and aquaculture products

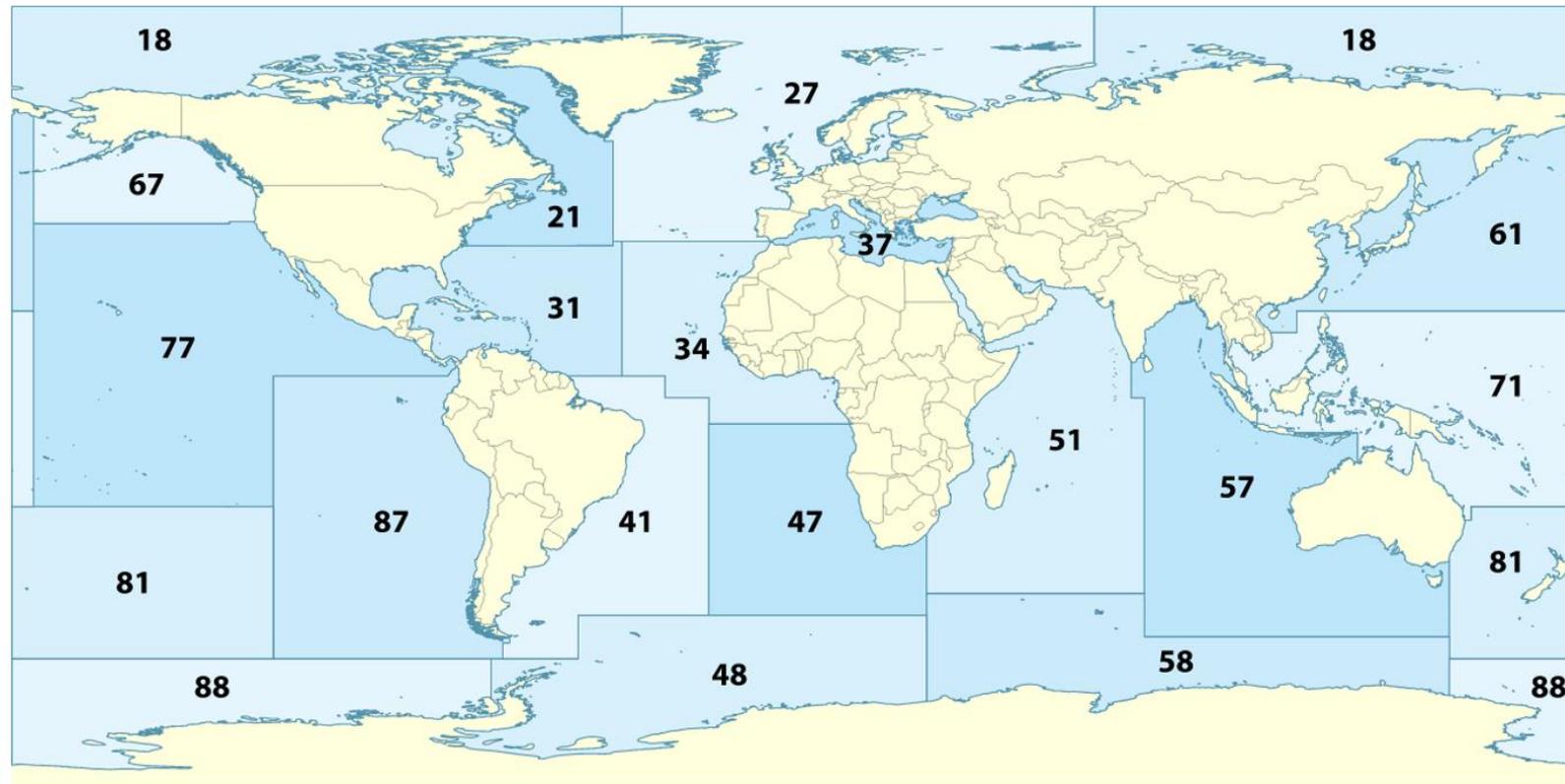
LABELLING

- the commercial designation of the species and its scientific name; (eg. The Atlantic cod (*Gadus morhua*))
- the production method, in particular by the following words '...
 - caught ...' or '... caught in freshwater ...' or '... farmed ...';
- Information on fishing gear (nets, hooks,.. – Annex III)
- the area where the product was caught or farmed
- in the case of fishery products caught at sea, the name in writing of the sub-area or division listed in the FAO fishing areas,
- in the case of fishery products caught in freshwater, a reference to the body of water of origin
- in the case of aquaculture products, a reference to the Member State or third country
- whether the product has been defrosted
- the date of minimum durability



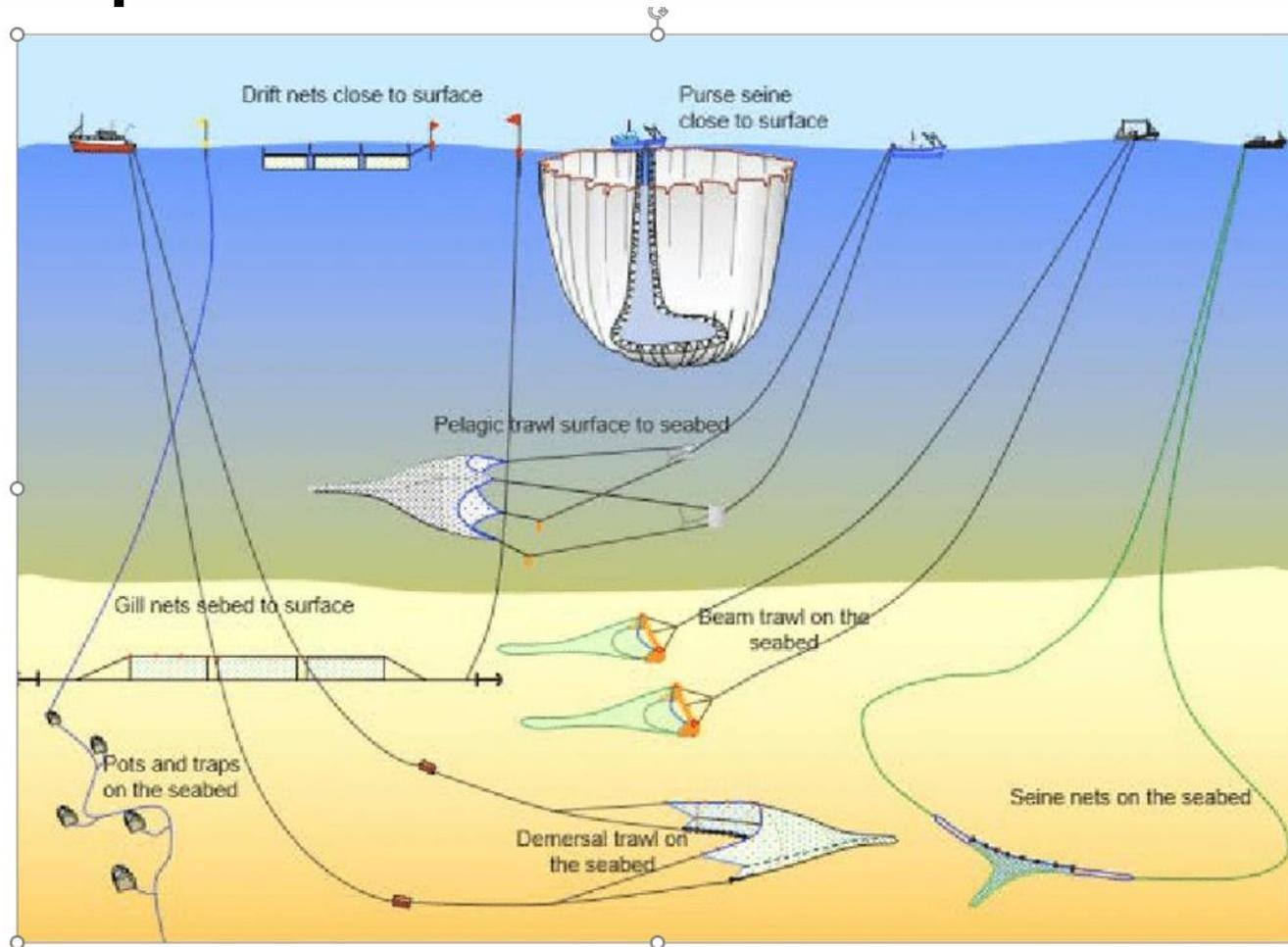
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FAO

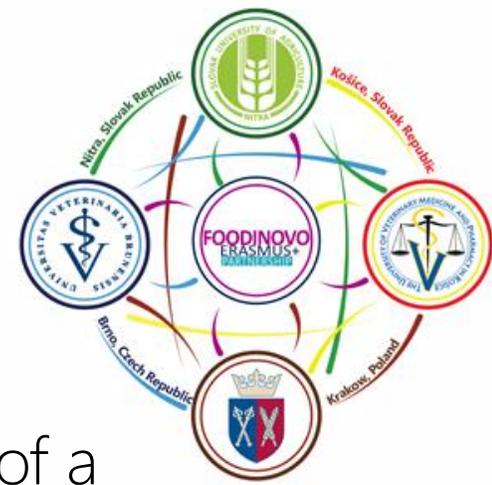


Regulation (EU) No 1379/2013 on the common organisation of the markets in fishery and aquaculture products

Fishing gear



Commission regulation (EC) No 2073/2005 on microbiological criteria for foodstuff



- **food safety criterion** means a criterion defining the acceptability of a product or a batch of foodstuff applicable to products placed on the market;
- **process hygiene criterion** means a criterion indicating the acceptable functioning of the production process. Such a criterion is not applicable to products placed on the market. It sets an indicative contamination value above which corrective actions are required in order to maintain the hygiene of the process in compliance with food law;
- When testing against food safety criteria set out in Chapter 1 of Annex I provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002.



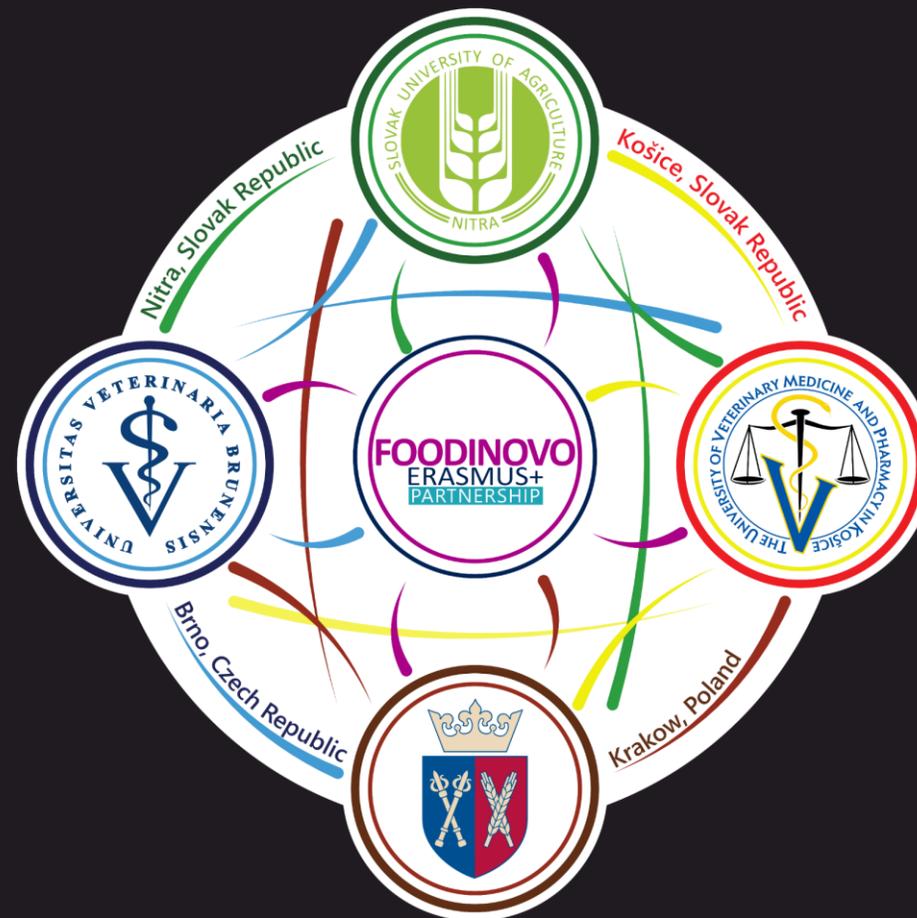
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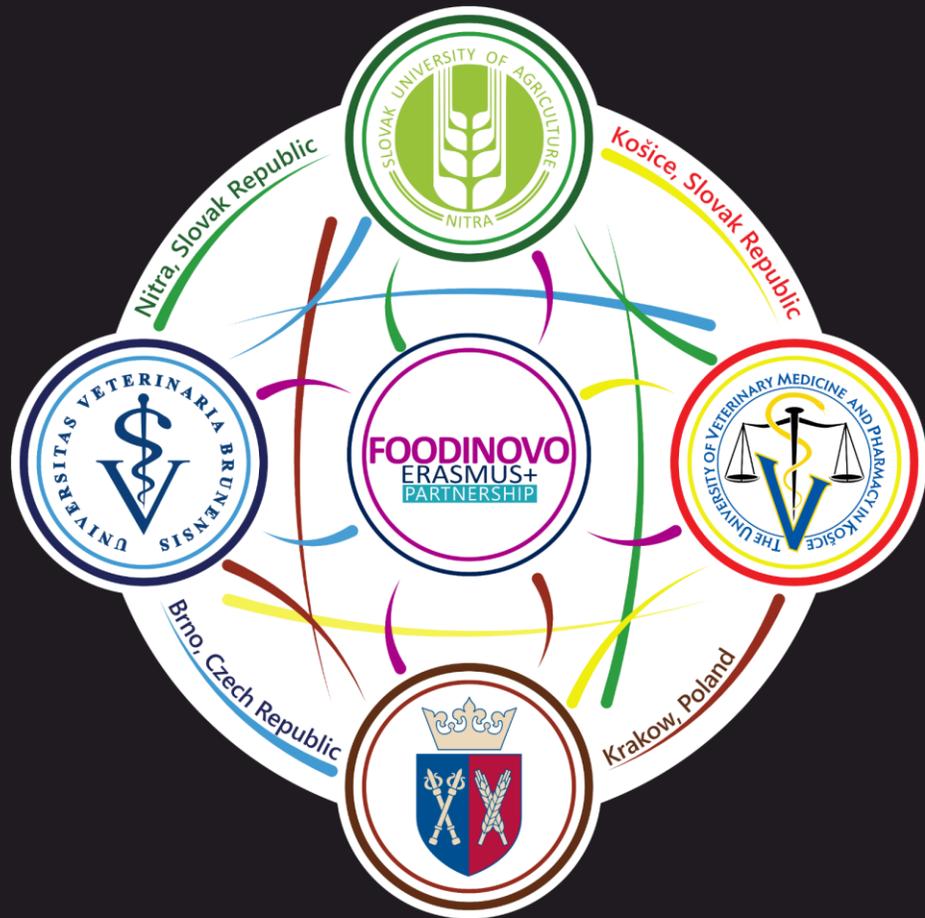
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