

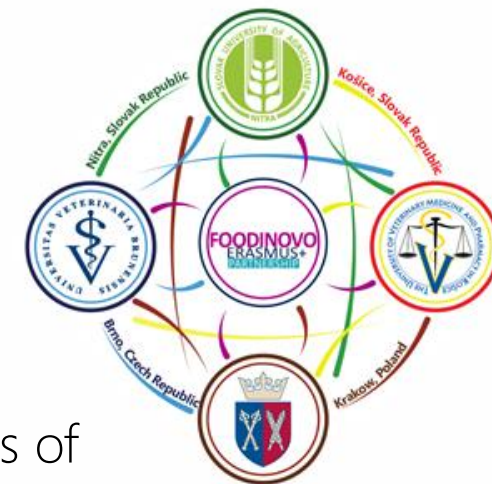
European legislation for meat



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European common legislation for meat

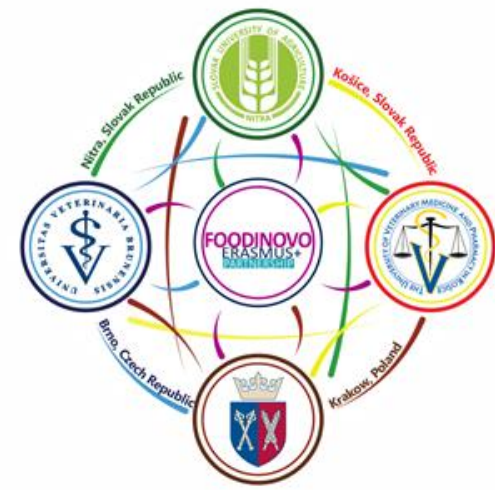


- Regulation (EC) No 178/2002 laying down general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Regulation No 852/2004 on the hygiene of foodstuffs
- Regulation No 853/2004 laying down specific hygiene rules for food of animal origin
- Regulation 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
- Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products
- Regulation (EU) No 1169/2011 on the provision of food information to consumers
- Commission regulation (EC) No 2073/2005 on microbiological criteria for foodstuff



Meat - edible parts of the animals referred to in points 1.2 to 1.8 R 853/2004- annex I, including blood.

- Domestic ungulates – domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds.
- Poultry – farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites
- Lagomorphs – rabbits, hares and rodents
- Wild game meat
- Farmed game – farmed ratites and farmed land mammals other than those referred to in 1.2.
- Small wild game – wild land game birds and lagomorphs living freely in the wild
- Large wild game - wild land mammals living freely in the wild that do not fall within the definition of small wild game



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)



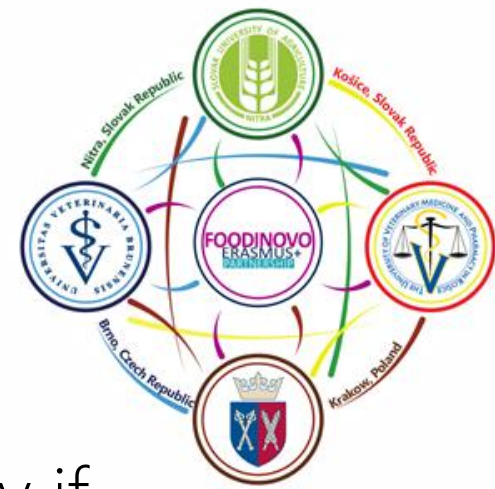
Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

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 854/2004;
- 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

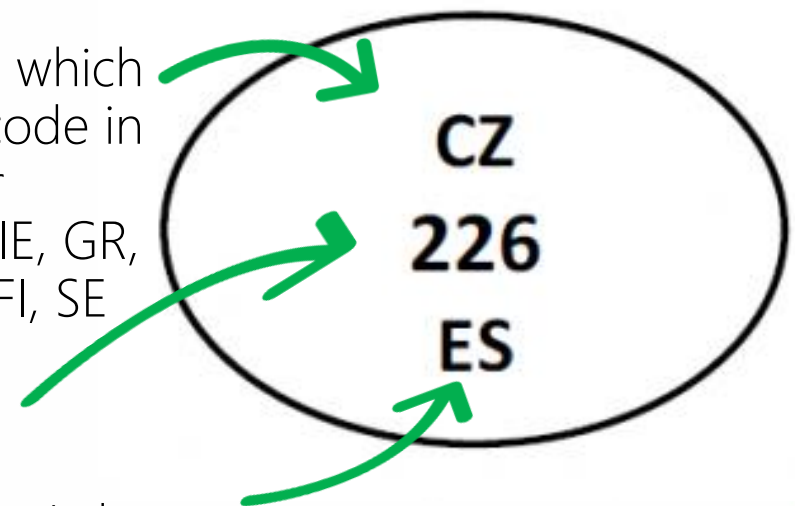


Commission implementing regulation (EU) 2019/627 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption



Health mark

- the name of the country in which the establishment is located, which may be written out in full in capitals or shown as a two-letter code in accordance with the relevant ISO code. In the case of Member States (16), however, these codes are BE, BG, CZ, DK, DE, EE, IE, GR, ES, FR, HR, IT, CY, LV, LT, LU, HU, MT, NL, AT, PL, PT, RO, SI, SK, FI, SE and UK(NI)
- the approval number of the slaughterhouse
- when the mark is applied in an establishment located in the Union) the abbreviation CE, EC, EF, EG, EK, EO, EY, ES, EÜ, EB, EZ, KE or WE. Those abbreviations must not appear on marks applied on meat imported into the Union from slaughterhouses located outside the Union.

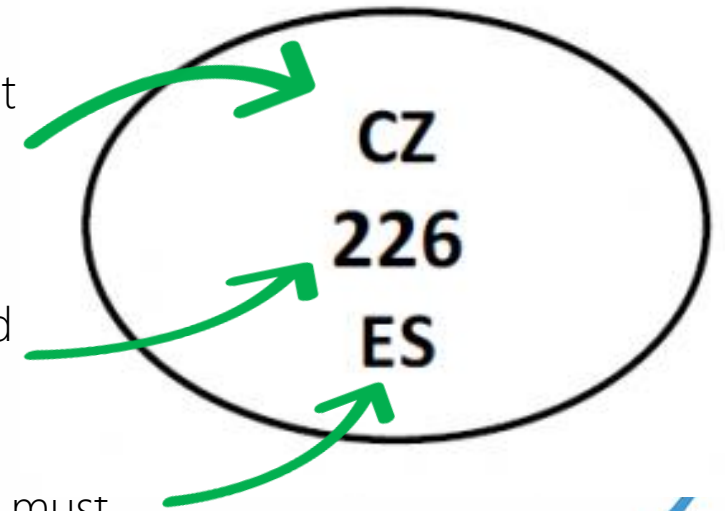
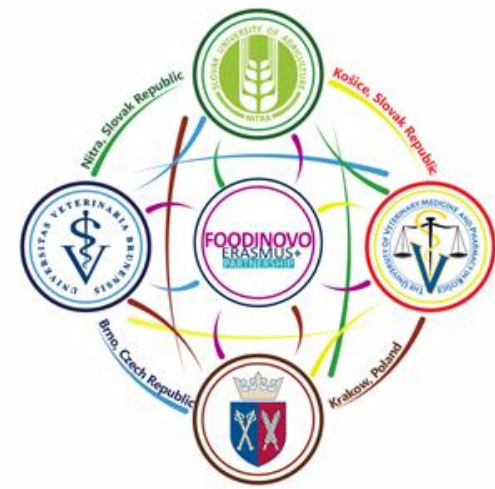


Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

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 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 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



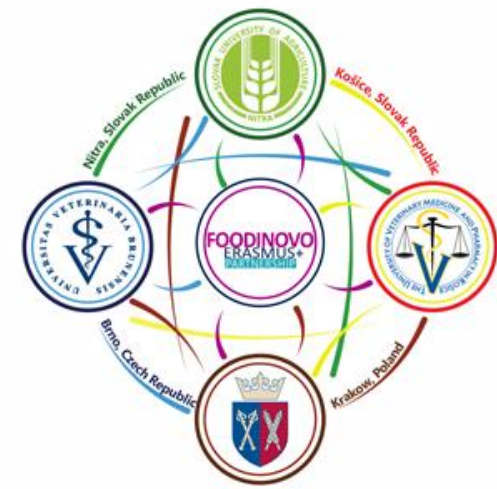
SECTION III: FOOD CHAIN INFORMATION

Food business operators operating slaughterhouses must, as appropriate, request, receive, check and act upon food chain information as set out in this Section in respect of all animals, other than wild game, sent or intended to be sent to the slaughterhouse.

1. Slaughterhouse operators must not accept animals onto the slaughterhouse premises unless they have requested, and been provided with, relevant food chain information contained in the records kept at the holding of provenance in accordance with Regulation (EC) No 852/2004.
2. Slaughterhouse operators must be provided with the information no less than 24 hours before the arrival of animals at the slaughterhouse, except in the circumstances mentioned in point 7.



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



SECTION III: FOOD CHAIN INFORMATION

3. The relevant food chain information referred to in point 1 is to cover, in particular:

- the status of the holding of provenance or the regional animal health status, and whether the holding is officially recognised to apply controlled housing conditions in relation to *Trichinella* in accordance with Point A of Chapter I of Annex IV to Commission Regulation (EC) No 2075/2005;
- the animals' health status;
- veterinary medicinal products or other treatments administered to the animals within a relevant period and with a withdrawal period greater than zero, together with their dates of administration and withdrawal periods;
- the occurrence of diseases that may affect the safety of meat;
- the results, if they are relevant to the protection of public health, of any analysis carried out on samples taken from the animals or other samples taken to diagnose diseases that may affect the safety of meat, including samples taken in the framework of the monitoring and control of zoonoses and residues;
- relevant reports about previous *ante-* and *post-mortem* inspections of animals from the same holding of provenance including, in particular, reports from the official veterinarian;
- production data, when this might indicate the presence of diseases
- the name and address of the private veterinarian normally attending the holding of provenance.



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



SECTION III: FOOD CHAIN INFORMATION

4. However, it is not necessary for the slaughterhouse operator to be provided with:

- the information referred to in point 3(a), (b), (f) and (h), if the operator is already aware of this information (for example, through a standing arrangement or a quality assurance scheme);
- the information referred to in point 3(a), (b), (f) and (g), if the producer declares that there is no relevant information to report.

The information need not be provided as a verbatim extract from the records of the holding of provenance. It may be provided through electronic data exchange or in the form of a standardised declaration signed by the producer.

5. Food business operators deciding to accept animals onto the slaughterhouse premises after evaluating the relevant food chain information must make it available to the official veterinarian without delay and, except in the circumstances mentioned in point 7, no less than 24 hours before the arrival of the animal or lot. The food business operator must notify the official veterinarian of any information that gives rise to health concerns before *ante-mortem* inspection of the animal concerned.

6. If any animal arrives at the slaughterhouse without food chain information, the operator must immediately notify the official veterinarian. Slaughter of the animal may not take place until the official veterinarian so permits.



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



SECTION III: FOOD CHAIN INFORMATION

7. If the competent authority so permits and provided it does not jeopardise the objectives of this Regulation, food chain information may arrive less than 24 hours before the arrival of the animals of all species to which it relates at the slaughterhouse or accompany these animals to the slaughterhouse.

However, any item of food chain information, knowledge of which may result in serious disruption of the slaughterhouse activity, is to be made available to the food business operator operating the slaughterhouse in sufficient time before the animals arrive at the slaughterhouse, in order for that food business operator to plan the slaughterhouse activity accordingly.

The food business operator operating the slaughterhouse must evaluate the relevant information and must submit the food chain information received to the official veterinarian. The slaughter or dressing of the animals may not take place until the official veterinarian so permits.

8. Food business operators must check passports accompanying domestic solipeds to ensure that the animal is intended for slaughter for human consumption. If they accept the animal for slaughter, they must give the passport to the official veterinarian.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

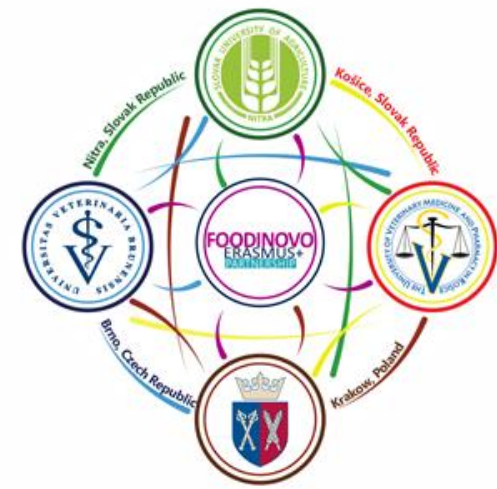
TRANSPORT OF LIVE ANIMALS TO THE SLAUGHTERHOUSE

Food business operators transporting live animals to slaughterhouses must ensure compliance with the following requirements.

- During collection and transport, animals must be handled carefully without causing unnecessary distress.
- Animals showing symptoms of disease or originating in herds known to be contaminated with agents of public health importance may only be transported to the slaughterhouse when the competent authority so permits.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

REQUIREMENTS FOR SLAUGHTERHOUSES

Food business operators must ensure that the construction, layout and equipment of slaughterhouses in which poultry or lagomorphs are slaughtered meet the following requirements.

They must have a room or covered space for the reception of the animals and for their inspection before slaughter.

- To avoid contaminating meat, they must:
 - have a sufficient number of rooms, appropriate to the operations being carried out;
 - have a separate room for evisceration and further dressing, including the addition of seasonings to whole poultry carcasses, unless the competent authority authorises separation in time of these operations within a specific slaughterhouse on a case-by-case basis;
- ensure separation in space or time of the following operations:
 - stunning and bleeding;
 - plucking or skinning, and any scalding;
 - dispatching meat;



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

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Food business operators must ensure that the construction, layout and equipment of slaughterhouses in which poultry or lagomorphs are slaughtered meet the following requirements.

They must have a room or covered space for the reception of the animals and for their inspection before slaughter.

To avoid contaminating meat, they must:

- have installations that prevent contact between the meat and the floors, walls and fixtures;
- have slaughter lines (where operated) that are designed to allow a constant progress of the slaughter process and to avoid cross-contamination between the different parts of the slaughter line. Where more than one slaughter line is operated in the same premises, there must be adequate separation of the lines to prevent cross-contamination.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES
REQUIREMENTS FOR SLAUGHTERHOUSES

They must have facilities for disinfecting tools with hot water supplied at not less than 82 °C, or an alternative system having an equivalent effect.

The equipment for washing hands used by the staff engaged in handling exposed meat must have taps designed to prevent the spread of contamination.

There must be lockable facilities for the refrigerated storage of detained meat and separate lockable facilities for the storage of meat declared unfit for human consumption.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

REQUIREMENTS FOR SLAUGHTERHOUSES

There must be a separate place with appropriate facilities for the cleaning, washing and disinfection of:

- (transport equipment such as crates;
- means of transport.
- These places and facilities are not compulsory for (b) if officially authorised places and facilities exist nearby.
- They must have an adequately equipped lockable facility or, where needed, room for the exclusive use of the veterinary service.



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



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They must have a room or covered space for the reception of the animals and for their inspection before slaughter.

- To avoid contaminating meat, they must:
 - have a sufficient number of rooms, appropriate to the operations being carried out;
 - have a separate room for evisceration and further dressing, including the addition of seasonings to whole poultry carcasses, unless the competent authority authorises separation in time of these operations within a specific slaughterhouse on a case-by-case basis;



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

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Food business operators must ensure that the construction, layout and equipment of slaughterhouses in which poultry or lagomorphs are slaughtered meet the following requirements.

They must have a room or covered space for the reception of the animals and for their inspection before slaughter.

- ensure separation in space or time of the following operations:
 - stunning and bleeding;
 - plucking or skinning, and any scalding;
 - dispatching meat;
- have installations that prevent contact between the meat and the floors, walls and fixtures;
- have slaughter lines (where operated) that are designed to allow a constant progress of the slaughter process and to avoid cross-contamination between the different parts of the slaughter line. Where more than one slaughter line is operated in the same premises, there must be adequate separation of the lines to prevent cross-contamination.



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

SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

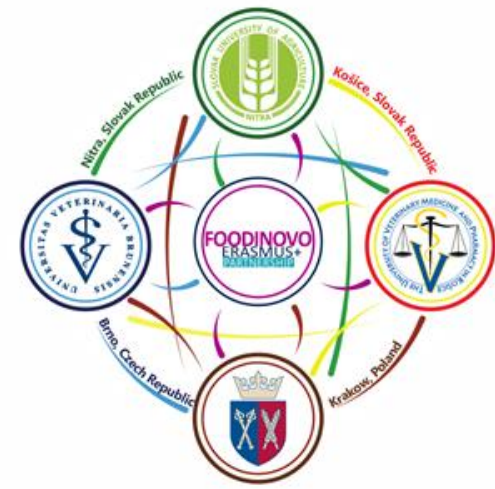
REQUIREMENTS FOR CUTTING PLANTS

Food business operators must ensure that cutting plants handling meat from poultry or lagomorphs:

- are constructed so as to avoid contamination of meat, in particular by:
 - allowing constant progress of the operations;
 - ensuring separation between the different production batches;
- have rooms for the separate storage of packaged and exposed meat, unless stored at different times or in such a way that the packaging material and the manner of storage cannot be a source of contamination for the meat;
- have cutting rooms equipped to ensure compliance with the requirements laid down in Chapter V;
- have equipment for washing hands used by staff handling exposed meat with taps designed to prevent the spread of contamination
- have facilities for disinfecting tools with hot water supplied at not less than 82 °C, or an alternative system having an equivalent effect.

If the following operations are undertaken in a cutting plant:

- the evisceration of geese and ducks reared for the production of 'foie gras', which have been stunned, bled and plucked on the fattening farm;
 - the evisceration of delayed eviscerated poultry,
- food business operators must ensure that separate rooms are available for that purpose.



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

SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

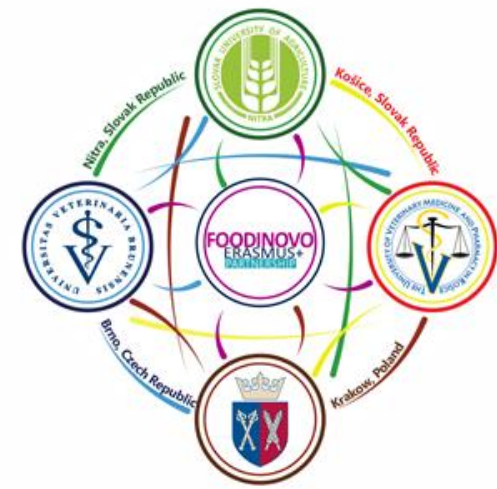
SLAUGHTER HYGIENE

Food business operators operating slaughterhouses in which poultry or lagomorphs are slaughtered must ensure compliance with the following requirements.

- Meat from animals other than those referred to in (b) must not be used for human consumption if they die otherwise than by being slaughtered in the slaughterhouse.
- Only live animals intended for slaughter may be brought into the slaughter premises, with the exception of:
 - delayed eviscerated poultry, geese and ducks reared for the production of 'foie gras' and birds that are not considered as domestic but which are farmed as domestic animals, if slaughtered at the farm in accordance with Chapter VI;
 - farmed game slaughtered at the place of production in accordance with Section III;
 - small wild game in accordance with Section IV, Chapter III.
- Slaughterhouse operators must follow the instructions of the competent authority to ensure that ante-mortem inspection is carried out under suitable conditions.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

SLAUGHTER HYGIENE

Where establishments are approved for the slaughter of different animal species or for the handling of farmed ratites and small wild game, precautions must be taken to prevent cross contamination by separation either in time or in space of the operations carried out on the different species. Separate facilities for the reception and storage of carcasses of farmed ratites slaughtered at the farm and for small wild game must be available.

Animals brought into the slaughter room must be slaughtered without undue delay.

Stunning, bleeding, skinning or plucking, evisceration and other dressing must be carried out without undue delay in such a way that contamination of the meat is avoided. In particular, measures must be taken to prevent the spillage of digestive tract contents during evisceration.

Slaughterhouse operators must follow the instructions of the competent authority to ensure that the post-mortem inspection is carried out under suitable conditions, and in particular that slaughtered animals can be inspected properly.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

SLAUGHTER HYGIENE

After post-mortem inspection:

- parts unfit for human consumption must be removed as soon as possible from the clean sector of the establishment;
- meat detained or declared unfit for human consumption and inedible by-products must not come into contact with meat declared fit for human consumption;
- viscera or parts of viscera remaining in the carcase, except for the kidneys, must be removed entirely, if possible, and as soon as possible, unless otherwise authorised by the competent authority.

After inspection and evisceration, slaughtered animals must be cleaned and chilled to not more than 4 °C as soon as possible, unless the meat is cut while warm.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

SLAUGHTER HYGIENE

Every precaution must be taken to avoid contamination of carcasses, taking into account parameters such as carcass weight, water temperature, volume and direction of water flow and chilling time.

Equipment must be entirely emptied, cleaned and disinfected whenever this is necessary and at least once a day.

Sick or suspect animals, and animals slaughtered in application of disease eradication or control programmes, must not be slaughtered in the establishment except when permitted by the competent authority. In that event, slaughter must be performed under official supervision and steps taken to prevent contamination; the premises must be cleaned and disinfected before being used again.



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

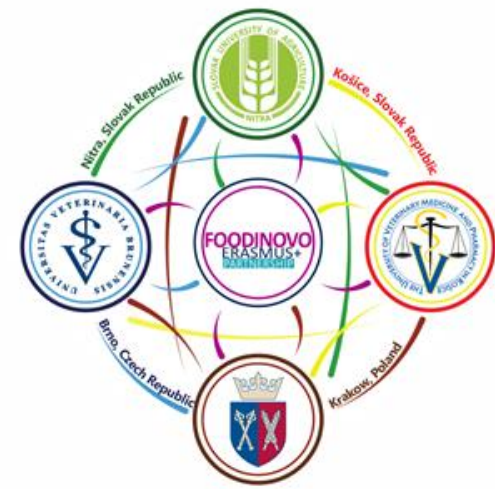
SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

HYGIENE DURING AND AFTER CUTTING AND BONING

Food business operators must ensure that cutting and boning of meat of poultry and lagomorphs takes place in accordance with the following requirements.

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:

- meat intended for cutting is brought into the workrooms progressively as needed;
- during cutting, boning, trimming, slicing, dicing, wrapping and packaging, the temperature of the meat is maintained at not more than 4 °C by means of an ambient temperature of 12 °C or an alternative system having an equivalent effect;
- where the premises are approved for the cutting of meat of different animal species, precautions are taken to avoid cross-contamination, where necessary by separation of the operations on the different species in either space or time.



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



SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

HYGIENE DURING AND AFTER CUTTING AND BONING

However, meat may be boned and cut prior to reaching the temperature referred to in point 1(b) when the cutting room is on the same site as the slaughter premises, provided that it is transferred to the cutting room either:

- directly from the slaughter premises;
- after a waiting period in a chilling or refrigerating room.

As soon as the meat is cut and, where appropriate, packaged, it must be chilled to a temperature of not more than 4 °C.



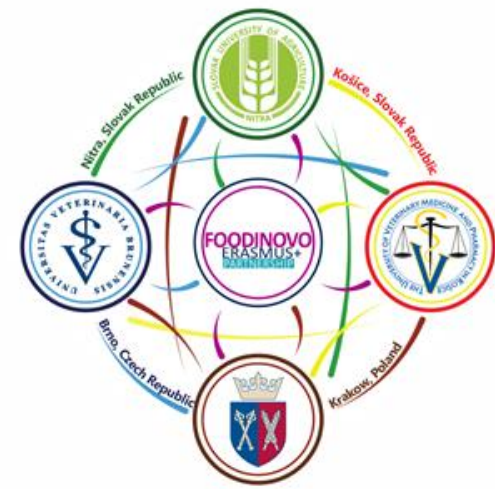
Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

SPECIFIC REQUIREMENTS: MEAT OF DOMESTIC UNGULATES

HYGIENE DURING AND AFTER CUTTING AND BONING

Meat must attain a temperature of not more than 4 °C before transport, and be maintained at that temperature during transport. However, if the competent authority so authorises, livers for the production of *foie gras* may be transported at a temperature of more than 4 °C, provided that:

- such transport takes place in accordance with the requirements that the competent authority specifies in respect of transport from one given establishment to another; and
- the meat leaves the slaughterhouse, or a cutting room immediately and transport takes no more than two hours.



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



Article 6 - Basic requirement

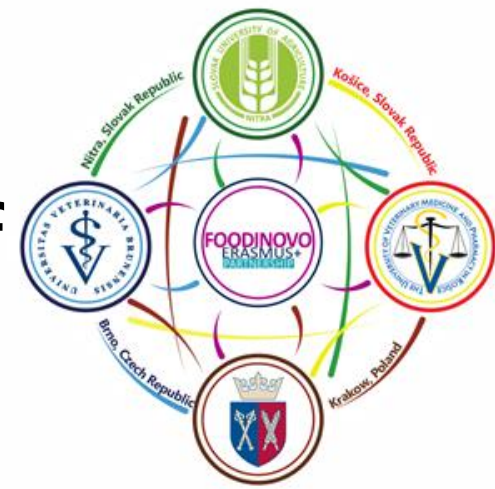
- Any food intended for supply to the final consumer or to mass caterers shall be accompanied by food information in accordance with this Regulation.

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.



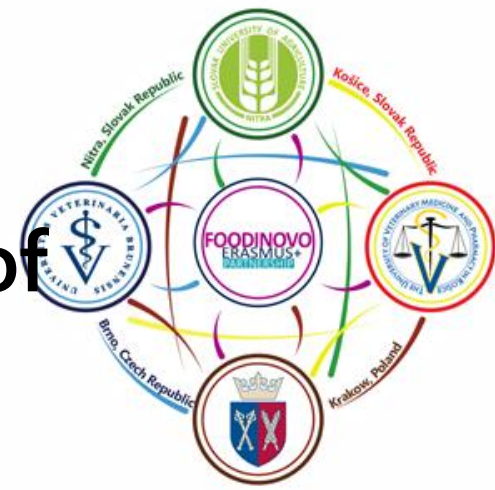
Regulation (EU) No 1169/2011 on the provision of food information to consumers

Article 9 - List of mandatory particulars (for meat is without brackets)

- 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



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

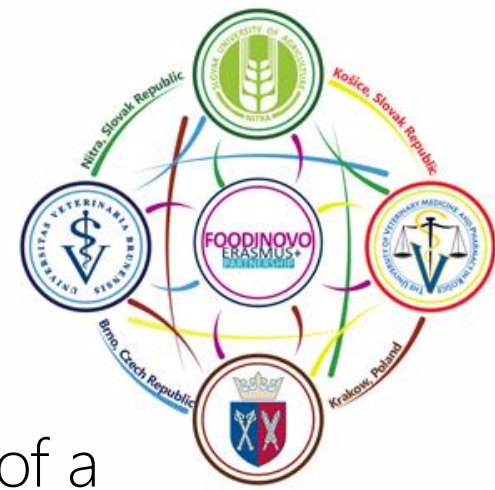


Article 9 - List of mandatory particulars (for meat is without brackets)

- 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)



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.



Beef

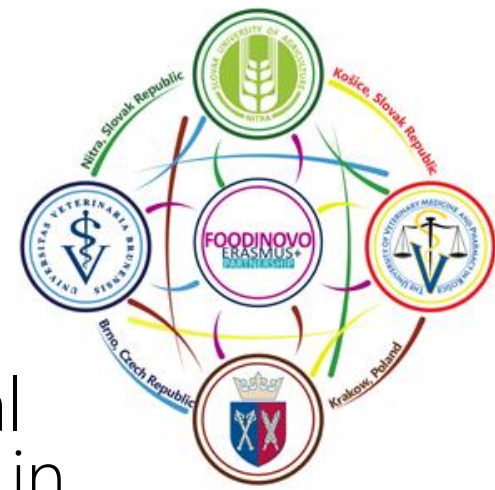


- Legislation common for meat: slide 2-35
- Regulation No 1760/2000 regarding the labelling of beef
- Commission Regulation (EC) No 1825/2000 laying down detailed rules for the application of Regulation No 1760/2000
- Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products



Regulation No 1760/2000 regarding the labelling of beef

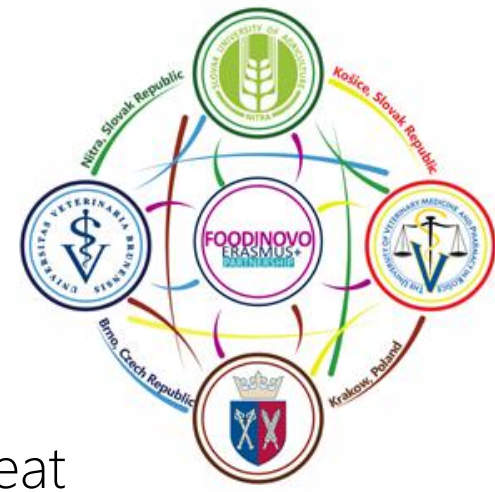
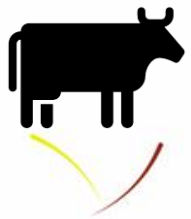
- 'labelling' means the attachment of a label to an individual piece or pieces of meat or to their packaging material, or, in the case of non-pre-wrapped products, the supply of appropriate information in written and visible form to the consumer at the point of sale;
- The compulsory labelling system shall ensure a link between, on the one hand, the identification of the carcass, quarter or pieces of meat and, on the other hand, the individual animal or, where this is sufficient to enable the accuracy of the information on the label to be checked, the group of animals concerned



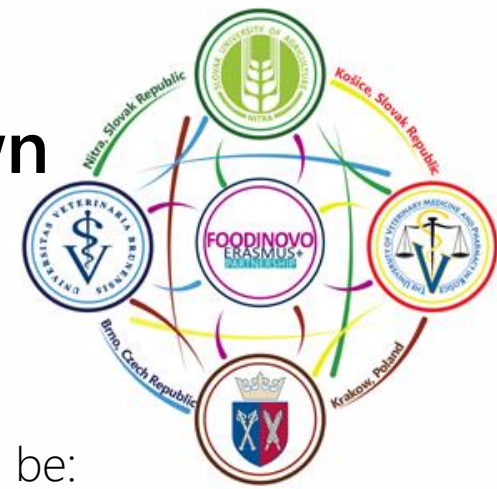
Regulation No 1760/2000 regarding the labelling of beef

The label shall contain the following indication:

- A reference number or reference code ensuring the link between the meat and animal or animals
- Country of birth
- Country where fattening took place
- The approval number of the slaughterhouse at which the animals were slaughtered and the country in which the slaughterhouse is established
- The approval number of the cutting hall which performed the cutting operation on the carcasses and the country in which the hall is established
- Where the beef is derived from animals born, raised and slaughtered in one country, the indication may be given as **Origin: (name of the state)**



Commission Regulation (EC) No 1825/2000 laying down detailed rules for the application of Regulation No 1760/2000



Labelling where information is not available according to of Regulation (EC) No 1760/2000.

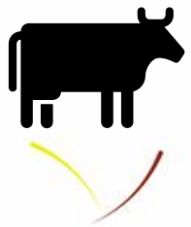
The approval number, as referred to in Article 13(2)(b) of Regulation (EC) No 1760/2000 shall be:

- either the approval number, as provided for in Article 10(1) of Council Directive 64/433/EEC (8),
- or where there is no approval number, the national registration number.

Where neither of the two numbers is available, until 1 January 2001, the number may be replaced by the name and address of the slaughterhouse.

In application of Article 13(5) of Regulation (EC) No 1760/2000:

- for meat derived from animals **born in the Community before 1 January 1998**, where information concerning the place of birth and/or the place of rearing, other than the last place of rearing, is not available, the indication of the place of birth and/or place of rearing shall be replaced by the indication **'*(Born before 1 January 1998)'**;
- for meat derived from animals imported live into the Community, where information concerning the place of birth and/or the place of rearing, other than the last place of rearing, is not available, the indication of the place of birth and/or place of rearing shall be replaced by the indication **'*(Live import into the EC)'** or **'*(Live import from [name of third country])'**.

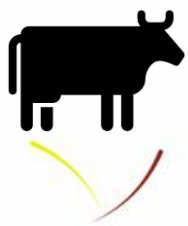


Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products



ANNEX VII: Meat of bovine animals aged less than 12 months

- On slaughter, all bovine animals aged less than 12 months shall be classified by the operators, under the supervision of the competent authority, in one of the following two categories:
 - Category V: bovine animals aged less than eight months; Category identification letter: V
 - Category Z: bovine animals aged from 8 months to less than 12 months Category identification letter: Z.



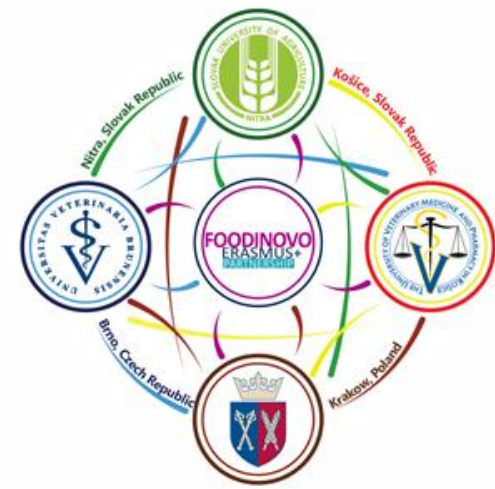
Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products

The meat of bovine animals aged less than 12 months shall only be marketed in the Member States under the following sales description:

- For the meat of bovine animals aged less than eight months
 - (category identification letter: V): **VEAL**
- For the meat of bovine animals aged from 8 months to less than 12 months
 - (category identification letter: Z): **BEEF**
- Compulsory indication on the label:
 - the age of the animals on slaughter, indicated, as the case may be, on the form:
"age on slaughter: less than 8 months"
"age on slaughter: from 8 to less than 12 months"



Pork, goat and sheep



- Legislation common for meat: slide 2-35
- Commission implementing regulation (EU) No 1337/2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry
- Commission implementing Regulation (EU) 2015/1375 laying down specific rules of official controls for *Trichinella* in meat

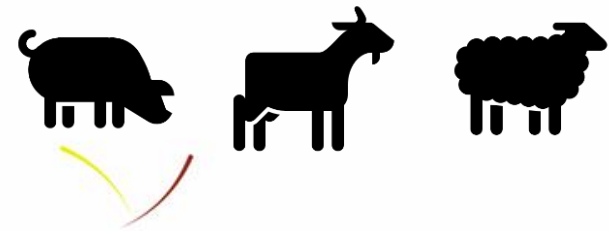


Commission implementing regulation (EU) No 1337/2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry



The label of meat shall contain the following indication:

- The country in which the rearing took place indicated as: „Reared in: (name of the country)“
- The country in which the slaughter took place indicated as „Slaughtered in: (name of the country)“
- The batch of code identifying the meat supplied to the consumer



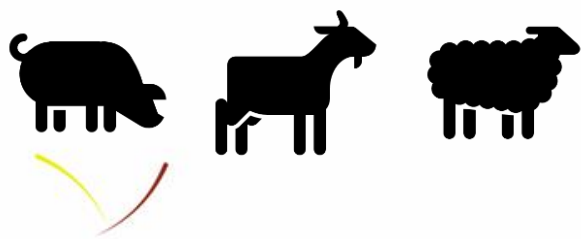
Commission implementing regulation (EU) No 1337/2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry



„Reared in“ and „Slaughtered in“ can be replaced by the indication

„Origin (name of the country)“ if the food business operator proves that the meat has been obtained from animals

- born, reared and slaughtered in one single country



Commission implementing Regulation (EU) 2015/1375 laying down specific rules of official controls for *Trichinella* in meat

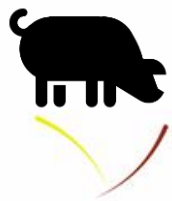


Carcasses of domestic swine shall be sampled in slaughterhouses as part of the post-mortem examination as follows:

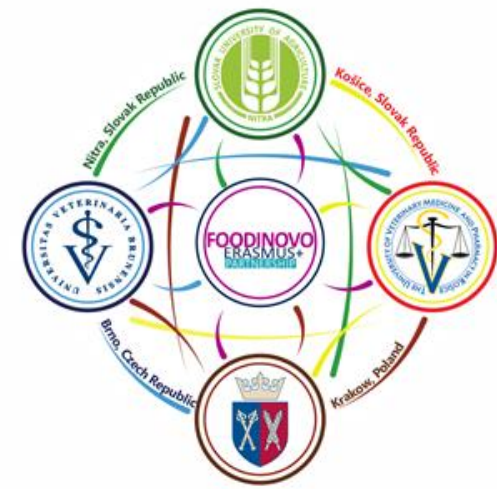
- all carcasses of breeding sows and boars or at least 10 % of carcasses of animals sent in for slaughter each year from each holding that is officially recognised as applying controlled housing conditions, shall be examined for *Trichinella*;
- all carcasses from holdings that are not officially recognised as applying controlled housing conditions shall be systematically examined for *Trichinella*.

A sample shall be collected from each carcass and the sample shall be examined for *Trichinella*, in a laboratory designated by the competent authority, using one of the following methods of detection:

- the reference method of detection set out in Chapter I of Annex I
- or an equivalent method of detection set out in Chapter II of Annex I.



Poultry



- Legislation common for meat: slide 2-35
- Commission implementing regulation (EU) No 1337/2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry
- Commission Regulation (EC) No 543/2008 on marketing standards for poultrymeat

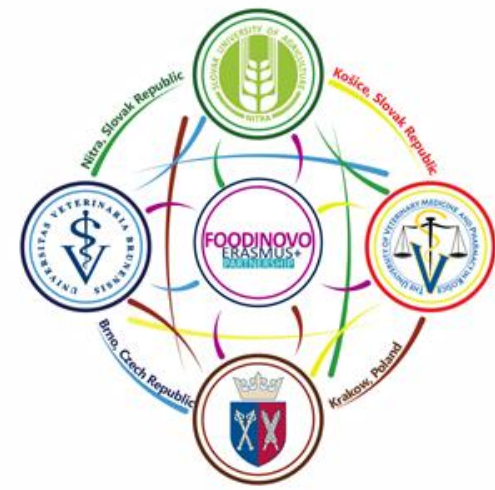


Commission implementing regulation (EU) No 1337/2013 – identification of the country of origin for fresh, chilled and frozen meat of swine, sheep, goats and poultry

- The label of meat shall contain the following indication:
- The country in which the rearing took place indicated as: „Reared in: (name of the country)“
- The country in which the slaughter took place indicated as „Slaughtered in: (name of the country)“
- The batch of code identifying the meat supplied to the consumer



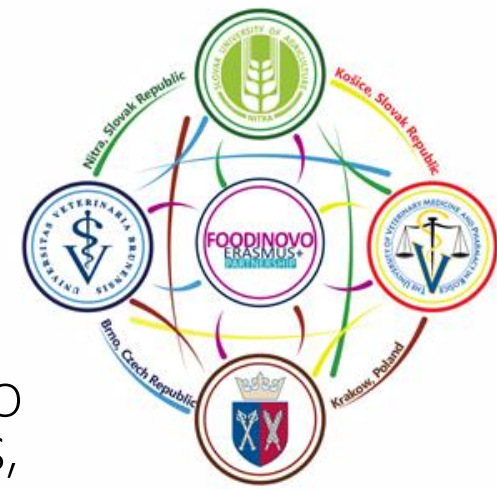
Commission implementing regulation (EU) No 1337/2013 – identification of the country of origin for fresh, chilled and frozen meat of swine, sheep, goats and poultry



„Reared in“ and „Slaughtered in“ can be replaced by the indication „Origin (name of the country)“ if the food business operator proves that the meat has been obtained from animals born, reared and slaughtered in one single country



Commission Regulation (EC) No 543/2008 on marketing standards for poultry meat



- Name listed in article 1 of this Regulation + the form according to article 3 in case of whole carcasses (partially eviscerated, with giblets, without giblets)
- Reference to the respective species in case of poultry cuts
- In case of the fresh poultry meat, the date of minimum durability shall be replaced by the „use by“ date
- The class (A or B)
- In case of the fresh poultry meat, the total price and the price per weight unit at the retail stage
- The condition in which the poultry meat is marketed (fresh, frozen, quick-frozen)
- Registered number of slaughter house or cutting plant



Minced meat

- Legislation common for meat: slide 2-35
- 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 – Regulation No 853/2004



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.



Minced meat – Regulation No 853/2004



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

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.



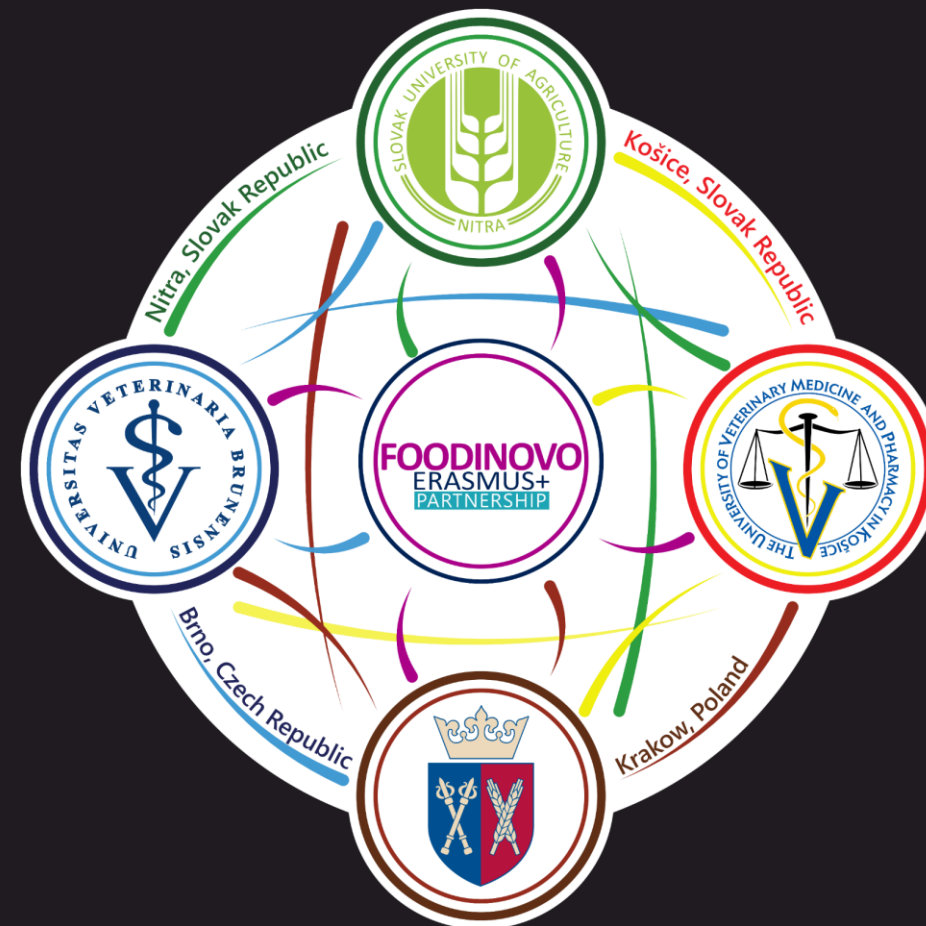
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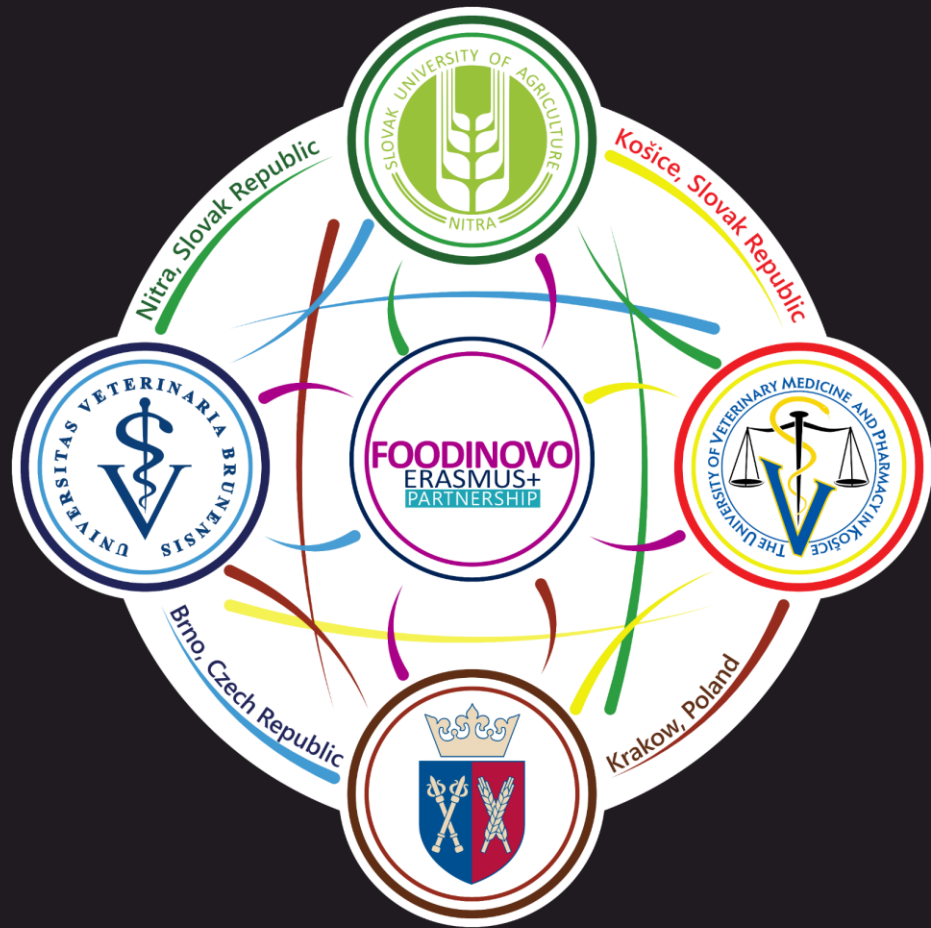
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