



Food Safety
AUTHORITY OF IRELAND

17

GUIDANCE NOTE

The Labelling of Meat

Guidance Note No. 17

The Labelling of Meat

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ISBN 1-904465-30-7

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I. INTRODUCTION

Labelling of meat within the European Union is regulated by a large number of legislative instruments. This Guidance Note provides an overview of the legislative requirements for the documentation and labelling of all meats.

I.1 Aim of Document

The purpose of this Guidance Note is to:

- Provide guidance for industry in terms of documentation and labelling required for all meats
- Provide guidance for enforcement officers
- Develop templates for industry for meat traceability and labelling plans.

I.2 Scope

The Guidance Note applies to all meat marketed in the Republic of Ireland.

I.3 Disclaimer

This document is intended to act as a guideline to the legislation. It does not purport to be comprehensive or to be a legal interpretation or to constitute legal or professional advice. Changes to the legislation can be expected in the future that will necessitate the update of this Guidance Note in due course.

2. EU LEGISLATION AND IRISH LAW

Table I.0 lists the European and Irish labelling and traceability rules that apply to meat.

Table I.0 European and Irish Meat Labelling and Traceability Legislation

European Legislation	National Legislation
General Labelling/Traceability	General Labelling
<p>EC Regulation 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety</p>	<p>To be transposed</p>
<p>Council Directive 2000/13/EC on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs</p>	<p>European Communities (Labelling, presentation and advertising of foodstuffs) Regulations, 2002 (S.I. No. 483 of 2002)</p>
<p>Commission Directive 2001/101/EC as amended by Commission Directive 2002/86/EC on the definition of meat</p>	<p>European Communities (Labelling, presentation and advertising of foodstuffs) (Amendment) Regulations, 2003 (S.I. No. 257 of 2003)</p>
<p>Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat to extend it to the production and marketing of fresh meat (consolidated by Directive 91/497/EEC and amended by Directive 95/23/EC)</p>	<p>European Communities (Fresh Meat) Regulations, 1997 (S.I. No. 434 of 1997) as amended by the European Communities (Fresh Meat and Poultry) (Checks on General Hygiene) Regulations 2003 (S.I. No 81 of 2003)</p>
<p>Council Directive 94/65/EC of 14 December 1994 laying down the requirements for the production and placing on the market of minced meat and meat preparations</p>	<p>European Communities (Minced Meat and Meat Preparations) Regulations, 1996 (S.I. No. 243 of 1996)</p>
<p>Council Directive 77/99/EEC (OJ L26, p85, 31/01/1977) of 21 December 1976 on health problems affecting intra-Community trade in meat products of 21 December 1976</p>	<p>European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1995 (S.I. No. 126 of 1995), (S.I. No. 175 of 1997), (S.I. No. 93 of 2000), (S.I. No. 391 of 2002), (S.I. No. 484 of 2002)</p>

Beef Labelling	Beef Labelling
<p>European Parliament and Council Regulations 1760/2000 and Commission Regulation No. 1825/2000¹ lay down the requirements for the labelling of fresh, frozen and minced beef</p>	<p>European Communities (Labelling of Beef and Beef Products) Regulations, 2000 (S.I. No. 435 of 2000), amended by S.I. No. 485 of 2002</p>
Poultry Labelling	Poultry Labelling
<p>Council Directives 71/118/EEC and 92/116/EC) lay down the health rules for the production and placing on the market of fresh poultrymeat intended for human consumption</p>	<p>European Communities (Fresh Poultrymeat) Regulations, 1996 (S.I. No. 3 of 1996) as amended by the European Communities (Fresh Meat and Poultry) (Checks on General Hygiene) Regulations 2003 (S.I. No 81 of 2003)</p>
<p>Council Regulation No.1906/90/EEC on certain marketing standards for poultrymeat and Commission Regulation No.1538/91/EEC introducing detailed rules for implementing Regulation (EEC) No. 1906/90 on certain marketing standards for poultry</p>	<p>European Communities (Marketing Standards for Poultry meat) Regulations, 2002 (S.I. No. 440 of 2002) European Communities (Labelling and Marketing Standards for Poultrymeat) Regulations 2004 (S.I. No. 42 of 2004) European Communities (Labelling and Marketing Standards for Poultrymeat) (Amendment) Regulations 2004 (S.I. No. 50 of 2004)</p>
Wild Game Labelling	Wild Game Labelling
<p>Council Directive 92/45/EEC on public health and animal health problems relating to the killing of wild game and the placing on the market of wild game meat</p>	<p>European Communities (wild game) Regulations, 1995 (S.I. No 298 of 1995)</p>

¹Regulation laying down the rules for application of Regulation 1760/2000 of the European parliament and of the Council as regards the labelling of beef and beef products.

Rabbit Meat and Farmed Game Meat Labelling	Rabbit Meat and Farmed Game Meat Labelling
<p>Council Directive 91/495/EEC concerning public health and animal health problems affecting the production and placing on the market of rabbit meat and farmed game meat</p>	<p>European Communities (Rabbit Meat and Farmed Game Meat) Regulations, 1995 (S.I. No. 278 of 1995)</p>

Appendix I includes definitions of meat as per the relevant meat legislation.

3. LABELLING AND DOCUMENTATION RULES

3.1 General Labelling Regulations for All Meat

The EC Directive (Council Directive 2000/13/EC) lays down the general labelling requirements that the labelling must be legible, informative and not mislead the consumer. In addition, it details the compulsory information that must appear on the label of the pre packaged food such as the list of ingredients. The general labelling of foodstuffs in Ireland is controlled under S.I. No. 483 of 2002.

Where do the Regulations apply?

The General Labelling Regulations apply to the labelling of pre-packaged foodstuffs for sale to the ultimate consumer and also for the supply to mass caterers (e.g. restaurants, hospitals, canteens etc.).

There is a derogation where a pre-packaged foodstuff is:

- (a) supplied only to mass caterers (e.g. restaurants for preparation, processing, cutting etc)
or
- (b) supplied to wholesalers.

In these cases, the majority of the labelling information may appear on the commercial documents accompanying the food (see Section 3.3). However, the name of the food, date of minimum durability and the name and address of the manufacturer, packer, or seller must appear on the outer packaging.

The underlying principle of food labelling is that the purchaser must not be misled. All labelling requirements should be easily visible, clearly legible and inedible.

The following is the list of mandatory information that must appear on the packaging of the pre-packaged foodstuff or on a label attached:

1. The name under which the product is sold
2. The list of ingredients
3. The quantity of certain ingredients
4. The net quantity
5. The date of minimum durability i.e. 'Best-before' date or 'Use-by' date
6. Any special storage instructions or conditions of use
7. The name or business name and address of the manufacturer or packager or of a seller within the European Union
8. Place of origin of the foodstuffs if its absence might mislead the consumer to a material degree
9. Instructions for use where necessary
10. Beverages with more than 1.2% alcohol by volume must declare their actual alcoholic strength.

Additional information regarding the requirements under the General Labelling Regulations is included in the Food Safety Authority of Ireland (FSAI) publication 'The Labelling of Food in Ireland 2002.' For more information see also FSAI Guidance Note 14 'The Application of Commission Directive 2001/101/EC as amended by Commission Directive 2002/86/EC on the Definition of Meat'.

3.2 Additional Commodity Labelling Rules

3.2.1 Fresh meat

Council Directive 64/433/EEC as amended, lays down the health rules for the production and placing on the market of fresh meat intended for human consumption for intra-Community trade in meat. The European Communities (Fresh Meat) Regulations, 1997 (S.I. No. 434 of 1997) implements these rules. The Directive defines 'fresh meat' as meat, including meat vacuum-wrapped or wrapped in a controlled atmosphere, which has not undergone any treatment other than cold treatment to ensure preservation. This legislation covers fresh meat intended for human consumption from domestic animals of the following species; cattle, swine, sheep, goats and domestic solipeds e.g. sirloin steaks, chops, joints of meat etc.

The fresh meat legislation covers meat from slaughterhouses, cutting plants, cold stores and repackaging centres which meet the requirements of the legislation.

Health marking

Under the legislation, all carcasses deemed fit for human consumption, derived from a premises approved by the Minister for Agriculture and Food, must bear a health mark.

The health mark must be an oval mark at least 6.5cm wide by 4.5cm high bearing the following information in perfectly legible characters as illustrated below:

- 1) On the upper part, the name Ireland in capitals
- 2) In the centre, the veterinary approval number of the establishment
- 3) On the lower part, the initials EC.

The letters shall be at least 0.8cm high and the figures at least 1cm high.



Packaged² cut meat and packaged offal shall also bear this health mark. The mark shall include the veterinary approval number of the cutting plant. The mark shall be applied to a label fixed to the packaging, or printed on the packaging, in such a way that it is destroyed when the packaging is opened. Non destruction of the mark will only be tolerated when the packaging is destroyed by being opened.

Where fresh meat is wrapped in commercial portions intended for direct sale to the consumer, the dimension requirements need not apply.

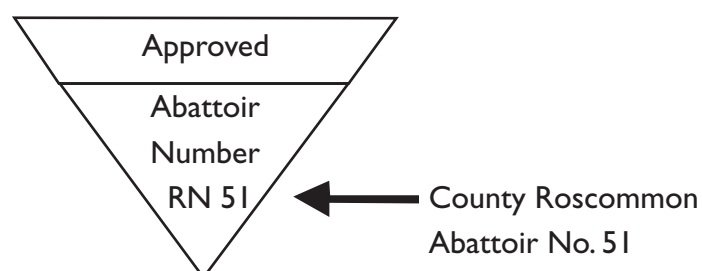
If meat is repackaged in a plant other than that in which it was first wrapped³, the wrapping shall bear the health mark of the cutting plant where it was first wrapped, and the packaging shall bear the health mark of the packaging centre.

Premises derogated from the EC Fresh Meat Regulations, 1997 and licensed under the Abattoirs Act, 1988 shall comply with the rules outlined in S.I. No. 90 of 1992 Abattoirs (Health Mark) Regulations, 1992.

The national health mark shall consist of a triangular mark, containing in legible form, and in printed capital letters, a county reference prescribed by the local authority and the approval number of the premises as illustrated below.

- isometric triangle with 7cm sides
- 2cm margin at top of triangle shall contain the word "approved"
- the lower portion shall contain the appropriate abattoir number, as allocated by the Minister for Agriculture and Food
- all figures and letters used shall be at least 0.8cm high.

The manner in which the health mark is to be applied to meat, and the place on such meat where the health mark is to be applied, is outlined in the Abattoirs (Health Mark) Regulations, S.I. No. 90 of 1992.



See Appendix 2 for details of where the health mark should be applied on the carcass.

² Packaging means the placing of wrapped meat in a second container and the latter container itself e.g. cardboard box, crate

³ Wrapping means the protection of meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned and the initial wrapper or container itself e.g. plastic bag.

Enforcement and breaches of the Regulations

Authorised officers enforce the Fresh Meat Regulations under service contract to the FSAI. These Regulations are included in the service contracts with the Department of Agriculture and Food (DAF), local authorities and the Health Service Executive (HSE).

An offence under the Regulations may be prosecuted by the Minister for Agriculture and Food or the FSAI under the FSAI Act.

Penalties

A person guilty of an offence under these Regulations shall be liable, on summary conviction:

- to a fine not exceeding € 1,270 or
- at the discretion of the court, to imprisonment for a term not exceeding six months or
- to both a fine and imprisonment.

3.2.2 Minced meat and meat preparations

Council Directive 94/65/EC regulating the production and placing on the market of minced meat and meat preparations was implemented by European Communities (Minced meat and meat preparations) Regulations, 1996 (S.I. No. 243 of 1996).

Under Directive 94/65/EC:

Minced meat is defined as:

Meat which has been minced into fragments or passed through a spiral screw mincer.

Meat preparations are defined as:

Meat (as defined) which has had foodstuffs, seasonings or additives added to it or which has undergone a treatment insufficient to modify the internal cellular structure of the meat and thus to cause the characteristics of fresh meat to disappear. Meat preparations include burgers, sausages, sausage meat and kebabs.

This legislation details additional marking, labelling, wrapping and packaging requirements for meat preparations including the declaration of the:

- species from which the meat was obtained in certain circumstances
- percentage meat from each species where the meat is obtained from a mixture of species and
- date of preparation.

Health marking

A person shall not place on the market, minced meat or meat preparations from a premises approved by the Minister for Agriculture and Food, unless they bear an oval health mark as per that outlined in section 3.2.1.

Minced meat and meat preparations produced for the domestic market must declare the national health mark on the label as per section 3.2.1.

Minced meat and meat preparations obtained from minced meat and bearing the Community oval health mark, must also display the following wording (except fresh sausages and sausage meat preparations obtained from minced meat):

‘Percentage of fat under ...’

‘Collagen: meat protein ratio under ...’⁴

Under the national triangular health mark, producers have the option of using either or both of the above statements in respect of minced meat and meat preparations obtained from minced meat and intended for sale on the domestic market⁵.

Enforcement and breaches of the Regulations

Authorised officers enforce the Minced Meat and Meat Preparations Regulations under service contract to the FSAI. These Regulations are included in the service contracts with DAF, local authorities and the HSE.

An offence under the Regulations may be prosecuted by the Minister for Agriculture and Food or the FSAI under the FSAI Act.

Any person who contravenes a provision of these Regulations shall be guilty of an offence. A person guilty of an offence under these Regulations shall be liable, on summary conviction:

- to a fine not exceeding €1,905 or
- at the discretion of the court, to imprisonment for a term not exceeding 12 months or
- to both a fine and imprisonment.

⁴ [Reference: Reg. 3(1) + Reg. 5(c) + Sch. 1, Chapter V, 4 of S.I. No. 243 of 1996]

⁵ [Reference: Reg. 7(2)(a) + Reg. 10(2)(iii) of S.I. No. 243 of 1996]

3.2.3 Meat products

Council Directive 77/99/EEC as amended, regulates intra-Community trade in meat products. The European Communities (Meat Products and Other Products of Animal Origin) Regulations 1995, 1997 (S.I.No. 126 of 1995, S.I.No. 175 of 1997) and (Amendment) (No. 2) Regulations 2002 (S.I. No. 484 of 2002) implement these rules.

Under the legislation, **meat products** are defined as:

Products prepared from or with meat which has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat e.g. any cooked meat, cured meat (hams etc.).

“Treatment” is defined as chemical or physical processes such as heating, smoking, salting, marinating, curing or drying which is intended to lengthen the preservation of meat or animal products whether or not associated with other foodstuffs, or a combination of those processes.

Health marking

Under this legislation, meat products must carry a health mark. Marking must be carried out during or immediately after manufacture in the wrapping centre. The health mark may be applied directly to the product or to the wrapping if the meat product is individually wrapped, or to a label affixed to the wrapping. However, where a meat product is wrapped and packaged individually, a health mark on the packaging is sufficient. Where it is applied to the wrapping, the health mark must be destroyed when the wrapping is opened. Failure to destroy the health mark can only be tolerated where the wrapping is destroyed by opening it. In the case of hermetically sealed containers, the stamp must be applied indelibly on either the lid or the can.

By way of derogation, the health marking of meat products is not necessary:

Where a meat product contains other foodstuffs of animal origin, only one health mark must be applied.

- (a) where the health mark is applied to the external surface of each sales unit containing them:
- (b) where, for meat products in consignments intended for further processing or wrapping in an approved establishment:

- the said consignments bear the health mark of the approved establishment consigning them in a visible place on the external surface, together with a clear indication of the intended destination
 - the recipient establishment maintains a record of the quantities, type and origin of meat products received and stores that record for the period laid down in Regulation 12 (1) (d) of EC (Meat Products and Other Products of Animal Origin) Regulations, 1995 (S.I. No. 126 of 1995). However, meat products in large packagings which are intended for immediate sale without further processing or wrapping must bear a health mark
- (c) where, for meat products which are not wrapped or packaged but sold in bulk by the manufacturer directly to a retailer:
- the health mark is applied to the container carrying them
 - the manufacturer maintains a record of the quantities and type of the meat products consigned and of the name of the recipient and stores for the period laid down in Regulation 12 (1) (d) of the EC (Meat Products and Other Products of Animal Origin) Regulations, 1995 (S.I. No. 126 of 1995)

Where a meat product contains other foodstuffs of animal origin, only one health mark must be applied.

EC health mark

Meat products from premises approved by the Minister for Agriculture and Food must bear the **EC health mark**.

The EC health mark must give the following particulars within an oval surround:

- (i) either:
- above: the **initial letter or letters** of the consigning country in printed capitals, i.e. IRL followed by the approval number of the establishment or the re-wrapping centre
 - below: the following sets of initials: EC



(ii) or:

- above: **the name** of the consigning country in capitals, i.e. IRELAND
- in the centre: the approval number of the establishment or the rewrapping centre below: the following sets of initials: EC



National health mark

Premises supplying the domestic market only, must carry a **national health mark** that shall consist of a triangular mark containing in legible form, and in printed capital letters:

- a **county reference** and
- the **approval number** of the premises.

Example:



The size of the characters within the health mark and the size of the triangle should be based on the guidelines outlined below.

Package Type	Letters	Figures	Triangle
Small Packages / Individual Units	0.2cm	0.2cm	2.0cm
Large Packages	0.8cm	1.0cm	4.5cm – 7cm

The size of the characters should be in proportion to the size of the packaging.

Enforcement and breaches of the Meat Products Regulations

Authorised officers enforce the Meat Products and Other Products of Animal Origin Regulations, under service contract to the FSAI. These Regulations are included in the service contracts with DAF, local authorities and the HSE.

An offence under the Regulations may be prosecuted by the Minister for Agriculture and Food or the FSAI under the FSAI Act.

Any person who contravenes a provision of these Regulations shall be guilty of an offence. A person guilty of an offence under these Regulations shall be liable, on summary conviction:

- to a fine not exceeding €1,905 or
- at the discretion of the court, to imprisonment for a term not exceeding 12 months or
- to both a fine and imprisonment.

See Appendix 3 for example of application of health mark when rewrapping/repacking takes place.

3.2.4 Commission Directive 2001/101/EC as amended by Commission Directive 2002/86/EC on the Definition of Meat

The General Labelling Regulations, EC Directive 2000/13/EC was amended by Commission Directive 2001/101/EC (amended by Directive 2002/86/EC). As a result of the Directive, operators will be required to make changes to the list of ingredients and the meat content declaration. These rules introduce a new definition of meat for the labelling in meat based products such as cooked meat, prepared dishes and canned meat where meat is an ingredient of the product. The requirements do not apply to:

- meat sold without further processing e.g. fresh meat - sirloin steak, chicken wings etc
- products sold in catering premises
- filled sandwiches and rolls, soups, pizza that are packaged at the consumer's request or packaged on the premises where they are sold.

Requirements also extend to meat products sold loose and products sold under the catering trade.⁶ Meat products sold loose or over the counter at a deli e.g. lasagne, must provide the consumer with the necessary information. In this instance, information must be displayed in written and visible form to the consumer at the point-of-sale e.g. on a sign nearby and/or on a label. For example, the label might include beef lasagne (25%

⁶ Where a pre-packaged product is sold to mass caterers or to wholesalers, the majority of the labelling information may appear on the commercial documents. However, the name of the product, date of minimum durability and the address of the seller/manufacturer/packer must appear on the outer packaging.

beef) or a pork sausage made from pork and beef might say 'pork sausage (37% pork and beef meat) or pork sausage (25% pork, 12% beef)

The new rules:

- restrict the definition of meat to skeletal attached muscles. Other parts of the animal such as the offal (heart, liver, kidney) will have to be declared separately. The previous definition of meat made no differentiation between muscle meat, fat and offal. Details of how to calculate this new definition of meat for meat products is outlined in FSAI Guidance Note 14 – The application of Commission Directive 2001/101/EC as amended by Commission Directive 2002/86/EC on the definition of meat
- require that the list of ingredients must include from which species the meat came from, such as beef meat, pig meat etc. The new rules add the designation of meat, in addition to the species, e.g. bovine meat, porcine meat or this can be replaced by the generic name such as beef or beef meat, e.g. the list of ingredients for a pork and beef sausage could be given by the following where the definition of meat and meat content limits apply to each species separately:

Ingredients:

Meat 37% (pork, beef).....pork fat....pork rind....antioxidants: E330, E301....beef fat.....beef connective tissue

or

Ingredients:

Pork (25%), beef (12%).....pork fat....pork rind....antioxidants: E330, E301....beef fat.....beef connective tissue

- The general labelling requirements for pre-packaged foods such as providing a list of ingredients and making QUID (quantitative ingredient declarations) still apply.
- The rules are in force since the first of July 2003. It is only legal to sell products not labelled in compliance with these Directives, if the products were labelled before the 1st July, 2003. These rules only apply to products sold in Member States.

3.2.5 Beef Labelling Regulations

The European Parliament and the Council adopted Regulation⁷ (EC) No. 1760/2000 on Beef Labelling at the end of the period of the second BSE crisis in 2000. The primary objective was to restore consumers' confidence in beef. For that purpose, a unique system of both origin traceability and origin labelling of beef has been introduced for all beef meat marketed in the E.U.

The Beef Labelling Regulations apply to fresh beef, frozen beef and minced beef. The information should be applied to or attached to individual pieces of meat or to their packaging material. Where beef is not wrapped, the information is required to be provided in a written and visible form to the consumer at point-of-sale.

See Appendix 4 for a list of the definitions that apply to the Beef Labelling Regulations. Appendix 4 also shows examples of the types of beef and beef products that the Regulations do and do not apply to.

The Regulations require a mandatory traceability system for all E.U. bovines from farms to slaughterhouses, and a mandatory system of traceability and origin labelling for beef, from slaughterhouses to end consumers.

The Regulations apply to all fresh or frozen beef, either carcasses, de-boned meat, cut meat or minced meat, which is marketed in the E.U. It also provides provisions for a voluntary labelling system, which covers labelling descriptions other than those that can be verified at the point-of-sale.

The Beef Labelling Regulations were deemed 'Food Legislation' under the FSAI Act, 1998, in December 2002. From January 2003, the Regulations were included in service contracts with DAF, the 33 local authorities and the HSE for the purposes of enforcement.

The FSAI undertook, as part of the follow-up to the Food and Veterinary Office mission to evaluate the operation of controls over the traceability of beef and beef products, held in November 2002, to facilitate an inter-agency working group to produce a Guidance Note for the enforcement of the Beef Labelling Regulations.

Enforcement and breaches of the Regulations

Authorised officers enforce the Beef Labelling Regulations at different stages of the food chain under service contract to the FSAI. Officers are authorised by DAF (veterinary inspectors in export-approved meat plants), by local authorities (veterinary inspectors

⁷ Regulation (EC) No. 1760/2000 of the European Parliament and the Council of 17 July 2000 establishing a system for the identification and registration of bovine animals and regarding the labelling of beef products and repealing Council regulation (EC) No. 820/97.

in abattoirs and meat processing plants producing solely for the domestic market), and by the EHOs in retail butcher shops, catering outlets and meat distribution centres. EHOs are also authorised under the General Labelling Regulations.

Authorised officers may enter premises and inspect records.

An authorised officer may require the removal from the market of beef or beef products which:

- do not comply with the compulsory beef labelling system, or
- bear voluntary labelling claims which have not been approved by DAF
- do not conform to their labels, until they are re-labelled in conformity with the Regulations.

A person who contravenes a provision of these Regulations shall be guilty of an offence and shall be liable on summary conviction:

- to a fine not exceeding €2,500 or
- imprisonment for a term not exceeding six months or
- both.

An offence under the Regulations may be prosecuted by:

- the Minister for Agriculture and Food
- the local authority in whose functional area the offence is committed
- the HSE region in whose functional area the offence is committed.

In the case of the voluntary labelling system, where beef has been labelled without complying with the approved specification, or where there is no approved specification, an authorised officer may require its removal from the market until it is re-labelled in conformity with the requirements of the Regulations.

Sample labels are shown in Appendix 5.

There are two elements to the Regulations:

3.2.5a Compulsory beef labelling system

The compulsory Beef Labelling Regulations require operators to label beef with specific information at all stages of marketing, up to and including, the point-of-sale to the consumer.

For beef sold unpackaged (e.g. in a butcher's shop): all the information shown below must be provided in written and visible form to the consumer at the point-of-sale.

What information is required?

Under the compulsory labelling system, all operators and organisations marketing beef must include the following information on the label:

For beef pre-packed or packed in-store:

Reference/Traceability Code or Batch Number, which must ensure a link between the meat and the animal or group of animals concerned.

(a) **Approval number of the slaughterhouse** at which the animal or group of animals was slaughtered and the Member State or third country in which the slaughterhouse is established

e.g. *'Slaughtered in Ireland: 123'*

(b) **Approval number of the cutting hall** that performed the cutting operation on the carcase/carcases and the Member State or third country in which the hall is established e.g. *'Cut in Ireland: 456'*

(c) **Origin** of the beef. Under this heading:

(i) If the beef is derived from animals born, raised and slaughtered in the same Member State/third country, the name of the Member State/third country is sufficient e.g. *'Origin, Ireland'*.

(ii) If, however, the beef is derived from animals from different Member States/third countries, the label must show the Member State/third country of birth, all Member States/third countries where fattening took place and the Member State/third country where slaughter took place e.g. *'Born in France', 'Reared in France', 'Slaughtered in Ireland'*

For beef sold unpackaged (e.g. in a butcher's shop):

All the information above must be provided in written and visible form to the consumer at the point-of-sale.

See Appendix 6 for sample white board and an 'in-tray' label.

See Appendix 7 for labelling requirements for beef in a retail outlet.

The Regulations require operators and organisations to have an up-to-date, written plan on how they ensure their compulsory labels are accurate. Plans shall be available for inspection by authorised officers.

See Appendix 8 for examples of traceability plans.

Derogation from the compulsory labelling system:

1. Minced beef

By way of derogation, an operator or organisation preparing minced beef shall indicate on the label:

- the words **‘Slaughtered in (name of Member State/third country)’**
- the words **‘Prepared in (name of Member State/third country)’** indicating the country of preparation
- the word **‘Origin’**, where the state or states involved is not the state of preparation
- the **reference code/number** linking the meat and the animal/animals concerned.

However, such operators or organisations may add to the label of the minced beef, one or more of the indications listed below, **and/or the** date on which the meat was prepared:

- the **approval number of the slaughterhouse** at which the animal/animals were slaughtered and the Member State/third country in which the slaughterhouse is established e.g. *slaughtered in Ireland: 123*
- the **approval number of the cutting hall** and the name of the Member State/third country in which the hall is established e.g. *‘Cut in Ireland: 123’*

2. For beef from third countries

By way of derogation, beef imported into the Community for which not all the information referred to above is available, shall be labelled with the wording: *‘Origin: non-EC; Slaughtered in (name of third country)’*.

3. Labelling where information is not available

- For meat derived from animals born in the Community before 1st January 1998, where there is no information regarding the place of birth and/or the place of rearing, the label should state: **‘Born before 1st January 1998’**.

- For meat derived from animals imported live into the Community where there is no information regarding the place of birth and/or the place of rearing, the label should state: **‘Live import into the EU’** or **‘Live import from (name of 3rd country)’**.

4. Animals from Member States and third countries

Beef derived from animals that have been reared for 30 days or less in:

- a) the country of birth
- b) the country of slaughter

is not required to have this country on the label, provided that the animal has been reared for a period longer than 30 days in another country (i.e. the country where the animal spent the longest period of time appears on the label).

Table 2 on page 20 outlines a summary of requirements for compulsory beef labelling.

Table 2. Summary of Requirements for Compulsory Beef Labelling

	Beef sold unpacked	Un-packed from animals from different Member States/ countries	Pre-packed/ packed in-store	Pre-packed from animals from different Member States/ countries	Minced beef
<ul style="list-style-type: none"> • = indicate on board/tray etc • = indicate on label • = may be indicated 					
Reference/traceability code or number	•	•	•	•	•
Approval number of slaughter house	•	•	•	•	•
Member State/country of the slaughter house	•	•	•	•	•
Approval number of cutting hall	•	•	•	•	•
Member State/country of the cutting hall	•	•	•	•	•
“Origin: name of country”	•		•		•
“Born in... name of country.”		•		•	
“Reared in... name of country.”		•		•	
“Slaughtered in... name of country”		•		•	•
“Prepared in... name of country”					•
Date on which meat was prepared					•

Obligation to keep and maintain records

- Operators and organisations are required to prepare and keep up-to-date, a written plan detailing the procedures used to ensure that the information indicated on their labels on beef and beef products are accurate.
- A copy of the plan referred to above, must be retained for inspection by an authorised officer appointed under S.I. No. 435 of 2000.
- Operators and organisations must retain for a period of at least two years, all documents or systems records relating to beef labelling.

These documents must be presented for inspection to an authorised officer when requested to do so.

3.2.5b Voluntary beef labelling system

When a processor or retailer includes other information, which is not easily checked at point- of-sale, prior approval must be obtained from DAF. Under the provisions of the European Communities (Labelling of Beef and Beef Products) Regulations, 2000 (S.I. No. 435 of 2000), as amended, such labels or other point-of-sale notices, must be approved by the Minister of Agriculture and Food. In this regard, each operator or organisation must submit a specification, detailing the information for approval. The specification is then checked by DAF staff.

Information approved

DAF has therefore approved a broad spectrum of specifications from companies applying for voluntary labelling approval.

The type of information approved includes: manner of production, breed, sex of animal, age at slaughter, date of slaughter, quality assured, period of maturation, farm assured, quality Irish, category and classification, certified Irish Angus, steer, under 30 months, grass fed, grass barley fed, farm quality assured, traceback, taste/tenderness and organic beef.

Once approval has been granted, the companies can use the claims on their labels e.g. organic. Each company approved by DAF is issued with a green Voluntary Label Certificate (see Appendix 9). This certificate is a once-off and is only replaced if the company makes a change to their specification e.g. if they wish to add a claim to their labels.

DAF maintains a register of companies that are approved to use extra claims on their labels.

Independent control bodies

Once a company has been approved by DAF, they are subject to an annual audit by an independent control body, for the purpose of verifying the control system and checking that the labelling information is accurate. This body must be accredited to the European Standard EN/45011 and recognised by DAF. To date, the following independent control bodies have been approved:

- European Food Safety Inspection Service (EFSA) Ltd
- National Standards Authority of Ireland (NSAI)
- Product Authentication Inspectorate (PAI)
- National Quality Assurance (NQA)

The independent control body must:

- Carry out regular spot checks on the basis of risk analysis, which will take into account, in particular, the complexity of the specification concerned
- Submit to DAF an inspection report in respect of each check. The inspection report should indicate any shortcomings as well as the measures proposed to remedy the situation and any deadlines for implementation.

DAF will then examine the report and take any appropriate action.

3.2.6. Labelling requirements for poultrymeat

Council Regulation (EEC) No 1906/90 and Council Regulation 15 38/91 as amended, lay down marketing standards for certain types and presentations of poultrymeat. The European Communities (Labelling and Marketing Standards for Poultrymeat) Regulations, 2004 (S.I. No. 42 of 2004) as amended by European Communities (Labelling and Marketing Standards for Poultrymeat) (Amendment) Regulations, 2004 (S.I. No. 50 of 2004) implements these rules.

Statutory labelling information – loose and pre-packaged poultrymeat

In the case of unpackaged poultry, the following information shall be displayed in a notice or sign, visible to the consumer, near the product. If the poultry is packaged, the following information must be on each pack:

- (a) The name under which the product is sold i.e.
 - in the case of whole carcasses indicate the species ('chicken', 'broiler', 'turkey' etc) and the form of presentation ('with giblets' or 'without giblets') in the case of cuts indicate the species and the cut ('chicken breast fillet', 'turkey drumstick' etc)

- (b) A 'use-by' date for fresh poultrymeat, a 'best-before' date for frozen poultrymeat
- (c) Class (poultrymeat must be graded into Class A or Class B)
- (d) In the case of fresh poultrymeat, the total price and the price per weight unit at the retail stage
- (e) Condition (i.e. fresh, frozen or quick-frozen) and recommended storage temperature
- (f) Health mark/registered number of the slaughterhouse or cutting plant
- (g) In the case of poultrymeat imported from third countries, an indication of the country of origin.

These requirements only apply to poultrymeat as defined in Regulation (EEC) No. 1906/90 and Regulation (EEC) No. 1538/91 (as amended) and includes fresh, frozen and quick frozen cuts and carcasses of chickens, ducks, geese, turkeys and guinea fowl.

The requirements of the above Regulations do not apply to:

- (i) New York Dressed (NYD) poultry ⁸
- (ii) Poultrymeat preparations e.g. chicken nuggets, chicken burgers, chicken sausages.

Where claims concerning types of farming (e.g. free range) are made on poultry labels, it is necessary that the producer and processor of the poultry be registered for this purpose with DAF.

Water content of poultrymeat

Commission Regulation (EEC) No. 2891/93 requires slaughterhouses to comply with specific requirements with respect to water content of frozen whole chickens. Commission Regulation No. 1072/2000 extends the water content controls to certain fresh and frozen chicken and turkey cuts. The legislation lays down limits for the "technically unavoidable water content", which may arise during the processing of the poultrymeat and for total water absorbed during the chilling process. If checks ⁹ reveal that the water content does not comply with the legislation, then the competent authority may allow the batch to be marketed on condition that both the individual and bulk packaging of the carcasses concerned, are marked by the slaughterhouse, under the supervision of the competent authority, with a tape or label stating "*Water content exceeds EEC limit*" in red capital letters. This wording must be marked in a conspicuous place so as to be visible, clearly legible and indelible. The letters must be at least 1cm high on the individual packaging and 2cm on bulk packaging.

⁸ "New York dressed poultry" means a poultry carcass which is not eviscerated immediately after slaughter and is sold in carcass form to the retailer or consumer European Communities (Fresh Poultrymeat) Regulations, 1996, S.I. No. 3/1996

⁹ Regulation 2891/93 and Regulation 1072/2000 detail the types of checks, methods of analysis frequency of checks etc.

Prohibition on the use of water retention agents in poultrymeat

Article 5(1)(b) of Directive 71/118 prohibits the placing on the market of poultrymeat where agents which specifically promote water retention have been used. This prohibition applies to all fresh poultrymeat (chilled or frozen) placed on the market in its natural state or used as raw materials for the production of meat preparations and meat-based products.

Health marking conditions are as follows:

European Communities (Fresh Poultrymeat) Regulations, 1996 S.I. No. 3 of 1996

The EEC health mark shall include:

- A. For fresh poultrymeat wrapped in individual units for small packages (e.g. consumer packs):
- On the upper part, the initials 'IRL' in capitals
 - In the centre, the veterinary approval number of the establishment
 - On the lower part, the initials 'EEC'
 - The letters and figures shall be 0.2cm high.
- B. For large packages (e.g. commercial packs), an oval mark at least 6.5cm wide by 4.5cm high, including the information listed under A above.
- The letters shall be at least 0.8cm high and the figures at least 1cm high. The material used for marking shall meet all hygiene requirements and the information referred to in A above shall appear on it in perfectly legible form.

Enforcement and breaches of legislation

- Authorised officers enforce the Poultry Labelling Regulations under service contract to the FSAI.
- Officers are authorised by DAF and may be appointed under section 47 of the FSAI Act, 1998 (No.29 of 1998).
- An offence under the Regulations may be prosecuted by the Minister for Agriculture and Food or the FSAI under the FSAI Act.
- Any person who contravenes a provision of these Regulations shall be guilty of an offence. A person guilty of an offence under these Regulations shall be liable, on summary conviction:

- to a fine not exceeding € 3000 or
- at the discretion of the court, to imprisonment for a term not exceeding six months or
- to both a fine and imprisonment.

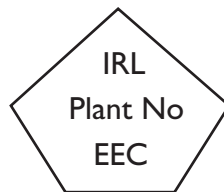
3.2.7. Wild game

Wild game shall not be placed on the market unless it bears a health mark.

The health marking must be made under the supervision of the official veterinarian.

The health mark shall be a pentagonal mark, bearing in perfectly legible characters, the following information:

- On the upper part, the letters IRL
- In the centre, the vet approval number of the wild game processing house or where appropriate, the cutting premises
- On the lower part, the initials EEC.



The size of characters should be in proportion to the packaging.

In the case of large wild game, the letters shall be at least 0.8cm high and the figures at least 1cm high.

Large wild game is defined as wild ungulates e.g. deer (Dir 92/45).

Large wild game means wild land mammals living freely in the wild that do not fall within the definition of small wild game (Hygiene 2).

In the case of small wild game, the letters and figures shall be at least 0.2cm high.

Small wild game is defined as wild mammals of the Leporidae family and wild game birds intended for human consumption e.g. pheasant (Dir 92/45).

Small wild game means wild birds and lagomorphs living freely in the wild (Hygiene 2).

Health marking must be applied:

- on unwrapped carcasses by means of a seal containing the information listed
- on or visibly beneath wrappers or other packaging of packed carcasses,
- on or visibly beneath wrappers or other packaging of parts of carcasses or offal packed in small quantities.

Where health marking appears on the wrapping or packaging, it must be applied in such a way that it is destroyed when the wrapper or packaging is opened, or the wrapper or packaging must be sealed in such a way that it cannot be re-used after opening.

Enforcement and breaches of the Regulations

Authorised officers enforce the Wild Game Regulations under service contract to the FSAI. These Regulations are included in the service contracts with DAF, local authorities and the HSE.

An offence under the Regulations may be prosecuted by the Minister for Agriculture and Food or the FSAI under the FSAI Act.

Any person who contravenes these Regulations shall be guilty of an offence. A person guilty of an offence under these Regulations shall be liable, on summary conviction:

- to a fine not exceeding €1,905 or
- at the discretion of the court, to imprisonment for a term not exceeding 12 months or
- to both a fine and imprisonment.

3.2.8. Rabbit meat and farmed game meat

The Regulations (S.I. No. 278 of 1995) implement EU Directive 91/495/EEC and cover the standards to be met in the hygienic production and marketing of farmed game meat and rabbit meat. Rabbit meat and farmed game meat establishments must be approved by the Minister for Agriculture and Food.

Health marking conditions are prescribed below.

The health mark shall give the following particulars:

- (a) it shall consist of an oval mark containing in legible form, and in printed capital letters, the following information — in the upper part, the letter “IRL”, in the centre, the approval number of the slaughterhouse or, where appropriate the cutting premises, preceded by the letter “G” and in the lower part the letters “EEC”;

- (b) the oval shall contain the information listed at (a); the letters shall be 0.8cm high and the figures 1.1cm high.

Exemptions

In certain conditions, the regulations do not apply to the direct supply of rabbit meat by a small producer to a private individual for his own consumption, or to the supply of small quantities by farmers. Similar exemptions are provided for farmed game birds.

3.3 Documentation Required to Accompany Consignments of Products of Meat Origin in EU/Irish Trade

See Summary Table of Documentation Required in Appendix 10.

A. From Third Countries into the EU

Documentary requirements for commercial imports

Meat may only be imported from countries that have been approved for trade in that product with the EU (third countries), and it must have been sourced from an approved establishment in that country. All animal products imported from third countries are subject to veterinary checks at an EU approved Border Inspection Post (BIP) before they can be released into free circulation in the EU.

1. Common veterinary entry document (CVED)

From 1 March 2004, the required format of notification to be used for direct imports from third countries is the CVED (Annex III to Commission Regulation 136/2004/EC). This new form has replaced the VET 2 in Ireland. Part 1 of the CVED must be completed and forwarded at least 24 hours in advance of import, to the EU approved BIP through which it is intended to import the animal products. Part 2 of this document is for BIP use and relates to the veterinary checks that are carried out before any product may be cleared. A copy of a CVED is included in Appendix 11.

2. Health certification

Relevant Vertical Directives specify the format and content of health certificates. The original health certificate, to accompany the animal product consignment during transportation to the approved BIP, must have been issued by an official veterinarian of the competent authority of the exporting third country at the time of loading. This certificate must correspond in form and content to the model document in the relevant legislation and be drawn up in the official language or languages of the place of destination at least.

See Appendix 13 (Outline) Health Certificate for Fresh Meat

Following the veterinary check, the original health certificate will be retained by the BIP. The original of the CVED (including Part 2), as certified by the BIP, together with a copy of the health certificate, must accompany the consignment to the first point of destination in the EU.

B. Trade within Approved Premises in the EU

EU legislation specifies the format and content of “Documentation Accompanying Consignments of Products of Animal Origin in EU/Irl Trade”. This includes:

1. Vet I is required in every case where animal products are imported from an EU country into Ireland

Twenty four hour advance notification is required, in every case that animal products are imported from an EU country into Ireland¹⁰, e.g. trade between a meat plant from another Member state and an Irish meat plant/Irish retail premises. The completed VET I form should be forwarded in advance of import to DAF HQ.

See Appendix 12 - Vet I Form and guidance note for completing same.

2. Health certification/meat inspection certification

Relevant Vertical Directives specify the format and content of health certificates. The original copy of the health certificate which must accompany animal product during transportation to the place of destination, must be issued by an official veterinarian at the time of loading.

The certificate must correspond in form and content to the model document in the relevant legislation and be drawn up in the official language or languages of the place of destination at least.

See Appendix 13 - Health Certificate for Fresh Meat.

However, in relation to trade from approved premises within Ireland, a ‘Meat Inspection Certificate’ is deemed an appropriate health certificate for all animal products.

See Appendix 14 - Meat Inspection Certificate (commonly known as a movement certificate).

3. Commercial documentation

Commercial documents e.g. CMR’s (Convention relative au contrat de transport international de Marchandises par Route – Convention on the contract for the international carriage of goods by road) may accompany animal product instead of health certificates, for a number of animal products (See Appendix 10), when placed on the market. Meat preparations are required to be accompanied by a health certificate.

¹⁰ Regulation 4 (4) of S.I. No. 289 of 1994

The format of the commercial documentation is not defined in legislation. The commercial document must bear the veterinary approval number of the production plant. The veterinary approval number is NOT the health mark. The number to appear on the commercial document should read as follows:

- For export approved premises – the veterinary approval number followed by DAF i.e. IRL – XXX – EEC DAF
- For premises approved for the domestic market only - the veterinary approval number of the plant followed by the local authority letter i.e. XXX - local authority (e.g. 124 CK)
- The use of the notation DAF/local authority is to identify the approval authority.

In the case of consignments of minced meat, the commercial document accompanying the consignment must bear the veterinary approval number of the production plant, even when the consignment is stored off-site in cold store prior to dispatch. The following items are included in the CMR. The CMR is a sample commercial document.

Format of commercial documents

These notes must be signed by the sender and the carrier and consist of original and three like copies:

- 1st copy-red-retained by the sender
- 2nd copy-blue-accompanies the goods to the consignee
- 3rd copy-green-retained by the carrier
- 4th copy-black-filled by the person completing the note.

Retention of commercial documents

- Copies of commercial documents generated for individual consignments of animal products are required to be maintained and held by plant management. The retention times for commercial documents are outlined in Appendix 15.
- The copies of the commercial documents must be retained for not less than 12 months.
- Copies of specimen commercial documents used by individual companies are required to be provided to and held by the veterinary office.

C. From Registered Premises Within Ireland (e.g. butcher shop to catering premises)

- The requirement for official health certification/commercial documentation only applies to meat coming from approved premises.
- However, Regulation (EC) No. 178/2002 has application in all food businesses. Article 18 of this Regulation (EC) sets out the main criteria for traceability, which is that products are traceable one step back to the supplier and one step forward to the customer. Best practice would be that meat should be accompanied by documentation which includes the following:
 - Consignor name
 - Consignee name
 - Description of goods
 - Quantity of goods
 - Batch number
 - Plant approval number
 - Freezing date if applicable.

Since January 1st 2005 businesses have had to comply with this legislation.

D. Import of Beef and Beef Products from the UK

Exports from the UK of meat, minced meat, meat products and preparations, petfood and other products of animal origin, derived from bovines of non-UK origin and under the Date Based Export Scheme (DBES), may take place under the eXport Approved Premises (XAP) scheme. Under this system, products must be transported, stored and processed under strict controls as set out in GB law. Similar Regulations have been introduced in Northern Ireland.

Exports of XAP product

With one exception, goods in transit, XAP products may only be despatched from the UK from officially approved establishments. All bovine meat and meat products which are exported, must be transported in a container sealed under the supervision of a Department for Environment, Food and Rural Affairs (UK) registered vet and must carry the XAP seal.

Marking of XAP product

The law requires an additional mark to be applied to XAP goods. This is an elongated hexagonal mark which contains the unique XAP number of the establishment from which the goods were stored and/or processed.

XAP product in transit

Bovine meat from other Member States may transit the UK without being subject to XAP controls, provided that the meat is transported in an officially sealed vehicle and is accompanied by the appropriate documentation.

Criteria for XAP approval

Amongst other things, if approved, the establishment will have to:

- officially inspect and approve all establishments in the supply and production chain
- require that approved establishments are under official veterinary control
- ensure that exports from approved establishments must be accompanied by an export health certificate issued by an official veterinarian certifying that the goods meet the requirements of EU legislation
- arrange veterinary supervision of the establishment
- ensure that unpackaged XAP goods are segregated from non-XAP material
- ensure that packaged XAP goods are fully labelled and are in known locations
- ensure that those packaged XAP goods which share the same cold store chamber as export-ineligible goods are stored on separate pallets
- keep adequate records
- adhere to health marking and labelling requirements and
- ensure that all XAP goods are transported to and from the establishment in officially sealed transport.

More information on exports from the UK may be obtained from the website of the UK Department for Environment, Food and Rural Affairs (www.defra.gov.uk).

4. TRACEABILITY

Regulation (EC) No. 178 of 2002 of the European Parliament and of the Council of 28 January 2002 lays down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. Article 18 of this Regulation (which came into force from 1st January 2005) specifically requires the following:

- Food and feed business operators shall be able to identify any person from whom they have been supplied with a food, a feed, a food producing animal or any substance intended to be, expected to be incorporated into a food or feed. To this end, such operators shall have in place, systems and procedures which allow for this information to be made available to the competent authorities on demand.
- Food and feed business operators shall have in place, systems and procedures to identify the other businesses to which their products have been supplied. This information shall be made available to the competent authorities on demand.

The various meat Regulations closely link traceability and labelling in regards to the origin of the product. The intention of the legislator was clearly to provide the consumer with all the information about the origin and locations where processing steps have taken place.

Traceability for the marketing of meat can be done on a paper based system or an electronic system.

The FSAI's 'Guidance Note No. 10 Product Recall and Traceability' includes additional information on a traceability system.

The traceability system developed by a food business should be documented and the documentation should include the following information:

- The scope of the traceability system
- Details of the traceability system
- Any associated operational documentation
- Arrangements for review.

Appendix I. Definitions of Meat as Per Relevant Meat Legislation

Food business operator (Regulation 178/2002)

Means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.

Fresh Meat (Council Directive 64/433/EEC, as amended)

Means meat, including meat vacuum-wrapped or wrapped in a controlled atmosphere, which has not undergone any treatment other than cold treatment to ensure preservation.

Fresh meat is meat fit for human consumption from the domestic animals of the following species: bovine animals, buffalo, swine, sheep and goats, and domestic solipeds and has not undergone any preserving process other than chilling, freezing or quick freezing, including meat that is vacuumed-wrapped or wrapped in a controlled atmosphere. It does not include minced meat.

Minced Meat (Directive 94/65/EC)

Meat which has been minced into fragments or passed through a spiral screw mincer.

Meat Preparations (Directive 94/65/EC)

Meat (as defined) which has had foodstuffs, seasonings or additives added to it or which has undergone a treatment insufficient to modify the internal cellular structure of the meat, and thus to cause the characteristics of fresh meat to disappear. Meat preparations include burgers, sausages, sausage meat and kebabs.

Meat Products (Directive 1992/5/EEC)

Meat Products are products prepared from or with meat which has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat.

“**Treatment**” is defined as chemical or physical processes such as heating, smoking, salting, marinating, curing or drying which is intended to lengthen the preservation of meat or animal products whether or not associated with other foodstuffs, or a combination of those processes.

Pre-packaged Foodstuffs (Directive 2000/13/EC) mean any single item for presentation as such to the ultimate consumer and to mass caterers, consisting of a foodstuff and the packaging into which it was put before being offered for sale, whether such packaging encloses the foodstuff completely or only partially, but in any case in such a way that the contents cannot be altered without opening or changing the packaging.

Meat (Directive 2001/101/EC)

Skeletal muscles of mammalian and bird species recognised as fit for human consumption with naturally included or adherent tissues, where the total fat and connective tissue content does not exceed the values indicated in the legislation and where the meat constitutes and ingredient of another foodstuff. Products covered by the European Community definition of “mechanically recovered meat” are excluded from this definition.

Poultrymeat (Directive 71/118)

Means all parts of the following animals; hens, turkeys, guinea fowls ducks and geese which are fit for human consumption.

Fresh Poultrymeat (Council Regulation (EEC) No 1906/90)

Means poultrymeat not stiffened by the cooling process, which is to be kept at a temperature not below -2°C and no higher than 4°C at any time.

"Products of animal origin"

Means:

- food of animal origin, including honey and blood;
- live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods intended for human consumption and
- other animals destined to be prepared with a view to being supplied live to the final consumer.

Traceability (Regulation 178/2002)

Means the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution.

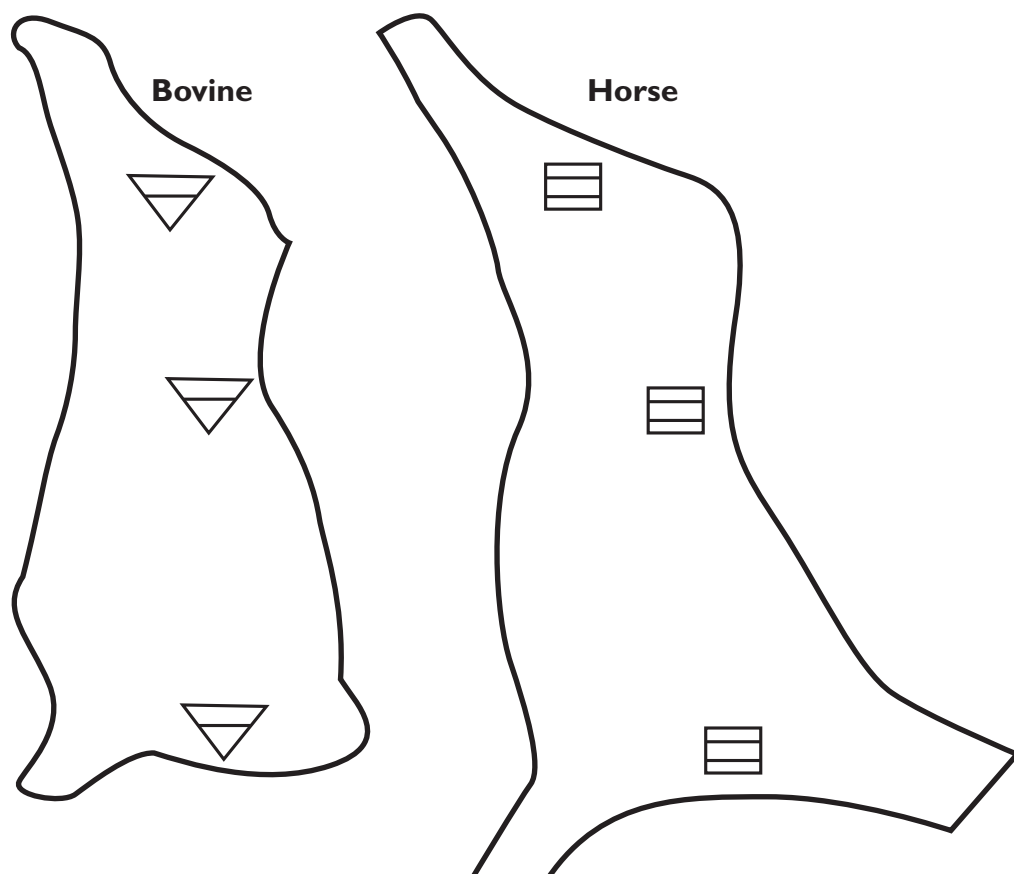
Appendix 2. Location of Health Marks on Carcasses

Carcasses for the Domestic Market Only

The second schedule of the Abattoirs (Health Mark) Regulations, 1992 (S.I. No. 90/92) details the manner in which the health mark is to be applied to meat and the places on the meat where the health mark is to be applied.

The second schedule includes the following diagrams to illustrate the application of the health mark on carcasses:

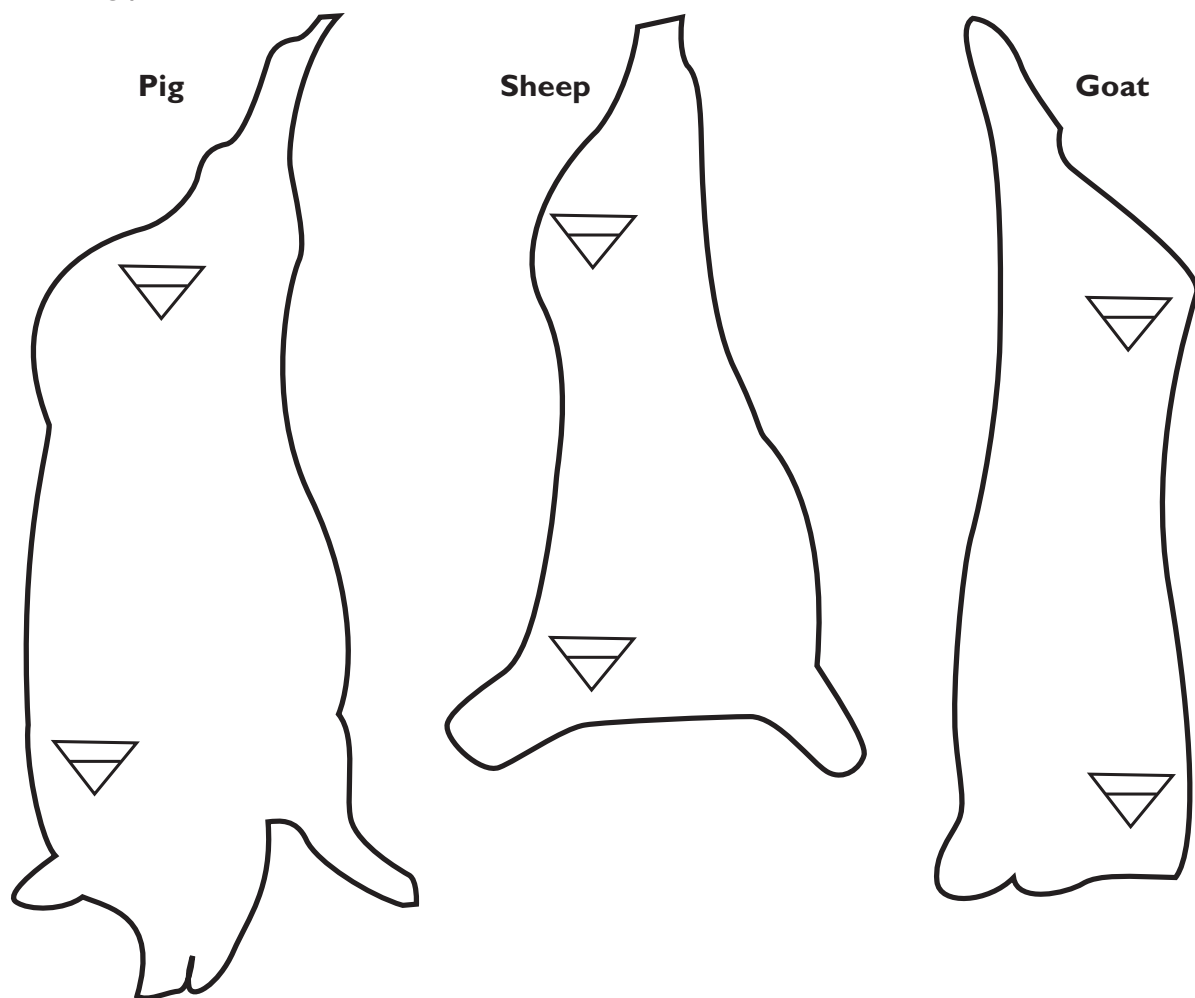
The SI states that carcasses shall be marked with the health mark, as appropriate, on each half carcass (a) on the external surface of hindquarter thighs, and (b) on the loin of the back, and (c) on the external surface of the shoulder as shown in the diagrams below.



Carcases from Export Approved Premises

Directive 64/433/EC outlines the manner in which the health mark is to be applied to carcasses approved for the export market. Carcasses should be marked in ink with an oval stamp as follows:

Carcasses weighing more than 60 kilograms must be stamped on each half-carcasses, in the following places at least:



- The external surface of the thigh, loins, back, breast, shoulder and pleura in the dorsal region.
- Other carcasses must be stamped in at least four places, on the shoulders and on the external surface of the thighs.
- The legal requirement is that heads, tongues, hearts, lungs and livers must be marked with ink or hot-branded with a stamp. For sheep and goats, stamping of tongues and hearts is not compulsory. Normal practice is to include this on the label.

- Cuts obtained in the cutting plants from properly stamped carcasses must, where they do not bear a stamp, be marked with ink or hot branded with a stamp or label which should have in the centre, the number of the cutting plant instead of the veterinary approval number of the slaughterhouse.
- When cuts from carcasses or offal or consigned in packages, a stamp as outlined above must be affixed to a clearly visible label attached to the package. This label shall, in addition, bear the following information:
 - A serial number
 - The anatomical description of the cuts or offal
 - The indication of the animal species to which the cuts or offal belong
 - The net weight of each package.

A duplicate of this label must be placed inside each package.

Carcases of Wild Game

S.I. No. 298 of 1995 outlines the manner in which the health mark is to be applied to wild game carcasses. The health mark should be applied:

- to exposed carcasses by a seal containing the relevant information
- on or visibly beneath wrappers or other packaging of packed carcasses
- on or visibly beneath wrappers or other packaging of packed carcasses
- on or visibly beneath wrappers or other packaging or parts of carcasses or offal wrapped in small quantities.

See page 25 for Sample Health Mark

Appendix 3. Example of Application of Health Mark on Wrapping and Packaging

If a manufacturer makes sausages* for a wholesaler/rewrapping centre who subsequently wraps the sausages:

(a) the health mark of the **manufacturer** making the sausages appears on the wrapping at the **manufacturing stage**.

(b) the health mark of the **rewrapping centre** appears on the wrapping at the **rewrapping centre**.

The rewrapping centre must keep a register, clearly demonstrating that product bearing health mark (a) was rewrapped and now bears health mark (b).

The final retail product can only have one health mark. It is only where **repackaging** takes place that there may be two health marks involved, one on the wrapping and a different one on the packaging.

It is acceptable for an establishment to put the name and address of the consumer to which they supply, on the product. However, only a plant that has been granted a health mark may apply that health mark. No other plant may do so.

*This example applies to fresh meat, minced meat/meat preparations and meat products

Appendix 4. Definitions that Apply to the Beef Labelling Regulations and a List of the Types of Beef to which Regulations do and do not Apply

Definitions

- Regulations mean:
 - a. Regulation (EC) 1760/2000 of the European Parliament and of the Council of 17 July 2000
 - b. Commission Regulation (EC) 1825/2000 of 25 August 2000 and
 - c. The European Communities (Labelling of Beef and Beef Products) Regulations, 2000 (S.I. No. 435 of 2000, as amended), which gives effect to Articles 11 to 24 of the above Regulations.
- **Beef** means fresh and frozen beef (including mince) and beef skirts which fall within the customs classification codes (CN) 0201, 0202, 0206 10 95 and 0206 29 91.
- **Operator** means any person or company engaged in the production or marketing of beef or beef products.
- **Organisation** means a group of operators from the same or different parts of the beef trade.
- **Labelling** means the attachment of a label to 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.
- **Minced Beef** means beef that has been minced into fragments or passed through a spiral-screw mincer.

Examples of the types of beef that the Beef Labelling Regulations apply to:

Fresh cuts of beef
Frozen beef
Minced beef
99% beef burgers (i.e. which have up to 1% salt)
100% beef pieces

Examples of the types of beef that the Regulations do not apply to:

Beef sausages
Beef pieces with added ingredients
Stir-fry beef
Beef burgers
Cooked or processed beef

Appendix 5. Sample Labels

The legislation below is illustrated on the sample labels on pages 41 to 46.

- **Beef Labelling Regulations** mean European Communities (Labelling of Beef and Beef Products) Regulations, 2000 (S.I. No. 435 of 2000 EC), amended by S.I. No. 485 of 2002
- **General Labelling Regulations** mean European Communities (Labelling, Presentation and Advertising of Foodstuffs) Regulations, 2002 (S.I. No. 483 of 2002)
- **Fresh Meat Regulations** mean European Communities (Fresh Meat) Regulations, 1997 (S.I. No. 434 of 1997)
- **Meat Products Regulations** mean European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1995 (S.I. No. 126 of 1995) as amended by European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1997 (S.I. No. 175 of 1997)
- **Minced Meat and Meat Preparations Regulations** mean European Communities (Minced Meat and Meat Preparations) Regulations, 1996 (S.I. No. 243 of 1996)
- **Fresh Poultrymeat Regulations** mean European Communities (Fresh Poultrymeat) Regulations, 1996 (S.I. No. 3 of 1996)
- **Poultrymeat Labelling and Marketing Regulations** mean European Communities (Labelling and Marketing Standards for Poultrymeat) Regulations, 2004 (S.I. No. 42 of 2004), as amended by European Communities (Labelling and Marketing Standards for Poultrymeat) (Amendment) Regulations, 2004 (S.I. No. 50 of 2004)