

## Regulatory Temperature Requirements

The following tables represent a summary of some specific maximal, and minimal, temperatures which are set out in EU legislation. These specified temperatures are primarily contained within the product-specific sections of Annex III of Regulation EC No. 853/2004

Table 1 Maximal Storage Temperatures for Fresh and Frozen Meat

		<b>Beef</b>	<b>Sheep Goat</b>	<b>Pig</b>	<b>Poultry</b>	<b>Farmed Game</b>	<b>Large Wild Game</b>	<b>Small Wild game</b>
<b>After slaughter before transport from slaughterhouse</b>						<b>After Killing</b>		
Non-offal meat including carcase & wholesale cuts		7°C Throughout meat Continuous decreasing curve			4°C as soon as possible	As for domestic	7 °C chilling begin within reasonable time of killing	4 °C chilling begin within reasonable time of killing
Offal		3°C						
<b>Derogated Transport (Reg 2017/1981)</b>					Not Applicable			
Up to 6hr	Core Surface Ambient	15°C 7°C 6°C						
Up to 30hr	Core Surface Ambient	N/A 15°C 7°C 6°C						
Up to 60hr	Core Surface Ambient	15°C 7°C 6°C		N/A				
<b>During cutting, boning etc, unless on same site as slaughterhouse, &amp; after packing</b>								
Non-offal meat including carcase & wholesale cuts		7 °C			4°C	As for domestic	Not Prescribed	
Offal		3°C						
Ambient		12°C						
<b>After Freezing</b>								
Frozen Meat	Approved estab's	-18°C without undue delay				As for Domestic	Not prescribed	
	Retail	-18°C		-12°C & brief fluctuations to <3°C *				

\* Regulation EC No 543/2008 poultrymeat marketing standards EU

Table 2 Maximal Storage Temperatures for Minced Meat, Meat preparations and Mechanically Separated Meat

	Mince Meat	Meat Preparations	Mechanically Separated Meat
<b>Raw Material for production</b>			
Poultry	4°C		
Offal	3°C		
Other Meat	7°C		
Bones for Delayed MSM	Not Applicable		2°C or -18°C
<b>After Production</b>			
Immediately	2°C	4°C	2°C if used >1 h
If Frozen	-18°C		-18°C within 6h if used >24h

Table 3 Maximal Temperatures for Fishery Products

<b>Fresh Fishery Products</b>					
Vessels preserving fresh fishery products > 24 h	Refrigerated Seawater Vessel	Livers or roe for human consumption	Unpackaged	Packaged	During Transport
Temperature approaching melting ice	3°C at 6 h 0°C at 16h	Temperature approaching melting ice	Stored under ice	Temperature approaching melting ice	
<b>Frozen Fishery Products</b>					
Freezer Vessels	Factory Vessels	Reefer Vessels	Land Establishments		During Transport
-18°C Core temperature					-18°C with short fluctuations <3°C
<b>Specific Fishery Product Freezing Scenarios</b>					
Freezing In Brine for Canning		Freezing for Parasite Control		Freezing of Pressure-Cooked Molluscs	
-9°C		-20°C >24h or -35°C >15h		-20°C	

Table 4 Maximal Storage Temperatures for Milk & Dairy Products

<b>Milk on-farm After Milking</b>		
Immediately after milking	Collected Daily	Not collected daily
	8°C	6°C
<b>Milk During Transport</b>		
On arrival at processing establishment	Processed <2h	Processed >2h
	Not prescribed	10°
<b>Milk for Dairy Products</b>		
Following arrival before processing	Processed <4h	Processed >4h
	Not prescribed	6°C

Table 5 Maximal Storage Temperatures for Egg & Egg Products

<b>Liquid egg</b>			
After breaking before processing	For immediate processing,	For de-sugaring	Not processed immediately & not for desugaring
	Not prescribed		4°C <48 h Or Frozen
<b>Egg Products</b>			
After processing	Stabilised to be kept at room temperature	Not Stabilised	For Freezing
	Not prescribed	4°C	Frozen immediately

Table 6 Maximal Storage Temperatures for Rendered Fats & Greaves

<b>Raw Materials transport &amp; storage</b>		
Raw materials for any fats or greaves	Rendered <12 h	Rendered > 12h
	Not prescribed	4°C
Raw materials for gelatine or collagen Other than stabilised bones hides skins	Processed < 24h	Processed >24h
	Not prescribed	Chilled or frozen
<b>Treated Stomachs Bladders Intestines</b>		
Following treatment	Salted & dried	Not salted & dried
	Not prescribed	3°C

Table 7 Minimal Temperatures for Specific Products & Scenarios

<b>Non-Class A Bivalve Mollusc Processing</b>			
Live Bivalve Molluscs from B or C Classified Areas not purified to meet A Standards	Boiling Water Immersion	Pressure Cooking	Pressure Steaming
	90°C for 90 secs	120°C-160°C, 2-5kg/cm <sup>2</sup>	Satisfying 90°C for 90 Sec
<b>Fishery Product</b>			
Parasite Control	60°C, 1 minute		
<b>Milk</b>			
Heat Treatment	Pasteurisation		Ultra High Temperature
	High Temp Short Time	Low Temp High Time	135°C to become microbiologically stable
	72°C for 15 secs	63°C for 30 sec	
<b>Gelatine or Collagen Raw Materials</b>			
Bones if not Acid-treated	Dried in hot air stream	Sun-dried	
	70°C for 30 minutes or 80°C for 15 minutes or 90°C for 100 minutes Then 350°C for 20 minutes or 700°C for 10 minutes	20°C average for 42 days	
Hides if not acid- nor alkali treated	Dried		
	20°C average 42 days		
<b>Gelatine Production Process</b>			
Alkaline-treated bones	Alkaline Treatment	Acid Treatment	Heat-and-pressure treatment
	pH>12.5 20 days	pH<3.5 for 10 hours	
	138°C for 4 seconds	138°C for 4 seconds	135°C at 3 bars