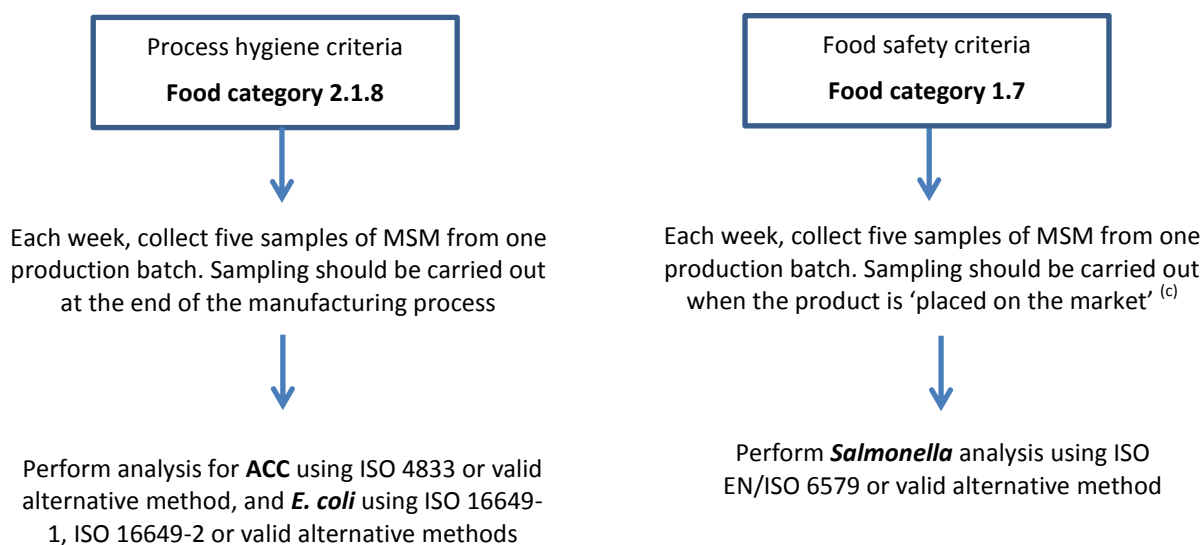


Sampling rules and frequencies for mechanically separated meat set in Commission Regulation (EC) No 2073/2005, as amended

Relevant criteria:

- Process hygiene criterion **2.1.7** (*ACC* and *E. coli*)
- Food safety criterion **1.7** (*Salmonella* spp.)

Food business operators that produce mechanically separated meat ^(a) (MSM) must carry out sampling at least once per week ^(b). The day of sampling must be changed each week to ensure that each day of the week is covered.



^(a) These criteria and sampling rules apply to MSM produced with the techniques referred to in paragraph 3 of Chapter III of Section V of Annex III to Regulation (EC) No 853/2004

^(b) There are no derogations or reductions from the once/week sampling frequency set for mechanically separated meat

^(c) The food safety criterion for *Salmonella* applies when the MSM is placed on the market. Food business operators that manufacture MSM may sample for *Salmonella* analysis once the manufacturing and packaging is complete and the product is ready for sale. The product does not need to have left the manufacturing establishment before it is considered 'placed on the market'. According to Regulation (EC) No 178/2002, 'placing on the market' means "the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves;".