

Moscow 15 to 17 September 2003: Meeting of Rapporteurs on Chicken Meat

Comments from the European Commission on the Draft UNECE Standard for Chicken. (Transmitted by Stefania Marrone)

1. ad 1.3.1:

COMMISSION prefers to define the scope of the standards fully in this paragraph by including the content of footnote 1) in the text, possibly plus a definition of raw unprepared chickenmeat (see Dir 71/118/EEC , Art 2(2) and of chicken preparations (see Dir. 94/65/EC, Art 2 (2) a).

2. ad 3.7:

In footnote a reference to Dir. 89/108/EEC may be added. Under refrigeration code 3 - chilled, with dry ice added - it should be made clear that dry ice should not be in direct contact with the meat.

3. ad 3.8.2:

We agree on the EU - capon definition

4. ad 3.8.6 and 3.9 :

We understand "process" as "processing meat to change its characteristics by adding ingredients" but not simple cold treatment (chilling, freezing).

3.8.6 should therefore read "Any water addition resulting from a process other than chilling or other cold treatment must be declared..." and in

3.9 third line the word "can" shall be replaced by "must".

Problematic addition of water is in meat preparations, whereas for "fresh raw" poultrymeat chilling/freezing may lead to technically unavoidable water uptake the limits for which are laid down in R 1538/91/EEC. Besides EU labeling Dir 2000/13/EC provides for no labelling of added water of less than 5%.

5. ad 6.7:

We have no comment to the voluntary indication of the country code.