

Department of Agriculture, Food and the Marine

Trader Notice MH 5/2015

To: All Food Business Operators at Approved Meat Establishments

Subject: Mandatory country of origin labelling for fresh, chilled and frozen meat of swine, sheep, goats and poultry

This is a new Trader Notice which does not replace any existing documents. It should be read in conjunction with all other relevant trader notices with particular attention to TN25/2013, TN14/2012, TN27/2013, TN16/2009.

Background

Commission Implementing Regulation (EU) No. 1337/2013 lays down the detailed 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. A Statutory Instrument (SI) will shortly be published to give further effect to these rules in Ireland and to provide for the enforcement of these new rules with effect from 1st April 2015.

From the 1st of April 2015, the label of meat coming under the scope of Regulation (EU) No 1337/2013, intended for supply to the final consumer or to mass caterers, shall contain the following indications:

1. **“Reared In: Member state or Third country”** - The Member State or third country in which the rearing took place. This will have to be indicated on the label as **“Reared in: (Name of Member State or Third Country)”**;
2. **“Slaughtered In: Member state or Third country”** -The Member State or third country in which the slaughter took place. This will have to be stated on the label as **“Slaughtered in: (Name of Member State or Third Country)”**;
3. **The batch code** identifying the meat supplied to the consumer or mass caterer.

Origin Labelling

The indication referred to at 1 and 2 above may be replaced by the indication **“Origin:** (name of Member State or third country) where the FBO can prove to the satisfaction of the competent authority that the meat has been obtained from animals born, reared and slaughtered in one single Member State or third country.

Scope

Commission Regulation (EU) No. 1337/2013 applies to fresh, chilled or frozen carcasses, whole birds and cuts of the meat from swine, sheep, goats and poultry¹ intended for supplying to the consumer or mass caterers.

¹ Meat from fowls of the species *Gallus domesticus*, ducks, geese, turkeys and guinea fowls:

Definitions

“Food Business Operator” – As defined in Reg (EC) No 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.

“Establishment” – as defined in Reg (EC) No 852/2004, means any unit of a food business.

“Minced Meat” – as defined in Reg (EC) No 853/2004, means boned meat that has been minced into fragments and contains less than 1 % salt.

“Slaughterhouse” – as defined in Reg (EC) No 853/2004, means an establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.

“Cutting Plant” – as defined in Reg (EC) No 853/2004, means an establishment used for boning and/or cutting up meat.

“Trimming” – small pieces of meat, falling within the Combined Nomenclature codes listed in Annex XI to Regulation (EU) No 1169/2011, recognised as fit for human consumption and produced exclusively during the trimming operations, when boning of carcasses or when cutting up meat.

“Batch” means meat, falling within the Combined Nomenclature codes listed in Annex XI to Regulation (EU) No 1169/2011, obtained from a single species, with or without bone, whether or not cut or minced, that has been cut minced or packed under practically identical conditions.

“Mass Caterer” as defined in FIC Regulation (EU) No 1169/2011 means any establishment (including a vehicle or a fixed or mobile stall), such as restaurants, canteens, schools, hospitals and catering enterprises in which, in the course of a business, food is prepared to be ready for consumption by the final consumer

“Label” as defined in FIC Regulation (EU) No 1169/2011 means any tag, brand, mark, pictorial or other descriptive matter, written, printed, stencilled, marked, embossed or impressed on, or attached to the packaging or container of food.

‘labelling’ as defined in FIC Regulation (EU) No 1169/2011 means any words, particulars, trademarks, brand name, pictorial matter or symbol relating to a food and placed on any packaging, document, notice, label, ring or collar accompanying or referring to such food.

FBO Requirements

Traceability requirements

- FBOs at each stage of production shall have in place and use an identification and registration system applied in such a way as to ensure:
 - The link between the meat and the animal or group of animals from which it has been obtained, at slaughter stage this link being the responsibility of the slaughterhouse.

- The transmission of the information relating to the labelling of meat (With derogations as appropriate for meat from third countries and or derogations as appropriate for minced meat and meat trimmings).
- Each FBO shall be responsible for the application of the identification and registration system, as referred to above, within the stage of production and distribution at which it operates.
- FBOs who pack or label meat shall ensure the correlation between the batch code identifying the meat supplied to the consumer or mass caterer and the relevant batch or batches or meat from which the pack or labelled batch is constituted.
- All packs with the same batch code shall correspond to the same indication in respect of “Reared in:” and “Slaughtered in:” or “Origin:”
- The size of the group of animals referred to above shall be defined by:
 - The number of carcasses cut together and constituting one batch for the cutting plant concerned in case of cutting of carcasses.
 - The number of carcasses the meat of which constitutes one batch for the cutting or mincing plant concerned in the case of further cutting or mincing.
- The size of a batch shall not exceed the production of one day in a single establishment.
- Except where a derogation referred to below for minced meat and trimmings is applied, when constituting the batches, the establishments in which the meat is cut or minced shall ensure that all carcasses in a batch correspond to animals to the meat of which identical labelling indications apply in accordance with requirements of the regulations.
- FBOs must put in place procedures and amend their Food Safety Management system documentation in accordance with the requirements set down in Reg (EU) No 1337/2013.

- **Labelling of meat – See Article 5 of Regulation (EU) No. 1337/2013**

Pigmeat

The label on fresh frozen or chilled pig meat intended for supplying to the final consumer or to mass caterers shall contain the following indications:

	<i>Slaughter age/weight</i>	<i>Indication on label</i>
<i>Member State or Third Country of Rearing</i>	<i>Slaughtered \geq 6 months old</i>	<i>Reared In: Member state or third country in which last rearing period of at least 4 months took place.</i>
	<i>Slaughtered $<$ 6 months old and at least 80kg liveweight.</i>	<i>Reared In: Member state or third country in which rearing from 30 kgs took place.</i>
	<i>Slaughtered $<$ 6 months old and $<$ 80kg liveweight</i>	<i>Reared In: Member state or third country in which the whole rearing period took place.</i>
<i>Member State or Third Country of Slaughter</i>		<i>Slaughtered in: Member State or third country where animal was slaughtered.</i>
<i>Origin Labelling (Voluntary Indication)</i> <i>Reserved for animals Born, Reared and Slaughtered in a single EU Member state or Third Country.</i>		<i>Origin: Member State or Third Country.</i>
<i>Batch Number</i>		<i>Assigned by FBO in accordance with requirements of (EU) No. 1337/2013.</i>

Sheep and Goat meat

The label on fresh frozen or chilled sheep and goat meat intended for supplying to the final consumer or to mass caterers shall contain the following indications:

<i>Member State/s or Third Country of Rearing</i>	<i>Slaughter age/weight</i>	<i>Indication on label</i>
	<i>Slaughtered \geq 6 months old</i>	<i>Reared In: Member state or third country in which last rearing period of at least 6 months took place.</i>
	<i>Slaughtered $<$ 6 months old</i>	<i>Reared In: Member state or third country in which whole rearing took place.</i>
<i>Member State or Third Country of Slaughter</i>		<i>Slaughtered in: Member State or third country where animal was slaughtered.</i>
<i>Origin Labelling (Voluntary Indication)</i> <i>Reserved for animals Born, Reared and Slaughtered in a single EU Member state or Third Country.</i>		<i>Origin: Member State or Third Country.</i>
<i>Batch Number</i>		<i>Assigned by FBO in accordance with requirements of (EU) No. 1337/2013.</i>

Poultry Meat

The label on fresh frozen or chilled poultry meat intended for supplying to the final consumer or to mass caterers shall contain the following indications:

<i>Member State/s or Third Country of Rearing</i>	<i>Slaughter age/weight</i>	<i>Indication on label</i>
	<i>Slaughtered \geq 1 month old</i>	<i>Reared In: Member state or third country in which last rearing period of at least 1 month took place.</i>
	<i>Slaughtered $<$ 1 month old</i>	<i>Reared In: Member state or third country in which whole rearing took place.</i>
<i>Member State or Third Country of Slaughter</i>		<i>Slaughtered in: Member State or third country where animal was slaughtered.</i>
<i>Origin Labelling (Voluntary Indication)</i> <i>Reserved for animals Born, Reared and Slaughtered in a single EU Member state or Third Country.</i>		<i>Origin: Member State or Third Country</i>
<i>Batch Number</i>		<i>Assigned by FBO in accordance with requirements of (EU) No. 1337/2013.</i>

- *Where the rearing period referred to above is not attained in any of the Member States or third countries where the animal was reared, the indication ‘Reared in: several Member States of the EU’ or ‘Reared in: several non-EU countries’ or ‘Reared in: several EU and non-EU countries’ shall be used.*
- *However, where the rearing is not attained in any of the Member States or third countries where the animal was reared, the indication may be replaced by ‘Reared in: (list of the Member States or third countries where the animal was reared)’ if the food business operator proves to the satisfaction of the competent authority that the animal was reared in those Member States or third countries.*
- *Where several pieces of meat, of the same or of different species, correspond to different labelling indications in respect of “reared in” and or “slaughtered in” are presented in the same pack to the consumer or mass caterer, the label shall indicate:*
 - (a) *the list of the relevant Member States or third countries in accordance with the requirements listed above for each species;*
 - (b) *the batch code identifying the meat supplied to the consumer or mass caterer.*

Derogations

Article 6 of Regulation (EU) No. 1337/2013 provides for situations where meat is imported for placing on the EU market and where the information as regards place of rearing is not available.

Article 7 of Commission Regulation (EU) No. 1337/2013 provides a derogation for minced meat and trimmings whereby a range of alternative indications may be applied related to “EU” and “non-EU origin”.

Presentation of Mandatory Information on Label.

The mandatory information referred to in this Trader Notice should be placed on the label in accordance with the requirements for mandatory food information as outlined in the FIC Regulation, and particularly those outlined in Article 12 (availability and placement of mandatory food information) and Article 13 (presentation of mandatory particulars) thereof.

Additional Voluntary Information relating to Country of origin or place of provenance for fresh, frozen or chilled meat.

Article 8 of Commission Regulation (EU) No. 1337/2013 states that additional voluntary information as to the provenance of the meat shall not be contradictory to the mandatory indication referred to in this Trader Notice and shall comply with the provisions related to voluntary information as laid out in Articles 36 & 37 of the FIC e.g. it should not be misleading, confusing or ambiguous, and must not be displayed to the detriment of the space available for mandatory information.

Monitoring and Verification

- Physical checks on official animal identifications and official animal movement documents (Including importation documents where appropriate) must be carried out at animal intake in slaughter establishments to verify where the animals were reared (and born/hatched if “origin” labelling is to be used).
- Physical and documentary checks should also be carried out on meat falling under the scope of Reg (EU) No 1337/2013 taken into an establishment for further processing.
- FBOs must put in place procedures to monitor and verify implementation of the requirements as laid down in Regulation (EU) No 1337/2013.
- The FBO must make all labels, other relevant items or information and documentation relating to any meats covered by Regulation (EU) No 1337/2013 intended for supply to the consumer or mass caterer available to Authorised Officers for inspection as requested.

Entry into force

Meat falling under the scope of Regulation (EU) No 1337/2013, as referred to in this Trader Notice, labelled on or after the 1st of April 2015, must conform to the requirements of

Commission Implementing Regulation (EU) No. 1337/2013. Meat labelled before that date can continue to be sold until stocks are exhausted.

Further queries

FBOs are advised to contact DAFM or FSAI on any areas that may require clarification.

The information contained in this Trader Notice is for guidance purposes only and FBO's must ensure that they satisfy the legal requirements as laid out in Commission Implementing Regulation (EU) No. 1337/2013 in addition to all other applicable legislation.

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16th March 2015