



Council of the  
European Union

Brussels, 25 October 2017  
(OR. en)

13649/17  
ADD 1

DENLEG 80  
AGRI 574  
SAN 380

#### COVER NOTE

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From:	European Commission
date of receipt:	24 October 2017
To:	General Secretariat of the Council

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No. Cion doc.:	D52941/02 - ANNEX 1
Subject:	ANNEX to the COMMISSION REGULATION (EU) .../... amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of phosphoric acid – phosphates – di – tri – and polyphosphates (E 338-452) in frozen vertical rotating meat spits

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Delegations will find attached document D52941/02 - ANNEX 1.

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Encl.: D52941/02 - ANNEX 1



Brussels, **XXX**  
SANTE/10891/2017 ANNEX  
(POOL/E2/2017/10891/10891-EN  
ANNEX.doc) D052941/02  
[...](2017) **XXX** draft

ANNEX 1

**ANNEX**

**to the**

**COMMISSION REGULATION (EU) .../...**

**amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of phosphoric acid – phosphates – di – tri – and polyphosphates (E 338-452) in frozen vertical rotating meat spits**

## ANNEX

In Part E of Annex II to Regulation (EC) No 1333/2008, in food category 08.2 'Meat preparations as defined by Regulation (EC) No 853/2004', the entry for phosphoric acid – phosphates – di – tri – and polyphosphates (E 338-452) is replaced by the following:

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E 338-452	Phosphoric acid — phosphates — di — tri — and polyphosphates	5 000	(1) (4)	<p>only <i>breakfast sausages</i>: in this product, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving the product its typical appearance; Finnish grey salted Christmas ham, <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat, <i>Kasseler</i>, <i>Bräte</i>, <i>Surfleisch</i>, <i>toorvorst</i>, <i>šasličkk</i>, <i>ahjupraad</i>, <i>Bílá klobása</i>, <i>Vinná klobása</i>, <i>Sváteční klobása</i>, <i>Syrová klobása</i> and frozen vertical rotating meat spits made of sheep, lamb, veal and/or beef treated with liquid seasoning or from poultry meat treated with or without liquid seasoning used alone and/or combined as well as sliced and/or minced and designed to be roasted by a food business operator and then consumed by the final consumer</p>
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