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From: European Commission
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To: Mr Uwe CORSEPIUS, Secretary-General of the Council of the European Union

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Subject: ANNEX to the COMMISSION REGULATION (EU) No .../. amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the food categories of meat and the use of certain food additives in meat preparations

Delegations will find attached document Annex to D031939/03.

Encl.: Annex to D031939/03



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ANNEX 1

ANNEX

to the

COMMISSION REGULATION (EU) No .../..

amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the food categories of meat and the use of certain food additives in meat preparations

ANNEX

Annex II to Regulation (EC) No 1333/2008 is amended as follows:

(1) Part A is amended as follows:

In Table 1, the entry for point 1 is replaced by the following:

"

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008, excluding meat preparations as defined by Regulation (EC) No 853/2004
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"

(2) In Part D, the entries for category 08. Meat are replaced by the following:

"

08.	Meat
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
08.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.3	Meat products
08.3.1	Non-heat-treated meat products
08.3.2	Heat-treated meat products
08.3.3	Casings and coatings and decorations for meat
08.3.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.3.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)
08.3.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)

"

(3) Part E is amended as follows:

(a) the entry for category 08.1 is deleted.

(b) the title of category 08.1.1 is replaced by the following:

"

08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
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"

(c) Category 8.1.2 is amended as follows:

(i) The title is replaced by the following:

"

08.2	Meat preparations as defined by Regulation (EC) No 853/2004
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"

- (ii) the entries for E 120, E 150a-d, E 262, E 300, E 301, E 302, E 325, E 326, E 330, E 331, E 332, E 333 and E 338 - 452 are replaced by the following:

E 120	Cochineal, Carminic acid, Carmines	100		only <i>breakfast sausages</i> with a minimum cereal content of 6 %, <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, 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 those products their typical appearance), merguez type products, <i>salsicha fresca, mici, butifarra fresca, longaniza fresca, chorizo fresco, cevapcici</i> and <i>pljeskavice</i>
E 150a-d	Caramels	<i>quantum satis</i>		only <i>breakfast sausages</i> with a minimum cereal content of 6 %, <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, 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 those products their typical appearance), merguez type products, <i>salsicha fresca, mici, butifarra fresca, longaniza fresca</i> and <i>chorizo fresco</i>
E 261	Potassium acetate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 262	Sodium acetates	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 300	Ascorbic acid	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 302	Calcium ascorbate	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added

(iii) the following entries are inserted in their numerical order:

"

E 100	Curcumin	20		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
E 160c	Paprika extract	10		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> , <i>chorizo fresco</i> , <i>biftteki</i> , <i>soutzoukaki</i> and <i>kebap</i>
E 162	Beetroot red	<i>quantum satis</i>		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
E 249-250	Nitrites	150	(7) (7')	only <i>lomo de cerdo adobado</i> , <i>pincho moruno</i> , <i>careta de cerdo adobada</i> , <i>costilla de cerdo adobada</i> , <i>Kasseler</i> , <i>Bräte</i> , <i>Surfleisch</i> , <i>toorvorst</i> , <i>šasičk</i> , <i>ahjupraad</i> , <i>kielbasa surowa biala</i> , <i>kielbasa surowa metka</i> , and <i>tatar wolowy (danie tatarskie)</i>
E 260	Acetic acid	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 263	Calcium acetate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 270	Lactic acid	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 327	Calcium Lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
E 401	Sodium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>biftteki</i> , <i>soutzoukaki</i> , <i>kebap gyros</i> and <i>souvlaki</i>

E 402	Potassium alginate	<i>quantum satis</i>	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap gyros</i> and <i>souvlaki</i>
E 403	Ammonium alginate	<i>quantum satis</i>	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap gyros</i> and <i>souvlaki</i>
E 404	Calcium alginate	<i>quantum satis</i>	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap, gyros</i> and <i>souvlaki</i>
E 407	Carrageenan	<i>quantum satis</i>	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap, gyros</i> and <i>souvlaki</i> ,
E 407a	Processed eucheema seaweed	quantum satis	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap, gyros</i> and <i>souvlaki</i>
E 410	Locust bean gum	quantum satis	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap, gyros</i> and <i>souvlaki</i>
E 412	Guar gum	quantum satis	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukakaki</i> , <i>kebap, gyros</i> and <i>souvlaki</i>

E 413	Tragacanth	quantum satis	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together;. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
E 415	Xanthan gum	quantum satis	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
E 500	Sodium carbonates	<i>quantum satis</i>	only poultry meat preparations, <i>mici</i> , <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>seftalia</i> , <i>čevapčići</i> and <i>pljeskavice</i>
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together, <i>gyros</i> , <i>souvlaki</i> , <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> and <i>seftalia</i>
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>	only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together, <i>gyros</i> , <i>souvlaki</i> , <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> and <i>seftalia</i>
	(7):	Maximum amount that may be added during manufacturing	
	(7'):	Maximum amount is expressed as Sodium nitrite	

"

(d) the title of category 08.2 is replaced by the following:

"

08.3	Meat products
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(e) the title of category 08.2.1 is replaced by the following:

"

08.3.1	Non-heat-treated meat products
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"

(f) the title of category 08.2.2 is replaced by the following:

"

08.3.2	Heat-treated meat products
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"

(g) the title of category 08.2.3 is replaced by the following:

"

08.3.3	Casings and coatings and decorations for meat
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"

(h) the title of category 08.2.4 is replaced by the following:

"

08.3.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
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"

(i) the title of category 08.2.4.1 is replaced by the following:

"

08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
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"

(j) the title of category 08.2.4.2 is replaced by the following:

"

08.3.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt
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	and other components to the surface of the meat followed by a period of stabilisation/maturation)
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"

(k) the title of category 08.2.4.3 is replaced by the following:

"

08.3.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)
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