

I'm not a bot































Approach The objective of this review was to critically look at the available scientific evidence that would support the hygiene legislation regarding the regulatory limit on the age restriction of meat at mincing. The following approach was taken: 1. A literature review was carried out to investigate: growth of pathogens and spoilage organisms on meat bacterial quality of carcasses bacterial growth on carcasses during storage bacterial quality of cuts bacterial growth on primals (first cuts of meat detached from the carcass during butchering) and cuts during storage bacterial quality of cuts from aged meat bacterial quality of mince bacterial growth on mince during storage microbial contamination of chill rooms predictive microbial growth modelling 2. A risk analysis of various different pathogens was carried out, which included campylobacter and salmonella. 3. A range of critical controls have been suggested based on available data. Results In 2006, this review found little scientific data to support the (then) new restrictions on the age of the meat used to make minced meat. The review found that there were no specific scientific publications that look at the safety and quality of mince produced from cuts and carcasses that have been stored for different periods of time post-slaughter. The review also found that there were no publications that show that the safety (ie pathogen levels) of mince produced from older meat is compromised or vice versa and that there is a lack of data on the storage-life of chilled meat carcasses and bone-in-cuts. The data that does exist shows that initial bacterial numbers and storage atmosphere and temperature are the main factors governing storage life. It was concluded that predicting microbial growth from surface temperature data has potential. However, current models tend to predict growth during the chilling process while measurements show either no growth or death. The authors recommend that further research is carried out to specifically look at the influence of post-slaughter storage times and conditions on the safety and quality of mince produced. Work is also required on poultry to fill the total gap in published scientific literature in this area. The specific requirements for minced meat, meat preparations and mechanically separated meat are set out in Section V, Annex III, Retained EU Regulation 853/2004: Minced Meat Minced meat Minced meat is defined in paragraph 1.13 of Annex 1 of Retained EU Regulation 853/2004 as "boned meat that has been minced into fragments and contains less than 1 % salt". The hygiene requirements for the production and handling of minced meat are set out in Section V, Annex III of the same hygiene regulation, 853/2004. The requirements for production establishments, for raw materials, for hygiene during and after production and for labelling are all provided. With regards to the raw materials which may and may not be used for producing minced meat in approved establishments: The meat must comply with the requirements for fresh meat and must derive from skeletal muscle, including adherent fatty tissues It must not derive from scrap cutting and scrap trimmings, mechanically separated meat, meat containing bone fragments or skin, meat from the head (excepting the masseters), the non-muscular part of the linea alba, the region of the carpus and tarsus, bone scrapings and the muscles of the diaphragm You may also find the following information useful: Mechanically separated meat Mechanically Separated Meat (MSM) is defined in paragraph 1.14 of Annex 1 of Retained EU Regulation 853/2004 as "the product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure". MSM cannot, be produced from the bones of cows, sheep or goats and can only be produced from specific parts of poultry and pigs. The full hygiene requirements for the production and processing of MSM are set out in section V, Annex III of Retained EU Regulation 853/2004. Read a summary of the legal requirements for the production of MSM. Meat products The specific requirements for meat products are set out in Section VI, Annex III, Retained EU Regulation 853/2004: Meat Products 'Meat products' are defined in Retained EU Regulation 853/2004 as "processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat". There are specific requirements relating to the production of meat products (which include meat pies, haggis, cooked sausages etc.) set out in food law. All meat, including minced meat and meat preparations, used to produce meat product must meet the requirements for fresh meat. However, minced meat and meat preparations used to produce meat products need not satisfy other specific requirements of Section V. Download our 'Fast Facts' sheet on Nitrates and Nitrites in processed meats.

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