



The Coordinating Board for the Determination of Water in Poultry Meat

Annual report 2011

*Institute for Reference Materials and Measurements (IRMM)
Geel, Belgium*



Tasks accomplished in 2011

- **2011 April 04.** Expert group meeting in Brussels. Presentation of ISAMM
- **2011 Mai 25.** Meeting of the Evaluation Committee for tender physiological water content in poultry in Brussels
- **2011 June 10.** Evaluation Committee: Evaluation of offers (FR, NL, UK) in Brussels
- Collection of the 2010 control data mandatory provided by the NRLs, **23 data sets** received from AU, BE, BG, CY, CZ, DE, DK, EE, ES, FI, FR, HU, IT, LT, LV, MT, NL, PL, RO, SE, SI, SK and UK. No data from **EL, IE, PT** and **LU**
- **2011 Oct. 05.** Evaluation Committee: Evaluation of offers in Brussels
- **2011 Oct. 12. - 14.** Special Expert Group meeting in Bologna, Italy. Presentation of ICQRF (Control authority for Quality Protection and Fraud Repression for Agricultural Food) 30 offices, 6 laboratories all over Italy, staff 850. Controls cover wine, olive and seed oils, dairy products, meat, fertilisers, feed and seed. Visit of Gruppo Veronesi AiA and a competitor Amadori. Abattoir, production of preparations, farming, feed production
- **2011 Dec. 14.** Kick-off meeting for the study “Physiological water content in chicken”
- **2011 Dec. 15.** Presentation of the Annual Report at the Management Committee meeting in Brussels



The Coordinating Board

Chairperson: 1EC-JRC-IRMM

Representatives: 1 DG AGRI, 3 NRLs (AU, DE, NL)

The Expert Group

Representatives: 24 NRLs

(BG, CY, CZ, DK, EE, EL, ES, FI, FR, HU, IE, IT,
LT, LU, LV, MT, NL, PL, PT, RO, SE, SI, SK, UK)



Sample ID Nr.	Producer ID Nr.	Chilling Method	Annex VI (*) Drip Loss (***) %	Annex VI (*) Drip Loss Limit %	Annex VII (*) Weight [g] (**)	Annex VII (*) Water (W _A) [g]	Annex VII (*) Protein (RP _A) [g]	Annex VII (*) Water limit (W _g) [g]	Over limit X	Action
11270_1	PL24611102 WE	A	-	-	9373	6336	1584	6076		
11832_1	PL24611102 WE	A	-	-	10633	7549	2073	7847		
12859_1	SK 106 ES	A	-	-	9968	6738	1874	7140		
15201_1	CZ 993	A	-	-	9023	6009	1633	6244		
2117_2	PL30053903 WE	A	-	-	9366	6349	1701	6503		
3369_2	CZ	A	-	-	11729	7738	2083	7645		
3676_2	CZ	IM	-	-	9134	6024	1519	6011		
6789_2	PL30053903 WE	AS	-	-	11200	7406	1876	7392		
7426_2	PL	IM	-	-	15582	10353	2492	10073	X	returning goods
7709_2	CZ	A	-	-	11116	7399	1946	7403		

(*) Annexes to Regulation (EC) No 543/2008

(**) Weight – average weight of 7 carcasses [g]

(***) Drip Loss – average water loss in % 20 carcasses



Czech Republic Control data for chicken cuts from 1.1.2010 – 31.12.2010

Sample ID Nr.	Species (*) Type of cuts	Producer ID Nr.	Chilling Method (**)	Water (W _A) %	Protein (RP _A) %	Ratio Water/Protein	Limit from Regulation	Over limit	Action
5374_1	chicken breast	CZ 53770293	A	74.3	16.9	3.07	3.40		
8907_1	chicken breast	PL24640601 WE	A	74.9	23.8	3.14	3.40		
11436_1	chicken leg	DE EZG 214 EG	A	67.7	17.5	3.81	4.05		
11665_1	chicken breast	PL24640601 WE	A	75.3	24.1	3.12	3.40		
11809_1	chicken breast	PL30183903 WE	A	73.7	23.6	3.12	3.40		
12081_1	turkey breast	CZ 3655	A	73.9	24.8	2.98	3.40		
12277_1	chicken breast	PL24174302 WE	A	74.9	22.5	3.33	3.40		
12278_1	chicken quarts	CZ 21820058	A	62.1	15.2	4.09	4.05		
12712_1	chicken leg	PL24153902 WE	A	64.4	15.6	4.14	4.05	X	
12711_1	chicken breast	PL26044301 WE	A	74.5	23.5	3.17	3.40		
12713_1	chicken breast	PL24100302 WE	A	74.5	23.4	3.19	3.40		
12849_1	chicken breast	PL30214303 WE	A	74.4	23.4	3.17	3.40		
15613_1	chicken breast	PL02080302 WE	A	76.9	20.7	3.71	3.40	X	
15906_1	chicken quarts	CZ 993	A	60.4	15.9	3.81	4.05		
15987_1	chicken breast	PL02080302 WE	A	76.5	21.0	3.65	3.40	X	
471_2	turkey breast	CZ	A	74.3	24.1	3.09	3.40		
472_2	turkey things	CZ	A	74.1	19.3	3.84	3.95		
3951_2	chicken legs	CZ	A	71.8	16.5	4.35	4.30		
4240_2	chicken legs	PL6110101165 WE	A	65.7	16.1	4.08	4.05		
7296_2	chicken breast	PL30053902 WE	A	75.4	21.6	3.49	3.40	X	
7297_2	chicken quarts	PL30053903 WE	A	64.4	14.8	4.36	4.30	X	
7398_2	turkey things	PL30210501 WE	A	66.1	14.7	3.72	3.95		
7410_2	chicken breast	PL16093901 WE	A	73.8	22.5	3.28	3.40		
7411_2	chicken breast	PL	A	74.9	21.6	3.46	3.40	X	



Sample ID. Nr.	Spezies-Typ of cuts	Producer ID Nr.	Chilling Method	Water (WA) %	Protein (RPA) %	Ratio Water/Protein	Over Limit (Yes/No)	Action
GH00109	Chicken Breast Filet, without skin	DE NW_EV 209 EG	Air chilling	75.05	20.53	3.66	Yes	Complaint
GH00113	Chicken Breast Filet, with skin	FR 53.121.001 CE	Air chilling	70.36	20.78	3.39	No	No Complaint
GH00110	Chicken Breast Filet, without skin	DE EV 761 EG	Air chilling	75.09	22.97	3.27	No	No Complaint
GH00115	Chicken legs	SI 71 ES	Air chilling	66.43	16.31	4.07	No	No Complaint
GH00114	Chicken legs	AT ST-303 EG	Air chilling	66.17	18.1	3.66	No	No Complaint
GH00112	Chicken Breast Filet, without skin	AT 61896 EG	Air chilling	75.05	22.84	3.29	No	No Complaint
GH00111	Chicken legs	AT 61896 EG	Air chilling	67.12	16.77	4	No	No Complaint
GH00108	Chicken legs with a portion of the back	DE EZG 253 EG	Air spray chilling	68.05	16.06	4.24	No	No Complaint
GH00107	Chicken thighs	DE EZG 253 EG	Air spray chilling	67.76	16.02	4.23	No	No Complaint



Problems to tackle in 2012

- **Conducting the study on physiological water content in chicken breast filets and legs.**
- **A steering committee will guide the study throughout 2011.**
- **Validation of an analytical method to distinguish between thawed and fresh poultry meat for amending Commission Regulation (EEC) No 543/2008.**
- **The expert group will discuss the consequences of the outcome of the study.**



Tasks 2012

- **Meeting of the Coordinating Board**
- **Organisation of an Expert Group meeting in Brussels, April 2012**
- **Organisation of an Expert Group meeting in the Netherlands, October 2012**
- **Collection of control data sets for 2011**
- **4 Meetings of the steering committee**
- **Annual Report**