All the Member States were present, except Malta.


The Commission presented to the Member States a proposal which constitutes the regulatory text including all permanent measures, i.e. the implementing measures, the derogation on traditional products and the amendments to the basic hygiene Regulations Nos 852/2004, 853/2004, 854/2004 and 882/2004. MS were asked to make further comments and suggestions for amendments.

The Commission asked the MS to express their final position on three issues:
- the calcium content of mechanically separated meat (MSM) (annex IV):
  16 MS agreed with option 1: the calcium content of MSM cannot exceed 0,1% of fresh product; 8 MS were for option 2: that percentage cannot exceed 0,1% of porcine carcases and 0,05% of poultry and lagomorphs.
- Only France insisted on keeping the quality criterion of minced meat in the hygiene package.
- All MS agreed that fish from the Gempylidae family can only be traded packaged and appropriately labelled.

The purpose of the associated technical document is to provide technical specifications in order to harmonise and codify the presentation of lists of approved food establishments to be made available to all Member States and to the public.

Food operators and the competent authorities are granted a transitional period to allow a smooth transition to the full implementation of the new rules and procedures entailed by the entry into force of the hygiene Regulations. That period is fixed to a maximum of 4 years, to be shortened where justified. With regard to Article 7 (Food chain information), the Commission foresees intermediary deadlines in order to ensure a progressive but definite implementation of all requirements by the end of 2009. With regard to Article 4 (Wrapping, packaging and labelling materials bearing pre-printed health or identification marks) the Commission agrees with many Member States to harmonise the transitional period to 2 years.


This proposal provides for measures to be put in place to prevent human disease caused by the consumption of meat infested with Trichinella. Domestic wine meat has to be sampled and examined for Trichinella by means of specific detection methods. Positive samples are forwarded to the national reference laboratory and a contingency plan has to be prepared by the competent authority. Holdings are officially recognised as Trichinella-free provided specific conditions are met. The results of regular monitoring of domestic swine, wild boar, horses and foxes and other indicator animals to better assess disease prevalence are to be communicated in an annual report. Since Regulation (EC) No 853/2005 does not apply to wild game directly supplied to the final consumer or to local retail establishments, it is the responsibility of the Member States to adopt national measures to mitigate the risk of Trichinella-infested wild boar meat reaching the final consumer.