

Regulation (EC) No 853/2004 of the European Parliament and of the Council
of 29 April 2004 laying down specific hygiene rules for food of animal origin

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Signature

ANNEX I

DEFINITIONS

For the purpose of this Regulation:

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1. MEAT
 - 1.1. ‘Meat’ means edible parts of the animals referred...
 - 1.2. ‘Domestic ungulates’ means domestic bovine (including Bubalus and Bison species),...
 - 1.3. ‘Poultry’ means farmed birds, including birds that are...
 - 1.4. ‘Lagomorphs’ means rabbits, hares and rodents.
 - 1.5. ‘Wild game’ means:
 - 1.6. ‘Farmed game’ means farmed ratites and farmed land...
 - 1.7. ‘Small wild game’ means wild game birds and...
 - 1.8. ‘Large wild game’ means wild land mammals living...
 - 1.9. ‘Carcase’ means the body of an animal after...
 - 1.10. ‘Fresh meat’ means meat that has not undergone...
 - 1.11. ‘Offal’ means fresh meat other than that of...
 - 1.12. ‘Viscera’ means the organs of the thoracic, abdominal...
 - 1.13. ‘Minced meat’ means boned meat that has been...
 - 1.14. ‘Mechanically separated meat’ or ‘MSM’ means...
 - 1.15. ‘Meat preparations’ means fresh meat, including meat that...
 - 1.16. ‘Slaughterhouse’ means an establishment used for slaughtering and...
 - 1.17. ‘Cutting plant’ means an establishment used for boning...
 - 1.18. ‘Game-handling establishment’ means any establishment in which game...
2. LIVE BIVALVE MOLLUSCS
 - 2.1. ‘Bivalve molluscs’ means filter-feeding lamellibranch molluscs.
 - 2.2. ‘Marine biotoxins’ means poisonous substances accumulated by bivalve...
 - 2.3. ‘Conditioning’ means the storage of live bivalve molluscs...
 - 2.4. ‘Gatherer’ means any natural or legal person who...
 - 2.5. ‘Production area’ means any sea, estuarine or lagoon...
 - 2.6. ‘Relaying area’ means any sea, estuarine or lagoon...
 - 2.7. ‘Dispatch centre’ means any on-shore or off-shore establishment...
 - 2.8. ‘Purification centre’ means an establishment with tanks fed...
 - 2.9. ‘Relaying’ means the transfer of live bivalve molluscs...
3. FISHERY PRODUCTS
 - 3.1. ‘Fishery products’ means all seawater or freshwater animals...
 - 3.2. ‘Factory vessel’ means any vessel on board which...
 - 3.3. ‘Freezer vessel’ means any vessel on board which...
 - 3.4. ‘Mechanically separated fishery product’ means any product obtained...
 - 3.5. ‘Fresh fishery products’ means unprocessed fishery products, whether...
 - 3.6. ‘Prepared fishery products’ means unprocessed fishery products that...
4. MILK
 - 4.1. ‘Raw milk’ means milk produced by the secretion...
 - 4.2. ‘Milk production holding’ means an establishment where one...
5. EGGS
 - 5.1. ‘Eggs’ means eggs in shell — other than...
 - 5.2. ‘Liquid egg’ means unprocessed egg contents after removal...
 - 5.3. ‘Cracked eggs’ means eggs with damaged shell and...
 - 5.4. ‘Packing centre’ means an establishment where eggs are...
6. FROGS' LEGS AND SNAILS
 - 6.1. ‘Frogs' legs’ means the posterior part of the...
 - 6.2. ‘Snails’ means terrestrial gastropods of the species *Helix pomatia* Linné ,...

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7. PROCESSED PRODUCTS
- 7.1. ‘ Meat products ’ means processed products resulting from the...
 - 7.2. ‘ Dairy products ’ means processed products resulting from the...
 - 7.3. ‘ Egg products ’ means processed products resulting from the...
 - 7.4. ‘ Processed fishery products ’ means processed products resulting from...
 - 7.5. ‘ Rendered animal fat ’ means fat derived from rendering...
 - 7.6. ‘ Greaves ’ means the protein-containing residue of rendering, after...
 - 7.7. ‘ Gelatine ’ means natural, soluble protein, gelling or non-gelling,...
 - 7.8. ‘ Collagen ’ means the protein-based product derived from animal...
 - 7.9. ‘ Treated stomachs, bladders and intestines ’ means stomachs, bladders...
8. OTHER DEFINITIONS
- 8.1. ‘ Products of animal origin ’ means:
 - 8.2. ‘ Wholesale market ’ means a food business that includes...

ANNEX II

REQUIREMENTS CONCERNING SEVERAL PRODUCTS OF ANIMAL ORIGIN

SECTION I:

IDENTIFICATION MARKING

- A. APPLICATION OF THE IDENTIFICATION MARK
- 1. The identification mark must be applied before the product leaves...
 - 2. However, when a product's packaging and/or wrapping is removed or...
 - 3. An identification mark is not necessary on packs of eggs...
 - 4. Food business operators must, in accordance with Article 18 of...
- B. FORM OF THE IDENTIFICATION MARK
- 5. The mark must be legible and indelible, and the characters...
 - 6. The mark must indicate the approval number of the establishment...
 - 7. When applied in an establishment located in Great Britain, the...
 - 8. When applied in an establishment located in Northern Ireland, the...
 - 9. When applied in an establishment located outside of the United...
- C. METHOD OF MARKING
- 9. The mark may, depending on the presentation of different products...
 - 10. In the case of packaging containing cut meat or offal,...
 - 11. For products of animal origin that are placed in transport...
 - 12. In the case of liquid, granulate and powdered products of...
 - 13. When products of animal origin are placed in a package...
 - 14. When the mark is applied directly to products of animal...

SECTION II:

OBJECTIVES OF HACCP-BASED PROCEDURES

- 1. Food business operators operating slaughterhouses must ensure that the procedures...
- 2. The procedures must guarantee that each animal or, where appropriate,...

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3. In the event of failure to comply with any of...

SECTION III:

FOOD CHAIN INFORMATION

1. Slaughterhouse operators must not accept animals onto the slaughterhouse premises...
2. Slaughterhouse operators must be provided with the information no less...
3. The relevant food chain information referred to in point 1...
4. However, it is not necessary for the slaughterhouse operator to...
5. Food business operators deciding to accept animals onto the slaughterhouse...
6. If any animal arrives at the slaughterhouse without food chain...
7. If the competent authority so permits and provided it does...
8. Food business operators must check passports accompanying domestic solipeds to...

SECTION IV:

REQUIREMENTS APPLICABLE TO FROZEN FOOD OF ANIMAL ORIGIN

1. For the purposes of this Section, ‘ date of production...
2. Until the stage at which a food is labelled in...
3. The appropriate form in which the information must be made...

ANNEX III

SPECIFIC REQUIREMENTS

SECTION I:

MEAT OF DOMESTIC UNGULATES

CHAPTER I:

TRANSPORT OF LIVE ANIMALS TO THE SLAUGHTERHOUSE

CHAPTER II:

REQUIREMENTS FOR SLAUGHTERHOUSES

CHAPTER III:

REQUIREMENTS FOR CUTTING PLANTS

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CHAPTER IV:

SLAUGHTER HYGIENE

CHAPTER V:

HYGIENE DURING CUTTING AND BONING

CHAPTER VI:

EMERGENCY SLAUGHTER OUTSIDE THE SLAUGHTERHOUSE

CHAPTER VII:

STORAGE AND TRANSPORT

SECTION II:

MEAT FROM POULTRY AND LAGOMORPHS

CHAPTER I:

TRANSPORT OF LIVE ANIMALS TO THE SLAUGHTERHOUSE

CHAPTER II:

REQUIREMENTS FOR SLAUGHTERHOUSES

CHAPTER III:

REQUIREMENTS FOR CUTTING PLANTS

1. Food business operators must ensure that cutting plants handling meat...
2. If the following operations are undertaken in a cutting plant:...

CHAPTER IV:

SLAUGHTER HYGIENE

CHAPTER V:

HYGIENE DURING AND AFTER CUTTING AND BONING

CHAPTER VI:

SLAUGHTER ON THE FARM

CHAPTER VII:

WATER RETENTION AGENTS

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SECTION III:

MEAT OF FARMED GAME

1. The provisions of Section I apply to the production and...
2. The provisions of Section II apply to the production and...
3. Notwithstanding points 1 and 2, food business operators may slaughter...
- 3a. By way of derogation from point 3(j), the competent authority...
- 3b. In paragraph 3a, “ region ” means that part of...
4. Food business operators may also slaughter bison on the farm...

SECTION IV:

WILD GAME MEAT

CHAPTER I:

TRAINING OF HUNTERS IN HEALTH AND HYGIENE

1. Persons who hunt wild game with a view to placing...
2. It is however enough if at least one person of...
3. The trained person could also be the gamekeeper or the...
4. Training must be provided to the satisfaction of the competent...
5. The competent authority should encourage hunters' organisations to provide such...

CHAPTER II:

HANDLING OF LARGE WILD GAME

1. After killing, large wild game must have their stomachs and...
2. The trained person must carry out an examination of the...
3. Meat of large wild game may be placed on the...
4. If no abnormal characteristics are found during the examination referred...
5. Chilling must begin within a reasonable period of time after...
6. During transport to the game-handling establishment, heaping must be avoided....
7. Large wild game delivered to a game-handling establishment must be...
8. In addition, unskinned large wild game:

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9. The rules laid down in Section I, Chapter V, apply...

CHAPTER III:

HANDLING OF SMALL WILD GAME

1. The trained person must carry out an examination to identify...
2. If abnormal characteristics are found during the examination, abnormal behaviour...
3. Meat of small wild game may be placed on the...
4. Chilling must begin within a reasonable period of time of...
5. Evisceration must be carried out, or completed, without undue delay...
6. Small wild game delivered to a game-handling establishment must be...
7. The rules laid down in Section II, Chapter V, apply...

SECTION V:

MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY SEPARATED MEAT (MSM)

CHAPTER I:

REQUIREMENTS FOR PRODUCTION ESTABLISHMENTS

CHAPTER II:

REQUIREMENTS FOR RAW MATERIAL

CHAPTER III:

HYGIENE DURING AND AFTER PRODUCTION

CHAPTER IV:

LABELLING

1. In addition to the requirements of Directive 2000/13/EC , food...
2. Packages intended for supply to the final consumer containing minced...

SECTION VI:

MEAT PRODUCTS

1. Food business operators must ensure that the following items are...
2. All meat, including minced meat and meat preparations, used to...

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SECTION VII:

LIVE BIVALVE MOLLUSCS

1. This Section applies to live bivalve molluscs. With the exception...
2. Chapters I to VIII apply to animals harvested from production...
3. Chapters V, VI, VIII and IX, and point 3 of...
4. The requirements of this Section supplement those laid down in...

CHAPTER I:

GENERAL REQUIREMENTS FOR THE PLACING ON THE MARKET OF LIVE BIVALVE MOLLUSCS

1. Live bivalve molluscs may not be placed on the market...
2. Food business operators may accept batches of live bivalve molluscs...
3. Whenever a food business operator moves a batch of live...
4. The registration document must be in English or in English...
5. Food business operators sending batches of live bivalve molluscs must...
6. Food business operators must keep a copy of the registration...
7. However, if:

CHAPTER II:

HYGIENE REQUIREMENTS FOR THE PRODUCTION AND HARVESTING OF LIVE BIVALVE MOLLUSCS

- A. REQUIREMENTS FOR PRODUCTION AREAS
 1. Gatherers may only harvest live bivalve molluscs from production areas...
 2. Food business operators may place live bivalve molluscs collected from...
 3. Food business operators may place live bivalve molluscs collected from...
 4. Food business operators may place live bivalve molluscs collected from...
 5. After purification or relaying, live bivalve molluscs from class B...
 6. Food business operators must not produce live bivalve molluscs in,...
- B. REQUIREMENTS FOR HARVESTING AND HANDLING FOLLOWING HARVESTING
- C. REQUIREMENTS FOR RELAYING LIVE BIVALVE MOLLUSCS

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CHAPTER III:

STRUCTURAL REQUIREMENTS FOR DISPATCH AND PURIFICATION CENTRES

1. The location of premises on land must not be subject...
2. Tanks and water storage containers must meet the following requirements:...
3. In addition, in purification centres, purification tanks must be suitable...

CHAPTER IV:

HYGIENE REQUIREMENTS FOR PURIFICATION AND DISPATCH CENTRES

- A. REQUIREMENTS FOR PURIFICATION CENTRES
- B. REQUIREMENTS FOR DISPATCH CENTRES

CHAPTER V:

HEALTH STANDARDS FOR LIVE BIVALVE MOLLUSCS

CHAPTER VI:

WRAPPING AND PACKAGING OF LIVE BIVALVE MOLLUSCS

1. Oysters must be wrapped or packaged with the concave shell...
2. All packages of live bivalve molluscs leaving dispatch centres or...

CHAPTER VII:

IDENTIFICATION MARKING AND LABELLING

1. The label, including the identification mark, must be waterproof.
2. In addition to the general requirements for identification marks contained...
3. The retailer must keep the label attached to the packaging...

CHAPTER VIII:

OTHER REQUIREMENTS

1. Food business operators storing and transporting live bivalve molluscs must...
2. Live bivalve molluscs must not be re-immersed in, or sprayed...

CHAPTER IX:

SPECIFIC REQUIREMENTS FOR PECTINIDAE, MARINE GASTROPODS AND ECHINODERMS WHICH ARE NOT FILTER FEEDERS HARVESTED OUTSIDE CLASSIFIED PRODUCTION AREAS

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SECTION VIII:

FISHERY PRODUCTS

1. This Section does not apply to bivalve molluscs, echinoderms, tunicates...
2. Chapter III, Parts A, C and D, Chapter IV, Part...
3. The requirements of this Section supplement those laid down in...
4. In relation to fishery products:

CHAPTER I:

REQUIREMENTS FOR VESSELS

I. STRUCTURAL AND EQUIPMENT REQUIREMENTS

- A. Requirements for all vessels
 1. Vessels must be designed and constructed so as not to...
 2. Surfaces with which fishery products come into contact must be...
 3. Equipment and material used for working on fishery products must...
 4. When vessels have a water intake for water used with...
- B. Requirements for vessels designed and equipped to preserve fresh fishery...
 1. Vessels designed and equipped to preserve fishery products for more...
 2. Holds must be separated from the engine compartments and from...
 3. In vessels equipped for chilling fishery products in cooled clean...
- C. Requirements for freezer vessels
- D. Requirements for factory vessels
 1. Factory vessels must have at least:
 2. However, factory vessels on board which crustaceans and molluscs are...
 3. Factory vessels that freeze fishery products must have equipment meeting...

II. HYGIENE REQUIREMENTS

1. When in use, the parts of vessels or containers set...
2. As soon as possible after they are taken on board,...
3. Fishery products must be handled and stored so as to...
4. Fishery products other than those kept alive must undergo chilling...
5.
6. Where fish are headed and/or gutted on board, such operations...
7. Where freezing in brine of whole fish intended for canning...

CHAPTER II:

REQUIREMENTS DURING AND AFTER LANDING

1. Food business operators responsible for the unloading and landing of...
2. Food business operators responsible for auction and wholesale markets or...
3. When chilling was not possible on board the vessel, fresh...

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4. Food business operators must cooperate with relevant competent authorities so...

CHAPTER III:

REQUIREMENTS FOR ESTABLISHMENTS, INCLUDING VESSELS, HANDLING FISHERY PRODUCTS

- A. REQUIREMENTS FOR FRESH FISHERY PRODUCTS
1. Where chilled, unpackaged products are not distributed, dispatched, prepared or...
 2. Operations such as heading and gutting must be carried out...
 3. Operations such as filleting and cutting must be carried out...
 4. Containers used for the dispatch or storage of unpackaged prepared...
 5. Whole and gutted fresh fishery products may be transported and...
- B. REQUIREMENTS FOR FROZEN PRODUCTS
- C. REQUIREMENTS FOR MECHANICALLY SEPARATED FISHERY PRODUCTS
- D. REQUIREMENTS CONCERNING PARASITES
- E. REQUIREMENTS FOR FISH OIL FOR HUMAN CONSUMPTION

CHAPTER IV:

REQUIREMENTS FOR CERTAIN PROCESSED FISHERY PRODUCTS

- A. REQUIREMENTS FOR COOKING OF CRUSTACEANS AND MOLLUSCS
1. Rapid cooling must follow cooking. If no other method of...
 2. Shelling or shucking must be carried out hygienically, avoiding contamination...
 3. After shelling or shucking, cooked products must be frozen immediately,...
- B. REQUIREMENTS FOR FISH OIL INTENDED FOR HUMAN CONSUMPTION
1. Raw materials used in the preparation of fish oil for...
 2. The production process for fish oil must ensure that all...
 3. Provided that the raw materials and the production process comply...
 4. Pending the establishment of specific Community legislation food business operators...

CHAPTER V:

HEALTH STANDARDS FOR FISHERY PRODUCTS

- A. ORGANOLEPTIC PROPERTIES OF FISHERY PRODUCTS
- B. HISTAMINE
- C. TOTAL VOLATILE NITROGEN
- D. PARASITES
- E. TOXINS HARMFUL TO HUMAN HEALTH

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1. Fishery products derived from poisonous fish of the following families...
2. Fishery products containing biotoxins such as ciguatoxin or muscle-paralysing toxins...

CHAPTER VI:

WRAPPING AND PACKAGING OF FISHERY PRODUCTS

1. Receptacles in which fresh fishery products are kept under ice...
2. Frozen blocks prepared on board vessels must be adequately wrapped...
3. When fishery products are wrapped on board fishing vessels, food...

CHAPTER VII:

STORAGE OF FISHERY PRODUCTS

CHAPTER VIII:

TRANSPORT OF FISHERY PRODUCTS

SECTION IX:

RAW MILK, COLOSTRUM, DAIRY PRODUCTS AND COLOSTRUM-BASED PRODUCTS

CHAPTER I:

RAW MILK AND COLOSTRUM — PRIMARY PRODUCTION

- I. HEALTH REQUIREMENTS FOR RAW MILK AND COLOSTRUM PRODUCTION
 1. Raw milk and colostrum must come from animals:
 2. In particular, as regards brucellosis, raw milk and colostrum must...
 3. However, raw milk from animals that does not meet the...
 4. Raw milk and colostrum from any animal not complying with...
 5. The isolation of animals that are infected, or suspected of...
- II. HYGIENE ON MILK AND COLOSTRUM PRODUCTION HOLDINGS
 - A. Requirements for premises and equipment
 1. Milking equipment and premises where milk and colostrum are stored,...
 2. Premises for the storage of milk and colostrum must be...
 3. Surfaces of equipment that are intended to come into contact...
 4. After use, such surfaces must be cleaned and, where necessary,...
 - B. Hygiene during milking, collection and transport
 1. Milking must be carried out hygienically, ensuring in particular:
 2. Immediately after milking, milk and colostrum must be held in...
 3. During transport the cold chain must be maintained and, on...
 4. Food business operators need not comply with the temperature requirements...
 - C. Staff hygiene

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1. Persons performing milking and/or handling raw milk and colostrum must...
2. Persons performing milking must maintain a high degree of personal...

III. CRITERIA FOR RAW MILK AND COLOSTRUM

- 1.
2. A representative number of samples of raw milk and colostrum...
3. Food business operators must initiate procedures to ensure that raw...
4. Without prejudice to Directive 96/23/EC, food business operators must initiate...
5. When raw milk fails to comply with point 3 or...

CHAPTER II:

REQUIREMENTS CONCERNING DAIRY AND COLOSTRUM-BASED PRODUCTS

I. TEMPERATURE REQUIREMENTS

1. Food business operators must ensure that, upon acceptance at a...
2. However, food business operators may keep milk and colostrum at...

II. REQUIREMENTS FOR HEAT TREATMENT

1. When raw milk, colostrum, dairy or colostrum-based products undergo heat...
2. When considering whether to subject raw milk and colostrum to...

III. CRITERIA FOR RAW COWS' MILK

1. Food business operators manufacturing dairy products must initiate procedures to...
2. When milk fails to meet the criteria laid down in...

CHAPTER III:

WRAPPING AND PACKAGING

CHAPTER IV:

LABELLING

1. In addition to the requirements of Regulation (EU) No. 1169/2011,...
2. The requirements of paragraph 1 apply to products destined for...

CHAPTER V:

IDENTIFICATION MARKING

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SECTION X:

EGGS AND EGG PRODUCTS

CHAPTER I:

EGGS

1. At the producer's premises, and until sale to the consumer,...
2. Eggs must be stored and transported until sale to the...
3. Eggs must be delivered to the consumer within a maximum...

CHAPTER II:

EGG PRODUCTS

- I. REQUIREMENTS FOR ESTABLISHMENTS
- II. RAW MATERIALS FOR THE MANUFACTURE OF EGG PRODUCTS
- III. SPECIAL HYGIENE REQUIREMENTS FOR THE MANUFACTURE OF EGG PRODUCTS
- IV. ANALYTICAL SPECIFICATIONS
 1. The concentration of 3-OH-butyric acid must not exceed 10 mg/kg in...
 2. The lactic acid content of raw material used to manufacture...
 3. The quantity of eggshell remains, egg membranes and any other...
- V. LABELLING AND IDENTIFICATION MARKING
 1. In addition to the general requirements for identification marking laid...
 2. In the case of liquid egg, the label referred to...

SECTION XI:

FROGS' LEGS AND SNAILS

SECTION XII:

RENDERED ANIMAL FATS AND GREAVES

CHAPTER I:

REQUIREMENTS APPLICABLE TO ESTABLISHMENTS COLLECTING OR PROCESSING RAW MATERIALS

CHAPTER II:

HYGIENE REQUIREMENTS FOR THE PREPARATION OF RENDERED ANIMAL FAT AND GREAVES

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SECTION XIII:

TREATED STOMACHS, BLADDERS AND INTESTINES

SECTION XIV:

GELATINE

1. Food business operators manufacturing gelatine must ensure compliance with the...
2. For the purpose of this section, ‘ tanning ’ means...

CHAPTER I:

REQUIREMENTS FOR RAW MATERIALS

1. For the production of gelatine intended for use in food,...
2. The use of hides and skins is prohibited if they...
3. Raw materials listed in point 1(a) to (e) must derive...
4. Raw materials that have not undergone any preserving treatment other...
5. Collection centres and tanneries may also supply raw material for...

CHAPTER II:

TRANSPORT AND STORAGE OF RAW MATERIALS

1. In place of the identification mark provided for in Annex...
2. Raw materials must be transported and stored chilled or frozen...
3. After the veterinary checks provided for in Directive 97/78/EC, and...

CHAPTER III:

REQUIREMENTS FOR THE MANUFACTURE OF GELATINE

1. The production process for gelatine must ensure that:
2. A food business operator may produce and store both gelatine...

CHAPTER IV:

REQUIREMENTS FOR FINISHED PRODUCTS

CHAPTER V:

LABELLING

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SECTION XV:

COLLAGEN

1. Food business operators manufacturing collagen must ensure compliance with the...
2. For the purpose of this section, ‘ tanning ’ means...

CHAPTER I:

REQUIREMENTS FOR RAW MATERIALS

1. For the production of collagen intended for use in food,...
2. The use of hides and skins is prohibited if they...
3. Raw materials listed in point 1(a) to (d) must derive...
4. Raw materials that have not undergone any preserving treatment other...
5. Collection centres and tanneries may also supply raw material for...

CHAPTER II:

TRANSPORT AND STORAGE OF RAW MATERIALS

1. In place of the identification mark provided for in Annex...
2. Raw materials must be transported and stored chilled or frozen...
3. After the veterinary checks provided for in Directive 97/78/EC, and...

CHAPTER III:

REQUIREMENTS FOR THE MANUFACTURE OF COLLAGEN

1. The production process for collagen must ensure that:
2. After having been subjected to the process referred to in...
3. A food business operator may produce and store both collagen...

CHAPTER IV:

REQUIREMENTS FOR FINISHED PRODUCTS

CHAPTER V:

LABELLING

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SECTION XVI:

HIGHLY REFINED CHONDROITIN SULPHATE, HYALURONIC ACID, OTHER HYDROLYSED CARTILAGE PRODUCTS, CHITOSAN, GLUCOSAMINE, RENNET, ISINGLASS AND AMINO ACIDS

Appendix to ANNEX III

MODEL DOCUMENT TO ACCOMPANY RAW MATERIAL DESTINED FOR THE PRODUCTION...

- I. Identification of raw material
- II. Origin of raw material
- III. Destination of raw material
- IV. Means of transport: ...

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- (1) [^{XI}OJ C 365 E, 19.12.2000, p. 58.]
- (2) [^{XI}OJ C 155, 29.5.2001, p. 39.]
- (3) [^{XI}Opinion of the European Parliament of 15 May 2002 (OJ C 180 E, 31.7.2003, p. 288), Council Common Position of 27 October 2003 (OJ C 48 E, 24.2.2004, p. 23), Position of the European Parliament of 30 March 2004 (not yet published in the Official Journal) and Council Decision of 16 April 2004.]
- (4) [^{XI}See page 3 of this Official Journal.]
- (5) [^{XI}Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1). Regulation as amended by Regulation (EC) No 1642/2003 (OJ L 245, 29.9.2003, p. 4).]
- (6) [^{XI}OJ L 371, 31.12.1994, p. 36.]
- (7) [^{XI}OJ L 53, 9.3.1995, p. 31.]
- (8) [^{XI}OJ L 105 9.5.1995, p. 40.]
- (9) [^{XI}OJ L 105, 9.5.1995, p. 44.]
- (10) [^{XI}OJ L 109, 16.5.1995, p. 44.]
- (11) [^{XI}OJ L 243, 11.10.1995, p. 21.]
- (12) [^{XI}OJ L 243, 11.10.1995, p. 25.]
- (13) [^{XI}OJ L 243, 11.10.1995, p. 29.]
- (14) [^{XI}OJ L 325, 12.12.2003, p. 1.]
- (15) [^{XI}OJ L 157, 30.4.2004, p. 33.]
- (16) [^{XI}OJ L 168, 2.7.1994, p. 34.]
- (17) [^{XI}Council Directive 92/118/EEC of 17 December 1992 laying down animal health and public health requirements governing trade in and imports into the Community of products not subject to the said requirements laid down in specific Community rules referred to in Annex A (I) to Directive 89/662/EEC and, as regards pathogens, to Directive 90/425/EEC (OJ L 62, 15.3.1993, p. 49). Directive as last amended by Commission Regulation (EC) No 445/2004 (OJ L 72, 11.3.2004, p. 60).]
- (18) [^{XI}OJ L 184, 17.7.1999, p. 23.]

Editorial Information

- X1** Substituted by [Corrigendum to Regulation \(EC\) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin \(Official Journal of the European Union L 139 of 30 April 2004\)](#).

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