Commission Regulation (EC) No 1162/2009 of 30 November 2009 laying down transitional measures for the implementation of Regulations (EC) No 853/2004, (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council (Text with EEA relevance) (repealed)

## CHAPTER II

# TRANSITIONAL MEASURES FOR THE IMPLEMENTATION OF REGULATION (EC) No 853/2004

#### Article 4

# Composition criteria and labelling requirements for minced meat

By way of derogation from the requirements laid down in Chapter II(1) of Section V of Annex III to Regulation (EC) No 853/2004, the food business operator must check the raw materials entering the establishment to ensure compliance with the name of the product in the table below in respect of the final product.

## *TABLE*

Composition criteria checked on the basis of a daily average

	Fat content	Connective tissue: meat protein ratio
lean minced meat	≤ 7 %	≤ 12
minced pure beef	≤ 20 %	≤ 15
minced meat containing pigmeat	≤ 30 %	≤ 18
minced meat of other species	≤ 25 %	≤ 15

- 2 By way of derogation from the requirements laid down in Chapter IV of Section V of Annex III to Regulation (EC) No 853/2004, the labelling must also display the following words:
- 'percentage of fat under...',
- 'connective tissue: meat protein ratio under...'.
- The Member States may allow the placing on their national market of minced meat which does not comply with these criteria under a national mark that cannot be confused with the marks provided for in Article 5(1) of Regulation (EC) No 853/2004.