

Common organisation of agricultural markets (CMO): marketing standards for poultrymeat

2008/0108(CNS) - 19/10/2009 - Final act

PURPOSE: to amend the definition of “poultrymeat” and amend certain provisions on marketing standards in Regulation (EC) No 1234/2007 establishing a common organisation of agricultural markets as regards the marketing standards for poultrymeat.

LEGISLATIVE ACT: Council Regulation (EC) No 1047/2009 of 19 October 2009 amending Regulation (EC) No 1234/2007 establishing a common organisation of agricultural markets as regards the marketing standards for poultrymeat.

CONTENT: the Council adopted by qualified majority, with the United Kingdom delegation voting against, the regulation modifying the current marketing standards for poultry meat. The Council took note of the statement made by the United Kingdom delegation and agreed to have it entered in the minutes of the meeting.

The regulation in question aims at extending the scope of the current marketing standards for poultry meat to poultry meat preparations and products.

The principle behind the existing definition of fresh poultry meat is extended to fresh poultry meat preparation: a fresh poultry meat preparation can only be obtained from fresh poultry meat, i.e. which has never been frozen before.

In the interests of simplification, the regulation also provides for the deletion of the subdivision of Class A into A1 and A2 and the subdivisions of frozen poultrymeat in the weight categories provided for in Regulation (EC) No. 1234/2007, because these are not widely used in practice.

The following are the main changes incorporated in the amending regulation:

- **"fresh poultrymeat"** means poultrymeat which has not been stiffened at any time by the cooling process prior to being kept at a temperature not below – 2 °C and not higher than + 4 °C. However, Member States may lay down slightly different temperature requirements for the minimum length of time necessary for the cutting and handling of fresh poultrymeat performed in retail shops or in premises adjacent to sales points, where the cutting and handling are performed solely for the purpose of supplying the consumer directly on the spot ; and
- **"frozen poultrymeat"** means poultrymeat which must be frozen as soon as possible within the constraints of normal slaughtering procedures and is to be kept at a temperature no higher than – 12 °C at any time.

ENTRY INTO FORCE: 13/11/2009.

APPLICATION: from 01/05/2010.