



# Amended hygiene rules for food of animal origin

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<u>Draft</u> Commission Delegated Regulation concerning specific hygiene rules for emergency slaughter of domestic ungulates, for tuna frozen in brine and for highly refined products

Draft Annex

## What is changing and why?

The European Union (EU) proposes changes to certain rules on the hygiene of foods of animal origin.

#### Frozen tuna in brine

- Vessels must be equipped so that the temperature of brine can be continuously monitored on board and onshore.
- Operators must put in place a validation plan regarding the freezing capacity of vessels and the continuous monitoring of temperature requirements. Competent authorities must put in place measures to control the effectiveness of the plan.
- Whole tuna in brine must meet new conditions including the maximum duration of freezing or cooling processes to reach certain temperatures, salt concentrations, and temperature measuring instruments.

#### Meat from emergency slaughter

The declaration by the food business operator that should accompany meat from domestic ungulates to the slaughterhouse after emergency slaughter is replaced by a reference to the food chain information required by Regulation 853/2004, for the sake of clarification.

#### **Highly refined products**

- Inclusion of insects as a raw material for food additives.
- Inclusion of a new process to extract vitamin D3 from wool grease (heat treatment of at least 135°C for at least 90 min).

#### **Actions**

The World Trade Organization consultation on this proposal (<u>G/SPS/N/EU/844</u>) closed on 24 May 2025; the EU's <u>Have your say</u> consultation closed on 23 April 2025.







### **Timeline**

The Regulation is expected to be adopted in approximately the fourth quarter of 2025.

For more information see the <u>full record</u> on the AGRINFO website – where you can also view the latest <u>AGRINFO Update</u> newsletters and <u>search</u> the database.

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