

## **Answers from FVE**

Please find inserted comments from FVE in yellow

# **SUMMARY OF STAKEHOLDERS' PROPOSALS FOR CODECISION AND COMITOLOGY**

**1 August 2007**

## Regulation (EC) No 852/2004

**Table 1a**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Article 1 h)	it is important, for ready to eat foods, to be protected from cross-contamination from raw food	UECBV	Y		
Article 2.1 f)	Amend definition according to Codex definition: " <i>any biological or chemical agent, foreign matter, or other substances <b>not intentionally</b> added to food which may compromise food safety or suitability.</i> "	UECBV	Y		
Article 5	Requests that the same facilitation measures adopted for small businesses should be extended to small units operated by Contract Catering companies	FERCO	Y		
Article 6	Registration: stipulate that "a vending machine is not an establishment"	EVA	Y		It must be clear that companies should be considered as the establishment.

**Table 1b**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex I, Part A, III, point 8 f)	Add: (f) the animal health status of the holding; (g) the animals' health status (h) relevant reports about previous <i>ante-</i> and <i>post-mortem</i> inspections of animals from that holding, including in particular reports from the official veterinarian; (i) the name and address of the private veterinarian normally attending the holding.	UECBV	Y		
Annex II, Chapter IV, points 2, 3, 4	Inconsistency with regard to authorisation to transport foodstuffs in containers used for feedstuffs	COPA-COGECA	Y		clarify
Annex II, Chapter IV, point 3	Clarification requested for "different foodstuffs"	UECBV	Y		
Annex II, Chapter IV	State clearly: Dedicated food transport for products fit for human consumption, regardless the destination, should be obligatory	EFPPRA	Y		

## Regulation (EC) No 853/2004

**Table 2a**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Article 1, point 3 d)	Do <b>not</b> extend to poultry and rabbit meat in <b>processed form</b>	CIBC	Y		Leads to unfair competition
Article 1, point 5 a)	Amend retail: ..."shall not apply to retail. However, premises adjacent to points of retail trade which carry out the activities described in the present regulation, notably cutting, storage, transport and maturation of meat, are included in its scope.	UECBV	Y		Suppress point 5 b) and c)
Article 1, point 5, b) i)	Temperature requirements from Annex III should also in the future not be extended to the retail sector	CIBC	Y		
Article 1, point 5, b) ii)	Do <b>not</b> harmonise "marginal, localised and restricted activity"	CIBC	Y		subsidiarity principle enables MS to act in accordance with their national situation.
Article 1, point 5, c)	Amend to ensure that premises adjacent to the point of sale which carry out activities such as processing, cutting and slicing of meat (products) are not excluded from the scope	Clitravi	Y		These establishments often carry out activities in high quantities
Article 3, point 2	Add: clarification for "preserving process"	AVEC	Y		FBO can use other preserving treatments or processes approved in accordance with the procedure referred to in Article 12(2).
Article 4, point 2 c)	Lack of harmonisation in the interpretation of this Article	ECSLA	Y		Unfair competition

**Table 2b**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Article 5, point 4	Add: 4. Food business operators may apply only their own identification mark. The use of another identification would be considered as a fraud.	UECBV	Y		
Annex I, 1.14	Definition of MSM	AVEC, Clitravi	Y		To differentiate between the two different types of MSM
Annex I, 1.1 and 1.11 and 8.1	Blood is defined as meat and as offal and as a product of animal origin	EAPA	Y		Annex III, Section I, Chapter VII: store meat at 7°C and offal at 3°C; EAPA requests to collect and store blood at 7°C (as for milk)
Annex I, 8.3	Introduce a definition for cold store	ECSLA	Y		For the definition see annex 6
Annex I, 8.4	A collector or a collection centre means premises collecting and treating by e.g. chilling, freezing or salting certain raw materials intended to be used for the production of foods.	GME (CEFIC)	Y		Introduce a definition for a collection centre
Annex II, Section III, point 3 h)	"Normally attending" should be defined	FVE	Y		Same applies to: Annex I, Section II, Chapter I, para 2 (b) of 854/2004
Annex II, Section III, point 5	Replace "evaluating" by "checking"	UECBV		N	<b>THEY NEED TO DRAW CONCLUSIONS AND ACT ACCORDINGLY, NOT JUST "CHECK"</b>
Annex II, Section III, point 7	Amend: 7. If the competent authority so permits, food chain information <b>is available before slaughter</b> , in the case of: (b) domestic <b>bovine, ovine, caprine, swine animals and</b> solipeds; Replace "evaluate" by "check"	UECBV, CIBC, COPA-COGECA	Y		CIBC: it is enough for the documents to accompany the animals  <b>SEE ABOVE!</b>



**Table 2c**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex II, Section III, point 7	Inspection at random of poultry on the farm	AVEC	Y		If FCI is delivered, there is no need for an official inspection of the poultry on the farm every time
Annex III, Section I, Chapter II, point 2 b)	The cleaning of stomachs and intestines may take place in another plant as long as all necessary measures are taken to avoid any cross contamination and that the handling, transport and storage are done in an hygienic manner	UECBV		N	
Annex III, Section I, Chapter II, point 2 c) iv)	"handling <b>cleaned intestines</b> and tripe".	UECBV	Y		Guts is not a word used in general in the legislation. To use it, there would be a need for a definition. Replacing it by "intestines" would be more consistent with annex III, section I, chapter IV point 18.
Annex III, Section I, Chapter II, point 2 d)	Amend: (d) have installations that <b>are designed and constructed so as to avoid</b> contact between the meat and the floor, walls and fixtures;	UECBV	Y		Occasional contact with doors, walls and even floors may be unavoidable.
Annex III, Section I, Chapter II, point 3 and Chapter III, point 5	They must have facilities for disinfecting tools.	UECBV	Y		Such prescription in terms of one specific temperature is inappropriate in Regulations which seek to be outcome based
Annex III, Section I, Chapter IV, point 3	Replace "sent" by "accepted"	UECBV	Y		The slaughterhouse FBO cannot be responsible for animals sent for slaughter by the livestock supplier FBO.

**Table 2d**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex III, Section I, Chapter IV, point 4	Animals must be clean <b>enough that they do not present an unacceptable risk of contaminating meat during slaughter and dressing.</b>	UECBV	Y		Livestock cannot be considered unconditionally clean. The word ‘clean’ is relative, and the cleanliness of the hide, skin or fleece relates to its impact on hygienic dressing.
Annex III, Section I, Chapter IV, point 7	Delete point 7 a)	UECBV	Y		This level of prescription is unnecessary. The general principle of avoiding contaminating meat is already stated.
Annex III, Section I, Chapter IV, point 7 b) ii)	...must not touch the meat, <b>unless they have been cleaned and disinfected beforehand,</b>	UECBV	Y		In some circumstances (especially for small operators) it may be necessary for the operator and / or the equipment to touch edible meat.
Annex III, Section I, Chapter IV, point 8	Amend: Carcasses and other parts of the <b>slaughtered animal</b> intended for human consumption <b>which are not completely skinned, must be processed in accordance with procedures which have been authorised by the competent authorities.</b>	UECBV	Y		This point has been amended on a number of occasions on an ad-hoc basis to accommodate the production of materials which were formerly considered to be exotic. It would be preferable to deal with this in a holistic manner
Annex III, Section I, Chapter IV, point 11	<b>Contact of carcasses and offal with floors, walls or work stands should be avoided unless these surfaces have been installed, maintained and sanitised as food contact surfaces.</b>	UECBV	Y		Contact with walls, and work stands is to be discouraged but may also be unavoidable.

**Table 2e**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex III, Section I, Chapter IV, point 16 a)	the tonsils of bovine animals, <del>porcine animals</del> and solipeds must be removed hygienically	UECBV		N/Y	Reg. EC/1662/2006 introduces the obligation of removing tonsils also from porcine animals. A problem exists affecting the speed of the slaughterline. A revision of this requirement is needed in order to allow removal of the tonsils out of the dressing line, once the head has been taken away from the carcass, or even in a separate cutting plant (specialised in the recovering of the meat of the head). <i>FVE very much agrees with the comment, which should be inserted into the Regulation, but the wording “porcine animals” should not be removed</i>
Annex III, Section I, Chapter IV, point 18 a)	Add: The cleaning of stomachs may take place in another plant as long as all necessary measures are taken to avoid any cross contamination and that the handling, transport and storage are done in an hygienic manner	UECBV		N	
Annex III, Section I, Chapter V, point 3	Insert: However meat may be boned and cut <b>and wrapped and packaged</b> before it reaches the temperature...	UECBV	Y		
Annex III, Section I, Chapter VII,	Meat intended for freezing must be frozen without <b>compromising food</b>	UECBV	Y		It should be up to the FBO to fix relevant times and procedures, ensuring that food

point 4	<b>safety</b> , taking into account where necessary a stabilisation....				safety objectives are always complied with
Annex III, Section I, Chapter VII, point 4	Clarify that no temperature is fixed for frozen products	UECBV	Y		

**Table 2f**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex III, Section II, Chapter IV, point 9	poultry meat from carcasses having undergone immersion chilling should only be marketed frozen	AVEC	Y		Reintroduce old stricter rules on immersion chilling
Annex III, Section III	Enable killing of farmed deer by the bullet; decision as to whether deer killed in this way be treated as farmed game or wild, be devolved to the owner or manager of such enterprises	FEDFA	Y		Commission does not agree with this solution and has prepared an alternative proposal (see annex 1)
Annex III, Section V, Chapter III, point 2 b)	Delete point 2 b)	UECBV	Y		These provisions are entirely arbitrary and are not science-based. EU microbiological criteria for minced meat are now in place, which adequately provide the necessary food safety assurances.
Annex III, Section V, Chapter III, point 2 c)	Replace text by wording proposed in annex 2	AVEC	Y		no strict rules on thawing out and refreezing practices
Annex III, Section V, Chapter III, point 3 a)	poultry carcasses for deboning might be not older than 5 days instead of 3 days	AVEC	Y		both poultry falling under the definition of ‘carcase’ and being cuts of carcasses can be used as raw material for MSM
Annex III, Section V, Chapter III, point 3 c)	Insert: ...chilled to a temperature of not more than 2C, <b>in case the raw material has not been frozen before</b> or frozen to an internal...	AVEC	Y		

**Table 2g**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex III, Section VI, point 3	Add: M eat products must not be re-frozen after thawing	AVEC	Y		
Annex III, Section IX, Chapter IV, point 1 b)	Add at the end of the sentence: or "made with unpasteurised milk"	EUCOLAIT	Y		For UK consumers
Annex III, Section IX, Chapter V, point 1	Clitravi requests the same derogation for the meat processing industry	Clitravi	Y		Flexibility is requested for the meat processing industry. This way they can use the same packaging in more production plants.
Annex III, Section XIV, point 5 c)	Delete: "... <b>throughout the period of receipt</b> "...	UECBV, GME (CEFIC)		N	To allow the intermediate storing and afterwards the separation of hides from animals declared fit for human consumption and those which have been regarded as unfit.

## Regulation (EC) No 854/2004

**Table 3a**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
New Article	When any decision taken by the CA has consequences on the activity of a food business, a right of a second opinion and a right of appeal are established for the FBO. The rules for the implementation of this article shall be adopted by the procedure of Article 19.	UECBV	Y		It happened several times in the past that mistakes made by competent authorities had dramatic consequences for the companies concerned. So it is important to establish a right of a second opinion to the hierarchy and a right of appeal to a tribunal in order to avoid such mistakes. This article should be included also in Regulation 882/2004.
New Article	When it appears that an official authority took a wrong decision, and that this decision had some financial consequences on a food business, the food business shall be refunded by the official authority up to the prejudice.	UECBV	Y		It is unfair that FBOs have to bear the consequences of wrong decisions taken by the official authorities. In particular in the meat sector, because many are SMEs and it may have consequences for employment. This article should be included also in Regulation 882/2004.
Article 4, point 3 and 4	certified private inspection bodies are carrying out audits	AVEC	Y		official controls should look after these private audits instead of repeating the work
Article 5, point 6	Extend the use of slaughterhouse staff to other species, such as fattening pigs	Clitravi	Y		
Annex I, Section II, Chapter V, e)	Update the OIE list A and B diseases and make one list	AVEC, FVE	Y		Also mentioned in Annex I, Section II, Chapter I, paragraph 4

**Table 3b**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex I, Section III, Chapters I, II, III	CA in MS carry out a risk assessment on which a decision about the need for permanent presence of an OV in the slaughterhouse during am and pm inspection and the allocation of OA and company staff has to be based	AVEC	Y		
Annex I, Section III, Chapter III, A	Include in the heading and in the text: Specific tasks concerning the production of meat <b>from bovine, porcine, ovine and caprine animals, veal, poultry and lagomorphs</b>	UECBV	Y		
Annex I, Section III, Chapter III, A, a)	"internationally recognized certification" is superfluous	AVEC	Y		the official approval and recognition of an establishment is internationally accepted
Annex I, Section III, Chapter III, A, a)	Amend: slaughterhouse staff assisting in the official inspection 'have been trained in the same way as the official assistants and have passed the same examination to carry out tasks of the official auxiliaries'	AVEC	Y		no sense to train and examine the slaughterhouse staff for tasks they are not expected to carry out
Annex I, Section IV, Chapter I, Part B, point 11)	Delete: "except when the udder is excluded from human consumption."	UECBV	Y		Add: "When the udder is excluded from human consumption, and where no abnormalities of the udder have been detected in the course of a-m examination, these inspections are not necessary."

## Commission Regulation (EC) No 2073/2005

**Table 4a**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Annex I, Chapter I, criterion 1.4, 1.5, 1.6	Zero tolerance for Salmonella in meat preparations	Eurocommerce	Y		
Annex I, Chapter I, criterion 1.6	UECBV, with the exception of Sweden, would like to support the study of <b>alternative microbiological criteria</b> in relation to this specific category of products.	UECBV, UGAL, AVEC		N	In particular, the appropriate increase on the size of the samples or on the frequency of sampling should be determined with respect to a sampling plan with the value of "c=1".

## Commission Regulation (EC) No 2074/2005

Table 5a

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	

## Commission Regulation (EC) No 2076/2005

**Table 6a**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Article 5	extension of the deadline for the use of stocks of packaging materials	CIBC		N	
Article 10	Delete (move to labelling Directive)	UECBV	Y		On request of FR
Article 18	Trichinella laboratories should remain exempted from accreditation	CIBC		N	

## Additional requests

**Table 7a**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
audit	Clarify the term (broader definition to make it applicable to primary production)	FVE	Y		
Commercial documents	Introduction of commercial documents	FVE	Y		for the movement of food of animal origin, not only for animal by-products as it is now
Food chain information	Involve private veterinary practitioner	FVE	Y		
Official veterinarian	Do not replace OV by OA	FVE	Y		regardless the size of the slaughter/processing establishment
Guidance document for 853	Section 3.4: replace “the manufacture of certain ice creams is performed under Regulation (EC) n° 852/2004” by “the manufacture of edible ices is performed under Regulation (EC) n° 852/2004 provided no raw milk has been used”	Euroglaces	Y		See annex 5
Guidance document for 853	Section 3.6: local bakery has to source its meat for preparing meat pies from an approved butcher; for the amendment see annex 3	Eurocommerce	--	--	Notions of "marginal, localised and restricted activity" causes problems: Not harmonised (comparison between 4 MS) Bakery products (see amendment)
Guidance document for 853	Section 4.4: over generalisation of "coldstores"	Eurocommerce	--	--	distribution centres, warehouses, containers for transport of refrigerated foods need to be approved

**Table 7b**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Guidance document for 853	Section 4.4: Various degrees of approval (simply store, type of goods, risk based) Renter of a cold room should be obliged to register	ECSLA	Y		clarify
Guidance document for 853	Annex III: add "sliced meat products" (see annex 4)	Clitravi	--	--	See annex 4 for Clitravi's opinion on composite products
Guidance document for 853	Annex III: delete "certain" from the example "manufacturing certain edible ices made from processed milk (heat treated milk, milk powder)"	Euroglaces	--	--	See annex 5
Insert in Hygiene Regulations	Insert: <i>"At the request of the competent authority in the Member State of destination, a health attestation must be supplied where meat is intended for export to a third country after processing. The costs incurred in such attestation shall be borne by operators"</i>	ASSICA	Y		For export to third countries a health attestation is necessary. This has been replaced by a declaration of the supplier, which is not recognised nor signed by the OV
French Regulation on gelatine is still in force	The requirements in France are contradictory to the aim of the Commission to have equivalent and harmonized requirements for food production in Europe.	GME	--	--	The provisions of the French regulation are not fully in line with the Hygiene package: some provisions are missing (definition of the bone gelatine process) others are additional (prohibition of acid process for bone gelatine except GBR 1 countries, microbial criteria, commercial document...).

**Table 7c**

Legal reference	Objective	Proposed by	Position		Comments
			Y	N	
Guidance documents	Provide more concrete examples, clearly indicating how the Commission understands the texts and urge Member States to not systematically adopt stricter rules.	UGAL	Y		
Regulation 853/2004, Annex I, 1.11	Corrigendum: change the word offal ("afval") into slaughter by-products	EFPPRA	--	--	For German and Dutch language

**Proposal from Commission regarding farmed game killed by free bullet**

**Amendment to Section III, Annex III to Regulation (EC) No 853/2004**

Food business operators may kill farmed deer or bison by free bullet at the place of origin if:

- a) the owner of the animals submits a request and authorisation of the competent authority has been obtained in advance;
- b) the herd undergoes regular veterinary inspection;
- c) animal welfare requirements are complied with;
- d) slaughtered and bled animals are transported to the slaughterhouse hygienically and without undue delay. If transport takes more than two hours, the animals are, if necessary, refrigerated;
- e) A certificate conforming to the specimen in Appendix xxx is to accompany the dead animals;
- f) The certificate shall be accompanied by food chain information stating among others their identity and indicating any veterinary products or other treatments administered, dates of administration and withdrawal periods;
- g) Post-mortem examination will be done in accordance with Part B, Chapter VI, Section IV, Annex I to Regulation (EC) No 854/2004.

**Amendment to Chapter VII, Section IV, Annex I to Regulation (EC) No 854/2004**

**Appendix**

**SPECIMEN HEALTH CERTIFICATE FOR ANIMALS KILLED BY FREE BULLET AT THE PLACE OF ORIGIN**

**HEALTH CERTIFICATE**

**For animals killed by free bullet**

- 1. Identification of animals
  - Species
  - Number of animals
  - Identification marking
  
- 2. Provenance of the animals
  - Address of holding of provenance
  - Identification of house
  
- 3. Destination of animals
  - The animals will be transported to the following slaughterhouse
  - By the following means of transport
  
- 4. Other relevant information
  
- 5. Declaration
  - I, the undersigned declare that:
    - the animals were killed by free bullet at the holding at..... (time) on..... (date)
    - the food chain information is attached
    - the records and documentation concerning these animals satisfied legal requirements and did not prohibit killing of the animals to produce food for human consumption.

Done at:.....(place)  
On:.....(date)

.....  
Signature by owner or manager

**a.v.e.c.**

**a.v.e.c.** proposes to (re)introduce the following provisions by amending Annex III, Section V, Chapter III, point 2 c) and replacing the text by inserting the following:

"Immediately after production, minced meat and meat preparations must be wrapped or packaged and

(i) in the case they have been manufactured from meat that has never been frozen or deep-frozen before, cooled either to an internal temperature below + 4°C in a period of not more than one hour or to an internal temperature below – 18°C in a period of not more than 12 hours;

(ii) in the case they have been manufactured from meat that has been frozen or deep-frozen before, cooled to an internal temperature below - 18°C in a period of not more than 12 hours;

and these temperature requirements must be maintained during storage and transport."

**Comment:**

The temperature requirements in point 2(c) and point 3(c) can be confusing for so called 'soft separated meat' used in meat preparations. a.v.e.c. thinks that storage temperature determines the best before date which is left to the responsibility of the operator. Therefore a.v.e.c. advocates that the temperature requirement of 2 °C should be changed into 4 °C.

## EUROCOMMERCE

We propose the following amendment to paragraph 3.6 of the guidance:

That notion allows **genuine** retail shops supplying the final consumer (~~e.g. a butcher~~) to supply food of animal origin to another local retail business under the requirements of Regulation (EC) No 852/2004 only (e.g. a baker can continue to source products of animal origin from a non-approved butcher for the preparation, at point of sale, of e.g. meat pies) . The requirements of Regulation (EC) No 853/2004 (e.g. the approval of the establishment, the application of an identification mark, **temperature controls**) would not apply.

## Clitravi

### **2. The scope of the term “composite products” as compared to processed (meat) products.**

CLITRAVI does not see any valid reason why composite products containing both processed products of animal origin and vegetable origin are only covered by Regulation 852/2004 whilst the processing of processed products is also covered by Regulation 853/2004.

CLITRAVI does not agree with the Commission’s point of view that the presence of a vegetable component in a foodstuff is considered as a criterion to derogate such foodstuffs from the scope of Regulation 853/2004.

For example adding fresh pre-cut vegetables to sandwiches may pose a higher food safety risk than adding only slices of cooked ham to these sandwiches. Indeed the risk is rather linked to the unprocessed vegetable product than to the processed meat product.

CLITRAVI fails to understand why the slicing of processed ham is within the scope of Regulation 853/2004, whilst the processing of that ham and raw vegetables is outside this Regulation.

CLITRAVI takes the view that either both type of products are within the scope of Regulation 853/2004 or both are excluded from the scope. Bearing in mind all aspects of the General Food Law and Regulation 852/2004 incl. a risk based approach, CLITRAVI is of the opinion that both should be out of the scope of Regulation 853/2004.

CLITRAVI asks the Commission to give guidance towards a flexible interpretation with the aim not to treat the further use of processed products of animal origin differently, regardless whether or not they are used in the manufacturing of composite products. Hence, and we refer to the Commission’s 21 December 2005 guidance document on the application of Regulation 853/2004, we suggest to add to Annex III (non-exhaustive list of composite product) the example of "sliced meat products".

From a hygiene and risk based approach point of view there is no reason to exclude such products from Annex III. CLITRAVI seeks clarification on the rationale behind such a classification.

## **Euroglaces**

EUROGLACES takes the view that this means that manufacturers of edible ices which use milk products other than raw milk such as processed milk, cream, butter, butter concentrate, whey and milk concentrate/powder etc. fall solely within the scope of the general hygiene Regulation (EC) n° 852/2004, and as a result, are not required to label their packaging with an identification mark.

EUROGLACES also considers edible ices to be composite products and therefore outside the scope of Regulation (EC) n° 853/2004, provided no raw milk has been used for the manufacture of these edible ices.

### **Justification**

“Edible ices” is a generic term for 6 different subcategories, i.e. ice cream, milk ice, dairy ice cream, water ice, fruit ice and sorbet, in which sugars (products of plant origin) are; essential to the nature of edible ices.

Sugars have a combined technological function of sweetening and depressing the freezing point which determines the essential properties of ‘edible ices’, to become edible, palatable and scoopable at subzero temperatures.

Whilst the use of processed products of animal origin can differ depending on the subcategory, all subcategories of edible ices contain significant amounts of sugars, in all possible industrial forms. Consequently the whole category of edible ices needs to be considered as “composite products”.

It goes without saying that a whole range of other products of plant origin is used to manufacture edible ices, such as cocoa powder, coffee-extract, fruits, fruit preparations and/or concentrates, nuts and nut pastes etc..., next to the addition of other compound ingredients of plant origin such as chocolate coatings, biscuits and wafers, sweet sauces, toppings, sweets and so on.

**ECSLA**

A possible definition could be:

"Cold store": installation composed of one or more buildings used for the storage or handling of food or feed stuffs, in which the temperature conditions are maintained according to the conservation criteria of those products, whether that be refrigerated (chilled conditions, above 0°C) or frozen or deep frozen ( negative temperature below 0°C).