


Procedure file

Basic information	
CNS - Consultation procedure Regulation	2008/0108(CNS) Procedure completed
Common organisation of agricultural markets (CMO): marketing standards for poultrymeat Amending Regulation (EC) No 1234/2007 2006/0269(CNS)	
Subject 3.10.03 Marketing and trade of agricultural products and livestock 3.10.05.03 Eggs and poultry	

Key players			
European Parliament	Committee responsible	Rapporteur	Appointed
	AGRI Agriculture and Rural Development		
Council of the European Union	Committee for opinion	Rapporteur for opinion	Appointed
	ENVI Environment, Public Health and Food Safety	PPE-DE SONIK Bogusław	22/01/2009
European Commission	Council configuration	Meeting	Date
	Agriculture and Fisheries	2966	19/10/2009
	Commission DG	Commissioner	
	Agriculture and Rural Development	FISCHER BOEL Mariann	

Key events			
28/05/2008	Legislative proposal published	COM(2008)0336	Summary
08/07/2008	Committee referral announced in Parliament		
31/03/2009	Vote in committee		Summary
03/04/2009	Committee report tabled for plenary, 1st reading/single reading	A6-0223/2009	
05/05/2009	Results of vote in Parliament		
05/05/2009	Decision by Parliament	T6-0336/2009	Summary
19/10/2009	Act adopted by Council after consultation of Parliament		
19/10/2009	End of procedure in Parliament		
06/11/2009	Final act published in Official Journal		

Technical information	
Procedure reference	2008/0108(CNS)
Procedure type	CNS - Consultation procedure
Procedure subtype	Legislation
Legislative instrument	Regulation
	Amending Regulation (EC) No 1234/2007 2006/0269(CNS)
Legal basis	Treaty on the Functioning of the EU TFEU 043-p2
Stage reached in procedure	Procedure completed
Committee dossier	AGRI/6/63675

Documentation gateway					
Legislative proposal		COM(2008)0336	28/05/2008	EC	Summary
Committee draft report		PE419.899	03/02/2009	EP	
Committee opinion	ENVI	PE419.909	17/02/2009	EP	
Amendments tabled in committee		PE420.212	23/02/2009	EP	
Committee report tabled for plenary, 1st reading/single reading		A6-0223/2009	03/04/2009	EP	
Text adopted by Parliament, 1st reading/single reading		T6-0336/2009	05/05/2009	EP	Summary
Commission response to text adopted in plenary		SP(2009)3616	07/07/2009	EC	

Additional information	
National parliaments	IPEX
European Commission	EUR-Lex

Final act
Regulation 2009/1047 OJ L 290 06.11.2009, p. 0001 Summary

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

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.

PROPOSED ACT : Council Regulation.

CONTENT : the Commission proposes certain amendments to Regulation (EC) No 1234/2007:

- under Regulation (EC) No 853/2004, the Commission will propose the authorisation of the use of certain substances to remove surface contamination from poultry carcasses. It proposes to amend the definition of poultry meat, since the current definition of poultrymeat as provided for in Council Regulation (EC) No 1234/2007 is incompatible with the use of such substances. This is because the exclusive reference to cold treatment in the current definition of 'poultrymeat' is too restrictive in view of technological developments ;

- the provisions on marketing standards have remained largely unaltered since 1990, while the poultrymeat market and consumer habits have changed significantly.

It is therefore essential to review the marketing standards for poultrymeat, particularly in the light of technological developments, and to extend some of the principles to include poultrymeat preparations and products. In view of the fact that poultrymeat is being consumed more and more in the form of meat preparations and products, the scope of the marketing standards for poultrymeat should be extended to include poultrymeat preparations and products, and poultrymeat in brine, which features more prominently in trade. Where poultrymeat is sold 'fresh',

consumers expect it to have never been frozen or quick-frozen beforehand, since this is a guarantee of quality for them. Therefore the current principle that poultrymeat sold 'fresh' may not have been frozen beforehand must be reinforced and extended to cover poultrymeat preparations and products.

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

The Committee on Agriculture and Rural Development adopted the report drawn up by Ilda FIGUEIRDO (GUE/NGL, PT) amending, under the consultation procedure, the proposal for a Council regulation amending Regulation (EC) No 1234/2007 establishing a common organisation of agricultural markets as regards the marketing standards for poultrymeat.

The main amendments were as follows:

Definition of 'poultrymeat': the Commission proposal aims to alter the definition of poultry meat with a view to authorising the marketing of such meat where it has received anti-microbe treatment against the surface contamination of poultry carcasses. In 2008, the European Parliament adopted a [resolution](#) expressing its concern at this measure, since the proposal does not meet the requirements of EU citizens as regards food hygiene and safety.

As a consequence, according to the amended text, 'poultrymeat' means the edible parts of

farmed birds falling within CN code 0105 suitable for human consumption, which have not undergone any treatment other than cold treatment. The report underlines that exclusive reference in the definition of 'poultrymeat' to treatment by refrigeration should ensure that products are not treated with decontaminating substances.

Fresh poultrymeat: MEPs have also amended this definition in order to clarify that fresh poultrymeat where intended for the production of meat preparations, may undergo a process of stiffening at temperatures below 2°C for a brief period.

Consumer information: MEPs have added a new recital to ensure that meat placed on the market indicates its origins so as to allow consumers to make a properly informed choice. Furthermore, so as to provide optimal information to consumers, indicating the date of slaughter of the bird should be mandatory where the labelling of all poultrymeat products is concerned.

The name of the food in the labelling of any poultrymeat product shall include an indication of: (a) any added ingredient of a different animal origin to the rest of the meat; and (b) any added water making up more than 5 % of the weight of the product.

Indication of price: the price per kilogram of the food shall be based solely on the drained net weight.

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

The European Parliament adopted by 546 votes to 12 against with 1 abstention a legislative resolution amending, under the consultation procedure, the proposal for a Council regulation amending Regulation (EC) No 1234/2007 establishing a common organisation of agricultural markets as regards the marketing standards for poultrymeat. Parliament disagreed with the Commission proposal to authorise the marketing of poultrymeat for human consumption even where it has received anti-microbe treatment. Accordingly, it amended the definition of poultrymeat.

The main amendments are as follows:

Definition of poultrymeat: the Commission proposal aims at altering the definition of poultrymeat with a view to authorising the marketing of such meat where it has received anti-microbe treatment against the surface contamination of poultry carcasses. However, Parliament states in the amended text, that 'poultrymeat' means poultrymeat which is suitable for human consumption which has not undergone any treatment other than cold treatment.

Members also amended the definition of 'fresh poultrymeat' and stipulated that fresh poultrymeat, where intended for the production of meat preparations, may undergo a process of stiffening at temperatures below 2°C for a brief period: indicating the date of slaughter shall be mandatory on all poultrymeat products. The Commission proposal had stated that Member States may lay down different temperature requirements for a short period for the cutting and storage of fresh poultrymeat performed in retail shops or in premises adjacent to sales points, where the cutting and storage are performed solely for the purpose of supplying the consumer directly on the spot. Parliament deleted this phrase.

Mandatory labelling: the resolution states that the date of slaughter of a product should be mandatory for all poultrymeat products. So as to provide optimal information to consumers, indicating the date of slaughter of the bird should be mandatory where the labelling of all poultrymeat products is concerned.

Parliament also added the following: the name of the food in the labelling of any poultrymeat product shall include an indication of: (i) any added ingredient of a different animal origin to the rest of the meat; and (ii) any added water making up more than 5 % of the weight of the product.

Indication of price: the price per kilogram of the food shall be based solely on the drained net weight.

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

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 $+4^{\circ}\text{C}$. 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.