

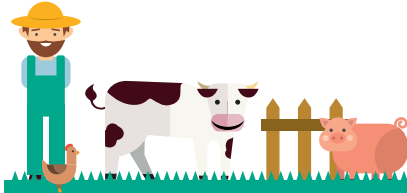
# Meat safety in Europe

The EU Food Safety system improves the **quality and safety** of meat and meat products for consumers and **protects animals** from unnecessary suffering. EFSA's scientific advice **supports** this system along the entire food chain.

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## Farm safety

- rearing/housing
- food-borne animal-to-human diseases
- nutrition/feed safety



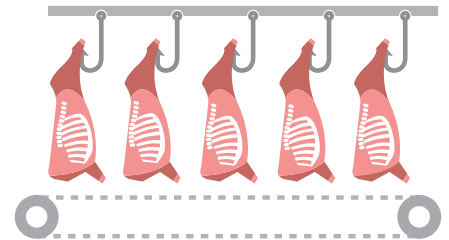
### EU response to Salmonella

Human cases **fell by almost 50%** over 5 years (2004 to 2009)

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## Slaughter

- inspection methods
- decontamination processes/ substances
- conditions of hygiene
- welfare at slaughter



### Meat inspection (2013)

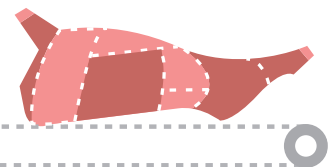
An integrated approach covering **animal health/ welfare** and **biological/ chemical contamination**



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## Preparation & processing

- preservation
- flavourings
- gelling agents
- mechanical processing



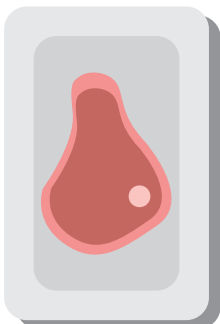
### Nitrates/ nitrites in meat (2017)

Additives used to preserve meat **hinder microbial growth** (particularly bacteria that cause botulism), food operators use them to keep meat red and enhance flavour

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## Storage, packaging, consumption

- time/temperature
- wholesale/retail/home
- packaging materials
- nutrition advice

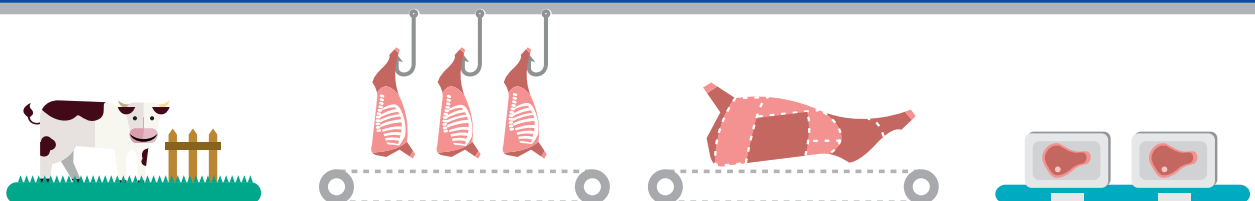


### Meat spoilage during storage and transport (2016)

#### Impact of time, temperature

on bacterial growth in beef, pork, lamb, poultry

## Science and the EU food safety system



Risk managers at European and national level use EFSA's scientific advice to help them develop appropriate **rules, inspection methods** and **monitoring programmes** that ensure meat safety.