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.

1. Farm safety
   - Feeding/housing
   - Food-borne animal-to-human diseases
   - Nutrition/feed safety

2. Slaughter
   - Inspection methods
   - Decontamination processes/substances
   - Conditions of hygiene
   - Welfare at slaughter

3. Preparation & processing
   - Preservation
   - Flavourings
   - Gelling agents
   - Mechanical processing

4. Storage, packaging, consumption
   - Time/temperature
   - Wholesale/retail/home
   - Packaging materials
   - Nutrition advice

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.