

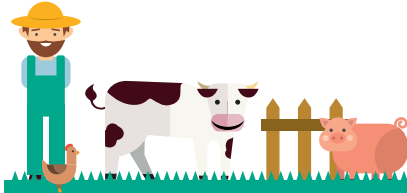
Meat safety in Europe

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

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



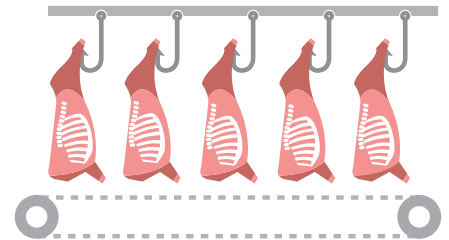
EU response to Salmonella

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

2

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**



3

Preparation & processing

- preservation
- flavourings
- gelling agents
- mechanical processing



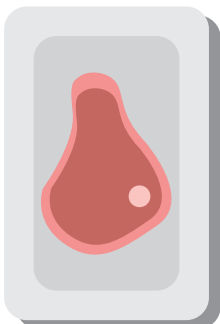
Nitrates/ nitrites in meat (2017)

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

4

Storage, packaging, consumption

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

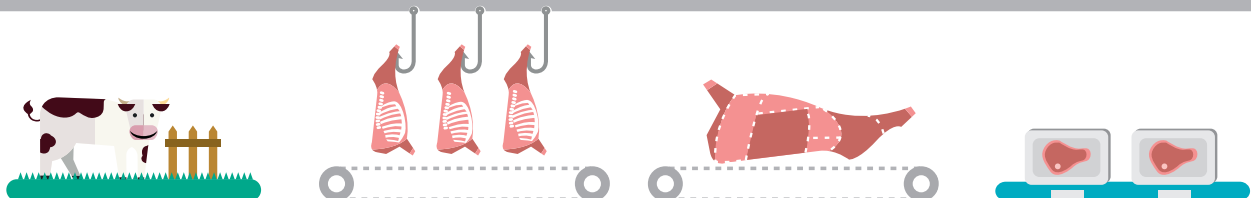


Meat spoilage during storage and transport (2016)

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.