

Opinion 17-2021 of the Scientific Committee established at the FASFC on the draft royal decree amending the royal decree of 13 July 2014 on food hygiene**Question**

The Scientific Committee is asked to review the draft royal decree amending the royal decree of 13 July 2014 on food hygiene. In addition, it is requested to propose storage temperatures for insects (fresh) and reptile meat (fresh), which can be included in annex to this draft royal decree.

Method

The opinion is based on expert opinion and scientific literature.

Advice

The Scientific Committee formulates a number of remarks to improve the draft royal decree. For temperature control of food products intended to be cooled, the Scientific Committee recommends the use of a data logger. For cut cheese wheels, the Scientific Committee repeats the recommendation given in the SciCom opinion 06-2021: "Storing cut cheese wheels for 7 days at ambient temperature (max. 21 °C) is only a safe practice for hard cheeses. It is recommended to cut a piece of the cheese wheel, according to the consumption at the point of sale, that can remain at room temperature (max. 21 °C) and to put the rest of the cheese wheel in the refrigerator. In addition, it is recommended that the cut pieces, which were presented at the point of sale during the day, be returned to the refrigerator after closing time." For the sales period of minced meat, inconsistencies have been identified in the draft text. The Scientific Committee suggests a storage temperature of $\leq +4.0$ °C for insects (fresh) and reptile meat (fresh). For unprocessed insects, it is recommended that a heating step is performed before proceeding to refrigerated storage. In addition, the Scientific Committee formulates several remarks to improve the draft royal decree.

Conclusion

The Scientific Committee has reviewed the draft Royal Decree amending the Royal Decree of July 13, 2014 on food hygiene and formulates several remarks.

The full text is available on this website in dutch and in french.