

Opinion 12-2022 of the Scientific Committee established at the FASFC on the evaluation of a new analytical classification method for meat derivatives (meat preparations - meat products)

Question

The Scientific Committee is requested to give an opinion on an analytical classification method for meat derived products, as described in the study *“Proposal for a methodology to objectively classify meat derivatives by analysing NIR spectra before and after high-pressure treatment”* developed by the Institute for Agrifood Research and Technology (IRTA).

Can the described analytical classification method objectively distinguish between meat derived products that are considered as 'meat preparations' or 'meat products'?

Method

The opinion is based on expert opinion.

Advice and conclusion

The current legal definitions of meat preparations and meat products is subjected to interpretation and do not provide a method allowing an unambiguous assignment of all products derived from meat to one of the categories (meat preparations or meat products). In consequence, the classification will remain difficult for some borderline cases regardless of the method used. In order to prevent differences in interpretation between Member States or between authorities and operators, it is recommended to tackle this concern at the European level.

The opinion of the Scientific Committee is that the proposed NIR classification method has the potential to facilitate for a more objective distinction between meat preparations and meat products in the future. However, further in-depth research and validation of the method are still needed before it would be reliably and consistently applicable in the practice. The classification method also needs to be further strengthened in terms of robustness by expanding the range of meat products tested by the method in order to cover their entire diversity.

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