# **COMMISSION OF THE EUROPEAN COMMUNITIES**

COM (78) 602 final

Brussels, 15 November 1978

Communication from the Commission to the Council

-----

Coordination of the position of Member States in relation to the 10<sup>th</sup> meeting of the Committee of the Codex Alimentarius Committee on Processed meat and poultry products (Copenhagen 20<sup>th</sup>-26<sup>th</sup> November 1978)

## COMMUNICATION FROM THE COMMISSION TO THE COUNCIL

Subject: Coordination of the positions of Member States in relation to the 10th meeting of the Committee of Codex Alimentarius on processed meat and poultry products. (Copenhagen 20th-24th November 1978).

The joint secretariat of WHO/FAO in document CX/PMPP 78/1 indicates that the above meeting in Copenhagen will include consideration of the document at Step 7 of meat products heat treated prior to packaging (ANNEX B) Alinorm 78/16 appendix V and government comments, including those submitted to the 12th session of the Codex Alimentarius Commission. (Alinorm 78/36, part 4) CX/PMPP 78/3.

In respect of this code a coordination of Member States positions has already taken place in respect of the 12th meeting of the Commission of the Codex Alimentarius in Rome 17th-28th April 1978, (docs. R/819/78 Agri 240 par. 3 a; R/768/78/(AGR 225), and appear also in Alinorm 78/36 part 4 (PMP) page 6. This Code is now on the Agenda of the Codex Committee for processed meat and poultry products for consideration of the comments submitted.

The Commission therefore proposes in respect of this code :

- 1. That Member States maintain the present coordinated proposal of the Community for modifying the present draft as indicated in Annex A.
- 2. That the usual on-the-spot coordination takes place.

#### ANNEX A

Draft Annex B of the Code of Hygiene practice for meat products to be examined by the 10th meeting of the Committee of Codex Alimentarius on processed meat and poultry products.

#### COMMENTS OF THE EUROPEAN COMMUNITY

# 1. Paragraph e

As requirements relating to potable water are already covered by 28d in the basic code, the last sentence is superfluous and should be deleted.

### 2. Paragraph g

Meat products intended for sale in a prepacked form, having been sliced or cut are more hygienically handled if wrapped in the same room as they are sliced or cut. The Community therefore advises that the first sentence is modified to read:

"Wrapping of meat products preserved by heat treatment should be carried out without delay in a separate room, however, slicing or cutting and wrapping of meat products intended for sale in prepacked form may take place in the same room when satisfactory hygienic conditions are ensured."