

**Question for written answer E-014679/2015
to the Commission
Rule 130
Sirpa Pietikäinen (PPE)**

Subject: Commission ready to lift ban on PAA-washed chicken imports in framework of TTIP negotiations

American producers routinely wash raw chicken following slaughter with a substance called peroxyacetic acid (PAA) to remove harmful bacteria. The practice has been banned in the European Union for many years because of a determination to find alternatives for removing bugs at source rather than using disinfectants to clean up carcasses. There are also concerns that reliance on these washes could put consumers at risk by playing a part in the creation of superbugs.

Since the start of the TTIP negotiations, the Commission has kept on repeating – and reassuring citizens – that our health and food safety standards will not be affected by the negotiations, or at least will not be lowered; however, it seems that the Commission is already ready to lift the ban on PAA for chicken.

In light of the recent petition signed by 3.28 million citizens, which demonstrated considerable concern about the deal on the part of civil society, does the Commission believe that lifting the ban on PAA for chicken successfully safeguards the existing level of food safety in the EU?

Is the Commission going to evaluate the farming conditions that lead to a high concentration of harmful bacteria which pass into meat, and to suggest ways to improve on-farm measures, especially for animals raised in intensive systems?