



Notification Number: 1998/142/F

## **Order on the use of trisodic phosphate as a processing aid for the reduction of microbic contamination of fowl carcasses.**

Date received : 31/03/1998  
End of Standstill : 01/07/1998 ( 01/10/1998)  
Issue of comments by : Italy  
Issue of detailed opinion by : Commission,Denmark,Spain

### Message

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DEPT. OF TRADE AND INDUSTRY, QUALITY AND EDUCATION DIVISION,  
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ATT. MR. O. BYRNE  
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ATT. MS. KERSTIN CARLSSON  
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ATT. MS. NIEMINEN  
EUROPEAN FREE TRADE ASSOCIATION SURVEILLANCE AUTHORITY  
EUROPEAN FREE TRADE ASSOCIATION  
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TELEX 002



COMMUNICATION FROM THE COMMISSION - SG (98) D/50821/2  
DIRECTIVES 83/189/EEC, 88/182/EEC AND 94/10/EC  
TRANSLATION OF TELEX 001  
NOTIFICATION 98/0142/F

- 3B1 : 9800821.EN

**1. Structured Information Line**

TLX 002 IND- 98 0142 F-- EN ----- 980331 --- ---

**2. Member State**

France

**3. Department Responsible**

Délégué interministériel aux normes  
22 rue Monge  
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**3. Originating Department**

Ministère de l'Economie et des Finances  
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251 rue de Vaugirard  
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**4. Notification Number**

98/0142/F

**5. Title**

Order on the use of trisodic phosphate as a processing aid  
for the reduction of microbic contamination of fowl  
carcasses.

**6. Products Concerned**

Fowl carcasses

**7. Notification Under Another Act**

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**8. Main Content**

This draft decree is intended to authorise the use of  
trisodic phosphate as a foodstuff, as a processing aid for  
the reduction of microbic contamination of fowl carcasses in  
the  
abattoir.



This process enables the level of contamination of carcasses to be lowered without completely eliminating it. The effect is particularly marked for salmonella and to a lesser degree, for coliforms and enterobacteria. It is even more efficient since the level of contamination is low.

The process slows down the development of the contaminating flora without thereby increasing the duration of conservation of the meat. Neither does it prevent the risks of recontamination after processing. This implies that the cold production line is not interrupted and that all of the precautions, controls and analyses imposed by good hygiene practices and the regulations in the field of slaughter are strictly adhered to.

It is in essence an additional method made available to manufacturers to improve the health quality of the meat, which should be considered in the framework of a HACCP-type quality procedure.

#### **9. Brief Statement of Grounds**

This usage was the subject of a favourable opinion from the Food Technology Committee, the French Council for Public Health and the National Academy of Medicine.

#### **10. Reference Documents - Basic Texts**

Amended Decree of 15 April 1912 applying the Law of 1 August 1905 on consumer protection concerning chemical products in food for human consumption.

#### **11. Invocation of the Emergency Procedure**

No

#### **12. Grounds for the Emergency**

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#### **13. Confidentiality**

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#### **14. Fiscal measures**

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C. TROJAN  
COMEUR  
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