



Notification Number: 1992/25/F

Order on the hygiene rules applying to vegetable products or products of vegetable origin intended for human consumption and submitted to heat treatment conferring biological stability on them during storage at ambient temperature.

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Message

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ICC: PLEASE FORWARD THIS MESSAGE TO ICC MAILBOX EFTBT
TELEX 002

COMMUNICATION FROM THE COMMISSION - SG (92) D/50204/2
DIRECTIVES 83/189/EEC AND 88/182/EEC
TRANSLATION OF TELEX 001
NOTIFICATION 92/0025/F

- 3B2 : 9200203.EN

1. Structured Information Line

TLX 002 IND- 92 0025 F-- EN ----- 920129 --- ---

2. Member State

France

3. Department Responsible

Interministerial Delegate for Standardization
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3. Originating Department

Ministry for Economic Affairs, Finance and the Budget, Directorate-General for Competition, Consumption and the Representation (sic*) of Fraud
Carré Diderot, 3-5 Boulevard Diderot, 75572 Paris, Cedex 12

4. Notification Number

92/0025/F

5. Title

Order on the hygiene rules applying to vegetable products or products of vegetable origin intended for human consumption and submitted to heat treatment conferring biological stability on them during storage at ambient temperature.

6. Products Concerned

Hygiene applying to bottled vegetable preserves and other vegetable products that have been sterilized by heat, fruit jams, jellies and marmalades, stewed fruits and fruit juices and heat-treated vegetables.

7. Notification Under Another Act

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8. Main Content

This text sets out in detail the hygiene requirements of the Decree of 26 April 1991 in respect of vegetable products or products of vegetable origin as referred to in Item 6 above. It was drawn up in the same spirit as the draft proposal for a Council Directive on food hygiene that is currently being prepared by DG III.

(A) This text primarily regulates the hygiene of premises by laying down a certain number of cleanliness aims (Chapter II).

(B) Secondly, it lays down the essential characteristics applying to stabilized products the Ph of which is at least 4.5 (Chapter III) taking account of the specific health risks which they may cause.

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The products referred to are bottled preserves (Article 7) and sterilized products which do not fall within the definition of preserve in the Decree of 10 February 1955 since they are contained within non-gas-tight packaging (Article 8).

- Essential conditions applying to the treatment of these products are laid down in Article 7 (Autoclaves or sterilizers).,



- These products must be covered by checks intended to ensure their biological stability. These stability checks involve incubation tests at 32 degree C for 21 days and 55 degree C for 7 days, or any other incubation test of equivalent effectiveness (Article 9).

The basic concepts concerning the tests are as follows :

- A lack of stability following the incubation test at 32 degree C for 21 days (or any other equivalent test) causes withdrawal from the market of the product batch at issue, or their removal from consumption if they have already been marketed (Article 18), account being taken of the obvious health risks run (botulism).

- A lack of stability following the incubation test at 55 degree C for 7 days (or any other equivalent test) does not prevent the marketing of the product batch in question since no such instability constitutes a health hazard.

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However, owing (A) to the possible alterations due to the presence of highly heat-resistant spores of the thermophilic bacteria type (frequent in certain vegetables) in particular in hot regions (Southern France, overseas provinces in particular) and (B) the existence of poor hygiene, producers will have to take corrective action in order to improve product hygiene (Article 9).

(C) Where products have a pH of less than 4.5 (Article 10) this order defines the guide criterion for the effectiveness of treatment: stability is checked by means of an incubation test at 32 degree C for 21 days or any other test of equivalent effectiveness.

This lack of stability does not prevent marketing that will have to give rise to corrective action in order to improve hygiene.

(D) This text sets out mandatory checks and inspections, certain of which are precise, and which are carried out by professionals following a prior risk analysis (the HACCP system is a particular method recommended as part of these checks).

(E) Finally, it lays down binding criteria leading to the withdrawal from consumption of products (Article 13): the presence of microorganisms or toxins are health hazards, lack of stability at 32 degree C for 21 days in the case of products the pH of which is not less



than 4.5 (cf. ItemB).

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9. Brief Statement of Grounds

Implementation of this text via the aims and required results laid down in the same spirit of the draft directive on food hygiene prepared by DGIII is such as to ensure consumer safety and promote the hygienic quality of the vegetable products at issue.

10. Reference Documents - Basic Texts

Decree No 54-241 of 10 February 1955
Decree No 85-872 of 14 August 1985
Decree No 91-409 of 26 April 1991
Order of 26 September 1985
Standard NF V 08-401
Standard NF V 08-402
Order of 12 August 1986 (repealed)

11. Invocation of the Emergency Procedure

No

12. Grounds for the Emergency

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D. WILLIAMSON
COMEUR
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