

Advice 31-2008 of the Scientific Committee of the FASFC on the uncooled transport of pig carcasses

The Scientific Committee is asked to give advice on the conditions that, considering food safety, allow the transport of uncooled fresh pig meat from the slaughterhouse to a cutting plant, with the purpose of obtaining fresh cut or deboned pig meat.

The Scientific Committee is of the opinion that it is impossible to transport uncooled carcasses and to guarantee the food safety. However, it is possible to extend the current transport duration of slaughter warm carcasses (as laid down in the royal decree of 30 december 1992) to 3 hours (incl. loading and unloading) on the condition that the carcasses are cooled to a maximum of 7°C at the surface and 12°C in the core and that the temperature is maintained during transport. Furthermore, the Scientific Committee asks to make a list of what can be considered as "preparation of a specific product".

The full text is available on this website in dutch and in french, respectively under the section "Wetenschappelijk Comité/Adviezen" and "Comité scientifique/Avis".