




Meat Processing

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Specific principles applicable to the processing of organic food

- › A minimum of 95% organic ingredients
- › 5% conventional ingredients, when organic ingredients not available on the market and are listed on the positive lists IX of (EC) No 889/2008
- › Additives, processing aids, etc: restricted use and only in case of essential technological need, according to annex VIII of (EC) No 889/2008
- › True nature: exclusion of substances and processing methods that might mislead the true nature of the product
- › Processing with care; preferably with biological, mechanical and physical methods
- › Prohibition on the use of ionising radiation
- › Prohibition on the use of GMOs



Ingredients for organic meat products

- › Organic ingredients from agricultural origin
- › Organic meat: beef, pork, veal, cow, lamb, etc.
- › Organic spices, wine
- › Organic milk or milk powder
- › Organic sugar, glucose syrup
- › etc.
- › The following are examples of permitted non-organic ingredients, mentioned in (EC) 889/2008.
- › Non organic casings (guts)
- › Non organic pepper
- › Non organic whey powder 'herasuola'



Ingredients allowed in organic meat products

- › Salt: non-organic – not from agricultural origin
- › Micro-organisms: but not GMOs
- › Enzymes: not produced from or by GMOs
- › Natural flavouring substances or natural flavouring preparations, according to Articles 9(1)(d) and (2) of the Directive 88/388/EEC



COMMISSION REGULATION (EC) No 889/2008: Annex IX

- › 1. PERMITTED UNPROCESSED VEGETABLE PRODUCTS AS WELL AS PRODUCTS DERIVED THEREFROM
- › 1.1. Edible fruits, nuts and seeds:
 - › — acorns *Quercus* spp.
 - › — cola nuts *Cola acuminata*
 - › — gooseberries *Ribes uva-crispa*
 - › — maracujas (passion fruit) *Passiflora edulis*
 - › — raspberries (dried) *Rubus idaeus*
 - › — red currants (dried) *Ribes rubrum*
- › 1.2. Edible spices and herbs:
 - › — pepper (Peruvian) *Schinus molle* L.
 - › — horseradish seeds *Armoracia rusticana*
 - › — lesser galanga *Alpinia officinarum*
 - › — safflower flowers *Carthamus tinctorius*
 - › — watercress herb *Nasturtium officinal*
- › 3. ANIMAL PRODUCTS
 - › aquatic organisms, not originating from aquaculture, and permitted in non-organic foodstuffs preparation
 - › — gelatin
 - › — whey powder 'herasuola'
 - › — casings



Permitted additives under (EC) 889/2008: Annex VIII

- › Curing agents: Sodium nitrite E 250 (NaNO_2) or Potassium nitrate E 252 (KNO_3):
 - › indicative ingoing amount, expressed as NaNO_2 : 80 mg/kg
 - › maximum residual amount, expressed as NaNO_2 : 50 mg/kg
 - › Intended effects:
 - › Development of colour - to get the characteristic pink-red colour
 - › Flavouring agent
 - › Preservative: only in combination with salt
 - › Sodium Ascorbate (E 301) – Ascorbic Acid E 300
 - › Desired effect
 - › Colour development in connection with NaNO_2



Prohibited substances

- › Phosphate: to increase the water-binding capacity
- › For better water-binding capacity use «warm-meat» immediately, or about 1 - 5 hours, after slaughter
- › Glucono - Delta – Lacton
- › Glutamic acid
- › No synthetic colours: for colouring - it is possible to use organic beet powder or organic curcuma
- › No artificial flavourings



Processing procedures

- › All procedures usually used in meat processing are permitted
- › Basic Rule EC 834/2007, Art 19:
- › Organic processed products should be produced by the use of processing methods which guarantee that the organic integrity and vital qualities of the product are maintained through all stages of the production chain.