Official Journal of the European Union

L 212

English edition

Legislation

Volume 58

11 August 2015

Contents

[1] Text with EEA relevance

EN

Acts whose titles are printed in light type are those relating to day-to-day management of agricultural matters, and are generally valid for a limited period.

The titles of all other acts are printed in bold type and preceded by an asterisk.

II

(Non-legislative acts)

REGULATIONS

COMMISSION IMPLEMENTING REGULATION (EU) 2015/1373

of 5 August 2015

approving a non-minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Huile d'olive de Nyons (PDO)]

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs ([1]), and in particular Article 52(2) thereof,

Whereas:

(1) Pursuant to the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined France's application for the approval of amendments to the specification for the protected designation of origin 'Huile d'olive de Nyons' registered under Commission Regulation (EC) No 1107/96 ([2]), as amended by Commission Regulation (EC) No 1431/2007 ([3]).

(2) Since the amendments in question are not minor within the meaning of Article 53(2) of Regulation (EU) No 1151/2012, the Commission published the amendment application in the *Official Journal of the European Union* as required by Article 50(2)(a) of that Regulation ([4]).

(3) As no statement of opposition under Article 51 of Regulation (EU) No 1151/2012 has been received by the Commission, the amendments to the specification should be approved,

HAS ADOPTED THIS REGULATION:

Article 1

The amendments to the specification published in the *Official Journal of the European Union* regarding the name 'Huile d'olive de Nyons' (PDO) are hereby approved.

Article 2

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

([1]) OJ L 343, 14.12.2012, p. 1.
([2]) Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92 (OJ L 148, 21.6.1996, p. 1).
([3]) Commission Regulation (EC) No 1431/2007 of 5 December 2007 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Huile d'olive de Nyons (PDO)] (OJ L 320, 6.12.2007, p. 12).
([4]) OJ C 75, 4.3.2015, p. 9.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 5 August 2015.

For the Commission,
On behalf of the President,
Cecilia MALMSTRÖM
Member of the Commission

COMMISSION IMPLEMENTING REGULATION (EU) 2015/1374

of 7 August 2015

amending Council Regulation (EC) No 2368/2002 implementing the Kimberley Process certification scheme for the international trade in rough diamonds

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Council Regulation (EC) No 2368/2002 of 20 December 2002 implementing the Kimberley Process certification scheme for the international trade in rough diamonds ([1]), and in particular Article 19 thereof,

Whereas:

(1) Article 19 of Regulation (EC) No 2368/2002 provides for a list of Community authorities to be maintained by the Commission in Annex III;

(2) Portugal has designated a Community authority and has informed the Commission thereof. The Commission concluded that sufficient evidence was provided that this authority can reliably, timely, effectively and adequately fulfil the tasks required by Chapters II, III and V of Regulation (EC) No 2368/2002.

(3) The measures provided for in this Regulation are in accordance with the opinion of the Committee referred to in Article 22 of Regulation (EC) No 2368/2002,

HAS ADOPTED THIS REGULATION:

Article 1

Annex III to Regulation (EC) No 2368/2002 is hereby replaced by the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 7 August 2015.

For the Commission,
On behalf of the President,
Cecilia MALMSTRÖM
Member of the Commission

([1]) OJ L 358, 31.12.2002, p. 28.

ANNEX

'ANNEX III

List of Member States' competent authorities and their tasks as referred to in Articles 2 and 19

BELGIUM

Federale Overheidsdienst Economie, KMO, Middenstand en Energie, Dienst Vergunningen

Service Public Fédéral Economie, PME, Classes moyennes et Energie, Service Licence

Italiëlei 124, bus 71
B-2000 Antwerpen
Tel. (32-2) 277 54 59
Fax (32-2) 277 54 61
E-mail: kpcs-belgiumdiamonds@economie.fgov.be

In Belgium the controls of imports and exports of rough diamonds required by this Regulation and the customs treatment will only be done at:

The Diamond Office,
Hovenierstraat 22
B-2018 Antwerpen

BULGARIA

Ministry of Finance

International Financial Institutions and Cooperation Directorate
102 G. Rakovski str.
Sofia, 1040
Bulgaria
Tel. (359-2) 98 59 24 00/98 59 2401
Fax (359-2) 98 59 24 02
E-mail: ific@minfin.bg

CZECH REPUBLIC

In the Czech Republic the controls of imports and exports of rough diamonds required by this Regulation and the customs treatment will only be done at:

Generální ředitelství cel
Budějovická 7
140 96 Praha 4
Česká republika
Tel. (420-2) 61 33 38 41, (420-2) 61 33 35 41, cell (420-737) 213 793
Fax (420-2) 61 33 38 70
E-mail: diamond@cs.mfcr.cz

Permanent service at designated custom office — Praha Ruzyně

Tel. (420-2) 220 113 788
Tel. (420-2) 220 119 678

GERMANY

In Germany the controls of imports and exports of rough diamonds required by this Regulation, including the issuing of EU certificates, will only be done at the following authority:

Hauptzollamt Koblenz
Zollamt Idar-Oberstein
Zertifizierungsstelle für Rohdiamanten
Hauptstraße 197
D-55743 Idar-Oberstein
Tel. (49-6781) 56 27-0
Fax (49-6781) 56 27-19
E-mail: poststelle.za-idar-oberstein@zoll.bund.de

For the purpose of Articles 5(3), 6, 9, 10, 14(3), 15 and 17 of this Regulation, concerning in particular reporting obligations to the Commission, the following authority shall act as competent German authority:

Bundesfinanzdirektion Südost
Krelingstraβe 50
D-90408 Nürnberg
Tel. (49-911) 376 3754
Fax (49-911) 376 2273
E-mail: diamond.cert.bfd-suedost@zoll.bund.de

PORTUGAL

Autoridade Tributária e Aduaneira
Direção de Serviços de Regulação Aduaneira
R. da Alfândega, 5
1149-006 Lisboa
Tel. +351 218813888/9
Fax +351 218813941
E-mail: dsra@at.gov.pt

In Portugal the controls of imports and exports of rough diamonds required by this Regulation and the customs treatment will only be done at:

Alfândega do Aeroporto de Lisboa
Aeroporto de Lisboa,
Terminal de Carga, Edifício 134
1750-364 Lisboa
Tel. +351 210030080
Fax +351 210037777
E-mail address: aalisboa-kimberley@at.gov.pt

ROMANIA

Autoritatea Națională pentru Protecția Consumatorilor
(National Authority for Consumer Protection)
1 Bd. Aviatorilor Nr. 72, sectorul 1 București, România
(72 Aviatorilor Bvd., sector 1, Bucharest, Romania)
Cod postal (Postal code) 011865

Tel. (40-21) 318 46 35/312 98 90/312 12 75
Fax (40-21) 318 46 35/314 34 62
www.anpc.ro

UNITED KINGDOM

Government Diamond Office
Conflict Department
Room WH1.214
Foreign and Commonwealth Office
King Charles Street
London
SW1A 2AH
Tel. (44-207) 008 6903/5797
Fax (44-207) 008 3905
KPUK@fco.gov.uk'

COMMISSION IMPLEMENTING REGULATION (EU) 2015/1375

of 10 August 2015

laying down specific rules on official controls for *Trichinella* in meat

(Codification)

(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption ([1]), and in particular points 9 and 10 of Article 18 thereof,

Whereas:

(1) Commission Regulation (EC) No 2075/2005 ([2]) has been substantially amended several times ([3]). In the interests of clarity and rationality that Regulation should be codified.

(2) Regulation (EC) No 853/2004 of the European Parliament and of the Council ([4]), Regulation (EC) No 854/2004 and Regulation (EC) No 882/2004 of the European Parliament and of the Council ([5]) lay down the health rules and requirements regarding food of animal origin and the official controls required.

(3) In addition to those rules, more specific requirements should be laid down for *Trichinella*. Meat of domestic swine, wild boar, horses and other animal species may be infested with nematodes of the genus *Trichinella*. Consumption of meat infested with *Trichinella* can cause serious disease in humans. Measures should be put in place to prevent human disease caused by the consumption of meat infested with *Trichinella*.

(4) This Regulation should lay down rules for the sampling of carcasses of species susceptible to *Trichinella* infection, for the determination of the status of holdings and compartments and conditions for the import of meat into the Union. It should also provide for reference methods and equivalent methods for the detection of *Trichinella* in samples of carcasses.

(5) In order to facilitate the operation of cutting premises, the provision that allows the cutting of carcasses of domestic swine under certain conditions pending the results of the *Trichinella* examination, should also apply to horses under the same conditions.

(6) On 22 November 2001, the Scientific Committee on Veterinary Measures relating to Public Health adopted an opinion on trichinellosis, epidemiology, methods of detection and *Trichinella*-free pig production. On 1 December 2004, the Scientific Panel on Biological Hazards (Biohaz) of the European Food Safety Authority (EFSA) adopted an opinion on the suitability and details of freezing methods to allow human consumption of meat infected with *Trichinella* or *Cysticercus*. On 9 and 10 March 2005, Biohaz adopted an opinion on risk assessment of a revised inspection of slaughter animals in areas with low prevalence of *Trichinella*.

(7) On 3 October 2011, EFSA adopted a Scientific Opinion on the public health hazards to be covered by inspection of meat (swine) ([6]). In that opinion, EFSA identified *Trichinella* as a medium risk for public health related to the

([1]) OJ L 139, 30.4.2004, p. 206.
([2]) Commission Regulation (EC) No 2075/2005 of 5 December 2005 laying down specific rules on official controls for *Trichinella* in meat (OJ L 338, 22.12.2005, p. 60).
([3]) See Annex V.
([4]) Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004, p. 55).
([5]) Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules (OJ L 165, 30.4.2004, p. 1).
([6]) EFSA Journal 2011; 9(10):2351[198 pp.], published 3 October 2011.

consumption of pig meat and concludes that with respect to inspection methods for biological hazards, a pork carcass safety assurance, with a range of preventive measures and controls applied both on-farm and at slaughterhouse in an integrated way is the only way to ensure an effective control of the main hazards.

(8) EFSA identified certain epidemiological indicators in relation to *Trichinella*. Depending on the purpose and the epidemiological situation of the country, the indicators may be applied at national, regional, slaughterhouse or holding level.

(9) EFSA recognises the sporadic presence of *Trichinella* in the Union, mainly in free-ranging and backyard pigs. EFSA also identified that the type of production system is the single main risk factor for *Trichinella* infections. In addition, available data demonstrate that the risk of *Trichinella* infection in pigs from officially recognised controlled housing conditions is negligible.

(10) A negligible risk status for a country or region is no longer recognised in an international context by the World Organisation for Animal Health (OIE). Instead, such recognition is linked to compartments of one or more holdings applying specific controlled housing conditions.

(11) In order to enhance the control system in accordance with the actual public health risks, the *Trichinella* risk mitigation measures, including import conditions, at slaughterhouses and the conditions for determination of the *Trichinella* infection status of countries, regions or holdings should be laid down taking into account, inter alia, international standards.

(12) In 2011, Belgium and Denmark notified a *Trichinella* negligible risk for their territory in accordance with Regulation (EC) No 2075/2005. Such negligible risk status for a country or region is, however, no longer recognised. Nevertheless, holdings and compartments in Belgium and Denmark complying with the conditions for controlled housing on 1 June 2014 should be allowed to apply the derogation for such holdings and compartments without additional prerequisites such as further requirements of post-official recognition by the competent authority.

(13) It should be provided that the operators must ensure that dead animals are collected, identified and transported without undue delay in accordance with Articles 21 and 22 of Regulation (EC) No 1069/2009 of the European Parliament and of the Council ([1]) and with Annex VIII to Commission Regulation (EU) No 142/2011 ([2]).

(14) The number of cases (imported and autochthonous) of *Trichinella* in humans, including epidemiological data, should be reported in accordance with Commission Decision 2000/96/EC ([3]).

(15) Information on the official recognition of the holding of origin as applying controlled housing conditions should be included by an official veterinarian in the animal health certificates provided for in Council Directive 64/432/EEC ([4]) as regards intra-Union trade in swine and in Commission Regulation (EU) No 206/2010 ([5]) as regards imports into the Union of domestic swine from third countries in order to enable Member States to apply the appropriate *Trichinella* testing regime at slaughter and not to jeopardise the status of the holding of destination of swine for breeding or production.

([1]) Regulation (EC) No 1069/2009 of the European Parliament and of the Council of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation) (OJ L 300, 14.11.2009, p. 1).

([2]) Commission Regulation (EU) No 142/2011 of 25 February 2011 implementing Regulation (EC) No 1069/2009 of the European Parliament and of the Council laying down health rules as regards animal by-products and derived products not intended for human consumption and implementing Council Directive 97/78/EC as regards certain samples and items exempt from veterinary checks at the border under that Directive (OJ L 54, 26.2.2011, p. 1).

([3]) Commission Decision 2000/96/EC of 22 December 1999 on the communicable diseases to be progressively covered by the Community network under Decision 2119/98/EC of the European Parliament and of the Council (OJ L 28, 3.2.2000, p. 50).

([4]) Council Directive 64/432/EEC of 26 June 1964 on animal health problems affecting intra-Community trade of bovine animals and swine (OJ 121, 29.7.1964, p. 1977).

([5]) Commission Regulation (EU) No 206/2010 of 12 March 2010 laying down lists of third countries, territories or parts thereof authorised for the introduction into the European Union of certain animals and fresh meat and the veterinary certification requirements (OJ L 73, 20.3.2010, p. 1).

(16) In order to ensure the correct application of this Regulation, third countries exporting domestic swine or meat thereof, should be listed in the relevant acts on import conditions if they apply the derogations on *Trichinella* sampling of domestic swine and if holdings or compartments are officially recognised as applying controlled housing conditions.

(17) The public health attestation of the *Trichinella* examination should be included in the veterinary certificates accompanying fresh meat in accordance with Regulation (EU) No 206/2010, meat preparations in accordance with Commission Decision 2000/572/EC ([1]) and meat products in accordance with Commission Decision 2007/777/EC ([2]).

(18) Various laboratory methods have been approved for the detection of *Trichinella* in fresh meat. The magnetic stirrer method for pooled-sample digestion is recommended as a reliable method for routine use. Sample size for parasitic analysis should be increased if the sample cannot be collected at the predilection site and if the type or species of animal is at higher risk of being infected. Trichinoscopic examination fails to detect non-encapsulated *Trichinella* species infecting domestic and sylvatic animals and humans and is no longer suitable as a detection method. Other methods, such as serological tests, can be useful for monitoring purposes once the tests have been validated by an EU reference laboratory appointed by the Commission. Serological tests are not suitable for detecting *Trichinella* infestation in individual animals intended for human consumption.

(19) New apparatus for *Trichinella* testing using the digestion method equivalent to the reference method started being produced by private companies. In line with these developments, guidelines for the validation of new apparatus for testing of *Trichinella* by the digestion method were endorsed unanimously during the meeting of the Standing Committee on the Food Chain and Animal Health on 16 December 2008.

(20) In accordance with those guidelines, in 2010 the EU reference laboratory for parasites validated a new apparatus method for testing of *Trichinella* in domestic swine under the code No EURLP_D_001/2011 ([3]).

(21) Freezing meat under specified conditions can kill any parasites present but certain *Trichinella* species occurring in game and horses are resistant when freezing is carried out using the recommended temperature and time combinations.

(22) Regular monitoring of domestic swine, wild boar, horses and foxes or other indicator animals is an important tool for assessing changes in disease prevalence. The results of such monitoring should be communicated in an annual report in accordance with Directive 2003/99/EC of the European Parliament and of the Council ([4]).

(23) This Regulation generally does not allow meat of domestic swine to leave slaughterhouses before the results of examination for *Trichinella* infestation have been communicated to the official veterinarian. However, it is appropriate to allow, under certain strict conditions, to apply the health mark and release the meat for transport before the results are known. Under such circumstances it is essential that the competent authority verifies that full traceability of the released meat is in place at all times.

(24) Regulation (EC) No 853/2004 does not apply to wild game or wild game meat directly supplied to the final consumer or to local retail establishments directly supplying the final consumer. It should therefore be the responsibility of the Member States to adopt national measures to mitigate the risk of *Trichinella*-infested wild boar meat reaching the final consumer.

(25) The measures provided in this Regulation are in accordance with the opinion of the Standing Committee on Plants, Animals, Food and Feed,

---

([1]) Commission Decision 2000/572/EC of 8 September 2000 laying down the animal and public health and veterinary certification conditions for imports of meat preparations into the Community from third countries (OJ L 240, 23.9.2000, p. 19).

([2]) Commission Decision 2007/777/EC of 29 November 2007 laying down the animal and public health conditions and model certificates for imports of certain meat products and treated stomachs, bladders and intestines for human consumption from third countries and repealing Decision 2005/432/EC (OJ L 312, 30.11.2007, p. 49).

([3]) http://www.iss.it/crlp/index.php

([4]) Directive 2003/99/EC of the European Parliament and of the Council of 17 November 2003 on the monitoring of zoonoses and zoonotic agents, amending Council Decision 90/424/EEC and repealing Council Directive 92/117/EEC (OJ L 325, 12.12.2003, p. 31).

HAS ADOPTED THIS REGULATION:

CHAPTER I

GENERAL PROVISION

Article 1

Definitions

For the purposes of this Regulation, the following definitions shall apply:

(1) '*Trichinella*' means any nematode belonging to the species of the genus *Trichinella*;

(2) 'controlled housing conditions' means a type of animal husbandry where swine are kept at all times under conditions controlled by the food business operator with regard to feeding and housing;

(3) 'compartment' means a group of holdings which apply controlled housing conditions. All holdings applying controlled housing conditions in a Member States, may be considered as one compartment.

CHAPTER II

OBLIGATIONS OF COMPETENT AUTHORITIES AND OF FOOD BUSINESS OPERATORS

Article 2

Sampling of carcasses

1. Carcasses of domestic swine shall be sampled in slaughterhouses as part of the *post-mortem* examination as follows:

(a) all carcasses of breeding sows and boars or at least 10 % of carcasses of animals sent in for slaughter each year from each holding that is officially recognised as applying controlled housing conditions, shall be examined for *Trichinella*;

(b) all carcasses from holdings that are not officially recognised as applying controlled housing conditions shall be systematically examined for *Trichinella*.

A sample shall be collected from each carcass and the sample shall be examined for *Trichinella*, in a laboratory designated by the competent authority, using one of the following methods of detection:

(a) the reference method of detection set out in Chapter I of Annex I; or

(b) an equivalent method of detection set out in Chapter II of Annex I.

2. Carcasses of horses, wild boar and other farmed and wild animal species susceptible to *Trichinella* infestation shall be systematically sampled in slaughterhouses or game-handling establishments as part of the *post-mortem* examination.

A sample shall be collected from each carcass and the sample shall be examined in accordance with Annexes I and III in a laboratory designated by the competent authority.

3. Pending the results of the *Trichinella* examination and provided full traceability is guaranteed by the food business operator, carcasses of domestic swine and of horses may be cut up into a maximum of six parts in a slaughterhouse or in a cutting plant on the same premises.

By way of derogation from the first subparagraph and following approval by the competent authority, such carcasses may be cut up at a cutting plant attached to or separate from the slaughterhouse provided that:

(a) the procedure is under supervision by the competent authority;

(b) a carcass or the parts thereof have not more than one cutting plant as its destination;

(c) the cutting plant is situated within the territory of the Member State; and

(d) in the case of a positive result all the parts are declared unfit for human consumption.

Article 3

Derogations

1. By way of derogation from Article 2(1), meat of domestic swine that has undergone a freezing treatment in accordance with Annex II under the supervision of the competent authority shall be exempt from *Trichinella* examination.

2. By way of derogation from Article 2(1), carcasses and meat of not weaned domestic swine less than five weeks of age shall be exempt from *Trichinella* examination.

3. By way of derogation from Article 2(1), carcasses and meat of domestic swine may be exempt from *Trichinella* examination where the animals come from a holding or a compartment officially recognised as applying controlled housing conditions in accordance with Annex IV, if:

(a) no autochthonous *Trichinella* infestations in domestic swine kept in holdings officially recognised as applying controlled housing conditions have been detected in the Member State in the past three years, during which time continuous testing has been conducted in accordance with Article 2; or

(b) historical data on continuous testing carried out on slaughtered swine population provide at least 95 % confidence that the prevalence of *Trichinella* does not exceed one per million in that population; or

(c) the holdings applying controlled housing conditions are located in Belgium or Denmark.

4. Where a Member State implements the derogation provided for in paragraph 3, the Member State concerned shall inform the Commission and the other Member States at the Standing Committee on Plants, Animals, Food and Feed and submit an annual report to the Commission containing the information referred to in Chapter II of Annex IV. The Commission shall publish the list of Member States implementing the derogation on its website.

Where a Member State fails to submit that annual report or the annual report is unsatisfactory for the purposes of this Article, the derogation shall cease to apply to that Member State.

Article 4

***Trichinella* examination and application of health mark**

1. Carcasses as referred to in Article 2 or parts thereof, except for those referred to in the second subparagraph of Article 2(3), may not leave the premises, before the result of the *Trichinella* examination is found to be negative.

Similarly, other parts of an animal intended for human or animal consumption which contain striated muscle tissue may not leave the premises before the result of the *Trichinella* examination is found to be negative.

2. Animal waste and animal by-products not intended for human consumption and not containing striated muscle may leave the premises before the results of the *Trichinella* examination are available.

However, the competent authority may require a *Trichinella* examination or prior treatment of animal by-products to be carried out before permitting them to leave the premises.

3. Where a procedure is in place in the slaughterhouse to ensure that no part of carcasses examined leaves the premises until the result of the *Trichinella* examination is found to be negative and the procedure is formally approved by the competent authority or where the derogation provided for in the second subparagraph of Article 2(3) applies, the health mark provided for in Article 5(2) of Regulation (EC) No 854/2004 may be applied before the results of the *Trichinella* examination are available.

Article 5

Training

The competent authority shall ensure that all personnel involved in the examination of samples to detect *Trichinella* shall be properly trained and participate in:

(a) a quality control programme of the tests used to detect *Trichinella*; and

(b) a regular assessment of the testing, recording and analysis procedures used in the laboratory.

Article 6

Methods of detection

1. The methods of detection set out in Chapters I and II of Annex I shall be used for examining samples as referred to in Article 2 where they provide grounds for suspecting *Trichinella* infestation.

2. All positive samples shall be forwarded to the national reference laboratory or the EU reference laboratory for determination of the *Trichinella* species involved.

Article 7

Contingency plans

The competent authorities of the Member States shall provide for a contingency plan outlining all action to be taken where samples as referred to in Article 2 test positive for *Trichinella*. That plan shall include details covering:

(a) traceability of infested carcasses and parts thereof containing muscle tissue;

(b) measures for dealing with infested carcasses and parts thereof;

(c) investigation of the source of infestation and any spread among wildlife;

(d) any measures to be taken at the retail or consumer level;

(e) measures to be taken where infested carcasses cannot be identified at the slaughterhouse;

(f) determination of the *Trichinella* species involved.

Article 8

Official recognition of holdings applying controlled housing conditions

1. For the purposes of this Regulation, the competent authority may officially recognise a holding or a compartment applying controlled housing conditions where the requirements laid down in Annex IV are complied with.

2. Holdings or a compartment applying controlled housing conditions in Belgium or Denmark, in accordance with Article 3(3)(c), on 1 June 2014 shall be considered to be officially recognised as applying controlled housing conditions as listed in Annex IV.

Article 9

Obligation on food business operators to inform

Food business operators of holdings officially recognised as applying controlled housing conditions shall inform the competent authority of any requirement as laid down in Annex IV that is no longer fulfilled or of any other change that might affect the *Trichinella* status of those holdings.

Article 10

Audits of holdings officially recognised as applying controlled housing conditions

The competent authority shall ensure that audits are carried out periodically of holdings officially recognised as applying controlled housing conditions.

The frequency of the audits shall be risk-based, taking account of the disease history and the prevalence, previous findings, the geographical area, local susceptible wildlife, animal husbandry practices, veterinary supervision and farmers' compliance.

The competent authority shall verify that domestic swine coming from those holdings are examined in accordance with Article 2(1).

Article 11

Monitoring programmes

The competent authority may implement a monitoring programme covering the population of domestic swine coming from a holding or a compartment officially recognised as applying controlled housing conditions, in order to verify that *Trichinella* is actually absent in that population.

The frequency of testing, the number of animals to be tested and the sampling plan shall be laid down in the monitoring programme. To that end, meat samples shall be collected and examined for the presence of *Trichinella* parasites in accordance with Chapter I or II of Annex I.

The monitoring programme may include serological methods as an additional tool once a suitable test is validated by the EU reference laboratory.

Article 12

Withdrawal of official recognition of holdings as applying controlled housing conditions

1. Where the results of the audits carried out in accordance with Article 10 show that the requirements of Annex IV are no longer fulfilled, the competent authority shall withdraw the holding's official recognition without delay.

2. Where domestic swine from a holding officially recognised as applying controlled housing conditions test positive to *Trichinella*, the competent authority shall without delay:

(a) withdraw the holding's official recognition;

(b) examine all domestic swine of that holding at the time of slaughter;

(c) trace and test all breeding animals that arrived on the holding and, as far as possible, all those that left the holding in at least the six months preceding the positive finding; to that end, meat samples shall be collected and examined for presence of *Trichinella* parasites using the detection methods laid down in Chapters I and II of Annex I;

(d) when relevant, as far as is feasible, investigate the spread of parasite infestation due to the distribution of meat from domestic swine slaughtered in the period preceding the positive finding;

(e) inform the Commission and the other Member States;

(f) when relevant, initiate an epidemiological investigation to elucidate the cause of infestation;

(g) take appropriate measures where any infested carcass cannot be identified at the slaughterhouse, including:

  (i) increasing the size of each meat sample collected for testing of the suspect carcasses; or

  (ii) declaring the carcasses unfit for human consumption;

  (iii) taking appropriate measures for the disposal of suspect carcasses or parts thereof and those testing positive.

3. Following withdrawal of the recognition, holdings may be officially recognised again once the problems identified have been solved and the requirements laid down in Annex IV are fulfilled to the satisfaction of the competent authority.

4. If the inspection identified a lack of compliance with Article 9 or positive testing in a holding of a compartment, the holding concerned shall be removed from the compartment until compliance is re-established.

CHAPTER III

IMPORTS

Article 13

Import health requirements

1. Meat containing striated muscles of animal species that may be carriers of *Trichinella* may only be imported into the Union if prior to export the examination for *Trichinella* has been performed in accordance with conditions equivalent to those laid down in Article 2 or 3 in the third country where the animals were slaughtered.

2. A third country may only apply the derogations provided for in Article 3(2) and (3) if it has informed the Commission of the application of those derogations and if it has been listed for that purpose:

(i) in Part 1 of Annex I to Regulation (EU) No 206/2010 for imports of live domestic swine;

(ii) in Part 1 of Annex II to Regulation (EU) No 206/2010 for imports of fresh meat of domestic swine; or

(iii) in Part 2 of Annex II to Decision 2007/777/EC for imports of meat products produced exclusively from meat or meat products of domestic swine.

Article 14

Documents

1. In the model health certificate for intra-Union trade in live domestic swine set out in Model 2 in Annex F to Directive 64/432/EEC the official veterinarian shall include the information on the official recognition of the holding of origin as applying controlled housing conditions as provided for in Article 8 of this Regulation.

2. In the model health certificate for imports into the Union of domestic swine set out in the Models 'POR-X' and 'POR-Y' in Part 2 of Annex I to Regulation (EU) No 206/2010, the official veterinarian shall include the information on the official recognition by the competent authority of a third country of the holding of origin as applying controlled housing conditions equivalent to those provided for in Annex IV to this Regulation.

3. In the veterinary certificate, in accordance with Model 'POR' set out in Part 2 of Annex II to Regulation (EU) No 206/2010, accompanying consignments of meat intended for imports into the Union from third countries, the official veterinarian shall include the public health attestation of the examination for *Trichinella* carried out in accordance with Article 13 of this Regulation in the third country of origin of the meat.

4. In the animal and public health certificate, the model of which is set out in Annex II to Decision 2000/572/EC, accompanying consignments of meat preparations intended for imports into the Union from third countries, the official veterinarian shall include the public health attestation of the examination for *Trichinella* carried out in accordance with Article 13 of this Regulation in the third country of origin of the meat.

5. In the animal and public health certificate, the model of which is set out in Annex III to Decision 2007/777/EC, accompanying consignments of certain meat products and treated stomachs, bladders and intestines intended for imports into the Union from third countries, the official veterinarian shall include the public health attestation of the examination for *Trichinella* carried out in accordance with Article 13 of this Regulation in the third country of origin of the meat.

CHAPTER IV

REPEAL AND FINAL PROVISIONS

Article 15

Repeal

Regulation (EC) No 2075/2005 is repealed.

References to the repealed Regulation shall be construed as references to this Regulation and shall be read in accordance with the correlation table in Annex VI.

Article 16

Entry into force

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 10 August 2015.

For the Commission
The President
Jean-Claude JUNCKER

ANNEX I

Detection methods

CHAPTER I

REFERENCE METHOD OF DETECTION

Magnetic stirrer method for pooled sample digestion

1. *Apparatus and reagents*

(a) Knife or scissors and tweezers for cutting specimens.

(b) Trays marked off into 50 squares, each of which can hold samples of approximately 2 g of meat, or other tools giving equivalent guarantees as regards the traceability of the samples.

(c) A blender with a sharp chopping blade. Where the samples are larger than 3 g, a meat mincer with openings of 2 to 4 mm or scissors must be used. In the case of frozen meat or tongue (after removal of the superficial layer, which cannot be digested), a meat mincer is necessary and the sample size will need to be increased considerably.

(d) Magnetic stirrers with thermostatically controlled heating plate and Teflon-coated stirring rods approximately 5 cm long.

(e) Conical glass separation funnels, capacity of at least 2 litres, preferably fitted with Teflon safety plugs.

(f) Stands, rings and clamps.

(g) Sieves, mesh size 180 microns, external diameter 11 cm, with stainless steel mesh.

(h) Funnels, internal diameter not less than 12 cm, to support the sieves.

(i) Glass beakers, capacity 3 litres.

(j) Glass measuring cylinders, capacity 50 to 100 ml, or centrifuge tubes.

(k) A trichinoscope with a horizontal table or a stereo-microscope, with a substage transmitted light source of adjustable intensity.

(l) A number of 9 cm diameter petri dishes (for use with a stereo-microscope), marked on their undersides into 10 × 10 mm square examination areas using a pointed instrument.

(m) A larval counting basin (for use with a trichinoscope), made of 3 mm thick acrylic plates as follows:

(i) the bottom of the basin to be 180 × 40 mm, marked off into squares,

(ii) the sides to be 230 × 20 mm,

(iii) the end to be 40 × 20 mm. The bottom and the ends must be inserted between the sides, to form two small handles at the ends. The upper side of the bottom must be raised 7 to 9 mm from the base of the frame formed by the sides and the ends. The components must be stuck together with glue suitable for the material.

(n) Aluminium foil.

(o) 25 % hydrochloric acid.

(p) Pepsin, strength: 1:10 000 NF (US National Formulary) corresponding to 1:12 500 BP (British Pharmacopoeia) and to 2 000 FIP (Fédération internationale de pharmacie), or stabilised liquid pepsin with minimum 660 European Pharmacopoeia units/ml.

(q) Tap water heated to 46 to 48 °C.

(r) A balance accurate to at least 0,1 g.

(s) Metal trays, capacity 10 to 15 litres, to collect the remaining digestive juice.

(t) Pipettes of different sizes (1, 10 and 25 ml) and pipette holders.

(u) A thermometer accurate to 0,5 °C within the range 1 to 100 °C.

(v) Siphon for tap water.

2. *Collecting of specimens and quantity to be digested*

(a) In the case of whole carcasses of domestic swine, a specimen weighing at least 1 g is to be taken from a pillar of the diaphragm at the transition to the sinewy part. Special trichinae forceps can be used provided an accuracy of between 1,00 and 1,15 g can be guaranteed.

In the case of breeding sows and boars, a larger sample weighing at least 2 g is to be taken from a pillar of the diaphragm at the transition to the sinewy part.

In the absence of diaphragm pillars, a specimen of twice the size 2 g (or 4 g in the case of breeding sows and boars) is to be taken from the rib part or the breastbone part of the diaphragm, or from the jaw muscle, tongue or abdominal muscles.

(b) For cuts of meat, a sample weighing at least 5 g of striated muscle, containing little fat is to be taken, where possible from close to bones or tendons. A sample of the same size is to be collected from meat that is not intended to be cooked thoroughly or other types of post-slaughter processing.

(c) For frozen samples, a sample weighing at least 5 g of striated muscle tissue is to be taken for analysis.

The weight of meat specimens relates to a sample of meat that is free of all fat and fascia. Special attention must be paid when collecting muscle samples from the tongue in order to avoid contamination with the superficial layer of the tongue, which is indigestible and can prevent reading of the sediment.

3. *Procedure*

I. Complete pools (100 g of samples at a time)

(a) 16 ± 0,5 ml of hydrochloric acid is added to a 3 litre beaker containing 2,0 litre of tap water, preheated to 46 to 48 °C; a stirring rod is placed in the beaker, the beaker is placed on the preheated plate and the stirring is started.

(b) 10 ± 0,2 g of pepsin or 30 ± 0,5 ml liquid pepsin is added.

(c) 100 g of samples collected in accordance with point 2 is chopped in the blender.

(d) The chopped meat is transferred to the 3 litre beaker containing the water, pepsin and hydrochloric acid.

(e) The mincing insert of the blender is immersed repeatedly in the digestion fluid in the beaker and the blender bowl is rinsed with a small quantity of digestion fluid to remove any meat still adhering.

(f) The beaker is covered with aluminium foil.

(g) The magnetic stirrer must be adjusted so that it maintains a constant temperature of 44 to 46 °C throughout the operation. During stirring, the digestion fluid must rotate at a sufficiently high speed to create a deep whirl without splashing.

(h) The digestion fluid is stirred until the meat particles disappear (approximately 30 minutes). The stirrer is then switched off and the digestion fluid is poured through the sieve into the sedimentation funnel. Longer digestion times may be necessary (not exceeding 60 minutes) in the processing of certain types of meat (tongue, game meat, etc.).

(i) The digestion process is considered satisfactory if not more than 5 % of the starting sample weight remains on the sieve.

(j) The digestion fluid is allowed to stand in the funnel for 30 minutes.

(k) After 30 minutes, a 40 ml sample of digestion fluid is quickly run off into the measuring cylinder or centrifuge tube.

(l) The digestion fluids and other liquid waste are kept in a tray until reading of the results is completed.

(m) The 40 ml sample is allowed to stand for 10 minutes. 30 ml of supernatant is then carefully withdrawn by suction to remove the upper layers and leave a volume of not more than 10 ml.

(n) The remaining 10 ml sample of sediment is poured into a larval counting basin or petri dish.

(o) The cylinder or centrifuge tube is rinsed with not more than 10 ml of tap water, which has to be added to the sample in the larval counting basin or petri dish. Subsequently, the sample is examined by trichinoscope or stereo-microscope at a 15 to 20 times magnification. Visualisation using other techniques is allowed, provided examination of positive control samples has been shown to give an equal or better result than traditional visualisation methods. In all cases of suspect areas or parasite-like shapes, higher magnifications of 60 to 100 times must be used.

(p) Digests are to be examined as soon as they are ready. Under no circumstances should examination be postponed until the following day.

Where the digests are not examined within 30 minutes of preparation, they must be clarified as follows. The final sample of about 40 ml is poured into a measuring cylinder and allowed to stand for 10 minutes. 30 ml of the supernatant fluid is then removed, leaving a volume of 10 ml. This volume is made up to 40 ml with tap water. After a further settling period of 10 minutes, 30 ml of the supernatant fluid is withdrawn by suction, leaving a volume of no more than 10 ml for examination in a petri dish or larval counting basin. The measuring cylinder is washed with no more than 10 ml of tap water and these washings are added to the sample in the petri dish or the larval counting basin for examination.

If the sediment is found to be unclear on examination, the sample is poured into a measuring cylinder and made up to 40 ml with tap water and then the procedure described in this Section is followed. The procedure can be repeated 2 to 4 times until the fluid is clear enough for a reliable reading.

II. Pools of less than 100 g

Where needed, up to 15 g can be added to a total pool of 100 g and examined together with these samples in accordance with Section I. More than 15 g must be examined as a complete pool. For pools of up to 50 g, the digestion fluid and the ingredients may be reduced to 1 litre of water, 8 ml of hydrochloric acid and 5 g of pepsin.

III. Positive or doubtful results

Where examination of a collective sample produces a positive or uncertain result, a further 20 g sample is taken from each pig in accordance with point 2(a). The 20 g samples from five pigs are pooled and examined using the method described in this Chapter. In this way samples from 20 groups of five pigs will be examined.

When *Trichinella* is detected in a pooled sample from five pigs, further 20 g samples are collected from the individual pigs in the group and each is examined separately using the method described in this Chapter.

Parasite samples are to be kept in 90 % ethyl alcohol for conservation and identification at species level at the EU or national reference laboratory.

After parasite collection, positive fluids (digestive juice, supernatant fluid, washings, etc.) are to be decontaminated by heating to at least 60 °C.

IV. Cleaning and decontamination procedure after a positive or doubtful result

When the examination of a collective or individual sample produces a positive or doubtful result, all material in contact with meat (blender bowl and blade, beaker, stirring rod, temperature sensor, conical filtration funnel, sieve and forceps) must be carefully decontaminated by washing in warm water (65 to 90 °C). It is recommended to rinse each piece thoroughly to remove the detergent if a detergent is used during washing.

CHAPTER II

EQUIVALENT METHODS

A. **Mechanically assisted pooled sample digestion method/sedimentation technique**

1. *Apparatus and reagents*

(a) Knife or scissors for cutting specimens.

(b) Trays marked off with 50 squares, each of which can hold samples of approximately 2 g of meat, or other tools giving equivalent guarantees as regards the traceability of the samples.

(c) Meat mincer or electrical blender.

(d) A Stomacher lab-blender 3 500 thermo model.

(e) Plastic bags suitable for the Stomacher lab-blender.

(f) Conical separation funnels, capacity 2 litres, preferably fitted with Teflon safety plugs.

(g) Stands, rings and clamps.

(h) Sieves, mesh size 180 microns, external diameter 11 cm, with stainless steel or brash mesh.

(i) Funnels, internal diameter not less than 12 cm, to support the sieves.

(j) 100 ml glass measuring cylinders.

(k) A thermometer accurate to 0,5 °C within the range 1 to 100 °C.

(l) A vibrator, e.g. an electric shaver with the head removed.

(m) A relay which will switch on and off at one-minute intervals.

(n) A trichinoscope with a horizontal table or a stereo-microscope, with a sub-stage transmitted light source of adjustable intensity.

(o) A larval counting basin and a number of 9 cm diameter petri dishes as in Chapter I(1), points (l) and (m).

(p) 17,5 % hydrochloric acid.

(q) Pepsin, strength: 1:10 000 NF (US National Formulary) corresponding to 1:12 500 BP (British Pharmacopoeia) and to 2 000 FIP (Fédération internationale de pharmacie), or stabilised liquid pepsin with minimum 660 European Pharmacopoeia units/ml.

(r) A number of 10 litre bins to be used for decontamination of apparatus, e.g. with formol, and for digestive juice remaining where specimens test positive.

(s) A balance accurate to 0,1 g.

2. *Collecting of specimens and quantity to be digested*

As stipulated in Chapter I(2).

3. *Procedure*

I. Grinding

Grinding the meat samples in a meat mincer beforehand will improve the digestion quality. If an electrical blender is used, the blender must be operated three to four times for approximately one second each time.

II. Digestion procedure

This procedure may involve complete pools (100 g of samples at a time) or pools of less than 100 g.

(a) Complete pools (100 samples at a time):

(i) The Stomacher lab-blender 3 500 is fitted with a double plastic bag and the temperature control set at 40 to 41 °C.

(ii) One and a half litres of water preheated to 40 to 41 °C is poured into the inner plastic bag.

(iii) 25 ml of 17,5 % hydrochloric acid is added to the water in the Stomacher.

(iv) 100 samples weighing approximately 1 g each (at 25 to 30 °C) taken from each individual sample in accordance with point 2 are added.

(v) Lastly, 6 g pepsin or 18 ml liquid pepsin is added. This order must be followed strictly to avoid decomposition of the pepsin.

(vi) The Stomacher is then allowed to pound the content of the bag for 25 minutes.

(vii) The plastic bag is removed from the Stomacher and the digestion fluid is filtered through the sieve into a 3 litre beaker.

(viii) The plastic bag is washed with approximately 100 ml of water, which is then used to rinse the sieve and lastly added to the filtrate in the beaker.

(ix) Up to 15 individual samples can be added to a total pool of 100 samples and examined together with these samples.

(b) Smaller pools (less than 100 samples):

(i) The Stomacher lab-blender 3 500 is fitted with a double plastic bag and the temperature control set at 40 to 41 °C.

(ii) A digestion fluid is prepared by mixing about one and a half litres of water and 25 ml of 17,5 % hydrochloric acid. 6 g of pepsin is added and the whole mixed at a temperature of 40 to 41 °C. This order must be followed strictly to avoid decomposition of the pepsin.

(iii) Of the digestion fluid, a volume corresponding to 15 ml per gram of sample is measured (e.g. for 30 samples the volume required is 30 × 15 ml = 450 ml) and transferred to the inner of the two plastic bags, together with the meat samples weighing approximately 1 g (at 25 to 30 °C) taken from each individual sample in accordance with point 2.

(iv) Water at a temperature of approximately 41 °C is poured into the outer bag to make up a total volume in the two bags of one and a half litres. The Stomacher is then allowed to pound the content of the bag for 25 minutes.

(v) The plastic bag is removed from the Stomacher and the digestion fluid is filtered through the sieve into a 3 litre beaker.

(vi) The plastic bag is washed with approximately 100 ml of water (at 25 to 30 °C), which is then used to rinse the sieve and lastly added to the filtrate in the beaker.

III. Recovery of larvae by sedimentation

— Ice (300 to 400 g of ice flakes, scaly ice or crushed ice) is added to the digestion fluid to bring its volume up to about 2 litres. The digestion fluid is then stirred until the ice has melted. In the case of smaller pools (see Section II(b)), the amount of ice must be reduced correspondingly.

— The chilled digestion fluid is transferred to a 2 litre separation funnel, equipped with a vibrator in an extra clamp.

— Sedimentation is allowed to proceed for 30 minutes, during which time the sedimentation funnel is vibrated intermittently, i.e. one minute vibration followed by a one-minute pause.

— After 30 minutes, a 60 ml sample of the sediment is quickly run off into a 100 ml measuring cylinder (the funnel is rinsed with detergent solution after use).

— The 60 ml sample is allowed to stand for at least 10 minutes, after which time the supernatant is withdrawn by suction to leave a volume of 15 ml, to be examined for presence of larvae.

— For suction, a disposable syringe, equipped with a plastic tube, can be used. The length of the tube must be such that 15 ml remains in the measuring cylinder when the flanges of the syringe rest on the cylinder's rim.

— The remaining 15 ml is poured into a larval counting basin or two petri dishes and examined using a trichinoscope or stereo-microscope.

— The measuring cylinder is washed with 5 to 10 ml of tap water and the washings are added to the sample.

— Digests are to be examined as soon as they are ready. Under no circumstances is examination to be postponed until the following day.

Where the digests are unclear or they are not examined within 30 minutes of their preparation, they must be clarified as follows:

— the final sample of 60 ml is poured into a measuring cylinder and allowed to stand for 10 minutes; 45 ml of supernatant fluid is then removed by suction and the remaining 15 ml is made up to 45 ml with tap water,

— after a further settling period of 10 minutes, 30 ml of supernatant fluid is removed by suction and the remaining 15 ml is poured into a petri dish or larval counting basin for examination,

— the measuring cylinder is washed with 10 ml of tap water and these washings are added to the sample in the petri dish or the larval counting basin for examination.

IV. Positive or doubtful results

Where the result is positive or uncertain, the provisions laid down in Chapter I(3)(III) shall apply.

B. **Mechanically assisted pooled sample digestion method/'on filter isolation' technique**

1. *Apparatus and reagents*

As stipulated in Section A(1).

Additional equipment:

(a) 1 litre Gelman funnel, complete with filter holder (diameter 45 mm);

(b) filter discs, consisting of a circular stainless steel mesh with an aperture of 35 microns (disc diameter: 45 mm), two rubber rings 1 mm thick (external diameter: 45 mm; internal diameter: 38 mm), the circular mesh being placed between the two rubber rings and bonded to them using a two-component glue suitable for the two materials;

(c) an Erlenmeyer flask, capacity 3 litres, fitted with a side tube for suction;

(d) a filter pump;

(e) plastic bags, capacity at least 80 ml;

(f) equipment for sealing the plastic bags;

(g) rennilase, strength 1:150 000 Soxhlet units per gram.

2. *Collecting of specimens*

As stipulated in Chapter I(2).

3. *Procedure*

I. Grinding

Grinding the meat samples in a meat mincer beforehand will improve the digestion quality. If an electrical blender is used, the blender must be operated three to four times for approximately one second each time.

II. Digestion procedure

This procedure may involve complete pools (100 g of samples at a time) or pools of less than 100 g.

(a) Complete pools (100 samples at a time)

See Section A(3)(II)(a).

(b) Smaller pools (less than 100 samples)

See Section A(3)(II)(b).

III. Recovery of larvae by filtration

(a) Ice (300 to 400 g of ice flakes, scaly ice or crushed ice) is added to the digestion fluid to bring its volume up to about 2 litres. In the case of smaller pools, the amount of ice must be reduced correspondingly.

(b) The digestion fluid is stirred until the ice has melted. The chilled digestion fluid is then left for at least three minutes to let the larvae coil.

(c) The Gelman funnel, fitted with a filter holder and filter disc, is mounted on an Erlenmeyer flask connected to a filter pump.

(d) The digestion fluid is poured into the Gelman funnel and filtered. Towards the end of filtration, the digestion fluid can be helped to pass through the filter by applying suction with the filter pump. Suction must cease before the filter becomes dry, i.e. when 2 to 5 ml of fluid is left in the funnel.

(e) Once all the digestion fluid has been filtered, the filter disc is removed and placed in an 80 ml capacity plastic bag, together with 15 to 20 ml of rennilase solution. The rennilase solution is made by adding 2 g of rennilase to 100 ml of tap water.

(f) The plastic bag is sealed twice and placed between the inner and outer bags in the Stomacher.

(g) The Stomacher is allowed to pound for three minutes, e.g. while it is working on a complete or incomplete pool.

(h) After three minutes, the plastic bag, complete with filter disc and rennilase solution, is removed from the Stomacher and opened with scissors. The liquid contents are poured into a larval counting basin or petri dish. The bag is washed out with 5 to 10 ml of water, which is then added to the larval counting basin for examination by trichinoscope or to the petri dish for examination by stereo-microscope.

(i) Digests must be examined as soon as they are ready. Under no circumstances is examination to be postponed until the following day.

Note: Filter discs must never be used when not completely clean. Unclean discs must never be allowed to dry out. Filter discs can be cleaned by leaving them in rennilase solution overnight. Before use, they must be washed in fresh rennilase solution using the Stomacher.

IV. Positive or doubtful results

Where the result is positive or uncertain, the provisions laid down in Chapter I(3)(III) shall apply.

C. **Automatic digestion method for pooled samples of up to 35 g**

1. *Apparatus and reagents*

(a) Knife or scissors for cutting specimens.

(b) Trays marked off with 50 squares, each of which can hold samples of approximately 2 g of meat, or other tools giving equivalent guarantees as regards the traceability of the samples.

(c) A Trichomatic 35® blender with filtration insert.

(d) Hydrochloric acid 8,5 ± 0,5 % weight.

(e) Transparent polycarbonate membrane filters with a diameter of 50 mm and a pore size of 14 microns.

(f) Pepsin, strength 1:10 000 NF (US National Formulary) corresponding to 1:12 500 BP (British Pharmacopoeia) and to 2 000 FIP (Fédération internationale de pharmacie), or stabilised liquid pepsin with minimum 660 European Pharmacopoeia units/ml.

(g) A balance accurate to 0,1 g.

(h) Tweezers with a flat tip.

(i) A number of microscope slides with a side-length of at least 5 cm or a number of petri dishes at least 6 cm in diameter, marked on their undersides into 10 × 10 mm square areas using a pointed instrument.

(j) A (stereo-)microscope with transmitted light (magnification 15 to 60 times) or a trichinoscope with a horizontal table.

(k) A bin for collection of waste liquids.

(l) A number of 10 litre bins to be used for decontamination of apparatus, e.g. with formol, and for digestive juice remaining where specimens test positive.

(m) A thermometer accurate to 0,5 °C within the range 1 to 100 °C.

2. *Collecting of specimens*

As stipulated in Chapter I(2).

3. *Procedure*

I. Digestion procedure

(a) Place the blender with the filtration insert, connect the waste tube and place the tube so it drains into the waste bin.

(b) When the blender is switched on, heating will start.

(c) Before this is done, the bottom valve located below the reaction chamber must be opened and closed.

(d) Up to 35 samples weighing approximately 1 g each (at 25 to 30 °C) taken from each individual sample in accordance with point 2 are then added. Ensure that larger pieces of tendons are removed as they may clot the membrane filter.

(e) Pour water up to the edge of a liquid chamber connected to the blender (approximately 400 ml).

(f) Pour about 30 ml hydrochloric acid (8,5 %) to the edge of the smaller, connected liquid chamber.

(g) Place a membrane filter under the coarse filter in the filter holder in the filter insert.

(h) Lastly, add 7 g of pepsin or 21 ml liquid pepsin. This order must be followed strictly to avoid decomposition of the pepsin.

(i) Close the lids of the reaction and liquid chambers.

(j) Select the period of digestion. A short digestion period (5 minutes) must be set for pigs at the normal slaughter age and a longer time (8 minutes) for other samples.

(k) When the start button on the blender is turned on, the process of dispensing and digestion starts automatically, followed by filtration. After 10 to 13 minutes the process is completed and stops automatically.

(l) Open the lid of the reaction chamber after checking that the chamber is empty. If there is foam or any digestion liquid remaining in the chamber, repeat the procedure in accordance with Section V.

II. Recovery of larvae

(a) Remove the filter holder and transfer the membrane filter to a slide or petri dish.

(b) Examine the membrane filter using a (stereo-)microscope or a trichinoscope.

III. Cleaning equipment

(a) Where the result is positive, fill the blender reaction chamber with boiling water until it is two-thirds full. Ordinary tap water is poured into the connecting liquid chamber until it covers the lower sensor. Automatic cleaning then takes place. Decontaminate the filter-holder and any other equipment, e.g. using formol.

(b) After work is completed for the day, fill the blender liquid chamber with water and put it through a standard cycle.

IV. Use of membrane filters

Each polycarbonate membrane filter may be used no more than five times. The filter is to be turned between each use. In addition, the filter must be checked after each use for any damage which would make it unsuitable for further use.

V. Method to be applied when digestion is incomplete and filtration cannot be carried out

Once the blender has been put through an automatic cycle in accordance with Section I, open the lid of the reaction chamber and check whether there is foam or any liquid remaining in the chamber. If this is the case, proceed as follows:

(a) close the bottom valve below the reaction chamber;

(b) remove the filter holder and transfer the membrane filter to a slide or petri dish;

(c) put a new membrane filter in the filter holder and attach the filter holder;

(d) fill the blender liquid chamber with water until the lower sensor is covered;

(e) carry out the automatic cleaning cycle;

(f) after the cleaning cycle has ended, open the lid of the reaction chamber and check whether any liquid remains;

(g) if the chamber is empty, remove the filter holder and transfer the membrane filter to a slide or petri dish with tweezers;

(h) examine the two membrane filters in accordance with Section II. If the filters cannot be examined, repeat the entire digestion process with a longer digestion time in accordance with Section I.

VI. Positive or doubtful results

Where the result is positive or uncertain, the provisions laid down in Chapter I(3)(III) shall apply.

D. **Magnetic stirrer method for pooled sample digestion/'on filter isolation' and larva detection by a latex agglutination test**

This method is only considered equivalent for the testing of meat of domestic swine.

1. *Apparatus and reagents*

(a) Knife or scissors and tweezers for cutting specimens.

(b) Trays marked off into 50 squares, each of which can hold samples of approximately 2 g of meat, or other tools giving equivalent guarantees as regards the traceability of the samples.

(c) A blender with a sharp chopping blade. Where the samples are larger than 3 g, a meat mincer with openings of 2 to 4 mm or scissors must be used. In the case of frozen meat or tongue (after removal of the superficial layer, which cannot be digested), a meat mincer is necessary and the sample size will need to be increased considerably.

(d) Magnetic stirrers with thermostatically controlled heating plate and Teflon-coated stirring rods approximately 5 cm long.

(e) Glass beakers, capacity 3 litres.

(f) Sieves, mesh size 180 microns, external diameter 11 cm, with stainless steel mesh.

(g) Steel filtration apparatus for 20 µm mesh filters with a steel funnel.

(h) Vacuum pump.

(i) Metal or plastic tanks, capacity 10 to 15 litres, to collect the digestive juice.

(j) A 3D gyratory rocker.

(k) Aluminium foil.

(l) 25 % hydrochloric acid.

(m) Pepsin, strength: 1:10 000 NF (US National Formulary) corresponding to 1:12 500 BP (British Pharmacopoeia) and to 2 000 FIP (Fédération internationale de pharmacie), or stabilised liquid pepsin with minimum 660 European Pharmacopoeia units/ml.

(n) Tap water heated to 46 to 48 °C.

(o) A balance accurate to 0,1 g.

(p) Pipettes of different sizes (1, 10 and 25 ml), micropipettes according to the latex agglutination manufacturer's instructions and pipette holders.

(q) 20 microns nylon mesh filters of a diameter that fits with the filtration system.

(r) Plastic or steel forceps of 10 to 15 cm.

(s) Conical vials of 15 ml.

(t) A pestle with a Teflon or steel conical tip to fit in the conical vials.

(u) A thermometer accurate to 0,5 °C within the range 1 to 100 °C.

(v) Latex agglutination cards of the Trichin-L antigen test kit validated under the code No EURLP_D_001/2011.

(w) Buffer solution with preservative (sample diluent) of the Trichin-L antigen test kit validated under the code No EURLP_D_001/2011.

(x) Buffer supplemented with preservative (negative control) of the Trichin-L antigen test kit validated under the code No EURLP_D_001/2011.

(y) Buffer supplemented with *Trichinella spiralis* antigens and preservative (positive control) of the Trichin-L antigen test kit validated under the code No EURLP_D_001/2011.

(z) Buffer with polystyrene particles coated with antibodies supplemented with preservative (latex beads) of the Trichin-L antigen test kit validated under the code No EURLP_D_001/2011.

(aa) Disposable sticks.

2. *Collecting of specimens*

As stipulated in Chapter I(2).

3. *Procedure*

I. For complete pools (100 g of samples at a time)

(a) 16 ± 0,5 ml of 25 % hydrochloric acid (0,2 % final) is added to a 3 litre beaker containing 2,0 litres ± 200 ml of tap water, preheated to 46 to 48 °C; a stirring rod is placed in the beaker, the beaker is placed on the preheated plate and the stirring is started.

(b) 10 ± 1 g of powder pepsin (or 30 ± 3 ml of liquid pepsin) is added.

(c) 100-115 g of samples collected in accordance with point 2 are chopped in the blender, with 150 ± 15 ml of preheated digestion buffer.

(d) The chopped meat is transferred to the 3 litre beaker containing the water, pepsin and hydrochloric acid.

(e) The mincing insert of the blender is immersed repeatedly in the digestion fluid in the beaker and the blender bowl is rinsed with a small quantity of digestion fluid to remove any meat still adhering.

(f) The beaker is covered with aluminium foil.

(g) The magnetic stirrer must be adjusted so that it maintains a constant temperature of 44 to 46 °C throughout the operation. During stirring, the digestion fluid must rotate at a sufficiently high speed to create a deep whirl without splashing.

(h) The digestion fluid is stirred until the meat particles disappear (approximately 30 minutes). The stirrer is then switched off and the digestion fluid is poured through the sieve into the sedimentation funnel. Longer digestion times may be necessary (not exceeding 60 minutes) in the processing of certain types of meat (tongue, game meat, etc.).

(i) The digestion process is considered satisfactory if not more than 5 % of the starting sample weight remains on the sieve.

(j) The 20 microns nylon mesh filter is placed on the filtration support. The conical filtration steel funnel is fixed to the support with the block system and the steel sieve of 180 microns mesh size is placed on the funnel. The vacuum pump is connected with the filtration support and with the metal or plastic tank, to collect the digestive fluid.

(k) Stirring is stopped and the digestion fluid is poured into the filtration funnel through the sieve. The beaker is rinsed with approximately 250 ml of warm water. The rinsing liquid is poured into the filtration ramp after the digested fluid has been successfully filtrated.

(l) The filtration membrane is taken with the forceps, holding it by an edge. The filtration membrane is folded (minimal) in four and put in the 15 ml conical tube. The choice of conical tube must be adapted to the pestle.

(m) The filtration membrane is pushed at the bottom of the 15 ml conical tube with the help of the pestle and strongly pressed by doing approximately 20 successive back and forth movements with the pestle which should be positioned inside the filtration membrane folding according to the manufacturer's instructions.

(n) 0,5 ± 0,01 ml of sample diluents is added into the 15 ml conical tube by pipette and the filtration membrane is homogenised with the pestle by doing successive low amplitude back and forth movements for approximately 30 seconds, avoiding abrupt movements to limit liquid splashes according to the manufacturer's instructions.

(o) Each sample, the negative control, and the positive control, are dispensed into different fields of the agglutination card by pipettes, according to the manufacturer's instructions.

(p) The latex beads are added into each field of the agglutination card by a pipette, according to the manufacturer's instructions, without making them come into contact with the sample/s and controls. In each field, the latex beads are then gently mixed with a disposable stick until the homogeneous liquid covers the entire field.

(q) The agglutination card is put on the 3D rocker and is rocked for 10 ± 1 minutes according to the manufacturer's instructions.

(r) After the time established by the manufacturer's instructions, the rocking is stopped and the agglutination card is put on a plane surface and the reaction results are read immediately, according to the manufacturer's instructions. In the case of a positive sample, the beads aggregates must appear. In the case of a negative sample, the suspension remains homogeneous without beads aggregates.

II. Pools of less than 100 g as set out in Chapter I(3)(II)

For pools of less than 100 g, the procedure set out in Chapter I(3)(II) must be followed.

III. Positive or doubtful results

Where examination of a collective sample produces a positive or uncertain latex agglutination result, a further 20 g sample is taken from each swine in accordance with Chapter I(2)(a). The 20 g samples from five swine are pooled and examined using the method described in Section I. In this way samples from 20 groups of five swine must be examined.

When a positive latex agglutination is obtained from a group of five swine, further 20 g samples are collected from the individuals in the group and each is examined separately using the method described in Section I.

When a positive or uncertain latex agglutination result is obtained, at least 20 g of swine muscle must be sent to the national reference laboratory for confirmation using one of the methods described in Chapter I.

Parasite samples must be kept in 90 % ethyl alcohol for conservation and identification at species level at the EU or national reference laboratory.

After parasite collection, positive fluids must be decontaminated by heating to at least 60 °C.

IV. Cleaning and decontamination procedure after a positive or doubtful result

When the examination of a collective or individual sample produces a positive or doubtful latex agglutination result, all material in contact with meat (blender bowl and blade, pestle, beaker, stirring rod, temperature sensor, conical filtration funnel, sieve and forceps) must be carefully decontaminated by soaking for few seconds in warm water (65 to 90 °C). Meat residues or inactivated larvae that could remain on their surface may be removed with a clean sponge and tap water. If required, a few drops of detergent can be added for degreasing equipment. It is then recommended to rinse each piece thoroughly to remove all traces of detergent.

E. **Artificial digestion test for *in vitro* detection of *Trichinella* spp. larvae in meat samples, PrioCHECK® *Trichinella* AAD Kit**

This method is only considered equivalent for the testing of meat of domestic swine.

The PrioCHECK® *Trichinella* AAD Kit shall be used according to the instruction manual of the kit using separatory funnels (Lenz NS 29/32) and a glass test tube of 80 ml.

ANNEX II

Freezing treatments

A. *Freezing method 1*

(a) Meat brought in already frozen is to be kept in this condition.

(b) The technical equipment and energy supply of the refrigeration room must be such as to ensure that the required temperature is reached very rapidly and maintained in all parts of the room and of the meat.

(c) Insulated packaging must be removed before freezing, except in the case of meat that is already at the required temperature throughout when it is brought into the refrigeration room or meat so packaged that the packaging will not prevent it from reaching the required temperature within the specified time.

(d) Consignments in the refrigeration room must be kept separately and under lock and key.

(e) The date and time when each consignment is brought into the refrigeration room must be recorded.

(f) The temperature in the refrigeration room must be at least – 25 °C. It must be measured using calibrated thermo-electric instruments and recorded continuously. It may not be measured directly in the cold air flow. The instruments must be kept under lock and key. The temperature charts must include the relevant data from the meat inspection register on import and the date and time of commencement and completion of freezing, and must be retained for one year after compilation.

(g) Meat of a diameter or thickness of up to 25 cm must be frozen for at least 240 consecutive hours, and meat of a diameter or thickness of between 25 and 50 cm must be frozen for at least 480 consecutive hours. This freezing process must not be applied to meat that is thicker or of a larger diameter. The freezing time is calculated from the point when the temperature in the freezing room reaches that specified in point (f).

B. *Freezing method 2*

The general provisions of points (a) to (e) of Section A (method 1) are complied with, and the following time-temperature combinations applied:

(a) meat of a diameter or thickness of up to 15 cm must be frozen for one of the following time-temperature combinations:

— 20 days at – 15 °C,

— 10 days at – 23 °C,

— 6 days at – 29 °C.

(b) meat of a diameter or thickness of between 15 cm and 50 cm must be frozen for one of the following time-temperature combinations:

— 30 days at – 15 °C,

— 20 days at – 25 °C,

— 12 days at – 29 °C.

The temperature in the refrigeration room must be no higher than the level of the selected inactivation temperature. It must be measured using calibrated thermo-electric instruments and recorded continuously. It must not be measured directly in the cold air flow. The instruments must be kept under lock and key. The temperature charts must include the relevant data from the meat inspection register on importation and the date and time of commencement and completion of freezing, and must be retained for one year after compilation.

Where freezing tunnels are used and the procedures described in Sections A and B are not followed strictly, the food business operator must be able to prove to the competent authority that the alternative method is effective in killing *Trichinella* parasites in pigmeat.

C. *Freezing method 3*

Treatment consists of commercial freeze-drying or freezing of meat for specified time-temperature combinations with temperature monitored at the centre of each cut.

(a) The general provisions of points (a) to (e) of Section A (method 1) are to be complied with for the following time-temperature combinations:

— 106 hours at – 18 °C,

— 82 hours at – 21 °C,

— 63 hours at – 23,5 °C,

— 48 hours at – 26 °C,

— 35 hours at – 29 °C,

— 22 hours at – 32 °C,

— 8 hours at – 35 °C,

— 1/2 hour at – 37 °C.

(b) The temperature is to be measured using calibrated thermo-electric instruments and recorded continuously. The thermometer probe is inserted in the centre of a cut of meat no smaller in size than the thickest piece of meat to be frozen. This cut must be placed at the least favourable position in the refrigeration room, not close to the cooling equipment or directly in the cold airflow. The instruments must be kept under lock and key. The temperature charts must include the data numbers from the meat inspection register on import and the date and time of commencement and completion of freezing, and must be retained for one year after compilation.

ANNEX III

Examination of animals other than swine

Horse meat, wild game meat and other meat that could contain *Trichinella* parasites must be examined in accordance with one of the digestion methods specified in Chapter I or II of Annex I, with the following changes:

(a) specimens weighing at least 10 g are taken from the lingual or jaw muscle of horses and from the foreleg, tongue or diaphragm of wild boar;

(b) in the case of horses, where those muscles are lacking, a larger-sized specimen is to be taken from a pillar of the diaphragm at the transition to the sinewy part. The muscle must be clean of connective tissue and fat;

(c) at least 5 g of sample is digested following the reference method of detection set out in Chapter I or an equivalent method set out in Chapter II. For each digest, the total weight of muscle examined must not exceed 100 g in the case of the method set out in Chapter I and methods A and B set out in Chapter II and 35 g in the case of method C set out in Chapter II;

(d) where the result is positive, a further 50 g specimen is taken for a subsequent independent examination;

(e) without prejudice to the rules on conservation of animal species, all meat of game animals other than wild boar, such as bears, carnivorous mammals (including marine mammals) and reptiles, are to be tested by sampling 10 g of muscle at the predilection sites or larger amounts if those sites are not available. Predilection sites are:

  (i) in bears: diaphragm, masseter muscle and tongue;

  (ii) in walruses: tongue;

  (iii) in crocodiles: masseter, pterygoid and intercostal muscles;

  (iv) in birds: muscles of the head (e.g. masseter and neck muscles);

(f) the digestion time must suffice to ensure adequate digestion of the tissue of these animals but must not exceed 60 minutes.

ANNEX IV

CHAPTER I

OFFICIAL RECOGNITION OF HOLDINGS OR A COMPARTMENT AS APPLYING CONTROLLED HOUSING CONDITIONS

A. The following requirements must be met by food business operators to obtain official recognition of holdings:

(a) the operator must have taken all practical precautions with regard to building construction and maintenance in order to prevent rodents, any other kind of mammals and carnivorous birds from having access to buildings where animals are kept;

(b) the operator must apply a pest-control programme, in particular for rodents, effectively to prevent infestation of pigs. The operator must keep records of the programme to the satisfaction of the competent authority;

(c) the operator must ensure that all feed has been obtained from a facility that produces feed in accordance with the principles described in Regulation (EC) No 183/2005 of the European Parliament and of the Council [1];

(d) the operator must store feed intended for *Trichinella* susceptible species in closed silos or other containers that are impenetrable to rodents. All other feed supplies must be heat-treated or produced and stored to the satisfaction of the competent authority;

(e) the operator must ensure that dead animals are collected, identified and transported without undue delay in accordance with Articles 21 and 22 of Regulation (EC) No 1069/2009 and with Annex VIII to Regulation (EU) No 142/2011;

(f) if a rubbish dump is located in the neighbourhood of the holding, the operator must inform the competent authority. Subsequently, the competent authority must assess the risks involved and decide whether the holding is to be recognised as applying controlled housing conditions;

(g) the operator must ensure that domestic swine are identified so that each animal can be traced back to the holding;

(h) the operator must ensure that domestic swine are only introduced onto the holding if they originate in and come from holdings officially recognised as applying controlled housing conditions;

(i) none of the domestic swine has access to outdoor facilities unless the operator can show by a risk analysis to the satisfaction of the competent authority that the time period, facilities and circumstances of outdoor access do not pose a danger for introduction of *Trichinella* in the holding;

(j) none of the swine for breeding and production, as defined in Article 2(2)(c) of Directive 64/432/EEC, has been unloaded after leaving the holding of origin at an assembly centre as defined in Article 2(2)(o) of Directive 64/432/EEC, unless the assembly centre meets the requirements of points (a) to (i) and all domestic swine being grouped for consignments at the assembly centre originate in and come from holdings officially recognised as applying controlled housing conditions or from officially recognised compartments.

B. Food business operators of holdings officially recognised as applying controlled housing conditions shall inform the competent authority where any of the requirements laid down in point A is no longer fulfilled or where any other change has occurred that might affect the status of the holding.

C. The competent authorities in Member States may only recognise a holding or a category of holdings provided that they have verified that the requirements laid down in point A are met.

[1] Regulation (EC) No 183/2005 of the European Parliament and of the Council of 12 January 2005 laying down requirements for feed hygiene (OJ L 35, 8.2.2005, p. 1).

CHAPTER II

REPORTING ON *TRICHINELLA* SITUATION

(a) The number of cases (imported and autochthonous) of *Trichinella* in humans, including epidemiological data shall be reported in accordance with Decision 2000/96/EC.

(b) The number of tests and the results of testing for *Trichinella* in domestic swine, wild boar, horses, game and any other susceptible animals shall be submitted in accordance with Annex IV to Directive 2003/99/EC. Data on domestic swine shall, at least, provide specific information related to:

(i) tests on animals raised under controlled housing conditions;

(ii) tests on breeding sows, boars and fattening pigs.

ANNEX V

Repealed Regulation with list of its successive amendments

Commission Regulation (EC) No 2075/2005	(OJ L 338, 22.12.2005, p. 60).
Commission Regulation (EC) No 1665/2006	(OJ L 320, 18.11.2006, p. 46).
Commission Regulation (EC) No 1245/2007	(OJ L 281, 25.10.2007, p. 19).
Commission Implementing Regulation (EU) No 1109/2011	(OJ L 287, 4.11.2011, p. 23).
Commission Regulation (EU) No 216/2014	(OJ L 69, 8.3.2014, p. 85).
Commission Implementing Regulation (EU) No 1114/2014	(OJ L 302, 22.10.2014, p. 46).

ANNEX VI

Correlation Table

Regulation (EC) No 2075/2005	This Regulation
Articles 1 to 5	Articles 1 to 5
Article 6(1), introductory wording	Article 6(1)
Article 6(1), point (a)	Article 6(1)
Article 6(1), point (b)	—
Article 6(2)	Article 6(2)
Articles 7 to 13	Articles 7 to 13
Article 15	Article 14
Article 16	—
—	Article 15
Article 17, first paragraph	Article 16
Article 17, second paragraph	—
Annex I, Chapter I	Annex I, Chapter I
Annex I, Chapter II	Annex I, Chapter II
Annex I, Chapter III	—
Annexes II, III and IV	Annexes II, III and IV
—	Annex V
—	Annex VI

COMMISSION IMPLEMENTING REGULATION (EU) 2015/1376

of 10 August 2015

establishing the standard import values for determining the entry price of certain fruit and vegetables

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ([1]),

Having regard to Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors ([2]), and in particular Article 136(1) thereof,

Whereas:

(1) Implementing Regulation (EU) No 543/2011 lays down, pursuant to the outcome of the Uruguay Round multilateral trade negotiations, the criteria whereby the Commission fixes the standard values for imports from third countries, in respect of the products and periods stipulated in Annex XVI, Part A thereto.

(2) The standard import value is calculated each working day, in accordance with Article 136(1) of Implementing Regulation (EU) No 543/2011, taking into account variable daily data. Therefore this Regulation should enter into force on the day of its publication in the *Official Journal of the European Union*,

HAS ADOPTED THIS REGULATION:

Article 1

The standard import values referred to in Article 136 of Implementing Regulation (EU) No 543/2011 are fixed in the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the day of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 10 August 2015.

For the Commission,
On behalf of the President,
Jerzy PLEWA
Director-General for Agriculture and Rural Development

([1]) OJ L 347, 20.12.2013, p. 671.
([2]) OJ L 157, 15.6.2011, p. 1.

ANNEX

Standard import values for determining the entry price of certain fruit and vegetables

(EUR/100 kg)

CN code	Third country code (1)	Standard import value
0702 00 00	MA	157,4
	ZZ	157,4
0709 93 10	TR	125,7
	ZZ	125,7
0805 50 10	AR	134,8
	BO	146,4
	TR	109,0
	UY	119,1
	ZA	132,5
	ZZ	128,4
0806 10 10	EG	299,7
	MA	158,2
	ZZ	229,0
0808 10 80	AR	110,0
	BR	95,3
	CL	142,5
	NZ	129,3
	US	162,6
	ZA	119,7
	ZZ	126,6
0808 30 90	AR	65,9
	CL	130,2
	CN	95,2
	MK	62,9
	NZ	147,9
	TR	156,1
	ZA	118,8
	ZZ	111,0
0809 30 10, 0809 30 90	MK	53,4
	TR	146,8
	ZZ	100,1
0809 40 05	BA	49,6
	IL	141,4
	MK	43,5
	XS	57,7
	ZZ	73,1

(1) Nomenclature of countries laid down by Commission Regulation (EU) No 1106/2012 of 27 November 2012 implementing Regulation (EC) No 471/2009 of the European Parliament and of the Council on Community statistics relating to external trade with non-member countries, as regards the update of the nomenclature of countries and territories (OJ L 328, 28.11.2012, p. 7). Code 'ZZ' stands for 'of other origin'.

DECISIONS

COMMISSION IMPLEMENTING DECISION (EU) 2015/1377

of 7 August 2015

on a measure taken by Sweden in accordance with Directive 2006/42/EC of the European Parliament and of the Council, to prohibit the placing on the market of two firewood cutting and splitting machines manufactured by Bonnet AB

(notified under document C(2015) 5412)

(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Directive 2006/42/EC of the European Parliament and of the Council of 17 May 2006 on machinery, and amending Directive 95/16/EC ([1]), and in particular Article 11(3) thereof,

Whereas:

(1) In accordance with the procedure set out in Article 11(2) of Directive 2006/42/EC, Sweden informed the Commission of a measure to prohibit the placing on the market of a firewood cutting and splitting machines of types Bonnetklippen and Brännhultsklippen, manufactured by Bonnet AB, Surgatan, SE-602 28 Norrköping, Sweden.

(2) The firewood cutting and splitting machines bore CE marking, according to Directive 2006/42/EC.

(3) The reason for taking the measure was the non-conformity of the firewood cutting and splitting machines with the essential health and safety requirements set out in points 1.1.2 and 1.3.7 of Annex I to Directive 2006/42/EC, regarding the principles of safety integration and the risks related to moving parts. In particular, the machines had no guards or other devices to protect against risks from the moving parts and it is possible to reach the hazard area during the operation of the machines.

(4) Sweden informed the manufacturer about the deficiencies. The manufacturer took the necessary measures to remove non-compliant products from the market.

(5) Examination of the evidence provided by Sweden confirms that the firewood cutting and splitting machines of the types Bonnetklippen and Brännhultsklippen manufactured by Bonnet AB, Surgatan, SE-602 28 Norrköping, Sweden, fail to satisfy the essential health and safety requirements set out in Directive 2006/42/EC and that this non-conformity gives rise to serious risks of injury to users. It is therefore appropriate to consider the measure taken by Sweden as justified.

HAS ADOPTED THIS DECISION:

Article 1

The measure taken by Sweden to prohibit the placing on the market of two firewood cutting and splitting machines of types Bonnetklippen and Brännhultsklippen manufactured by Bonnet AB, Surgatan, SE-602 28 Norrköping, Sweden, is justified.

([1]) OJ L 157, 9.6.2006, p. 24.

Article 2

This Decision is addressed to the Member States.

Done at Brussels, 7 August 2015.

For the Commission
Elżbieta BIEŃKOWSKA
Member of the Commission

ISSN 1977-0677 (electronic edition)
ISSN 1725-2555 (paper edition)

Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

EN