Research on european union regulations regarding meat from hunted animals

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Abstract

To ensure proper inspection of wild game meat placed on the Community market, bodies of hunted animals and their viscera should be presented for post mortem veterinary inspection official in a game handling establishment. However, to preserve certain hunting traditions without prejudicing food safety, it is necessary to provide training for hunters who place wild game for human consumption. This training should enable hunters to undertake an initial examination of wild game on the spot. In these circumstances, hunters who followed such training should be required to deliver all viscera game handling establishment for post-mortem examination, if the initial examination were performed and did not reveal any abnormality or risk. However, it should be adopted stricter rules in the Member States to take account of specific risks.

Keywords: hunted, animals, meat, marketing, human consumption

1. Introduction

This regulation does not apply to hunters who supply small quantities of wild game or wild game meat, to local retail establishments directly supplying the final consumer.

In this Regulation, the term "wild" has the next meanings:
- Wild ungulates and lagomorphs, and other land mammals that are hunted for human consumption and are considered to be hunted in accordance with the laws applicable to the member, including mammals living in enclosed territory under conditions of freedom similar to those of wild game;
- Wild birds hunted for human consumption;
- "Farmed" farmed ratites and farmed land mammals;
- "Small wild game" means wild game birds and lagomorphs living freely;
- "Large wild game" wild land mammals living freely and does not meet the definition of small wild game;
- "Game handling establishment" means any establishment in which they are prepared for placing on the market, venison and game meat obtained after hunting.

If the authority agrees with this food chain information may accompany the animals referred to in their time of arrival at the slaughterhouse, instead of at least 24 hours before arrival, if animals of the porcine species poultry or farmed game that have undergone ante-mortem inspection at the holding of origin, where they are accompanied by a certificate signed by the veterinarian, where it shows that she examined the animals at the farm and that they consider healthy, wild game.

Where establishments are approved for the slaughter of different animal species or for the handling of
carcasses of farmed and wild game, precautions should be made to prevent cross contamination by separation in space and time operations on the different species. It should be available Separate facilities for the reception and storage of unskinned carcasses of farmed game slaughtered at the farm and for wild game.

2. Materials and methods

The provisions of this Regulation shall apply to the production and marketing of meat from even (deer and suid), unless the competent authority considers them inappropriate. It is necessary to provide adequate facilities, adapted to the size of the animals. Food business operators may slaughter ratites and farmed ungulates at home with the authorization. For providing venison there are imposed a set of rules on training in health and hygiene hunters.

It is necessary that people who hunt wild game for marketing for human consumption must possess sufficient knowledge of the pathology of wild game and the production and handling of wild game and wild game meat after hunting, to conduct an initial examination on the spot.

However, it is sufficient that at least one member of a hunting team have sufficient knowledge of the pathology of wild game and the production and handling of wild game and wild game meat after hunting References in this Section to a 'trained person ' are references to that person.

The trained person could also be the gamekeeper where hunting is part of the team or if that is close to where hunting occurs. In the latter case, the hunter must present the wild game ranger and inform him of any abnormal behavior observed before killing.

3. Results and Discussion

Training must be provided to the satisfaction of the competent authority to enable hunters to become trained persons. This must include at least the following:

- Anatomy, physiology and normal behavior of wild game;
- Abnormal behavior and pathological changes in wild game due to diseases, environmental contamination or other factors which might affect human health after consumption;
- Hygiene and proper techniques for handling, transportation, evisceration, etc., after killing wild game;
- Legislation and administrative provisions on the animal and public health and hygiene conditions governing the placing on the market of wild game.

The competent authority is to encourage hunters' organizations to provide such training. Handling large wild game is after killing, large wild game stomachs and intestines to be removed as soon as possible and, if necessary, be bled. The trained person must carry out an examination of the body and any viscera removed, to identify any characteristics that may indicate a health risk posed by meat. It is necessary that this examination must take place as soon as possible after killing.

Large wild game meat is placed on the market only if the body is transported to a game handling establishment as soon as possible after the examination body and viscera. Viscera must accompany. They need to be identified as belonging to a given animal. If during the examination, it is found no abnormal characteristics, if that was not noticed any abnormal behavior before killing and there is no suspicion of environmental contamination, the trained person must attach to the animal body a numbered declaration stating this.

The statement shall indicate the date, time and place of death. In this case, the head and the viscera need not accompany the body, except for species that can be Trichinosis (porcine and others), whose head (except for tusks) and diaphragm must accompany the body. However, hunters must comply with any additional requirements imposed by the Member State where hunting takes place, in particular to allow monitoring of certain residues and substances in accordance with Directive 96/23/EC.

In other circumstances, the head (except for tusks, antlers and horns) and all the viscera except for the stomach and intestines must accompany body. The trained person who carried out the examination must inform the competent authority of the abnormal characteristics, abnormal behavior or suspicion of environmental contamination that prevented her from making a statement.
If there is no trained person available for the examination in a particular case, the head (except for tusks, antlers and horns) and all the viscera except for the stomach and intestines must accompany the body.

Refrigeration should start in a reasonable period of time after the killing of the animal and meat to be entirely a temperature of not less than 7°C. Where climatic conditions so permit, active chilling is not necessary. It is forbidden to any cluster of animals during transport to the processing plant. Its great wild game delivered to a game-handling establishment to be submitted to the competent authority for inspection.

In addition, large wild game may be skinned and placed on the market unless: before skinning, it is stored and handled separately from other food and not frozen, and after skinning, it undergoes a final inspection in accordance with Regulation (CE) nr. 623/2012.

Handling of small wild game. The trained person must carry out an examination to identify any characteristics that indicate a health risk posed by meat. It is necessary that this examination must take place as soon as possible after killing. If during the examination, abnormal characteristics are found, abnormal behavior was observed before killing or suspicion of environmental contamination, it is necessary trained person must inform the competent authority thereof. Meat of small wild game may be placed on the market only if the body is transported to a game handling establishment as soon as it is possible after the examination provided.

Refrigeration should start in a reasonable period of time after killing and include all of the meat at a temperature of not higher than 4°C. Where climatic conditions so permit, active chilling is not necessary. Evisceration be conducted or completed without delay upon arrival at processing game, unless the competent authority authorizes otherwise. Is small wild game delivered to a game handling establishments to be presented to the competent authority for inspection.

Handling large wild game. If after killing, large wild game stomachs and intestines must be removed as soon as possible and, if necessary, be bled. The trained person must carry out an examination of the body and any viscera removed, to identify any characteristics that may indicate a health risk posed by meat. It is necessary that this examination must take place as soon as possible after killing.

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If during the examination, it is found no abnormal characteristics, if that was not noticed any abnormal behavior before killing and there is no suspicion of environmental contamination, the trained person must attach to the animal body a numbered declaration stating this. The statement shall indicate the date, time and place of death. In this case, the head and the viscera need not accompany the body, except for species that can be Trichinosis (porcine and others), whose head (except for tusks) and diaphragm must accompany the body. However, hunters must comply with any additional requirements imposed by the Member State where hunting takes place, in particular to allow monitoring of certain residues and substances in accordance with Directive 96/23/EC.

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Hygiene during and after cutting and boning. It is necessary that food business operators to ensure that cutting and boning poultry and lagomorphs takes place in accordance with the following requirements:

The work on meat must be organized so as to avoid or minimize contamination. To this end, food business operators must ensure in particular that meat intended for cutting is phased according to need in the space where they work; during cutting, boning, trimming, slicing the dicing, wrapping and packaging, the meat is maintained at a temperature greater than 4°C with an ambient temperature of 12°C or an alternative system having an equivalent effect when the premises are approved for the cutting of meat of different animal species, precautions are provided to prevent cross contamination by separation in space and time of the operations on the different species.

However, meat may be boned and cut prior to reaching the set temperature when the cutting is in the same building as slaughterhouses, provided the transfer meat cutting room, directly from the slaughter premises or after a period waiting in a chilling or refrigeration. As soon as it is cut and, where appropriate, packaged, the meat must be chilled to the temperature referred, during storage and transport Exposed meat must be separated from packaged meat, unless it is stored or transported at different times or so the packaging and storage modulus or transport can not be a source of contamination for the meat.

Provisions applicable commodity. The following materials can be used for the production of gelatine intended to be used in food:

(a) bones;
(b) the skin of farmed ruminant animals;
(c) pig skin;
(d) poultry skin ;
(e) tendons and sinews;
(f) wild game hides;
(g) fish skin and bones.

The use skins if they have undergone any tanning, whether the operation was completed. It is necessary for bones, tendons and nerves come from animals that have been slaughtered in a slaughterhouse and which were found after inspection ante-mortem and post-mortem, the carcasses were fit for human consumption or for skins wild game from wild game, found fit for human consumption.

Collection centers and tanneries may also supply raw material for the production of gelatin intended for human consumption if they are expressly authorized by the competent authorities and comply with the following requirements:

a. They must have storage rooms with hard floors and smooth walls that are easy to clean and disinfect and, where appropriate, provided with refrigeration facilities;

b. The storage rooms are kept in good repair and cleanliness so that there is no risk of contamination of raw materials;

c. if raw material not in conformity with this chapter is stored and/or processed in these premises, it is necessary that they be kept separate from raw material in conformity with this chapter throughout the period of receipt, storage, processing and dispatch.

To ensure proper inspection of wild game meat placed on the Community market, bodies of hunted animals and their viscera should be presented for post mortem veterinary inspection official in a game handling establishment. However, to preserve certain hunting traditions without prejudicing food safety, it is necessary to provide training for hunters who place wild game for human consumption.

This training should enable hunters to undertake an initial examination of wild game on the spot. In these circumstances, hunters who followed such training should be required to deliver all viscera game handling establishment for post-mortem examination if the initial examination were performed and did not reveal any abnormality or risk. However, it should be adopted stricter rules in the Member States to take account of specific risks. It is necessary that food business operators slaughterhouses to request, receive and verify, where appropriate, food chain information and intervene in accordance with this section for all animals, other than wild game, sent or intended to be
sent to slaughterhouse. If the authority agrees with this, information about food chain may accompany the animals referred to in their time of arrival at the slaughterhouse, instead of at least 24 hours before arrival, if porcine animals, birds poultry or farmed game that have undergone ante-mortem inspection at the holding of origin, where they are accompanied by a certificate signed by a veterinarian.

Where establishments are approved for the slaughter of different animal species or for the handling of carcasses of farmed and wild game, precautions should be made to prevent cross contamination by separation in space and time operations on the different species. It should be available separate facilities for the reception and storage of unskinned carcasses of farmed game slaughtered at the farm and for wild game.

Food business operators shall place on the market for poultry treated to promote water retention as fresh meat but as meat preparations or used in the production of processed products, meat from even (deer and suid), unless the competent authority considers them inappropriate. Provisions are applicable to the production and marketing of meat flying birds. However, the provisions apply where the competent authority considers appropriate. Provisions are applicable to the production and marketing of meat flying birds. However, the provisions apply where the competent authority considers appropriate. It is necessary to provide adequate facilities, adapted to the size of the animals. Notwithstanding paragraphs 1 and 2, food business operators may slaughter ratites and farmed ungulates referred to in paragraph 1 at the origin with the authorization authority.

3. Conclusions

It is necessary that people who hunt wild game for marketing for human consumption must possess sufficient knowledge of the pathology of wild game and the production and handling of wild game and wild game meat after hunting, to conduct an initial examination on the spot. However, it is sufficient that at least one member of a hunting team with expertise on the pathology of wild game and the production and handling of wild game. References in this Section to a "trained person" are references to that person.

The trained person could also be the gamekeeper where hunting is part of the team or if that is close to where hunting occurs. In the latter case, the hunter must present the wild game ranger and inform him of any abnormal behavior observed before killing.

Training must be provided to the satisfaction of the competent authority to enable hunters to become trained persons. This must include at least the following: anatomy, physiology and behavior of wild game normally, abnormal behavior and pathological changes in wild game due to diseases, environmental contamination or other factors which might affect human health after consumption, hygiene and proper techniques for handling, transportation, evisceration, etc., wild game after killing, legislation and administrative provisions on the animal and public health and hygiene conditions governing the placing on the market of wild game. The competent authority is to encourage hunters’ organizations to provide such training.

Compliance with Ethics Requirements: Authors declare that they respect the journal’s ethics requirements. Authors declare that they have no conflict of interest and all procedures involving human and/or animal subjects (if exists) respect the specific regulations and standards.

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