



**Naturland**

# **NATURLAND STANDARDS**

## **PROCESSING**

Supplement for meat and meat products

Version 05/2022

## I. Processing standards for meat and meat products

The processing standards for meat and meat products are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing meat and meat products.

### 1. Area of application

This chapter in the standards covers meat and meat products. For products which have meat and meat produce as an ingredient, these standards apply to the meat and meat produce contained therein.

Part D.; XVII. (Processing Standards for Transport and Slaughtering) is applicable to the transport and slaughtering of livestock.

### 2. Ingredients of agricultural and non-agricultural origin

All ingredients of agricultural origin that have been selected in accordance with the priority list, Naturland standard (see Part C.; VI. 4.1) are permitted.

Besides these, the following regulations apply:

#### 2.1 Flavourings

- Organic flavouring extracts (permission to use them must be obtained from Naturland)

#### 2.2 Water and salt

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

#### 2.3 Cultures of microorganisms

All cultures of micro-organisms commonly used in processing of meat and meat products are permitted, wherever possible grown on organic substrata.

#### 2.4 Enzymes

The use of enzymes is prohibited.

#### 2.5 Food additives

- lactic acid (E 270) (only for semi-finished cured sausages)
- sodium citrate (E 331) (as an auxiliary product for the processing of meat that has dropped in temperature since slaughter and to avoid blood coagulation)
- smoke from untreated and native wood and branches, and, where applicable, spices; smoke from purified primary smoke condensate from untreated and, where available, native wood and branches
- rosemary extract (E 392) from organic production
- sodium nitrite (E 250)/ as nitrite curing salt:

The use of nitrite curing salt must be labelled clearly in products containing sodium nitrite. Sodium nitrite as curing salt is permitted for cooked and uncooked meat products under the following conditions:

- The amount of nitrite curing salt added (with or without iodine) is limited to 80 mg sodium nitrite/kg of sausage meat in uncooked sausages and cured ham and to 40 mg sodium nitrite/kg of sausage meat in cooked sausages and cooked meat products (relative to the total amount of sausage meat).
- In the production of uncooked sausages which need to mature for more than four weeks at temperatures below 18° C, the use of potassium nitrate (E 252) (saltpetre) at a maximum rate of 80 mg/kg is a permissible alternative.
- To exploit the effect of the nitrite to the full, the nitrite curing salt can be used in combination with ascorbic acid (E 300) or sodium ascorbate (E 301) (300-500 mg/kg free ascorbic acid)<sup>1</sup>. The advantage derived from using ascorbic acid resp. sodium ascorbate is that the sausage turns red more evenly and quickly, which means less nitrite can be used, thus leaving a lower level of nitrite residue in the final product.
- The use of iso-ascorbic acid (E 315) or sodium iso-ascorbate (E 316).

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<sup>1</sup> In justified individual cases the use of ascorbic acid (E 300) without in combination with nitrite curing salt is permissible upon application.

- The restrictions imposed by the German Additives Regulation (ZZuIV) in the currently valid version have to be observed. Furthermore, the use of nitrite curing salt in products intended for frying or where it is known that they are often fried (e. g. bacon, gammon, luncheon meat) is prohibited.

## **2.6 Mineral nutrients, trace elements and vitamins**

The use of mineral nutrients, trace elements and vitamins is prohibited.

## **2.7 Permissible processing additives**

- carbon dioxide (E 290)
- nitrogen (N<sub>2</sub>) (E 941)

## **3. Permissible processing methods**

All methods that are generally used for the treatment of meat and the production and preservation of meat and meat products, with the exceptions listed under item 4. Application for approval must be made to Naturland for permission to use a MicrowaveCut process to separate the sausage chain without any mechanical intervention.

## **4. Prohibited processing methods**

- black smoking
- treatment with liquid smoke
- use of 'mechanically recovered meat' (MRM)
- production of formed meat ("ham") with the aid of protein-solvent processing additives (e. g. enzymes)
- pressure resp. high pressure treatment with oxygen

## **5. Labelling**

The use of iodised table salt, alcohol and gelatine, and especially of nitrite curing salt must be labelled. Meat and meat products sold in a speciality shop as loose goods have to be labelled clearly and precisely for the customer. Where goods are sold as loose products, measures must be taken to ensure that the customer can learn about all the ingredients (composition) used, at the point of sale.

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