

Commission Regulation (EC) No 2075/2005 of 5 December
2005 laying down specific rules on official controls for
Trichinella in meat (Text with EEA relevance) (repealed)

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ANNEX I

Detection methods

CHAPTER I

REFERENCE METHOD OF DETECTION

Magnetic stirrer method for pooled sample digestion

1. Apparatus and reagents
2. Collecting of specimens and quantity to be digested
3. Procedure
 - I. Complete pools (100 g of samples at a time)
 - II. Pools of less than 100 g
 - III. Positive or doubtful results

CHAPTER II

EQUIVALENT METHODS

- A. Mechanically assisted pooled sample digestion method/sedimentation technique
 1. Apparatus and reagents
 2. Collecting of specimens and quantity to be digested
 3. Procedure
 - I. Grinding
 - II. Digestion procedure
 - III. Recovery of larvae by sedimentation
 - IV. Positive or doubtful results
- B. Mechanically assisted pooled sample digestion method/‘on filter isolation’ technique
 1. Apparatus and reagents
 2. Collecting of specimens
 3. Procedure
 - I. Grinding
 - II. Digestion procedure
 - III. Recovery of larvae by filtration
 - IV. Positive or doubtful results
- C. Automatic digestion method for pooled samples of up to 35...
 1. Apparatus and reagents
 2. Collecting of specimens
 3. Procedure
 - I. Digestion procedure
 - II. Recovery of larvae
 - III. Cleaning equipment
 - IV. Use of membrane filters
 - V. Method to be applied when digestion is incomplete and filtration...
 - VI. Positive or doubtful results

CHAPTER III

TRICHINOSCOPIC EXAMINATION

1. Apparatus
2. Collecting of specimens
3. Procedure

ANNEX II

Freezing treatments

- A. Freezing method 1
- B. Freezing method 2
- C. Freezing method 3

ANNEX III

Examination of animals other than swine

Horse meat, wild game meat and other meat that could...
specimens weighing at least 10 g are taken from the...

ANNEX IV

Detailed conditions for Trichinella-free holdings and regions with a negligible Trichinella risk

For the purpose of this Annex,
'controlled housing conditions in integrated production systems'
means a type...

CHAPTER I

OBLIGATIONS ON FOOD BUSINESS OPERATORS

- A. The following requirements must be met by food business operators...
- B. Food business operators of holdings recognised as free from Trichinella...

CHAPTER II

OBLIGATIONS ON THE COMPETENT AUTHORITIES

- A. The competent authorities in Member States where Trichinella has been...
- B. The competent authorities in Member States where Trichinella has not...

- C. The competent authority may decide to recognise a category of...
- D. In addition to the requirements laid out in Annex IV...

- (1) OJ L 139, 30.4.2004, p. 206, corrected by OJ L 226, 25.6.2004, p. 83.
- (2) OJ L 139, 30.4.2004, p. 55, corrected by OJ L 226, 25.6.2004, p. 22.
- (3) OJ L 165, 30.4.2004, p. 1, corrected by OJ L 191, 28.5.2004, p. 1.
- (4) OJ L 26, 31.1.1977, p. 67.
- (5) OJ L 157, 30.4.2004, p. 33, corrected by OJ L 195, 2.6.2004, p. 12.
- (6) OJ L 325, 12.12.2003, p. 31.