

The Provisions of Meat Processing Industries Shall Meet the Regulations on Food Safety Control System

MOHW Food No. 1071300071 promulgated, May 1, 2018

Article 1 This Provision is prescribed in accordance with Paragraph 2 of Article 8 of the Act Governing Food Safety and Sanitation.

Article 2 The terms in this Provision are defined as follows:

1. Processed meat products: referring to the food products in which livestock and poultry meats or their miscellaneous parts are the main ingredients and made into foods for human consumption.

1.1 Refrigerated and frozen fresh livestock and poultry meats: referring to the raw materials which are frozen or stored at low temperature without mixing.

1.2 Pickled meat products: referring to the products made by pickling the raw meats with food ingredients or food additives, such as salts, nitrites and nitrates.

1.3 Sausages: referring to the ready-to-eat or uncooked products made by mincing and mixing the raw meats and filling in casings. The products can also be molded or filled in canned containers (which are not belonged to canned meats).

1.4 Dried meats: referring to the dried meat products made from the raw meats by dehydrating processing, such as dehydrofreezing, hot air dehydration, mechanical dehydration, osmotic dehydration, pressurizing drying, oven-drying method and vacuum frying.

1.5 Prepared meats: referring to the raw meats which are refrigerated or frozen after preparing.

1.6 Canned meats: referring to the prepared or unprepared raw meats which are packaged in close containers after degassing, sealing and heat sterilizing and can be stored at room temperature.

2. Livestock and Poultry: referring to livestock or poultries which can be provided as foods for human consumption.

3. Meat processing industries: referring to businesses engaging in the manufacturing, processing and preparing of the processed meat products. The scope is as follows:

- 3.1 Fresh processing: including the defrozing, cutting, mechanical deboning/separating meats of the raw meats.
- 3.2 Meat processing: including slicing, shredding, mincing, fine cutting, pickling, filling, shaping, cooking, smoking, drying, dehydrating, prepared refrigerating/freezing, extracting, fermenting and canning.

Article 3 The scope of implementation of this Provision: Businesses engaging in the manufacturing, processing and preparing of the processed meat products which contain 50% or more of the livestock and poultry meats or their miscellaneous parts.

Article 4 Meat processing industries of the following scale shall implement the food safety control system as of the date of promulgation of this Provision:

- 1. According to the Factory Management Act and its related regulations in which the factory registration is required, with the food industry workers of five or more.
- 2. The amount of capital of NT \$30 million or more, with food industry workers of five or more as well as business registrations or company registrations.