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NOTIFICATION

From the Ministry of Agriculture and Forestry:

**TURKISH FOOD CODEX MEAT, PREPARED MEAT MIXTURES, AND
MEAT PRODUCTS NOTIFICATION**

(NOTIFICATION NO: 2018/52)

SECTION ONE

Purpose, Scope, Basis, and Definitions

Purpose

ARTICLE 1 – (1) The purpose of this Notification is to define the technical aspects regarding the production, packaging, and market release of raw meat, minced meat, poultry mince, prepared meat mixtures, mechanically separated poultry meat, and meat products.

Scope

ARTICLE 2 – (1) This Notification covers raw meat, minced meat, poultry mince, prepared meat mixtures, mechanically separated poultry meat, and meat products.

(2) This Notification does not cover meat extracts, rendered animal fat, lard, gelatin, salted or dried blood, salted or dried blood plasma.

Basis

ARTICLE 3 – (1) This Notification is prepared based on the Turkish Food Codex Regulation published in the Official Gazette dated 29/12/2011 and numbered 28157, third edition.

Definitions

ARTICLE 4 – (1) For the implementation of this Notification, in addition to the definitions in Article 3 of the Veterinary Services, Plant Health, Food and Feed Law No. 5996, dated 11/6/2010, Article 4 of the Food Hygiene Regulation published in the Official Gazette No. 28145, dated 17/12/2011, and Article 4 of the Special Hygiene Rules for Animal Foods Regulation published in the Official Gazette No. 28155, dated 27/12/2011, the following definitions are also applicable:

- a) **Head meat:** The edible parts obtained from the head (skull) of slaughter animals, which consist of muscle tissue excluding skin, glandular tissue, brain, tongue, lymph nodes, pharyngeal muscle, mucosa, eyes, cartilage, and bones.
- b) **Large cattle:** Cattle, buffalo, and camels.
- c) **Curing:** In the production of pastirma, the process of coating the outer surface of the product with a mixture of mustard seed flour, red pepper powder, and garlic mixed with salt and water, then forming a paste.
- ç) **Raw poultry meat:** Raw poultry meat, including vacuum-packed or controlled atmosphere-packed poultry, which has not been subjected to any preservation method other than cooling, freezing, or quick freezing.
- d) **Raw red meat:** Raw red meat, including vacuum-packed or controlled atmosphere-packed meat, which has not been subjected to any preservation method other than cooling, freezing, or quick freezing.
- e) **Doner:** A product prepared by combining carcass meat or minced meat from large and small

cattle, or carcass meat or minced meat from poultry, in accordance with this Notification, adding fats from the same and/or different animal species, flavorings, and other food ingredients, then skewering and shaping it into a cylindrical form for cooking, and cooking it by rotating it horizontally or vertically.

f) **Emulsifying:** The process through which water and fat are held together homogeneously with the aid of meat proteins and emulsifiers.

g) **Emulsified meat product:** A meat product obtained by emulsifying meat proteins from domestic ungulate animals or poultry, then filling the emulsion into natural or artificial casings and subjecting it to heat treatment.

ğ) **Integrated meat facility:** A facility that covers all production stages from raw material acceptance and slaughter, including processes related to animal by-products not intended for human consumption under the Regulation on Animal By-Products Not Intended for Human Consumption published in the Official Gazette No. 28152, dated 24/12/2011.

h) **Meat products:** Products obtained by processing meat or further processing processed products, whose cross-section does not exhibit the characteristic properties of raw meat.

ı) **Fermentation:** The process through which microorganisms convert carbohydrates in raw meat, either naturally present or added externally, into organic compounds, primarily lactic acid, which contributes to the maturation of the product and the lowering of its pH.

i) **Prepared poultry meat mixtures:** Raw poultry meat, including pieces of poultry carcass meat, subjected to processing that does not alter the structure of muscle fibers or the characteristics of raw poultry meat, with the addition of other food materials, flavorings, and/or additives.

j) **Prepared Red Meat Mixtures:** Raw red meat that has been processed with the addition of other food ingredients, flavoring agents, and/or additives, including chopped carcass meat from domesticated ungulates, without destroying the muscle fiber structure and characteristics of the raw red meat.

k) **Thermal Treatment:** Processes such as cooking, pasteurization, and sterilization.

l) **Heat-treated Sausage:** Sausages made from chopped or ground carcass meat and/or fat from cattle, small ruminants, or poultry, mixed with flavoring agents, and stuffed into natural or artificial casings. These sausages undergo fermentation and drying under specific conditions and are then heat-treated, resulting in a product with a mosaic appearance on the cross-section.

m) **Heat-untreated Fermented Meat Products:** Meat products that have been fermented and matured without any heat treatment.

n) **Heat-untreated Salted/Cured and Dried Meat Products:** Meat products that have undergone salting, curing, and drying processes, whether cold smoked or not, and without heat treatment.

o) **Heat-treated Meat Products:** Meat products that undergo processes such as curing, fermentation, and marination, or are heat-treated in some other way.

ö) Processing: Processes used in meat product production, including thermal treatment, fermentation, smoking, salting, curing, emulsification, and drying.

p) Ham: Meat products obtained from the carcass pieces of domesticated ungulates or poultry, processed with salting, curing, or similar methods, followed by thermal treatment.

r) Poultry Mince: Ground raw poultry meat, separated from the bones, such as turkey and/or chicken, processed through a meat grinder.

s) Coated Products: Meat mixtures prepared by combining carcass meat of domesticated ungulates or poultry (or a mix of one or more types), with fats, flavoring agents, and other food components. These mixtures are dipped into liquid mixtures containing water, eggs, flour, starch, and flavorings, then coated with dry mixtures such as flour, starch, breadcrumbs, and seasonings before being heat-treated or not.

ş) Roasting: The preparation of heat-treated meat products made by cutting carcass meat from cattle, sheep, or poultry into pieces not exceeding 7 cm, then cooking it with specific amounts of salt and internal fats from the respective animal species.

t) Minced Roasting: The preparation of heat-treated meat products made by grinding carcass meat from cattle, sheep, or poultry, then cooking it with specific amounts of salt and internal fats from the respective animal species.

u) Canned Meat Products: Meat products made by processing appropriate raw materials through salting, curing, emulsification, cooking, or similar pre-treatments. The meat is then hermetically sealed in containers such as tin cans, glass jars, or special pouches, and undergoes the basic canning technology to make the product durable.

ü) Meatballs: Prepared from chopped meat from cattle, small ruminants, or poultry, combined with fats, flavoring agents, and other food components, and formed into various shapes. The result is a ready-to-cook red or poultry meat mixture or a cooked meat product.

v) Drying: The process of removing some of the moisture from a product during production, as required by its technology.

y) Dried Ham: An uncooked, cured, and dried meat product made from pieces of domesticated ungulate meat.

z) Small Ruminants: Sheep and goats.

aa) Curing: The process of treating meat with salt, nitrite, and/or nitrate.

bb) Flavoring Agents: Substances such as salt, mustard, spices, spice extracts, aromatic plants, and aromatic plant extracts that are suitable for human consumption.

cc) Marination: The process of treating raw meat with salt, vegetable oils, various food ingredients, and flavoring agents according to specific technology.

çç) Mergez: A type of uncured prepared meat mixture made from chopped carcass meat and fat of cattle and/or sheep, mixed with spices, and stuffed into natural casings.

dd) Mechanically Separated Poultry Meat (MAKE): Meat obtained from poultry carcasses using mechanical methods that cause the structure of the muscle fibers to break down or change.

ee) Nitrite Curing Salt: Salt that has been supplemented with nitrites.

ff) Pastrami: A heat-untreated cured and dried meat product obtained from piece meat separated from cattle carcasses, which undergoes curing and washing processes, then pressing, drying, and spicing. Afterward, it is dried again after being coated with fenugreek.

gg) Pâté: A thermal processed meat product obtained from chopped meat or offal and other components, with a spreadable consistency,

ğğ) Cooking: A thermal process where the product's core temperature reaches at least 72°C,

hh) Sterilization: A thermal process applied at temperatures above 100°C,

ıı) Sausage: A fermented meat product obtained from chopped beef and/or lamb carcass meat and fats, mixed with flavoring agents, then stuffed into natural or artificial casings, and subjected to fermentation and drying processes under specific conditions, resulting in a mosaic appearance on the cross-section,

ii) Salting: The process of treating raw meat with salt,

jj) Smoking: The process of applying smoke from a smoke source to the product surface at different temperatures and durations according to the technique, defines the following.

SECOND PART

Product Characteristics

General Provisions

ARTICLE 5 – (1) The following rules apply to the production of mixed meats from different animal species under the scope of this Regulation:

a) Beef and lamb carcass meats can be mixed with each other.

b) Poultry carcass meats from different poultry species can be mixed with each other.

c) Except for the situations mentioned in subparagraphs (a) and (b), carcass meats from different animal species cannot be mixed. However, red meat and/or fat may be added to poultry meat products solely for production technology purposes.

(2) Foods such as mantı, içli köfte, çiğ köfte, kadınbudu köfte, lahmacun, pide, kebab, pizza, ready meals, tabildot meals, and appetizers, made from raw meat, minced meat, poultry mince, and meat products, are considered compliant with this Regulation.

(3) No meat protein from external sources can be added to the products covered by this Regulation.

(4) Prepared meat mixtures and meat products that are geographically indicated may be marketed according to the specific characteristics stated in the geographical indication registration, as long as they comply with the horizontal food code requirements. However, the raw meats, minced

meats, poultry mince, prepared meat mixtures, and meat products used in these products must meet the product characteristics specified in this Regulation.

(5) Businesses providing food services to end consumers, such as restaurants, hotels, and ready meal producers, may not sell mechanically separated red meat or poultry meat and may not use mechanically separated red or poultry meat in these businesses.

(6) Mechanically separated red meat cannot be used in the production of products under this Regulation. However, mechanically separated red meat and products produced for export may be allowed for inter-business shipment within approved domestic businesses if the export requirement is met.

(7) Raw meat, minced meat, poultry mince, prepared meat mixtures, and meat products under the scope of this Regulation must be produced in compliance with the Food Hygiene Regulation and the Special Hygiene Rules for Animal Foods Regulation.

(8) Offal may be offered for sale in raw form or used as raw material in products such as kokoreç, jelly tripe, smoked tongue, or liver pâté.

(9) Offal cannot be added to products such as salami, cooked sausage, pastrami, roast meat, minced roast meat, ham, meatballs, poultry meatballs, döner, poultry döner, merguez, and emulsion meat products.

(10) The head meat used in the production of emulsion meat products under this Regulation must comply with the conditions specified in the "Regulation on Protection and Combatting of Transmissible Spongiform Encephalopathies" published in the Official Gazette on 15/12/2011, numbered 28143.

(11) Raw meats and offal must be stored separately to prevent contact and shipped and marketed accordingly.

(12) Raw meat, minced meat, poultry mince, prepared meat mixtures, and meat products must have their own distinctive taste, smell, appearance, and texture.

(13) Raw meat, minced meat, poultry mince, prepared meat mixtures, and meat products must not be spoiled, nor can any process or substance that suppresses spoilage be applied to them.

(14) Poultry skin can be used in the production of poultry meat products.

(15) Vegetable oils can be used as components in the production of prepared meat mixtures, meatballs, döner, and emulsion meat products under this Regulation.

(16) In products not containing MAKE, the calcium content must not exceed 150 mg/kg in raw poultry meat and poultry mince, 250 mg/kg in prepared poultry meat mixtures, and 350 mg/kg in other poultry meat products, including emulsion poultry meat products.

Requirements for Retail Businesses

ARTICLE 6 – (1) Retail businesses must ensure:

a) Prepared meat mixtures can only include uncooked meatballs and regional products (such as tantuni, kilis tava, paper kebab); these can be produced daily from beef and/or lamb carcass meat and offered for sale.

b) Ground meat, poultry ground meat, prepared red meat mixtures (except for meatballs and regional products), and prepared poultry meat mixtures can only be produced immediately upon consumer demand.

c) Raw poultry meat should be offered on the market in pre-packaged form and sold to the final consumer by the retailer without breaking the integrity of the packaging. Pre-packaged poultry meat can be immediately portioned according to consumer demand.

ç) Raw red meats; considering the minimum hygienic conditions, can be offered for sale in accordance with Article 15, Paragraph 3 of the Turkish Food Codex Food Labeling and Consumer Information Regulation, published in the Official Gazette dated 26/1/2017, No. 29960.

(2) Businesses that provide ready-to-eat meals to the final consumer, such as restaurants, hotels, etc., cannot sell bulk raw meat, ground meat, poultry ground meat, or prepared meat mixtures.

(3) Notwithstanding the provisions of this Regulation, raw meat, ground meat, poultry ground meat, and prepared meat mixtures must be produced and offered for sale separately from other foods and different animal species' meats.

Special product characteristics for raw red meat, ground meat, and prepared red meat mixtures

ARTICLE 7

(1) The composition of the ground meat must comply with the characteristics specified in Annex-1.

(2) Prepared red meat mixtures derived from ground meat must have a fat content of no more than 25% by weight and a salt content of no more than 2% by weight.

(3) Non-animal proteins, starch, soy, and soy products cannot be used in meatballs. However, the total amount of starch and plant protein from spices, bread, and breadcrumbs must not exceed 5%.

(4) Döner (rotisserie-style meat) is categorized based on its presentation:

a) Leaf döner: Döner made using only raw red meat that has been leafed.

b) Ground döner: Döner made using up to 90% ground meat and at least 10% leafed raw red meat.

c) Mixed döner: Döner made using at least 60% leafed raw red meat and up to 40% ground meat.

(5) The döner must meet the following conditions:

a) The fat content of the döner must not exceed 25% by weight, and the salt content must not exceed 2% by weight.

b) Non-animal proteins, starch, starch-containing substances, soy, and soy products cannot be used in the production of döner. However, the total starch and plant protein from spices must not exceed 1%.

c) The shelf life of raw döner at the retail point is a maximum of 12 hours after cooking begins.

Special product characteristics for raw poultry meat, poultry ground meat, and prepared poultry meat mixtures

ARTICLE 8

(1) In prepared poultry meat mixtures, the fat content must not exceed 20% by weight, and the collagen connective tissue protein ratio in total meat protein must not exceed 10%.

(2) Poultry ground meat is produced from boneless raw turkey and chicken meat.

(3) The composition of poultry ground meat must comply with the characteristics specified in Annex-1.

(4) Poultry ground meat and prepared poultry meat mixtures can only be sold frozen.

(5) Non-animal proteins, starch, soy, and soy products cannot be used in poultry meatballs. However, the total amount of starch and plant protein from spices, bread, and

breadcrumbs must not exceed 5%.

(6) Poultry döner is categorized based on its presentation:

a) Leaf poultry döner: Döner made using only leafed raw poultry meat.

b) Mixed poultry döner: Döner made using at least 60% leafed raw poultry meat and up to 40% poultry ground meat.

(7) The poultry döner must meet the following conditions:

a) The fat content of poultry döner must not exceed 20% by weight, and the salt content must not exceed 2% by weight.

b) Non-animal proteins, starch, starch-containing substances, soy, and soy products cannot be used in the production of poultry döner. However, the total starch and plant protein from spices must not exceed 1%.

c) The shelf life of raw poultry döner at the retail point is a maximum of 12 hours after cooking begins.

Special product characteristics for meat products

ARTICLE 9

(1) For the meat products within the scope of this Regulation:

a) In sucuk:

1. The total meat protein value must be at least 16% by weight.
2. The collagen connective tissue protein ratio in total meat protein must not exceed 20%.
3. The moisture content should be less than 2.5 times the total meat protein ratio
4. The fat content should be less than 2.5 times the total meat protein ratio.
5. The pH value should not exceed 5.4.

b) In heat-treated sucuk:

1. The total meat protein value should be at least 14% by weight.
2. The collagen connective tissue protein ratio in the total meat protein should be no more than 25%.
3. The moisture content should be less than 3.6 times the total meat protein ratio
4. The fat content should be less than 2.5 times the total meat protein ratio.
5. The pH value should not exceed 5.6.

c) In pastirma (cured beef):

1. The moisture content, excluding fenugreek, should be no more than 50% by weight.
2. The pH value should not exceed 6.0.
3. The salt content, excluding fenugreek, should be no more than 10% by weight in dry matter.
4. The fenugreek content should be no more than 10% by weight.

ç) In roast and minced roast:

1. The moisture content should be no more than 45% by weight.
2. The salt content should be no more than 3% by weight.
3. The fat content should be no more than 30% by weight.

d) In jambon (ham):

1. The total meat protein content should be at least 13% by weight.
2. The fat content should be no more than 8% by weight.
3. The salt content should be no more than 3% by weight.

e) In dried jambon:

1. The moisture content should be no more than 50% by weight.
2. The pH value should not exceed 6.0.
3. The salt content in dry matter should be no more than 10% by weight.

f) In emulsified meat products:

1. The total meat protein content should be at least 10% by weight.
2. The collagen connective tissue protein ratio in the total meat protein should be no more than 25%.
3. The moisture content should be less than 6.5 times the total meat protein ratio.
4. The fat content should be less than 3.2 times the total meat protein ratio.
5. The total protein excluding meat protein and starch should not exceed 5% by weight.

(2) In heat-treated meat products like meatballs made from minced meat, the total meat protein content should be at least 12% by weight.

(3) In heat-treated coated meat products, the total meat protein content should be at least 10% by weight.

(4) MAKE is produced by integrated facilities only for the production of heat-treated poultry emulsified meat products, and the produced MAKE can be shipped to other approved facilities for the same purpose.

(5) In poultry emulsified meat products labeled as containing MAKE, the calcium content should not exceed 750 mg/kg.

(6) Except for spices like black pepper, dill, oregano, etc., the ingredients used in heat-treated meat products that define the product name (e.g., fillet, tongue, pistachio) should constitute at least 3% by weight of the product.

(7) Sausage, heat-treated sausage, and pastirma cannot contain non-animal proteins, starch or starch-containing substances, soy, or soy products. However, the combined total of starch and plant-based proteins from spices cannot exceed 1% by weight.

(8) Non-animal proteins, starch, soy, or soy products cannot be used in meatballs or poultry meatballs. However, the total amount of starch and plant-based proteins from spices, bread, and breadcrumbs should not exceed 5%.

(9) Non-animal proteins, starch, or starch-containing substances, and soy products cannot be used in the production of döner (meat skewer) and poultry meat döner. However, the combined amount of starch from spices and plant-based proteins should not exceed 1%.

(10) Canned meat products should be packed in cans free from bulging, closure defects, corrosion, scratches, impact marks, or similar flaws. In the incubation test, microscopic inspection, and culture process,

Negative results must be obtained in the incubation test, microscopic examination, and culture procedures. Additionally, the canned content must be acceptable in terms of pH, smell, color, texture, and overall quality.

(11) Starter cultures may be used in meat products covered by this Regulation.

(12) Except for sausages and pastirma, cold smoking may be applied only to raw meat products under the condition that the temperature does not exceed 25°C.

(13) The meat products' casings must not have physical defects such as tears or holes.

(14) Retail businesses may not produce meat products such as sausages, heat-treated sausages, pastirma, sausages, and salami.

(15) In the production of meat products under this Regulation, dietary fiber may be used as a component according to the technology of the product.

(16) In the production of emulsified meat products under this Regulation, milk powder and/or egg powder or their proteins may be used according to the technology of the product.

CHAPTER THREE

Additives, Contaminants, Pesticide Residues, Veterinary Drug Residues, Hygiene, Packaging, and Labeling

Additives

ARTICLE 10 –

(1) The additives used in products under this Regulation must comply with the provisions of the Turkish Food Codex Food Additives Regulation, published in the Official Gazette dated 30/6/2013 and numbered 28693. As an exception to these general rules, no food additives may be added to roasting and minced roasting under this Regulation.

Flavoring agents and food components with flavoring properties

ARTICLE 11 –

(1) The flavoring agents and food components with flavoring properties used in products under this Regulation must comply with the provisions of the Turkish Food Codex Flavoring Agents and Food Components with Flavoring Properties Regulation, published in the Official Gazette dated 29/12/2011 and numbered 28157 (third repetition). In addition to these general rules, no flavoring agents giving meat flavor may be added to products under this Regulation.

Contaminants

ARTICLE 12 –

(1) The amounts of contaminants in the products under this Regulation must comply with the provisions of the Turkish Food Codex Contaminants Regulation, published in the Official Gazette dated 29/12/2011 and numbered 28157 (third repetition).

Pesticide residues

ARTICLE 13 –

(1) The pesticide residue levels in products under this Regulation must comply with the provisions of the Turkish Food Codex Maximum Residue Limits for Pesticides Regulation, published in the Official Gazette dated 25/11/2016 and numbered 29899 (supplementary).

Veterinary drug residues

ARTICLE 14 –

(1) The veterinary drug residues that may be found in products under this Regulation must comply with the provisions of the Turkish Food Codex Classification of Pharmacologically Active Substances and Maximum Residue Limits in Animal Foods Regulation, published in the Official Gazette dated 7/3/2017 and numbered 30000.

Coccidiostats and histomonostats residues

ARTICLE 15 –

(1) The amounts of coccidiostats and histomonostats in products under this Regulation must comply with the provisions of the Turkish Food Codex Maximum Limits for Coccidiostats and Histomonostats in Animal Foods Regulation, published in the Official Gazette dated 8/2/2015 and numbered 29261.

Hygiene

ARTICLE 16 –

(1) The products under this Regulation must comply with the provisions of the Food Hygiene Regulation, the Special Hygiene Rules for Animal Foods Regulation, and the Turkish Food Codex Microbiological Criteria Regulation, published in the Official Gazette dated 29/12/2011 and numbered 28157 (third repetition).

(2) As an exception to the first paragraph of this article, the production of traditional meat products (Sausage and pastirma) in our country may be carried out under natural conditions, provided that there is no contamination from the external environment during the drying process, one of the steps of processing, and that necessary protective measures are taken.

Packaging

ARTICLE 17 –

(1) The packaging of the products under this Regulation must comply with the provisions of the Turkish Food Codex Regulation on Materials and Articles Intended to Come into Contact with Food, published in the Official Gazette dated 5/4/2018 and numbered 30382.

Labeling

ARTICLE 18 –

(1) The products under this Regulation must comply with the Turkish Food Codex Food Labeling and Consumer Information Regulation. In addition to the rules in this Regulation:

- a) The product name for raw meat, minced meat, poultry minced meat, prepared meat mixtures, mechanically separated poultry meat, and meat products must include the species name along with the product name.
- b) On labels of poultry mince and minced meat, the statement "Fat content at most %.." and "Collagen connective tissue protein/meat protein ratio at most .." must appear with the same percentage as the product name, and the size of the text should be at least 2/3 of the product name.
- c) On the labels of raw poultry meat, poultry mince, and prepared poultry meat mixtures, the statement "During cooking, the internal temperature should reach at least 72°C" must be included.
- ç) In emulsified meat products that contain head meat, the label must state "Contains head meat" with the same percentage as the product name and the text size at least 2/3 of the product name.
- d) In emulsified poultry meat products that contain mechanically separated poultry meat, the label must state "Contains mechanically separated meat" with the same percentage as the product name and the text size at least 2/3 of the product name.
- e) On labels of cured meats offered for sale with the rind removed, the statement "Rind has been removed" must appear.
- f) The type of animal fat used in the production of meat products under this Regulation must be specified on the label in the ingredients section.
- g) For poultry meat products that include red meat and/or fat in their composition due to the technology used, these components are not specified in the product name but must be listed in the ingredients section.
- ğ) In products where flavor enhancers have been added, the name of the flavor enhancer may be used along with the product name.
- h) The labels of products under this Regulation must include the product name in characters of at least 3 mm in height, using the same color and font as defined in Annex-2, ensuring the characters are written in the same color, font, and size.
- ı) The labels of products under this Regulation must express the product names as a whole, using the same color, font, and size.
- i) Labels on product packaging, including the brand, cannot use expressions/logos such as "100%," "100% Beef," or "100% Breast Meat."
- j) Labels on products under this Regulation cannot use general product categories such as heat-treated meat product or emulsified meat product as the product name.
- k) Frozen raw meat, minced meat, poultry mince, prepared meat mixtures, and mechanically separated meat products offered for sale must include the statement "Do not re-freeze after thawing." These products must be sold in their intact packaging, and the packaging size is determined by the food business operator to fulfill this purpose.
- l) The rules set for product labeling apply equally to product promotions through sales displays, billboards, market catalogs, newspaper advertisements, and online advertisements.

Nutrition and health claims

Article 19 – (1) The nutrition and health claims used in the labeling, presentation, or advertising

of products under this Regulation must comply with the rules set forth in the Turkish Food Codex Nutrition and Health Claims Regulation published in the Official Gazette on 26/1/2017, number 29960.

Vitamins, minerals, and certain other elements that can be added to foods

Article 20 – (1) The vitamins, minerals, and certain other elements that may be added to products under this Regulation must comply with the Turkish Food Codex Regulation on the Addition of Vitamins, Minerals, and Certain Other Elements to Foods, published in the Official Gazette on 7/3/2017, number 30000.

Enzymes

Article 21 – (1) The products under this Regulation must comply with the rules set forth in the Turkish Food Codex Food Enzymes Regulation published in the Official Gazette on 24/2/2017, number 29989, regarding the use of food enzymes.

Section Four

Miscellaneous and Final Provisions

Transportation and storage

Article 22 – (1) The transportation and storage of products under this Regulation must comply with the rules set forth in the Turkish Food Codex Regulation on the Transportation and Storage of Foods.

Sampling and analysis methods

Article 23 – (1) Samples of products under this Regulation must be taken in accordance with the rules set forth in the Turkish Food Codex Regulation, and internationally recognized analysis methods must be applied.

Administrative sanctions

Article 24 – (1) Those who act in violation of this Regulation are subject to administrative sanctions in accordance with the relevant provisions of Law No. 5996.

Repeal of previous regulation

Article 25 – (1) This Regulation repeals the Turkish Food Codex Meat and Meat Products Regulation (Regulation No: 2012/74) published in the Official Gazette on 5/12/2012, number 28488.

Compliance requirement

Transitional Article 1 – (1) Food operators who were active before the publication of this Regulation must comply with the provisions of this Regulation by 31/12/2019.

(2) Food operators who were active before the publication of this Regulation must comply with the provisions of the repealed Turkish Food Codex Meat and Meat Products Regulation (Regulation No: 2012/74) until they have adapted to the provisions of this Regulation.

(3) Food operators who have adapted to the provisions of this Regulation before 31/12/2019 must comply with the provisions of Article 15, paragraph (h) of the repealed Turkish Food Codex Meat and Meat Products Regulation (Regulation No: 2012/74) until 31/12/2019.

Enforcement

Article 26 – (1) This Regulation shall enter into force on the date of its publication.

Execution

Article 27 – (1) The Minister of Agriculture and Forestry is responsible for the enforcement of the provisions of this Regulation.