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Interested committees:

Title: Draft BS EN 18179 BS Food authenticity - Method for detecting previously frozen poultry meat by determination of HADH activity.

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Introduction

This draft standard is based on national and international discussions. Your comments on this draft are invited and will assist in the preparation of the consequent standard.

For international standards, comments will be reviewed by the relevant UK national committee before sending the consensus UK vote and comments to the international committee, which will then decide appropriate action. If the international standard is approved, it is usual for the text to be published as a British Standard.

For national standards, comments will be reviewed by the relevant UK national committee and the resulting standards published as a British Standard.

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Please indicate whether you consider the UK should submit a negative (with supporting technical reasons) or positive vote on this draft. Please indicate if you are aware of any reason why this draft standard should not be published as a British Standard.

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Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx
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1	2	(3)	4	5	(6)	7
MB	Clause No./ Subclause No./Annex (e.g. 3.1)	Paragraph/ Figure/Table/Note	Type of comment	Comment (justification for change) by the MB	Proposed change by the MB	Secretariat observations on each comment submitted
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	

English Version

Food authenticity - Method for detecting previously frozen poultry meat by determination of HADH activity

Lebensmittelauthentizität - Verfahren zum Nachweis
von zuvor gefrorenem Geflügelfleisch durch
Bestimmung der HADH-Aktivität

This draft European Standard is submitted to CEN members for enquiry. It has been drawn up by the Technical Committee CEN/TC 460.

If this draft becomes a European Standard, CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

This draft European Standard was established by CEN in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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Recipients of this draft are invited to submit, with their comments, notification of any relevant patent rights of which they are aware and to provide supporting documentation.

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European foreword

This document (prEN 18179:2025) has been prepared by Technical Committee CEN/TC 460 “Food Authenticity”, the secretariat of which is held by DIN.

This document is currently submitted to the CEN Enquiry.

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Introduction

The EC Poultry meat Marketing Standards Regulations (Commission Regulation (EC) No 543/2008) [\[1\]](#), which are now incorporated into Council Regulation (EU) No 1308/2013 [\[2\]](#) of the European Parliament and of the Council, require that poultry meat (whole birds and portions) is labelled to reflect the storage conditions that have been employed (fresh, frozen, or rapidly frozen), and defines the temperature conditions employed for each category. However, refrigeration technologies are now available which do not comply with the conditions specified in the regulations and can result in the mislabelling of poultry meat. There is therefore a need for the implementation of a robust analytical method that is capable of distinguishing between fresh and previously frozen poultry for the enforcement of the relevant regulatory legislation.