

Message 001

Communication from the Commission - TRIS/(2025) 1464

Directive (EU) 2015/1535

Notification: 2025/0285/PT

Notification of a draft text from a Member State

Notification – Notification – Notifizierung – Нотификация – Oznámení – Notifikation – Γνωστοποίηση – Notificación – Teavitamine – Ilmoitus – Obavijest – Bejelentés – Notifica – Pranešimas – Paziņojums – Notifika – Kennisgeving – Zawiadomienie – Notificação – Notificare – Oznámenie – Obvestilo – Anmälan – Fógra a thabhairt

Does not open the delays - N'ouvre pas de délai - Kein Fristbeginn - Не се предвижда период на прекъсване - Nezahtuje prodlení - Fristerne indledes ikke - Καμμία έναρξη προθεσμίας - No abre el plazo - Viivituste perioodi ei avata - Määräaika ei ala tästä - Ne otvara razdoblje kašnjenja - Nem nyitja meg a késések - Non fa decorrere la mora - Atidėjimai nepradedami - Atlikšanas laikposms nesākas - Ma jiftaħ il-perijodi ta' dewmien - Geen termijnbegin - Nie otwiera opóźnień - Não inicia o prazo - Nu deschide perioadele de stagnare - Nezačína oneskorenia - Ne uvaja zamud - Inleder ingen frist - Ní osclaíonn sé na moilleanna

MSG: 20251464.EN

1. MSG 001 IND 2025 0285 PT EN 06-06-2025 PT NOTIF

2. Portugal

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4. 2025/0285/PT - C50A - Foodstuffs

5. It adopts national measures to adapt the specific requirements laid down in Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 in the context of traditional production of 'Ovos Moles de Aveiro' (PGI).

## 6. Foodstuffs/soft eggs

7.

Regulation (EC) No 853/2004 relating to hygiene of foods: Article 10 (3) to (7)

Proposal for a Decree-Law providing, in the traditional production of 'Ovos Moles de Aveiro' (PGI), for adaptation to the provisions of point III(7), Chapter II, Section X of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004, as regards the storage time of the yolks, after their separation from the egg white (separated) prior to their processing. In the manufacture of this traditional product, manually or mechanically separated egg yolks are used as raw material, which are stored at a temperature of 4 °C for a maximum of 5 days before processing.

8. Proposal for a Decree-Law providing, in the traditional production of 'Ovos Moles de Aveiro' (PGI), for adaptation to the provisions of point III(7), Chapter II, Section X of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004, as regards the storage time of the yolks, after their separation from the egg white (separated) prior to their processing. In the manufacture of this traditional product, manually or mechanically separated egg yolks are used as raw material, which are stored at a temperature of 4 °C for a maximum of 5 days before processing.

9. As the specification for 'Ovos Moles de Aveiro – Indicação Geográfica Protegida' (PGI) expressly provides for the use of manually or mechanically separated yolks in the manufacture of this traditional product, a technical and analytical study was conducted to assess the safety and quality of unpasteurised separated yolks packed in a protective atmosphere. The results obtained have shown that these yolks, kept at a temperature of 4 °C, maintain their physico-chemical and microbiological characteristics within the legally required parameters even after 5 days of storage, in full compliance with the requirements laid down by the legislation in force for egg products. Currently, paragraph 7(III) of Chapter II of Section X of Annex III to Regulation (EC) No 853/2004 states that, in the absence of immediate heat treatment, egg products must be processed no later than 48 hours after separation. However, the same Regulation allows for specific adaptations to recognised traditional methods, respecting local practices, provided that a high level of public health protection is ensured (Article 10 and Article 13 of the Regulation). This draft order therefore aims to allow, in the exclusive context of the production of 'Ovos Moles de Aveiro' (PGI), an adaptation to the provisions of that regulation, authorising the use of separated yolks up to 5 days after their mechanical separation, provided that they are kept under controlled conditions (protective atmosphere and temperature of 4 °C), without prejudice to the safety of the final product. This adaptation is justified:

- The traditional and protected nature of the production of 'Ovos Moles de Aveiro' (PGI);
- For the technical-scientific evidence that proves the stability and safety of the yolks in this period;
- The legal framework that provides for derogations for traditional methods, provided that they are duly justified. It is therefore considered that this measure ensures both the preservation of the national gastronomic heritage and compliance with the principles of food safety defined by European legislation.

10. References for the basic texts: No basic texts available

11. No

12.

13. No

14. No

15. No

16.

TBT aspects: No

SPS aspects: No

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European Commission

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