

**Advice 06-2017 of the Scientific Committee of the FASFC on the evaluation of the information regarding the prolonged dry aging of meat.**

### **Terms of reference**

The Scientific Committee is asked to evaluate the information regarding the prolonged dry aging of meat. This information, presented as new parts of the self-checking guide for the butchery-bacon butchery (G-003), will be included in this guide and will serve as a basis for designing a module for the generic self-checking guide for the B2C sector (G-044, not yet published).

### **Methodology**

Based on the available scientific knowledge and data (including the results of the study project SP 2015-02 “Microbiological risks of dry aged meat”) and based on expert opinion, the Scientific Committee has evaluated the chapters of the self-checking guide for the butchery-bacon butchery on evaluated regarding the prolonged dry aging of meat.

### **Result**

The Scientific Committee makes a number of recommendations for changing the information related to the prolonged dry aging of meat as mentioned in the new parts of the self-checking guide.

### **Conclusion**

The Scientific Committee agrees with the information related to the prolonged dry aging of meat as mentioned listed in the new parts of the self-checking guide provided that changes are made in response to the comments made in the opinion.

The full text is available on this website in dutch and in french.