

Advice 13-2019 of the Scientific Committee established at the FASFC on the self-checking guide on slaughter, processing and sale of farmed *Salmoniformes* on aquaculture farms**Background & Terms of reference**

The Scientific Committee is asked to evaluate the self-checking guide “Slaughter, processing and sale of farmed *Salmoniformes* from aquaculture on farms”. This guide applies to freshwater aquaculture farms which slaughter, process and sell fishery products of their own production on the farm.

The self-checking guide is meant for aquaculture farms who apply direct sale of farmed fish to the end consumer for a maximal quantity of 7500 kg per year or which realize maximum 30% of their annual turnover from the sale of prepared products to other operators within a maximum radius of 80 km around the farm. The fish can only be subject to one or more of the following procedures: slaughter, exsanguination, gutting, removal of fins, refrigeration and/or immediate packing.

Method

The evaluation of the self-checking guide is based on scientific knowledge of experts as well as on relevant legislation.

Conclusions

The Scientific Committee has evaluated the self-checking guide and proposes a number of improvements and adaptations which are especially intended to improve readability of the guide and to make sure that the correct terminology is used. For that purpose, a number of general and specific remarks are formulated. Furthermore, the Scientific Committee makes a number of suggestions to improve the HACCP-plan.

The full text is available on this website in Dutch and in French.