

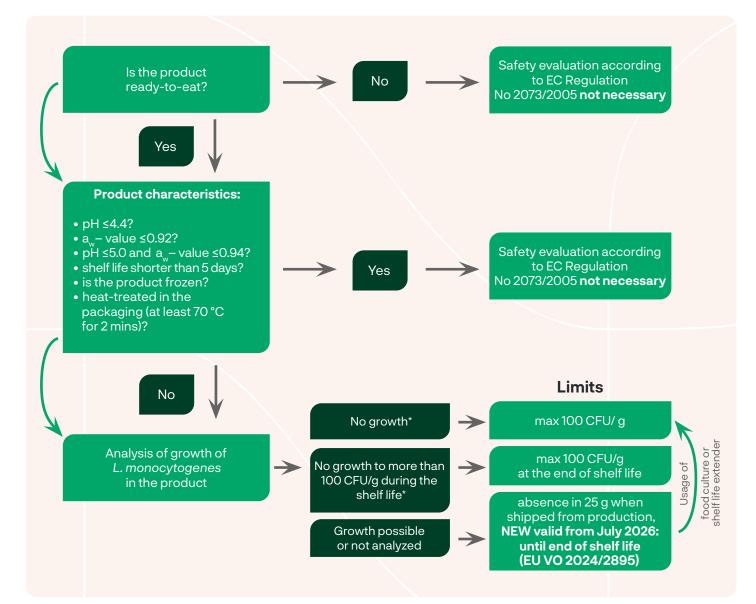
New legal requirements for Listeria monocytogenes in ready-to-eat foods

With Regulation (EC) 2024/2895, the EU Commission amends the food safety criterion according to food category 1.2 of the Annex I to Regulation (EC) No. 2073/2005. For ready-to-eat foods (other than those intended for infants or for special medical purposes), the maximum quantity "not detectable in 25 g" will no longer apply until the food has left the direct control of the food producer. From 01.07.2026, the criterion will apply to products placed on the market **during the entire shelf life**.

There is no change if the manufacturer can prove to the satisfaction of the authority that the number of foods able to support the growth of *L. monocytogenes* does not exceed 100 CFU/g during the entire shelf life. If he fails in proving this, the limit value "not detectable in 25 g" is applicable, but from July 2026 until the end of the shelf life.

BERG GEWÜRZMÜHLE NESSE

Decision tree for safety evaluation for *Listeria monocytogenes*



* Documentation is necessary, e.g. challenge studies, reference to published dissertations, meaningful forward-looking models or historical data. This evidence must be to the satisfaction of the competent authority.

Ask us about the right protection concept We are happy to advise you!



NovaTaste Austria GmbH | A.-Schemel-Str. 9 | AT-5020 Salzburg | Phone: +43(0)662 6382 0 | Fax: +43(0)662 6382 810 NovaTaste Germany GmbH | Eichendorffstr. 25 | DE-83395 Freilassing | Phone: +49(0)8654 470 0 | Fax: +49(0)8654 470 810 office@novataste.com | www.novataste.com