

Explanatory notes "Demarcation of the scope of application for composite products"

The following document serves to differentiate between the scopes of the guidelines on slaughtering/deboning, processing of meat/meat products and processing of fruit, vegetables and potatoes with regard to composite products.

QS-Stage	Definition of the scope of application and the products or product groups with examples (independent of animal species, packaging and storage temperatures, if applicable)	Process examples, notes, explanations	Assignment Guideline	Production scope(s)
Slaughtering/ Deboning, Processing	<p>All products listed in the guidelines for meat and meat products fall under the scope of the " Slaughtering/deboning" and "Processing" guidelines. If an article contains other ingredients that do not fall under the definition of meat or meat products in the guidelines for meat and meat products, the requirements in these guidelines only apply to the proportion of meat and/or meat products.</p> <p>Composite products that are not defined in the guidelines for meat and meat products, but which clearly contain a value-determining proportion of meat for the final consumer, can also be produced and marketed according to QS requirements under the following conditions:</p> <ul style="list-style-type: none"> • The meat ingredient(s) make up the majority of the product. • The meat ingredient(s) are produced in-house. <p>If companies that already have approval for the stage processing of meat/meat products also carry out processing of QS fruit, vegetables and potatoes and these goods are to be marketed as QS goods, the requirements according to the "Combined checklist processing of meat and fruit, vegetables" also apply. These requirements are not relevant if the raw materials are only portioned and therefore used directly as an ingredient.</p>			
	<p>Roast cuts, steaks, grilled items, sticks (lean, flavoured, with other ingredients), carpaccio, minced meat, mincemeat, tartare, minced pork, scraped meat, strip meat (lean, flavoured, with other ingredients), pan-fried dishes and bowls (based on non-heat-treated meat), meat hybrid products (with vegetables, vegetable and/or animal proteins based on non-heat-treated meat)</p>	<p>Portioning, cutting Mincing, grinding No smoke or heat treatment (use of such products as an ingredient is permitted, e.g. wrapping, stuffing with smoked bacon)</p>	<p>slaughtering/ deboning, Processing</p>	<p>30, 32, 33, 35 41, 42, 43</p>

Explanatory notes "Demarcation of the scope of application for composite products"

QS-Stage	Definition of the scope of application and the products or product groups with examples (independent of animal species, packaging and storage temperatures, if applicable)	Process examples, notes, explanations	Assignment Guideline	Production scope(s)
	Short and long matured pepperoni, Zwiebelmettwurst, raw cured products (e.g. air-dried ham, bacon)	Fermentation Drying and maturing Cold smoking	Processing	42, 43
	Boiled sausage, cooked sausage, cooked cured products, cooked and pre-cooked convenience products, canned food (soups/stews with meat; tinned cabbage rolls), meat-based menu components, meat hybrid products (with vegetables, vegetable and/or animal proteins based on heat-treated meat), pan-fried dishes and bowls (based on heat-treated meat), meat and sausage salads	Heat treatment (boiling, cooking, baking, blanching, pasteurising, sterilising, frying, grilling, roasting, braising) Hot smoking	Processing	42, 43
Convenience	<p>The scope of the "Convenience" guideline covers composite products in which only a small proportion of ingredients are covered by the QS scheme (meat/meat products; fruit/vegetables, potatoes). As a rule, these products consist primarily of main components such as dough or pasta (e.g. pizza, pasta or baked goods) or liquid/pasty ingredients (e.g. deli salads with mayonnaise or dressings).</p> <p>Convenience products can be produced and marketed according to QS requirements under the following conditions:</p> <ul style="list-style-type: none"> • The products contain QS ingredients in accordance with the QS requirements. • The processes are not covered by other QS guidelines. 			
	Pizza, Lasagna, pasta (dishes), deli salads, ready meals or menu components, baked goods, sandwiches, quiches with meat ingredients (and possibly also with vegetable ingredients)	Only products with meat and/or fruit/vegetable/potatoe components from the QS scope, NO meat substitute products!	Convenience	83

Explanatory notes " Demarcation of the scope of application for composite products"

QS-Stage	Definition of the scope of application and the products or product groups with examples (independent of animal species, packaging and storage temperatures, if applicable)	Process examples, notes, explanations	Assignment Guideline	Production scope(s)
Preparation/ Processing Fruit, vegetables, potatoes	<p>The scope of the " Preparation/Processing of fruit, vegetables, potatoes" guideline includes</p> <ul style="list-style-type: none"> • the processing (all activities in which the product is chopped, peeled, grated, sliced, mashed or strained after harvesting) of fruit, vegetables and/or potatoes and • heating processes, • freezing processes, • canning production and • the production of sprouts. <p>If companies that already have approval for the stage preparation/processing of fruit, vegetables, potatoes also carry out processing of meat and meat products and these goods are to be marketed as QS goods, certification in accordance with the Guideline Processing of Meat and Meat Products is also required. Certification for the processing of meat and meat products is not necessary if the raw materials are only portioned and therefore used directly as an ingredient.</p>			
	<p>Fresh cuts, fruit salads, peeled vegetables/potatoes, soup greens, frozen products, canned food, sprouts, fruit-based desserts (e.g. red fruit jelly), puree/compote</p>	<p>Processing (incl. peeling, chopping, grating, slicing, pureeing or straining) Heating (boiling, simmering, blanching, pasteurising, sterilising, deep-frying, grilling, roasting, braising) freezing Sprout production</p>	<p>Preparation/ Processing</p>	<p>85</p>