

Warsaw, 25.03.2024

STATEMENT

In reference to the publications appearing in the British media, we firmly declare that Polish poultry meat was, is and will continue to be safe. National production standards result both from rigorous EU regulations and quality procedures implemented by companies operating in Poland, very often with foreign capital, including British.

We would like to remind you that both breeding and production conditions are at every stage under constant supervision of state institutions, that carry out many control procedures and ensure that the products are fully safe for the health of the consumers. The meat that goes on sale is a completely safe product, which is guaranteed by restrictive provisions of both Polish and EU law. The entire process is supervised by veterinarians who supervise the flocks on daily basis, as well as the Veterinary Inspection, which inspects animals and meat obtained from them.

European and global consumers have appreciated our goods for many years. This is why Poland is the leading producer of poultry meat in the entire European Union, and over half of the national production is destined for export. Polish producers have worked long and hard to gain their position and would never allow for the reputation of Polish poultry to be questioned on the global markets.

Since its accession to the European Union, Poland has been covered by a program for combating Salmonella in poultry flocks. In accordance with EU regulations, each member state is obliged to introduce national programs to combat Salmonella, to achieve the common EU goal of limiting the spread of the disease and pathogens. In the case of Poland, this target has been achieved in broiler flocks, as the number of positive tests is now well below 1%. According to data from the Ministry of Agriculture and Rural Development, for almost

50 thousand herds tested in 2022, the number of people infected was barely 0.24%. The current goal of the program is thus to maintain or reduce the level of Salmonella serotype infections covered by the program.

May we remind you about maintaining hygiene rules and proper ways of handling raw meat. Our raw meat is subject to appropriate heat treatment and maintaining proper kitchen hygiene (including regular washing of hands and surfaces that come into contact with raw meat, separate storage of raw products and other food).

Poland is the largest poultry producer in the EU and the third largest exporter in the world. Due to the scale of production and export, some notifications have appeared in the EU RASFF system (Rapid Alert System for Food and Feed). It should be noted, when analysing RASFF data, that the presence of Salmonella has recently been detected in deliveries from producers from the following countries: Belgium, France, Hungary, Romania, the Netherlands, Lithuania and Ukraine. This clearly shows that this is not a specifically Polish problem, as suggested by the British media.

Full safety of poultry production process is guaranteed by the HACCP (Hazard Analysis and Critical Control Point) system in force in the European Union. Additionally, most Polish poultry producers also use additional food safety systems such as IFS (International Food Standard) or BRC (British Retail Consortium) while some, additionally use food quality systems such as QAFP (Quality Assurance for Food Products). The combination of these numerous safety and quality systems means in practice a guarantee of the high quality of Polish poultry production.

National Poultry Council – Polish Chamber of Commerce

"Polish Meat" Association