

**Question for written answer E-001814/2025
to the Commission**
Rule 144
Kamila Gasiuk-Pihowicz (PPE)

Subject: Challenges posed by provisions on the processing and storage of fishery products

Delegated Regulation (EU) 2024/1141 requires producers to complete the processing of fishery products at temperatures between -18°C and 0°C within 96 hours, regardless of the actual microbiological risk profile. This limitation includes the stiffening process, which is generally applied in the fishing industry and is considered microbiologically safe in terms of the growth of *Listeria monocytogenes*.

However, the provisions do not impose similar restrictions on the storage period for finished fish products in retail outlets. These products may be stored at temperatures between +4°C and +7°C over the shelf life specified by the manufacturer, which may be as long as 35 days. Under such conditions, the active growth of bacteria, including *Listeria monocytogenes*, is possible.

In light of the above:

1. What are the grounds for imposing a 96-hour limit on the processing of fishery products at temperatures between -18°C and 0°C, especially for processes that are not conducive to the growth of bacteria, including *Listeria monocytogenes*?
2. Has the Commission compared the microbiological risks associated with the stiffening process and the storage of finished fish products under retail conditions?
3. What is the Commission's assessment of the consistency of food safety rules, given the differences in rules on fish processing and the storage of finished products under retail conditions?

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