



Food safety

ANNEX 1, Oiva Evaluation Guideline 6.2. Cold-stored Foods

Food product	Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021, with the exception of fresh unpackaged fishery products, for which provisions are laid down in EC No. 853/2004	Measured temperature of food and Oiva grade:
FISHERY PRODUCTS		
<ul style="list-style-type: none"> Fresh unpackaged fishery products 	Temperature of melting ice (max. 2°C)	0 – 2°C => EXCELLENT 2 – 5°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 2 – 5°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 5,1 – 8°C => TO BE CORRECTED > 8°C => POOR
<ul style="list-style-type: none"> Fresh packaged fishery products Thawed unprocessed fishery products Non-vacuum or non-MAP packaged cold-smoked or gravad fishery products Other vacuum or MAP packaged processed fishery products Cooked and chilled crustacean and mollusc products 	0 – 3°C	0 – 3°C => EXCELLENT 3 – 6°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 3 – 6°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 6,1 – 9°C => TO BE CORRECTED > 9°C => POOR
<u>Fishery products involving a particular risk of listeria</u> <ul style="list-style-type: none"> Vacuum or MAP packaged cold-smoked or gravad fish products Salted roe 	0 – 3°C	0 – 3°C => EXCELLENT 3 – 6°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 3 – 6°C => TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term > 6 °C => POOR



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<ul style="list-style-type: none">• Other processed fishery products• Kalakukko – fish and pork pie• Sushi• Live bivalve molluscs	max. 6°C	0 – 6°C => EXCELLENT 6 – 9°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 9,1 – 12°C => TO BE CORRECTED > 12°C => POOR
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MEAT AND MEAT PRODUCTS		
Minced meat Ground liver	max. 4°C	0 – 4°C => EXCELLENT 4 – 7°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 4 – 7°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 7,1 – 10°C => TO BE CORRECTED > 10°C => POOR
<ul style="list-style-type: none">• Raw meat and offal• Meat preparations• Meat products and processed meat (cold cuts, sausages, processed foods made from meat, etc.)	max. 6°C	0 – 6°C => EXCELLENT 6 – 9°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 9,1 – 12°C => TO BE CORRECTED > 12°C => POOR

MILK AND MILK-BASED PRODUCTS		
<ul style="list-style-type: none">• Milk and cream• Raw milk and raw cream• Milk-based products manufactured without pasteurisation or any other, at least comparable process (for example fresh colostrum and cream cheeses made from raw milk)	max. 6°C	0 – 6°C => EXCELLENT 6 – 9°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 9,1 – 12°C => TO BE CORRECTED > 12°C => POOR



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<ul style="list-style-type: none">Milk-based products manufactured with at least pasteurisation or some other comparable process (for example milk beverages, cooking creams, sour milk, yoghurts, nordic kind of sour milk "viili" and cheeses).	max. 8°C	0 – 8°C => EXCELLENT 8 – 11°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 8 – 11°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 11,1 – 14°C => TO BE CORRECTED > 14°C => POOR
OTHER PERISHABLE FOODS		
<ul style="list-style-type: none">insectse.g. sprouts, cut vegetables	max. 6°C	0 – 6°C => EXCELLENT 6 – 9°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 9,1 – 12°C => TO BE CORRECTED > 12°C => POOR
<ul style="list-style-type: none">Pasteurized berry, fruit and vegetable juices	max. 8°C	0 – 8°C => EXCELLENT 8 – 11°C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 8 – 11°C => GOOD, if increase in temperature cannot be demonstrated to have been short-term 11,1 – 14°C => TO BE CORRECTED > 14°C => POOR

Updates in version 3

- Guideline No 2233/04.02.00.01/2021/3 Annex 1 replaces Guideline Annex/2
- Temperature requirements has been updated to meet the requirements laid down in section 23 of Decree of the Ministry of Agriculture and Forestry 318/2021 and examples has been added