

EU  
REGULATION  
2024/2895

# WHAT FOOD MANUFACTURERS NEED TO KNOW ABOUT THE **NEW LISTERIA RULES**

**From 1 July 2026, the rules change – and so does the level of scrutiny.**

With EU Regulation 2024/2895, Listeria requirements for ready-to-eat foods become significantly stricter, shifting the focus from product testing to the entire production environment. A single positive result could threaten market access, brand reputation and business continuity. Is your facility prepared to meet the new “absent in 25g” standard throughout shelf life?

In this brochure, we outline what’s changing – and how to stay ahead of the risk.

## EU Regulation 2024/2895: What Food Manufacturers Need to Know About the New Listeria Rules

From 1 July 2026, EU Regulation 2024/2895 will introduce stricter controls on *Listeria monocytogenes* in ready-to-eat (RTE) foods.

For food manufacturers supplying the EU, this marks a significant shift in food safety expectations, one that goes beyond laboratory testing and places greater emphasis on the production environment itself.



### What Is Changing?

Under the current framework, RTE foods that support *Listeria* growth must not exceed 100 cfu/g during shelf life and, in certain cases, must be absent in 25g before leaving the producer's control.

#### FROM JULY 2026, THE REQUIREMENT BECOMES MORE STRINGENT:

*Listeria monocytogenes* must be absent in 25g throughout the entire shelf life, unless the manufacturer can scientifically demonstrate that levels will remain below 100 cfu/g for the full duration.

The regulation also extends responsibility across the supply chain, meaning compliance is not solely the producer's obligation.

For businesses exporting to or operating within the EU, failure to comply could result in product recalls, financial penalties, and loss of market access.

**Food safety is the top priority.**

## Why the Focus on Listeria?

Listeriosis poses a higher risk to older adults, pregnant women, newborns and individuals with weakened immune systems. As Europe's population ages, regulators are tightening controls to offer greater public health protection.

### THE NEW RULES WILL PARTICULARLY AFFECT MANUFACTURERS IN SECTORS SUCH AS:

- RTE sandwiches and salads
- Smoked fish
- Frozen ready meals
- Dairy products
- Cooked meats and pâté
- Fresh produce

These categories are more exposed to environmental contamination risks after processing.



## The Hidden Risk: The Production Environment

While microbiological testing remains critical, many recurring *Listeria* issues originate within the building fabric itself.

### WIKTOR DZIOBA, FOOD & BEVERAGE SPECIALIST AT STONHARD, EXPLAINS:

"In many facilities, recurring *Listeria* positives are linked to the structure of the building – particularly damaged floors, ineffective drainage and areas where water can accumulate. If moisture can sit in, behind or beneath surfaces, bacteria can persist."

Seamless, non-absorbent flooring and well-designed drainage play a crucial role in reducing risk – particularly in high-care and RTE environments. As a global leader in hygienic flooring systems, Stonhard has extensive experience supporting food manufacturers across Europe, including many years of partnerships with leading global F&B producers and active engagement with EHEDG to promote hygienic design best practices.



## A Strategic Opportunity – Not Just a Compliance Exercise

EU Regulation 2024/2895 should not be viewed purely as a regulatory burden. For many manufacturers, it is an opportunity to:

- Review environmental risk drivers
- Strengthen infrastructure in RTE zones
- Reduce the likelihood of repeat positives
- Protect brand reputation
- Future-proof EU market access

Businesses that treat flooring, drainage, and wall interfaces as part of their food safety strategy rather than simply as maintenance items are better positioned to manage long-term risk.



### Preparing for July 2026

With the deadline approaching, now is the time for food safety leaders, operations teams and engineering managers to assess their facilities and identify potential vulnerabilities.

#### AS DZIOBA CONCLUDES:

“This regulation is a wake-up call. The most resilient businesses will be those that act early – reviewing their environments now to protect both consumers and their operations.”

For more information about preparing your facility for EU Regulation 2024/2895, contact Stonhard’s Food & Beverage team to discuss your specific requirements.



# STONHARD®



Stonhard believes the information contained here to be true and accurate. Stonhard makes no warranty, expressed or implied based on this literature and assumes no responsibility for consequential or incidental damages in the use of these products and systems described, including any warranty of merchantability or fitness. Information contained here is for evaluation only. ©2026.

STONHARD.COM