

This document is meant purely as a documentation tool and the institutions do not assume any liability for its contents

►B

**COMMISSION REGULATION (EEC) No 563/82  
of 10 March 1982**

**laying down detailed rules for the application of Regulation (EEC) No 1208/81 establishing the market prices of adult bovine animals on the basis of the Community scale for the classification of carcasses**

(OJ L 67, 11.3.1982, p. 23)

Amended by:

Official Journal

|     | No    | page | date       |
|-----|-------|------|------------|
| ►M1 | L 191 | 41   | 15.7.1983  |
| ►M2 | L 322 | 14   | 3.12.1985  |
| ►M3 | L 190 | 9    | 30.7.1993  |
| ►M4 | L 293 | 8    | 10.11.2001 |
| ►M5 | L 198 | 26   | 26.7.2008  |

Corrected by:

►C1 Corrigendum, OJ L 192, 2.7.1982, p. 23 (563/82)

**▼B****COMMISSION REGULATION (EEC) No 563/82****of 10 March 1982**

**laying down detailed rules for the application of Regulation (EEC) No 1208/81 establishing the market prices of adult bovine animals on the basis of the Community scale for the classification of carcasses**

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Regulation (EEC) No 805/68 of 27 June 1968 on the common organization of the market in beef and veal<sup>(1)</sup>, as last amended by the Act of Accession of Greece,

Having regard to Council Regulation (EEC) No 1208/81 of 28 April 1981 determining the Community scale for the classification of carcasses of adult bovine animals<sup>(2)</sup>, and in particular the last subparagraph of Article 2 (2), Article 3 (1) and the second subparagraph of Article 4 (3) thereof,

Whereas Regulation (EEC) No 1208/81 provides for the gradual introduction in the Community of a quotation system for carcasses with a view to establishing the market prices for beef;

Whereas in order to obtain comparable prices in the Community it is appropriate to refer, for recording market prices for carcasses of adult bovine animals, to a well-defined marketing stage and to determine the corrective factors needed to adjust the presentations used in certain Member States to the Community reference presentation;

Whereas, in order to ensure uniform classification of the carcasses of adult bovine animals in the Community, it is necessary to define certain rules for applying the classification system, in particular a criterion for differentiating between categories of uncastrated male animals;

Whereas the Management Committee for Beef and Veal has not delivered an opinion within the period set by its chairman,

HAS ADOPTED THIS REGULATION:

*Article 1*

**▼M2**

1. The market price to be established on the basis of the Community scale for the classification of carcasses of adult bovine animals, referred to in the third and fourth subparagraphs of Article 6 of Regulation (EEC) No 1208/81 shall be the price paid to the supplier for the animal upon delivery to the slaughterhouse, net of value-added tax. The said price shall be expressed per 100 kg of carcase presented according to the reference presentation provided for in Article 2 (2) of the same Regulation, weighed and classified on the hook at the slaughterhouse.

**▼B**

2. The weight to be taken into account shall be:

- the weight of the carcase after chilling, or
- the hot weight of the carcase taken as soon as possible after slaughter, less 2 %.

3. In the case where the presentation of the carcase, after weighing and classifying on the hook, differs from the reference presentation, the

<sup>(1)</sup> OJ No L 148, 28.6.1968, p. 24.

<sup>(2)</sup> OJ No L 123, 7.5.1981, p. 3.

**▼B**

weight of the carcase shall be adjusted by application of the corrective factors specified in the Annex. In this case the price for each 100 kg of carcase shall be adjusted accordingly.

**▼M3**

4. Where the adjustments referred to in the previous paragraph are the same throughout the territory of a Member State they shall be calculated on a national basis; where such adjustments vary from one slaughterhouse to another, they shall be calculated individually.

**▼M4***Article 2*

For the application of Article 3(1) of Regulation (EEC) No 1208/81, the carcasses of young uncastrated male animals of less than two years and the carcasses of other uncastrated male animals shall be distinguished by the animal's age verified on the basis of the information available in the bovine animal identification and registration system established in each Member State in accordance with Title I of Regulation (EC) No 1760/2000 of the European Parliament and of the Council (1).

**▼B***Article 3*

The removal of external fat referred to in Article 4 (3) of Regulation (EEC) No 1208/81 shall involve exclusively the partial removal of external fat:

- from the haunch, the sirloin and the middle ribs,
- from the point end of brisket, the outer ano-genital area and the tail,
- from the topside.

*Article 4*

This Regulation shall enter into force on the day of its publication in the *Official Journal of the European Communities*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

---

(1) OJ L 204, 11.8.2000, p. 1.

**▼MS***ANNEX***Adjustment factors referred to in Article 3 of Regulation (EC) No 1183/2006**

| Percentage                                                                                | Decrease |       |       | Increase |       |       |       |       |  |  |  |  |  |
|-------------------------------------------------------------------------------------------|----------|-------|-------|----------|-------|-------|-------|-------|--|--|--|--|--|
|                                                                                           | 1-2      | 3     | 4-5   | 1        | 2     | 3     | 4     | 5     |  |  |  |  |  |
| Kidneys                                                                                   | – 0,4    |       |       |          |       |       |       |       |  |  |  |  |  |
| Kidney fat                                                                                | – 1,75   | – 2,5 | – 3,5 |          |       |       |       |       |  |  |  |  |  |
| Pelvic fat                                                                                | – 0,5    |       |       |          |       |       |       |       |  |  |  |  |  |
| Liver                                                                                     | – 2,5    |       |       |          |       |       |       |       |  |  |  |  |  |
| Thin skirt                                                                                | – 0,4    |       |       |          |       |       |       |       |  |  |  |  |  |
| Thick skirt                                                                               | – 0,4    |       |       |          |       |       |       |       |  |  |  |  |  |
| Tail                                                                                      | – 0,4    |       |       |          |       |       |       |       |  |  |  |  |  |
| Spinal cord                                                                               | – 0,05   |       |       |          |       |       |       |       |  |  |  |  |  |
| Mammary fat                                                                               | – 1,0    |       |       |          |       |       |       |       |  |  |  |  |  |
| Testicles                                                                                 | – 0,3    |       |       |          |       |       |       |       |  |  |  |  |  |
| Cod fat                                                                                   | – 0,5    |       |       |          |       |       |       |       |  |  |  |  |  |
| Fat on inside of topside                                                                  | – 0,3    |       |       |          |       |       |       |       |  |  |  |  |  |
| Jugular vein and the adjacent fat                                                         | – 0,3    |       |       |          |       |       |       |       |  |  |  |  |  |
| Removal of external fat                                                                   |          |       |       | 0        | 0     | + 2,0 | + 3,0 | + 4,0 |  |  |  |  |  |
| Removal of brisket fat to leave a covering of fat (the muscle tissue must not be exposed) |          |       |       | 0        | + 0,2 | + 0,2 | + 0,3 | + 0,4 |  |  |  |  |  |
| Removal of flank fat adjacent to the cod fat                                              |          |       |       | 0        | + 0,3 | + 0,4 | + 0,5 | + 0,6 |  |  |  |  |  |