

ANNEX I

DEFINITIONS

1. MEAT
 - 1.1. "Meat" means edible parts of the animals referred to in points 1.2 to 1.8, including blood.
 - 1.2. "Domestic ungulates" means domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds.
 - 1.3. "Poultry" means farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites.
 - 1.4. "Lagomorphs" means rabbits, hares and rodents.
 - 1.5. "Wild game" means:
 - wild ungulates and lagomorphs, as well as other land mammals that are hunted for human consumption and are considered to be wild game under the applicable law in the Member State concerned, including mammals living in enclosed territory under conditions of freedom similar to those of wild game; and
 - wild birds that are hunted for human consumption.
 - 1.6. "Fanned game" means farmed ratites and farmed land mammals other than those referred to in point 1.2.
 - 1.7. "Small wild game" means wild game birds and lagomorphs living freely in the wild.
 - 1.8. "Large wild game" means wild land mammals living freely in the wild that do not fall within the definition of small wild game.
 - 1.9. "Carcase" means the body of an animal after slaughter and dressing.
 - 1.10. "Fresh meat" means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.
 - 1.11. "Offal" means fresh meat other than that of the carcase, including viscera and blood.
 - 1.12. "Viscera" means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus and, in birds, the crop.
 - 1.13. "Minced meat" means boned meat that has been minced into fragments and contains less than 1% salt.
 - 1.14. "Mechanically separated meat" or "MSM" means the product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.
 - 1.15. "Meat preparations" means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.
 - 1.16. "Slaughterhouse" means an establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.

Status: This is the original version (as it was originally adopted).

- 1.17. "Cutting plant" means an establishment used for boning and/or cutting up meat.
- 1.18. "Game-handling establishment" means any establishment in which game and game meat obtained after hunting are prepared for placing on the market.