

*Status: Point in time view as at 22/10/2007.*

*Changes to legislation: There are outstanding changes not yet made to Council Regulation (EC) No 1234/2007 (repealed). Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)*

## ANNEX XIV

### MARKETING STANDARDS FOR PRODUCTS OF THE EGGS AND POULTRYMEAT SECTORS REFERRED TO IN ARTICLE 116

#### B. Marketing standards for poultrymeat

##### I. Scope

1. Without prejudice to Part C of this Annex concerning the provisions on the production and marketing of eggs for hatching and of farmyard poultry chicks, this Part shall apply in relation to the marketing, within the Community by way of business or trade, of certain types and presentations of poultrymeat of the following species as set out to in Part XX of Annex I:
  - *Gallus domesticus*,
  - ducks,
  - geese,
  - turkeys,
  - guinea fowls.
2. This Part shall not apply:
  - (a) to poultrymeat for export from the Community;
  - (b) to delayed eviscerated poultry as referred to in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin<sup>(1)</sup>.
3. Member States may derogate from the requirements of this Regulation in cases of direct supply of small quantities of poultrymeat as referred to in point (d) of Article 1(3) of Regulation (EC) No 853/2004 by a producer with an annual production of under 10 000 birds.

##### II. Definitions

Without prejudice to further definitions to be laid down by the Commission for the purpose of the application of this Part:

1. 'poultrymeat' means poultrymeat suitable for human consumption, which has not undergone any treatment other than cold treatment;
2. 'fresh poultrymeat' means poultrymeat not stiffened by the cooling process, which is to be kept at a temperature not below - 2 °C and not higher than 4 °C at any time. However, Member States may fix different temperature requirements for the cutting and storage of fresh poultrymeat performed in retail shops or in premises adjacent to sales points, where the cutting and storage are performed solely for the purpose of supplying the consumer directly on the spot;
3. 'frozen poultrymeat' means poultrymeat which must be frozen as soon as possible within the constraints of normal slaughtering procedures and is to be kept at a temperature no higher than - 12 °C at any time. Certain tolerances may, however, be fixed by the Commission;
4. 'quick-frozen poultrymeat' means poultrymeat which is to be kept at a temperature no higher than - 18 °C at any time within the tolerances as provided for in Council

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Directive 89/108/EEC of 21 December 1988 on the approximation of the laws of the Member States relating to quick-frozen foodstuffs for human consumption<sup>(2)</sup>.

### III. Quality and weight grading

1. Poultrymeat shall be graded by quality as either Class A or Class B according to the conformation and appearance of the carcasses or cuts.

Class A shall be subdivided into A 1 and A 2 in accordance with criteria to be determined by the Commission.

This classification shall take account, in particular, of flesh development, the presence of fat and the amount of damage and contusions.

2. Poultrymeat shall be marketed in one of the following conditions:
  - fresh,
  - frozen, or
  - quick-frozen.
3. Prepackaged frozen or quick-frozen poultrymeat may be classified by weight category.

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- (1) [OJ L 139, 30.4.2004, p. 55](#). Corrected version in [OJ L 226, 25.6.2004, p. 22](#). Regulation as last amended by Regulation (EC) No 1791/2006 ([OJ L 363, 20.12.2006, p. 1](#)).
- (2) [OJ L 40, 11.2.1989, p. 51](#). Directive as last amended by Directive 2006/107/EC ([OJ L 363, 20.12.2006, p. 411](#)).

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