
Status: Point in time view as at 31/12/2020.

Changes to legislation: Commission Regulation (EC) No 543/2008, ANNEX IX is up to date with all changes known to be in force on or before 23 August 2024. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations. (See end of Document for details)

ANNEX IX

CHECK ON ABSORPTION OF WATER IN THE PRODUCTION ESTABLISHMENT (Slaughterhouse test)

1. At least once each working period of eight hours:
select at random 25 carcasses from the evisceration line immediately after evisceration and the removal of the offal and fat and before the first subsequent washing.
 2. If necessary, remove the neck by cutting, leaving the neck skin attached to the carcass.
 3. Identify each carcass individually. Weigh each carcass and record its weight to the nearest gram.
 4. Re-hang the test carcasses on the evisceration line to continue through the normal processes of washing, chilling, dripping, etc.
 5. Remove identified carcasses at the end of the drip line without allowing them any longer time to drip than that allowed normally for poultry from the lot from which the sample was taken.
 6. The sample consists of the first 20 carcasses recovered. They are re-weighed. Their weight to the nearest gram is recorded against the weight recorded on first weighing. The test is declared void if less than 20 identified carcasses are recovered.
 7. Remove identification from sample carcasses and allow the carcasses to proceed through normal packing operations.
 8. Determine percentage moisture absorption by subtracting the total weight of these same carcasses after washing, chilling and dripping, dividing the difference by the initial weight and multiplying by 100.
 9. Instead of manual weighing as described under points 1 to 8, automatic weighing lines may be used for the determination of the percentage moisture absorption for the same number of carcasses and according to the same principles, provided that the automatic weighing line is approved in advance for this purpose by the competent authority.
 10. The result must not exceed the following percentages of the initial weight of the carcass or any other figure allowing compliance with the maximum total extraneous water content:
— air chilling : 0 %,
— air-spray : 2,0 %,
chilling
— immersion : 4,5 %,
chilling
- [^{F1}11. In cases where carcasses are chilled with an other chilling method or a combination of two or more of the methods defined in Article 10, the maximum percentage of water content shall not exceed 0 % of the original weight of the carcass.]

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Textual Amendments

- F1** Inserted by [Commission Implementing Regulation \(EU\) No 1239/2012 of 19 December 2012 amending Regulation \(EC\) No 543/2008 laying down detailed rules for the application of Council Regulation \(EC\) No 1234/2007 as regards the marketing standards for poultrymeat.](#)

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