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### ANNEX I

# SPECIAL CONDITIONS FOR GRANTING EXPORT REFUNDS ON CERTAIN PIGMEAT PRODUCTS

CN code	Description	Product code	Cond	itions
1601 00	Sausages and similar products, of meat, meat offal or blood; food preparations based on these products:			
	– Other:			
1601 00 91	<ul><li>– Sausages, dry or for spreading, uncooked</li></ul>			
	Not containing poultrymeat or offal	1601 00 91 9120	(a)	protein content by weight: minimum 16 % of net weight
			(b)	no addition of extraneous water
			(c)	proteins other than animal proteins are prohibited
	Other	1601 00 91 9190	(a)	protein content by weight: minimum 12 % of net weight
			(b)	no addition of extraneous water
			(c)	proteins other than animal proteins are prohibited

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1601 00 99	Other:			
	In containers which also contain preserving liquid, not containing poultrymeat or offal	1601 00 99 9110	(a)	animal protein content by weight: minimum 10 % of net weight
			(b)	collagen/ protein ratio: maximum 0,30
			(c)	extraneous water content by weight: maximum 25 % of net weight
which also conta	In containers which also contain preserving liquid	1601 00 99 9190	(a)	animal protein content by weight: minimum 8 % of net weight
			(b)	collagen/ protein ratio: maximum 0,45
			(c)	extraneous water content by weight: maximum 33 % of net weight
	Other, not containing poultrymeat or offal	1601 00 99 9110	(a)	animal protein content by weight: minimum 10 % of net weight

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			(b)	collagen/ protein ratio: maximum 0,30
			(c)	extraneous water content by weight: maximum 10 % of net weight
	Other:	1601 00 99 9190	(a)	animal protein content by weight: minimum 8 % of net weight
			(b)	collagen/ protein ratio: maximum 0,45
			(c)	extraneous water content by weight: maximum 23 % of net weight
ex 1602	Other prepared or preserved meat, meat offal or blood:			
	- Of swine:			
ex 1602 41	Hams and cuts thereof:			
ex 1602 41 10	Of domestic swine:			
	Cooked, containing by weight 80 % or more of meat and fat:			
	In immediate packings	1602 41 10 9110		rotein ratio in ximum 4,3

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	with a net weight of 1 kg or more		
	In immediate packings with a net weight of less than 1 kg	1602 41 10 9130	Water/protein ratio in meat maximum 4,3
ex 1602 42	Shoulders and cuts thereof:		
ex 1602 42 10	Of domestic swine:		
	Cooked, containing by weight 80 % or more of meat and fat:		
	In immediate packings with a net weight of 1 kg or more	1602 42 10 9110	Water/protein ratio in meat maximum 4,5
	In immediate packings with a net weight of less than 1 kg	1602 42 10 9130	Water/protein ratio in meat maximum 4,5
ex 1602 49	Other, including mixtures:		
	Of domestic swine:		
	Containing by weight 80 % or more of meat or meat offal, of any kind, including fats of any kind or origin:		
ex 1602 49 19	Other:		
	Cooked, containing by weight 80 % or more of meat and fat:		
	Not containing the meat or offal of poultry:		
	a product composed of clearly recognisable pieces of muscular meat which, due to	ing 602 49 19 9130	Water/protein ratio in meat maximum 4,5

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their size are not identifiable as having been obtained from hams, shoulders, loins or collars, together with small particles of visible fat	
articles of visible fat	
and small quantities of jelly deposits	

#### ANNEX II

# Methods of analysis<sup>(1)</sup>

1. Determination of protein content

The protein content is taken to mean the nitrogen content multiplied by the factor 6.25. The nitrogen content must be determined according to ISO method 937-1978.

- 2. Determination of water content in products falling within CN codes 1601 and 1602
- The water content must be determined according to ISO method 1442-1973.
- 3. Calculation of extraneous water content

The extraneous water content is given by the formula: a - 4b, in which:

a = water content, b = protein content.

4. Determination of collagen content

The collagen content is taken to mean the hydroxyproline content multiplied by the factor 8. The hydroxyproline content must be determined according to ISO method 3496-1978.

# ANNEX III REPEALED REGULATION WITH LIST OF ITS SUCCESSIVE AMENDMENTS

Commission Regulation (EC) No 2331/97	(OJ L 323, 26.11.1997, p. 19).
Commission Regulation (EC) No 739/98	(OJ L 102, 2.4.1998, p. 22).
Commission Regulation (EC) No 2882/2000	(OJ L 333, 29.12.2000, p. 72).
Commission Regulation (EC) No 507/2002	(OJ L 79, 22.3.2002, p. 12).

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# ANNEX IV

### **CORRELATION TABLE**

Regulation (EC) No 2331/97	This Regulation
Articles 1 and 2	Articles 1 and 2
Article 3	_
_	Article 3
Article 4	Article 4
Annexes I and II	Annexes I and II
_	Annex III
_	Annex IV

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(1) The methods of analysis referred to in this Annex are those applying on the date of entry into force of this Regulation, without prejudice to any subsequent amendment to such methods. They are published by the ISO Secretariat, 1 Rue de Varembé, Geneva, Switzerland.

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