

## ANNEX III

### BEEF

#### PART I

##### **Eligibility criteria for beef**

1. The products listed in Part V of this Annex and falling within the following categories defined in point II of Annex V(A) to Regulation (EC) No 1234/2007 may be bought in:
  - (a) meat of uncastrated young male animals of less than two years of age (category A);
  - (b) meat of castrated male animals (category C).
2. Carcasses and half-carcasses may be bought in only where they:
  - (a) have obtained the health mark referred to in Chapter III of Section I of Annex I to Regulation (EC) No 854/2004 of the European Parliament and of the Council<sup>(1)</sup>;
  - (b) have no characteristics rendering the products derived from them unfit for storage or subsequent use;
  - (c) do not come from animals slaughtered as a result of emergency measures;
  - (d) originate in the Community within the meaning of Article 39 of Commission Regulation (EEC) No 2454/93<sup>(2)</sup>;
  - (e) are derived from animals raised in accordance with the prevailing veterinary requirements;
  - (f) do not exceed the maximum radioactivity levels permitted under Community Regulations.;
  - (g) come from carcasses weighing not more than 340 kg.

The control of radioactivity level is performed only if the situation so requires and for a limited period.

3. Carcasses and half-carcasses may be bought in only where they are:
  - (a) presented, where appropriate after cutting into quarters at the expense of the party concerned, in accordance with Part V of this Annex to the present Regulation. In particular, parts of the carcass must be inspected to assess compliance with the requirements of point 2 of that part. The failure to comply with any of those requirements shall result in rejection; where a quarter is rejected for failure to comply with such conditions of presentation and in particular where unsatisfactory presentation cannot be improved during the acceptance procedure, the other quarter of the same half-carcass shall also be rejected;
  - (b) classified in accordance with the Community scale provided for in Article 42(1)(a) of Regulation (EC) No 1234/2007. The intervention agencies shall reject any products which they do not deem to be classified in conformity with that scale after conducting a detailed inspection of all parts of the carcass;
  - (c) identified, first, by markings indicating the category, the conformation class and the degree of fat cover and, secondly, by an identification or slaughter number. Markings

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indicating the category, conformation class and fat cover must be perfectly legible and shall be stamped using non-toxic, fast, indelible ink in accordance with a procedure approved by the competent national authorities. The letters and figures must be at least 2 cm high. The markings shall be applied to the striploin at the level of the fourth lumbar vertebra on hindquarters and approximately 10 to 30 cm from the cut edge of the sternum on forequarters. The identification or slaughter number shall be marked in the middle of the inner side of each quarter using a stamp or indelible marker authorised by the intervention agency;

- (d) labelled in accordance with the system introduced by Regulation (EC) No 1760/2000 of the European Parliament and of the Council<sup>(3)</sup>.

## PART II

### Conversion coefficients

Qualities	Coefficient
U2	1,058
U3	1,044
U4	1,015
R2	1,015
R3	1,0
R4	0,971
O2	0,956
O3	0,942
O4	0,914

## PART III

### Conditions and controls for taking over

1. Products shall be delivered in consignments of a quantity between 10 and 20 tonnes. However, the quantity may be below 10 tonnes only if it is the final balance of the original offer or if the original offer has been scaled back below 10 tonnes.

Products delivered shall be accepted and taken over subject to verification by the intervention agency that they comply with the requirements laid down in this Regulation. Compliance with the requirements laid down in Part I(2)(e) of this Annex and in particular the absence of substances prohibited under Article 3 and Article 4(1) of Council Directive 96/22/EC<sup>(4)</sup> shall be verified by analysis of a sample, the size and sampling of which is laid down in the relevant veterinary legislation.

2. Where no preliminary inspection is conducted immediately before loading at the slaughterhouse loading bay and prior to transport to the intervention store, half-carcasses shall be identified as follows:

- (a) where they are simply marked, the markings must comply with Part I(3)(c) of this Annex, and a document specifying the identification or slaughter number and the slaughter date relating to the half-carcase shall be completed;
- (b) where they are labelled in addition, the labels must comply with Article 6(4), (5) and (6) of Regulation (EC) No 1249/2008.

Where half-carcases are cut into quarters, the quartering shall be carried out in accordance with Part VI of this Annex. With a view to acceptance, quarters shall be grouped by carcase or half-carcase at the time of takeover. Where half-carcases are not cut into quarters prior to transport to the intervention store, they shall be cut in accordance with Part VI of this Annex on their arrival.

At the point of acceptance, each quarter shall be identified by a label complying with Article 6(4), (5) and (6) of Regulation (EC) No 1249/2008. The labels shall also show the weight of the quarter and the contract number. The labels shall be affixed directly to shin/shank tendons on the forequarters and hindquarters or neckstrap tendon on the forequarter and hindquarter flank without using metal or plastic ties.

The acceptance procedure shall entail a systematic check of the presentation, classification, weight and labelling of each quarter delivered. The temperature of one hindquarter of each carcase shall also be checked. In particular no carcase shall be accepted where it exceeds the maximum weight laid down in Part I(2)(g) of this Annex.

3. A preliminary inspection may be conducted immediately before loading at the slaughterhouse loading bay and shall cover the weight, classification, presentation and temperature of half-carcases. In particular no carcase shall be accepted where it exceeds the maximum weight laid down in Part I(2)(g) of this Annex. Products rejected shall be marked as such and may not be presented again for preliminary inspection or acceptance.

Such inspections shall cover consignments of up to 20 tonnes of half-carcases as laid down by the intervention agency. However, where the offer involves quarters, the intervention agency may allow a consignment of more than 20 tonnes of half-carcases. Where more than 20 % of the total number of half-carcases in any consignment inspected is rejected, the whole consignment shall be rejected in accordance with point 6.

Before half-carcases are transported to the intervention store, they shall be cut into quarters in accordance with Part VI of this Annex. Each quarter shall be systematically weighed and identified by a label complying with Article 6(4), (5) and (6) of Regulation (EC) No 1249/2008. The labels shall also show the weight of the quarter and the contract number. The labels shall be affixed directly to shin/shank tendons on the forequarters and hindquarters or neckstrap tendon on the forequarter and hindquarter flank without using metal or plastic ties.

The quarters from each carcase shall then be grouped for the purposes of the acceptance procedure by carcase or half-carcase at the time of takeover.

A checklist giving all details of the half-carcases or quarters, including the number of half-carcases or quarters presented and either accepted or rejected, shall accompany each consignment up to the point of acceptance. The checklist shall be handed over to the accepting officer.

A seal shall be affixed to the means of transport before it leaves the slaughterhouse. The number of the seal shall be shown on the health certificate or checklist.

The acceptance procedure shall include checks of the presentation, classification, weight, labelling and temperature of the quarters delivered.

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4. Preliminary inspection and acceptance of the products offered for intervention shall be carried out by an official of the intervention agency or a person authorised by the latter who is a qualified classifier, is not involved in classification at the slaughterhouse and is totally independent of the successful tenderer. Such independence shall be ensured in particular by the periodic rotation of such officials between intervention stores.

At the time of takeover, the total weight of the quarters in each consignment shall be recorded and the record kept by the intervention agency.

A document recording full details of the weight and the number of the products presented and either accepted or rejected must be completed by the accepting officer.

5. The requirements regarding identification, delivery and controls for the takeover of bone-in meat intended for boning in intervention stores which do not meet the requirements laid down in the second subparagraph of Article 3(5) shall include the following:
- (a) at the time of takeover as referred to in paragraph 1, forequarters and hindquarters for boning must be identified by the letters 'INT' marked on both inner and outer sides in accordance with the same rules as those laid down in Part I(3)(c) of this Annex for marking the category and the slaughter number and the places where such markings are to be made; however, the letters 'INT' shall be marked on the inner side of each quarter at the level of the third or fourth rib of forequarters and of the seventh or eighth rib of hindquarters;
  - (b) the codfat must remain attached up to the time of takeover and must be removed before weighing;
  - (c) the products delivered shall be sorted into consignments as defined in point 1 of this part.

Where carcasses or quarters marked 'INT' are found outside the areas reserved for them, the Member State shall conduct an enquiry, take suitable measures and inform the Commission thereof.

6. Where more than 20 % of a consignment presented is rejected, in terms of number of half-carcasses or quarters presented, the whole consignment shall be rejected and all the products shall be marked as such and may not be presented again for preliminary inspection or acceptance.

## PART IV

### **Boning**

- I. General conditions governing boning
1. Boning may only be carried out in cutting plants registered or approved in accordance with Article 4 of Regulation (EC) No 853/2004 and with one or more adjoining blast-freezers.

At the request of a Member State, the Commission may grant a derogation for a limited period from the obligations covered by the first subparagraph. When making its decision, the Commission shall take account of current developments in plant and equipment, health and control requirements and the objective of gradual harmonisation in this field.

2. Boned cuts must meet the conditions laid down in Regulation (EC) No 853/2004 and the requirements in Part VIII of this Annex, to the present Regulation.
3. Boning may not commence before takeover of the consignment concerned has been completed.
4. No other meat may be present in the cutting room when intervention beef is being boned, trimmed or packed. However, pigmeat may be present in the cutting room at the same time as beef, provided that it is processed on a separate production line.
5. All boning activities shall take place between 7 a.m. and 6 p.m.; boning shall not take place on Saturdays, Sundays or public holidays. Those hours may be extended by up to two hours, provided that the inspection authorities are present.

If boning cannot be completed on the day of takeover, seals shall be affixed by the intervention agencies to the refrigeration rooms where the products are stored and may only be broken by the same authorities when boning resumes.

## II. Contracts and specifications

1. Boning shall be carried out under contract on terms laid down by the intervention agencies and in accordance with their specifications.
2. The specifications of the intervention agencies shall lay down the requirements to be met by cutting plants, shall specify the plant and equipment required and shall ensure that the Community rules on the preparation of cuts are adhered to.

They shall in particular lay down detailed conditions covering boning, specifying the method of preparation, trimming, packing, freezing and preservation of cuts with a view to their takeover by the intervention agency.

## III. Monitoring of boning

1. The intervention agencies shall ensure that continuous physical monitoring is carried out of all boning operations.

Such monitoring may be delegated to bodies which are wholly independent of the traders, slaughterers and storers in question. In such cases, the intervention agencies shall ensure that their officials conduct an unannounced inspection of boning of meat covered by each bid. During such inspections, random checks shall be carried out of cartons of cuts before and after freezing and the quantities used shall be compared with the quantities produced on the one hand and with the bones, fat and trimmings on the other hand. Such checks shall cover at least 5 % of cartons filled during the day with a particular cut and, where there are sufficient cartons, a minimum of five cartons per cut.

2. Forequarters and hindquarters must be boned separately. In respect of each day of boning:
  - (a) a comparison shall be made of the numbers of cuts and of cartons filled;
  - (b) a form shall be completed showing separately the yields for boning of forequarters and of hindquarters.

## IV. Special conditions governing boning

1. During boning, trimming and packing prior to freezing, the internal temperature of the beef must at no time rise above + 7 °C.

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Cuts may not be transported before they have been blast-frozen, except under the derogations provided for in Section I, point 1 of this part.

2. All labels and foreign matter must be totally removed immediately prior to boning.
3. All bones, tendons, cartilage, neckstrap and backstrap (paddywack) (*ligamentum nuchae*) and coarse connective tissues must be cleanly removed. Trimming of cuts must be confined to the removal of fat, cartilage, tendons, joint capsules and other specified trim. All obvious nervous and lymphatic tissues must be removed.
4. Large blood vessels and clots and soiled areas must be removed carefully with as little trimming as possible.

#### V. Packing of cuts

1. Cuts shall be packed immediately after boning in such a way that no part of the meat comes into direct contact with the carton, in accordance with the requirements laid down in Part VIII to this Annex.
2. Polyethylene used to line cartons and polyethylene sheet or bags used to wrap cuts must be at least 0,05 mm thick and suitable for wrapping foodstuffs.
3. Cartons, pallets and cages used must meet the conditions laid down in Part IX of this Annex.

#### VI. Storage of cuts

The intervention agencies shall ensure that all boneless beef bought in is stored separately and is easily identifiable by invitation to tender, cut and month of storage.

Cuts obtained shall be stored in cold stores located in the territory of the Member State exercising jurisdiction over the intervention agency.

#### VII. Costs of boning

Contracts as referred to in Section II of this part and payments made thereunder shall cover the operations and costs resulting from the application of this Regulation, and in particular:

- (a) the costs of any transport of bone-in products to the cutting plant after acceptance;
- (b) boning, trimming, packing and blast-freezing;
- (c) the storage, loading and carriage of frozen cuts and their takeover by the intervention agencies at the cold stores designated by them;
- (d) the costs of materials, in particular for packaging;
- (e) the value of any bones, fat and trimmings left at cutting plants by the intervention agencies.

#### VIII. Time limits

Boning, trimming and packaging must be completed within 10 calendar days of slaughter. However, the Member States may set shorter time limits.

Blast-freezing shall be carried out immediately after packing, commencing in any event on the same day; the quantity of meat boned may not exceed the daily capacity of the blast-freezers.

The internal temperature of boned meat shall be reduced to or below - 7 °C within 36 hours during blast-freezing.

## IX. Rejection of products

1. Where the checks specified in Section III, point 1 to this part show breaches by the boning plant of points 1 to 8 to this part in respect of a particular cut, those checks shall be extended to cover a further 5 % of the cartons filled during the day in question. Where further breaches are discovered, additional samples amounting to 5 % of the total number of cartons of the relevant cut shall be checked. When, at the fourth 5 % check, at least 50 % of the cartons are found to be in breach of those articles, the whole day's production of that cut shall be checked. However, checking of the whole day's production shall not be required once at least 20 % of the cartons of a particular cut has been found to be in breach.
2. When, on the basis of point 1, less than 20 % of the cartons of a particular cut are found to be in breach, the entire contents of those cartons shall be rejected and no payment shall be made in respect of them. The boning plant shall pay the intervention agency an amount equal to the price shown in Part X of this Annex, for the cuts that have been rejected.

If at least 20 % of the cartons of a particular cut are found to be in breach, the whole day's production of that particular cut shall be rejected by the intervention agency and no payment shall be due. The boning plant shall pay the intervention agency an amount equal to the price shown in Part X of this Annex for the cuts that have been rejected.

If at least 20 % of the cartons of various cuts produced during the day are found to be in breach, the whole day's production shall be rejected by the intervention agency and no payment shall be due. The boning plant shall pay the intervention agency an amount equal to the price to be paid by the agency to the successful tenderer in accordance with Articles 19(2), 27, 37 and 39 for the original bone-in products bought in and which, after boning, have been rejected, that price being increased by 20 %.

Where the third subparagraph is applicable, the first and second subparagraphs shall not apply.

3. By way of derogation from points 1 and 2, where as a result of serious negligence or fraud the boning plant fails to comply with Sections I, II, III, IV, V, VI, VII, VIII and IX of this part:
  - (a) all products obtained after boning during the day for which non-compliance with the above provisions is established shall be rejected by the intervention agency and no payment shall be due,
  - (b) the boning plant shall pay the intervention agency an amount equal to the price to be paid by the agency to the successful tenderer in accordance with Articles 19(2), 27, 37 and 39 for the original bone-in products bought in and which, after boning, have been rejected in accordance with point (a), that price being increased by 20 %.

## PART V

### Classification of products

BELGIQUE/BELGIË

*Carcasses, demi-carcasses: Hele dieren, halve dieren:*

- Catégorie A, classe U2/
- Categorie A, klasse U2

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- Catégorie A, classe U3/
- Kategorie A, klasse U3
- Catégorie A, classe R2/
- Kategorie A, klasse R2
- Catégorie A, classe R3/
- Kategorie A, klasse R3

#### БЪЛГАРИЯ

*Трупове, половинки трупове:*

- категория А, клас R2
- категория А, клас R3

#### ČESKÁ REPUBLIKA

*Jatečně upravená těla, půlky jatečně upravených těl:*

- Kategorie A, třída R2
- Kategorie A, třída R3

#### DANMARK

*Hele og halve kroppe:*

- Kategori A, klasse R2
- Kategori A, klasse R3

#### DEUTSCHLAND

*Ganze oder halbe Tierkörper:*

- Kategorie A, Klasse U2
- Kategorie A, Klasse U3
- Kategorie A, Klasse R2
- Kategorie A, Klasse R3

#### EESTI

*Rümbad, poolrümbad:*

- Kategooria A, klass R2
- Kategooria A, klass R3

#### EIRE/IRELAND

*Carcases, half-carcases:*

- Category C, class U3
- Category C, class U4
- Category C, class R3
- Category C, class R4
- Category C, class O3

#### ΕΛΛΑΔΑ

*Ολόκληρα ή μισά σφάγια:*

- Κατηγορία Α, κλάση R2
- Κατηγορία Α, κλάση R3

#### ESPAÑA

*Canales o semicanales:*

- Categoría A, clase U2



- Categoría A, clase U3
- Categoría A, clase R2
- Categoría A, clase R3

#### FRANCE

##### *Carcasses, demi-carcasses:*

- Catégorie A, classe U2
- Catégorie A, classe U3
- Catégorie A, classe R2/
- Catégorie A, classe R3/
- Catégorie C, classe U2
- Catégorie C, classe U3
- Catégorie C, classe U4
- Catégorie C, classe R3
- Catégorie C, classe R4
- Catégorie C, classe O3

#### ITALIA

##### *Carcasse e mezzene:*

- Categoria A, classe U2
- Categoria A, classe U3
- Categoria A, classe R2
- Categoria A, classe R3

#### ΚΥΠΡΟΣ

##### *Ολόκληρα ή μισά σφάγια:*

- Κατηγορία A, κλάση R2

#### LATVIJA

##### *Liemeņi, pusliemeņi:*

- A kategorija, R2 klase
- A kategorija, R3 klase

#### LIETUVA

##### *Skerdenos ir skerdenų pusės:*

- A kategorija, R2 klasė
- A kategorija, R3 klasė

#### LUXEMBOURG

##### *Carcasses, demi-carcasses:*

- Catégorie A, classe U2
- Catégorie A, classe U3
- Catégorie A, classe R2
- Catégorie A, classe R3

#### MAGYARORSZÁG

##### *Hasított test vagy hasított féltest:*

- A kategória, R2 osztály
- A kategória, R3 osztály

## MALTA

*Karkassi u nofs karkassi:*

- Kategorija A, klassi R3

## NEDERLAND

*Hele dieren, halve dieren:*

- Categorie A, klasse R2
- Categorie A, klasse R3

## ÖSTERREICH

*Ganze oder halbe Tierkörper:*

- Kategorie A, Klasse U2
- Kategorie A, Klasse U3
- Kategorie A, Klasse R2
- Kategorie A, Klasse R3

## POLSKA

*Tusze, półtusze:*

- Kategoria A, klasa R2
- Kategoria A, klasa R3

## PORTUGAL

*Carcaças ou meias-carcaças*

- Categoria A, classe U2
- Categoria A, classe U3
- Categoria A, classe R2
- Categoria A, classe R3

## ROMÂNIA

*Carcase, jumătăți de carcace*

- categoria A, clasa R2
- categoria A, clasa R3

## SLOVENIJA

*Trupi, polovice trupov:*

- Kategorija A, razred R2
- Kategorija A, razred R3

## SLOVENSKO

*Jatočné telá, jatočné polovičky:*

- kategória A, akostná trieda R2
- kategória A, akostná trieda R3

## SUOMI/FINLAND

*Ruhot, puoliruhot/Slaktkroppar, halva slaktkroppar:*

- Kategoria A, luokka R2/Kategori A, klass R2
- Kategoria A, luokka R3/Kategori A, klass R3

## SVERIGE

*Slaktkroppar, halva slaktkroppar:*

— Kategori A, klass R2

— Kategori A, klass R3

UNITED KINGDOM

**I. Great Britain**

*Carcases, half-carcases:*

— Category C, class U3

— Category C, class U4

— Category C, class R3

— Category C, class R4

**II. Northern Ireland**

*Carcases, half-carcases:*

— Category C, class U3

— Category C, class U4

— Category C, class R3

— Category C, class R4

— Category C, class O3

**PART VI**

**Provisions applicable to carcasses, half-carcases and quarters**

1. Carcasses and half-carcases, fresh or chilled (CN code 0201), of animals slaughtered not more than six days and not less than two days previously.
2. For the purposes of this Regulation, the following definitions apply:
  - (a) carcass: the whole body of the slaughtered animal hung from the slaughterhouse hook by the shank tendon after bleeding, evisceration and skinning, presented:
    - without the head and without the feet; the head must be separated from the carcass at the atlanto-occipital joint and the feet must be severed at the carpometacarpal or tarsometatarsal joints,
    - without the organs contained in the thoracic and abdominal cavities, and without the kidneys, the kidney fat and the pelvic fat,
    - without the sexual organs and the attached muscles,
    - without the thin skirt and the thick skirt,
    - without the tail and the first coccygeal vertebra,
    - without the spinal cord,
    - without the codfat and the adjacent flank fat,
    - without the fascial linea alba of the abdominal muscle,
    - without fat on the inside of topside,
    - without the jugular vein and the adjacent fat, the neck being cut in accordance with veterinary requirements,
    - without removal of the neck muscle, the brisket fat must not be more than 1 cm thick;
  - (b) half-carcass: the product obtained by separating the carcass as referred to in (a) symmetrically through the middle of the cervical, dorsal, lumbar and sacral vertebrae and through the middle of the sternum and the ischiopubic symphysis. During

carcase processing, the dorsal and lumbar vertebrae must not be seriously dislocated; associated muscles and tendons must not show any serious damage from saws or knives;

- (c) forequarters:
- cut from the carcase after cooling off,
  - five-rib straight cut;
- (d) hindquarters:
- cut from the carcase after cooling off,
  - eight-rib straight cut.
3. Products as specified in points 1 and 2 must come from well-bled carcasses, the animal having been properly flayed, the carcase surface in no way peeling, suffused or bruised; superficial fat must not be torn or removed to any significant degree. The pleura must be undamaged except in order to facilitate hanging of the forequarters. Carcasses must not be soiled by any source of contamination, in particular by faecal matter or significant bloodstain.
4. Products as specified in point 2(c) and (d) must come from carcasses or half-carcasses satisfying the requirements in point 2(a) and (b).
5. Products as specified in points 1 and 2 must be chilled immediately after slaughter for at least 48 hours so that the internal temperature at the end of the chilling period does not exceed + 7 °C. This temperature must be maintained until they are taken over.

## PART VII

### **Coefficients referred to in Article 21(3)**

#### Formula A

Coefficient  $n = (a/b)$

Where:

- a = the average of the average market prices recorded in the Member State or region thereof in question for the two or three weeks following that of the award decision,
- b = the average market price recorded in the Member State or region thereof in question, as referred to in Article 21(1), applicable to the invitation to tender concerned.

#### Formula B

Coefficient  $n' = (a'/b')$

Where:

- a' = the average of the purchase prices paid by the tenderer for animals of the same quality and category as those taken into account for the calculation of the average market price during the two or three weeks following that of the award decision,
- b' = the average of the purchase prices paid by the tenderer for animals taken into account for the calculation of the average market price during the two weeks used to determine the average market price applicable to the invitation to tender concerned.

## PART VIII

### Specifications for intervention boning

#### 1. HINDQUARTER CUTS

##### 1.1. Description of cuts

##### 1.1.1. Intervention shank (code INT 11)

Cutting and boning: remove by a cut passing through the stifle joint and separating from the topside and the silverside by following the natural seam, leaving the heel muscle attached to the shank. Remove shank bones (tibia and hock).

Trimming: trim sinew tips back to the meat.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

##### 1.1.2. Intervention thick flank (code INT 12)

Cutting and boning: separate from the topside by a straight cut down to and along the line of the femur and from the silverside by continuing the cut down in the line of the natural seam; the cap must be left naturally attached.

Trimming: remove the patella, the joint capsule and tendon; the external fat cover must not exceed one centimetre at any point.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

##### 1.1.3. Intervention topside (code INT 13)

Cutting and boning: separate from the silverside and the shank by a cut following the line of the natural seam and detach from the femur; remove the aitchbone.

Trimming: remove the pizzle butt, the adjacent gristle and the scrotal (superficial inguinal) gland; remove the cartilage and connective tissues associated with the pelvic bone; the external fat cover must not exceed one centimetre at any point.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

##### 1.1.4. Intervention silverside (code INT 14)

Cutting and boning: separate from the topside and the shank by a cut following the line of the natural seam; remove the femur.

Trimming: remove the heavy cartilage adjacent to the bone joint, the popliteal lymph node, attached fat and tendon; the external fat cover must not exceed one centimetre at any point.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

##### 1.1.5. Intervention fillet (code INT 15)

Cutting: remove entire length of fillet by freeing the head (butt end) from the hip bone (ilium) and by tracing along the fillet adjacent to the vertebrae, thereby freeing the fillet from the loin.

Trimming: remove gland and de-fat. Leave the silverskin and chain muscle intact and fully attached. Special care must be taken in cutting, trimming and packing this valuable cut.

Wrapping and packing: fillets must be packed carefully lengthwise, thin ends to thick ends alternatively, silverskin up, and must not be folded.

These cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

#### 1.1.6. Intervention rump (code INT 16)

Cutting and boning: separate from the silverside/thick flank by a straight cut from a point approximately five centimetres from the posterior edge of the fifth sacral vertebra, passing approximately five centimetres from the anterior edge of the aitchbone, taking care not to cut through the thick flank.

Separate from the loin by a cut between the last lumbar and first sacral vertebrae, clearing the anterior edge of the pelvic bone. Remove bones and cartilage.

Trimming: remove the pocket of fat on the internal surface below the eye muscle. The external fat cover must not exceed one centimetre at any point. Special care must be taken in cutting, trimming and packing this valuable cut.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

#### 1.1.7. Intervention striploin (code INT 17)

Cutting and boning: separate from the rump by a straight cut between the last lumbar and the first sacral vertebrae. Separate from the fore-rib (five bone) by a straight cut between the eleventh and tenth ribs. Remove the backbones cleanly. Remove the ribs and feather bones by sheeting out.

Trimming: remove any species of cartilage left after boning. The tendon must be removed. The external fat cover must not exceed one centimetre at any point. Special care must be taken in cutting, trimming and packing this valuable cut.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

#### 1.1.8. Intervention flank (code INT 18)

Cutting and boning: remove the full flank from the eight-rib straight-cut hindquarter by a cut from the point where the flank has been laid back, following the natural seam down around the surface of the hind muscles to a point which is horizontal to the middle of the last lumbar vertebra.

Continue the cut downwards in a straight line parallel to the fillet, through the thirteenth to the sixth rib inclusive along a line running parallel to the dorsal edge of the vertebral column, so that the entire downward cut is no more than five centimetres from the lateral tip of the eye muscle.

Remove all bones and cartilage by sheeting out. The whole flank must remain in one piece.

Trimming: remove the coarse connective tissue sheath covering the goose skirt, leaving the goose skirt intact. Trim fat so that the overall percentage of visible (external and interstitial) fat does not exceed 30 %.

Wrapping and packing: the full flank may be folded once only for packing. It must not be cut or rolled. When packed, the inner part of the flank and the goose skirt must be clearly visible.

Before packing each box must be lined with polyethylene to allow complete wrapping of the cut(s).

#### 1.1.9. Intervention fore-rib (five bone) (code INT 19)

**Cutting and boning:** this cut must be separated from the striploin by a straight cut between the eleventh and tenth ribs and must include the sixth to tenth ribs inclusive. Remove the intercostal muscles and pleura in a thin sheet with rib bones. Remove backbone and cartilage, including the tip of the scapula.

**Trimming:** remove the backstrap (*ligamentum nuchae*). The external fat cover must not exceed one centimetre at any point. The cap must be left attached.

**Wrapping and packing:** these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

## 2. FOREQUARTER CUTS

### 2.1. Description of cuts

#### 2.1.1. Intervention shin (code INT 21)

**Cutting and boning:** remove by a cut around the joint separating the shinbone (radius) and clod-bone (humerus). Remove the shinbone (radius).

**Trimming:** trim sinew tips back to the meat.

**Wrapping and packing:** these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

Shins must not be packed with shanks.

#### 2.1.2. Intervention shoulder (code INT 22)

**Cutting and boning:** separate the shoulder from the forequarter by cutting in a line following the natural seam around the edge of the shoulder and the cartilage at the tip of the scapula, continuing around the seam so that the shoulder is lifted from its natural pocket. Remove the scapula. The blade muscle under the scapula must be laid back but left attached so as to allow clean removal of the bone. Remove the clod-bone (humerus).

**Trimming:** remove cartilage, tendons and joint capsules; trim fat so that the overall percentage of visible (external and interstitial) fat does not exceed 10 %.

**Wrapping and packing:** these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

#### 2.1.3. Intervention brisket (code INT 23)

**Cutting and boning:** separate from the forequarter by cutting in a straight line perpendicular to the middle of the first rib. Remove intercostal muscles and pleura by 'sheeting out', with ribs, breastbone and cartilage. Deckle to be left attached to the brisket. Fat underlying the deckle and the sternum must be removed.

**Trimming:** trim fat so that the overall percentage of visible (external and interstitial) fat does not exceed 30 %.

**Wrapping and packing:** each cut must be individually wrapped in polyethylene and packed in a carton lined with polyethylene to allow complete wrapping of the cuts.

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#### 2.1.4. Intervention forequarter (code INT 24)

Cutting and boning: the cut remaining after removal of the brisket, shoulder and shin is classed as forequarter.

Remove rib bones by sheeting out. Neck bones must be removed cleanly.

The chain muscle must be left attached to this cut.

Trimming: tendons, joint capsules and cartilage to be removed. Trim fat so that the overall percentage of visible (external and interstitial) fat does not exceed 10 %.

Wrapping and packing: these cuts must be individually wrapped in polyethylene before packing in cartons lined with polyethylene.

### 3. VACUUM-PACKING OF CERTAIN INDIVIDUAL CUTS

Member States may decide to allow vacuum-packing instead of individual wrapping as provided for under point 1 for cuts of codes INT 12, 13, 14, 15, 16, 17 and 19.

## PART IX

### Provisions applicable to cartons, pallets and cages

- I. Cartons
  1. Cartons shall correspond to commercial standards and weight and be strong enough to be pallet-stacked.
  2. Cartons used may not show the name of the slaughterhouse or cutting plant from which the products come.
  3. Cartons must be weighed individually after being filled; cartons filled with a weight fixed in advance are not authorised.
  4. The net weight of cuts per carton may not exceed 30 kg.
  5. Only cuts of the same designation identified by their full name or by the Community code and coming from the same category of animal may be placed in the same carton; cartons may not contain any pieces of fat or other trimming under any circumstances.
  6. Cartons must bear the following seals:
    - intervention agency labels on both ends,
    - official veterinary inspection labels in the middle of front and back, but only on the front in the case of monobloc boxes.

Such labels must bear a serial number and be affixed in such a way that they are destroyed when the carton is opened.

7. The intervention agency labels must show the number of the contract, the type and number of cuts, the net weight and the date of packing; the labels must not be less than 20 × 20 cm. The veterinary inspection labels must show the approval number of the cutting plant.



8. The serial numbers on labels referred to in point 6 must be recorded in respect of each contract and it must be possible to compare the number of cartons used and of labels issued.
  9. Cartons must be bound with four straps, two lengthwise and two widthwise placed approximately 10 cm from each corner.
  10. Labels torn during inspection must be replaced by serially numbered labels, two per carton, issued by the intervention agency to the competent authorities.
- II. Pallets and cages
1. Cartons relating to different invitations to tender and containing different cuts must be stored on separate pallets by invitation to tender or by month and by cut. Such pallets must be identified by labels showing the number of the invitation to tender, the type of cut, the net weight of the product, the tare weight and the number of cartons per cut.
  2. The location of pallets and cages must be shown on a storage plan.

## PART X

### **Individual prices of rejected intervention cuts for the purposes of the first and second subparagraphs of Part IV, Section IX(2) of this Annex**

<i>(EUR/tonne)</i>	
Intervention fillet	22 000
Intervention striploin	14 000
Intervention topside, Intervention rump	10 000
Intervention silverside, Intervention thick flank, Intervention forerib (with five ribs)	8 000
Intervention shoulder, Intervention forequarter	6 000
Intervention brisket, Intervention shank, Intervention shin	5 000
Intervention flank	4 000

## PART XI

### **Checks on products**

1. The intervention agencies shall ensure that meat covered by this Regulation is so placed and kept in storage as to be readily accessible and in conformity with the provisions of Part IV Section VI, first subparagraph of this Regulation.
2. The storage temperature may not rise above - 17 °C.
3. Member States shall take all measures necessary to ensure satisfactory preservation, in terms of quality and quantity, of the products stored and shall replace damaged

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packaging immediately. They shall provide for cover against the relevant risks by insurance in the form of either a contractual obligation on storers or comprehensive coverage of the liability borne by the intervention agency. Member States may also act as their own insurers.

4. During storage, the competent authorities shall conduct regular checks on significant quantities of the products stored following awards under invitations to tender held during the month.

During such checks, any products found not to be in compliance with the requirements as laid down in this Regulation shall be rejected and marked as such. Without prejudice to the application of penalties, the competent authorities shall, if need be, recover payments from the responsible parties.

Such checks shall be conducted by officials who do not receive instructions from the department which buys the meat.

5. The competent authorities shall take the necessary measures as regards traceability and storage to enable the products stored to be removed from storage and disposed of subsequently as efficiently as possible, having regard in particular to any requirements relating to the veterinary health status of the animals concerned.

- (1) OJ L 139, 30.4.2004, p. 206.
- (2) OJ L 253, 11.10.1993, p. 1.
- (3) OJ L 204, 11.8.2000, p. 1.
- (4) OJ L 125, 23.5.1996, p. 3.