Commission Implementing Regulation (EU) No 481/2012 of 7 June 2012 laying down rules for the management of a tariff quota for high-quality beef

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

ANNEX I

TARIFF QUOTA FOR HIGH-QUALITY FRESH, CHILLED OR FROZEN BEEF

Order No	CN code	Description of goods	Tariff quota period	Tariff quota volume(in tonnes net weight)	Tariff quota duty
Period from	1 July 2012 to 30) June 2013	1	1	1
09.2201ª	ex 0201	Meat of bovine animals, fresh, chilled or frozen, that fulfils the requirements laid down in Annex II	From 1 July to 30 June	45 975	Zero
	ex 0202				
	ex 0206 10 95				
	ex 0206 29 91				
				of which:	
09.2202			from 1 July to 30 September	9 825	
09.2202			from 1 October to 31 December	12 050	
09.2202			from 1 January to 31 March	12 050	
09.2202			from 1 April to 30 June	12 050	
Periods from	n 1 July 2013	l			- !
09.2201ª	ex 0201	Meat of bovine animals, fresh, chilled or frozen, that fulfils the requirements laid down in Annex II	From 1 July to 30 June	48 200	Zero
	ex 0202				
	ex 0206 10 95				
	ex 0206 29 91				
				of which	
09.2202			from 1 July to 30 September	12 050	
09.2202			from 1 October to 31 December	12 050	
09.2202			from 1 January to 31 March	12 050	
09.2202			from 1 April to 30 June	12 050	

09.2202 referring to the sub-tariff quotas.

ANNEX II

Requirements for goods under the tariff quota referred to in Article 1

- 1. Beef cuts are obtained from carcasses of heifers and steers⁽¹⁾ less than 30 months of age which have only been fed a diet, for at least the last 100 days before slaughter, containing not less than 62 % of concentrates and/or feed grain co-products on a dietary dry matter basis, that meets or exceeds a metabolisable energy content greater than 12,26 mega joules per one kilogram of dry matter.
- 2. The heifers and steers that are fed the diet described in point 1 shall be fed, on average, no less than 1,4 % of live body weight per day on a dry matter basis.
- 3. The carcass from which beef cuts are derived are evaluated by an evaluator employed by the national government who bases the evaluation, and a resulting classification of the carcass, on a method approved by the national government. The national government evaluation method, and its classifications, must evaluate expected carcass quality using a combination of carcass maturity and palatability traits of the beef cuts. Such an evaluation method of the carcass shall include, but not be limited to, an evaluation of the maturity characteristics of colour and texture of the longissimus dorsi muscle and bone and cartilage ossification, as well as an evaluation of expected palatability traits including a combination of the discrete specifications of intramuscular fat and firmness of the longissimus dorsi muscle.
- 4. The cuts shall be labelled in accordance with Article 13 of Regulation (EC) No 1760/2000 of the European Parliament and of the Council⁽²⁾.
- 5. The indication 'High Quality Beef' may be added to the information on the label.

ANNEX III

1. Exporter (name and address)	2. Certificate	No		ORIGINAL			
	3. Issuing au	Ithority	1				
4. Consignee (name and address)							
6. Means of transport	5. CERTIFICATE OF AUTHENTICITY BEEF AND VEAL Implementing Regulation (EU) No 481/2012						
7. Marks, numbers, number and kind of packages; descrip	tion of goods	8. Gross weigł	nt (kg)	9. Net weight (kg)			
10. Net weight (in words)							
11. CERTIFICATION BY THE ISSUING AUTHORITY							
I hereby certify that the beef described in this certificate complies with the specification shown overleaf.							
Place: Date:							
Signature and stamp (or printed seal)							

To be completed either by typewriter or by hand in block capitals.

(**2**) OJ L 204, 11.8.2000, p. 1.