SCHEDULE 1

Reserved descriptions

In this Schedule—

"cured meat" ("*cig wedi ei halltu*") means a food consisting of meat and curing salt, whether or not the food also contains any other ingredient;

Regulation 4

"curing salt" ("halen halltu") means-

- (a) sodium chloride, if used in sufficient quantity to have a significant preserving effect on the product;
- (b) potassium chloride, if used in sufficient quantity to have a significant preserving effect on the product;
- (c) a combination of any of sodium chloride, potassium chloride, sodium nitrate, potassium nitrate and sodium nitrite as authorised for use in Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives(1), except a combination of sodium chloride and potassium chloride; or
- (d) a combination of sodium chloride and potassium chloride, if used in sufficient quantity to have a significant preserving effect on the food.

Column 1	Column 2			Column 3
Name of food	Meat or requirements	cured mea s	t content	Additional requirements
	the indicated	west contain no d percentage of f ngredient const Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only	neat, where	
1. Burger - whether or not forming part of another word, but excluding any name falling within items 2 or 3 of this table.	67%	55%	62%	1. Where the name "burger" is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the named type of cured meat is prepared at least
2. Economy Burger -	50%	41%	47%	equal to the minimum required meat content for that food.

⁽¹⁾ OJ No L 354, 31.12.2008, p. 16, last amended by Commission Regulation (EU) No 1084/2014 (OJ No L 298, 16.10.2014, p. 8).

Column 1	Column 2		Column 3	
Name of food	Meat or	cured mea	Additional	
	requirements		requirements	
		ust contain no		
		l percentage of 1		
		ngredient const	ists of the	
	following:			
	Meat or,	Meat or,	Meat or,	
	as the case	as the case	as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a	other	
		combination	species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	
whether or not				2. Where the name
"burger" forms				"burger" is qualified
part of another				by the name of a type
word.				of meat, the food must
				contain a percentage of that named meat at least
				equal to the minimum
				required meat content for that food.
				101 that 100 u .
				3. Where the name
				"burger" is used to
				refer to a compound
				ingredient consisting
				of a meat mixture and
				other ingredients, such
				as a bread roll, these
				requirements apply only
				to the meat mixture,
				as if the meat mixture
				were the regulated
				product in the labelling
				or advertising of which
				the name was used as the
				name of the food.
				1. Where the name
				"economy burger" is
				qualified by the name
				of a type of cured meat,
				the food must contain
				a percentage of meat
				of the type from which

Column 1	Column 2	t content	Column 3	
Name of food	Meat or	cured mea	Additional	
	requirement.		. 1 . 1	requirements
		ust contain no		
		d percentage of i		
		ngredient cons	ists of the	
	following:	Mant	Mant	-
	Meat or,	Meat or,	Meat or,	
	as the case	as the case	as the	
	may be, cured meat	may be, cured meat	case may be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a	other	
		combination	species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	
				the named type of cured
				meat is prepared at least
				equal to the minimum
				required meat content
				for that food.
				2. Where the name
				"economy burger" is
				qualified by the name
				of a type of meat, the
				food must contain a
				percentage of that named
				meat at least equal to the
				minimum required meat content for that food.
				3. Where the name
				"economy burger"
				is used to refer to a
				compound ingredient
				consisting of a meat
				mixture and other
				ingredients, such as a bread roll, these
				requirements apply only
				to the meat mixture,
				as if the meat mixture
				were the regulated
				product in the labelling
				or advertising of which
				the name was used as the
				name of the food.
3. Hamburger	67%	Not applicable	62%	1. Where the name
whether or not		11		"hamburger" is used,

Column 1	Column 2		t content	Column 3
Name of food	Meat or	cured mea	Additional	
	requirements	5	requirements	
		nust contain no		
	the indicated	d percentage of 1	neat, where	
	the meat i	ngredient const	ists of the	
	following:			
	Meat or,	Meat or,	Meat or,	
	as the case	as the case	as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a	other	
		combination	species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	
forming part of				the meat used in the
another word.				preparation of the food
				must be beef, pork or a
				mixture of both.
				2. Where the name
				"hamburger" is qualified
				by the name of a type
				of meat, the food must
				contain a percentage of
				that named meat at least
				equal to the minimum
				required meat content
				for that food.
				3. Where the name
				"hamburger" is used
				to refer to a compound
				ingredient consisting
				of a meat mixture and
				other ingredients, such
				as a bread roll, these
				requirements apply only
				to the meat mixture,
				as if the meat mixture
				were the regulated
				products in the labelling
				or advertising of which
				the name was used as the
				name of the food.
4. Chopped	75%	62%	70%	No additional
X, there being				requirement.
inserted in				
place of "X" the				

Column 1	Column 2	1	Column 3	
Name of food	Meat or	cured mea	Additional	
	requirement.		4 1	requirements
		nust contain no		
		d percentage of		
		ngredient cons		
	following:			_
	Meat or,	Meat or,	Meat or,	
	as the case	as the case	as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a	other	
		combination	species or	
		of birds and	other	
		rabbits only	mixtures	
name "meat" or			of meat	
"cured meat"				
or the name				
of a type of				
meat or cured				
meat, whether				
or not there				
is also included				
the name of a				
type of meat.				
5. Corned X,	120%	120%	120%	1. The food must consist
there being	12070	12070	12070	wholly of meat that has
inserted in				been corned.
place of "X" the				been comed.
name "meat" or				2. Where the name of
the name of a				the food includes the
type of meat,				name of a type of meat,
unless qualified				the meat used in the
by words which				preparation of the food
include the				must be wholly of the
name of a food				named type.
other than meat.				
				3. The total fat content
				of the food must not
				exceed 15%.
6. Luncheon	67%	55%	62%	No additional
meat or				requirement.
luncheon X,				
there being				
inserted in				
place of "X"				
the name of a				

Column 1	Column 2			Column 3
Name of food	Meat or	cured mea	t content	Additional
	requirements	5		requirements
		ust contain no		
		l percentage of t		
		ngredient cons	ists of the	
	following:			_
	Meat or;	Meat or,	Meat or,	
	as the case	as the case	as the	
	may be,	may be,		
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from other	
		only, or a combination	species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	
type of meat or				
cured meat.				
7. Meat pie or				No additiona
/. Wreat pie of				requirement.
meat pudding				
The name				
"pie" or				
"pudding"				
qualified by				
the name of a				
type of meat or cured meat				
unless qualified				
also by the				
name of a food				
other than				
meat or cured				
meat—				
(a) based on	12 5%	12.5%	12.5%	
the weight of	12.270	12.370	12.370	
the ingredients				
when the food				
is uncooked,				
(b) but if the				
food weighs—				
-	110/	110/	110/	
(i) not more	11%	11%	11%	
than 200g and				
not less than 100g;or				
(ii) less than	10%	10%	10%	
100g.				

Column 1	Column 2			Column 3	
Name of food	Meat or	cured mea	t content	Additional	
	requirement			requirements	
	the indicated	ust contain no l percentage of 1	meat, where		
	the meat i following:	ngredient const	ists of the		
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only	Meat or, as the case may be, cured meat from other species or other mixtures of meat		
Game pie—	12.5%	12.5%	12.5%		
(a) based on the weight of the ingredients when the food is uncooked,					
(b) but if the food weighs—					
(i) not more than 200g and not less than 100g;or	11%	11%	11%		
(ii) less than 100g.	10%	10%	10%	1	
8. Scottish pie or Scotch pie	10%	10%	10%	No requirement.	additional
Based on the weight of the ingredients when the food is uncooked.					
9. The name "pie" or "pudding" qualified by the words "meat" or "cured meat" or by the name of a type of				No requirement.	additional

Column 1 Name of food	Column 2 Meat or	cured mea	Column 3 Additional		
wame 0j j00a	requirements		requirements		
	-	s iust contain no	t loss than	requirements	
		lust contain no d percentage of t			
		ngredient cons			
	following:	ngreatent const			
	Meat or,	Meat or,	Meat or,		
	as the case may be, cured meat from pigs only	as the case may be, cured meat from birds only, rabbits	as the case may be, cured meat from		
		only, or a combination of birds and rabbits only	other species or other mixtures of meat		
meat or cured meat and also qualified by the name of a food other than meat or cured meat—					
(a) where the former (meat- related) qualification precedes the latter	7%	7%	7%		
(b) where the latter (non- meat-related) qualification precedes the former.	6%	6%	6%		
Based, in both cases, on the weight of the ingredients when the food is uncooked.					
10. Pasty, pastie Bridie or	6%	6%	6%	No requirement.	additional
sausage roll					
Based on the weight of the					

Column 1	Column 2			Column 3	
Name of food	Meat or requirements	cured mea	t content	Additional requirements	
	The food m the indicated	ust contain no l percentage of 1 ngredient const	neat, where	-	
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only	Meat or, as the case may be, cured meat from other species or other mixtures of meat		
ingredients when the food is uncooked.					
11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), link, chipolata or sausage meat—				No requirement.	additional
(a) where the name is qualified by the name "pork" but not by the name of any other type of meat; or	42%	Not applicable	Not applicable		
(b) in all other cases.	32%	26%	30%		

Notes:

1. In relation to items 4, 5 and 6, the percentages in column 2 are based on the weight of the raw meat used to make the food ("the raw meat ingredient") as a percentage of the weight of the cooked finished product. In relation to the other items, the percentages are based on the weight of the raw meat ingredient used to make the food as a percentage of the total weight of all the ingredients used to make the food (including the raw meat ingredient) at the time of their use as an ingredient.

Column 1	Column 2	Column 3
Name of food	Meat or cured meat cont requirements	ent Additional requirements
	The food must contain not less the the indicated percentage of meat, which the meat ingredient consists of following:	ere
		red
	rabbits only mixture of mea	

2. The quantity of meat specified in the table is to be determined taking into account the provisions relating to total fat and connective tissue content in point 17 of Part B of Annex VII to FIC, including any downward adjustment needed in a case where the total fat and connective tissue content in the regulated product exceeds the values indicated in the table in point 17 of Part B of Annex VII to FIC.