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From:	Secretary-General of the European Commission, signed by Mr Jordi AYET PUIGARNAU, Director
date of receipt:	20 April 2017
To:	Mr Jeppe TRANHOLM-MIKKELSEN, Secretary-General of the Council of the European Union

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Subject:	ANNEXES to the COMMISSION DELEGATED REGULATION (EU) .../... supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the Union scales for the classification of beef, pig and sheep carcasses and as regards the reporting of market prices of certain categories of carcasses and live animals

Delegations will find attached document C(2017) 2411 final - ANNEXES 1 to 6.

Encl.: C(2017) 2411 final - ANNEXES 1 to 6



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ANNEXES 1 to 6

ANNEXES

to the

COMMISSION DELEGATED REGULATION (EU) .../...

supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the Union scales for the classification of beef, pig and sheep carcasses and as regards the reporting of market prices of certain categories of carcasses and live animals

ANNEX I

Additional provisions on the classes of conformation and fat cover of carcasses of beef referred to in Article 3(1)

1. CONFORMATION

Development of carcass profiles, and in particular the essential parts (round, back, shoulder)

Conformation class	Additional provisions	
S Superior	Round: very highly rounded double-muscled visibly separated seams	Topside spreads very markedly over the symphysis (symphysis pelvis)
	Back: very wide and very thick, up to the shoulder	Rump very rounded
	Shoulder: very highly rounded	
E Excellent	Round: very rounded	Topside spreads markedly over the symphysis (symphysis pelvis)
	Back: wide and very thick, up to the shoulder	Rump very rounded
	Shoulder: very rounded	
U Very good	Round : rounded	Topside spreads over the symphysis (symphysis pelvis)
	Back: wide and thick, up to the shoulder	Rump rounded
	Shoulder: rounded	
R Good	Round: well-developed	Topside and rump are slightly rounded
	Back: still thick but less wide at the shoulder	
	Shoulder: fairly well-developed	
O Fair	Round: average development to lacking development	
	Back: average thickness to lacking thickness	Rump: straight profile
	Shoulder : average development to almost flat	
P Poor	Round: poorly developed	
	Back: narrow with bones visible	

	Shoulder: flat with bones visible	
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2. DEGREE OF FAT COVER

Amount of fat on the outside of the carcass and in the thoracic cavity

Class of fat cover	Additional provisions
1 Low	No fat within the thoracic cavity
2 Slight	Within the thoracic cavity the muscle is clearly visible between the ribs
3 Average	Within the thoracic cavity the muscle is still visible between the ribs
4 High	The seams of fat on the round are prominent. Within the thoracic cavity the muscle between the ribs may be infiltrated with fat
5 Very high	The round is almost completely covered with fat, so that the seams of fat are no longer clearly visible. Within the thoracic cavity the muscle between the ribs is infiltrated with fat

ANNEX II

Additional provisions on the classes of conformation and fat cover of sheep carcasses referred to in Article 3(1)

1. CONFORMATION

Development of carcass profiles, and, in particular the essential parts (hindquarter, back, shoulder).

Conformation class	Additional provisions
S Superior	Hindquarter: double muscled. Profiles extremely convex Back: extremely convex, extremely wide, extremely thick Shoulder: extremely convex and extremely thick
E Excellent	Hindquarter: very thick. Profiles very convex Back: very convex, very wide and very thick to the shoulder Shoulder: very convex and very thick
U Very good	Hindquarter: thick. Profiles convex Back: wide and thick to the shoulder Shoulder: thick and convex
R Good	Hindquarter: profiles mainly straight Back: thick but less wide to the shoulder Shoulder: good development, but less thick
O Fair	Hindquarter: profiles tending to slightly concave Back: lacking width and thickness Shoulder: tending to narrow. Lacking thickness
P Poor	Hindquarter: profiles concave to very concave Back: narrow and concave with bones apparent Shoulder: narrow, flat and bones apparent

2. DEGREE OF FAT COVER

Amount of fat on the external and of the internal parts of the carcass.

Class of fat cover	Additional provisions (1)		
1. Low	External	Traces of or no fat visible	
	Internal	Abdominal	Traces of or no fat visible on kidneys
		Thoracic	Traces of or no fat visible between ribs
2. Slight	External	A slight layer of fat covers part of the carcass but may be less evident on the limbs	
	Internal	Abdominal	Traces of fat or slight layer of fat envelops part of the kidneys
		Thoracic	Muscle clearly visible between ribs
3. Average	External	A light layer of fat covering most or all of the carcass. Slightly thickened fat zones of the base of the tail	
	Internal	Abdominal	Light layer of fat envelops part or all of the kidneys
		Thoracic	Muscle still visible between ribs
4. High	External	A thick layer of fat covering most of all of the carcass but may be thinner on limbs and thickening on shoulders	
	Internal	Abdominal	Kidney is enveloped in fat
		Thoracic	Muscle between ribs may be infiltrated with fat. Fat deposits may be visible on the ribs
5. Very high	External	Very thick fat cover	
		Patches of fat sometimes visible	
	Internal	Abdominal	Kidneys enveloped in thick layer of fat
Thoracic		Muscle between ribs infiltrated with fat. Fat deposits visible on ribs.	

(1) The additional provisions for the abdominal cavity do not apply for the purposes of Annex III.

ANNEX III

Classification scale for carcasses of lambs of less than 13 kg carcass weight referred to in Article 3(2)

Category	A		B		C	
Weight	≤ 7 kg		7,1 — 10 kg		10,1 — 13 kg	
Quality	1 st	2 nd	1 st	2 nd	1 st	2 nd
Meat colour (*)	clear pink	other colour or other fat level	clear pink or pink	other colour or other fat level	clear pink or pink	other colour or other fat level
Class of fat cover (**)	(2) (3)		(2) (3)		(2) (3)	

(*) Determined on the flank of the *rectus abdominis* by reference to a standardised colour chart.

(**) As defined in point C.III of Annex IV to Regulation (EU) No 1308/2013.

ANNEX IV

Authorisation of automated grading methods for beef and sheep carcasses referred to in Article 10

PART A

Conditions and minimum requirements for authorisation

1. The Member State concerned shall organise an authorisation test for a jury composed of at least five licensed experts in classification of carcasses of bovine or sheep animals. Two members of the jury shall come from the Member State performing the test. The other members of the jury shall each come from another Member State. The jury shall comprise an uneven number of experts. The Commission services and other Member States' expert may attend the authorisation test as observers.

The members of the jury shall work in an independent and anonymous way.

The Member State concerned shall nominate a coordinator of the authorisation test who shall:

- (a) not be part of the jury;
 - (b) have satisfactory technical knowledge and be fully independent;
 - (c) monitor the independent and anonymous functioning of the members of the jury;
 - (d) collect the classification results of the members of the jury and those obtained by using the automated grading methods;
 - (e) ensure that, during the entire duration of the authorisation test, the classification results obtained by using the automated grading methods shall not be available to any of the members of the jury and vice versa nor to any other interested party;
 - (f) validate the classifications for each carcass and may decide, for objective reasons to be specified, to reject carcasses from the sample to be used for the analysis.
2. For the authorisation test:
 - (a) each of the classes of conformation and of fat cover shall be subdivided into three subclasses;
 - (b) a sample of at minimum 600 validated carcasses shall be required;
 - (c) the percentage of failures shall be no more than 5 % of the carcasses that are fit for classification by using automated grading methods.

3. For each validated carcass, the median of the results of the members of the jury shall be considered as the correct grade of that carcass.

To estimate the performance of the automated grading method, the results of the automated grading method shall, for each validated carcass, be compared to the median of the results of the jury. The resulting accuracy of the grading by automated grading methods is established by using a system of points that are attributed as follows:

	Conformation	Fat cover
No error	10	10
Error of one unit (i.e. one subclass up or down)	6	9
Error of two units (i.e. two subclasses up or down)	-9	0
Error of three units (i.e. three subclasses up or down)	-27	-13
Error of more than three units (i.e. more than three subclasses up or down)	-48	-30

With a view to authorisation, the automated grading methods should achieve at least 60 % of the maximum number of points for both conformation and fat cover.

In addition, the classification by using the automated grading methods must be within the following limits:

	Conformation	Fat cover
Bias	$\pm 0,30$	$\pm 0,60$
Slope of the regression line	$1 \pm 0,15$	$1 \pm 0,30$

Where during an authorisation test more than one carcass presentation is used, the differences between those carcass presentations shall not lead to differences in the classification results.

PART B

Information to be provided to the Commission by Member States as regards the organisation of an authorisation test

- (a) The dates on which the authorisation test shall take place;
- (b) a detailed description of the carcasses of bovine animals aged eight months or more classified in the Member State concerned or a part thereof;
- (c) the statistical methods used for selecting the sample of carcasses that shall be representative, in terms of category, classes of conformation and of fat cover, of bovine animals aged eight months or more and sheep slaughtered in the Member State concerned or a part thereof;

- (d) the name and address of the slaughterhouse(s) where the authorisation test shall take place, an explanation of the organisation and performance of the processing line(s), including the speed per hour;
- (e) the carcass presentation(s) that shall be used during the authorisation test;
- (f) a description of the automated grading technique and its technical functions, in particular the security concept of the apparatus against any type of manipulation;
- (g) the licensed experts nominated by the Member State concerned to take part in the authorisation test as members of the jury;
- (h) the coordinator of the authorisation test, proving his satisfactory technical knowledge and full independence;
- (i) the name and address of the independent body designated by the Member State concerned that shall analyse the results of the authorisation test.

PART C

Information to be provided to the Commission by Member States as regards the results of an authorisation test

- (a) A summary of the classification results signed by the members of the jury and by the coordinator during the authorisation test;
- (b) a report of the coordinator on the organisation of the authorisation test in view of the conditions and minimum requirements set out in Part A;
- (c) a quantitative analysis, according to a methodology to be agreed upon by the Commission, of the results of the authorisation test indicating the classification results of each expert classifier and those obtained by using the automated grading methods. The data used for the analysis must be provided in an electronic format to be agreed upon by the Commission;
- (d) the accuracy of the automated grading methods established in accordance with the provisions in point 3 of Part A.

ANNEX V

Authorisation of grading methods for pig carcasses referred to in Article 11

PART A

1. CONDITIONS AND MINIMUM REQUIREMENT FOR AUTHORISATION

The authorisation test shall consist of:

- (a) The selection of a representative sample of pig carcasses to be involved in a dissection trial.
 - The representative sample shall reflect the pig population concerned and shall consist of at least 120 carcasses.
- (b) The recording of measurements (predictor variables) on the representative sample of pig carcasses.
 - The measurements used to estimate the lean meat percentage are recorded in one or more slaughterhouses using the grading technique(s) to be authorised.
- (c) A dissection trial for the assessment of the reference lean meat percentage of the pig carcasses as described in point 2 of Part A.
 - The trial involves the dissection of the sample of pig carcasses into meat, fat and bone. The lean meat content of a pig carcass shall be the relationship between the total weight of the red striated muscles provided that they are separable by knife, and the weight of the carcass. The total weight of the red striated muscles is obtained either
 - (i) by total dissection of the carcass as laid down in point 2.2 of Part A; or
 - (ii) by partial dissection of the carcass as laid down in point 2.3 of Part A; or
 - (iii) by a combination of total or partial dissection with a national quick method based on accepted statistical methods.

The total dissection referred to in point (i) may also be replaced by assessing the lean meat percentage with a computer tomography (CT) apparatus on the condition that satisfactory comparative dissection results are provided.

If a combination with a national quick method is used as referred to in point (iii), the number of carcasses for total or partial dissection may be reduced to 50 if the Member State can demonstrate that the precision is at least equal to that obtained using standard statistical methods on 120 carcasses.

- (d) The calculation of an equation (formula) for the grading method to be authorised.
- An equation shall be derived to estimate the lean meat percentage of the representative sample of carcasses from the predictor variables measured on those carcasses.
 - The lean meat percentage of each carcass involved in the dissection trial shall be estimated from this formula.
- (e) The standard statistical analysis for the assessment of the result of the dissection trial.
- The lean meat percentage estimated by the grading method concerned shall be compared to the reference lean meat percentage obtained from the dissection trial.
- (f) The introduction or amendment of an equation for the grading method for the prediction of the lean meat percentage of a pig carcass.
- The equation shall be integrated into the grading technique after the application of the grading methods are authorised by the Commission.

Grading methods shall be authorised only if the root mean squared error of prediction (RMSEP), computed by a full cross-validation technique or by a test set validation on a representative sample of at least 60 carcasses, is less than 2,5. In addition, any outliers shall be included in the calculation of RMSEP.

Where, during an authorisation test, more than one carcass presentation is used, the differences between those carcass presentations shall not lead to differences in the classification results.

2. PROCEDURE FOR THE DISSECTION TRIAL TO PREDICT THE REFERENCE LEAN MEAT PERCENTAGE OF A PIG CARCASS

- 2.1. The prediction of the reference lean meat percentage is based on the total dissection of a left half carcass in accordance with the reference method as laid down in point (c) of Part 1.
- 2.2. Where total dissection is carried out, the reference lean meat percentage (Y_{TD}) is calculated as follows:

$$Y_{TD} = \frac{(100 \times \text{weight of lean meat})}{(\text{carcass weight})}$$

The weight of the lean meat shall be calculated by subtracting the total weight of the non-lean elements from the total carcass weight before dissection. The feet and the head, except the cheek, are not dissected.

- 2.3. Where partial dissection is carried out, the prediction of the reference lean meat percentage (Y_{PD}) is based on the dissection of the four major cuts (shoulder, loin, ham and belly) plus the weight of the tenderloin. The partial dissection lean meat percentage is calculated as follows:

$$Y_{PD} = \frac{100 \times (\text{weight of tender loin} + \text{weight of lean meat in the shoulder, loin, ham and belly})}{\text{weight of tender loin} + \text{weight of the shoulder, loin, ham and belly before dissection}}$$

The weight of the lean in the four major cuts (shoulder, loin, ham and belly) shall be calculated by subtracting the total weight of the non-lean elements of the four cuts from the total weight of the cuts before dissection.

The bias between total and partial dissection is corrected based on a subsample with total dissection.

- 2.4 The lean meat percentage can be predicted by an analytical procedure based on scanning the left half carcass with a CT. If this CT procedure is not calibrated to the total dissection of carcasses, a potential bias to total dissection is corrected based on a subsample that is totally dissected according to the reference method. Only that part of the left half carcass containing lean meat as defined by the total dissection method needs to be scanned i.e. the feet and the head, except the cheek, need not be scanned.

- 2.5 The bias correction required for partial dissection or for a CT procedure is based on a representative subsample that includes all combinations of the sample with respect to the stratification factors such as breed, gender or fatness used to select the overall sample. At least 10 carcasses are selected for bias correction.

If the slaughter pig population to be sampled has the same characteristics as the population for which partial dissection or a CT procedure has been previously bias corrected, no additional total dissection is required.

If a CT procedure is described and is traceable by measurements to total dissection or another, bias-corrected CT procedure, no additional total dissection is required.

PART B

Information to be provided to the Commission and other Member States by the Member State concerned by means of protocols for the authorisation test

1. Part one of the protocol shall give a detailed description of the dissection trial and include in particular:
 - (a) the trial period and time schedule for the whole authorisation procedure,
 - (b) the number and location of the slaughterhouses,
 - (c) the description of the pig population concerned by the assessment method,
 - (d) the indication of the chosen dissection method (total or partial),
 - (e) where use is made of a computer tomography apparatus as referred to in Part 1 of Part A to this annex a description of the procedure,
 - (f) a presentation of the statistical methods used in relation to the sampling method chosen,
 - (g) the description of the national quick method, if applied,
 - (h) the exact presentation of the carcasses to be used.

2. Part two of the protocol shall give a detailed description of the results of the dissection trial and include in particular:
 - (a) a presentation of the statistical methods used in relation to the sampling method chosen,
 - (b) the equation which will be introduced or which has been amended,
 - (c) a numerical and a graphic description of the results,
 - (d) a description of the apparatus(es) concerned,
 - (e) the weight limit of the pigs for which the new method may be used and any other limitation in relation to the practical use of the method,
 - (f) the data used for the analysis must be provided in an electronic format.

ANNEX VI

CORRELATION TABLE

1. Regulation (EC) No 1249/2008

Regulation (EC) No 1249/2008	This Regulation	Implementing Regulation (EU) 2017/...
Article 2(4)	Article 1	
Article 3	Article 3(1)	
Article 4	Article 4	
Article 5	Article 2(1)	
Article 6(1)	Article 7(1)	
Article 6(2), first paragraph	Article 7(3)(a)	
Article 6(2), second paragraph	Article 7(5)	
Article 6(3)	Article 8(2)(a)	
Article 6(3), second and third paragraph	Article 8(3)(a)	
Article 6(3), second paragraph	Article 8(4)	
Article 6(4)(c)	Article 8(4)	
Article 6(4)(d)	Article 8(5)	
Article 6(7)	Article 8(6)(b)	
Article 7		Article 1
Article 8	Article 9	
Article 9	Article 10	
Article 10	Article 12	
Article 11(1)		Article 2(2)
Article 11(2), first paragraph		Article 2(1) and Article 3(2)(a)
Article 11(2), second paragraph		Article 3(2)(c)(i)
Article 11(2), third paragraph	Article 25(5)	
Article 11(3)		Article 3(3)
Article 11(4)		Article 2(3)
Article 12		Article 4
Article 13(1)	Article 14(1) and (2)	
Article 13(2)	Article 14(3)	
Article 13(3)	Article 6(3)	
Article 13(4)	Article 6(4)	
Article 13(5), first paragraph		Article 5(1)
Article 13(5), second paragraph		Article 5(2)
Article 14(1)		Article 7
Article 14(2)		Article 6
Article 15		Article 8
Article 16(1), first paragraph		Article 14

Article 16(1), second paragraph		Article 13(1), first paragraph
Article 16(2)	Article 14(4)	
Article 16(3)	Article 17(2)	
Article 16(4), second paragraph	Article 17(1)	
Article 16(5)		Article 13(2), first and second paragraph
Article 16(7)(a)		Article 13(2), third paragraph
Article 18	Article 18	
Article 19	Article 25(1) and (2)	
Article 20(2)(a)	Article 2(1)(b)	
Article 20(2)(b)	Article 2(2)(a)	
Article 21(1), first paragraph	Article 7(1)	
Article 21(1), second paragraph	Article 7(2)	
Article 21(2)	Article 5, second paragraph	
Article 21(3), first paragraph	Article 8(1) and Article 8(2)(b)	
Article 21(3), second paragraph	Article 8(4)	
Article 21(3) fourth paragraph	Article 8(3)(c)	
Article 21(4)	Article 8(6)(a)	
Article 21(5)	Article 6(1)	
Article 22(2), first paragraph	Article 7(3)(b)	
Article 22(2), second paragraph	Article 14(3)	
Article 22(2), third paragraph	Article 7(4)(a)	
Article 23(4)	Article 11(3)	
Article 23(5)	Article 11(5)	
Article 24(2), first paragraph		Article 2(1) and Article 3(2)(b)
Article 24(2), second paragraph		Article 3(2)(c)(ii)
Article 24(4)		Article 2(3)
Article 25(2)		Article 9
Article 26(1)	Article 14(1)	
Article 26(2)	Article 14(2) and (3)	
Article 26(3)	Articles 19 and 25	
Article 27(3)	Article 25(3)	
Article 28	Article 3(2)	
Article 29	Article 3(1)	
Article 30 (2)	Article 7(3)(a)	
Article 30(3), first paragraph	Article 8(2)(a) and (3)(b)	
Article 30(3), second paragraph	Article 8(4)	
Article 30(4)	Article 8(5)	
Article 31	Article 9	
Article 33(1)	Article 15(1), first paragraph	
Article 33(2)	Article 15(4)	
Article 35	Article 21	
Article 38		Articles 16, 17 and 18

2. Regulation (EC) No 315/2002

Regulation (EC) No 315/2002	This Regulation	Implementing Regulation (EU) 2017/...
Article 2	Article 15(1)(b)	

3. Regulation (EU) No 807/2013

Regulation (EU) No 807/2013	This Regulation	Implementing Regulation (EU) 2017/...
Article 1(1)	Article 22	
Article 1(2), first paragraph		Article 22
Article 1(2), second paragraph	Article 16(2)	
Article 1(3)	Article 16(1)(a)	
Article 2(1)	Article 23	
Article 2(2), first paragraph		Article 12
Article 2(2), second paragraph	Article 16(2)	
Article 2(3)	Article 16(1)(b)	
Article 3(1)	Article 20	
Article 3(2), first paragraph		Article 10
Article 3(2), second paragraph	Article 15(1)	
Article 3(3)(a) to (d)	Article 6(2)	
Article 3(3), second paragraph		Article 5(1)
Article 3(4)	Article 15(3)	
Article 4(1)		Article 13(1)