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COMMISSION DECISION

of 18 May 2005

authorising methods for grading pig carcases in Hungary

(notified under document number C(2005) 1448)

(Only the Hungarian text is authentic)

(2005/382/EC)

(OJ L 126, 19.5.2005, p. 55)

Amended by:

		Official Journal		
		No	page	date
►**M1**	Commission Implementing Decision 2011/507/EU of 16 August 2011	L 209	49	17.8.2011

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THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 3220/84 of 13 November 1984 determining the Community scale for grading pig carcases [1], and in particular Article 5(2) thereof,

Whereas:

(1) Article 2(3) of Regulation (EEC) No 3220/84 provides that the grading of pig carcases must be determined by estimating the content of lean meat in accordance with statistically proven assessment methods based on the physical measurement of one or more anatomical parts of the pig carcase. The authorisation of grading methods is subject to compliance with a maximum tolerance for statistical error in assessment. This tolerance was defined in Article 3 of Commission Regulation (EEC) No 2967/85 of 24 October 1985 laying down detailed rules for the application of the Community scale for grading pig carcases [2].

(2) The Government of Hungary has requested the Commission to authorise four methods for grading pig carcases and has submitted the results of its dissection trials which were executed before the day of accession, by presenting part two of the protocol provided for in Article 3 of Regulation (EEC) No 2967/85.

(3) The evaluation of this request has revealed that the conditions for authorising these grading methods are fulfilled.

(4) Article 2 of Regulation (EEC) No 3220/84 lays down that Member States may be authorised to provide for a presentation of pig carcases different from the standard presentation defined in the same Article where commercial practice or technical requirements warrant such a derogation.

(5) In Hungary the traditions in carcase presentation and, consequently, commercial practice, necessitate that carcases can be presented with flare fat and diaphragm. This should be taken into account in adjusting the weight recorded to the weight for standard presentation.

(6) No modification of the apparata or grading methods may be authorised except by means of a new Commission Decision adopted in the light of experience gained. For this reason, the present authorisation may be revoked.

(7) The measures provided for in this Decision are in accordance with the opinion of the Management Committee for Pigmeat,

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[1] OJ L 301, 20.11.1984, p. 1. Regulation as last amended by Regulation (EC) No 3513/93 (OJ L 320, 22.12.1993, p. 5).

[2] OJ L 285, 25.10.1985, p. 39. Regulation as amended by Regulation (EC) No 3127/94 (OJ L 330, 21.12.1994, p. 43).

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HAS ADOPTED THIS DECISION:

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Article 1

The use of the following methods is authorised for grading pig carcasses pursuant to point 1 of Section B.IV of Annex V to Council Regulation (EC) No 1234/2007 ([1]) in Hungary:

(a) the 'Fat-O-Meater FOM S70' and 'Fat-O-Meater FOM S71' apparatus and the assessment methods related thereto, details of which are given in Part I of the Annex;

(b) the 'Ultra FOM 300' apparatus and the assessment methods related thereto, details of which are given in Part II of the Annex;

(c) the 'OptiScan-TP' apparatus and the assessment methods related thereto, details of which are given in Part III of the Annex;

(d) the 'IM-03' apparatus and the assessment methods related thereto, details of which are given in Part IV of the Annex;

(e) the 'OptiGrade-MCP' apparatus and the assessment methods related thereto, details of which are given in Part V of the Annex.

As regards the apparatus 'Ultra FOM 300', referred to in point (b) of the first subparagraph, after the end of the measurement procedure it must be possible to verify on the carcass that the apparatus measured the values of measurement BF and LD on the site provided for in the Annex, Part II, point 3. The corresponding marking of the measurement site must be made at the same time as the measurement procedure.

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Article 2

Notwithstanding the standard presentation referred to in Article 2(1) of Regulation (EEC) No 3220/84, the flare fat and the diaphragm need not be removed from pig carcases before being weighed and graded. In order to establish quotations for pig carcases on a comparable basis, the recorded hot weight shall be reduced:

(a) for diaphragm by 0,35 %

(b) for flare fat by 1,68 %.

Article 3

Modifications of the apparata or the assessment methods shall not be authorised.

Article 4

This Decision is addressed to the Republic of Hungary.

([1]) OJ L 299, 16.11.2007, p. 1.

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ANNEX

METHODS FOR GRADING PIG CARCASSES IN HUNGARY

Part I

FAT-O-MEATER FOM S70 AND FAT-O-MEATER FOM S71

1. The rules provided for in this Part shall apply when the grading of pig carcasses is carried out by means of the apparatus known as Fat-O-Meater 'FOM S70' and 'Fat-O-Meater S71'.

2. The apparatus shall be equipped with a probe of 6 millimetres (mm) diameter containing an optical sonde of the Fremstillet AF Radiometer Copenhagen/Slagteriernes Forskningsinstitut Optisk Sonde MQ type and having an operating distance of between 5 and 105 mm. The results of the measurements are converted into estimated lean meat content by means of a computer type S70 and S71 respectively.

3. The lean meat content of the carcass shall be calculated according to the following formula:

$$\hat{Y} = 63{,}78987 - 0{,}77968 \times BF + 0{,}10715 \times LD$$

where:

$\hat{Y}$ = the estimated percentage of lean meat in the carcass,

BF = the thickness of back-fat (including rind) in millimetres, measured at 6 cm off the midline of the split carcass, between the second and third last ribs,

LD = the thickness of the dorsal muscle in millimetres, measured at the same time and in the same place as BF.

This formula shall be valid for carcasses weighing between 50 and 120 kg.

Part II

ULTRA FOM 300

1. The rules provided for in this Part shall apply when the grading of pig carcasses is carried out by means of the apparatus known as 'Ultra FOM 300'.

2. The apparatus shall be equipped with an ultrasonic probe with an array of transducer emitting ultrasonic waves at 3,5 MHz. The ultrasonic signal is digitised, stored and processed by a microprocessor. The results of the measurements shall be converted into estimated lean meat content by means of the Ultra FOM 300 apparatus itself.

3. The lean meat content of carcasses shall be calculated according to the following formula:

$$\hat{Y} = 69{,}38252 - 0{,}79120 \times BF + 0{,}00994 \times LD$$

where:

$\hat{Y}$ = the estimated percentage of lean meat in the carcass,

BF = the thickness of back-fat (including rind) in millimetres, measured at 7 cm off the midline of the split carcass, between the second and third last ribs,

LD = the thickness of the dorsal muscle in millimetres, measured at the same time and in the same place as BF.

This formula shall be valid for carcasses weighing between 50 and 120 kg.

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Part III

OPTISCAN TP

1. The rules provided for in this Part shall apply when the grading of pig carcasses is carried out by means of the apparatus known as 'OptiScan TP'.

2. The Optiscan-TP apparatus shall be equipped with a digital imager taking an illuminated photo of the two measurement points on the carcasses. The images are the base for the calculation of fat and muscle thickness according to the two points method 'Zwei-Punkte Messverfahren (ZP)'.

   The results of the measurements shall be converted into estimated lean meat content by means of the Optiscan-TP apparatus itself. The photos are saved and can later be controlled. The integrated Bluetooth® interface permits easy data transfer.

3. The lean meat content of carcasses shall be calculated according to the following formula:

   $\hat{Y} = 58{,}31147 - 0{,}62677 \times BF + 0{,}14664 \times LD$

   where:

   $\hat{Y}$ = the estimated percentage of lean meat in the carcass,

   BF = the minimal fat depth (including rind) in millimetres over the *M.gluteus medius*,

   LD = the minimal muscle depth in millimetres between the anterior extremity of the *M. gluteus medius* and the dorsal part of medullar canal.

   This formula shall be valid for carcasses weighing between 50 and 120 kg.

Part IV

IM-03

1. The rules provided for in this Part shall apply when the grading of pig carcasses is carried out by means of the apparatus known as 'IM-03'.

2. The apparatus shall be equipped with an optical needle probe (single line scanner SLS01) of 7 mm diameter with the knife. The probe contains the line of contact image sensors (CIS) and green light-emitting diodes. The operating distance is between 0 and 132 mm. The results of the measurements shall be converted into estimated lean meat content by means of the IM-03 apparatus itself.

3. The lean meat content of carcasses shall be calculated according to the following formula:

   $\hat{Y} = 59{,}63994 - 0{,}63951 \times BF + 0{,}12083 \times LD$

   where:

   $\hat{Y}$ = the estimated percentage of lean meat in the carcass,

   BF = the thickness of back-fat (including rind) in millimetres, measured at 6 cm off the midline of the split carcass, between the second and third last ribs,

   LD = the thickness of the dorsal muscle in millimetres, measured at the same time and in the same place as BF.

   This formula shall be valid for carcasses weighing between 50 and 120 kg.

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Part V

OPTIGRADE-MCP

1. The rules provided for in this Part shall apply when the grading of pig carcasses is carried out by means of the apparatus known as 'OptiGrade-MCP'.

2. The apparatus shall be equipped with an optical probe 6 mm in diameter, one infrared photodiode (Siemens) and a photo transistor (Siemens). The operating distance shall be between 0 and 110 mm.

   The results of the measurements are converted into estimated lean meat content by means of a computer.

3. The lean meat content of carcasses shall be calculated according to the following formula:

   $\hat{Y} = 61{,}45261 - 0{,}62941 \times BF + 0{,}11736 \times LD$

   where:

   $\hat{Y}$ = the estimated percentage of lean meat in the carcass,

   BF = the thickness of back-fat (including rind) in millimetres, measured at 6 cm off the midline of the split carcass, between the second and the third last ribs,

   LD = the thickness of the dorsal muscle in millimetres, measured at the same time and in the same place as BF.

   This formula shall be valid for carcasses weighing between 50 and 120 kg.