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COMMISSION DECISION

of 27 December 2004

authorising a method for grading pig carcases in Cyprus

(notified under document number C(2004) 5296)

(Only the Greek text is authentic)

(2005/7/EC)

(OJ L 2, 5.1.2005, p. 19)

Amended by:

		Official Journal		
		No	page	date
►**M1**	Commission Decision 2006/100/EC of 3 February 2006	L 46	38	16.2.2006
►**M2**	Commission Implementing Decision 2011/418/EU of 14 July 2011	L 187	29	16.7.2011
►**M3**	Commission Implementing Decision 2013/502/EU of 11 October 2013	L 273	37	15.10.2013

▼B

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authorising a method for grading pig carcases in Cyprus

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(2005/7/EC)

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 Cyprus has requested the Commission to authorise one method for grading pig carcases and has submitted the results of its dissection trial which was 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 this grading method are fulfilled.

(4) In Cyprus, commercial practice does not require that the tongue and the kidneys are removed from the pig carcase; this should be taken into account in adjusting the weight for standard presentation.

(5) No modification of the apparatus or the grading method 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.

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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 amended by Regulation (EC) No 3127/94 (OJ L 330, 21.12.1994, p. 43).

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

HAS ADOPTED THIS DECISION:

▼M2

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 Cyprus:

— the 'Hennessy Grading Probe (HGP 4)' apparatus and the assessment methods related thereto, details of which are given in Part I of the Annex,

— the 'Ultra FOM 300' apparatus and the assessment methods related thereto, details of which are given in Part II of the Annex.

As regards the apparatus 'Ultra FOM 300', referred to in the second indent 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 measurements X_1 and X_2 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.

▼M3

Article 2

Notwithstanding the standard presentation laid down in the first paragraph of point B.III of Annex V to Regulation (EC) No 1234/2007, pig carcasses in Cyprus may be presented without removing the tongue, kidneys and flare fat before the carcass is weighed and graded.

In the case of such presentation the recorded hot carcass weight shall be adjusted in accordance with the following formula:

hot carcass weight = weight of the hot carcass with tongue, kidney and flare fat − 2,6 %.

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Article 3

Modifications of the apparatus or the assessment method shall not be authorised.

Article 4

This Decision is addressed to the Republic of Cyprus.

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

▼M2

ANNEX

METHODS FOR GRADING PIG CARCASSES IN CYPRUS

PART I

Hennessy Grading Probe (HGP 4)

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 'Hennessy Grading Probe (HGP 4)'.

2. The apparatus shall be equipped with a probe of 5,95 millimetres diameter (and of 6,3 millimetres at the blade of the top of the probe) containing a photodiode (Siemens LED of the type LYU 260-EO) and photodetector of the type 58 MR and having an operating distance of between 0 and 120 millimetres. The results of the measurements shall be converted into estimated lean meat content by means of the HGP 4 itself or a computer linked to it.

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

$$\hat{Y} = 61{,}10 - 0{,}629\ X_1 + 0{,}160\ X_2$$

where:

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

X_1 = the thickness of back-fat (including rind) in millimetres, measured at 6 centimetres off the midline of the split carcass, between the third and fourth last ribs,

X_2 = the thickness of the dorsal muscle in millimetres, measured at the same time and in the same place as X_1.

This formula shall be valid for carcasses weighing between 55 and 120 kilograms.

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 a 3,5 MHz ultrasound probe, 5 centimetres in length, featuring 64 ultrasound transducers. The ultrasound signal shall be digitalised; stored and processed by a microprocessor (type SHARC ADSP-21060L).

   The results of the measurements shall be converted into estimated lean meat content by the Ultra FOM 300 apparatus itself.

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

$$\hat{Y} = 65{,}51 - 0{,}779\ X_1 + 0{,}111\ X_2$$

where:

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

X_1 = the thickness of back-fat (including rind) in millimetres, measured at 6 centimetres off the midline of the split carcass, between the third and fourth last ribs,

X_2 = the thickness of the dorsal muscle in millimetres, measured at the same time and in the same place as X_1.

This formula shall be valid for carcasses weighing between 55 and 120 kilograms.