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COUNCIL REGULATION(EC) No 2406/96
of 26 November 1996
laying down common marketing standards for certain fishery products

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COUNCIL REGULATION(EC) No 2406/96

of 26 November 1996

laying down common marketing standards for certain fishery products

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 3759/92 of 17 December 1992 on the common organization of the market in fishery and aquaculture products ([1]), and in particular Article 2 (3) thereof,

Having regard to the proposal from the Commission,

Whereas common marketing standards were laid down for certain species of fish by Regulation (EEC) No 103/76 ([2]) and for certain species of crustaceans by Regulation (EEC) No 104/86 ([3]); whereas far-reaching new amendments must now be made to these Regulations in order to reflect market developments and changes in trade practices; whereas it is therefore necessary to revise these provisions entirely, in a single legal instrument, to ensure that they are clear and can be properly applied; whereas Regulations (EEC) No 103/76 and (EEC) No 104/76 should consequently be replaced;

Whereas the principal aims of the common marketing standards for fishery products are to improve products quality and thus make marketing easier to the benefit of both producers and consumers; whereas, since fishery products are unprocessed and are marketed fresh or chilled, their quality is determined largely by their freshness, which is assessed on the basis of objective criteria by organoleptic examination; whereas, if batches of fishery products are to be uniformly fresh, they must consist of products of the same species, and may come from the same fishing grounds and the same vessel only;

Whereas a small but adequate number of freshness categories should be established based on appropriate ratings for individual products groups; whereas, however, in view of the need to support quality products, at the latest as from 1 January 2000, not all freshness categories should be permitted to qualify for the intervention mechanisms introduced as part of the market organization arrangements;

Whereas the common marketing standards are also aimed at defining uniform trade characteristics for the products in question across the entire Community market in order to prevent distortions of competition and, secondly, to enable the market organization price arrangements to be applied uniformly; whereas, to that end, there should be a requirement that fishery products be graded on the basis of size categories determined according to weight or, in some individual cases, according to size;

Whereas the common marketing standards apply when all the products concerned, of Community origin or from third countries, intended for human consumption, are being sold for the first time on Community territory; whereas the standards apply without prejudice to health rules or rules adopted as part of stock conservation measures; whereas it is especially important to recall the primary importance, in all circumstances, of any minimum biological sizes in force, as against the minimum sizes determined for fishery products by the common marketing standards;

([1]) OJ No L 388, 31. 12. 1992, p. 1. Regulation as last amended by Regulation (EC) No 3318/94 (OJ No L 350, 31. 12. 1994, p. 15).
([2]) OJ No L 20, 28. 1. 1976, p. 9. Regulation as last amended by Regulation (EEC) No 1935/93 (OJ No L 176, 20. 7. 1993, p. 1).
([3]) OJ No L 20, 28. 1. 1976, p. 35. Regulation as last amended by Regulation (EC) No 1300/93 (OJ No L 126, 9. 6. 1995, p. 3).

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Whereas the application of the common marketing standards to products coming from third countries means that additional information must be shown on packaging; whereas this information need not be shown, however, where the products are brought into the Community by vessels flying the flag of a third country under the same conditions as Community catches;

Whereas, in view of normal practice in most Member States, it is advisable that the industry should grade fishery products for freshness and size; whereas, with a view in particular to assessing freshness on the basis of organoleptic criteria, provision should be made for the collaboration of experts appointed for this purpose by the trade organizations concerned;

Whereas, in order to keep each other informed, each Member State should supply the other Member States and the Commission with a list of the names and addresses of the experts and trade organizations concerned,

HAS ADOPTED THIS REGULATION:

A. **General provisions**

Article 1

1. This Regulation lays down, for certain fishery products, common marketing standards as provided for in Article 2 of Regulation (EEC) No 3759/92, hereinafter called the 'basic Regulation'.

2. For the purpose of this Regulation:

(a) 'marketing' shall mean the first offer for sale and/or the first sale, on Community territory, for human consumption;

(b) 'lot' shall mean a quantity of fishery products of a given species which has been subjected to the same treatment and may have come from the same fishing grounds and the same vessel;

(c) 'fishing grounds' shall be interpreted as the customary name given by the fishing industry to the place in which catches have been taken;

(d) 'presentation' shall mean the form in which the fish is marketed, such as whole, gutted, headless, etc.;

(e) 'visible parasite' shall mean a parasite or a group of parasites which has dimension, colour or texture which is clearly distinguishable from fish tissues and can be seen without optical means of magnifying and under good light conditions for human vision.

3. (a) The provisions of this Regulation relating to the freshness categories for fishery products shall apply without prejudice to the requirements of Council Directive 91/493/EEC of 22 July 1991 laying down the health conditions for the production and the placing on the market of fishery products [1].

(b) Pending the adoption of a Commission Decision under Directive 91/493, the criteria for fish which is unfit for human consumption are set out in the 'not admitted' category in Annex I to this Regulation:

Article 2

1. Fishery products, as specified in Article 3, of Community origin or from third countries, may be marketed only if they meet the requirements of this Regulation.

[1] OJ No L 268, 24. 9. 1991, p. 15. Directive as last amended by Directive 96/23/EC (OJ No L 125, 23. 5. 1996, p. 10).

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2. This Regulation shall not, however, apply to small quantities of products disposed of directly to retailers or consumers by inshore fishermen.

3. Detailed rules for the application of this Article shall be adopted in accordance with the procedure laid down in Article 32 of the basic Regulation.

Article 3

1. Common marketing standards are hereby laid down for the following products:

(a) Saltwater fish falling under CN code 0302:

— plaice *(Pleuronectes platessa)*,
— albacore or longfinned tuna *(Thunnus alalunga)*,
— bluefin tuna *(Thunnus thynnus)*,
— bigeye tuna *(Thunnus or Parathunnus obesus)*,
— herring of the species *Clupea harengus*,
— cod of the species *Gadus morhua*,
— sardine of the species *Sardina pilchardus*,
— haddock *(Melanogrammus aeglefinus)*,
— saithe *(Pollachius virens)*,
— pollack *(Pollachius pollachius)*,
— mackerel of the species *Scomber scombrus*,
— mackerel of the species *Scomber japonicus*,
— horse mackerel (*Trachurus spp.*),
— dogfish (*Squalus acanthias* and *Scyliorhinus spp.*),
— redfish (*Sebastes spp.*),
— whiting *(Merlangius merlangus)*,
— blue whiting *(Micromestistius poutassou* or *Gadus poutassou)*,
— ling (*Molva spp.*),
— anchovy (*Engraulis spp.*),
— hake of the species *Merluccius merluccius*,
— megrim (*Lepidorhombus spp.*),
— Ray's bream (*Brama spp.*),
— anglerfish (*Lophius spp.*),
— dab *(Limanda limanda)*,
— lemon sole *(Microstomus kitt)*,
— pouting *(Trisopterus luscus),* and poor cod/Mediterranean cod *(Trisopterus minutus)*,
— bogue *(Boops boops)*
— picarel *(Maena smaris)*,
— conger *(Conger conger)*,
— gurnard (*Trigla spp.*),
— mullet (*Mugil spp.*),
— skate (*Raja spp.*),
— Common flounder *(Platichthys flesus)*,
— sole (*Solea spp.*),
— scabbardfish (*Lepidopus caudatus* and *Aphanopus carbo*);

(b) Crustaceans falling under CN code 0306 whether presented live, fresh or chilled, or cooked by steaming or by boiling in water:

— shrimps (*Crangon crangon*) and pandalid shrimps (*Pandalus borealis*),
— edible crabs *(Cancer pagurus)*,
— norway lobsters (Nephrops norvegicus);

(c) — Cephalopods falling under CN code 0307:
— cuttlefish *(Sepia officinalis and Rossia macrosoma)*.

2. The marketing standards referred to in paragraph 1 shall comprise:

(a) freshness categories; and

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(b) size categories.

B. **Freshness categories**

Article 4

1. The freshness category of each lot shall be determined on the basis of the freshness of the product and a number of additional requirements.

Freshness shall be defined by reference to the special ratings for different types of products set out in Annex I.

2. On the basis of the ratings referred to in paragraph 1, products as specified in Article 3 shall be classified by lot in one of the following freshness categories:

(a) Extra, A or B in the case of fish, selachii, cephalopods and Norway lobsters;

(b) Extra or A in the case of shrimps.

However, live Norway lobsters shall be classified in category E.

3. Crab as specified in Article 3 shall not be subject to specific freshness standards.

However, only whole crabs, excluding berried females or soft-shelled crabs, may be marketed.

Article 5

1. Each lot must contain products of the same degree of freshness. A small lot need not, however, be of uniform freshness; if it is not, the lot shall be placed in the lowest freshness category represented therein.

2. The freshness category must be clearly and indelibly marked, in characters which are at least 5 cm high, on labels affixed to the lot.

Article 6

1. Fish, selachii, cephalopods and Norway lobster as specified in Article 3 placed by lot in category B shall be ineligible, insofar as that lot is concerned, for the financial assistance granted in respect of withdrawal as provided for in Articles 12, 12 (a), 14 and 15 of the basic Regulation.

2. Fish, selachii, cephalopods and Norway lobster in freshness category Extra must be free of pressure marks, injuries, blemishes and bad discolouration.

3. Fish, selachii, cephalopods and Norway lobster in freshness category A must be free or blemishes and bad discolouration. A very small proportion with slight pressure marks and superficial injuries shall be tolerated.

4. For fish, selachii, cephalopods and Norway lobster in freshness category B, a small proportion with more serious pressure marks and superficial injuries shall be tolerated. Fish must be free of blemishes and bad discolouration.

5. When products are being classified by freshness category, without prejudice to the health rules applicable, the presence of visible parasites and their possible effect on the quality of the product shall also be taken into consideration, allowance being made for the type of product and its presentation.

6. Detailed rules for the application of this Article shall be adopted, where necessary, in accordance with the procedure laid down in Article 32 of the basic Regulation.

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C. **Size categories**

Article 7

1. Products as specified in Article 3 shall be sized by weight or by number per kilogram. Shrimps and crabs, however, shall be graded in size categories by width of shell.

2. The minimum sizes established by this Regulation, in accordance with the scale set out in Annex II, shall apply without prejudice to the minimum lengths required under:

— Council Regulation (EEC) No 1866/86 of 12 June 1986 laying down certain technical measures for the conservation of fishery resources in the waters of the Baltic Sea, the Belts and the Sound ([1]),

— Council Regulation (EEC) No 3094/86 of 7 October 1986 laying down certain technical measures for the conservation of fishery resources ([2]),

— Council Regulation (EEC) No 1626/94 of 27 June 1994 laying down certain technical measures for the conservation of fishery resources in the Mediterranean ([3]).

For the purposes of control by the competent authorities, the species covered by marketing standards shall respect the minimum biological sizes as laid down and which are set out in Annex II.

Article 8

1. Lots shall be placed in size categories in accordance with the scale set out in Annex II.

2. Each lot must contain products of the same size. A small lot need not, however, be of uniform size; if it is not of uniform size, the lot shall be placed in the lowest size category represented therein.

3. The size category and presentation must be clearly and indelibly marked, in characters which are at least 5 cm high, on labels affixed to the lot.

The net weight in kilograms shall be clearly and legibly marked on each lot. Where lots are put up for sale in standard boxes, the net weight need not be shown if the contents of the box are shown, when weighed before being put up for sale, to correspond to the presumed contents expressed in kilograms.

4. Detailed rules for the application of this Article, in particular as regards the method of weighing and the determination of a variation in the net weight, above or below that marked or presumed, permitted for each lot, shall be adopted in accordance with the procedure laid down in Article 32 of the basic Regulation.

Article 9

Pelagic species may be graded in the different categories of freshness and size on the basis of a system of sampling. This system must ensure that the freshness and size of the products contained in the lot are as uniform as possible.

Detailed rules for the application of this Article, in particular for determining the number of samples to be taken, the weight or volume of fish in each sample, and the methods for assessing the grading and verifying the weight of lots offered for sale shall be adopted in accordance with the procedure laid down in Article 32 of the basic Regulation.

([1]) OJ No L 162, 18. 6. 1986, p. 1. Regulation as last amended by Regulation (EC) No 1821/96 (OJ No L 241, 21. 9. 1996, p. 8).
([2]) OJ No L 288, 11. 10. 1986, p. 1. Regulation as last amended by Regulation (EC) No 3071/95, 22. 12. 1995 (OJ No L 329, 30. 12. 1995, p. 14).
([3]) OJ No L 171, 6. 7. 1994, p. 1. Regulation as amended by Regulation (EC) No 1075/96 (OJ No L 142, 15. 6. 1996, p. 1).

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Article 10

In order to ensure local or regional supplies of shrimps and crabs for certain coastal zones of the Community, exemptions from the minimum sizes specified for these products in Annex II may be adopted.

The zones in question shall be determined and the corresponding marketing sizes adopted in accordance with procedure laid down in Article 32 of the basic Regulation.

D. **D. Products from third countries**

Article 11

1. Without prejudice to Article 2 (1), products as specified in Article 3 imported from third countries may be marketed only if they are presented in packages on which the following information is clearly and legibly marked:

— country of origin, printed in Roman letters at least 20 mm high,

— scientific name of product and its trade name,

— presentation,

— freshness and size categories,

— net weight in kilograms of products in the package,

— date of grading and date of dispatch,

— name and address of consignor.

2. However, products as specified in Article 3 landed in a Community port direct from the fishing grounds from vessels flying the flag of a third country, and intended for marketing, shall be subject to the same provisions as those applicable to Community catches, without prejudice to Regulation (EC) No 1093/94 ([1]).

E. **Final provisions**

Article 12

1. The fishing industry shall grade fishery products for freshness categories Extra, A and B and size in collaboration with experts designated for that purpose by the trade organizations concerned. Member States shall carry out controls to ensure compliance with the provisions of this Article.

2. Should the grading not be carried out according to the procedure provided for in paragraph 1, the competent national authorities may undertake this grading themselves.

Article 13

Each Member State shall provide the other Member States and the Commission, not later than one month before this Regulation enters into force, with a list of the names and addresses of the experts and trade organizations referred to in Article 12. The other Member States and the Commission shall be informed of any amendments to the list.

Article 14

Before 31 December 2001, the Commission shall submit to the Council a report on the results of the application of Article 6 (1) of this Regulation, accompanied, if need be, by appropriate proposals.

([1]) OJ No L 121, 12. 5. 1994, p. 3.

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Article 15

Regulations (EEC) No 103/76 and (EEC) No 104/76 are hereby repealed. References to those Regulations shall be understood to apply to this Regulation.

Article 16

1. This Regulation shall enter into force on 1 January 1997.

2. Notwithstanding paragraph 1, the provisions of Article 6 (1) shall apply as from 1 January 2000.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

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ANNEX I

FRESHNESS RATINGS

The ratings established in this Annex apply to the following products or groups of products, by reference to appraisal criteria specific to each of them.

A. **Whitefish**

Haddock, cod, saithe, pollack, redfish, whiting, ling, hake, Ray's bream, anglerfish, pouting and poor cod, bogue, picarel, conger, gurnard, mullet, plaice, megrim, sole, dab, lemon sole, flounder, scabbard fish.

B. **Bluefish**

Albacore or longfinned tuna, bluefin tuna, bigeye tuna, blue whiting, herring, sardines, mackerel, horse mackerel, anchovy.

C. **Selachii**

Dogfish, skate.

D. **Cephalopods**

Cuttlefish.

E. **Crustaceans**

1. Shrimps,
2. Norway lobster.

A. WHITEFISH

	Criteria			
	Freshness category			Not admitted (1)
	Extra	A	B	
Skin	Bright, iridescent pigment (save for redfish) or opalescent; no discolouration	Pigmentation bright but not lustrous	Pigmentation in the process of becoming discoloured and dull	Dull pigmentation (2)
Skin mucus	Aqueous, transparent	Slightly cloudy	Milky	Yellowish grey, opaque mucus
Eye	Convex (bulging); black, bright pupil; transparent cornea	Convex and slightly sunken; black dull pupil; slightly opalescent cornea	Flat; opalescent cornea; opaque pupil	Concave in the centre; grey pupil; milky cornea (2)
Gills	Bright colour; no mucus	Less coloured; transparent mucus	Brown/grey becoming discoloured; thick, opaque mucus	Yellowish; milky mucus (2)
Peritoneum (in gutted fish)	Smooth; bright; difficult to detach from flesh	Slightly dull; can be detached from flesh	Speckled; comes away easily from flesh	Does not stick (2)
Smell of gills and abdominal cavity				(2)
— whitefish other than plaice	Seaweedy	No smell of seaweed; neutral smell	Fermented; slightly sour	Sour
— plaice	Fresh oily; peppery; earthy smell	Oily; seaweedy or slightly sweetish	Oily; fermented; stale, slightly rancid	Sour

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	Criteria			
	Freshness category			Not admitted (1)
	Extra	A	B	
Flesh	Firm and elastic; smooth surface (3)	Less elastic	Slightly soft (flaccid), less elastic; waxy (velvety) and dull surface	Soft (flaccid) (2); scales easily detached from skin, surface rather wrinkled
Extra criteria for headed anglerfish				
Blood vessles (vental muscles)	Sharp outline and bright red	Sharp outline; darkening of the blood	Diffuse and brown	Totally (2) diffuse, brown and yellowing of the flesh

(1) This column will apply only until a Commission Decision is taken establishing criteria for fish which is unfit for human consumption, pursuant to Council Directive 91/493/EEC.

(2) Or in a more advanced state of decay.

(3) Fresh fish prior to the onset of rigor mortis will not be firm and elastic but will still be graded in category Extra.

B. BLUEFISH

	Criteria			
	Freshness category			Not admitted (1)
	Extra	A	B	
Skin (2)	Bright pigmentation, bright, shining iridescent colours; clear distinction between dorsal and central surfaces	Loss of lustre and shine; duller colours; less difference between dorsal and ventral surfaces	Dull, lustreless, insipid colours; skin creased when fish curved	Very dull pigmentation; skin coming away from flesh (3)
Skin mucus	Aqueous, transparent	Slightly cloudy	Milky	Yellowish grey, opaque mucus (3)
Consistency of flesh (2)	Very firm, rigid	Fairly rigid, firm	Slightly soft	Soft (flaccid) (3)
Gill covers	Silvery	Silvery, slightly red or brown	Brownish and extensive seepage of blood from vessels	Yellowish (3)
Eye	Convex, bulging; blue-black bright pupil, transparent 'eyelid'	Convex and slightly sunken; dark pupil; slightly opalescent cornea	Flat; blurred pupil; blood seepage around the eye	Concave in the centre; grey pupil; milky cornea (3)
Gills (2)	Uniformly dark red to purple. No mucus	Less bright colour, paler at edges. Transparent mucus	Becoming thick discoloured opaque mucus	Yellowish; milky mucus (3)
Smell of gills	Fresh seaweed; pungent; iodine	No smell or seaweed. Neutral smell	Slightly sulphureous (4) fatty smell, rancid bacon cuttings or rotten fruit	Rotten sour (3)

(1) This column will apply only until a Commission Decision is taken establishing criteria for fish which is unfit for human consumption, pursuant to Council Directive 91/493/EEC.

(2) For herring and mackerel preserved in cool seawater (either chilled by ice (CSW) or refrigerated by mechanical means (RSW)) complying with the requirements laid down in Directive 92/48/EEC (OJ No L 187, 7. 7. 1992, p. 41) Annex II, point 8, the following freshness categories apply:

— criterion A applies for Extra and A categories.

(3) Or in a more advanced state of decay.

(4) Iced fish goes rancid before stale, CSW/RSW fish goes stale before rancid.

C. SELACHII

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	Criteria			
	Freshness category			Not admitted (1)
	Extra	A	B	
Eye	Convex, very bright and iridescent; small pupils	Convex and slightly sunken; loss of brightness and iridescence, oval pupils	Flat, dull	Concave yellowish (2)
Appearance	In rigor mortis or partially in rigor; small quantity of clear mucus present on skin	Beyond rigor stage; no mucus on skin and especially in mouth and gill openings	Some mucus in mouth and on gill openings; slightly flattened jaw	Large quantities of mucus in mouth and on gill openings (2)
Smell	Seaweed smell	No smell or very slight stale but not an ammonia smell	Slight ammonia; sour	Pungent ammonia smell (3)

Specific or additional criteria for skate

	Extra	A	B	Not admitted
Skin	Bright, iridescent and shiny pigmentation, aqueous mucus	Bright pigmentation, aqueuous mucus	Pigmentation in the process of becoming discoloured and dull, opaque mucus	Discolouration, skin creased, thick mucus
Texture of the flesh	Firm and elastic	Firm	Soft	Flaccid
Aspect	Edge ot the fins translucent and curved	Stiff fins	Soft	Drooping
Belly	White and shiny with a mauvish edge around the fins	White and shiny with red patches limited to around the fins	White and dull, with numerous red or yellow patches	Yellow to greenish bellies red patches in the flesh itself

(1) This column will apply only until a Commission Decision is taken establishing criteria for fish which is unfit for human consumption, pursuant to Council Directive 91/493/EEC.

(2) Or in a more advanced state of decay.

D. CEPHALOPODS

	Criteria		
	Freshness category		
	Extra	A	B
Skin	Bright pigmentation, skin sticks to flesh	Dull pigmentation; skin sticks to flesh	Discoloured; easily detached from flesh
Flesh	Very firm; pearly white	Firm; chalky white	Slightly soft; pinky white or slightly yellowing
Tentacles	Resistant to removal	Resistant to removal	More easily removed
Smell	Fresh; seaweed	Slightly or no smell	Ink smell

E. CRUSTACEANS

1. **Shrimps**

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	Criteria	
	Freshness category	
	Extra	A
Minimum requirements	— Surface of shell: moist and shiny — Shrimps must fall out separately when transferred from one container to another — Flesh must be free from any foreign odour — Shrimps must be free from sand, mucus and other foreign bodies	The same as for Extra category
Appearance of:		
1. shrimp with shell	Clear reddish-pink in colour with small white flecks; pectoral part of shell predominantly light in colour	— Ranging in colour from slightly washed-out reddish-pink to bluish-red with white flecks; pectoral part of shell should be light coloured tending towards grey
2. deep-water prawn	Uniformly pink	— Pink with possibility of start of blackening of head
Condition of flesh during and after shelling	— Shells easily with only technically unavoidable losses of flesh — Firm but not tough	— Shells less easily with small losses of flesh — Less firm, slightly tough
Fragments	Occasional fragments of shrimp allowed	Small quantity of fragments of shrimp allowed
Smell	Fresh seaweed, slightly sweet smell	Acidulous; no smell of seaweed

2. **Norway lobster**

	Criteria		
	Freshness category		
	Extra	A	B
Shell	Pale pink or pink to orange-red	Pale pink or pink to orange-red; no black spots	Slight discoloration; some black spots and greyish colour, particularly on shell and between tail segments
Eye and gills	Shiny black eyes; pink gills	Eyes dull and grey/black; gills greyish	Gills dark grey or some greenish colour on dorsal surface of shell
Smell	Characteristic mild shellfish smell	Loss of characteristic shellfish smell. No ammonia smell	Slightly sour
Flesh (tail)	Translucent and blue in colour tending towards white	No longer translucent but not discoloured	Opaque and dull in appearance

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ANNEX II

SIZE CATEGORIES

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
►M1 Herring (*clupea harengus*)	1	0,25 and over	4 or less ◄	1	ICES Vb) (EC-zone)	20 cm
	►M1 2	0,125 to 0,25	5 to 8 ◄	2	(a)	20 cm
	►M1 3	0,085 to 0,125	9 to 11 ◄		(b)	18 cm
	►M1 4 (a)	0,05 to 0,085	12 to 20 ◄	3		20 cm
Baltic herring, caught and landed, south of 59° 30′	(b)	0,036 to 0,085	12 to 27			
Baltic herring, caught and landed, north of 59° 30′	5	0,031 to 0,085	12 to 32			
Sardines	1	0,067 and over	15 or less			not yet fixed
(Sardina pilchardus)	2	0,042 to 0,067	16 to 24			
	3	a 0,028 to 0,042	25 to 35			
	4	0,015 to 0,028	36 to 67			
Mediterranean		0,011 to 0,028	36 to 91			
Spotted dogfish	1	2 and over	—			—
(*Scyliorhinus spp.*)	2	1 to 2				
	3	0,5 to 1				
Piked dogfish	1	2,2 and over	—			—
(Squalus acanthias)	2	1 to 2,2				
	3	0,5 to 1				
Redfish	1	2 and over	—			—
(Sebastes spp.)	2	0,6 to 2				
	3	0,35 to 0,6				
Cod	1	7 and over	—	1		35 cm

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Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
(Gadus morhua)	2	4 to 7		2	(a)	35 cm
	3	2 to 4			(b)	30 cm
	4	1 to 2		3		35 cm
	5	0,3 to 1		Baltic	South of 59°30′ N	35 cm
Saithe	1	5 and over	—	1		35 cm
(Pollachius virens)	2	3 to 5		2	(a)	35 cm
	3	1,5 to 3			(b)	30 cm
	4	0,3 to 1,5		3		35 cm
				Baltic	South of 59°30′ N	30 cm
Haddock	1	1 and over	—	1	ICES Vb) (EC-zone)	30 cm
(Melanogrammus aeglefinus)	2	0,57 to 1		2	(a)	30 cm
	3	0,37 to 0,57			(b)	27 cm
	4	0,17 to 0,37		3		30 cm
Whiting	1	0,5 and over	—	1		27 cm
(Merlangius merlangus)	2	0,35 to 0,5		2	(a)	23 cm
	3	0,25 to 0,35			(b)	23 cm
	4	0,11 to 0,25		3		23 cm
Ling	1	5 and over	—	1		—
(*Molva spp.*)	2	3 to 5		2	(a)	not yet fixed
	3	1,2 to 3			(b)	—
				3		63 cm
Mackerel of the species *Scomber scombrus* Mediterranean	1	0,5 and over	50 or less	1		20 cm
	2	0,2 to 0,5	51 to 125	2	Except North Sea	20 cm
	3	0,1 to 0,2	126 to 250		North Sea	30 cm
		0,08 to 0,2	126 to 325	3		20 cm
				5		20 cm
					Mediterranean	18 cm
Mackerel of the species *Scomber*	1	0,5 and over	—			—

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Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
japonicus	2	0,25 to 0,5				
	3	0,14 to 0,25				
	4	0,05 to 0,14				
Anchovy	1	0,033 and over	30 or less	3	except ICES IXa)	12 cm
(*Engraulis spp.*)	2	0,020 to 0,033	31 to 50	3	ICES IXa)	10 cm
	3	0,012 to 0,020	51 to 83		Mediterranean	9 cm
	4	0,008 to 0,012	84 to 125			
Plaice	1	0,6 and over	—	1		25 cm
(Pleuronectes platessa)	2	0,4 to 0,6		2	(a)	25 cm
	3	0,3 to 0,4			(b)	27 cm
	4	0,15 to 0,3			North Sea	27 cm
				3		25 cm
				Baltic	subdivisions 22 to 25	25 cm
					subdivisions 26 to 28	21 cm
					subdivisions 29 South of 59°30′ N	18 cm
Hake	1	2,5 and over	—	1		30 cm
(Merluccius merluccius)	2	1,2 to 2,5		2	(a)	30 cm
	3	0,6 to 1,2			(b)	30 cm
	4	0,28 to 0,6		3		27 cm
	5	0,2 to 0,28			Mediterranean	20 cm
Mediterranean		0,15 to 0,28				
Megrim	1	0,45 and over	—	1		25 cm
(*Lepidorhombus spp.*)	2	0,25 to 0,45		2	(a)	25 cm
	3	0,20 to 0,25			(b)	25 cm
	4	0,11 to 0,20		3		20 cm
Mediterranean		0,05 to 0,20				
Ray's bream	1	0,8 and over	—			—
(*Brama spp.*)	2	0,2 to 0,8				
Anglerfish	1	8 and over	—	1		—

▼B

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
(*Lophius spp.*) whole, gutted	2 3 4 5	4 to 8 2 to 4 1 to 2 0,5 to 1		2 3 	(a) (b) Mediterranean	not yet fixed — not yet fixed 30 cm
Anglerfish (*Lophius spp.*) head removed	1 2 3 4 5	4 and over 2 to 4 1 to 2 0,5 to 1 0,2 to 0,5	—			—
Dab *(Limanda limanda)*	1 2	0,25 and over 0,13 to 0,25	—	1 2 3	 (a) (b) North Sea 	15 cm 15 cm 23 cm 23 cm 23 cm
Lemon sole *(Microstomus kitt)*	1 2 3	0,6 and over 0,35 to 0,6 0,18 to 0,35	—	1 2 3	 (a) (b) 	25 cm 25 cm 25 cm 25 cm
Albacore or long-finned tuna *(Thunnus alalunga)*	1 2	4 and over 1,5 to 4	—			—
Blue-fin tuna *(Thunnus thynnus)*	1 2 3 4 5	70 and over 50 to 70 25 to 50 10 to 25 6,4 to 10	—		Mediterranean	70 cm or 6,4 kg
Big-eye tuna *(Thunnus obesus)*	1 2	10 and over 3,2 to 10	—			—
Pollack	1	5 and over	—	1		—

▼B

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
(Pollachius pollachius)	2	3 to 5		2	(a)	30 cm
	3	1,5 to 3			(b)	—
	4	0,3 to 1,5		3		30 cm
Blue whiting	1	—	7 or less			—
(Micromesistius poutassou or *Gadus poutassou)*	2		8 to 14			
	3		15 to 25			
	4		26 to 30			
Pouting	1	0,4 and over	—	3		not yet fixed
(Trisopterus luscus)	2	0,25 to 0,4				
and Poor cod	3	0,125 to 0,25				
(Trisopterus minutus)	4	0,05 to 0,125				
Boghe	1	—	5 or less			—
(Boops boops)	2		6 to 31			
	3		32 to 70			
Picarel	1	—	20 or less			—
(Maena sararis)	2		21 to 40			
	3		41 to 90			
Conger eel	1	7 and over	—	1		—
(Conger conger)	2	5 to 7		2	(a)	58 cm
	3	0,5 to 5			(b)	—
				3		58 cm
Gurnard	1	1 and over	—			—
(*Trigla spp.*)	2	0,4 to 1				
Tub gurnard	3	0,2 to 0,4				
	4	0,06 to 0,2				
Other Gurnard	1	0,25 and over				
	2	0,2 — 0,25				
Horse mackerel	1	0,6 and over	—	1		15 cm

▼B

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
(*Trachurus spp.*)	2	0,4 to 0,6		2		15 cm
	3	0,2 to 0,4		3		15 cm
	4	0,08 to 0,2		5		15 cm
	5	0,02 to 0,08			Mediterranean	12 cm
Mullet	1	1 and over	—	1		—
(*Mugil spp.*)	2	0,5 to 1		2	(a)	20 cm
	3	0,2 to 0,5			(b)	—
	4	0,1 to 0,2		3		20 cm
					Mediterranean	16 cm
Skate	1	5 and over	—			—
(*Raja spp.*)	2	3 to 5				
	3	1 to 3				
	4	0,3 to 1				
Skate	1	3 and over	—			—
(wings)	2	0,5 to 3				
Flounder	1	over 0,3	—	1		24 cm
(Platichthys Flesus)	2	0,2 to 0,3 inclusive		2	(a)	24 cm
					(b)	24 cm
				3		24 cm
				Baltic	subdivisions 22-25	25 cm
					subdivisions 26-28	21 cm
					subdivisions 29-32 South of 59°30′N	18 cm
Sole	1	0,5 and over	—	1		24 cm
(*Solea spp.*)	2	0,33 to 0,5		2	(a)	24 cm
	3	0,25 to 0,33			(b)	24 cm
	4	0,17 to 0,25		3		24 cm
	5	0,12 to 0,17 (3)			Mediterranean	20 cm
	1	0,5 and over				
	2	0,33 to 0,5				

▼B

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
	3	0,25 to 0,35				
	4	0,2 to 0,25				
	5	0,12 to 0,2 (4)				
Frostfish	1	3 and over	—			—
(Lepidopus caudatus)	2	2 to 3				
	3	1 to 2				
	4	0,5 to 1				
Black scabbardfish	1	3 and over			—	
(Aphanopus carbo)	2	0,5 to 3				
Cuttlefish	1	0,5 and over	—			—
(Sepia officinalis and Rossia macrosoma)	2	0,3 to 0,5				
	3	0,1 to 0,3				
Norway lobster	1	—	20 and less	2	Skagerrak and Kattegat	40 mm (*)
(Nephrops norvegicus)	2		21 to 30			130 mm (**)
	3		31 to 40	2	except ScotlandIrish Sea	25 mm (*)
	4		over 40		[ICES VIa) and VIIa)],Skagerrak and Kattegat	85 mm (**)
				2	Western Scotland and Irish Sea	20 mm (*)
					[ICES VIa) and VIIa)]	70 mm (**)
				3		20 mm (*)
						70 mm (**)
					Mediterranean	20 mm (*)
						70 mm (**)
Norway lobster tails	1	—	60 and less	2	Skagerrak and Kattegat	72 mm
	2		61 to 120			
	3		121 to 180	2	except Western Scotland, Irish Sea	46 mm
	4		over 180		[ICES VIa) and VIIa)], Skagerrak and Kattegat	
				2	Western Scotland and Irish Sea [ICES VIa) and VIIa)]	37 mm

▼B

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish (1)	Number of fish/kg (2)	Region	Geographical area	Minimum size
				3		37 mm
Crangonid shrimps *(Crangon crangon)*	1 2	6,8 mm and over (5) 6,5 mm and over	—			—
Pandalid shrimps *(Pandalus borealis)* fresh or chilled	One size	—	250 and less			—
Pandalid shrimps boiled or steamed	1 2	—	160 and less 161 to 250			—
Edible crab *(Cancer pagurus)*	1 2	16 cm and over (6) 13 to 16 cm (6)	—			—

(1) The categories of weights include fish from the lower limit up to, but excluding, the upper limit.
(2) For mackerel of both species, number of fish/25 kg.
(3) This table shall apply until 31 December 1997.
(4) This table shall apply from 1 January 1998.
(5) Width of shell.
(6) Width of shell at the widest point.
(a) Except Skagerrak and Kattegat.
(b) Skagerrak and Kattegat.
(*) Length of shell.
(**) Overall length.