

COMMISSION DECISION
of 18 May 2005
authorising methods for grading pig carcasses in Hungary

(notified under document number C(2005) 1448)

(Only the Hungarian text is authentic)

(2005/382/EC)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

commercial practice or technical requirements warrant such a derogation.

Having regard to the Treaty establishing the European Community,

- (5) In Hungary the traditions in carcase presentation and, consequently, commercial practice, necessitate that carcasses 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.

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

Whereas:

- (6) No modification of the apparatus 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.

(1) Article 2(3) of Regulation (EEC) No 3220/84 provides that the grading of pig carcasses 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 carcass. 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 carcasses ⁽²⁾.

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

HAS ADOPTED THIS DECISION:

Article 1

(2) The Government of Hungary has requested the Commission to authorise four methods for grading pig carcasses 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.

The use of the following methods is hereby authorised for grading pig carcasses pursuant to Regulation (EEC) No 3220/84 in Hungary:

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

- (a) the apparatus termed *Fat-O-Meater FOM S70* and *Fat-O-Meater FOM S71* and the assessment methods related thereto, details of which are given in Part 1 of the Annex;

(4) Article 2 of Regulation (EEC) No 3220/84 lays down that Member States may be authorised to provide for a presentation of pig carcasses different from the standard presentation defined in the same Article where

- (b) the apparatus termed *Uni-Fat-O-Meater FOM S89 (UNIFOM)* and the assessment methods related thereto, details of which are given in Part 2 of the Annex;

⁽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).

- (c) the apparatus termed *Ultra FOM 200* and the assessment methods related thereto, details of which are given in Part 3 of the Annex;

(d) the apparatus termed *Fully automatic ultrasonic carcase grading (AUTOFOM)* and the assessment methods related thereto, details of which are given in Part 4 of the Annex.

As regards the apparatus 'Ultra FOM 200', referred to in point (c) of the first paragraph, it is laid down that after the end of the measurement procedure it must be possible to verify on the carcase that the apparatus measured the values of measurement SZ_1 and SZ_2 on the site provided for in Part 3(3) of the Annex. The corresponding marking of the measurement site must be made at the same time as the measurement procedure.

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 carcasses before being weighed and graded. In order to establish quotations for pig carcasses 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 apparatus or the assessment methods shall not be authorised.

Article 4

This Decision is addressed to the Republic of Hungary.

Done at Brussels, 18 May 2005.

For the Commission
Mariann FISCHER BOEL
Member of the Commission

ANNEX

Methods for grading pig carcasses in Hungary**Part I**

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

1. Grading of pig carcasses shall be carried out by means of the apparatus termed as *Fat-O-Meater FOM S70* and *Fat-O-Meater FOM 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:

$$\hat{Y} = 54,043661 - 0,170496 \times SZ_1 - 0,568425 \times SZ_2 + 0,215384 \times H_2 + 0,048995 \times W$$

where:

\hat{Y} = the estimated lean meat content (in percentage)

SZ_1 = back fat thickness measured in millimetres at measuring point P1 (at 8 cm off the midline of the carcass between the third and fourth lumbar vertebrae)

SZ_2 = back fat thickness measured in millimetres at measuring point P2 (at 6 cm off the midline of the carcass between the third and fourth last ribs)

H_2 = muscle thickness measured in millimetres at measuring point P2 (at 6 cm off the midline of the carcass between the third and fourth last ribs)

W = warm weight of the carcass (kg).

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

Part 2

UNI-FAT-O-MEATER FOM S89 (UNIFOM)

1. Grading of pig carcasses shall be carried out by means of the apparatus termed *Uni-Fat-O-Meater FOM S89 (UNIFOM)*.
2. The apparatus is the same as the apparatus described under point 2 of Part 1. However, Unifom differs from FOM with regard to computer and software for the interpretation of the reflection profile from the optical probe. Furthermore, Unifom is not connected with the weighing instrument.
3. The lean meat content of the carcass shall be calculated according to the following formula:

$$\hat{Y} = 53,527 - 0,127 \times SZ_1 - 0,563 \times SZ_2 + 0,283 \times H_2$$

where:

\hat{Y} = estimated lean meat content (in percentage)

SZ_1 = back fat thickness measured in millimetres at measuring point P1 (at 8 cm off the midline of the carcass between the third and fourth lumbar vertebrae)

SZ_2 = back fat thickness measured in millimetres at measuring point P2 (at 6 cm off the midline of the carcass between the third and fourth last ribs)

H_2 = muscle thickness measured in millimetres at measuring point P2 (at 6 cm off the midline of the carcass between the third and fourth last ribs).

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

Part 3*ULTRA FOM 200*

1. Grading of pig carcasses shall be carried out by means of the apparatus termed 'Ultra FOM 200'.
2. The apparatus shall be equipped with an ultrasonic probe at 4 MHz (Krautkrämer MB 4 SE). The ultrasonic signal is digitised, stored and processed by a micro-processor (type Intel 80 C 32). The results of the measurements shall be converted into estimated lean meat content by means of the Ultra-FOM apparatus itself.
3. The lean meat content of the carcass shall be calculated according to the following formula:

$$\hat{Y} = 59,989 - 0,265 \times SZ_1 - 0,402 \times SZ_2 + 0,007625 \times H_2 + 0,08837 \times W$$

where:

\hat{Y} = estimated lean meat content (in percentage)

SZ_1 = back fat thickness measured in millimetres at measuring point P1 (at 7 cm off the midline of the carcass between the third and fourth lumbar vertebrae)

SZ_2 = back fat thickness measured in millimetres at measuring point P2 (at 7 cm off the midline of the carcass between the third and fourth last ribs)

H_2 = muscle thickness measured in millimetres at measuring point P2 (at 7 cm off the midline of the carcass between the third and fourth last ribs)

W = warm weight of the carcass (kg).

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

Part 4*FULLY AUTOMATIC ULTRASONIC CARCASS GRADING (AUTOFOM)*

1. Grading of pig carcasses shall be carried out by means of the apparatus termed *AUTOFOM* (*Fully automatic ultrasonic carcass grading*).
2. The apparatus shall be equipped with 16 ultrasonic transducers, 2 MHz (Krautkrämer, SFK 2 NP), with an operating distance between each transducers of 25 mm.

The ultrasonic data shall comprise measurements of back-fat thickness and muscle thickness.

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

3. The lean meat content of the carcass shall be calculated on the basis of 60 measurement points using the following formula:

$$\hat{y} = 52,698684 - 0,033320 x_1 - 0,027910 x_2 - 0,033369 x_3 - 0,042006 x_4 - 0,044693 x_5 - 0,038184 x_6 - 0,021688 x_7 - 0,023770 x_8 - 0,020832 x_9 - 0,018833 x_{10} - 0,014692 x_{11} - 0,018321 x_{12} - 0,025358 x_{13} - 0,024304 x_{14} - 0,026339 x_{15} - 0,020495 x_{16} - 0,016825 x_{17} - 0,019075 x_{18} - 0,021736 x_{19} - 0,020635 x_{20} - 0,019779 x_{21} - 0,027397 x_{22} - 0,023439 x_{23} - 0,022317 x_{24} - 0,024994 x_{25} - 0,026247 x_{26} - 0,023531 x_{27} - 0,019013 x_{28} - 0,027384 x_{29} - 0,031072 x_{30} - 0,028046 x_{31} - 0,025150 x_{32} - 0,023167 x_{33} - 0,024394 x_{34} - 0,026832 x_{35} - 0,024874 x_{36} - 0,018853 x_{37} - 0,021229 x_{38} - 0,028275 x_{39} - 0,027372 x_{40} - 0,018172 x_{41} - 0,017360 x_{42} - 0,019780 x_{43} - 0,022921 x_{44} - 0,023974 x_{45} - 0,024597 x_{46} - 0,013694 x_{47} - 0,014177 x_{48} - 0,016137 x_{49} - 0,016805 x_{50} - 0,017700 x_{51} - 0,022157 x_{52} - 0,027827 x_{53} + 0,051671 x_{54} + 0,049577 x_{55} + 0,049119 x_{56} + 0,050793 x_{57} + 0,050356 x_{58} + 0,050666 x_{59} + 0,053370 x_{60}$$

where:

\hat{y} = the estimated lean meat percentage,

$x_1, x_2 \dots x_{60}$ are the variables measured by AutoFom.

4. Descriptions of the measurement points and the statistical method can be found in Part II of the Hungarian protocol forwarded to the Commission in accordance with Article 3(3) of Regulation (EEC) No 2967/85.

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