

COMMISSION REGULATION (EEC) No 3464/80
of 30 December 1980

amending Regulation (EEC) No 2657/80 on the determination of prices of fresh or chilled sheep carcasses on representative Community markets and the survey of prices of certain other qualities of sheep carcasses in the Community, as a result of Greek accession

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

1981, must be adapted to ensure compliance with the provisions of the Act of Accession,

Having regard to the Treaty establishing the European Economic Community,

HAS ADOPTED THIS REGULATION:

Having regard to the Act of Accession of Greece ⁽¹⁾, and in particular Article 146 thereof,

Article 1

Whereas Commission Regulation (EEC) No 2657/80 on the determination of prices of fresh or chilled sheep carcasses on representative Community markets and the survey of prices of certain other qualities of sheep carcasses in the Community ⁽²⁾, adopted after signature of the Treaty of Accession and valid beyond 1 January

Annexes I, II and III to Regulation (EEC) No 2657/80 are hereby replaced by the Annexes to this Regulation.

Article 2

This Regulation shall enter into force on 1 January 1981.

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

Done at Brussels, 30 December 1980.

For the Commission
Finn GUNDELACH
Vice-President

⁽¹⁾ OJ No L 291, 19. 11. 1979, p. 17.

⁽²⁾ OJ No L 276, 20. 10. 1980, p. 1.

ANNEX I

Coefficients to be used in calculating the price recorded on the representative Community markets

Belgium	0.15 %
Denmark	0.10 %
Germany (FR)	2.09 %
Greece	14.56 %
France	21.54 %
Ireland	4.31 %
Italy	16.63 %
Luxembourg	—
Netherlands	1.07 %
United Kingdom	39.55 %
	<u>100.00 %</u>

ANNEX II

Factors entering into the determination of prices of sheep carcasses on the representative markets of the Community

A. BELGIUM

1. Representative market: Sint Truiden

2. Categories	Standard carcase weight	Weighting coefficients
Moutons extra	30 kg/head	50 %
Agneaux extra	16 kg/head	50 %

B. DENMARK

1. Representative market: København

2. Categories	Weighting coefficients
Lam Ekstra	33.3 %
Lam 1. Kvalitet	66.7 %

C. FEDERAL REPUBLIC OF GERMANY

1. Representative market: Federal Republic of Germany

The prices recorded on this market are the weighted average of the prices recorded in the following regions:

	Weighting coefficient
Baden-Württemberg	10.9 %
Bayern	18.6 %
Nordrhein-Westfalen	44.8 %
Niedersachsen	14.2 %
Saarland	11.5 %

2. Category	Weighting coefficient
Mastlammfleisch	100 %

GREECE

1. Representative markets (quotation centre)	Άμνός γάλακτος	Weighting coefficients Άμνός
Κομοτηνή	10 %	—
Κοζάνη	13 %	—
Λάρισα	42 %	16 %
Ίωάννινα	20 %	40 %
Τρίπολη	7 %	32 %
Χανιά	8 %	12 %
2. Categories		Weighting coefficients
Άμνός γάλακτος		76 %
Άμνός		24 %

E. FRANCE

1. Representative markets		Weighting coefficients
(a) Marché de rungis		50 %
(b) Regional markets Paris, Limoges, Toulouse, Avignon		50 %
2. Categories		
(a) Marché de rungis: all categories traded		
(b) Regional markets: Agneaux		
Degree of fattening	Conformation	Weighting coefficients
<i>Couvert</i>	E	10
(appellation parfait)	U	12
	R	18
	O	10
<i>Gras</i>	E	7
	U	9
	R	12
	O	7
<i>Très gras</i>	E	4
(appellation suiffad)	U	4
	R	4
	O	3

F. IRELAND

1. Representative markets	Weighting coefficients
Athleague	10.5 %
Ballyhaunis	40.4 %
Dublin	22.9 %
Waterford	26.2 %
2. Categories	Weighting coefficients
First quality lamb	70 %
Second quality lamb	30 %

G. ITALY

1. Representative markets

	Weighting coefficients	
	<i>Agnelli</i>	<i>Agnelloni</i>
Nuoro	35 %	—
Roma	30 %	60 %
Firenze	15 %	—
Napoli	10 %	40 %
L'Aquila	10 %	—

2. Categories

	Weighting coefficients
Agnelli	64 %
Agnelloni	36 %

H. NETHERLANDS

1. Representative markets

Alkmaar
Hoorn
Bodegraven
Breukelen
Franeker
Harlingen
Leiden
Nieuwerkerk a/d IJssel

Weighting coefficients

The prices recorded in each slaughterhouse are to be weighted by means of coefficients which are variable each week and reflect the relative importance of the number of animals slaughtered in each slaughterhouse compared with the national total.

2. Category

Vette lammeren

Weighting coefficient

100 %

I. UNITED KINGDOM

1. Representative markets

All livestock auction markets certifying clean sheep and lambs in:
— England and Wales
— Scotland
— Northern Ireland

Weighting coefficients

The prices recorded in each region are to be weighted by means of coefficients which are variable each week and reflect the relative importance of the number of certified animals in each region compared with the national total.

2. Categories

— Certified fat lambs
— Certified hoggets
— Other certified clean fat sheep

Weighting coefficients

The prices recorded for each category are to be weighted by means of coefficients which are variable each week and reflect the relative importance of the total estimated carcase weight of certified animals in each category compared with the total estimated carcase weight of all certified animals.

ANNEX III

The definitions of sheep carcasses are as follows:

A. BELGIUM

- Agneaux extra: Butcher's lamb less than a year old with a yield on slaughtering of over 50 %;
- Moutons extra: Ovine animals of one year or more with a yield on slaughtering of over 48 %.

B. DENMARK

Slagtekroppe af lam:

- Ekstra: Carcasses with well-developed thighs, a broad back and loin, good fleshiness and with a suitable fat covering (maximum 1 cm).
Maximum weights:
 - Suckling lambs: 16 kilograms carcass weight,
 - Lambs: 25 kilograms carcass weight;
- 1. kvalitet: Carcasses with average fleshiness of back, loin and thighs and with a suitable fat covering.

C. FEDERAL REPUBLIC OF GERMANY

- Mastlammfleisch: Average of all qualities of carcass from lambs under 12 months fattened either indoors or on grass.

D. GREECE

- Άμνός γάλακτος: Male or female lamb aged up to four months;
- Άμνός: Male or female lamb aged more than four months which has not yet lost its first milk incisor.

E. FRANCE

Butcher's lamb of a weight between 13 and 19 kilograms:

Fat classes:

- Couvert (appellation parfait): A layer of fat covering almost the whole carcass in a uniform manner but not to excess. May have slightly thickened fat zones at the base of the tail. A streakiness of the loins on either side of the spine. Muscle visible between the ribs on the inside of the rib cage. Fat stripes may not appear in ewes, and muscle is less visible between the ribs;
- Gras: A mantle of fairly thick fat entirely converging the carcass; the layer is thinner on the limbs. Some small knobs of fat, called 'grappes', may appear on the inside of the rib cage. Muscle between the ribs may be infiltrated with fat. The kidney, too, is very enclosed. In the case of ewes the mantle of fat and the size of 'grappes' may be greater.
- Très gras: A very thick mantle of fat covering the carcass, with fatty knobs at various depths. Knobs of fat ('grappes') on the inside of the rib cage; muscle between the ribs highly infiltrated with fat. Kidney also enveloped in a thick layer of fat.

Conformation:

- E:
- Superior.
 - All profiles are convex, marking strong muscular development.
 - Leg and saddle: short, well-fleshed and very thick. The saddle is wider than it is long.
 - Back and loins: very thick and wide as far as the shoulders.
 - Shoulders: well-fleshed and very thick.
- U:
- Very good.
 - Profiles are at least sub-convex, marking significant muscular development.
 - Leg and saddle: rounded and thick, saddle still wider than it is long.
 - Back and loins: thick, wide and with no concavities as far as the shoulders. Dorsal apophyses not visible.
 - Shoulders: well-fleshed and thick.
- R:
- Good.
 - All profiles are at least straight, marking well-formed musculature.
 - Leg and saddle: longer but still thick. The saddle appreciably as wide as it is long.
 - Back and loin: less full but still wide at the base; the back may lack width at the shoulders.
 - Dorsal apophyses just visible.
 - Shoulders: may lack thickness.
- O:
- Fairly good.
 - The profiles are for the most part straight, with some slight hollowness, average musculature.
 - Leg and saddle: noticeably long, lacking overall thickness. The saddle longer than it is wide.
 - Back and loins: narrow, lacking thickness.
 - Dorsal apophyses slightly protruding.
 - Shoulders: lacking thickness.

F. IRELAND

- Lamb:
- First quality lamb:
- An ovine animal having no permanent teeth.
- Lamb that has good conformation indicated by well-fleshed leg, loin, rib and shoulder. The various parts of the carcass should exhibit a linear to convex profile. Fat cover varies from light to medium.
- First quality carcasses are normally in the range 15 to 22 kilograms cold carcass weight. However, where conformation and fat cover are satisfactory a certain degree of latitude at both ends of the weight range is permitted.
- Second quality lamb:
- Lamb that fails to meet the criteria specified for first quality. These lambs either have average to poor conformation or are fattened to an extent considered fat to very fat. Lambs in this category are normally within the range 15 to 27 kilograms cold carcass weight.

G. ITALY

- Agnelli: Suckling lambs, male or female.
- Agnelli: Weaned sheep, male or female, which have not been used for breeding.

H. NETHERLANDS

- Vette-lammeren: Average of all qualities of butcher's lamb under one year old.

I. UNITED KINGDOM

Ovine animals of certifiable quality

excluding rams, pregnant animals, ewes and those rejected on grounds of quality or condition, or underweight.

- Lambs: Ovine animals born and marketed within a year beginning on the first Monday in January, or born after the beginning of October in the year prior to marketing.
- Hoggets: Ovine animals marketed between the first Monday in January and the first Sunday in July which were born in the 12-months period up to the end of September in the previous year.
- Sheep: Other ovine animals of certifiable quality not classified as lambs or hoggets.

Quality standards

To qualify for certification a carcass must be reasonably well-fleshed throughout. The loins must be well-developed, the legs and shoulders moderately well-fleshed, but the forequarters may be relatively heavy. The flesh should be firm. As a minimum the fat cover should be light. An overfat carcass will be rejected. A live animal must be such as to produce a carcass of at least this standard.

Weight

To qualify for certification animals must have an estimated or actual dressed carcass weight of not less than eight kilograms.
