



Brussels, XXX  
[...] (2023) XXX draft

ANNEXES 1 to 12

## ANNEXES

to the

### **Commission Delegated Regulation**

**supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for poultrymeat, and repealing Commission Regulation (EC) No 543/2008**

## ANNEX I

### Names of poultry carcases referred to in Article 2, point (1)

	<b>bg</b>	<b>es</b>	<b>cs</b>	<b>da</b>	<b>de</b>	<b>et</b>	<b>el</b>	<b>en</b>	<b>fr</b>	<b>hr</b>	<b>it</b>	<b>lv</b>
1.	Пиле, бройлер	Pollo (de carne)	Kuře, brojler	Kylling, slagteky lling	Hähnch en Masthuh n	Tibud, broiler	Κοτόπο υλο Πετεινο ί και κότες (κρεατο παραγω γής)	Chicken , broiler	Poulet (de chair)	Pile, brojler	Pollo, ' <i>Broiler</i> ,	Cālis, broilers
2.	Петел, кокошка	Gallo, gallina	Kohout, slepice, drůbež na pečení, nebo vaření	Hane, høne, suppehø ne	Suppenh uhn	Kuked, kanad, hautami seks või keetmis eks mõeldud kodulin nud	Πτεεινοί και κότες (για βράσιμο )	Cock, hen, casserol e, or boiling fowl	Coq, poule (à bouillir)	Pijetao, kokoš, kokoš za pečenje ili kuhanje	Gallo, gallina Pollame da brodo	Gailis, vista (sautēša nai vai vārīšana i)
3.	Петел (угоен, скопен)	Capón	Kapoun	Kapun	Kapaun	Kohikuk k	Καπόνια	Capon	Chapon	Kopun	Cappon e	Kapauns
4.	Ярка, петле	Picantón , coquelet	Kuřátko, kohoute k	Poussin, Coquele t	Stubenk üken	Kana- ja kukepoj ad	Νεοσσό ς, πετεινά ρ ι	Poussin, Coquele t	Poussin, coquelet	Mlado pile i mladi pijetao	Galletto	Cālītis
5.	Млад	Gallo	Mladý	Unghan	Junger	Noor	Πτεινά	Brother	Jeune	Mladi	Giovane	Jauns

	петел	joven	kohout	e	Hahn	kukk	ρι	cock	coq	pijetao	gallo	gailis
1.	(Μλαδα) пуйка	Pavo (joven)	(Mladá) krůta	(Mini) kalkun	(Junge) Pute, (Junger) Truthahn	(Noor) kalkun	(Νεαροί ) γάλοι και γαλοπού λες	(Young) turkey	Dindonn eau, (jeune) dinde	(Mladi) puran	(Giovan e) tacchino	(Jauns) tītars
2.	Пуйка	Pavo	Krůta	Avlskalkun	Pute, Truthahn	Kalkun	Γάλοι και γαλοπού λες	Turkey	Dinde (à bouillir)	Puran	Tacchino/a	Tītars
1.	(Μλαδα) пятица, пате (млада) мускусна пятица, (млад) мюлар	Pato (joven o anadino) , pato de Barbaria (joven), pato cruzado (joven)	(Mladá) kachna, kachnê, (mladá) Pižmová kachna, (mladá) kachna Mulard	(Ung) and (Ung) berberian d (Ung) mulardand	Frühmas tente, Jungente, (Junge) Flugente (Junge Mularde nte)	(Noor) part, pardipoe g. (noor) muskus part, (noor) mullard	(Νεαρές ) πάπιες ή παπάκια , (νεαρές) πάπιες Βαρβαρί ας, (νεαρές) παπιες mulard	(Young) duck, duckling , (Young) Muscovy duck (Young) Mulard duck	(Jeune) canard, caneton, (jeune) canard de Barbarie , (jeune) canard mulard	(Mlada) patka, (mlada) mošusna patka, (mlada) patka mulard	(Giovan e) anatra (Giovan e) Anatra muta (Giovan e) Anatra 'mulard',	(Jauna) pīle, pīlēns, (jauna) muskus pīle, (jauna) <i>Mulard</i> pīle
2.	Пятица, мускусна пятица, мюлар	Pato, pato de Barbaria , pato cruzado	Kachna, Pižmová kachna, kachna Mulard	Avlsand Avlsber berian Avlsmul ardand	Ente, Flugente Mularde nte	Part, muskus part, mullard	Πάπιες, πάπιες Βαρβαρί ας πάπιες mulard	Duck, Muscovy duck, Mulard duck	Canard, canard de Barbarie (à bouillir), canard mulard (à bouillir)	Patka, mošusna patka, patka mulard	Anatra Anatra muta Anatra 'mulard',	Pīle, muskus pīle, <i>Mulard</i> pīle

1.	(Млада) гъска, гъсе	Oca (joven), ansarón	Mladá husa, house	(Ung) gås	Frühmas tgans, (Junge) Gans, Jungmas tgans	(Noor) hani, hanepoe g	(Νεαρές ) χήνες ή χηνάκια	(Young) goose, gosling	(Jeune) oie ou oison	(Mlada) guska	(Giovan e) oca	(Jauna) zoss, zoslēns
2.	Гъска	Oca	Husa	Avlsgås	Gans	Hani	Χήνες	Goose	Oie	Guska	Oca	Zoss
1.	(Млада) токачка	Pintada (joven)	Mladá perlička	(Ung) perlehøn e	(Junges) Perlhuh n	(Noor) pärlkana	(Νεαρές ) φραγκό κοτες	(Young) guinea fowl	(Jeune) pintade Pintadea u	(Mlada) biserka	(Giovan e) faraona	(Jauna) pērļu vistiņa
2.	Токачка	Pintada	Perlička	Avlsperl ehøne	Perlhuh n	Pärlkana	Φραγκό κοτες	Guinea fowl	Pintade	Biserka	Faraona	Pērļu vistiņa

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
1.	Viščiukas, viščiukas broileris	Csirke, brojlercsi rke	Fellus, brojler	Kuiken, braadkui ken	Kurcze, broiler	Frango	Pui de carne, broiler	Kurča, brojler	Pitovni piščanec – brojler	Broileri	Kyckling , slaktkyck ling (broiler)
2.	Gaidys, višta, gaidys (arba višta) troškinti arba virti	Kakas, tyúk, sütésre vagy főzésre szánt szárnyas	Serduk, tígiega (tal- brodu)	Haan, hen soep- of stoofkip	Kura rosołowa	Galo, galinha	Cocoș, găină sau carne de pasăre pentru fiert	Kohút, sliepka	Petelin, kokoš, perutnina za pečenje ali kuhanje	Kukko, kana	Tupp, höna, gryt- eller kokhöna
3.	Kaplūnas	Kappan	Hasi	Kapoen	Kapłon	Capão	Clapon	Kapún	Kopun	Chapon (syöttöku kko)	Kapun

4.	Viščiukas tabakas (arba poussin (coquelet) tipo viščiukas)	Csibe	Ghattuqa, coquelet	Piepkuiken	Kurczątko	Franguitos	Pui tineri	Kurčiatko	Mlad piščanec, mlad petelin (kokelet)	Kananpoika, kukonpoika	Poussin, Coquelet
5.	Gaidžiukas	Fiatal kakas	Serduk žghir fl-eta	Jonge haan	Młody kogut	Galo jovem	Cocoș tânăr	Mladý kohút	Mlad petelin	Nuori kukko	Ung tupp
1.	Kalakučiuks	(Fiatal) pulyka	Dundjan (žghir fl-eta)	(Jonge) kalkoen	(Młody) indyk	Peru	Curcan (tânăr)	Mladá morka	(Mlada) pura	(Nuori) kalkkuna	(Ung) kalkon
2.	Kalakutas	_ Pulyka	Dundjan	Kalkoen	Indyk	Peru adulto	Curcan	Morka	Pura	Kalkkuna	Kalkon
1.	Ančiukas, muskusinis ančiukas, mulardinis ančiukas	Fiatal kacsas, pézsmak acsa, (fiatal) Mulard-kacsas	Papras (žghira fl-eta), papras žghira (fellus ta' papras) muskovy (žghira fl-eta), papras mulard	(Jonge) eend, (Jonge) Barbarijs e eend (Jonge) „Mulard”-eend	(Młoda) kaczka tuczona, (Młoda) kaczka piżmowa, (Młoda) kaczka mulard	Pato, Pato Barbary, Pato Mulard	Rață (tânără), rață (tânără) din specia Cairina moschata, rață (tânără) Mulard	(Mladá) kačica, káča, (Mladá) pižmová kačica, (Mladý) mulard	(Mlada) raca, račka, (mlada) muškatna raca, (mlada) mulard raca	(Nuori) ankka, (Nuori) mys kianka	(Ung) anka, ankunge (ung) mulard (ung) mys kand
2.	Antis, muskusin è antis, mulardin è antis	Kacsas, pézsmak acsa, Mulard-kacsas	Papras, papras muscovy, papras mulard	Eend Barbarijs e eend „Mulard”-eend	Kaczka, Kaczka piżmowa, Kaczka mulard	Pato adulto, pato adulto Barbary, pato adulto M	Rață, rață din specia Cairina moschata, rață Mulard	Kačica, Pyžmová kačica, Mulard	Raca, muškatna raca, mulard raca	Ankka, mys kianka	Anka, mulard (ung) mys kand

						<i>ulard</i>					
1.	Žašiukas	(Fiatal) liba	Wizža (žghira fl-eta), fellusa ta' wizža	(Jonge) gans	Młoda geś	Ganso	Gâscă (tânără)	(Mladá) hus, húsa	(Mlada) gos, goska	(Nuori) hanhi	(Ung) gås, gåsunge
2.	Žašis	Liba	Wizža	Gans	Geś	Ganso adulto	Gâscă	Hus	Gos	Hanhi	Gås
1.	Perlinis viščiukas	(Fiatal) gyöngyty úk	Farghuna (žghira fl-eta)	(Jonge) parelhoe n	(Młoda) perliczka	Pintada	Bibilică adultă	(Mladá) perlička	(Mlada) pegatka	(Nuori) helmikana	(Ung) pärlhöna
2.	Perlinė višta	Gyöngyt yúk	Farghuna	Parelhoe n	Perlica	Pintada adulta	Bibilică	Perlička	Pegatka	Helmikana	Pärlhöna

### Names of poultry cuts referred to in Article 2, point (2)

	<b>bg</b>	<b>es</b>	<b>cs</b>	<b>da</b>	<b>de</b>	<b>et</b>	<b>el</b>	<b>en</b>	<b>fr</b>	<b>hr</b>	<b>it</b>	<b>lv</b>
(a)	Половинка	Medio	Půlka	Halvt	Hälfte oder Halbes	Pool	Μισά	Half	Demi ou moitié	Polovica	Metà	Puse
(b)	Четвъртинка	Cuarto	Čtvrťka	Kvart	(Vorder-, Hinter-) Viertel	Veerand	Τεταρτημόριο	Quarter	Quart	Četvrt	Quarto	Ceturtdaļa
(c)	Неразделени четвъртинки с бутчетата	Cuartos traseros unidos	Neoddělená zadní čtvrťka	Sammen hængende lårstykker	Hinterviertel am Stück	Lahtilõik amata koivad	Αδιαχώριστα τεταρτημόρια ποδιών	Unseparated leg quarters	Quarts postérieurs non séparés	Neodvojene stražnje četvrti	Cosciotto	Nesadalītas kāju ceturtdaļas
(d)	Гърди, бяло	Pechuga	Prsa	Bryst	Brust, halbe	Rind	Στήθος	Breast	Poitrine, blanc ou	Prsa	Petto con	Krūtiņa

	месо или филе с кост				Brust, halbierte Brust				filet sur os		osso	
(e)	Бутче	Muslo y contramuslo	Stehno	Helt lår	Schenkel, Keule	Koib	Πόδι	Leg	Cuisse	Batak sa zabatkom	Coscia	Kāja
(f)	Бутче с част от гърба, прикрепен към него	Cuarto trasero de pollo	Stehno kuřete s částí zad	Kyllingelår med en del af ryggen	Hähnchenschenkel mit Rückenstück, Hühnerkeule mit Rückenstück	Koib koos seljaosaga	Πόδι από κοτόπουλο με ένα κομμάτι της ράχης	Chicken leg with a portion of the back	Cuisse de poulet avec une portion du dos	Pileći batak sa zabatkom s dijelom leđa	Coscetta	Cāļa kāja ar muguras daļu
(g)	Бедро	Contramuslo	Horní stehno	Overlår	Oberschenkel, Oberkeule	Kints	Μηρός (μούτι)	Thigh	Haut de cuisse	Zabatak	Sovraccoscia	ciska jeb šķiņķis
(h)								Bone-in thigh with a portion of the back				
(i)	Подбедрица	Muslo	Dolní stehno (Palička)	Underlår	Untersch enkel, Unterkeule	poolkoib	Κνήμη	Drumstick	Pilon	Batak	Fuso	Stilbs
(j)	Крило	Ala	Křídlo	Vinge	Flügel	Tiib	Φτερούγα	Wing	Aile	Krilo	Ala	Spārns
(k)	Неразделени крила	Alas unidas	Neoddělená křídla	Sammen hængende vinger	Beide Flügel, ungetrennt	Lahtilõik amata tiivad	Αδιαχώριστες φτερούγες	Unseparated wings	Ailes non séparées	Neodvojena krila	Ali non separate	Nesadalīti spārni

					nt		ς					
(l)	Филе от гърдите, бяло месо	Filete de pechuga	Prsní řízek	Brystfilet	Brustfilet, Filet aus der Brust, Filet	Rinnafile e	Φιλέτο στήθους	Breast fillet	Filet de poitrine, blanc, filet, noix	File od prsa	Filetto, fesa (tacchino)	Krūtiņas fileja
(m)	Филе от гърдите с «ядеца»	Filete de pechuga con clavícula	Filety z prsou (Klíční kost s chrupavkou prsní kosti včetně svaloviny v přirozené souvislosti, klíč. kost a chrupavka max. 3 % z cel. hmotnosti)	Brystfilet med øskeben	Brustfilet mit Schlüsselbein	Rinnafile e koos harkluuga	Φιλέτο στήθους με κλειδοκόκαλο	Breast fillet with wishbone	Filet de poitrine avec clavicule	File od prsa s prsnom kosti	Petto (con forcella), fesa (con forcella)	Krūtiņas fileja ar atslēgas kaulu
(n)	Нетлъсто филе	Magret, maigret	Magret, maigret (Filety z prsou kachen a hus s kůží a podkožním tukem pokrývající cím prsní	Magret, maigret	Magret, Maigret	Rinnaliha («magret» või «maigret»)	Maigret, magret	Magret, maigret	Magret, maigret	Magret	Magret, maigret	<i>Magret, maigret</i>



			svaľ, bez hlubokéh o svalu prsniho)									
(o)								Inner fillet				
(p)								Feet				
(q)								Paws				
(r)								Neck				
(s)								Head				
(t)								Supreme				
(u)								Wishbon e				
(v)								Scapula				

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
(a)	Pusé	Fél	Nofs	Helft	Połówka	Metade	Jumătăți	Polená hydina	Polovica	Puolikas	Halva
(b)	Ketvirtis	Negyed	Kwart	Kwart	Ćwiartka	Quarto	Sferturi	Štvrťka hydiny	Četrť	Neljänne s	Kvart
(c)	Neatskirt i ketvirčiai su šlaunelė mis	Összefüg gő combneg yedik	Il-kwarta ta' wara tas- saqajn, mhux separati	Niet- gescheid en achterkw arten	Ćwiartka tylna w całości	Quartos da coxa năo separado s	Sferturi posterioro re neparate	Neoddele né hydínové stehná	Neločene četrti nog	Takanelj ännes	Bakdelsp art
(d)	Krūtinėlė	Mell	Sidra	Borst	Pierś, połówka	Peito	Piept	Prsia	Prsi	Rinta	Bröst

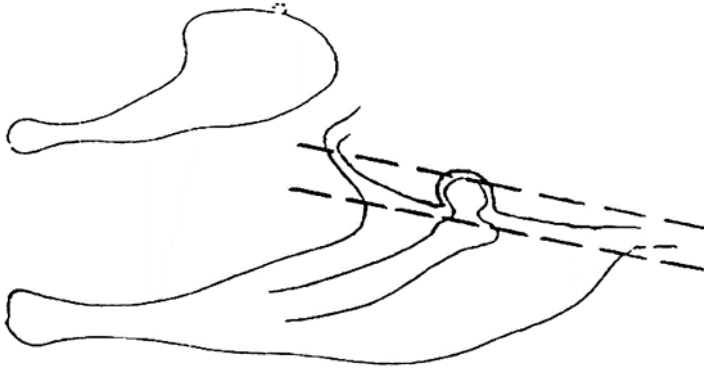
					piersi						
(e)	Kulšelè	Comb	Koxxa	Hele poot, hele dij	Noga	Perna inteira	Pulpã	Hydinov é stehno	Bedro	Koipireisi	Klubba
(f)	Viščiuko kulšelè su nugarèlès dalimi	Csirkecomb a hát egy részével	Koxxa tat-tigieğa b'porzjon tad-dahar	Poot/dij met rugdeel (bout)	Noga kurczęca z częścią grzbietu	Perna inteira de frango com uma porção do dorso	Pulpã de pui cu o porțiune din spate atașată	Kuracie stehno s panvou	Piščanċja bedra z delom hrbta	Koipireisi, jossa selkäosa	Kyckling klubba med del av ryggen
(g)	Šlaunelè	Felsőcomb	Il-bičċa ta' fuq tal-koxxa	Bovenpoot, bovendij	Udo	Coxa	Pulpã superioară	Horné hydinové stehno	Stegno	Reisi	Lår
(h)											
(i)	Blauzdel è	Alsócomb	Il-bičċa t'isfel tal-koxxa (drumstick)	Onderpoot, onderdij (Drumstick)	Podudzie	Perna	Pulpã inferioară	Dolné hydinové stehno	Krača	Koipi	Ben
(j)	Sparnelis	Szárny	Ġewnaħ	Vleugel	Skrzydło	Asa	Aripi	Hydinov é krídelko	Peruti	Siipi	Vinge
(k)	Neatskirti sparneliai	Összefüggő szárnyak	Ġwienah mhux separate	Niet-gescheiden vleugels	Skrzydła w całości	Asas não separadas	Aripi neseperate	Neoddelené hydinové krídla	Neločene peruti	Siivet kiinni toisissaan	Sammanhängande vingar
(l)	Krütinélès filè	Mellfilè	Flett tas-sidra	Borstfilet	Filet z piersi	Carne de peito	Piept dezosat	Hydinov ý rezeň	Prsni file	Rintafilé	Bröstfilè
(m)	Krütinélès filè su raktikauli	Mellfilè villacsontal	Flett tas-sidra bil-wishbone	Borstfilet met vorkbeen	Filet z piersi z obojczykiem	Carne de peito com fúrcula	Piept dezosat cu osul iadeș	Hydinov ý rezeň s kost'ou	Prsni file s prsno kostjo	Rintafilé solisluinen	Bröstfilè med nyckelben

(n)	<i>Magret, maigret</i> t ipo anties (arba žąsies) krūtinėlė s filė	Bőrös kacsamel lfilé vagy bőrös libamellfi lé (magret, maigret)	<i>Magret, maigret</i>	Magret	Magret	<i>Magret, maigret</i>	Tacâm de pasăre, Spinări de pasăre	Magret	Magret	Magret, maigret	Magret, maigret
(o)											
(p)											
(q)											
(r)											
(s)											
(t)											
(u)											
(v)											

## ANNEX II

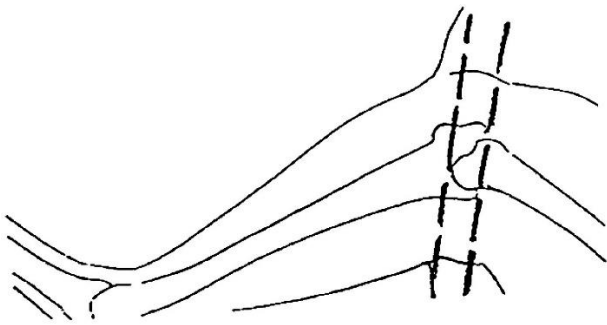
### **Cut separating thigh/leg and back referred to in Article 2, point 2, second subparagraph**

- delineation of hip joint



### **Cut separating thigh and drumstick**

- delineation of knee joint



### ANNEX III

#### Description of freezer burn as referred to in Article 8(3), point (a)

Freezer-burn: (in the sense of a reduction in quality) is the local or area-type irreversible drying up of skin and/or flesh which may produce changes:

- in the original colour (mostly getting paler), or
- in flavour and smell (flavourless or rancid), or
- in texture (dry, spongy).

## ANNEX IV

### Chilling methods referred to in Article 9

	<b>bg</b>	<b>es</b>	<b>cs</b>	<b>da</b>	<b>de</b>	<b>et</b>	<b>el</b>	<b>en</b>	<b>fr</b>	<b>hr</b>	<b>it</b>	<b>lv</b>
1.	Въздушн о охлажда не	Refrigera ción por aire	Vzduche m (Chlazení vzduche m)	Luftkølin g	Luftkühl ung	Õhkjahut us	Ψύξη με αέρα	Air chilling	Refroidis sement à l'air	Hlađen je strujanje m zraka	Raffredd amento ad aria	Dzesēšan a ar gaisu
2.	Въздушн о- душово охлажда не	Refrigera ción por aspersión ventilada	Vychlaze ným proudem vzduchu s postřike m	Luftspray køling	Luft- Sprühküh lung	Õhkpiser dusjahutu s	Ψύξη με ψεκασμό	Air spray chilling	Refroidis sement par aspersion ventilée	Hlađenje raspršiva njem zraka	Raffredd amento per aspersion e ventilazi one	Dzesēšan a ar gaisu un smidzinā šanu
3.	Охлажда не чрез потапяне	Refrigera ción por immersió n	Ve vodní lázni ponoření m	Neddypn ingskølin g	Gegenstr om- Tauchkü hlung	Sukeljah utus	Ψύξη με βύθιση	Immersio n chilling	Refroidis sement par immersio n	Hlađenj e uranjanje m u vodu	Raffredd amento per immersio ne	Dzesēšan a iegremdē jot

	<b>lt</b>	<b>hu</b>	<b>mt</b>	<b>nl</b>	<b>pl</b>	<b>pt</b>	<b>ro</b>	<b>sk</b>	<b>sl</b>	<b>fi</b>	<b>sv</b>
1.	Atšaldym as oru	Levegős hűtés	Tkessih bl-arja	Luchtcoe ling	Owiewo wa	Refrigera ção por ventilaçã o	Refrigera re în aer	Chladené vzducho m	Zračno hlajenje	Ilmajääh dytys	Luftkylni ng
2.	Atšaldym as drėgnu	Permetez ésés	Tkessih b'air	Lucht- sproeikoe	Owiewo wo-	Refrigera ção por	Refrigera re prin	Chladené sprejovan	Hlajenje s	Ilmaspra yjäähdyt	Evaporati v kylning

	oru	hütés	spray	ling	natrysko wa	aspersão e ventilação	duşare cu aer	ím	pršenjem	ys	
3.	Atšaldym as panardin ant	Bemerítés ses hütés	Tkessih b'immers joni	Dompelk oeling	Zanurzen iowa	Refrigera ção por imersão	Refrigera re prin imersiun e	Chladené vo vode	Hlajenje s potapljan jem	Vesijääh dytys	Vattenky l

## ANNEX V

### Types of farming referred to in Article 10(1)

	bg	es	cs	da	de	et	el	en	fr	it	lv
(a)	Хранена с ... % ... гъска, хранена с овес	Alimentado con ... % de ... Oca engordada con avena	Krmena (čím) ... % (čeho) ... Husa krmená ovsem	Fodret med ... % ... Havrefodret gås	Mast mit ... % ... Hafermastgans	Söödetud ..., mis sisaldab ... % ... Kaeraga toidetud hani	Έχει τραφεί με ... % ... Χήνα που παχάινεται βρώμη	Fed with ... % of ... Oats fed goose	Alimenté avec ... % de ... Oie nourrie à l'avoine	Alimentato con il ... % di ... Oca ingrassata con avena	Barība ar ... % ... ar auzām barotas zosis
(b)	Εκстензивно закрито (отгледан на закрито)	Extensivo en interior	Extenzivní v hale	Ekstensivt staldopdræt (skrabe ...)	Extensive Bodenhaltung	Ekstensiivne seespidamine (lindlas pidamine)	Εκτατικής εκτροφής	Extensive indoor (barnreared)	Élevé à l'intérieur: système extensif	Estensivo al coperto	Turēšana galvenokārt telpās ("Audzēti kūtī")
(c)	Свободен начин на отглеждане	Campero	Volný výběh	Fritgående	Freilandhaltung	Vabapidamine	Ελεύθερης βοσκής	Free range	Sortant à l'extérieur	All'aperto	Brīvā turēšana
(d)	Традиционен свободен начин на отглеждане	Campero tradicional	Tradiční volný výběh	Frilands ...	Bäuerliche Freilandhaltung	Traditsiooniline vabapidamine	Πτηνοτροφείο παραδοσιακά ελεύθερης βοσκής	Traditional free range	Fermier- élevé en plein air	Rurale all'aperto	Tradicionālā brīvā turēšana
(e)	Свободен начин на отглеждане – пълна свобода	Campero criado en total libertad	Volný výběh úplná volnost	Frilands ... opdrættet i fuld frihed	Bäuerliche Freilandhaltung Unbegrenzter Auslauf	Täieliku liikumisvabadusega traditsiooniline vabapidamine	Πτηνοτροφείο απεριόριστης τροφής	Free-range — total freedom	Fermier- élevé en liberté	Rurale in libertà	Pilnīgā brīvība

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
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(a)	Lesinta ... % ... Avižomis penėtos žąsųs	... %-ban ...- val/vel etetve Zabbal etetett liba	Mitmugh a bi ... % ta' ... Wizža mitmugh a bilhafur	Gevoed met ... % ... Met haver vetgemes te gans	Żywione z udziałem ... % ... tucz owsiany (gęsi)	Alimenta do com ... % de ... Ganso engordad o com aveia	Furajate cu ... % de ... Gąšte furajate cu ováz	Krmené ... % ... husi krmené ovsom	Krmljeno z ... % gos, krmljena z ovsom	Ruokittu rehulla, joka sisältää ... % Kauralla ruokittu hanhi	Utfodrad med ... % ... Havreutf odrad gås
(b)	Ekstensy vus paukščių auginima s patalpose (tvartuos e)	Istállóba n külterjese n tartott	Imrobbij a ġewwa: sistema estensiva	Scharrel ... binnenge houden	Ekstensy wny chów ściółkow y	Produção extensiva em interior	Crescute în spații închise – sistem extensiv	Chované na hlbokej podstielk e (chov v hale)	Ekstenzi vna zaprtá reja	Laajaper äinen sisäkasva tus	Extensivt uppfödd inomhus
(c)	Laisvai auginami paukščiai	Szabadta rtás	Trobbija fil-beraħ ( <i>free range</i> )	Scharrel ... met uitloop	Chów wybiego wy	Produção em semiliber dade	Creștere liberă	Výbehov ý chov (chov v exteriéri)	Prosta reja	Vapaa laidun	Tillgång till utomhus vistelse
(d)	Tradicišk ai laisvai auginami paukščiai	Hagyomá nyos szabadtar tás	Trobbija fil-beraħ tradizzjo nali	Boerensc harrel ... met uitloop Hoeve ... met uitloop	Tradycyj ny chów wybiego wy	Produção ao ar livre	Creștere liberă tradiționa lă	Chované navol'no	Tradicion alna prosta reja	Vapaa laidun – perintein en kasvatust apa	Tradition ell utomhus vistelse
(e)	Visiškoje laisvėje auginami paukščiai	Teljes szabadtar tás	Trobbija fil-beraħ – libertá totali	Boerensc harrel ... met vrije uitloop Hoeve ... met vrije uitloop	Chów wybiego wy bez ogranicze ń	Produção em liberdade	Creștere liberă totală	Úplne vol'ný chov	Prosta reja – neomejen izpust	Vapaa laidun – täydellin en liikkuma vapaus	Uppfödd i full frihet

## ANNEX VI

### **Conditions referred to in Article 10(1)**

(a) Fed with ...% of ...

Reference to the following particular feed ingredients presumes:

(i) in the case of cereals, they account for at least 65% by weight of the feed formula given during the greater part of the fattening period, which may not include more than 15 % of cereal by-products; however, where reference is made to one specific cereal, it shall account for at least 35% of the feed formula used, and for at least 50 % in the case of maize;

(ii) in the case of pulses or green vegetables they account for at least 5% by weight of the feed formula given during most of the fattening period;

(iii) in the case of dairy products, they account for at least 5% by weight of the feed formula given during the finishing stage.

The term 'Oats-fed goose' may however be used where the geese are fed during the finishing stage of 3 weeks not less than 500 g of oats per day.

(b) Extensive indoor (barn-reared)

Use of this term implies:

(i) the stocking rate per m<sup>2</sup> floor space does not exceed, in the case of:

- chickens, young cocks, capons: 15 birds but not more than 25 kg liveweight,
- ducks, guinea fowl, turkeys: 25 kg liveweight,
- geese: 15 kg liveweight,

(ii) the birds are slaughtered, in the case of:

- chickens at 56 days or later,
- turkeys at 70 days or later,
- geese at 112 days or later,
- Peking ducks: 49 days or later,
- Muscovy ducks: 70 days or later for females, 84 days or later for males,
- female Mulard ducks: 65 days or later,
- guinea fowl: 82 days or later,
- young geese (goslings): 60 days or later,
- young cocks: 90 days or later,
- capons: 140 days or later.

(c) Free range

Use of this term implies:

(i) the stocking rate in the house and the age of slaughter are in accordance with the limits fixed under point (b), except for chickens, for which the stocking rate may be increased to 27,5 kg liveweight per m<sup>2</sup>, but not more than 13 birds, and for capons, for which the stocking rate shall not exceed 7,5 and not more than 27,5 kg liveweight per m<sup>2</sup>;

(ii) the birds have had during at least half their lifetime continuous daytime access to open-air runs comprising an area mainly covered by vegetation of not less than:

- 1 m<sup>2</sup> per chicken or guinea fowl,
- 2 m<sup>2</sup> per duck or per capon,
- 4 m<sup>2</sup> per turkey or goose.

In the case of guinea fowls, open-air runs may be replaced by a perchery having a floor surface of at least that of the house and a height of at least 2 m. Perches of at least 10 cm length are available per bird in total (house and perchery),

(iii) the feed formula used in the fattening stage contains at least 70 % of cereals;

(iv) the poultryhouse is provided with popholes of a combined length at least equal to 4 m per 100 m<sup>2</sup> surface of the house. Each pophole for goose has to be at least 4 m.

(d) Traditional free range

Use of this term implies:

(i) the indoor stocking rate per m<sup>2</sup> does not exceed in the case of:

- chickens: 12 but not more than 25 kg liveweight; however, in the case of mobile houses not exceeding 150 m<sup>2</sup> floor space and which remain open at night, the stocking rate may be increased to 20, but not more than 40 kg liveweight per m<sup>2</sup>,
- capons: 6,25 (up to 91 days of age: 12) but not more than 35 kg liveweight,
- Muscovy and Peking ducks: 8 males but not more than 35 kg liveweight, 10 females but not more than 25 kg liveweight,
- Mulard ducks: 8 but not more than 35 kg liveweight,
- guinea fowl: 13 but not more than 25 kg liveweight,
- turkeys: 6,25 (up to 7 weeks of age: 10) but not more than 35 kg liveweight,
- geese: 5 (up to 6 weeks of age: 10), 3 during last 3 weeks of fattening if kept in clausturation, but not more than 30 kg liveweight;

(ii) the total usable area of poultryhouses at any single production site does not exceed 1 600 m<sup>2</sup>;

(iii) each poultryhouse does not contain more than:

- 4 800 chickens,
- 5 200 guinea fowl,

- 4 000 female Muscovy or Peking ducks or 3 200 male Muscovy or Peking ducks or 3 200 Mulard ducks,
  - 2 500 capons, geese and turkeys;
- (iv) the poultryhouse is provided with popholes of a combined length at least equal to 4 m per 100 m<sup>2</sup> surface of the house;
- (v) there is continuous daytime access to open-air runs at least as from the age of:
- 6 weeks in the case of chickens, and capons,
  - 8 weeks in the case of ducks, geese, guinea fowl and turkeys;
- (vi) open-air runs comprise an area mainly covered by vegetation amounting to at least:
- 2 m<sup>2</sup> per chicken or Muscovy or Peking duck or guinea fowl,
  - 3 m<sup>2</sup> per Mulard duck,
  - 4 m<sup>2</sup> per capon, as from 92 days (2 m<sup>2</sup> up to 91st day),
  - 6 m<sup>2</sup> per turkey,
  - 10 m<sup>2</sup> per goose.
- In the case of guinea fowls, open-air runs may be replaced by a perchery having a floor surface of at least double that of the house and a height of at least 2 m. Perches of at least 10 cm length are available per bird in total (house and perchery),
- (vii) the birds fattened are of a slow growing strain,
- (viii) the feed formula used in the fattening stage contains at least 70 % of cereals,
- (ix) the minimum age at slaughter is:
- 81 days for chickens,
  - 150 days for capons,
  - 49 days for Peking ducks,
  - 70 days for female Muscovy ducks,
  - 84 days for male Muscovy ducks,
  - 92 days for Mulard ducks,
  - 94 days for guinea fowl,
  - 140 days for turkeys and geese marketed whole for roasting,
  - 98 days for female turkeys intended for cutting up,
  - 126 days for male turkeys intended for cutting up,
  - 95 days for geese intended for the production of foie gras and magret,
  - 60 days for young geese (goslings),
- (x) finition in claustration does not exceed:
- or chickens after 90 days of age: 15 days,
  - for capons: 4 weeks,

- for geese and Mulard ducks intended for the production of foie gras and magret, after 70 days of age: 4 weeks.

(e) Free range — total freedom

The use of this term implies conformity with the criteria set out under point (d), except that the birds shall have continuous daytime access to open-air runs of unlimited area.

In the event of restrictions, including veterinary restrictions adopted under Union law to protect public and animal health, having the effect of restricting the access of poultry to open-air runs, poultry reared in accordance with the production methods described in the first subparagraph, points (c), (d) and (e), with the exception of guinea fowls reared in percheries, may continue to be marketed with a special reference to the method of rearing for the duration of the restriction.

## ANNEX VII

### **Maximum water content in chicken carcasses referred to in Article 14(1)**

The total water content in chickens, determined by the method of analysis described in Annex I to Implementing Regulation (EU) 2023/XXX [PLAN/2022/1905, to be completed by OP], is compared with the limit value given by the following formulae:

(a) Air chilling

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2%<sup>1</sup>, the highest permissible limit for the total water content ( $W_G$ ) in grams as determined by this method is given by the following formula (including confidence interval):

$$\text{chickens: } W_G = 3,65 \times RP_A + 42.$$

(b) Air-spray chilling

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 4,5%<sup>1</sup>, the highest permissible limit for the total water content ( $W_G$ ) in grams as determined by this method is given by the following formula (including confidence interval):

$$\text{chickens: } W_G = 3,79 \times RP_A + 42.$$

(c) Immersion chilling

Assuming a technically unavoidable water absorption during preparation of 7%<sup>1</sup> the highest permissible limit for the total water content ( $W_G$ ) in grams as determined by this method is given by the following formula (including confidence interval):

$$\text{chickens: } W_G = 3,93 \times RP_A + 42.$$

(d) Other chilling methods or a combination of two or more of the methods defined in Article 9

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2%<sup>1</sup>, the highest permissible limit for the total water content ( $W_G$ ) in grams as determined by this method is given by the following formula (including confidence interval):

$$\text{chickens: } W_G = 3,65 \times RP_A + 42.$$

If the average water content ( $W_A$ ) of the seven carcasses as calculated under point 6.2 of Annex I to Implementing Regulation (EU) 2023/XXX [PLAN/2022/1905, to be completed by OP] does not exceed the value given in point 1 ( $W_G$ ), the quantity of poultry subjected to the check shall be considered up to standard.

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<sup>1</sup> Calculated on the basis of the carcass, exclusive of absorbed extraneous water.

## ANNEX VIII

### **Maximum water content in poultrymeat cuts referred to in Article 14(2)**

The total water content in poultrymeat cuts, determined by the method of analysis described in Annex II to Implementing Regulation (EU) 2023/XXX[PLAN/2022/1905, to be completed by OP], is compared with the limit values as follows:

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2%, 4% or 6% <sup>(2)</sup> depending on the type of products and chilling methods applied, the highest permissible W/RP (ratio between the total water and protein content) ratios as determined by this method are as follows:

	<b>Air chilled</b>	<b>Air-spray chilled</b>	<b>Immersion chilled</b>
<b>Chicken breast fillet; without skin</b>	3,40	3,40	3,40
<b>Chicken breast; with skin</b>	3,40	3,50	3,60
<b>Chicken thighs, drumsticks, legs, legs with a portion of the back, leg quarters, with skin</b>	4,05	4,15	4,30
<b>Turkey breast fillet; without skin</b>	3,40	3,40	3,40
<b>Turkey breast, with skin</b>	3,40	3,50	3,60
<b>Turkey thighs, drumsticks, legs, with skin</b>	3,80	3,90	4,05

In case of other chilling methods or a combination of two or more of the methods defined in Article 9, the unavoidable water content is assumed to amount to 2% and the highest permissible W/PR ratios are those fixed for the air chilling method in the table above.

If the average  $W_A/RP_A$  ratio of the five cuts as calculated from the values under point 6.2 of Annex II to Implementing Regulation (EU) 2023/XXX[PLAN/2022/1905, to be completed by

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<sup>2</sup> Calculated on the basis of the cut, exclusive of absorbed extraneous water. For (skinless) fillet and deboned turkey leg meat, the percentage is 2 % for each of the chilling methods.

OPJ does not exceed the ratio given in this Annex, the quantity of poultry cuts subjected to the check is considered up to standard.



## ANNEX IX

### **Maximum levels of water absorbed in chicken carcasses referred to in Article 14(3)**

The total water absorbed in chicken carcasses, determined by the method described in Annex III to Implementing Regulation (EU) 2023/XXX[PLAN/2022/1905, to be completed by OP] is compared with the limit values as follows:

1. The result must not exceed the following percentages of the initial weight of the carcass or any other figure allowing compliance with the maximum total extraneous water content:
  - air chilling: 0%,
  - air-spray chilling: 2,0%,
  - immersion chilling: 4,5%.
2. In cases where carcasses are chilled with another chilling method or a combination of two or more of the methods defined in Article 9, the maximum percentage of water content shall not exceed 0 % of the original weight of the carcass.

## ANNEX X

### **INDICATIONS REFERRED TO IN ARTICLE 14(4)**

- in Bulgarian: Съдържанието на вода превишава нормите на ЕС
- in Spanish: Contenido en agua superior al límite UE
- in Czech: Obsah vody překračuje limit EU
- in Danish: Vandindhold overstiger EU-Normen
- in German: Wassergehalt über dem EU-Höchstwert
- in Estonian: Veesisaldus ületab EL normi
- in Greek: Περιεκτικότητα σε νερό ανώτερη του ορίου ΕΕ
- in English: Water content exceeds EU limit
- in French: Teneur en eau supérieure à la limite UE
- in Croatian: Sadržaj vode prelazi ograničenje EU
- in Italian: Tenore d'acqua superiore al limite UE
- in Latvian: Ūdens saturs pārsniedz ES noteikto normu
- in Lithuanian: Vandens kiekis viršija ES nustatytą ribą
- in Hungarian: Víztartalom meghaladja az EU által előírt határértéket
- in Maltese: Il-kontenut ta' l-ilma superjuri għal-limitu UE
- in Dutch: Watergehalte hoger dan het EU-maximum
- in Polish: Zawartość wody przekracza normę UE
- in Portuguese: Teor de água superior ao limite UE
- in Romanian: Conținutul de apă depășește limita UE
- in Slovak: Obsah vody presahuje limit EU
- in Slovenian: Vsebnost vode presega EU omejitev
- in Finnish: Vesipitoisuus ylittää EU-normin
- in Swedish: Vattenhalten överstiger den halt som är tillåten inom EU

## **ANNEX XI**

### **Tasks and organisational structure of the board of experts in monitoring water content in poultrymeat referred to in Article 16**

The board of experts shall be responsible for the following tasks:

- (a) supplying information on analytical methods and comparative testing regarding the water content of poultrymeat to the national reference laboratories;
- (b) coordinating the application by the national reference laboratories of the methods referred to in point (a), by organising comparative testing, and proficiency testing in particular;
- (c) supporting the national reference laboratories in proficiency testing by providing scientific support for statistical data evaluation and reporting;
- (d) coordinating the development of new analytical methods and informing the national reference laboratories of progress made in this area;
- (e) providing scientific and technical assistance to the Commission, especially in cases where the results of analyses are contested between Member States.

The board of experts shall be organised as follows:

The board of experts in monitoring water content in poultrymeat shall consist of representatives of the Directorate-General Joint Research Centre (JRC) — Institute for Reference Materials and Measurements (IRMM), of the Directorate-General for Agriculture and Rural Development and of three national reference laboratories. The representative of IRMM shall act as the chairperson of the board and shall appoint the national reference laboratories on a rotational basis. The Member State authority responsible for the national reference laboratory selected shall subsequently appoint individual experts in monitoring water content in food to serve on the board. Through annual rotation, one participating national reference laboratory shall be replaced at a time, so as to ensure a degree of continuity on the board. Expenses incurred by the Member States' experts and/or the national reference laboratories in the exercise of their functions referred to in the first paragraph shall be borne by the respective Member States.

**ANNEX XII****Correlation table referred to in Article 17**

Regulation (EC) No 543/2008	This Regulation	Implementing Regulation (EU) 2023/...[PLAN/2022/1905, to be completed by OP]
Article 1	Article 2	-
Article 2	Article 3	Article 3(1)
Article 3	Article 4	-
Article 4	Article 5	-
Article 5	Article 6	-
Article 6	Article 7	-
Article 7	Article 8	-
Article 8	-	Article 3
Article 9	-	-
Article 10	Article 9	-
Article 11	Article 10	-
Article 12	Article 11	Article 4
Article 13	Article 12	-
Article 14	Article 13	-
Article 15	Article 14	Article 5
Article 16	Article 14(4)	Article 6
Article 17	-	Article 7
Article 18	Article 15	-
Article 19	Article 16	-
Article 20	Article 14	Article 8