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COMMISSION DECISION
of 25 July 1988
authorizing methods for grading pig carcasses in Spain
(Only the Spanish text is authentic)
(88/479/EEC)
(OJ L 234, 24.8.1988, p. 20)

Amended by:

	Official Journal		
	No	page	date
► <u>M1</u> Commission Decision of 26 May 1994 (94/337/EC)	L 150	35	16.6.1994
► <u>M2</u> Commission Decision 2001/775/EC of 7 November 2001	L 291	50	8.11.2001

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COMMISSION DECISION
of 25 July 1988
authorizing methods for grading pig carcasses in Spain
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(88/479/EEC)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Regulation (EEC) No 2759/75 of 29 October 1975 on the common organization of the market in pigmeat ⁽¹⁾, as last amended by Regulation (EEC) No 3906/87 ⁽²⁾, and in particular Article 4 (6) thereof,

Having regard to Council Regulation (EEC) No 3220/84 of 13 November 1984 determining the Community scale for grading pig carcasses ⁽³⁾, as amended by Regulation (EEC) No 3530/86 ⁽⁴⁾, and in particular Article 5 (2) thereof,

Whereas 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; whereas the authorization of grading methods is subject to compliance with a maximum tolerance for statistical error in assessment; whereas this tolerance has been 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 ⁽⁵⁾;

Whereas the Spanish Government has requested the Commission to authorize the use of three methods for grading pig carcasses on its territory and has submitted the information required in Article 3 of Regulation (EEC) No 2967/85; whereas an examination of this request has revealed that the conditions for authorizing the said grading methods are fulfilled;

Whereas Article 2 of Regulation (EEC) No 3220/84 lays down that Member States may be authorized to provide for a presentation of pig carcasses different from the standard presentation defined in the same Article where commercial practice or technical requirements warrant such a derogation; whereas in Spain commercial practice requires the removal of the kidneys, flare fat and forefeet from the pig carcass; whereas this should be taken into account in adjusting the weight for standard presentation;

Whereas no modification of the apparatus or grading method may be authorized except by means of a new Commission decision adopted in the light of experience gained; whereas, for this reason, the present authorization may be revoked;

Whereas the measures provided for in this Decision are in accordance with the opinion of the Management Committee for Pigmeat,

⁽¹⁾ OJ No L 282, 1. 11. 1975, p. 1.

⁽²⁾ OJ No L 370, 30. 12. 1987, p. 11.

⁽³⁾ OJ No L 301, 20. 11. 1984, p. 1.

⁽⁴⁾ OJ No L 326, 21. 11. 1986, p. 8.

⁽⁵⁾ OJ No L 285, 25. 10. 1985, p. 39.

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HAS ADOPTED THIS DECISION:

Article 1

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

- the apparatus termed 'Destron PG 100 (DEST)' and assessment methods related thereto, details of which are given in Part 1 of the Annex,
- the apparatus termed 'Fat-O-Meater (FOM)' and assessment methods related thereto, details of which are given in Part 2 of the Annex,
- the apparatus termed 'Hennessy Grading Probe (HGP)' and assessment methods related thereto, details of which are given in Part 3 of the Annex,

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- the apparatus termed 'Fully automatic ultrasonic carcass grading' (Autofom) and assessment methods related thereto, details of which are given in Part 4 of the Annex.

▼B*Article 2*

By way of derogation from the standard presentation referred to in Article 2 of Regulation (EEC) No 3220/84, pig carcasses may be presented without kidneys, flare fat and forefeet before being weighed and graded. In order to establish quotations for pig carcasses on a comparable basis, the recorded hot weight shall be multiplied by the coefficient 1,03 and then increased by 0,955 kg.

Article 3

Modifications of the apparatus or of the assessment methods shall not be authorized.

Article 4

This Decision is addressed to the Kingdom of Spain.

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ANNEX

Methods for grading pig carcasses in Spain

PART 1

Destron PG 100 (DEST)

1. Grading of pig carcasses shall be carried out by means of the apparatus termed 'Destron PG 100 (DEST)'.
2. The apparatus shall be equipped with a probe of 7 millimetres diameter containing a photodiode (type Texas SL 2018) and a photodetector (type Texas LS 608 D), having an operating distance of between 0 and 120 millimetres. The results of the measurements are converted into estimated lean meat content by means of a computer.
3. The lean meat content of the carcass shall be calculated according to the following formula:

$$\hat{y} = 57,28 - 0,601x_1 + 0,126x_2 - 0,214x_3$$

where:

- \hat{y} = the estimated percentage of lean meat in the carcass,
 x_1 = the thickness of backfat (including rind) in millimetres, measured at 6 centimetres off the midline of the carcass, between the third and fourth last ribs,
 x_2 = the thickness of muscle in millimetres, measured at the same time and in the same place as x_1 ,
 x_3 = the thickness of backfat (including rind) in millimetres, measured at 6 centimetres off the midline of the carcass at the last rib.

The formula shall be valid for carcasses weighing between 50 and 110 kilograms.

PART 2

Fat-O-Meater (FOM)

1. Grading of pig carcasses shall be carried out by means of the apparatus termed 'Fat-O-Meater (FOM)'.
2. The apparatus shall be equipped with a probe of 6 millimetres diameter containing a photodiode of the Siemens SFH 950 type and a photodetector (type SFH 960), having an operating distance of between 3 and 103 millimetres. The results of the measurements are converted into estimated lean meat content by means of a computer.

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

$$\hat{y} = 61,56 + (-0,878 x_1) + (0,157 x_2)$$

where:

- \hat{y} = the estimated percentage of lean meat in the carcass,
 x_1 = the thickness of backfat (including rind) in millimetres, measured at six centimetres off the midline of the carcass, between the third and fourth last ribs,
 x_2 = the thickness of muscle in millimetres, measured at the same time and in the same place as x_1 .

The formula shall be valid for carcasses weighing between 50 and 110 kilograms.

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PART 3

Hennessy Grading Probe (HGP)

1. Grading of pig carcasses shall be carried out by means of the apparatus termed 'Hennessy Grading Probe (HGP)'.
2. The apparatus shall be equipped with a probe of 5,95 millimetres diameter (and of 6,3 millimetres at the blade at the top of the probe) containing a photodiode (Siemens LED of the type LYU 260-EO) and a photodetector (type Siemens 58 MR) and having an operating distance of between 0 and 120

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millimetres. The results of the measurements shall be converted into estimated lean meat content by means of the HGP itself or a computer linked to it.

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

$$\hat{y} = 55,47 - 0,326x_1 + 0,126x_2 - 0,439x_3$$

where:

- \hat{y} = the estimated percentage of lean meat in the carcass,
- x_1 = the thickness of backfat (including rind) in millimetres, measured at 6 centimetres off the midline of the carcass, between the third and fourth last ribs,
- x_2 = the thickness of muscle in millimetres, measured at the same time and in the same place as x_1 ,
- x_3 = the thickness of backfat (including rind) in millimetres, measured at 6 centimetres off the midline of the carcass at the last rib.

The formula shall be valid for carcasses weighing between 50 and 110 kilograms.

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PART 4

Fully automatic ultrasonic carcass grading (Autofom)

- Pig carcass grading shall be carried out using the apparatus termed Autofom-Fully automatic ultrasonic carcass grading.
- The apparatus shall be equipped with sixteen 2 MHz ultrasonic transducers (Krautkrämer, SFK 2 NP), with an operating distance between transducers of 25 mm.

The ultrasonic data shall comprise measurements of backfat thickness and muscle thickness.

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

- The carcass's lean meat content shall be calculated on the basis of 35 measurement points using the following formula:

$$\begin{aligned} \hat{y} = & 59.730720 - 0.071305 \times 1 - 0.083445 \times 2 - 0.064846 \times 3 - 0.063702 \times 4 - \\ & 0.066525 \times 5 - 0.052607 \times 6 - 0.057327 \times 7 - 0.076291 \times 8 - 0.060650 \times 9 - \\ & 0.049228 \times 10 - 0.056895 \times 11 - 0.070219 \times 12 - 0.069913 \times 13 - 0.079212 \times 14 - \\ & 0.063921 \times 15 - 0.060827 \times 16 - 0.063108 \times 17 - 0.067504 \times 18 - 0.067564 \times 19 - \\ & 0.068291 \times 20 - 0.057452 \times 21 - 0.059113 \times 22 - 0.077067 \times 23 - 0.069915 \times 24 - \\ & 0.075445 \times 25 + 0.032977 \times 26 + 0.032874 \times 27 + 0.029973 \times 28 + 0.028460 \\ & \times 29 + 0.025665 \times 30 + 0.029430 \times 31 + 0.020242 \times 32 + 0.018780 \times 33 + \\ & 0.039473 \times 34 + 0.038720 \times 35 \end{aligned}$$

where:

- \hat{y} = the estimated lean meat content of the carcass.

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

The formula shall be valid for carcasses weighing between 60 and 110 kilograms.