

ANNEX I

DEFINITIONS

For the purpose of this Regulation:

1. MEAT
- 1.1. "Meat" means edible parts of the animals referred to in points 1.2 to 1.8, including blood.
- 1.2. "Domestic ungulates" means domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds.
- 1.3. "Poultry" means farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites.
- 1.4. "Lagomorphs" means rabbits, hares and rodents.
- 1.5. "Wild game" means:
 - wild ungulates and lagomorphs, as well as other land mammals that are hunted for human consumption and are considered to be wild game under the applicable law in the Member State concerned, including mammals living in enclosed territory under conditions of freedom similar to those of wild game; and
 - wild birds that are hunted for human consumption.
- 1.6. "Fanned game" means farmed ratites and farmed land mammals other than those referred to in point 1.2.
- 1.7. "Small wild game" means wild game birds and lagomorphs living freely in the wild.
- 1.8. "Large wild game" means wild land mammals living freely in the wild that do not fall within the definition of small wild game.
- 1.9. "Carcase" means the body of an animal after slaughter and dressing.
- 1.10. "Fresh meat" means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.
- 1.11. "Offal" means fresh meat other than that of the carcase, including viscera and blood.
- 1.12. "Viscera" means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus and, in birds, the crop.
- 1.13. "Minced meat" means boned meat that has been minced into fragments and contains less than 1% salt.
- 1.14. "Mechanically separated meat" or "MSM" means the product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.
- 1.15. "Meat preparations" means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.

- 1.16. "Slaughterhouse" means an establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.
- 1.17. "Cutting plant" means an establishment used for boning and/or cutting up meat.
- 1.18. "Game-handling establishment" means any establishment in which game and game meat obtained after hunting are prepared for placing on the market.
2. LIVE BIVALVE MOLLUSCS
- 2.1. "Bivalve molluscs" means filter-feeding lamellibranch molluscs.
- 2.2. "Marine biotoxins" means poisonous substances accumulated by bivalve molluscs, in particular as a result of feeding on plankton containing toxins.
- 2.3. "Conditioning" means the storage of live bivalve molluscs coming from class A production areas, purification centres or dispatch centres in tanks or any other installation containing clean seawater, or in natural sites, to remove sand, mud or slime, to preserve or to improve organoleptic qualities and to ensure that they are in a good state of vitality before wrapping or packaging.
- 2.4. "Gatherer" means any natural or legal person who collects live bivalve molluscs by any means from a harvesting area for the purpose of handling and placing on the market.
- 2.5. "Production area" means any sea, estuarine or lagoon area, containing either natural beds of bivalve molluscs or sites used for the cultivation of bivalve molluscs, and from which live bivalve molluscs are taken.
- 2.6. "Relaying area" means any sea, estuarine or lagoon area with boundaries clearly marked and indicated by buoys, posts or any other fixed means, and used exclusively for the natural purification of live bivalve molluscs.
- 2.7. "Dispatch centre" means any on-shore or off-shore establishment for the reception, conditioning, washing, cleaning, grading, wrapping and packaging of live bivalve molluscs fit for human consumption.
- 2.8. "Purification centre" means an establishment with tanks fed by clean seawater in which live bivalve molluscs are placed for the time necessary to reduce contamination to make them fit for human consumption.
- 2.9. "Relaying" means the transfer of live bivalve molluscs to sea, lagoon or estuarine areas for the time necessary to reduce contamination to make them fit for human consumption. This does not include the specific operation of transferring bivalve molluscs to areas more suitable for further growth or fattening.
3. FISHERY PRODUCTS
- 3.1. "Fishery products" means all seawater or freshwater animals (except for live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods, and all mammals, reptiles and frogs) whether wild or farmed and including all edible forms, parts and products of such animals.
- 3.2. "Factory vessel" means any vessel on board which fishery products undergo one or more of the following operations followed by wrapping or packaging and, if necessary, chilling or freezing: filleting, slicing, skinning, shelling, shucking, mincing or processing.

- 3.3. "Freezer vessel" means any vessel on board which freezing of fishery products is carried out, where appropriate after preparatory work such as bleeding, heading, gutting and removal of fins and, where necessary, followed by wrapping or packaging.
- 3.4. "Mechanically separated fishery product" means any product obtained by removing flesh from fishery products using mechanical means resulting in the loss or modification of the flesh structure.
- 3.5. "Fresh fishery products" means unprocessed fishery products, whether whole or prepared, including products packaged under vacuum or in a modified atmosphere, that have not undergone any treatment to ensure preservation other than chilling.
- 3.6. "Prepared fishery products" means unprocessed fishery products that have undergone an operation affecting their anatomical wholeness, such as gutting, heading, slicing, filleting, and chopping.
4. MILK
- 4.1. "Raw milk" means milk produced by the secretion of the mammary gland of farmed animals that has not been heated to more than 40°C or undergone any treatment that has an equivalent effect.
- 4.2. "Milk production holding" means an establishment where one or more farmed animals are kept to produce milk with a view to placing it on the market as food.
5. EGGS
- 5.1. "Eggs" means eggs in shell - other than broken, incubated or cooked eggs - that are produced by farmed birds and are fit for direct human consumption or for the preparation of egg products.
- 5.2. "Liquid egg" means unprocessed egg contents after removal of the shell.
- 5.3. "Cracked eggs" means eggs with damaged shell and intact membranes.
- 5.4. "Packing centre" means an establishment where eggs are graded by quality and weight.
6. FROGS' LEGS AND SNAILS
- 6.1. "Frogs' legs" means the posterior part of the body divided by a transverse cut behind the front limbs, eviscerated and skinned, of the species *Rana* (family Ranidae).
- 6.2. "Snails" means terrestrial gastropods of the species *Helix pomatia* Linné, *Helix aspersa* Muller, *Helix lucorum* and species of the family Achatinidae.
7. PROCESSED PRODUCTS
- 7.1. "Meat products" means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.
- 7.2. "Dairy products" means processed products resulting from the processing of raw milk or from the further processing of such processed products.
- 7.3. "Egg products" means processed products resulting from the processing of eggs, or of various components or mixtures of eggs, or from the further processing of such processed products.

- 7.4. "Processed fishery products" means processed products resulting from the processing of fishery products or from the further processing of such processed products.
- 7.5. "Rendered animal fat" means fat derived from rendering meat, including bones, and intended for human consumption.
- 7.6. "Greaves" means the protein-containing residue of rendering, after partial separation of fat and water.
- 7.7. "Gelatine" means natural, soluble protein, gelling or non-gelling, obtained by the partial hydrolysis of collagen produced from bones, hides and skins, tendons and sinews of animals.
- 7.8. "Collagen" means the protein-based product derived from animal bones, hides, skins and tendons manufactured in accordance with the relevant requirements of this Regulation.
- 7.9. "Treated stomachs, bladders and intestines" means stomachs, bladders and intestines that have been submitted to a treatment such as salting, heating or drying after they have been obtained and after cleaning.
8. OTHER DEFINITIONS
- 8.1. "Products of animal origin" means:
- food of animal origin, including honey and blood;
 - live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods intended for human consumption; and
 - other animals destined to be prepared with a view to being supplied live to the final consumer.
- 8.2. "Wholesale market" means a food business that includes several separate units which share common installations and sections where foodstuffs are sold to food business operators.