SCHEDULE 1

Regulation 4

Reserved Descriptions

In this Schedule—

"cured meat" means a food consisting of meat and curing salt, whether or not the food also contains any other ingredient;

"curing salt" means—

- (a) sodium chloride, if used in sufficient quantity to have a significant preserving effect on the food;
- (b) potassium chloride, if used in sufficient quantity to have a significant preserving effect on the food;
- (c) a combination of any of sodium chloride, potassium chloride, sodium nitrate, potassium nitrate and sodium nitrite as authorised for use in Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives(1), except for a combination of sodium chloride and potassium chloride; or
- (d) a combination of sodium chloride and potassium chloride, if used in sufficient quantity to have a significant preserving effect on the food.

Column 1	Column 2			Column 3
Name of food	Meat or cured meat content requirements			Additional requirements
	the indicated	nust contain no d percentage of i ngredient cons		
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, or a combination of birds and rabbits only	Meat or, as the case may be, cured meat from other species or other mixtures of meat	
1. Burger - whether or not forming part of another word, but excluding any name falling within items 2 or 3 of this table	67%	55%	62%	1. Where the name "burger" is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the named type of cured meat is prepared at least equal to the minimum required meat content for that food

 $^{(1) \}quad \text{OJ No L 354, 31.12.2008, p 16, last amended by Commission Regulation (EU) No 1093/2014 (OJ No L299, 17.10.2014 p.22)} \\$

Column 1	Column 2			Column 3
Name of food	Meat or	cured mea	Additional	
	requirement	5	requirements	
		ust contain no		
		d percentage of 1		
		ngredient const	ists of the	
	following:	16		
	Meat or, as the case	Meat or, as the case	Meat or, as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a	other	
		combination	species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	2. Where the name
				"burger" is qualified
				by the name of a type
				of meat, the food must
				contain a percentage of
				that named meat at least
				equal to the minimum
				required meat content for that food
				ioi mai mod
				3. Where the name
				"burger" is used to
				refer to a compound
				ingredient consisting
				of a meat mixture and
				other ingredients, such
				as a bread roll, these requirements apply only
				to the meat mixture,
				as if the meat mixture
				were the regulated
				product in the labelling
				or advertising of which
				the name was used as the
				name of the food
2. Economy	50%	41%	47%	1. Where the name
Burger -				"economy burger" is
whether or not				qualified by the name
"burger" forms part of another				of a type of cured meat, the food must contain
word				a percentage of meat
Word				of the type from which
				the named type of cured
I .	1	1	1	1 21

Column 1	Column 2			Column 3
Name of food	Meat or	cured mea	Additional	
	requirement			requirements
		ust contain no		
		d percentage of r		
	following:	ngredient consi	sis oj ine	
	Meat or,	Meat or,		
	as the case	as the case	Meat or, as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a combination	other species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	
				meat is prepared at least equal to the minimum
				raquired most content
				required meat content for that food
				2. Where the name
				"economy burger" is
				qualified by the name
				of a type of meat, the
				food must contain a percentage of that named
				meat at least equal to the
				minimum required meat
				content for that food
				3. Where the name
				"economy burger"
				is used to refer to a
				compound ingredient
				consisting of a meat mixture and other
				ingredients, such as
				a bread roll, these
				requirements apply only
				to the meat mixture,
				as if the meat mixture were the regulated
				product in the labelling
				or advertising of which
				the name was used as the
				name of the food
3. Hamburger	67%	Not applicable	62%	1. Where the name
- whether or not				"hamburger" is used,

Column 1	Column 2		Column 3	
Name of food	Meat or	cured mea	Additional	
	requirements			requirements
		ust contain no		
		d percentage of i		
	following:	ngredient consi	isis oj ine	
	Meat or,	Meat or,	Meat or,	
	as the case	as the case	as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from	
		only, or a	other	
		combination of birds and	species or other	
		rabbits only	mixtures	
		3110	of meat	
forming part of another word			-	the meat used in the preparation of the food must be beef, pork or a mixture of both 2. Where the name "hamburger" is qualified by the name of a type
				of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food
				3. Where the name "hamburger" is used to refer to a compound ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements apply only to the meat mixture, as if the meat mixture were the regulated product in the labelling or advertising of which the name was used as the name of the food
4. Chopped X , there being inserted in place of "X" the	75%	62%	70%	No additional requirement

Column 1	Column 2			Column 3
Name of food	Meat or	cured mea	t content	Additional
	requirements	8		requirements
	The food m	ust contain no	t less than	
	the indicated	d percentage of 1	neat, where	
	the meat is	ngredient const	ists of the	
	following:			
	Meat or,	Meat or,		
	as the case	as the case	as the	
	may be,	may be,	case may	
	cured meat	cured meat	be, cured	
	from pigs	from birds	meat	
	only	only, rabbits	from other	
		only, or a combination	species or	
		of birds and	other	
		rabbits only	mixtures	
		, accus only	of meat	
name "meat" or			J	
"cured meat"				
or the name				
of a type of				
meat or cured				
meat, whether				
or not there				
is also included				
the name of a				
type of meat				
5. Corned X,	120%	120%	120%	1. The food must consist
there being				wholly of meat that has
inserted in				been corned
place of "X" the name "meat" or				2. Where the name of
the name of a				the food includes the
type of meat,				name of a type of meat,
unless qualified				the meat used in the
by words which				preparation of the food
include the				must be wholly of the
name of a food				named type
other than meat				
				3. The total fat content
				of the food must not
				exceed 15%
6. Luncheon	67%	55%	62%	No additional
meat or				requirement
luncheon X,				
there being				
inserted in				
place of "X" the name of a				
uic name of a				I

Column 1	Column 2			Column 3	
Name of food	Meat or	cured mea	Additional		
	requirements		requirements		
		nust contain no			
		d percentage of 1 ngredient const			
	following:	ngreatent const	isis of the		
	Meat or,	Meat or,	Meat or,		
	as the case	as the case	as the		
	may be,	may be,	case may		
	cured meat	cured meat	be, cured		
	from pigs	from birds	meat		
	only	only, rabbits	from		
		only, or a	other		
		combination	species or		
		of birds and	other		
		rabbits only	mixtures		
type of meat or			of meat		
cured meat					
7. Meat pie or				No requirement	additional
meat pudding				1	
-					
the name "pie"					
or "pudding"					
qualified by					
the name of a					
type of meat					
or cured meat					
unless qualified					
also by the name of a food					
other than					
meat or cured					
meat—					
(a) based on	12.5%	12.5%	12.5%		
the weight of			,		
the ingredients					
when the food					
is uncooked					
(b) but if the	11%	11%	11%		
food weighs—					
(i) not more					
than 200 g and					
not less than					
100 g					

Column 1	Column 2			Column 3	
Name of food	Meat or	cured mea	t content	Additional	
	requirements			requirements	
		nust contain no			
		d percentage of 1			
		ngredient consi			
	following:	T	T	-	
	Meat or,	Meat or,	Meat or,		
	as the case	as the case	as the		
	may be, cured meat	may be,	case may be, cured		
	from pigs	cured meat from birds	meat		
	only	only, rabbits	from		
	Only	only, or a	other		
		combination	species or		
		of birds and	other		
		rabbits only	mixtures		
			of meat		
(ii) less than 100 g	10%	10%	10%		
Game pie—				No	additional
1				requirement	
(a) based on	12.5%	12.5%	12.5%		
the weight of	12.570	12.370	12.570		
the ingredients					
when the food					
is uncooked					
(b) but if the	11%	11%	11%		
food weighs—	11/0	1170	1170		
(i) not more					
than 200 g and					
not less than					
100 g					
(ii) less than	10%	10%	10%		
100 g					
8. Scottish pie	10%	10%	10%	No	additional
or Scotch pie -				requirement	
based on the					
weight of the					
ingredients					
when the food					
is uncooked					
9. The name				No	additional
"pie" or				requirement	additional
"pudding"					
qualified by the					
words "meat"					

Column 1	Column 2			Column 3	
Name of food	Meat or	cured mea	t content	Additional	
	requirements		4 100 - 41	requirements	
	the indicated	ust contain no l percentage of 1	neat, where		
		ngredient const	ists of the		
	following: Meat or,	Meat or,	Meat or,		
	as the case may be, cured meat from pigs only	as the case may be, cured meat from birds only, rabbits only, or a combination	as the case may be, cured meat from other species or		
		of birds and rabbits only	other mixtures of meat		
or "cured meat" or by the name of a type of meat or cured meat and also qualified by the name of a food other than meat or cured meat—			oj meat		
(a) where the former (meat-related) qualification precedes the latter	7%	7%	7%		
(b) where the latter (non-meat-related) qualification precedes the former	6%	6%	6%		
Based, in both cases, on the weight of the ingredients when the food is uncooked					
10. Pasty, pastieBridie or	6%	6%	6%	No requirement	additional
sausage roll					

Column 1	Column 2		Column 3		
Name of food	Meat or cured meat content requirements			Additional requirements	
	The food m	ust contain no l percentage of i ngredient cons			
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only	Meat or, as the case may be, cured meat from other species or other mixtures of meat		
based on the weight of the ingredients when the food is uncooked					
11. Sausage (excluding the name "sausage" when qualified by the words "liver" or "tongue" or both), chipolata, link or sausage meat—				No requirement	additional
(a) where the name is qualified by the name "pork" but not by the name of any other type of meat	42%	Not applicable	Not applicable		
(b) in all other cases	32%	26%	30%		

Notes

1. In relation to items 4, 5 and 6, the percentages in column 2 are based on the weight of the raw meat used to make the food ("the raw meat ingredient") as a percentage of the weight of the cooked finished product. In relation to the other items, the percentages are based on the weight of the raw

Status: This is the original version (as it was originally made).

meat ingredient used to make the food as a percentage of the total weight of all the ingredients used to make the food (including the raw meat ingredient) at the time of their use as an ingredient.

2. The quantity of meat specified in the table is to be determined taking into account the provisions relating to total fat and connective tissue content in point 17 of Part B of Annex VII to FIC, including any downward adjustment needed in a case where the total fat and connective tissue content in the regulated product exceeds the values indicated in the table in point 17 of Part B of Annex VII to FIC.