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 The food must contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:			Additional requirements
	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

 $^{(1) \}quad \text{OJ No L 354, 31.12.2008, p 16, last amended by Commission Regulation (EU) No 1093/2014 (OJ No L 299, 17.10.2014, p 22).} \\$

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Column 1 Column 2 Column 3					
Name of food	Meat or	cured mea	t content	Additional	
	requirement			requirements	
		ust contain no			
		d percentage of 1			
		ngredient const	ists of the		
	following:	1.6	3.6		
	Meat or,	Meat or,	Meat or,		
	as the case may be,	as the case may be,	as the 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. 10/1	
				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	
				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	
2 E	500/	410/	470/	name of the food	
2. Economy Burger -	30%	41%	47%	1. Where the name "economy burger" is	
whether or not				qualified by the name	
"burger" forms				of a type of cured meat,	
part of another				the food must contain	
word				a percentage of meat	
				of the type from which	
				the named type of cured	

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,	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 combination	other species or	
		of birds and	other	
		rabbits only	mixtures	
			of meat	
				meat is prepared at least equal to the minimum
				required 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	t content	Additional	
	requirements			requirements	
		ust contain no			
		l percentage of 1 ngredient const			
	following:	ngreuieni consi	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 only	from birds only, rabbits	meat from		
	Only	only, or a	other		
		combination	species or		
		of birds and	other		
		rabbits only	mixtures		
name "meat" or			of meat		
"cured meat"					
or the name					
of a type of					
meat or cured					
meat, whether or not there					
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				2 Whan the new of	
name "meat" or the name of a				2. Where the name of 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 other than meat				named type	
onici man meat				3. The total fat content	
				of the food must not	
				exceed 15%	
6. Luncheon	67%	55%	62%	No additional	
meat or				requirement	
lunghaan V					
luncheon X, there being					
inserted in					
place of "X"					
the name of a					

Column 1	Column 2			Column 3	
Name of food	Meat or cured meat content			Additional	
	requirements		requirements		
		ust 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	ists of the		
	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 The food must contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:			Additional requirements	
	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

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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.