

SCHEDULE 1

Regulations 9 and 17

Quota conditions

Part A

First Come, First Served quota conditions

1. For the purposes of regulation 9(1)(c), goods qualify as quota goods in relation to any quota number specified in the following paragraphs of this Part, if those goods are of a description set out in those paragraphs for the quota number concerned.

2. For goods under quota number 05.0118, the goods are—

- (a) “boneless loins”: loins and cuts thereof, without tenderloin, with or without subcutaneous fat or rind; or
- (b) “tenderloin”: cuts including the meats of muscles *musculus major psoas* and *musculus minor psoas*, with or without head, trimmed or not trimmed.

3. For goods under quota number 05.2201—

(a) the goods must be accompanied by a certificate of authenticity issued by one of the responsible authorities listed in paragraph (b) which is the responsible authority for the goods concerned;

(b) the responsible authorities are—

- (i) the Department of Agriculture, Fisheries and Forestry (DAFF) of the Australian Government;
- (ii) the Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA);
- (iii) the Canadian Food Inspection Agency (CFIA);
- (iv) the Ministry of Agriculture and Forestry, New Zealand;
- (v) Dirección General de Servicios Ganaderos, Uruguay;
- (vi) Ministerio de Agroindustria, Argentina;

(c) the responsible authority must in each case certify that—

- (i) beef cuts are obtained from carcasses of heifers and steers less than 30 months of age which have only been fed a diet, for at least the 100 days preceding slaughter, containing not less than 62% of concentrates and feed grain co-products on a dietary dry matter basis or feed grain co-products on a dry matter basis that meets or exceeds a metabolisable energy content greater than 12,26 mega joules per 1kg of dry matter;
- (ii) the heifers and steers that are fed the diet described in paragraph (i) have been fed, on average, no less than 1.4% of live body weight per day on a dry matter basis;
- (iii) the carcass from which beef cuts are derived have been evaluated by a person employed by the national government of the responsible authority who has based the evaluation, and the resulting classification of the carcass, on a method approved by that government;

(d) the method referred to in sub-paragraph (c)(iii), and the classification, must evaluate expected carcass quality using a combination of carcass maturity and palatability traits of the beef cuts and must include, but not be limited to, an evaluation of the maturity characteristics of colour and texture of the *longissimus dorsi* muscle and bone and cartilage ossification, as well as an evaluation of expected palatability traits including a combination

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of the discrete specifications of intramuscular fat and firmness of the *longissimus dorsi* muscle.

4. For goods under quota number 05.0130, the goods are of a kind used for human consumption, in immediate packings of a net content not exceeding 28kg, either fresh and whole or without skin and frozen, whether or not sliced.
5. For goods under quota number 05.0027, the goods are citrus hybrids known as ‘minneolas’.
6. For goods under quota number 05.0076, the goods must meet the following criteria—
 - (a) specific weight: minimum 60.5kg/hl;
 - (b) damaged grains: maximum 1%;
 - (c) moisture content: maximum 13.5%;
 - (d) sound and fair merchantable barley grains: minimum 96%.
7. For goods under quota number 05.0008, the goods must be intended for the canning industry.
- 8.—(1) For goods under quota number 05.0144—
 - (a) the goods are meat intended for the manufacture of preserved food which does not contain characteristic components other than beef and jelly (A Product); and “A-product” means a processed product falling within the commodity code 1602 10, 16025031 or 16025095, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0.45 and containing by weight at least 20% of lean meat excluding offal and fat with meat and jelly accounting for at least 85% of the total net weight;
 - (b) the collagen content must be considered to be the hydroxyproline content multiplied by the factor 8; and the hydroxyproline content must be determined according to ISO method 3496-1994; and
 - (c) the product must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product which may not show any traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part.

(2) In sub-paragraph (1)(a), “offal” includes the following: heads and cuts thereof (including ears), feet, tails, hearts, udders, livers, kidneys, sweetbreads (thymus glands), pancreas, brains, lungs, throats, thick skirts, spleens, tongues, caul, spinal cords, edible skin, reproductive organs (uteri, ovaries and testes), thyroid glands and pituitary glands.
9. For goods under quota number 05.0145—
 - (a) the goods are meat intended for the manufacture of products other than the preserved food covered by quota 05.0144 (B Product); and (subject to paragraph (b)), “B Product” means a processed product containing beef other than products falling within the commodity codes 02010000, 02020000, 02061095, 02062991, 02102000, 02109951, 02109990, 16021000, 16025010, 16025031, 16025095 and 16029061;
 - (b) a processed product falling within the commodity code 02102090 which has been dried or smoked so that the colour and consistency of the fresh meat has totally disappeared and with a water/protein ratio not exceeding 3:2 must be considered to be a B-product.

PART B

Licensed quota conditions

1. For the purposes of regulation 17(1)(c), goods qualify as quota goods in relation to any quota number specified in the following paragraphs of this Part, if those goods are of a description set out in those paragraphs for the quota number concerned.

2. For quota numbers 05.4450, 05.4451, 05.4452, 05.4002, 05.4454, 05.4453, 05.4003 and 05.4001, meat imported as “frozen meat” means meat with an internal temperature of -12°C or lower when it enters the United Kingdom.

3. For quota number 05.4450, the goods must be accompanied by a certificate of authenticity issued by the Secretariat of Government of Agroindustry of the Ministry of Production and Labor of the Argentine Republic (SAGPyA) certifying that—

- (a) the goods are high quality meat, with or without bone, and selected beef cuts obtained from steers, young steers or heifers having been exclusively fed through pasture grazing since their weaning; and
- (b) steer carcasses have been classified as “JJ”, “J”, “U” or “U2” and young steer and heifer carcasses have been classified as “AA”, “A” or “B” in accordance with SAGPyA’s beef classification categories.

4. For quota number 05.4451, the goods must be accompanied by a certificate of authenticity issued by AUS-MEAT Australia certifying that—

- (a) the goods are high quality meat, with or without bone, and selected cuts obtained from steer or heifer carcasses which have been classified under one of the categories “Y”, “YS”, “YG”, “YGS”, “YP” or “YPS” in accordance with the carcass classification categories established by AUS-MEAT; and
- (b) beef colour conforms to AUS-MEAT meat colour reference standards 1 B to 4, fat colour to AUS-MEAT fat colour reference standards 0 to 4 and fat depth to AUS-MEAT fat classes 2 to 5.

5. For quota numbers 05.4452, the goods must be accompanied by a certificate of authenticity issued by the National Institute of Meat of Uruguay (Instituto Nacional de Carnes (“INAC”)) certifying that—

- (a) the goods are high quality meat, with or without bone, and selected beef cuts obtained from steers (novillo) or heifers (vaquillona) as defined by the carcass classification categories of bovine meat established by INAC;
- (b) the eligible animals for production of High Quality Beef have been exclusively fed through pasture grazing since their weaning; and
- (c) the carcasses have been classified as “I”, “N” or “A”, with fat cover “1”, “2” or “3” in accordance with the carcass classification categories established by INAC.

6. For quota number 05.4002, the goods must be accompanied by a certificate of authenticity issued by the responsible authority referred to in paragraph (a) or (b) certifying that the goods are high quality meat, with or without bone, and carcasses or any cuts obtained from bovine animals not over 30 months of age which have been fed for 100 days or more on nutritionally balanced, high-energy-content rations containing not less than 70% grain and comprising at least 20 pounds total feed per day and—

- (a) beef graded “choice” or “prime” according to a certificate of authenticity issued by the United States Department of Agriculture (USDA) standards meets this condition;

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- (b) meat graded “Canada A”, “Canada AA”, “Canada AAA”, “Canada Choice” and “Canada Prime”, “A1”, “A2”, “A3” or “A4”, according to a certificate of authenticity issued by the Canadian Food Inspection Agency, Government of Canada, meets this condition.
7. For quota number 05.4454, the goods must be accompanied by a certificate of authenticity issued by the New Zealand Meat Board certifying that—
- (a) the goods are high quality meat, with or without bone, and selected beef cuts derived from exclusively pasture grazed steers or heifers, the carcasses of which have a dressed weight of not more than 370kg; and
 - (b) the carcasses have been classified as “A”, “L”, “P”, “T” or “F”, trimmed to a fat depth of “P” or lower and have a muscling classification of “1” or “2” according to the carcass classification system administered by the New Zealand Meat Board.
8. For quota number 05.4453, the goods must be accompanied by a certificate of authenticity issued by the Ministry of Agriculture, Livestock and Supply in Brazil (Ministério da Agricultura, Pecuária e Abastecimento) certifying that—
- (a) the goods are high quality meat and selected cuts obtained from steers or heifers having been exclusively fed with pasture grass since their weaning; and
 - (b) the carcasses have been classified as “B” with fat cover “2” or “3” according to the beef carcass classification established by the Ministry of Agriculture, Livestock and Supply in Brazil.
9. For quota number 05.4001, the goods are boneless buffalo meat.
10. For quota numbers 05.4038 and 05.4170, the goods are—
- (a) ‘boneless loins’: loins and cuts thereof, without tenderloin, with or without subcutaneous fat or rind; or
 - (b) ‘tenderloin’: cuts including the meats of muscles *musculus major psoas* and *musculus minor psoas*, with or without head, trimmed or not trimmed.
11. For quota numbers 05.4211, 05.4212 and 05.4213, the goods are salted poultry meat.
- 12.—(1) For quota number 05.4195, the goods are—
- (a) butter, at least six weeks old, of a fat content by weight of not less than 80% but less than 85% manufactured directly from milk or cream without the use of stored materials, in a single, self-contained and uninterrupted process; or
 - (b) butter of a description in paragraph (a) which may also involve the cream passing through a stage where the butterfat is subject to the process referred to as “Ammix” and “Spreadable” and is—
 - (i) concentrated and fractionated, or
 - (ii) fractionated.
- (2) In sub-paragraph (1)(a) “at least six weeks old” means at least six weeks old on the date on which the goods are declared for a customs procedure.
13. For quota number 05.4514, the goods are whole Cheddar cheeses—
- (a) of the conventional flat cylindrical shape, of a net weight of not less than 33kg but not more than 44kg and cheeses in cubic blocks; or
 - (b) in parallelepiped shape, of a net weight of 10kg or more, of a fat content of 50% or more by weight in the dry matter, matured for at least three months.

14. For quota number 05.4513, the goods are Cheddar made from unpasteurised milk, of a fat content of 50% or more, by weight, in the dry matter, matured for at least nine months, with a value per 100kg net, of not less than—

(a) £334.20 for whole cheeses, being—

(i) cheeses of the conventional flat cylindrical shape of a net weight of not less than 33kg but not more than 44kg, or

(ii) conventional flat cylindrical shape or parallelepiped shape of a net weight of 10kg or more;

(b) £354.83 for cheeses of a net weight of not less than 500g; or

(c) £368.58 for cheeses of a net weight of less than 500g.

15. For quota numbers 05.4123, 05.4124 and 05.4125, the goods are common wheat of medium and low quality.

16. For quota numbers 05.4258 and 05.4264, the goods are processed duck, geese, guinea fowl meat, cooked, containing 25% or more but less than 57% by weight of poultry meat or offal.

17. For quota numbers 05.4259 and 05.4265, the goods are processed duck, geese, guinea fowl meat, cooked, containing less than 25% by weight of poultry meat or offal.