

SCHEDULE 1

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.