

SCHEDULE 1

Quota conditions

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-

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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;
- (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.